



IFIP - Institut du porc

Site internet : www.ifip.asso.fr

Key figures

Workforce

In 2019 : 74 full-time equivalent

Total budget

In 2019 : €11m

Competitiveness, Value Creation, Innovation and Sustainability of the Pork Industry.

The IFIP, Institut du Porc, is the technical tool for the various professions in the French pork industry: from studies... to expertise by profession, ranging from artisanal and industrial pork butchery manufacturers, to genetics, animal feed, slaughter-cutting and breeding.

Its objective is to meet the needs of economic players in order to contribute to the modernisation, competitiveness and sustainable development of the pig sector and to the supply of diversified, healthy and quality products for consumers: to strengthen the competitiveness of the sector, to ensure product quality and segmentation, and to ensure that pig production is part of sustainable development.

Its activities are: Research and Development, Expertise, Training and Information.

The IFIP-Institut du Porc provides technical and economic references, expertise and support to public authorities, professional organisations and companies (pork producer groups, meat industries, breeding organisations, animal feed companies, etc.).

Its activity is organised around 4 R&D centres.

- Economy: economic situation and markets for pork, raw materials and feed, meat and meat products, analysis of the French and foreign pork sectors, product adaptation to markets, international intelligence, technical and economic management of farms, production costs.
- Meat and charcuterie: relationship between meat quality and animal husbandry, animal protection, carbon and energy balances, classification of carcasses and cuts, characterization of raw materials, ingredient testing, optimization of formulations, packaging, labeling, nutritional value of products, characterization of flora and germs, control plans, epidemiology of contaminants, adaptation of processes and lifespans by predictive microbiology, regulatory monitoring.
- Animal husbandry techniques: animal feed (animal needs, waste reduction), effluent management and methanisation, gas and odour control, environmental diagnostics and assessments, herd reproduction and management, building design and costs, energy, production systems, organic farming, animal welfare, animal hygiene and health.
- Genetics: genetic evaluation, support to operators, supervision of performance monitoring stations, data processing, conservation of genetic resources, integration of biotechnologies (genomics). The IFIP-Institut du Porc develops expertise and makes technical and economic references available to players in the pork industry. It creates and manages reference databases. At the interface between fundamental research and private companies, numerous partnerships and joint work programmes associate the IFIP-Institut du porc with public research, other institutes and economic players.
- Proposed tools: Expertise - Audits - Databases - Monitoring indicators - Technical and regulatory monitoring - Market observatories - Sector analyses - Surveys and private studies - Computer and statistical tools.

Contacts

Président :

Paul AUFFRAY

E-mail : paul.auffray@ifip.asso.fr

Trésorier :

Benoît BELGY

Directeur général :

Stéphane GOUAULT

E-mail :

stephane.gouault@ifip.asso.fr

Directeur Développement & Marketing :

Stéphane GOUAULT

E-mail :

stephane.gouault@ifip.asso.fr**Président du Conseil Scientifique :**

Jean-Pierre BIDANEL

Directeur pôle Génétique :

Joël BIDANEL

E-mail : joel.bidanel@ifip.asso.fr**Responsable du service contrôle financier :**

Sandrine GOMEZ

E-mail :

sandrine.gomez@ifip.asso.fr**Responsable R&D, IT et numérique :**

Michel MARCON

E-mail : michel.marcon@ifip.asso.fr**Contrôleur d'État :**

Alain ROCCA

Commissaire aux comptes :

Jean-Luc MONTIEL

Directeur pôle Techniques d'Élevage :

Yvon SALAÛN

E-mail : yvon.salaun@ifip.asso.fr**Responsable Communication :**

Claude MONTARIOL

E-mail :

claude.montariol@ifip.asso.fr**Représentant du gouvernement :**

Sophie BARTHELON

Directeur pôle Économie :

