TRAINING CATALOG 2026

Independent training modules that can be combined to suit your needs, organized by major thematic areas

→ ANALYSIS AND EXPERTISE
→ PLANT CHEMISTRY AND PHYSICO-CHEMISTRY
→ NUTRITION AND LIPID BIOCHEMISTRY
→ ENVIRONMENT AND ECO-INDUSTRIES
→ PROCESSES

Qualiopi
processus certifié
RÉPUBLIQUE FRANÇAISE

Le certificat Qualité a été délivré au titre de la catégorie d'action suivante :

ACTIONS DE FORMATION

TRAINING ORGANIZATION SINCE 2000.

9.2/10 Overall average score of inter-company training courses

9.3/10 Overall average score of in-company training courses

9.5/10 Average rating awarded to trainers

SATISFACTION RATE

★★★★★

99 %

NOS MODULES

Our training offer is structured into modules.
Each module corresponds to a standalone training course, listed in the table of contents with a reference number.
Modules can be taken on their own or combined to build a complete training program adapted to your needs.

A WID CHOICE FOR :

DISCOVER | **IMPROVE** | **MASTER**

Training offer is structured into various modules that can be combined as needed, depending on requirements and target sectors.

Each module lasts half a day (3.5 hours) or one full day (7 hours) and can be delivered at your site, in ITERG's premises or remotely via videoconference.

Select the modules that interest you and create your own customized training program !

Example of training with 1 module :

M1.5
Sensory analysis of virgin olive oils

Duration
Half a day (3.5hrs)

Example of training with 2 modules :

M1.1
Composition et properties of fat

M2.1
Implementation of lipids in formulation

Duration
One day (7hrs)

Example of training with 3 modules :

M1.1
Composition and properties of fat

M1.2
Lipids quality

M5.1
Processes for the production of lipids

Duration
One and a half day (10,5hrs)

DELIVERED VIA VIDEOCONFERENCE

The host organization must ensure a reliable internet connection and provide at least one computer for two participants with a audio system suitable for the audience, in order to ensure the proper delivery of training. A test session may be scheduled prior to the training to verify that the system is functioning properly.

ON-SITE DEVILERY

Training courses can be delivered either at the recipient's site or at the ITERG site.
All training courses delivered at ITERG's premises are accessible to people with disabilitie.

Disability contact person : Nathalie HERVY - n.hervy@iterg.com

REDUCED MOBILITY

The training may be conducted in a training room that complies with public access building regulations (ERP – Etablissement Recevant du Public)

VISUAL IMPAIRMENT

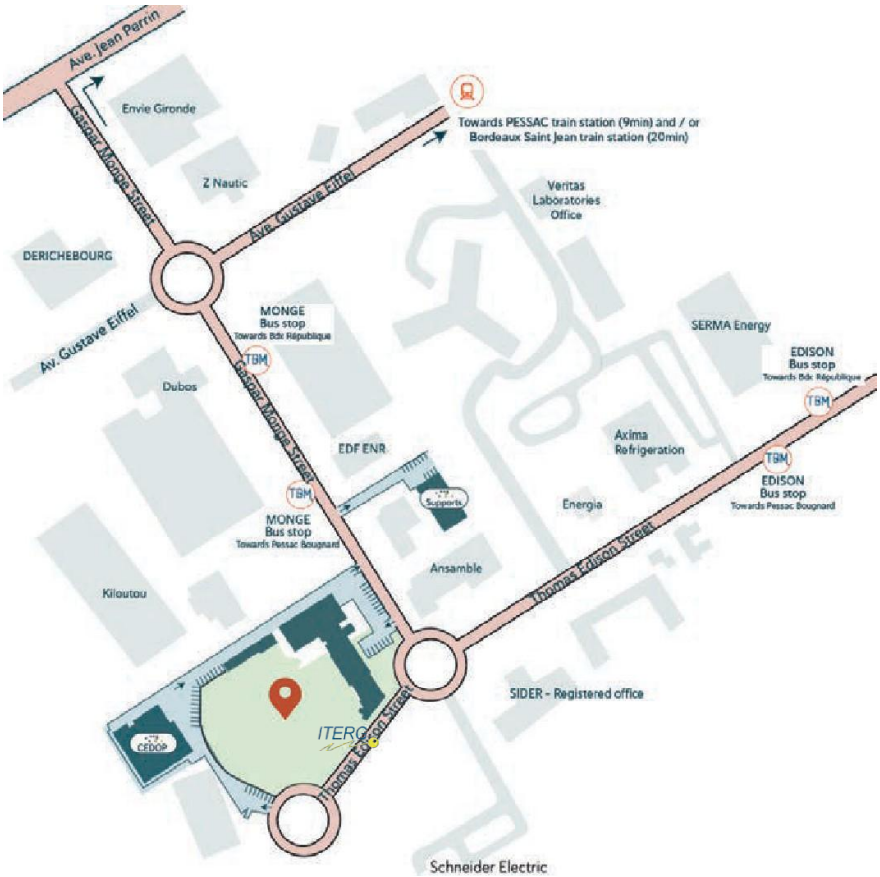
We adapt our documents to meet specific needs (printing training materials with one slide per page and an appropriate font).

