

RÉGION  
BOURGOGNE  
FRANCHE  
COMTÉ

# AgriFood



# DO YOU HAVE A PROJECT? BOURGOGNE-FRANCHE-COMTÉ WELCOMES YOU!

## set up shop

With its business parks and road and airport infrastructure, Bourgogne-Franche-Comté has everything you need to jump-start your projects in an environment designed for entrepreneurial innovation.

No.1

FRENCH REGION  
FOR **WINE-MAKING**  
AND **FOR MUSTARD PASTE**  
**PRODUCTION**

No.2

REGION FOR  
**OAT PRODUCTION** AND  
**CHEESE-MAKING**

No.3

REGION FOR  
**ORGANIC**  
**CEREAL**  
**PRODUCTION**

6

INTERNATIONAL  
AIRPORTS  
NEARBY

9

MOTORWAYS FORMING  
A STRATEGIC INTERSECTION  
IN THE HEART OF EUROPE

451

KM  
OF HSR LINES  
14 TGV STATIONS



## AN INTERNATIONAL CLUSTER AND DEDICATED PARTNERS .....

### AGRONOV

EUROPEAN AGRO-ECOLOGY INNOVATION HUB

AgrOnov is an **agricultural innovation accelerator**. With its network of partners, AgrOnov mobilises the skills and tools needed to give companies working in agriculture and the related sectors the opportunity to develop their innovation projects and boost their growth. **Entrepreneurs, researchers and organisations active in the realm of agriculture** come together at the cluster, where users have access to **a business incubator, office space and meeting rooms, along with greenhouses, laboratories and experimental fields**.

### FOODTECH BOURGOGNE-FRANCHE-COMTÉ

SPECIALIST FRENCH TECH NETWORK

The Foodtech is an **ecosystem of innovative start-ups and SMEs, manufacturers and retailers along with decision-makers, investors, public stakeholders, incubators and other project support mechanisms** keen to get involved in the food transition and the digital transformation of the food sector. The FoodTech's actions are motivated by three goals: bring together this array of partners with a joint project to develop FoodTech in France, **promote** initiatives and demonstrate the remarkable contribution made by digital, technologies and innovation for the food industry, and **support the acceleration** of FoodTech projects and the digital transformation of the agri-food sector.

### GPPR

GASTRONOMY AND PROMOTION OF REGIONAL PRODUCE

The GPPR network is tasked with **promoting the region's culinary wealth**. provides tools to regional food industry markets and stakeholders to **support them in their efforts to promote and sell their products in regional, national, and international markets**.

### VITAGORA

FOOD & INNOVATION CLUSTER

550

MEMBERS



A **food and agriculture cluster** representing the ANIA (the national food industry association) in Bourgogne-Franche-Comté, Vitagora brings together **start-ups, SMEs, large companies and public and private research centres**. Vitagora targets innovation and competitiveness to speed up its members' growth and performance. It has developed a worldwide network of strategic partners so can offer businesses numerous opportunities to develop their international growth.

The cluster's forward-looking vision **means innovation is focused on the consumer and a healthy, tasty and sustainable food supply**. This vision, together with the pragmatic initiatives led by its members, saw Vitagora awarded the **Gold Label for Cluster Management Excellence** in 2016. It is one of just three European agri-food clusters to boast this label.

#### TOASTER LAB, 100% AGRI-FOOD ACCELERATOR

An Agri-Food acceleration scheme introduced by Vitagora. It provides intensive practical support over 12 months, focused on the specific needs of Agri-Food entrepreneurs and innovators to **secure their development** and help them swiftly through the different stages of **industrialisation** and **commercialisation**. Adjoined to the Vitagora business ecosystem, the scheme offers **direct contact with future partners, clients and investors**, including some large agri-food multinationals.

## THE REGIONAL ECONOMIC AGENCY OF BOURGOGNE-FRANCHE-COMTÉ

The Regional Economic Agency cooperates closely with stakeholders in business development, innovation, training, and employment to:



**ASSIST**  
in maintaining  
and improving  
economic activity  
and employment  
in the region



**SUPPORT  
AND DEVELOP**  
innovation  
and eco-innovation



**BACK**  
the region's  
economic  
development  
strategies



**PROMOTE**  
the region's  
economic  
appeal

# BOURGOGNE-FRANCHE-COMTÉ RESPONSES TO TOMORROW'S FOOD CHALLENGES

In Bourgogne-Franche-Comté, the industry is organised into several segments:

- > agriculture
- > processes, machines and packaging
- > viticulture, wines and spirits
- > agri-food
- > gastronomy

Regional know-how is centred on an industrial base offering complementary expertise and cutting-edge scientific research.

