

6TH
INTERNATIONAL
BLACKCURRANT
CONFERENCE
.....
JUNE 6-8, 2018

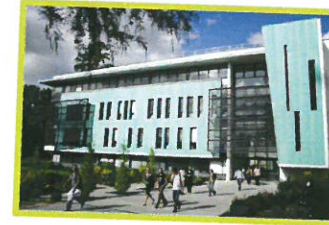


School of Agricultures of Angers - France



<https://www.blackcurrant-iba.com/event/>

MAIN PARTNERS



The Higher School for Agriculture (ESA) of Angers celebrates its 120th anniversary in 2018.

The Higher School for Agriculture (ESA) of Angers was founded in 1898. Always on the move, it has adapted to changes and sometimes even anticipated them. Focusing on the agriculture of tomorrow, the ESA highlights the four themes of its strategic orientations: agro-ecological transition, agriculture and digitality, promotion of food chains and terroirs and urban and pre-urban agriculture. The ESA builds on its past to invent the future.

It is an institute of higher education and research in agriculture, food, environment and markets of international dimension. Its training offer is comprehensive in terms of levels, audiences and methods: BTS, Bachelor, Engineer, Master and PHD for students or work-and-study, in continuing education or e-learning.

2500 students attend the ESA. Its teaching method combines practical experiences and acquisition of scientific and technical fundamentals. It is based on a finalized and multidisciplinary research in line with the social challenges and in close connection with the socio-economic world and education; its 5 research units provide answers to the questions of designing sustainable agricultural and food systems and supporting innovation.



New Holland, leading specialized agriculture

New Holland is a global brand, belonging to the CNH Industrial brand portfolio. We are also leader in specialized products, such as Braud Blackcurrant harvesting machines and T4 specialty tractors. Both products fulfill the key product characteristics of world blackcurrant growers. Braud Blackcurrant harvesters, is simply adapted from a Grape Harvester, by means of simple adaptation kits. Built in COEX, Vendée (France), Braud machines are resulting of more than 43 years of experience. More than 15.000 units have been produced in COEX, center of excellence in manufacturing, gathering high quality manufacturing standards, as well as customer adaptive products, as in blackcurrant harvesting. SDC shaking system gathers both picking efficiency and wood protection. The Noria system and its flexible buckets, allows to collect with respect of the blackcurrant stocks all of the harvest and preserving its integrity with minimal fruit damage.

SUMMARY

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A WORD FROM PRESIDENTS

On behalf of the International Blackcurrant Association I would like to warmly welcome everyone to Angers for this, our sixth International conference. This is a beautiful City in Western France, at the edge of the Loire Valley, famous for its Architecture, Gardens, Vineyards, and Horticulture, including of course Superfruit Blackcurrants, producing world famous Cassis.

We must thank Florent Baillard, and our French Hosts for agreeing to host the conference in France for a second time, after a very successful first visit 8 years ago to Beaune in 2010. [See attached picture].

It is extremely encouraging, that we have such a positive relationship between the Blackcurrant growing Countries of the World, who through the organisation of the IBA under the good Management of Stefanie Sharma share the common goals of, stimulating manufacturers and Markets to utilise the 'Best Berry For Life', through promoting the many significant and Unique Health benefits.

At this Conference, we look forward to updating the Global production Database, and hearing from many speakers from, Agronomic, Plant Breeding, marketing and Scientific backgrounds, who have kindly agreed to attend and speak. As well as visiting local Blackcurrant plantations, and viewing agronomic equipment, I am particularly looking forward to the Blackcurrant Products competitions, which we launched in 2016 at the British conference, which proved to be popular, and promotionally rewarding for all involved, and especially the winners!

I hope you enjoy the conference, organised professionally with lots of hard work by Edith EMEREAU from Hexavalor and the team, and I look forward to a positive and productive expansion of our Superfruit Blackcurrant Industry Globally.

Anthony Snell, Président of IBA



Anthony Snell

Already 8 years since Beaune! It is always with immense joy that we welcome this congress.

