

Seeking cutting-edge science and assets to sustainably feed growing global populations

Company bio:

The Bel Group is a family company with over 150 years of history and ranks as a major international player in food. Marketing products made from milk, fruit and vegetables, the Group's corporate mission is to provide everyone with a healthier and more sustainable food. With a portfolio of differentiated and international products, including The Laughing Cow®, Kiri®, Babybel®, Boursin®, Nurishh®, Pom'Potes® and GoGo squeeZ®, the Bel Group generated sales of €3.6 billion in 2022.



As part of a continuous progress approach mobilizing its entire ecosystem, Bel is working to respond to today's major societal and environmental challenges through a new food model that has a positive impact for all generations. More specifically we are determined to meet the challenges we face, for and with our entire ecosystem, from farm to fork by:

- › Promoting sustainable agriculture
- › Contributing to healthier food
- › Fighting climate change
- › Increasing the accessibility of our products

R&D challenges and priority areas:

Route to healthier and more natural alternative to cheese from cow

- › Technologies (recipes & formulation tools & processes)
- › Affordable & Techno & Nutri functional ingredients with a lesser environmental impact

Ferments & fermentation with a positive effect on health & well-being (semi-solid products from dairy, fruits, or seeds)

- › Microbial genus and species with positive impact on the human health through direct cellular interactions with living microorganisms (probiotics) and/or their metabolisms, microbial cells, or cell fragments (postbiotic) from fermentation processes (biomass fermentation).

Specific opportunities and approaches of interest:

On alternative cheese

- › Ways to incorporate high amount of high quality bioavailable protein while keeping proximity to cheese texture (springiness, meltability, spreadability, smoothness...)
- › Ways to avoid strong vegetal off-notes / to favor cheesy flavors
- › Way to avoid fractionation of raw material of whom only a small fraction is valorized

On health & well-being

Biological effects of special interest are gut microbiota homeostasis, immunomodulation, inflammatory or disease prevention, digestibility, food well-being

Out-of-scope:

- › On non animal dairy, anything related to surface ripening
- › On health, Prebiotics are out of the scope – Preventive effects rather than curative

Stages of development preferred:

- › From TRL 3 to 7 (at minimum an existing proof of concept)

Types of collaboration preferred:

- › Totally open depending on the topic