HEARING IMPAIRMENT

For remote training sessions, we use Microsoft Teams wich provides live captioning functionality. Pour les prestations en salle

ACCESS MAP

ITERG is accessible to people with disabilitie.
Close to hotels, bus stops and various shops.



About a 20-minute drive from Bordeaux St Jean Train

Accessible by bus

Line 24, stop : MONGE

ASSESSMENT METHODS

A questionnaire will be distributed at the start and at the end of the training course in order to assess each trainee's levels of knowledge acquisition. The correction and feedback on the assessment will be provided immediately and individually to each participant.

PRICING

The fee will be customized for each request once the terms, program and trainers have been defined.
Travel expenses will be invoiced at cost upon presentation of supporting documents.

QUALIOPI CERTIFICATION

ITERG is recognized as training organization and Qualiopi-certified for training activities. ITERG est reconnu organisme de formation et certifié Qualiopi au titre des actions de formation. Qualiopi certification attests to the quality of the processes implemented for the training sessions.

Qualiopi
processus certifié

RÉPUBLIQUE FRANÇAISE
La certification qualité à été délivrée au titre de la catégorie d'action suivante :
Action de formation

OPCO

OPCOs (Skills operators) support french companies and employees in the develoment and implementation of their training projects. There 11 OPCOs covering 329 professional sectors and each company is affiliated with an OPCO based on its business sector.
For more information :
https://travail-emploi.gouv.fr/les-operateurs-de-competences-opco

1 ANALYSIS & EXPERTISE

COMPOSITION AND PROPERTIES OF FAT

LOCATION

(on-site)

ITERG
11 rue Gaspard Monge
33612 Canéjan CEDEX

TARGET AUDIENCE

All professionals in industries that produces or use fats and oils.

OBJECTIVES

- To acquire or further develop basic knowledge of lipid composition.

INTRODUCTION

An essential module at the beginning of the training, it is devoted to the physico-chemical knowledge essential to the understanding of what lipids are, their origin, their associated typicity, what they are made of, from the fatty acid unit to the minor fat-soluble compounds widely found in the majority of vegetable oils

PROGRAM

General presentation of oils

Origins, main sources and properties.
Overview of the main outlets.

Majority constituents and main physicochemical properties

Fatty acids: structure, nomenclature, classification.
Triglycerides: structure, nomenclature, composition.
Nutritional interest of lipids in relation to their physiological roles.

Natural minor constituents of oils and fats

Phospholipids and other polar lipids.
Unsaponifiable: definition; majority constituents (sterols, tocopherols – vitamin E) and other molecules (aliphatic alcohols; terpene alcohols; carotenoids; fat-soluble vitamins A, D; chlorophylls).

Description of some fats

Oleic, linoleic and linolenic vegetable oils / vegetable fats and butters.
"New oils", trends and innovations (sources, composition and interests).

FORMAT

Face-to-face or remote

DURATION

Half a day (3.5 hrs)

DATES *

To be agreed

TRAINER

Loïc LEITNER

PREREQUISITES

Physical Chemistry
Baccalauréat +2 level

* For more information on dates and prices contact Marianne TRICHARD: m.trichard@iterg.com

PLANT CHEMISTRY AND PHYSICO-CHEMISTRY

LOCATION
(on-site)

ITERG
11 rue Gaspard Monge
33612 Canéjan CEDEX

TARGET AUDIENCE

Quality control, purchasing, production and R&D of the fats industry.

OBJECTIVES

- To acquire or deepen knowledge for quality control and compliance with the regulations inherent to lipids and derivatives

INTRODUCTION

Module dedicated to a better understanding of lipid quality and the resulting impact on market value, including regulatory aspects and best practices, understanding of specification sheets and relevant establishment of specifications.

PROGRAM

Alteration phenomena – control, monitoring and regulations

Hydrolysis: description, kinetics and control.
Oxidation: general scheme, influencing parameters and control. Thermal degradation: phenomenological description and specific undesirables

The main contaminants and undesirable molecules: nature and regulations

Undesirable compounds of natural origin (phytic acid, glucosinolates, cyanogenic glycosides, allergens)
The newly formed molecules induced by the process of obtaining the oils (trans fatty acids, glycidol and MCPD esters)
The main contaminants, from seed cultivation to oil bottling (pesticides, metals, phthalates, mineral oils, PAHs)

FORMAT

Face-to-face or remote

DURATION

Half a day (3.5 hrs)

DATES *

To be agreed

TRAINER

Loïc LEITNER

PREREQUISITES

(Bio) Chemistry
Baccalauréat level

* For more information on dates and prices contact Marianne TRICHARD : m.trichard@iterg.com

QUALITY CONTROL AND ANALYTICAL MONITORING OF LIPIDS

LOCATION

(on-site)

ITERG
11 rue Gaspard Monge
33612 Canéjan CEDEX

TARGET AUDIENCE

Quality control, purchasing department, managers and analytical laboratory technicians in the oils and fats industry.