Edith's team, the producers of the Val de Loire region, Stephanie have worked hard to make your stay as pleasant as possible.

The economy is globalizing, agronomic and environmental issues are the same for everyone and the qualities and virtues of our bay are universal! Our IBA association is the embodiment of these evolutions!

Faced with difficulties, do not close on us. DISCUSS, EXCHANGE, SHARE, we are always richer after a meeting! Only together can we have our "superfruit" recognized.

The setting of our meetings, this year again is ideal. Cultural wealth, gastronomic excellence and ... Loire wines. Enjoy the quality of our speakers. May these few days be fruitful to all, and show us once again that blackcurrant is ... "the best berry for life"!

Welcome.

Florent Baillard, Président of ANCG

WEDNESDAY, JUNE 6 2018

HOURS	PLACE	DURATION	ACTIVITY	SPEAKERS	L	ANIMATION
13h00 - 14h45	Angers Railway station	1h45	 Meeting place and departure by coach to New Holland - Coëx			
14h45 - 16h45	Coëx (85)	2h	 Visit of the New Holland plant	Philippe BOISSEAU	GB FR	
16h45 - 18h15		1h30	 Transfer by coach to "Les Cassis"			
18h15 - 19h00	Liré (49)	45 mn	 Visit of a blackcurrant production farm	Jacques PINEAU		
19h00 - 19h45		45 mn	 Transfer to the Higher School of Agriculture of Angers			
19h45 - 20h15	School of Agricultures of Angers	30 mn	 Cocktail offered by Védrenne and Nectars de Bourgogne			
20h15 - 22h45		2h15	 Picnic dinner			





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THURSDAY, JUNE 7 2018

HOURS	PLACE	DURATION	ACTIVITY	SPEAKERS	L	ANIMATION
08h30 - 08h45	School of Agriculture of Angers	15 mn	Registration - Welcome coffee			
08h45 - 09h00		15 mn	Opening	Anthony SNELL René SIRET Yves GIDOIN Florent BAILLARD	GB GB GB FR	Piotr BARYLA
09h00 - 09h40		40 mn	Situational analysis of the blackcurrant production - Consolidated statistics of the producing countries	Stefanie SHARMA country representatives : GB, DE, NZ, AT, US, SE, LT, NL, PL, DK, FI, FR	GB FR	
09h40 - 09h50		10 mn	- Evolution of blackcurrant production over the past 10 years	Johann AMON	GB	
09h50 - 10h05		15 mn	- Blackcurrant production in Poland	Mathias EBERT	GB	
10h05 - 10h15		10 mn	- IBA President's review of activities 2016-2018	Anthony SNELL	GB	
10h15 - 10h25		10 mn	- Discussion			
10h25 - 10h45		20 mn	Coffe break - exhibitions			
10h45 - 11h05		20 mn	Tecnico-economical challenges of blackcurrant production Diseases and pests: new challenges	Philippe GUIGNEBAULT Philippe GUIGNEBAULT	FR FR	Végépolys (provided)
11h05 - 11h15		10 mn	- Scales: presentation of the RhizoDia programme			
11h15 - 11h30		15 mn	- Gall mites	Mirosław KORZENIOWSKI	GB	
11h30 - 11h55		25 mn	- Risks and challenges for blackcurrant crop protection products. Impact of newest European Union regulations	Bernard VAISSIERE	GB	
11h55 - 12h15		20 mn	- Entomophily (pollination by insects) of blackcurrants	Kevin WOLZ - Dorota JARRET Bernard VAISSIERE Mirosław KORZENIOWSKI	GB	
12h20 - 13h00		40 mn	Transfer from ESA (Higher School of Agriculture) to the Ludeau-farm Les Rosiers sur Loire (49) Loire			

