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

ProFood Co-funded by the European Union

AgroParisTech | université PARIS-SACLAY | SORBONNE UNIVERSITÉ | POLYTECH SORBONNE

UNIVERSITY OF COPENHAGEN | UNIVERSITÀ DEGLI STUDI DI MILANO | Erasmus+ Enriching lives, opening minds.

SCIENTIFIC PROGRAM

MONDAY

13:30- 14:00

Registration and distribution of welcome packets
Welcome Coffee

14:00 - 17:00

Introduction & Organization *(Hayat Bouteau, VP RI, Polytech)*

- 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

17:00-18:00

Visit the Sorbonne Campus (art collection, mineral collection..)

18:00-20:00

Welcome Aperitif & Dinner (Zamansky Tower)

SCIENTIFIC PROGRAM

TUESDAY

08:30-09:00

Welcome coffee

09:00-10:45

“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).

10:45-11:30

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

SCIENTIFIC PROGRAM

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 for students (The Game, rue Cardinal Lemoine)

SCIENTIFIC PROGRAM

WEDNESDAY

08:30-09:00

Welcome coffee

09:00-09:45

"Relationship between processing and nutritional quality" Pasquale Ferranti (University of Milano). 30 min talk + 15 min discussion

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).

SCIENTIFIC PROGRAM

11:30-12:15

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

12:15-12:45

Discussion: Ultraprocessing & nutritional value

12:45-14:00

Lunch

14:15-17:00

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

16:15-18:00

Student team work

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).

SCIENTIFIC PROGRAM

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

“Barriers for developing sustainable food on Alliance Sorbonne campuses” Speaker from ITE Sorbonne

11:45-12:45

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

12:45-14:00

Lunch

14:45-16:00

Exercise of product classification. Supervised by Patrizia Riso & other professors

16:15-18:00

Student team work

19:00-21:00

Gala Dinner

SCIENTIFIC PROGRAM

FRIDAY

08:30-09:00

Welcome coffee

09:00-09:45

“Scenarios for fodd in 2050" ITE Sorbonne

09:45-10:30

"AI for food systems” Séverine Brunet (Tecaliman, The largest network of professionals in the grain processing sector in France)

10:30-11:00

Coffee break

11:00-12:30

Student presentation (15min / group)

12:30-14:00

Lunch