Based on the needs of the market, trainings offered create a qualified workforce that meets the needs of the manufacturers.

**A forward-looking ecosystem means Bourgogne-Franche-Comté is ready to respond to tomorrow's food challenges.**



## STRENGTHS of the region

- ✓ #1 WINE-MAKING REGION
- ✓ #2 REGION FOR CHEESE-MAKING
- ✓ 53% OF LAND DEVOTED TO FARMING
- ✓ 1 DEDICATED INTERNATIONAL CLUSTER
- ✓ TARGETED TRAINING COURSES

## A FEW COMPANIES IN THE INDUSTRY



### AGRICULTURE



ALLIANCE BFC  
ARTEMIS  
BOBARD JEUNE  
DIJON CEREALES  
JOHN DEERE  
QUIVOGNE



### PROCESSES, MACHINES AND PACKAGING



GROUPE SEB  
GUILLIN EMBALLAGES  
SAVOYE



### VITICULTURE, WINES AND SPIRITS



BOUDIER  
HENRI MAIRE  
LEJAY LAGOUTTE  
PERNOD RICARD



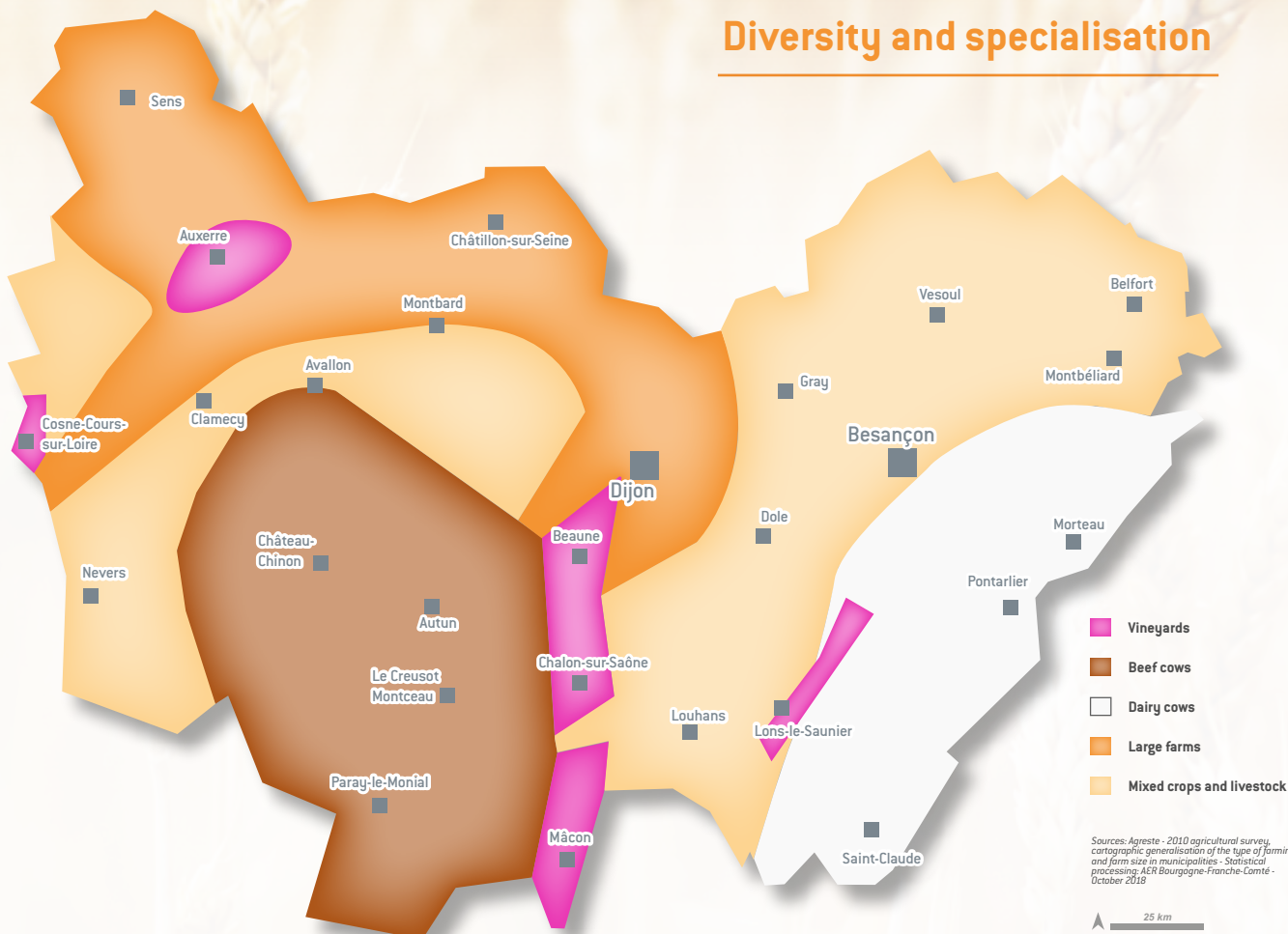
### AGRI-FOOD



MILK	MEAT	CEREALS	OTHER
BEL	BAZIN	BISCUITERIE MISTRAL	AMORA / MAILLE
EUROSERUM	BIGARD	DIJON CEREALES	DAUNAT
LACTALIS	LDC BOURGOGNE	EUROGERM	FALLOT
NESTLÉ		LA BOULANGÈRE	EXTRUSEL
YOPLAIT		MALTERIES FRANÇAISES	GRANINI
		MONDELEZ	GROUPE AVRIL
		JACQUET	JACQUET
			MULOT ET PETIJEAN
			SELVAH
			VAL D'AUCY



## Diversity and specialisation



BOURGOGNE-FRANCHE-COMTÉ

# A TRAILBLAZING SPIRIT

## a cutting-edge scientific and technical environment

Laboratories at the University and the Bourgogne-Franche-Comté branch of the National Research Institute for Agriculture, Food and Environment (INRAE), AgroSup Dijon and the CNRS work on the interactions between micro-organisms and soil, agro-ecological processes to minimise chemical inputs, processing techniques and consumer perception of food quality, and how these foods match their expectations.