13h10 - 14h15	Les Rosiers sur Loire (49)	1h05	Lunch			
14h15 - 14h25		10 mn	Presentation of the farm by Marc LUDEAU	Marc LUDEAU		
14h25 - 16h45		2h20	Splitting into 4 groups and transfer to the demonstrations 9 technical demonstrations about weeding and pollination		GB FR	Anne DUVAL-CHABOUSSOU Philippe GUGNEBAULT Nicolas DUBOIS Adèle HUARD,
16h45 - 17h00		15 mn	Gathering and break			
17h00 - 18h00	Bouchemaine	1h	Transfer to Bouchemaine			
18h00 - 19h10		1h	Touristic discovery by boat			
19h10 - 19h15		15 mn	Transfer to Greniers Saint Jean			
19h15 - 20h00		45 mn	Cocktail-bar offered by Giffard			
20h00 - 22h30	Les Greniers saint Jean Angers	2h	Gala Dinner			

FRIDAY, JUNE 8 2018

HOURS	PLACE	DURATION	ACTIVITY	SPEAKERS	L	ANIMATION
08h30 - 08h45	School of Agricultures of Angers	15 mn	Registration - Welcome coffee			
08h45 - 08h50		5 mn	Introduction	Florent BAILLARD	FR	
08h50 - 09h05		15 mn	Blackcurrants: a panorama of the sector	Stefanie Sharma	GB	Antony SNELL
09h20 - 09h40		20 mn	- World Tour of uses of blackcurrants and their markets - Presentation of the French blackcurrant sector with a focus on the Loire valley	Denis BERGERE Béatrice GOMMARD	FR	
09h40 - 10h00		20 mn	Blackcurrant - a lavish superfruit - Health assets of blackcurrants and progress in research - Characterisation and pharmaceutical or health uses: focus on blackcurrant leaves	Denis BELLENOT	GB	
10h00 - 10h15		15 mn	- Exciting advances in blackcurrant research for exercise and health	Mark WILLEM	GB	
10h15 - 10h30		15 mn	- Factors affecting antioxidant and antiinflammatory activity in blackcurrants	Armelle GOLLOTTE	GB	Jens PEDERSEN
10h30 - 10h50		30 mn	Break- exhibitions			
10h50 - 11h20		30 mn	Being attentive to needs and expectations of the market in order to prepare the future - News from variety research	Dorota JARRET Dr. Stan PLUTA Audrius SASNAUSKAS	GB	
11h20 - 11h30		10 mn	- Presentation of the European "Good Berries" project	Dorota JARRET	GB	
11h30 - 12h00		30 mn	- From consumer to product innovation : Which process for a more successful innovation?	Ronan SYMONEAU Pierre PICOUET Isabelle MAITRE	GB	Florent BAILLARD
12h00 - 12h30		30 mn	- Global overview of blackcurrant product innovations and market trends	Béatrice de REYNAL	GB	
12h30 - 12h45		15 mn	Award ceremony of the blackcurrant products competition	Membres du jury et partenaires	FR	
12h45 - 13h15		30 mn	General Meeting IBA	Anthony SNELL	GB	
12h45 - 14h00	School of Agricultures of Angers	1h15	Lunch break - exhibitions			
14h00 - 14h10		10 mn	Cooperate in order to meet the expectations of the market - The British Blackcurrant Foundation: common promotion campaigns for BC and their impact	James WRIGHT	GB	Stefanie SHARMA
14h10 - 14h25		15 mn	- Sustainable blackcurrant production. Best practice example based on collaboration Bayer & SVZ Europe	Jobien LAURIJSEN Miroslaw KORZENIOWSKI	GB	
14h25 - 14h35		10 mn	- Trends in blackcurrant production & crop protection in Central and East Europe, segmentation by quantity or quality?	Miroslaw KORZENIOWSKI	GB	
14h35 - 14h50		15 mn	- Agriculture with a vocation for health: feedback from "Bleu Blanc Coeur"	Nathalie KERHOAS	FR	
14h50 - 15h25		35 mn	- Panel discussion: which prospects for the blackcurrant sector?	Nathalie KERHOAS Matthias EBERT Johann AMON Heiko DANNER Ronan SYMONEAUX James WRIGHT Mike KEARNEY	FR GB GB GB GB GB GB	Beatrice DE REYNAL
15h25 - 15h30		5 mn	Conclusion	Florent BAILLARD	FR	
15h25 - 15h30		15 mn	Departure by coach to the places of visit			
16h00 - 17h30	Angers and Avrillé (49)	1h30	Programme according to choices: Terra Botanica, Giffard, Agronomy & Plant Breeding Sector Group meeting			
17h30 - 18h00	Angers	30 mn	Return by coach to Angers railway			

