

STARCH AND SUGARS IN HORSE NUTRITION: COMMON MISCONCEPTIONS, REALITIES AND PERSPECTIVES?

PROGRAMME 2024

After the themes of fibers in concentrates in 2018, and functional additives and ingredients in 2021, the organizing committee has selected the theme of starch and sugars for the 2024 edition. Indeed, this subject quickly sparks passion!

From 27 to 29 November 2024, complementary workshops and conferences will be offered to share knowledge and perspectives on starch and sugars in equine nutrition. Available in French and English, these discussions will provide everyone with scientific and practical answers.

MEMO PROGRAMME

27 November 2024	28 November 2024	29 November 2024
Practical workshops	Conferences	Technical workshops
Illustration of digestion, health and performance monitoring methods for research and practice.	Up-to-date knowledge through conferences by guest experts and poster sessions.	Practical presentations of starch and sugars processing techniques, food and ecosystem analyses, etc.
<i>Lab To Field Research Center</i>	<i>University of Burgundy</i> Dîner de gala	<i>University of Burgundy</i>



Day 1: Pratical workshops (in small groups)




Workshops available
In French and English



11/27/2024



Pôle agricole Auxois Sud
21320 Créancey
(shuttle from Dijon available)

8h15	-	Welcome reception for participants using the shuttle bus
8h45		
8h45		Departure of the Dijon shuttle bus for Créancey
9h00	-	Welcome reception for participants coming by their own ressources
9h30		
9h30	-	Introduction
9h45		
9h45	-	Common workshop: Deciphering the sources of starch and sugar
10h30		
		Small groups rotations through 2 of the 5 workshops:
	-	Identifying the dietary causes of gastric disease
10h30	-	Diagnosing the inflammation of the large intestine linked to dysbiosis
-	-	Modulating horse performance through the fibre/starch ratio
12h30	-	Controlling parasitism through feeding
	-	Detecting metabolic disorders using blood biomarkers
12h30	-	
14h00		
		Lunch break offered by
		
		CROIX DU SUD — LABORATOIRE —
		Small groups rotations for the last 3 workshops:
	-	Identifying the dietary causes of gastric disease
14h00	-	Diagnosing the inflammation of the large intestine linked to dysbiosis
-	-	Modulating horse performance through the fibre/starch ratio
16h45	-	Controlling parasitism through feeding
	-	Detecting metabolic disorders using blood biomarkers
17h00		Departure of the Créancey shuttle bus for Dijon
17h45		Expected arrival in Dijon



NB : Some of the workshops will take place in a stable and you'll need to dress warmly. So come prepared!

Day 2: Conferences (plenary sessions)






Conferences available
In French and English



11/28/2024



Salle Multiplex
avenue du 21^{ème} siècle
21000 Dijon

8h30	-	Welcome reception
9h00	-	Welcome speech
9h20	-	Introduction to Conference Day <i>Cléo Omphalius et Samy Julliard (Lab To Field)</i>
9h20	-	Origin and diversity of non-structural carbohydrates in forages, and factors in the variation of their concentration
10h05	-	<i>Pr Marie-Pascale Prud'Homme / Dr Annette Bertrand (UMR EVA)</i>
10h05	-	Starch and sugars: a witch-hunt with human tinted glasses?
10h50	-	<i>Alice Monier Torrente (Horse Development)</i>
10h50	-	Coffee break offered by  LEDoux NA Nourrir Autrement
11h15	-	Starch and sugar preference: do horses have a sweet tooth?
12h00	-	<i>Dr Andrea Ellis (UNEQUI Ltd)</i>
12h00	-	Oral presentation of posters
12h30	-	Lunch break offered by  Equifolia ISSU DE LA RECHERCHE MULTIFOLIA
14h00	-	Oral presentation of posters
14h30	-	Starch and equine large intestine health: new ration thresholds?
15h45	-	<i>Pr Véronique Julliard (UMR PAM) / Dr Pauline Grimm (Lab To Field)</i>
15h45	-	Coffee break offered by  LEDoux NA Nourrir Autrement
16h15	-	Energy metabolism disorders associated with starch of sugars intake in horses
17h30	-	<i>Dr Erica Macon (Texas A&M University)</i>
17h30	-	Conclusion of the Conference Day
17h45	-	<i>Samy Julliard (Lab To Field)</i>

Gala dinner



Meeting at 6.30 pm at Place Darcy
to explore the town
to the dinner venue
(optional)