### UMR\* PAM

FOOD AND MICROBIOLOGICAL PROCESSES

A key player contributing to scientific and technological progress in the **food** and **wine** sectors. Objective: **understand the physical, chemical and biological phenomena that determine food quality** to develop new foods and new food processes.

#### + PPB - THE BIOTECHNOLOGY PREDEVELOPMENT FACILITY

- > **Fermentation** in fluid and solid media
- > Optimisation of **animal and human cell cultivation processes**

### UMR\* CSGA

CENTRE FOR TASTE AND FEEDING BEHAVIOUR

The CSGA is a unique research facility that studies **feeding behaviour, its control and its consequences on well-being and health**. Objective: to acquire better understanding the physical, chemical, biological and psychological mechanisms underlying sensorial perception and feeding behaviour throughout life.

#### + CHEMOSENS FACILITY

- > Analytical and sensorial facility
- > Facility for the development of original methods and tools for the physico-chemical and organoleptic characterisation of foodstuffs.
- > ISO9001 certified facility with IBiSA label, preconfigured to integrate the national research facility roadmap

### UMR\* AGROÉCOLOGIE

SUSTAINABLE DEVELOPMENT

Objective: **bring agronomics and ecology closer together**

- > Ensure quality agricultural production in sufficient quantities,
- > Reduce input use
- > Put forward innovative agricultural systems that respect and value biodiversity and the environment.