18h00 : End of IBA conference

SPEAKERS - IBA 2018



Anthony SNELL (GB) President - IBA

Anthony Snell is a berry fruit farmer in South Herefordshire. He produces over 1500 tonnes of berries, and is the largest organic blackcurrant producer in the UK. In 2011, Anthony was voted "Organic Producer of the Year". Furthermore, he is Vice-Chairman of the NFU National Horticulture Board. He is also a Board member of the Co-operative Berry Gardens and the UK Blackcurrant Foundation. Anthony Snell has been a member of the IBA Board since its inception and was elected president in 2016.

Stefanie SHARMA (DE) General Manager - IBA

Stefanie Sharma was raised in Germany and did her marketing studies in France. After more than 15 years of successful and challenging work experiences in marketing in different fields (education, distribution and tourism) and different countries (France and India), she was appointed General Manager of the IBA in 2015. Still working part time in a museum dedicated to blackcurrants in France, she runs the general business of the IBA. Her job and passion is the promotion of the best berry for life.



Nathalie KERHOAS (FR) General Manager - Bleu Blanc Cœur

The association Bleu-Blanc-Cœur was created 20 years ago for a "sustainable health" diet defined by a strict specifications in breeding with a double obligation: means, and results.

Managed by a collective of farmers, doctors and scientists, today it brings together 800 actors in the food chain, 6,000 farmers and 1,500 health professionals; and represents, in particular, 9% of the national pork production and 7% of the national egg production. With numerous scientific and clinical studies justifying the merits and positive results of the approach, the founding idea of Bleu-Blanc-Cœur is that "to feed people well, we must start by taking care of our crops and the health of our animals".

James WRIGHT (GB)

Membre of the Chair of R and D Committee - BLACKCURRANT GROWERS ASSOCIATION

Farm Manager of Whittern Farms Ltd, Herefordshire, England since 2011. James manages a variety of farm enterprises which include 150 acres of Blackcurrants grown under contract for Lucozade Ribena Suntory and British Cassis. James also chairs the UK Blackcurrants Growers Association Research and Development Committee.



Jens Holme PEDERSEN (DK) Kogsboellegaard Organic

Jens Holme Pedersen is a berry fruit farmer on the center island of Fyn. He farms redcurrants, blackcurrants and rosehips. Over many years, Jens has represented growers on various Grower Boards (often in the capacity of Chairman), including the National Board of Danish Fruit & Vegetables.

In 2012, Jens received the title of "Denmark Fruit Grower of the Year". At the IBA conference in 2016, he has been elected vice president of the IBA.

Piotr BARYLA (PL) Researcher - University of Life Sciences in Lublin

Piotr completed his Gardening Studies in 1996. In 2004, he got a PhD degree in agricultural sciences, with the specialty of horticultural nursery. Issues related to the production of high quality nursery stock have been part of his work.

Today, Piotr Baryla is a researcher at the University of Life Sciences in Lublin. In his spare time, he runs a farm orchard near Lublin, where he grows blackcurrants.

Since January 2013, Piotr has been the Vice President of the Polish Blackcurrant Farmers Association (KSPCP). Within the KSPCP, he is responsible for organizational matters, advertising and contact with the media. In 2014, he has been elected vice-president of the IBA.



Philippe GUIGNEBAULT (FR) Experimentation technician - La Morinière

The Morinière research and fruit experimentation station carries out technical activities and experiments on apple, pear and small fruit species.



