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Roquette invests 4.5 M euros in food innovation centre in France

The new centre is a key part of the company’s global Research and Development (R&D) network

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3

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Roquette, a global leader in plant-based ingredients, recently held the grand opening of its new Food Innovation Centre, located in its historic Lestrem site, right in the heart of Europe. As part of its strategy, Roquette’s Food Innovation Centre will provide formulators with a large range of capabilities, including technical and R&D support, cutting-edge equipment, labs and scale-up testing. The ultimate goal is to foster innovation and accelerate the go-to-market of new products.

This Food Innovation Centre has been designed to support food players by offering a huge range of capabilities, where Roquette experts will provide advice and solutions to their process and formulation challenges. It includes a demonstration kitchen, a sensory analysis laboratory, various collaborative spaces and labs allowing pilot scale testing for different food applications. All food sectors including dairy, savoury, confectionery, bakery, beverage, or specialised nutrition, will benefit from these new capabilities.

The Centre also offers new state-of-the-art equipment such as a high-moisture extrusion (HME), an ultra-high temperature (UHT) line with direct steam injection for dairy and beverage applications, as well as a tableting press simulator. Whether it is from a physical, chemical, rheological or nutritional perspective, the Food Innovation Centre’s team can use this new facility, sensory analysis, and a wide range of analytical capacities to help food companies whatever the formulation challenge they face.

Read online: https://nuffoodsspectrum.in/news/11/20117/roquette-invests-4-5-m-euros-in-food-innovation-centre-in-france.html
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