



JOURNEES CHEVREUL 2025



**Latest news on lipid-protein interactions,
from cell membranes to food functionalities**

THURSDAY 6th NOVEMBER - MORNING

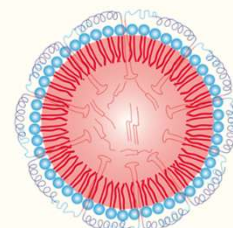
Congress Opening

9h00 – 9h05

Anne Le Guillou (Danone – SFEL President) – Welcome

9h05 - 9h30

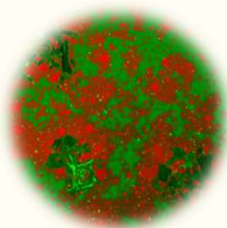
Denis Chéreau (ITERG-IMPROVE) – Introduction *title TBC*



Session 1: Frontiers in cell biology, signaling and plant metabolism

9h30 – 10h30

Corinne Spickett (Aston University, UK) - **Keynote Lecture** “Studies of covalent and non-covalent interactions between lipids and proteins: measurement and importance”



10h30 – 10h45 Break

10h45 – 11h15

Frédéric Carrière (CNRS, France) “Coupling of enzymatic lipolysis and fatty acid oxidation at the lipid-water interface”



11h15 – 11h45

Vanessa Vernoud (INRAE, France) “Harnessing pea genetics to mitigate protein off-flavours: the case of lipoxygenase-derived volatile compounds”



11h45 – 13h30 - Lunch Break



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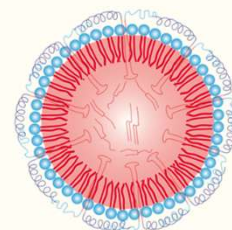


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THURSDAY 6th NOVEMBER - AFTERNOON

13h30 – 14h00

Thierry Chardot (INRAE, France) “When Lipid Droplets meet Omics: A molecular journey”



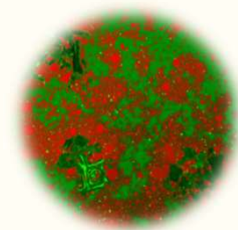
14h00 – 14h30

Till Ischebeck (Münster University, Germany) “Plant lipid droplets: What we can learn from their proteome about their diverse functions across species and tissues”

Session 2: Challenges and opportunities for food applications

14h30–15h00

Benoît Goldschmidt (BEL Group, France) “Beyond the plant protein transition... the lipid transition challenge in dairy & analogues”



15h00-15h30

Erwann Durand (CIRAD, France) "Focus on the M2ProLIV Project: Rethinking Protein Ingredient Production from Lipid-Rich Vegetable Co-Product”



15h30– 15h45 Break

15h45-16h15

Eléna Keuleyan (SOREDAB, France) “Endogenous lipids in pulse protein ingredients: from co-passengers to key actors in ingredient functionality”

16h15-16h45

Jolijn Koomen (INRAE, France) "Endogenous lipids and minor components in pulse protein ingredients: Drivers for the oxidative status and ingredient quality”



16h45-17h15

Johannes Hohlbein (WUR University, The Netherlands) “Probing lipid and protein oxidation in food emulsions using high-resolution fluorescence microscopy”

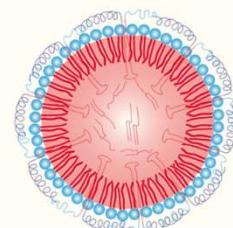


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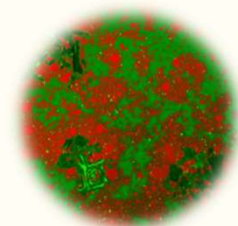
FRIDAY 7th NOVEMBER - MORNING



Session 3: Impacts on nutritional quality and human health

9h00 – 9h30

Jonas Amft (Kiel University, Germany) “Co-oxidation of lipids and proteins in extrudates: Mechanisms, analytical challenges and influence on product properties”



9h30 – 10h00

Carole Vaysse (ITERG, France) “Impact of Lipids on Protein Digestibility in Oilseed Protein Ingredients”

10h00 – 10h30

Wieneke Dijk (INRAE, France) “Lipid Transfer Proteins (LTPs) and allergenicity : relevance in the context of increasing plant protein consumption”



10h30 – 10h45 Break

10h45-11h15

Marie-Caroline Michalski (INRAE, France) “Towards an importance of proteins on postprandial lipemia and lipid metabolism: dairy and beyond”

11h15 – 11h45

Philippe Caisse (Gatefossé SAS, France) “Mechanisms of permeation enhancement for therapeutic peptides using Medium Chain Fatty Esters: Opening the door to oral delivery”



11h45 - Closure