Béatrice GOMMARD (FR) General Manager - Transfofruits

Béatrice GOMMARD heads Transfofruits, a company specializing in the fruit and vegetable wholesale sector.



Denis BERGERE (FR) Manager - AFIDEM

Director of the Interprofessional Association of Processed Fruits.

SPEAKERS - IBA 2018



Denis BELLENOT (FR) Head of Phytochemistry & Standardization - ITEIPMAI

Denis BELLENOT studied as a Pharmacist. In ITEIPMAI, he is in charge of the analytical laboratory and participates in various standardization committees. ITEIPMAI is a Technical Institute that carries out applied research to assist the perfume, medicinal and aromatic plant sector. In accordance with the expressed needs of farmers and industries, we have been working for more than 40 years in the fields of agronomy and definition of the quality of herbal products.

Florent BAILLARD (FR) President - ANCG

Florent BAILLARD studied trade in Agro food products, wine and spirits option. Following an experience in the sales department France Laurent Perrier (champagne / whiskey), he took over the family farm, he specialized in blackcurrant. The farm cultivates 70 ha of currants and currants, as well as 10 ha vineyards near Beaune, a World Heritage area in 2016. His wife joined him in 2004 to create the company Nectars de Bourgogne, which turns fruit into juice, coulis, vinegar. Nectars de Bourgogne produces one million bottles or jars a year with 13 permanent employees. Florent BAILLARD has been president of Socofruits since 1997. This cooperative brings together 45 producers (700 ha of cassis).



Mirosław KORZENIOWSKI (PL) Crop Manager Horticulture - BAYER SP. Z O.O.

Education:
Agricultural and Marketing & Management in Agri Business
PhD (Crop protection in horticulture), 2016
Current business position in Bayer Central, East Europe & Central Asia:
Regional Crop Manager Horticulture
Food Chain Manager, Biologics Ambassador

Dorota JARRET (PL) Fruit Breeder/Geneticist - James Hutton Institute

After graduating in 2006 from the Agricultural University of Szczecin, Poland, with a degree in horticulture and a specialism in fruit cultivation, Dorota worked with a commercial soft fruit producer in Scotland, gaining several years' experience in the industry as an agronomist. During this time, she undertook additional qualifications and was awarded with BASIS and FACTS certificates. Dorota joined James Hutton Limited in December 2010 as a trainee fruit breeder/field geneticist, undertaking PhD in genetic control of processing quality traits in blackcurrant under the supervision of Dr Rex Brennan. Dorota is involved in Blackcurrant, Blueberry and Honeyberry breeding and Fruit Research at the James Hutton Institute. Her work in blackcurrant concentrates on researching new methods for breeding and development of superior blackcurrant varieties for processing and fresh markets. Dorota is linking the studies to commercial applications through James Hutton Limited.



Stan PLUTA (PL)

Prof. of Horticulture Department - Crops - Research Institute of Horticulture

Stan PLUTA graduated the Faculty of Horticulture at the Agricultural University in Lublin in 1983. He has been working as a scientist at the Institute of Pomology and Floriculture (now the Research Institute of Horticulture) in Skierniewice, Poland since 1985. He completed his PhD in 1994. He is a geneticist and breeder of new blackcurrant, gooseberry, blueberry cultivar and Saskatoon berry. He is also a part-time teacher at the local horticultural college. He is the author of over 90 original papers, monographs and implementation instructions, as well as 145 articles of popular science. He has realised 10 new blackcurrant and 10 gooseberry cultivars.

Béatrice DE REYNAL (FR) Consultant - Nutrimarketing

NutriMarketing is an agency definitely not like the others. On the lookout for trends, emergences and weak signals, we have a prospective vision of the immediate present and the future in the short and long terms. Our ethics? Make nutrition sustainable, greedy, desirable. Taking weak signals into account allows us to better orient our actions in favor of ethical and chosen futures. Our goal: Creating enthusiasm and making sense. How: Thanks to our great curiosity and expertise in innovation and nutrition.