OBJECTIVES

- To master the regulatory aspects of the production and/or use of fats
- To deepen analytical chemistry knowledge for the characterization of lipids and assimilated substances

INTRODUCTION

Session more dedicated to an audience seasoned in analytical chemistry or at least for whom its main activity is closely linked to analytical laboratories. All the main analyses allowing the characterization of lipids are addressed with the aim of providing the keys not only to a better in situ analytical approach but also to an analytical transcription of the various problems that may be encountered in the industrial use of lipid resources.

FORMAT

Face-to-face or remote

DURATION

Half a day (3.5 hrs)

DATES *

To be agreed

TRAINER

Loïc LEITNER

PREREQUISITES

Analytical Chemistry
Baccalauréat +2 level

PROGRAM

Regulations, Quality Control and Specifications (1h00)

Regulatory basis for vegetable oils for food use
Main analytical criteria and quality control variations
Development of a "standard" specification for a virgin oil and a refined oil

The different objectives of physicochemical analysis (2h15)

Purity control Quality control
Determination of compounds of interest Validation of a feature
The search for undesirables and contaminants

* For more information on dates and prices contact Marianne TRICHARD : m.trichard@iterg.com

INTRODUCTION TO SENSORY ANALYSIS OF VEGETABLES OILS

LOCATION
(on-site)

ITERG
11 rue Gaspard Monge
33612 Canéjan CEDEX

TARGET AUDIENCE

All audiences in the industrial sector of fats

OBJECTIVES

- To know and deepen the methodology of sensory analysis
- To master more specifically the evaluation criteria of vegetable oils

INTRODUCTION

Sensory analysis remains essential as a discriminating element in the quality of oils, whether virgin or refined. This theoretical module lays the foundations for the implementation of sensory product analysis, the construction of a jury trained in the specificities of the oils that can be addressed by this qualification method.

FORMAT

Face-to-face or remote

DURATION

Half a day (3.5 hrs)

DATES *

To be agreed

FORMATRICE

Sophie GELIN

PREREQUISITES

None

PROGRAM

Sensory Analysis Methodology

Basic concepts of the technique.
Practical organisation of a tasting session: staff, equipment, samples, tasting sheets
Training and monitoring of the jury's performance
Standard NF V 09-502 (2013): General guidelines for monitoring, by sensory approach, the quality of a product during its manufacture

Refined oils

Preparation of the list of descriptors
Evolution of organoleptic qualities during their conservation
Sensory analysis during frying: room-odor, fried products

Organoleptic evaluation of virgin olive oil

Regulatory Update List of Descriptors
Implementation and statistical evaluation
Oil Classification

* For more information on dates and prices contact Marianne TRICHARD : m.trichard@iterg.com

SENSORY ANALYSIS OF VIRGIN OLIVE OILS

LOCATION
(on-site)

ITERG
11 rue Gaspard Monge
33612 Canéjan CEDEX

TARGET AUDIENCE

Any profession related to olive oil

OBJECTIVES

- To master the methodology and regulations of sensory analysis of virgin olive oils
- To acquire practical skills in sensory evaluation of virgin olive oils

INTRODUCTION

This one-day training course offers the essential basics of sensory analysis applied to virgin olive oils according to the regulations in force and the commercial standard of the International Olive Council. The course of this training is composed of theoretical presentations and tasting sessions in real conditions and in individual booths in the Laboratory.

PROGRAM

Theoretical training (2h45)

Basis of sensory analysis.

Sensory evaluation of virgin olive oils according to the IOC method and European regulations. Methodology. Exploitation of the results obtained in the session.

General knowledge about olive oil: composition, specifications, regulations, labeling.

Practical training (3h45)

Session 1:
Recognition of quality attributes: tasting of extra virgin olive oils for ripe and green fruity, bitter and spicy attributes.

Session 2:
Recognition of negative attributes: tasting of olive oils in default (four of the following defects: unemployed, rancid, musty, sour/vinous, frozen olives).

Session 3:
Selection and training of tasters: test of classification of dilutions of a defect in olive oil.

Session 4:
Blind tasting of olive oil samples (different profiles) and comparison of the results with those of the ITERG jury. Analysis and exploitation of the results of the sessions.

