

Aerosol-Forum

Expert Meeting on Aerosol Innovation

Paris, Cité des Sciences et de l'Industrie,

9 & 10 March 2010 – www.aerosol-forum.com

Paris Aerosol Restaurant in Progress!



The 4th edition of Aerosol Forum congress-exhibition is being prepared for the 9th and 10th of March, 2010, in Paris, at the Cité des Sciences et de l'Industrie.



The leading experts in aerosol packaging consider that the food sector offers particularly buoyant prospects for growth in the years to come. This lever for business development will be reflected in:

- Lectures following on discussions held at the 2008 edition, with statements by Unilever, Institut National Agronomique Paris Grignon (INA P-G), Polenghi- Coltivia, Air Liquide, Clayton Corporation, Precision, ColepCCL;
- A special activity: **"Paris Aerosol Restaurant"**.

"Paris Aerosol-Restaurant" is designed to:

- Stress the technological advantages of aerosol packaging for food products: protection from air and light, preservation, foam, spray or "Espuma" presentation, delivery of the "right dose", repeated use of the aerosol product as needed, etc.;
- Present and provide an opportunity to taste products from different markets: Europe, Asia, United States;
- Explore the potential for innovation with the participation of **Pierre-Dominique Cécillon** and his team from the **Académie Cinq Sens**.

Pierre-Dominique Cécillon will show us that aerosol, in "siphon" form, has long been used in cooking and that any number of products are particularly suitable for consumers today and can be designed, formulated and marketed.