



FERM

Centre transdisciplinaire d'étude des transformations et de la transition alimentaire

WHAT WE OFFER : SERVICES & EXPERTISE

- Advanced expertise in food and nutrition science
- Nutritional characterization of ingredients, by-products and food products
- Development and optimization of food products
- Food preservation study
- Mastery of food legislation and nutritional/health claims



Why work with us?

- Co-develop innovative food solutions with a transdisciplinary team
- Link agricultural practices to nutritional outcomes
- Work in a space dedicated to sustainable, healthy and local food systems
- Benefit from integrated support: scientific, technical and regulatory
- Collaborate within a regional ecosystem of academic and industrial partner



What can we do?

- Characterize new ingredients and formulate new food products
- Reformulate foods to improve nutritional profiles
- Study the digestibility and bioavailability of nutrients
- Optimize animal product profiles (e.g., trout, eggs) based on feed composition
- Co-evaluate consumer acceptability and health impact of new food products



What are our fields of expertise?

- Nutrition and food technology
- Food legislation and labelling
- Analytical chemistry and lipid oxidation
- Sustainable food systems and agri-food transitions
- Consumer behavior and sensory science

CONTACT

Cétral operational manager
Emeline Dierge
emeline.dierge@uclouvain.be
+32(0) 10 47 93 64

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