FORMAT

Face-to-face or remote

DURATION

One day (7 hrs)

DATES *

To be agreed

FORMATRICE

Sophie GELIN

PREREQUISITES

None

* For more information on dates and prices contact Marianne TRICHARD : m.trichard@iterg.com

2 PLANT CHEMISTRY AND PHYSICO-CHEMISTRY

IMPLEMENTATION OF LIPIDS IN FORMULATION

LOCATION
(on-site)

ITERG
11 rue Gaspard Monge
33612 Canéjan CEDEX

TARGET AUDIENCE

Production and R&D in the formulation sector

OBJECTIVES

- To know the physico-chemical basis of dispersed products
- Knowing how to analytically characterize multiphase formulations

FORMAT

Face-to-face or remote

DURATION

Half a day (3.5 hrs)

DATES *

To be agreed

FORMATRICE

Cécile JOSEPH

PREREQUISITES

Analytical Chemistry
Baccalauréat +2 level

INTRODUCTION

The diversity of lipid molecules and their specific properties make them compounds of choice for formulation in many fields of activity. This module aims to provide the basics of understanding dispersed systems, including phenomenological theory, impact of the nature of the lipids involved and analytical characterization.

PROGRAM

Dispersion of fats

Water/oil incompatibility: surface tension
Metastability and destabilization mechanisms

Kinetic stabilization

Limitation of the proximity of the drops
Adsorption of amphiphilic compounds

Manufacturing processes

Limitation of the proximity of the drops
Adsorption of amphiphilic compounds

Properties of Dispersed Fat Systems

Types of emulsions
Dispersions of amphiphilic fats, e.g. phospholipids

Influence of fats

Nature and physicochemical characteristics
Volume fraction

Analytical characterization

Drops
Stability
Rheological behaviour

* For more information on dates and prices contact Marianne TRICHARD : m.trichard@iterg.com

PHYSICO-CHEMICAL REACTIVITY, FATTY SUBSTANCE TRANSFORMATIONS AND ASSOCIATED PROPERTIES

LOCATION

(on-site)

ITERG
11 rue Gaspard Monge
33612 Canéjan CEDEX

TARGET AUDIENCE

Production and R&D in the field of physico-chemical transformation of lipids

OBJECTIVES

- To know and deepen the physical behaviour and chemical reactivity of lipids
- To gain knowledge about the transformation of lipids and control of the resulting products

FORMAT

Face-to-face or remote

DURATION

Half a day (3.5 hrs)

DATES *

To be agreed

TRAINER

Aurélie LESPES

PREREQUISITES

Analytical Chemistry
Baccalauréat +2 level

INTRODUCTION

This module dedicated to "lipochemical" sciences highlights the physical and rheological behavioral properties of raw products and their post-processing analogues. Dedicated to the food and cosmetics sector, or even to any application implementing the properties mentioned, it aims to provide an understanding of the behaviour of lipids and their derivatives, the associated specific analytical characterisation, all with numerous concrete examples of application.

PROGRAM

Physical and thermal properties of lipids :

Smoke point, flash point and fire point
Thermal properties
Rheological properties and viscosity

Solid state: crystallization and polymorphism

Crystallization mechanism
Polymorphism: definitions and key parameters
Analysis techniques

Transformation and oleochemical processes

Key Resources
Hydrogenation / interesterification / fractionation
Reactivity for texture
Responsiveness for added functionality

* For more information on dates and prices contact Marianne TRICHARD : m.trichard@iterg.com

3 NUTRITION LIFE SCIENCES

NUTRITIONAL VALUE OF LIPIDS

LOCATION

(on-site)

ITERG
11 rue Gaspard Monge
33612 Canéjan CEDEX

TARGET AUDIENCE

R&D in the oil mill, nutrition and formulation sector

OBJECTIVES

- To acquire or deepen knowledge on the nutritional composition of vegetable oils and fats and on the benefits of their consumption for human health

FORMAT

Face-to-face or remote

DURATION

Half a day (3.5 hrs)

DATES *

To be agreed

TRAINER

Benjamin BUAUD

PREREQUISITES

Scientific Baccalauréat level

INTRODUCTION

Lipids are an essential source of energy for the proper functioning of the body. They also promote the absorption of fat-soluble vitamins (A, D, E, and K). Present in cell membranes, they ensure their fluidity and stability, while intervening in the synthesis of lipid mediators important for health. Vegetable oils and fats are among the main sources of lipids in our diet. Understanding their effects on health allows us to better guide our choices in order to meet the nutritional needs of the population

PROGRAM

Arguments in favour of lipids from vegetable oils and fats

Nutritional status of the French population: focus on lipid intake
Lipids as vectors of lipid and fat-soluble nutrients

Compositional data for vegetable oils and fats

Fatty acid composition (saturated, monounsaturated, polyunsaturated)
Composition of minor compounds (vitamins, tocopherols, sterols, etc.)

