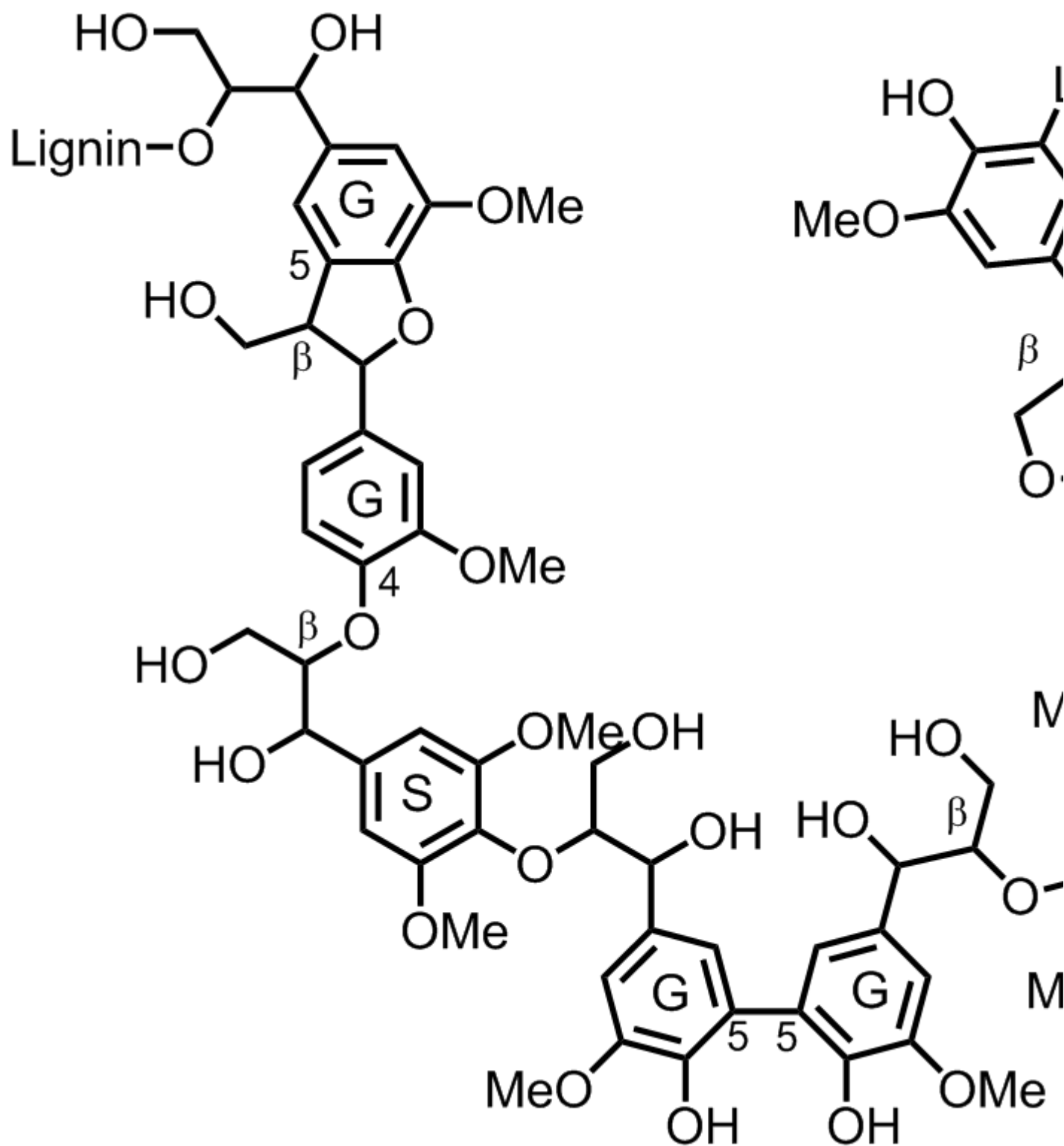




# VALORISATION OF NATURAL PRODUCTS AND INDUSTRIAL APPLICATIONS

## **Demethylation and depolymerisation of lignin**

(Collaboration with INRA, Versailles)