Bernard VAISSIÈRE (FR) Researcher - INRA

Bernard VAISSIÈRE is an agronomist and professor in Entomology, a graduate of the University of Texas. His research work focuses on: efficient pollen flows related to the abundance and biodiversity of pollinating insects; the notion of pollinator efficiency and mechanisms of pollen transfer; intrafloral ecology and foraging behavior of pollinating insects, particularly the honey bee *Apis mellifera* and drones *Bombus* spp.; analysis of entomophilous pollination practices and their impact on yield, quality and economy of production; impact of cultural practices on flora - pollinator relationships.



Isabelle MAITRE (FR) - Pierre PICOUE (FR) - Ronan SYMONEAUX (FR)

GRAPPE Laboratory - School of Agriculture of Angers

Agri-Food Research Group on Products and Processes (GRAPPE)

Created in 1998, the unit is developing its research within ESA. It is a member of the SFR QUALITÉ et Santé du Végétal (QUASAV) and Unit under contract with the Science Department for Action and Development (SAD) of INRA since January 2016.

Its work focuses on the evaluation of product quality, the construction of product quality in relation to the perception of experts and consumers, and the co-design of quality-differentiated products.

Its originality is based on a multi-criteria approach to quality assessment, combining crossed physico-chemical instrumental measurements with sensory or hedonic evaluation. In addition, and in line with sustainable food systems, the team is developing innovative methods and new indicators to jointly evaluate the quality of products and the environmental impacts associated with their production and processing. It is a chain approach that covers the entire production chain from upstream to downstream.

Mathias EBERT (DE) Consultant - HME Consult

Born in 1964 in Ballenstedt im Harz, Mathias EBERT grew up and lived in North-East Germany.

1992 - 1997 Studied Economy at the University of Rostock, Germany

1998 - 2002 STEINHAUSER GMBH Ravensburg, Germany (Apple-Juice concentrate, relations with Poland, Italy, Argentina).

2005 - 2015 BINDER GMBH & Co. KG, Herrenberg, Germany (collaboration with 2 Polish companies processing fruits, vegetables, concentrate) - General Manager and Procurement.

2015/ 2016 Manager - EDEKA juices Poland (Sonnländer).

Since 2016 - Market research and commerce of fruit in Poland (HME - Consult)

Since 2007 - Member of the Polish Fruit Juice Associations (KUPS)



Armelle GOLLOTTE (FR) INOPLANT

1994: Doctorate on the interaction of plants with beneficial microorganisms (mycorrhizae)

1995-2001: Post-doctorate at the Scottish Agricultural College on grassland mycorrhizae

2001-2007: Various CDD at INRA and CNRS on mycorrhizae

Since 2008: Research on berries (raspberry, blackcurrant, blueberries): in vitro culture techniques, health molecules, mycorrhiza and agroecology.

Since 2010: Head of research at Inoplant.

Mark WILLEMS (GB)

Professor of Exercise Physiology in the Institute of Sport - University of Chichester

Dr. Mark Willems is currently Professor of Exercise Physiology in the Institute of Sport at the University of Chichester in the United Kingdom. He has an interest in the application of functional foods in Sport, Exercise and Health with focus on effects of polyphenol intake by berries and Matcha green tea. The research provided novel observations on the effectiveness of blackcurrant on fat oxidation and exercise performance. Mark is a fellow of the European College of Sport Science.



Mike KEARNEY (NZ) Manager - New Zealand Blackcurrant Cooperative

Mike Kearney is Manager of the New Zealand Blackcurrant Cooperative. This wholly-owned New Zealand grower cooperative represents all New Zealand blackcurrant growers.

Mike was a former economics policy adviser for the Ministry of Agriculture and Fisheries. Holding a B.Ag.Com as well as diplomas in Accountancy and Horticulture, Mike has worked with horticulture industries in both New Zealand and the United Kingdom. At one stage, he also seconded to international fruit and vegetable company Hunter Saphir in London.

