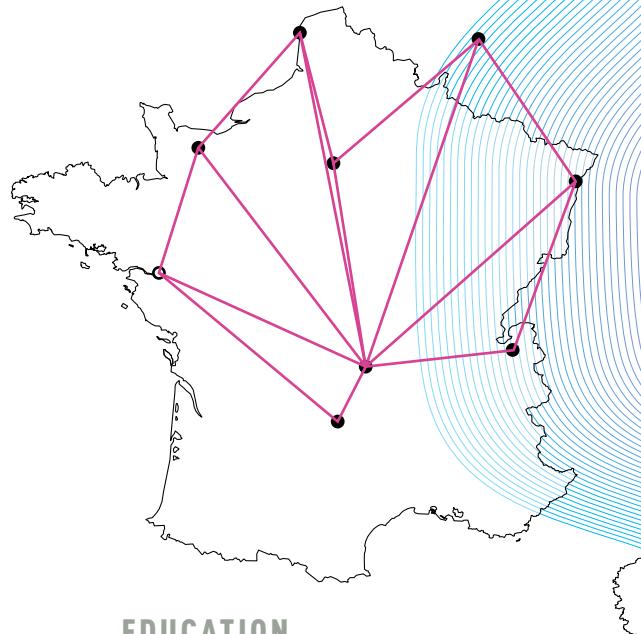


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RMT
JOINT TECHNOLOGICAL NETWORK

FLOREPRO

BIOPROTECTIVE CULTURES
FOR PRESERVING FOOD

A NETWORK OF EXPERTS DEDICATED TO THE FOOD AND AGRICULTURE INDUSTRY

Joint technological networks (Réseaux mixtes technologiques, RMT) are a new form of scientific and technical partnership established and supported by the French Ministry responsible for Food, and coordinated by Actia for the food industry.

EXPERTISE DEDICATED TO COMPANIES AND AUTHORITIES

This collaboration of key players in development, transfer, research and education constitutes a unique network in the field of bioprotective cultures for food preservation. Pooling their skills, laboratories, and trial facilities enables them to provide companies and authorities with expertise in innovation and quality.

COMBINED RESEARCH & DEVELOPMENT PROGRAMMES

In order to consolidate knowledge in the field, the RMT is investigating the:

- utilisation of bioprotective cultures;
- impact of bioprotective cultures on the food microbial ecosystem;
- management of sanitary and sensory qualities.

A FORUM FOR SYNERGY AND DISCUSSION

Designed to popularise, communicate and disseminate technical advances, ensuring they are both usable and used as quickly and effectively as possible by all operators.

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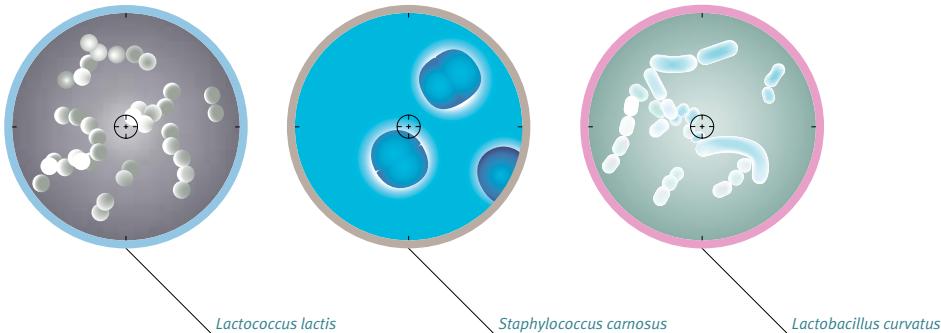
BIOPROTECTIVE CULTURES A NEW TECHNOLOGY FOR PRESERVING FOOD PRODUCTS

UNDERSTANDING & CONTROLLING THE BIOPROTECTION PROCESS

- Synthesis of scientific knowledge on bioprotective cultures at the international level (meat products, seafood products, dairy and cheese products)
- Identification of research topics to develop in accordance with research needs and expectations of the marketplace
- Definition of a recognized and homogeneous approach for the application of bioprotective cultures
- Better understanding of the mode of action and interaction mechanisms of these cultures, in regards to the ecology, for each type of food product

BEING AWARE OF THE AGRI-FOOD SECTOR NEEDS AND EXPECTATIONS

- Evaluation of the real expectations of industrial food companies with regards to bioprotective cultures
- Studies concerning consumer perception of these cultures



CONTRIBUTING & PARTICIPATING TO THE EVOLUTION OF FOOD REGULATIONS

By initiating, in collaboration with public authorities, discussions on the status of these bioprotective cultures (starter cultures, probiotics or ingredients)



DISSEMINATION AND SHARING OF KNOWLEDGE

- Publication of a "Bioprotective cultures for food preservation" guide
- Organisation of seminars and information events targeting agri-food companies, consumers, public authorities, etc...
- Dissemination of scientific and technical publications

