We offer you our expertise

- Process implementation at the pilot scale
- Knowledge of food matrices in tropical and Mediterranean sectors
- Multidisciplinary approaches: food science and technology, processes, microbiology, etc.
- Specific or bespoke training courses
- Hosting your R&D department in our technical units

Companies, if you want to:

- Improve your technical performance in connection with the sensory quality of your products
- Optimise the functional properties of products during processes
- Control the fermentation of food products
- Manage microbial flows
- Limit your post-harvest losses before marketing

From the North to the South, our research nurtures your Performance

From the field to the consumer we help you to overcome your technical and scientific obstacles

Sourcing and specifications  ▶  Post-harvest technical process  ▶  First processing of ingredients. Process improvement  ▶  Understanding quality development  ▶  Managing food quality and safety

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Our activities with companies

Product innovation

Process design
Analysis of the impact of processing stages (cooking, drying, dehydration, smoking, etc.) on the physical and nutritional qualities of food products; equipment design.

Quality and safety of food products
Identification of mycotoxin contamination mechanisms, microbiological analyses, reduction of health risks.

Environment
Reduction of environmental impact through process improvement, especially in contexts of the global South.

Qualisud Research unit, your dedicated contact

Research laboratories in mainland France and French overseas departments
- Cirad / Montpellier
- UM–Faculty of Science / Montpellier
- UM–Faculty of Pharmaceutical Sciences / Montpellier
- University of Avignon
- University of Guyana
- University of Reunion Island
- Cirad / Saint Pierre - Reunion Island
- Cirad / Guadeloupe

Modular unit International researchers around the world
- Benin
- Ivory Coast
- Colombia
- Senegal

+120 researchers and technical staff members
+15 collaborative projects per year
20 laboratories and technical units
Micronutrients pharmacology laboratory
*In vitro and in vivo* models to **identify** the “health effects” of food products.

Aromatic compound analysis laboratory
**Characterising** aromatic profiles.

Biochemical analysis laboratory
**Characterising** nutritional compounds: vitamins, polyphenols, carotenoids.

Sensorial analysis laboratory
**Appreciating** the organoleptic specificities of food products and specifying consumer acceptability.

Molecular biology laboratory
**Characterising** the surface microbial ecology of food products.

X-ray microtomography laboratory
**Exploring** *in situ* changes to food products under the effect of heat and mechanical treatments during processing (cooking, crushing, etc.).

Other laboratories and equipment
- Analysis of nutritional compounds and contaminants
- Analysis aromatic compound
- Textural measurement of food products
- Spectral methods
- Microbiology
- Fermentation
To take full advantage of the cross-cutting expertise of our research units, tell us about your problem.

A well-established approach

Express your needs
We identify the obstacles
We propose an R&D pathway
We study funding possibilities
We conduct R&D activities
We share results
We transfer solutions

A range of services and funding solutions adapted to each project

Research collaboration
Example > Characterisation and understanding of a food product to validate the feasibility of your R&D project

Knowledge integration
Example > Developing the appropriate methodology for solving the company’s problem

Transfer and training courses
Example > Transfer of final research results (licensing) for industrialisation

CONTACT

dirqualisud@cirad.fr
+33 (0)4 67 61 55 19

We support companies of all sizes in their R&D projects, from needs analysis to the development of integrated solutions

umr-qualisud.cirad.fr
plateforme-technologie-agroalimentaire.cirad.fr