ANNUAL FOOD AND NUTRITION CENTER EVENT
November 20, 2017, 4pm-6pm
Campus EPFL (Room QIE 0 108)

Event open for academia, industry and VC

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| 16H00 – 16H10 | Introduction  
(Francesco Stellacci: CNU, SUNMIL) |
| 16H10 – 16H40 | Presentation of the ECAL Lab and the project  
“Towards enhanced food information labels applying augmented reality to provide personalized nutritional and environmental information to consumers”  
(Nicolas Henchoz: EPFL+ECAL Lab) |
| 16H40 – 17H00 | Food-Allergy-Chip: Bacterial/epitelial cell-culture platform to investigate the effect of probiotic foods on treatment of food allergy  
(Sandro Carrara: Integrated system laboratory, EPFL) |
| 17H00 – 17H20 | "Sustainable diets: how to include health and nutrition"  
(Arnaud Dauriat: Quantis) |
| 17H20 – 17H40 | “EIT Food EU initiative, way for EPFL professors to interact”  
(Stefan Meyer: CNU) |
| 17H40 - | Closure  
(Francesco Stellacci: CNU, SUNMIL) |

Buffet and Networking