The scientific expertise and state-of-the-art equipment of the Universities of the Walloon-Brussels Federation available to meet your innovation needs.
YOU WANT TO OPTIMISE YOUR INDUSTRIAL PRODUCTION, TO MAKE IT MORE SUSTAINABLE:

- Reduce waste
- Reduce your environmental impact
- Optimise logistics within your company

YOU WANT TO RETHINK YOUR PRODUCTS, TO MAKE THEM HEALTHIER:

- Improve the nutritional quality of your products
- Better understand your consumers
- Adapt your products and your communication

ADDING VALUE TO YOUR CO-PRODUCTS AND BY-PRODUCTS:

"Using and transforming by-products that are currently rarely (or not at all) exploited for the development of functional foods rich in nutrients or bioactive molecules... Transforming and converting complex substrates (biomass of plant or animal origin, biowaste, etc.) into new molecules and products with higher added value for various applications..."

IMPROVING YOUR FORMULATIONS AND PROCESSES AND PRESERVING YOUR PRODUCTS:

"Developing new channels, researching alternative raw materials and protein sources... Developing food and health ingredients: nutritional optimisation and the addition of bioactive compounds (probiotics, phenolic compounds, antioxidants, specific fatty acids, etc.), alternatives to synthetic additives, optimisation of the bioavailability of compounds (via techniques such as encapsulation)..."

DESIGNING MORE SUSTAINABLE PACKAGING AND ASSESSING YOUR PRODUCTS OR PROCESSES:

"Developing substitutes to traditional plastics, via biosourced and biodegradable polyesters... Improving the sustainability of processes and developing tools for an integrated assessment of alternative food systems... Performing life cycle assessments of products and processes (environmental impacts, costs and social analyses), coupled with studies geared towards the recycling of materials..."

UNDERSTANDING CONSUMER BEHAVIOUR AND PROFILES:

"Carrying out sensory analyses, discriminative tests, consumer tests; detecting threshold measurements for different flavours... Researching consumer and manager decision-making, consumption practices and phenomena, the effect of marketing actions on consumers, consumption, behaviour and new consumption habits linked to more sustainable food systems (short circuits, etc.)."

ASSESSING AND IMPROVING YOUR COMPANY’S PERFORMANCE:

"Using sensors and models to analyse the efficiency and performance of different production lines... Implementing decision support tools: developing tools and models, including predictive models, to manage the supply chain, quality and transport within your company."
The 80 specialist advisors from the LiEU (Liaison Entreprises-Universités) network are there to help:

- **Facilitate your access to scientific skills and equipment.**
  - More than 10,000 researchers from the universities of the Wallonia-Brussels Federation.
  - A multidisciplinary approach.

- **Support company-research collaborations and knowledge transfer until your innovation project becomes a reality.**
  - Understand your innovation needs and identify the research laboratories qualified to meet them.
  - Secure collaborations and their results through a suitable legal framework.
  - Direct you towards potential sources of funding.
  - Facilitate collaborations and the completion of your projects.

**CONCRETE INNOVATIONS RESULTING FROM COMPANY-RESEARCH COLLABORATIONS**

- "A patent for fewer pesticides in agriculture"
- "A collaborative dynamic for healthier and more sustainable food"
- "Collaborative research projects for better food safety"
- "An economic model of aquaculture, for a balance between respect for natural resources and local job opportunities"

**CONTACT**

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