Vegetable oils and fats with nutritional and health claims

Overview of permitted nutrition and health claims on lipid and fat-soluble nutrients
Positioning of vegetable oils and fats with regard to claims

Importance of vegetable oils and fats in covering the French population's requirements for lipid and fat-soluble nutrients

Level of consumption of vegetable oils and fats in France
Coverage of recommended fat-soluble lipids and nutrients

* For more information on dates and prices contact Marianne TRICHARD : m.trichard@iterg.com

Role of lipids in cardiovascular diseases (CVDs)

LOCATION
(on-site)

ITERG
11 rue Gaspard Monge
33612 Canéjan CEDEX

TARGET AUDIENCE

Industry professionals from the oil mill and nutrition sectors

OBJECTIVES

- To know the main biological mechanisms of cardiovascular diseases
- Gain knowledge about the involvement of lipids in cardiovascular risk

INTRODUCTION

Lipids play a major role in many metabolic functions. The quality and quantity ingested are particularly important for the cardiovascular system. Through this example, you will explore the metabolic fate of the lipids that make up our diet, the importance of the nature of the fatty acids consumed and the associated recommendations.

PROGRAM

Cardiovascular disease (CVD)

WHO definition and figures
Atherosclerosis Processes CVD Risk Factors

Lipids and CVD

Definition and role of lipids
Adequacy of consumption and nutritional recommendations
Impact of different lipids on CVD risk
Cholesterol
The different families of fatty acids Polyphenols
Special case of trans-fatty acids (TFAs)

FORMAT

Face-to-face or remote

DURATION

Half a day (3.5 hrs)

DATES *

To be agreed

TRAINER

Leslie COUEDELO

PREREQUISITES

Scientific Baccalauréat level

* For more information on dates and prices contact Marianne TRICHARD : m.trichard@iterg.com

4 ENVIRONMENT AND ECO-INDUSTRIES

INTRODUCTION TO THE LIFE CYCLE ASSESSMENT METHOD (LCA)

LOCATION
(on-site)

ITERG
11 rue Gaspard Monge
33612 Canéjan CEDEX

TARGET AUDIENCE

QSHE managers, CSR referents, R&D managers, anyone wishing to integrate LCA

OBJECTIVES

- To acquire a general knowledge of the environmental assessment method based on Life Cycle Assessment (LCA)

FORMAT

Face-to-face or remote

DURATION

Half a day (3.5 hrs)

DATES *

To be agreed

TRAINER

Lou BERNARD

PREREQUISITES

Chemicals or Food
Baccalauréat +2 level

INTRODUCTION

Life Cycle Assessment (LCA) is a method that calculates the environmental impacts of a product, from the production of raw materials to its end of life. Recognised by the scientific and industrial communities, it is a decision-making tool to guide innovation, an eco-design approach, a CSR approach, etc. This module allows you to discover and understand the fundamentals of LCA as well as its application to vegetable oils and bio-based products.

PROGRAM

The Life Cycle Assessment Method

LCA Principle
The 4 main steps of an LCA
Life Cycle Inventory
Some methodological rules: functional unit, product/co-product allocation, biogenic carbon

Applications to vegetable oils and bio-based products

Methodological framework
Data collection
Impact assessment

* For more information on dates and prices contact Marianne TRICHARD : m.trichard@iterg.com

5 PROCESS

PROCESSES FOR THE PRODUCTION OF LIPIDS

LOCATION *(on-site)*

ITERG
11 rue Gaspard Monge
33612 Canéjan CEDEX

TARGET AUDIENCE

Production and R&D lipid processes

OBJECTIVES

- To know and deepen the processes of crushing oilseeds
- To know and deepen the process of refining fats

INTRODUCTION

Dedicated to the description of crushing and refining processes, this module is aimed more particularly at those involved in the production of vegetable oils and fats but can also be considered in the context of the acquisition of the knowledge necessary for a good understanding of the factors influencing the quality of the lipids resulting from these processes. From the seed or fruit to the product, all the common unit processes are presented through this half-day of training, with an essential opening on alternative processes, the nature and potential for the valorization of co-products.

FORMAT

Face-to-face or remote

DURATION

Half a day (3.5 hrs)

DATES *

To be agreed

TRAINER

Loïc LEITNER

PREREQUISITES

Process and chemical engineering
Baccalauréat +2 level

PROGRAM

Crushing of oilseeds

The different pressing processes - Solvent extraction
Specifications for incoming and outgoing materials
The co-products of crushing
Alternatives and optimization of common industrial processes

Refining fats

Quality and specification of oils at the refining inlet
Chemical and physical refining
Refining objectives / the challenges of unit operations
Description of the different unit operations: objectives, general principles and challenges
Output Oil Specifications
Removal of contaminants during refining
Refining by-products and their recovery