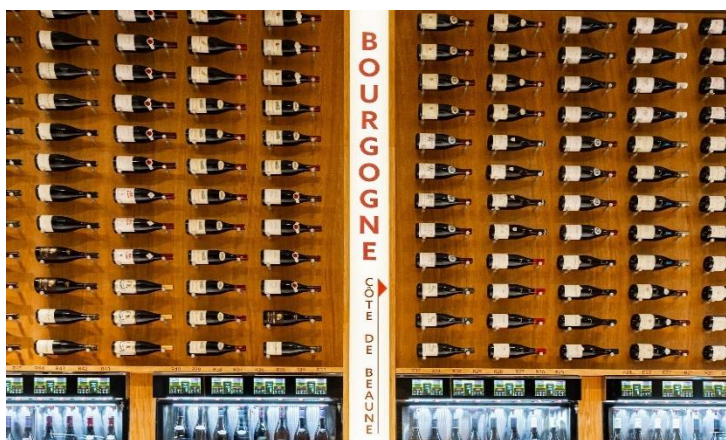
Meeting at 7.30 pm at Cité internationale
de la Gastronomie et du Vin
Parvis de l'Unesco
21000 Dijon



For those who wish, a guided tour of the city of Dijon will be available from 6.30 pm, departing from Place Darcy. This tour will take you to the venue of the gala dinner by the city's main attractions: Porte Guillaume, Place des Ducs de Bourgogne, Philippe le Bon Tower, Saint-Bénigne Cathedral, private mansions and remarkable facades... A ducal city with a remarkable heritage, Dijon is full of secrets waiting to be discovered! This one-hour, 2 km walk will give you a taste of them all.

Afterwards, the evening continues in the heart of the Cité Internationale de la Gastronomie et du Vin, the city's emblematic location.

The evening will begin with an aperitif at the Cave de la Cité, a unique wine bar with the largest selection of wines by the glass in the world (almost 3,000 references). After the aperitif offered by the Congress Committee, you will have the opportunity to taste unique wines by the glass from the best international wineries, including some of the greatest houses in Burgundy (<https://www.lacavedelacite.fr/>).



Dinner will then be served from 8:30 pm in the restaurant La Cuisine Expérientielle, on the same site as the Cité de la Gastronomie et du Vin. The chef has created a special menu for the occasion, offering the delights of "French-style" cuisine, with a few Burgundy specialities thrown in for good measure...

The abuse of alcohol can harm your health, consume in moderation.

Day 3: Technical workshops (in small groups)



Workshops available
In French and English



11/29/2024



Halle technologique SATT Sayens
Rue Claude Ladrey
21000 Dijon

9h00

- Welcome reception.

9h30

Small groups rotations through 3 of the 4 workshops:

- 9h30 - Understanding the impact of technological processes on starch structure;
- Considering the diversity of starches and sugars in feed formulation;
12h15 - Predicting or measuring the function performed by the digestive microbiota;
- Using *in vitro* tests to predict digestion in complex ecosystems.
-

12h15

Lunch break offered by



-

14h00

Small groups rotations for the last workshop:

- 14h00 - Understanding the impact of technological processes on starch structure;
- Considering the diversity of starches and sugars in feed formulation;
15h00 - Predicting or measuring the function performed by the digestive microbiota;
- Using *in vitro* tests to predict digestion in complex ecosystems.
-

15h00

- Common workshop: Balancing a ration by considering starch and sugar

16h00

16h00

- Conclusion of the congress.

16h15

Where to stay? A few recommendations...



- **Hostellerie du Chapeau rouge ****** - 5 rue Michelet – 03 80 50 88 88 – contact@chapeau-rouge.fr – <http://www.chapeau-rouge.fr/>
- **Hôtel Océania Le Jura ****** - 14 avenue du Maréchal Foch – 03 80 41 61 12 - jura.dijon@oceaniahotels.com - <https://www.oceaniahotels.com/oceania-le-jura-dijon/>
- **Hôtel Campanile – Dijon Congrès ****** - 16 avenue Raymond Poincaré - 03 80 71 10 56 - contact@campanile-dijon-clemenceau.com - <http://www.campanile-dijon-clemenceau.com/>
- **Hôtel des Ducs ***** - 5 rue Lammonoye - 03 80 67 31 31 - contact@hoteldesducs.com - <http://www.hoteldesducs.com/>
- **Hôtel du Palais ***** - 23 rue du palais - 03 80 65 51 43 - reservation@hoteldupalais-dijon.fr - <http://www.hoteldupalais-dijon.fr/>
- **Kyriad Dijon Gare ***** - 7-9 rue Docteur Albert Rémy - 03 80 53 10 10 - kyriadgare@kyriaddijon.com - <http://www.kyriaddijon.com/hotel-dijon-gare/>
- **Ibis Style Dijon le Central ***** - 3 place Grangier - 03 80 30 44 00 - h0654@accor.com - <http://www.hotel-ibiscentral-dijon.fr/>
- **Ibis Budget Dijon Centre Clémenceau ***** - 2 avenue de Marbotte - 03 80 74 67 30 - h5640@accor.com - <http://www.hotel-ibisclemenceau-dijon.fr/>

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