

FROM 13 APRIL TO 17 APRIL 2026

SPRING SCHOOL

PLANT PROTEIN QUALITY:

HOW TO COMPROMISE BETWEEN NUTRITION AND FOOD PROCESSING IN COMPLIANCE WITH ENVIRONMENTAL CONSTRAINTS

Sorbonne University, Campus Jussieu

As part of the Erasmus+ ProFood project, Sorbonne Université is organising the Second Spring School at its campus (Jussieu, France), from 13 to 17 April 2025.

During this week, students from the universities of Copenhagen, Milan, Polytech Sorbonne and Agroparistech will participate



MONDAY

13:30- 14:00

Registration and distribution of welcome packets Welcome Coffee

14:00 - 18:00

Introduction & Organization (*François pécheux, director of Polytech Sorbonne & Hayat Bouteau, Profood project leader*)

Overview of the Spring School objectives, structure, and expected outcomes.

Student

introduction

Groups constitution (6 groups of 4 students from one different institution each)

Presentation of the student work topics

18:00-20:00

Welcome (Sylvain Briens, Vice-President in charge of mobility and international pathways, Erasmus+ policy)

Aperitif & Dinner

TUESDAY

08:30-09:00 Welcome coffee

09:00-9:45

“Benefits and nutritional drawbacks of plant- based diets” Patrizia Riso (University of Milano).

09:45-10:30

“Healthy food, mechanistic insights” Hanne Frøkiær (University of Copenhagen).

10:30-10:45 Coffee break

10:45-11:30

Innovations related to alternative proteins, perspective from Food’InnLab, a support program for start-ups Salomé Falise, Head of Food’InnLab, AgroParisTech

11:30-12:15

“Criteria for protein nutritional quality at the European and international level” Daniel Tomé (FAO Expert).

12H15-12:45

Discussion: General understanding vs scientific principles of nutrition.

12:45-14:00

Lunch

14:15-17:00

Student team work

18:00 - 20:00

Escape game (The Game, rue Cardinal Lemoine)

WEDNESDAY

08:30-09:00 Welcome coffee

09:00-09:30

"Relationship between processing and nutritional quality" Pasquale Ferranti (University of Naples).

09:45-10:30

"How to use seed proteins for food – processing, functionality and quality" Poul Erik Jensen (University of Copenhagen)

10:30-10:45 Coffee break

10:45-11:30

"Technological and functional properties of plant proteins: Molecular aspects". Alessio Scarafoni (University of Milano).

11:30-12:15

"Meat substitutes: what, how, where" Alessandra Marti (University of Milano, Italy) (video of the pilote) & Food compagny representative "current points for improvement".

12:15-12:45

Ultraprocessing food & nutritional value Daniela Martini (UNIMI, Italy)

12:45-14:00

Lunch

14:15-18:00

Pulse processing, case study & virtual visit. Nicolas Bensidhoum and Quentin Godereaux (Electronics and Informatics Polytech Sorbonne Engineer students) and Hayat Bouteau (Sorbonne University).

/ 1h visit of the Sorbonne art collection (alternating two groups since 15:00)

THURSDAY

08:30-09:00

Welcome coffee

09:00-09:45

“How to compromise between nutrition and food processing: the use of biotechnology approaches” Stefania Iametti (University of Milano).

9:45-10:30

Preference for protein in the context of the transition towards sustainable diets : barrier or opportunity. Olga Davidenko (Agroparistech)

10:30-11:00 Coffee break

11:00-11:45

“Evolution of legume production, consumption and policies” Pacôme Paurd (Territorial Food Project · Caen Normandy Metropolitan Area)

11:45-12:45

“Valorization of by products” Mads Bjørnvad, CSO, spora, Denmark.

12:45-14:00

Lunch

14:45-16:00

Practical activity on food classification. Supervised by Patrizia Riso, Daniela Martini, Alessandra Marti, Stefania Iametti (University of Milano)/ Student team work

19:00-21:00

Gala Dinner

FRIDAY

08:30-09:00 Welcome coffee

09:00-09:45

"Scenarios for food in 2050" Jérôme Lamoine (CEO of the consulting firm, Le moulin du dragon)

09:45-10:30

"AI for food systems" Etienne Nicolas (IT Manger, JEFO Europe)

10:30-11:00 Coffee break

11:00-12:30

Student presentation (15min / group)

12:30-14:00

Lunch