



# Chocolate tour

Draft V080616

19-20 September 2016

# AGENDA

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- 1 Composition of the delegation and objectives ..... 3
  - 1.1 composition of the delegation ..... 3
  - 1.2 Objectives ..... 3
- 2 Agenda..... 4
- 3 List of companies and research centers ..... 5
  - 3.1 Food Science and Formulation Lab ..... 5
  - 3.2 Darcis Chocolatier..... 6
  - 3.3 GODIVA..... 7

# 1 COMPOSITION OF THE DELEGATION AND OBJECTIVES

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## 1.1 COMPOSITION OF THE DELEGATION

| Name           | First name | Company  | Email                     |
|----------------|------------|----------|---------------------------|
| <b>Bourez</b>  | Sophie     | wagralim | sophie.bourez@wagralim.be |
| <b>Blavier</b> | Julie      | wagralim | julie.blavier@keyfood.be  |
|                |            |          |                           |
|                |            |          |                           |
|                |            |          |                           |

## 1.2 OBJECTIVES

For the Walloon companies and research centers:

- To valorize the know-how and expertise in the chocolate sector
- To create a network between companies and research centers with other countries

For the delegations:

- To have an overview of traditional and innovative companies in the chocolate sector
- To have a network for collaborative projects and/or business


## 2 AGENDA

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| Date                   | Company/Research centers                      | Sector                                      | Contact              |
|------------------------|---|---|----------------------|
| <b>Monday 19/9 am</b>  |   |   |                      |
| 8h00                   | Welcome - Introduction of the participants    |   |                      |
| 9h00 -10h30            | Food science and formulation lab              | Food sciences – Food fats                   | Christophe Blecker   |
| <b>Monday 19/9 pm</b>  |   |   |                      |
| 13h00-14h00            | Lunch   |   |                      |
| 15h00-16h30            | Darcis chocolatier                            | Craft chocolate factory - Beans to bar      | Jean-Philippe Darcis |
| <b>Tuesday 20/9 am</b> |   |   |                      |
| 8h30                   | Welcome                                       |   |                      |
| 9h15-11h00             | GODIVA<br>Frédéric Debaste (Researcher – ULB) | Chocolate factory<br>Tempering of chocolate | Thierry Beressy      |
| 11h00                  | Departure for the <b>wagralim</b> event (B2B) |   |                      |

### 3 LIST OF COMPANIES AND RESEARCH CENTERS


#### 3.1 FOOD SCIENCE AND FORMULATION LAB – UNIVERSITÉ DE LIÈGE GEMBOUX AGRO-BIO TECH

|             |   |
|-------------|---|
| Logo        |   |
| Address     | Passage des Déportés 2,<br>5030 Gembloux  |
| Web site    | <a href="http://www.gembloux.ulg.ac.be/ur-agrobiochem/axe-technologie-agro-alimentaires/">http://www.gembloux.ulg.ac.be/ur-agrobiochem/axe-technologie-agro-alimentaires/</a>   |
| Contact     | Christophe Blecker<br>Tel: 32-(0)81622308<br>E-mail: Christophe.Blecker@ulg.ac.be   |
| Sector      | Food sciences – Food fats   |
| Description | <p>The research activities of the Food Sciences and Formulation Lab can be both fundamental and applied while addressing the concerns of the industry. They cover the following areas:</p> <ul style="list-style-type: none"> <li>- Knowledge of the properties of products (food science), such as their evolution during the different processing treatments including transport and storage, the behavior of food components in mixtures, while cooking, cooling, freezing, during high pressure treatments, crystallization, and so on, and their degradation during aging;</li> <li>- Mastering the transformation processes by studying the unit operations, including heat transfer, drying, extraction technologies, techniques of fractionation, mixing and incorporation, the effect of high hydrostatic pressure on freezing/thawing of food, extrusion cooking, microwave treatments, ...;</li> <li>- The physico-chemical study of food systems in order to better control the appearance, texture, smoothness and stability of food, and to control the formulation based on the understanding of the development mechanisms of functional properties and technological skills of various food ingredients;</li> <li>- The study of food preservation techniques, including the incorporation of inhibition strategies, separation and destruction of biological weathering agents (microorganisms and enzymes).</li> </ul> |