## Recent Publications

*ChemSusChem* **2018**, 11, 439 ([link](#))

**Synthesis of new multi-functional anti-oxidants**

(Collaboration with Symrise)



Stratégie inn  
capables de

*Résultats pr  
of Cosmetic*

## Recent Publications

**New anti-oxidants by an eco-compatible procedure**

(Collaboration with International Flavors and Fragrances IFF)

## Recent Publications

### Development of flavor agents and encapsulation of flavors by extrusion

(Collaboration with Expressions Aromatiques)

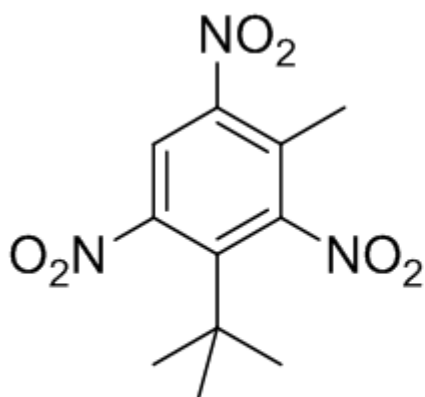
- Development of natural substances by methods approaching organic synthesis but compatible with the description « natural » following regulation CE 1334/2008 relating to flavours.
- Scale-up of equipment for industrial production of these products.
- Molecular approach to the encapsulation of flavours by dual extrusion.
- Thermo-resistance studies of flavours.
- Development of products with glass transition temperatures greater than 40°C.

## Recent Publications

### Versailles-Sciences Lab platform

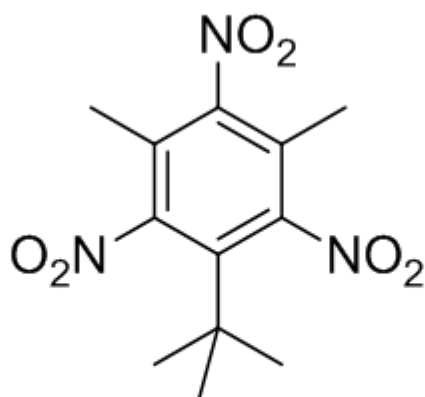
» Collaboration with the Osmothèque, Versailles

Synthesis of nitro-musks



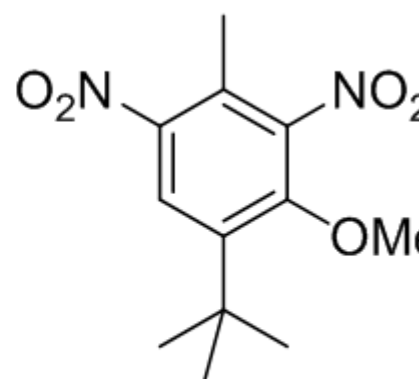
**musk Baur**

Baur, 1888



**musk xylene**

Schnauffer & Hupfeld 1888

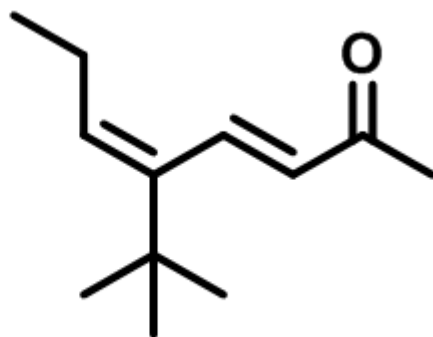


**musk ambrette**

Baur, 1891

» Collaboration with Givaudan

[Pd]  
→  
chimie  
écocompatible  
3 étapes max.



**Migirone<sup>®</sup>**  
Iris, violette, iro  
0.036 ng/l d'ai

» Extraction by supercritical CO<sub>2</sub>

(collaboration with the TPE Bouture.com)

Extraction of oils rich in omega-3, with variable tocopherol levels, from the seeds of tree peonies.



Publications récentes