

CONFERENCE & BUSINESS FORUM

ENZYNOV'2

Enzymatic Biocatalysis For Industry

Unleashing the power of Enzymes and Biocatalysis for industrial applications

October 26-27 2023 • Biocitech Paris-Romainville

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Thursday, October 26, 2023

8h30 Participants registration and welcome coffee

9h00-9h05 Welcome from organizers

Sylvio BENGIO, Adebiotech, Juliette MARTIN, Protéus by Segens

9h05-9h45 Keynote lecture: Novozymes

Jens Erik NIELSEN, VP of Enzyme Research

Accelerating sustainability through the use of enzymes

9h45-13h00

SESSION 1 – TECHNOLOGY INNOVATIONS IN ENZYME ENGINEERING, PRODUCTION AND ANALYTICS

Chairs: Juliette MARTIN, Protéus by Segens / Magali REMAUD-SIMÉON, INSA Toulouse 09h45-10h05 Olivier VIDALIN, Protéus by Segens

	Tailored-made enzymes for industrial applications: screening from diversity to enzyme engineering.
10h05-10h25	Jean-Christophe BARET, University Bordeaux, CNRS UMR5031 Microfluidics method for enzyme engineering
10h25-10h45	Sophie BARBE, TBI (Toulouse Biotechnoloogy Institute), Biocatalysis department Al-powered computational design for enzyme engineering
10h45-11h0	Coffee break / posters / networking
11h05-11h25	Sebastian GERGEL, EnginZyme (Sweden) EziG® – An advanced technology for enzyme immobilisation
11h25-11h45	Rita CRUZ, Ingenza Ltd (Scotland) Exploiting microbial cell factories to secure the future of industrial enzymatic biocatalysis
11h45-12h05	Nico SNOECK, BBEU Ghent Belgium Challenges in scaling up industrial enzyme production
12h05-12h25	Philippe PEBAY, Zymoptiq France Fast, easy, robust disruptive solution for enzyme quantification
12h30-13h00	ROUND TABLE DISCUSSION ON SESSION 1 TOPICS
13h00-14h0	LUNCH BREAK AND NETWORKING
14h00-16h00	SESSION 2 – ENZYME INNOVATIONS FOR FOOD/ BEVERAGE and CHEMISTRY APPLICATIONS
Chair: David	GUERRAND, Lallemand
14h00-14h20	Jacky VANDEPUTTE, Expert innovation Enzymes, key processing aids and additives, essential for enhancing the performance and sustainability of food and feed
14h20-14h40	Maureen DE WISPELAERE, DSM How enzymes help you to be more sustainable in food ingredient processing
14h40-15h00	Jiali MAAMER, Adisseo Enzymes for Feed
15h00-15h20	Jean-Christophe LEC, Arkema Biocatalysis for Commodity & Speciality Chemistry

ROUND TABLE DISCUSSION ON SESSION 2 TOPICS

FLASH SCIENTIFIC POSTERS PRESENTATIONS

15h20-15h50

16h00-16h30

16h30-17h00 Coffee break

17h00-19h00 SESSION 3 – ENZYME INNOVATIONS FOR ENVIRONMENT AND SUSTAINABLE DEVELOPMENT

Chair: Alexis Rannou, Givaudan Active Beauty

17h00-17h20 Sonja SALMON, North Carolina State University (USA)

Enzymatic carbon capture

17h20-17h40 Alain MARTY, Carbios

Enzymatic plastic recycling

17h40-18h00 Alexander SANDAHL, Danish Technological Institute

EnZync: addressing difficult-to-recycle plastics with enzymes

18h00-18h20 David DAUDÉ, Gene&GreenTK, Proxis development group

Optimized enzymes for controlling phytopathogens

18h30-19h00 ROUND TABLE DISCUSSION ON SESSION 3 TOPICS

19h15-21h15 COCKTAIL and NETWORKING



Friday, October 27, 2023

8h30 Welcome coffee

9h00-10h30 SESSION 4 – COSMETICS & HEALTH

Chair: Alexis RANNOU, Givaudan Active Beauty

9h00-09h20 Florent YVERGNAUX, Solabia

Applications of prebiotic gluco oligosaccharide, ceramide analogs and laccases

from Botrytis cinerea

09h20-9h40 Alexis RANNOU, Givaudan Active Beauty

How enzymes can bring stability and efficiency for cosmetics applications

9h40-10h00 Speaker to be confirmed

10h00-10h30 ROUND TABLE DISCUSSION ON SESSION 4 TOPICS

10h30-11h00 Coffee break

11h00-11h30 FLASH CORPORATE PRESENTATIONS

Clément DINCE, Protéus by Sequens

Alexis RANNOU, Givaudan Active Beauty

David GUERRAND, LALLEMAND

Luis RIVERA, Protera

Téo FOURNIER, GenoScreen

Sune CHRISTENSEN, Novozymes

11h45-12h45 FINAL ROUND TABLE AND PERSPECTIVES: Solving the bottlenecks

in enzyme production and applications

Chairs: Jacky VANDEPUTTE, Expert consultant / Alexis RANNOU, Givaudan

13h00 BUFFET LUNCH

Conference ends at 15:30