CONTACTS

VOS CONTACTS

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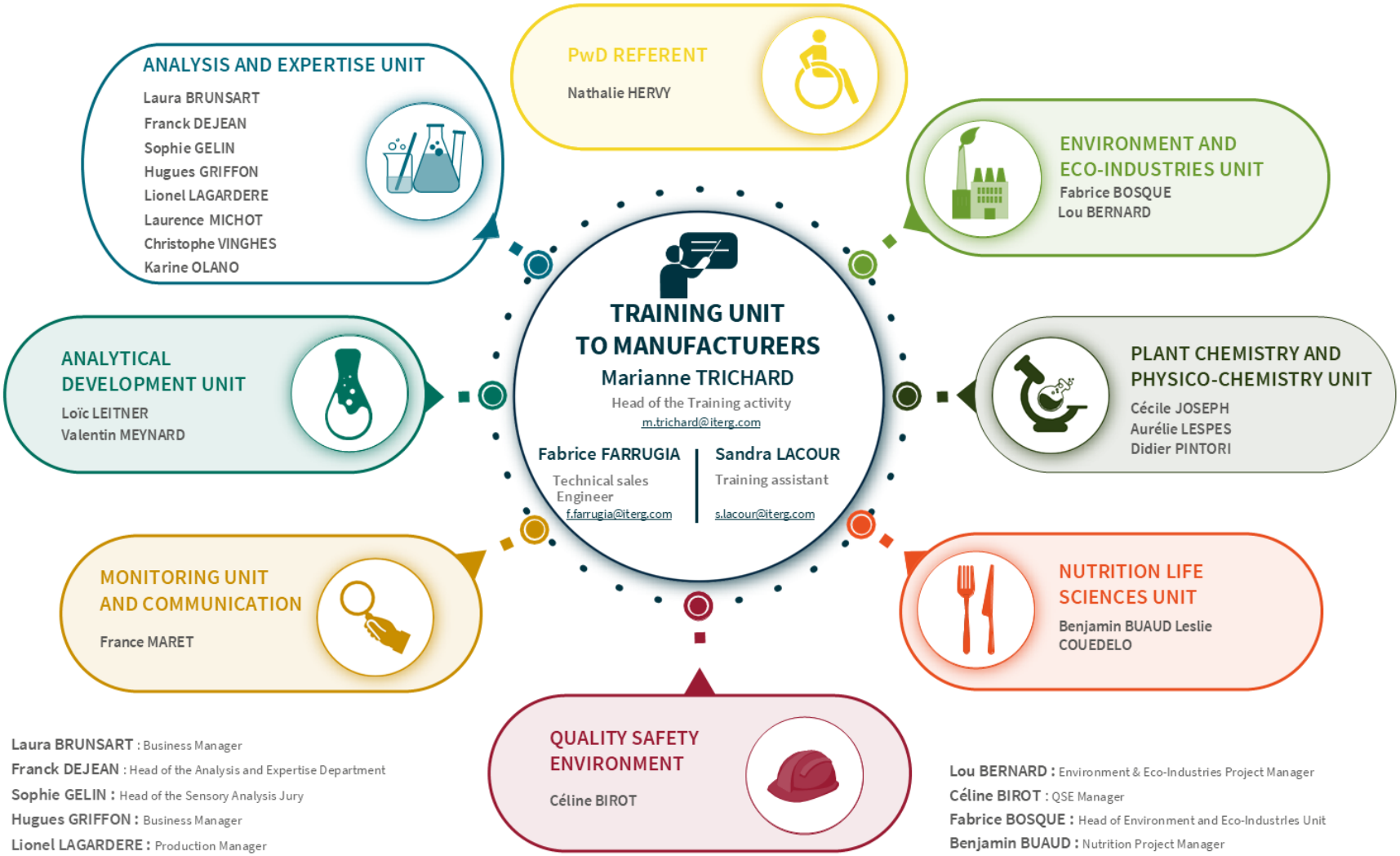
ITERG is a training organization registered under the n° 72.33.PO199.33 with the Prefecture of New Aquitaine

TRAINER PROFILES

ORGANIZATIONAL CHART

The trainers of the ITERG-IMPROVE GROUP are experienced PhDs, Engineers and Technicians who have recognized skills in their field.



Laura BRUNSART : Business Manager
Franck DEJEAN : Head of the Analysis and Expertise Department
Sophie GELIN : Head of the Sensory Analysis Jury
Hugues GRIFFON : Business Manager
Lionel LAGARDERE : Production Manager
Loïc LEITNER : Analytical Development Manager
France MARET : Documentalist
Laurence MICHOT : Team Leader
Valentin MEYNARD : Analytical Development Technician
Karine OLANO : HPLC Laboratory Technician, Sensory analysis Technical Assistant
Christophe VINGHES : Team Leader

Nathalie HERVY : Pwd referent

Lou BERNARD : Environment & Eco-Industries Project Manager
Céline BIROT : QSE Manager
Fabrice BOSQUE : Head of Environment and Eco-Industrles Unit
Benjamin BUAUD : Nutrition Project Manager
Leslie COUEDELO : Nutrition Project Manager
Cécile JOSEPH : Formulation Manager
Aurélie LESPES : Plant chemistry Technician
Didier PINTORI : Process Development Engineer

Update 07/01/2026

ANALYSIS AND EXPERTISE

Franck DEJEAN
Head of the Analysis and Expertise Department

Franck DEJEAN obtained an engineering degree in food science and technology (ENSCBP, University of Bordeaux 1) in 1991. He also obtained an engineering degree specialising in oils and fats (ESACG, University of Bordeaux 1) in 1992. After working as a laboratory and production manager at Stéarinerie Dubois (lipochemistry), as a production manager for Priméale (food), he joined ITERG in 2006 as an Analysis project manager. He became head of sales for the Analysis department in 2012, and has been in charge of the same department since 2020.