Its resources:

- > the GÉNOSOL facility: soil microbiology
- > the Serres-4PMI Platform
- > biological, microbial, plant and animal resources
- > an integrated microscopy centre

#### + GÉNOSOL DATABASE

A unique database in Europe:

- > national centre for natural and agricultural soil genetic resources, set up to preserve genetic resources such as DNA and make them available for the scientific community
- > Technical facility for molecular characterisation of the microbial metagenome
- > Information system on soil and environmental microbial diversity

#### + HIGH THROUGHPUT PHENOTYPING GREENHOUSE

- > Production and characterisation of plant matter under controlled conditions
- > Development of innovative, automated techniques for high throughput morphometry to analyse a high number of biological units and their interactions

### THE TECH AGRO SUP CHAIR

A FACULTY/CORPORATE PARTNERSHIP

Unique in France, this facility embodies the coming-together of a **agricultural engineering school - AgroSup Dijon - and companies involved in the agro-equipment sector** and is tasked with promoting training to boost the appeal of the agro-equipment professions. The Chair's patrons include: John Deere, Kuhn, Lemken and Berthoud.

### INSTITUT FRANÇAIS DE LA VIGNE ET DU VIN

INNOVATION AND RESEARCH SERVING THE WINE SECTOR

The team in Beaune works on:

- > the fight against **grapevine decline**
- > Vine protection and the **reduction of plant protection inputs**
- > **Microbiology**: selection of flora of oenological interest

# BOURGOGNE-FRANCHE-COMTÉ

# TARGETED TRAINING

training focused on  
the needs of the market

## THE ENIL IN MAMIROLLE & ENILBIO IN POLIGNY

NATIONAL COLLEGES SERVING THE DAIRY,  
BIOTECHNOLOGY AND WATER INDUSTRIES

- > From CAP (first-level vocational qualification) to degree level: academic paths, apprenticeship and continuous professional development for adults
- > Dairy processing, food processing, environmental water management, biotechnological analyses
- > Innovalim facility: experimentation, research and development, and technical monitoring for the agri-food sector



## VESOUL AGROCAMPUS

- > General, vocational and technical agricultural education
- > Agro-equipment and sustainable agriculture technological facilities - 3,200 m<sup>2</sup>: Engine and sprayer test bench, precision agriculture, GPS, robotics, prototyping
- > Academic path, apprenticeships and professional development

## IUV JULES GUYOT (UNIVERSITY OF BURGUNDY)

UNIVERSITY INSTITUTE OF VINYARDS AND WINES

- > Pre-service training (bachelor's, master's, national oenologist diploma) and continuous professional development (university qualifications, short courses) in viticulture, oenology, wine product marketing, and wine tourism.
- > Research in Vine and Oenology Sciences (UMR Agroécologie, Biogéosciences, PAM, CSGA)
- > Experimental wine-growing estate



## AGRO DIJON INSTITUTE

A LEADING SCHOOL FOR AGRICULTURE, FOOD AND THE ENVIRONMENT

Since January 2022, the Institut Agro, a major higher education institution in the fields of agriculture, food and the environment, has brought together three grandes écoles: formerly AgroSup Dijon, Agrocampus Ouest and Montpellier SupAgro. The Institut Agro Dijon trains civil engineers and civil servants and supports the agricultural technical education system.

The Institut Agro Dijon is mobilized to meet the current societal challenges of agro-ecological transition and sustainable food. A multidisciplinary research center, the scientific activities of the teacher-researchers are structured into 5 thematic areas within 6 research units:

- > agriculture and territories in transition
- > food, taste, health, sustainability
- > natural microbial ecosystems and control
- > training and information for sustainable agri-food systems
- > data sciences.

## IFRIA BOURGOGNE-FRANCHE-COMTÉ

AGRI-FOOD INDUSTRY TRAINING CENTRE

- > Training young people in the food industry professions with apprenticeship from level 5 vocational qualification to an engineering diploma
- > Developing continuous professional development schemes or apprenticeships to meet the requirements of the agri-food industry
- > Promoting the food industry professions and training

## LYCÉE JULIEN WITTMER

- > General, technological and vocational college
- > BTS BIOQUALITY - senior technician's diploma for the agri-food, pharmaceutical, cosmetic, health, hygiene, and safety and environment sectors
- > Charolais technology facility: Recognised experience in innovation for the processing of regional produce, formulating test for sensorial analysis, support from innovation to production launch, training in sensorial analysis

## EPL QUETIGNY PLOMBIÈRES-LES-DIJON

- > Technology and Agricultural College - general education, vocational course in bio-industry processing, BTS qualification in food sciences and technologies
- > Pre-service and continuous professional training, and apprenticeships



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