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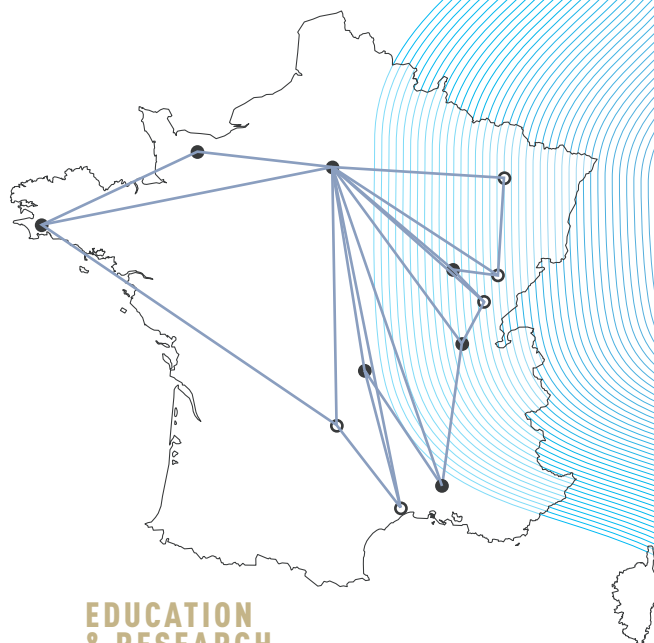
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JOINT TECHNOLOGICAL NETWORK

PROPACK FOOD

PACKAGING, PROCESSING, FOOD

A NETWORK OF EXPERTS DEDICATED TO THE FOOD AND AGRICULTURE INDUSTRY

Joint technological networks (*Réseaux mixtes technologiques, RMTs*) were set up and are funded by the French Ministry responsible for Food in order to help federate stakeholders in development, research and training on issues of national interest, under the coordination of ACTIA (the French network of food technology institutes).

A FORUM FOR SYNERGY AND DISCUSSION

Coordinated by the LNE, the Actia Propack Food joint technological network brings together seventeen partners. This group of stakeholders makes up a unique national network working on the theme of packaging, processes and food.

EXPERTISE DEDICATED TO COMPANIES AND AUTHORITIES

By pooling skills and technical resources, the joint technological network provides concrete answers to consumers, companies and the authorities on:

- packaging and its chemical risks;
- the functionalisation of packaging;
- the environmental impact of packaging;
- packaging and its ease of use.

FROM RESEARCH TO TRANSFER

Conducting technological research programmes, the joint technological network's aim is to communicate on and pass on technological advances, so that they can be used quickly and efficiently by all players (conferences, best practice guides, educational programmes, etc.).

ACTIA, THE FRENCH NETWORK OF FOOD TECHNOLOGY INSTITUTES

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ACTIA

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A NETWORK OF PARTNERS DEDICATED TO THE FOOD PROCESSING AND PACKAGING INDUSTRIES

TECHNICAL AND SCIENTIFIC EXPERTISE

A MULTIDISCIPLINARY NETWORK WITH SCIENTIFIC AND TECHNICAL KNOWLEDGE IN THE FOLLOWING AREAS

- Food processing
- Packaging
- Food products

EXPERTISE THAT IS RECOGNIZED BY THE PUBLIC AUTHORITIES

- Contributions to the Anses, Efsa, and DG Sanco expert committees
- The National Reference Laboratory (NRL) for food contact materials, in partnership with the DGCCRF (Directorate General for Competition Policy, Consumer Affairs and Fraud Control)
- Involved in the CEN's standardization committees: TC261, TC194, and TC172

AND BY PROFESSIONALS

- Involved in several industry clusters: Céréales Vallée, IAR, Valorial, Vitagora, Plastipolis
- Support for companies with the development of new products and processes: advice, technological assistance, research and development, technology transfer, etc

GOVERNANCE

Strategic orientation committee (manufacturers, professional unions, and public authorities)
Committee of European scientific experts

HELPING PROFESSIONALS TO

- Meet regulatory requirements (food, packaging, processes, and the environment)
- Implement good hygiene practices for the packaging sector, in response to the requirements of the food industry
- Evaluate the risks of chemical and microbiological contamination related to the use of packaging
- Anticipate interactions between materials and food
- Optimise food preservation processes in synergy with new technologies and new packaging materials
- Enhance food's taste and nutritional qualities by using new preservation and packaging techniques
- Design new packaging solutions that integrate the use of active or biobased materials
- To evaluate the functions of use and the phenomena of packaging sensation transference

DISSEMINATION AND SHARING OF KNOW-HOW

- Organisation of inter-company training sessions
- Organisation of thematic days and seminars
- Organisation of europeans MATBIM congress
- Writing decision-aid guides
- Publication of scientific and technical articles based on research
- Coordination of the PROPACK FOOD TRAINING website, which gives access to the results of R&D programmes, industrial practical guides, case studies, and mini-lessons with quizzes: <http://rmt-propackfood.actia-asso.eu>

AN INTEGRATED APPROACH TO THE THREE COMPONENTS: PACKAGING, PROCESS, AND FOOD

IN ORDER TO BEST MANAGE FOOD SAFETY AND QUALITY