Loïc LEITNER
Analytical Development Manager

Loïc holds a PhD in Process Engineering and Chemical Engineering with additional teaching assignments at the University of Lorraine, a thesis dedicated to the design of a sequential membrane nanofiltration device in an organic medium. He began his professional career as a research engineer in microfluidics and imaging at INSA-Toulouse.
He joined ITERG in 2015 as an analysis project manager with a specific assignment to the improvement/development of methods and a transversal dimension within the site due to its multidisciplinary scientific approach. He is evolving in line with his profile to the position of analytical development and training manager in 2020.

Lionel LAGARDÈRE
Production Unit Manager, Analytical Laboratories

Holder of a DEA in Physico-Chemical Analysis - Analytical Chemistry obtained in 1998 (Claude Bernard University - LYON I), Lionel began his career at ITERG in 2000 as an Analytical Research Technician in the Analysis department. After having held the positions of Occupational Health & Safety Coordinator, Quality Correspondent of the COFRAC Accredited Analysis Laboratory and Planner in the Analysis Laboratory, he has held the position of Production Manager in the Analysis & Expertise Department of ITERG since 2007. Lionel LAGARDERE has also been a Business manager since 2010. Lionel is president of CEN/TC 307 "Oilseeds, fats of plant and animal origin and their co-products - Sampling and analysis methods" for the period 2024-2029, president of the Commission of Circuit 21 "Fatty Substances" within BIPEA (an association that has been organizing interlaboratory comparison trials for more than 40 years) and internal auditor since 2003 on the ISO 9001 and ISO 17025 standards.

Sophie GELIN
Head of the Sensory Analysis Jury

Holder of a Professional Degree in "Methods and Techniques in Sensory Analysis" obtained in 2012 (François Rabelais University of Tours), Sophie began her career as a moderator of the Expert Jury at SGS-Sercovam; Carrying out® olfactory tests on automotive materials according to the “Champs des odeurs® » method. She joined ITERG in 2016 as a moderator of the expert sensory jury of Olive Oil and, after an internship at the International Olive Council in Madrid in November 2017, took responsibility for the sensory analysis laboratory with the realization of contracts, the maintenance of COI and Cofrac accreditations (participation in the COI and BIPEA Inter-Comparison Circuits) and the management of the expert sensory panel (recruitment, training, training, skills maintenance).

ENVIRONNEMENT ET ÉCO-INDUSTRIES

Hugues GRIFFON
Business Manager

He obtained a Master's degree in Science and Technology in Food Engineering in 1999 and joined ITERG in 2002. He held a first position as a technician in high-performance liquid chromatography (HPLC) and then gas chromatography (GC) application. He became Quality Plan Manager and GC Technical Manager for 15 years and is now a project manager in the Analysis and Expertise department. He is also an internal quality auditor (ISO 9001 and ISO 17025) and a confirmed trainer since 2007.

Laura BRUNSART
Business Manager

Laura BRUNSART holds an engineering degree from the European School of Chemistry, Polymers and Materials in Strasbourg since 2017, with a specialization in analytical sciences.
After a first experience as a research engineer in chemistry applied to the environment at the EPOC (Oceanic and Continental Environments and Paleoenvironments) UMR of the University of Bordeaux with the mission of developing and applying protocols for the preparation and analysis of organic contaminants in ultra-trace form, she joined ITERG in 2020 as a business manager in the Analysis and Expertise department.

Christophe VINGHES
HPLC Team Leader

Christophe graduated from a BTSA Anabiotech (LEGTA Bdx-Blanquefort) in 1994. After 14 years of experience as a laboratory technician at IPL Atlantique (Eurofins), Cristophe VINGHES joined ITERG in November 2014. He holds a position as HPLC Team Manager.

Valentin MEYNARD
Analytical Development Technician

Valentin obtained a DUT in chemistry engineering – process engineering (University of Bordeaux IV, Périgueux) in 2013 and a professional degree in physico-chemical methods of analysis (University of Bordeaux I, Talence) in 2014. He joined ITERG in 2018 as a chemical technician in the Analysis and Expertise Department where he carried out extractions, characterizations as well as GC and HPLC analyses. In 2024, he joined the Analytical Research and Development department.

PLANT CHEMISTRY AND PHYSICO-CHEMISTRY

Cécile JOSEPH
Formulation Manager
Plant-based chemistry Unit

Cécile JOSEPH holds a PhD in Physical Chemistry dedicated to emulsions stabilized by plant particles as part of a partnership between the CBMN laboratory (University of Bordeaux) and SAS PIVERT (Compiègne).
She joined ITERG in 2019 as a formulation project manager, drawing on her expertise in this field. She now manages this activity, which is focused on R&D, but also on sustainable and high-performance chemistry to meet consumer and customer expectations.