Mike is a member of the New Zealand Institute of Directors and is a Director of Blackcurrants NZ Ltd.

Audrius SASNAUSKAS (LT)

Director of Institute of Horticulture, Lithuanian Research Centre for Agriculture and Forestry

PhD, Associate Professor Audrius Sasnauskas is a Director of Institute of Horticulture, Lithuanian Research Centre for Agriculture and Forestry. He defended doctoral thesis in agronomy (1998) in Aleksandras Stulginskis University (Lithuania).

He's scientific directions is breeding and testing of apple and blackcurrant, evaluation of genetic resources. He has published 5 books and their chapters, 11 publications in Clarivate Analytics Web of Science data base journals with impact factor. He is a member of 10 professional organizations, involved in different EU Horizon 2020, COST Action, Lithuanian Research Council, Ministry of Agriculture, Ministry of Education and Science, Plant Gene Bank projects. He is co-author of 16 apple, blackcurrant and raspberry varieties.



A CULINARY COMPETITION TO PROMOTE THE BENEFITS OF BLACKCURRANT



On the occasion of the World Congress of Blackcurrant, IBA and the ANCG wished to sensitize professionals of the restoration to the uses of the blackcurrant to compose recipes tasty and high in colors.

A dozen caterers and restaurateurs were invited to participate in the form of a "100% blackcurrant menu" contest. It was to compose a meal that would be served at the World Congress of Cassis 2018 in Angers.

The candidates had a range of blackcurrant products: frozen berries, mashed potatoes, jelly, coulis, mustard, vinegar, and even blackcurrant pepper.

BON BÉTEND: LAUREATE OF THE CULINARY CONTEST "MENU 100% BLACKCURRANT"

For the winner Patrick SUBILEAU, chef and director of Bon Bétend, "this experience was a rediscovery" of the many assets of this super-fruit rich in color, aroma, flavors.

The caterer Bon Bétend great figure of Angevin gastronomy, has highlighted the blackcurrant at each stage of a menu 100% blackcurrant:

Menu 100% cassis

- Raw beet carpaccio cooked with langoustines on tangy juice
- Duck breast "low temperature" and gastric water cassis decorated with millefeuille of small vegetables
- Almond biscuit with creamy blackcurrant, mascarpone whipped cream with apple, and blackcurrant coulis with Granny Smith apple sticks

Bon Bétend

Traiteur événementiel

This was the menu chosen by our chef to reveal the flavors of these "little grains of madness".

The five members of the jury, including Camille VERHEECKE, blogger and food videographer passionate about gastronomy and Anjou (lepaysdesgourmandises.com) appreciated the quality of the products, the right associations and the diversity of the gastronomic pleasures: crunchy, melting, creamy, acidulous...

SECOND INTERNATIONAL BLACKCURRANT PRODUCTS COMPETITION



The first international blackcurrant products competition was held in 2016 at the IBA conference in Ashford, Kent, UK. IBA has launched a second edition in 2018 as part of the 6th International Blackcurrant Conference.

ANCG and ESA were strongly involved in the organization: definition of the rules, composition and animation of the jury, mobilization of candidates ...

Among the 19 products competing, 14 were developed by student groups at the Ecole Supérieure d'Agricultures d'Angers (ESA). These projects have been integrated into the educational program of the 3rd year students of engineer training in the "Enterprise and Transformation" category. The teaching staff and the 16 student groups experimented recipes made with blackcurrant in four workshops: Fruits & Vegetables, Bread, Yogurt, Cheese Workshop. Let's celebrate the work done and the creativity of the students.

The jury meets Wednesday, June 6 in Angers for a tasting in the laboratory of sensory analysis of ESA, then a presentation of the projects by the candidates.

The award ceremony will take place during the International Blackcurrant Conference, Friday, June 8, 2018 at ESA Angers.



BENESEED



EVENTS CO-ORGANIZED BY



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MAIN PARTNERS



COMPETITIONS PARTNERS



CONFERENCE PARTNERS

