

# **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

**GOLD SPONSOR** 



#### SILVER SPONSORS

Givaudan







## **BRONZE SPONSOR**

novozymes

# 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.

	n-Christophe BARET, University Bordeaux, CNRS UMR5031 crofluidics method for enzyme engineering
10h25-10h45 <b>Sophie BARBE, TBI (Toulouse Biotechnoloogy Institute</b> ), Biocatalysis department <i>AI-powered computational design for enzyme engineering</i>	
10h45-11h00	Coffee break / posters / networking
	pastian GERGEL, EnginZyme (Sweden) G® – An advanced technology for enzyme immobilisation
Exp	a CRUZ, Ingenza Ltd (Scotland) coloiting microbial cell factories to secure the future of industrial enzymatic catalysis
	o SNOECK, BBEU Ghent Belgium allenges in scaling up industrial enzyme production
	xis VLANDAS, Zymoptiq France st, easy, robust disruptive solution for enzyme quantification
12h30-13h00	ROUND TABLE DISCUSSION ON SESSION 1 TOPICS
13h00-14h00	LUNCH BREAK AND NETWORKING
14h00-16h00	SESSION 2 – ENZYME INNOVATIONS FOR FOOD/ BEVERAGE and CHEMISTRY APPLICATIONS
Chair: David GUERRAND, Lallemand	
Enz	ky VANDEPUTTE, Expert innovation zymes, key processing aids and additives, essential for enhancing the formance 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 Maamer JLALI, Adisseo  Enzymes for Feed	
15h00-15h20 Jean-Christophe LEC, Arkema  Biocatalysis for Commodity & Speciality Chemistry	
15h20-15h50	ROUND TABLE DISCUSSION ON SESSION 2 TOPICS
16h00-16h30	FLASH SCIENTIFIC POSTERS PRESENTATIONS
	non LADEVEZE, TBI-INSA Toulouse new metagenome mining strategy unlocks Glycoside Phosphorylases discovery
Lip	nnie DEJONGHE, Flemish Institute for Technological Research ase catalyzed selective production of isopropyl esters and lignin derived ophilic antioxidant esters
(Te	eria DELLA GALA, The Novo Nordisk Foundation Center for Biosustainability chnical University of Denmark) zymatic epimerization of deoxynivalenol for food and feed decontamination: zyme discovery and engineering strategies
	rine VERGNE-VAXELAIRE, CEA Genoscope rerse Amine dehydrogenases for the biocatalytic synthesis of amines

16h20-16h25 Clara GUILLERMOU, OLEON
The INCITE project - INnovative Chemoenzymatic InTEgrated processes

16h25-16h30 Beatrice MONGILI, Biosphere srl

Applying ligninases to resolve end-of-life issues of thermoset composite plastics

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

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, Giyaudan Active Beauty

How enzymes can bring stability and efficiency for cosmetics applications

#### 9h40-10h00 FLASH SCIENTIFIC POSTERS PRESENTATIONS

9h40-9h50 María Catalina QUESADA SALAS, GEC

Enzymes and non-conventional solvents for fractioning and bio-conversion of the

main polymers from Miscanthus

9h50-10h00 Adèle DRAMÉ-MAIGNÉ, CEA Saclay / Purpl Research

Amuλett: Super-Fast Targeted Multi-Site Mutagenesis based on Uracilated Single-

**Stranded Transient Template** 

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 Leonardo ÁLVAREZ, 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 and Networking ends at 16h00