Aurelie LESPES
R&D Technician
Plant-based chemistry Unit

Aurélie LESPES graduated in 2012 with a PhD in chemistry and physico-chemistry of polymers carried out under joint supervision at the University of Pau and Pays de l'Adour and the University of Sherbrooke in Canada.
After teaching organic chemistry, general chemistry and biostatistics applied to health studies for preparatory classes for higher medical studies, Aurélie joined ITERG in 2020 in the Plant Chemistry and Physical Chemistry department in which she worked as a research and development technician. She is also a trainer in green chemistry/lipochemistry "New products, new outlets" at ENSMAC for the specialization "Lipids and industrial applications" of engineering students.

Didier PINTORI
Development and Process Engineer

Didier holds a PhD in Organic Chemistry (University of Edinburgh - UK) and an engineering degree (ECPM, University of Strasbourg). He began his professional career as a project manager in Research and Development in Oleochemistry in the Lipochemistry department of ITERG in 2012. From 2015 to 2022, Didier worked as Head of Industrial Transfer and Production of Bio-based Products at ITERG.
After an experience in the pharmaceutical industry (Merck Biodevelopment from 2022-2024), Didier returned to ITERG as a Process Development Engineer where he is particularly involved in audit/consulting and expertise missions around themes related to industrial processes on fats.

MONITORING AND COMMUNICATION UNIT

France MARET
Documentalist
Monitoring and communication unit

Documentalist within the ITERG Information Communication Watch Unit since 1999, in charge of the monitoring of scientific, regulatory and normative information for ITERG, its members and its clients, both at the national and international levels.
Animation within the training course "Composition and properties of oils" of a session dedicated to the standardization of international trade, regulations and notions of food labelling in the field of fats.

ENVIRONMENT AND ECO-INDUSTRIES

Fabrice BOSQUE
Head of Environment & Eco-Industries Unit

Fabrice BOSQUE joined ITERG in 1992 as a chemical technician after obtaining a STAAB University Diploma (bac + 3 level - IUT of Caen). Very quickly aware of the processes and the related environmental issue, he became head of the Environment and Eco-industries in 2000. At the same time, he obtained a Master's degree in Industrial Environment and Safety (ENSMAC, Pessac). He is currently responsible for the set-up, production and coordination of various R&D studies relating to eco-design and methods for improving environmental performance for agri-food companies. In addition, he manages various environmental diagnoses for the latter (carbon footprint, LCA,...) and leads an ACTIA Joint Technological Network (ECOVAL), bringing together some thirty environmental experts in the agri-food sector.

Lou BERNARD
Environment & Eco-Industries Project Manager

Lou BERNARD holds a PhD in Materials Chemistry dedicated to the synthesis, characterization and Life Cycle Analysis of lithiated organic salts for electric vehicle batteries, the result of a partnership between the IMN (Nantes University) and the Renault Group.
She joined ITERG in 2022 as Environment and Eco-Industries Project Manager, where she carries out and manages environmental studies for industrial companies and R&D projects in the field of chemistry and bio-based products.

NUTRITION LIFE SCIENCES

Benjamin BUAUD
Project Manager
Nutrition life sciences Unit

Benjamin BUAUD obtained an engineering degree in Food Science and Technology (ISTAB of Bordeaux) in 2003 which he completed with a PhD in Food Sciences and Nutrition (University of Bordeaux) between 2003 and 2007. He joined ITERG in 2007 as a project manager in the Nutrition Life Sciences team. He became Head of Research and Internal Innovation in 2022. In addition to his duties, he has been a member of the Board of Directors of the Protein and Nutrition Group (GPN) since 2019. Since 2019, he has also been a member of the French network of Technical Institutes of Agri-Food (ACTIA) within which he co-leads the Joint Technological Network (RMT) ACTIA PROT&IN.

Leslie COUEDELO
Project Manager
Nutrition life sciences Unit

Leslie COUËDELO graduated in Human Nutrition and Dietetics (Universidad de Navarra) in 1999. During the period of her studies, she had several professional experiences as a dietician in companies such as SOGERES, Masson SA or within the private foundation the Maison de Santé Protestante Bagatelle. Then, she returned to a Master 2 course. In 2005, she held a position as a Research Fellow at INRAE and obtained her Master 2, Food Sciences & Nutrition (University of Bordeaux). She joined ITERG in 2006 as a Project Manager in the Nutrition Life Sciences team. She completed a PhD in Research in Physical and Chemical Sciences (University of Bordeaux) between 2008 and 2011. Since then, she has held the position of Project Manager.

Qualiopi
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RÉPUBLIQUE FRANÇAISE

The Quality certificate was issued under the following category of action:
TRAINING ACTIONS

ITERG

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