### 3.2 DARCIS CHOCOLATIER

|             |  |
|-------------|--|
| Logo        |    |
| Address     | Esplanade de la Grâce 1<br>4800 - Verviers   |
| Web site    | <a href="http://darcis.com/">http://darcis.com/</a>  |
| Contact     | Jean-Philippe Darcis<br>Tél : +32 87 71 72 73<br>e-mail : <a href="mailto:jp@darcis.com">jp@darcis.com</a>   |
| Sector      | Craft chocolate – beans to bar   |
| Description | <p>Jean-Philippe Darcis is an Ambassador of Belgian Chocolate and Macaroon pioneer in Belgium. Children of the Herve region, he naturally turns to local products and wishes to highlight the producers of the region. Cultivating his knowledge and creativity among the greatest: Lenôte, Belouet, Wittamer, Richard ... Passionate about chocolate, he designed his own laboratories and launched his first tasting room in 1996 at only 25 years. Combining tradition and creativity in a masterful know-how, he reinvents the material that sublimates in subtle combinations to release the rich and exquisite fragrances. Always looking for the most authentic flavors, Jean-Philippe did not hesitate to travel the world and cocoa plantations to find the beans that make a particular note and recognizable in his creations. His willingness to choose the most noble raw material and to highlight the expertise of farmers have grown naturally to working with local producers when he can, and to turn to producing its own chocolate from the bean, purchased in worldwide small plantations fair.</p> |

### 3.3 GODIVA

|             |  |
|-------------|--|
| Logo        |    |
| Address     | Jetteselaan 4,<br>1081 Brussels  |
| Web site    | <a href="http://www.godiva.com/">http://www.godiva.com/</a>  |
| Contact     | Thierry Beressy  |
| Sector      | Chocolate and sweets   |
| Description | <p>Riding into the hearts of chocolate aficionados worldwide, Godiva Chocolatier makes and sells premium chocolate concoctions, including bonbons, truffles, flavored coffee, cocoa mixes, cookies, ice cream, and liqueurs. The Godiva's story began in 1926 when the inspirational Belgian chocolatier Pierre Draps created his first pralines. It now celebrates its 90<sup>th</sup> anniversary. Godiva has two production sites, in Brussels and in Reading, PA (USA). Godiva's chocolate products are available in 100-plus countries through its more than 600 boutique stores, in department and specialty stores, through mail order, and from its website. Godiva is owned by Turkish confectioner Ülker Bisküvi Sanayi, which acquired it from Campbell Soup in 2008. The company began operations in North America in 1966 as an importer and distributor of Godiva chocolates from Belgium. It entered China in 2009.</p> |

### 3.4 TRANSFERS, INTERFACES AND PROCESSES (TIPs) – UNIVERSITÉ LIBRE DE BRUXELLES (ULB)

|             |   |
|-------------|---|
| Logo        |   |
| Address     | avenue F.D. Roosevelt 50<br>1050 Bruxelles  |
| Web site    | <a href="https://sites.google.com/site/tipsulbacbe/">https://sites.google.com/site/tipsulbacbe/</a>   |
| Contact     | Frédéric Debaste<br>Tel: 02 650 67 56<br>E-mail: <a href="mailto:fdebaste@ulb.ac.be">fdebaste@ulb.ac.be</a>   |
| Sector      | Chemical engineering and fluid physics  |
| Description | <p>One of the main research activities of Frédéric Debaste of the Transfers, Interfaces and Processes (TIPs) department is the study of crystallization and rheology of food, with several projects and publications in the field of chocolate crystallization. His works focus on modeling and better controlling the tempering process of chocolate. He has also developed a strong expertise in porous media evaporation, industrial drying, biomass valorization, organic micropollutants treatment, and use of enzymes in process engineering.</p> |