

The Qualiment® Carnot supports companies in their innovation challenges in the field of human food through projects to improve and develop food products that meet customer expectations. Qualiment® offers its private partners a range of cross-disciplinary skills that mobilize the scientific and technological resources needed for better produced, better developed, better perceived and better adapted products.

[www.qualiment.fr](http://www.qualiment.fr)

## QUALIMENT®: R&D SOLUTIONS TAILORED FOR INNOVATIVE FOODS:

### Better produced

- Mastering industrial processes to improve the nutritional and sensory quality of food
- Eco-designing equipment and production lines
- Applying minimal processing technologies to satisfy demand for naturalness

### Better developed

- Understanding the impact of food structure on the release and bioavailability of nutrients and flavour components
- Improving processes including reverse engineered processes
- Stabilising ingredients and processing agents to preserve their functionality
- Offering new formulations to respond to demand for naturalness

### Better adapted

- Understanding the biological impact of nutrients and probiotics on the main body functions in specific populations
- Understanding the causes of negative effects of food
- Studying the impact of diet on the microbiota and the impact of microbiota on health
- Contributing to the development of claims and nutritional recommendations

### Target markets

- Agrifood



### Better perceived

- Developing new tools to measure consumer assessment
- Identifying the molecules and mechanisms responsible for olfactory and gustatory qualities of foods
- Understanding how a sensory image is formed and the role of memory and food and sensory exposures on food preferences and choices



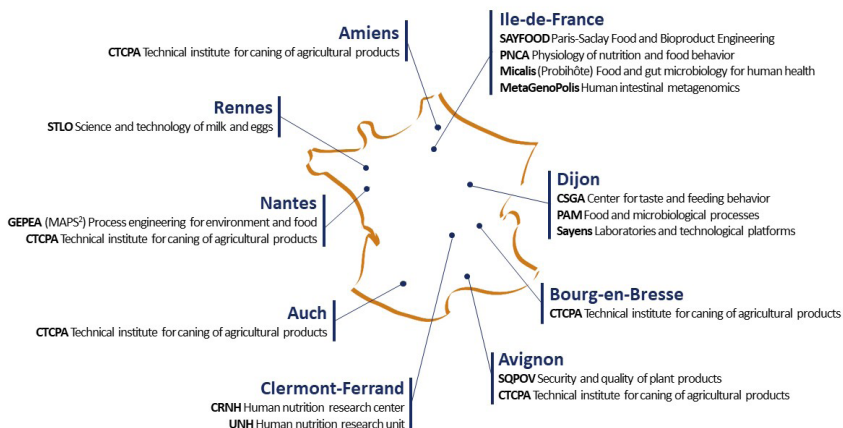
## Qualiment®: 3 essential assets

- Your single point of entry that gives you access to all the resources of French public research in food matters
- Technological means at the forefront of innovation and multidisciplinary skills to offer you a tailor-made solution
- Scientists dedicated to your project who have experience with industrial partnerships

## Our commitment: quality and professionalism



- Tools and simplified procedures available for you guaranteed by the ISO 9001 certification obtained by Qualiment® for its contractual methods and process
- Optimised technology transfer and a clear, straightforward and consistent intellectual property policy between all members of Qualiment® to facilitate discussion



## Key figures

**Permanent staff**  
(full-time equivalent): 550  
**PhD Students:** 250

**Partnership incomes with industry:** €12,5M  
**Global budget:** €54M

## Contacts

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