Boris DUFLOT

E-mail : boris.dufлот@ifip.asso.fr**Directeur pôle Viandes et Charcuteries :**

Gilles NASSY

E-mail : gilles.nassy@ifip.asso.fr**Responsable Formation :**

Pierre FROTIN

E-mail : pierre.frotin@ifip.asso.fr

Regional offices

- **Bretagne**

Antenne de Rennes - Le Rheu
IFIP - Institut du porc
La Motte au Vicomte
35651 LE RHEU
Phone: 02 99 60 98 20
Fax: 02 99 60 93 55
Yvon SALAUN
ifip@ifip.asso.fr

Station expérimentale porcine
IFIP - Institut du porc
Route de Miniac-Bécherel
35850 ROMILLE
Phone: 02 99 68 29 10
Fax: 02 99 68 29 15
Aurélien COLLIN
aurelien.collin@ifip.asso.fr

- **Île-de-France**

IFIP - Siège
IFIP - Institut du porc
5 rue Lespagnol
75020 PARIS
Phone: 01 58 39 39 50
Fax: 01 58 39 35 69

IFIP - Laboratoire de microbiologie
IFIP - Institut du porc
Laboratoire de Microbiologie
7 avenue du Général de Gaulle
94704 MAISONS ALFORT CEDEX
Phone: 01 43 68 57 85
Fax: 01 43 76 07 20
Bastien FREMAUX
bastien.fremaux@ifip.asso.fr

Areas of expertise

- **Farming economics :**
 - **Production costs**
Christine ROGUET, Tél. : 02 99 60 93 64
Boris DUFLOT, Tél. : 02 99 60 99 97
 - **Technical-economic management**
Brigitte BADOUARD, Tél. : 02 99 60 98 31
Alexia AUBRY, Tél. : 02 99 60 99 97
- **Economy of supply chain companies :**
 - **Slaughter/processing**
Marie-Alix ROUSSILLON, Tél. : 05 62 16 61 81
 - **Consumption/distribution**
Vincent LEGENDRE, Tél. : 05 62 16 61 70
- **Markets :**
 - **Pork**
Estelle ANTOINE, Tél. : 05 62 16 61 87
 - **Feed**
Françoise RAYNAUD, Tél. : 05 62 16 61 70
- **International monitoring :**
Jan Peter Van FERNEIJ, Tél. : 05 62 16 61 83
- **Genetics and genomics :**
Sandrine SCHWOB, Tél. : 02 99 60 98 50
Claire HASSENFRAZ, Tél. : 02 99 60 97 91
Marie-José MERCAT, Tél. : 02 99 60 98 51
Christophe BAZIN, Tél. : 02 99 60 98 52
- **Husbandry :**
 - **Reproduction**
Sylviane BOULOT, Tél. : 02 99 60 98 39
 - **Organic farming**
Laurent ALIBERT, Tél. : 05 62 16 61 73
- **Animal nutrition :**
Nathalie QUINIOU, Tél. : 02 99 60 98 38
Didier GAUDRE, Tél. : 02 99 60 98 26
Éric ROYER, Tél. : 05 62 16 61 76
- **Hygiene practices and animal health :**
Isabelle CORRÉGÉ, Tél. : 02 99 60 99 92
Anne HEMONIC, Tél. : 02 99 60 98 55
- **Economy and energy production :**
 - **Animal husbandry**
Michel MARCON, Tél. : 02 99 60 98 24
 - **Methanisation**
Pascal LEVASSEUR, Tél. : 02 99 68 29 10
 - **Downstream businesses**
Patrick CHEVILLON, Tél. : 02 99 60 98 44

- **Environmental assessments :**
 - **Husbandry**
Sandrine ESPAGNOL, Tél. : 02 99 60 99 98
 - **Greenhouse gases**
Nadine GUINGAND, Tél. : 02 99 60 98 29
 - **Meat products**
Patrick CHEVILLON, Tél. : 02 99 60 98 44

- **Animal welfare :**
 - **Husbandry**
Valérie COURBOULAY, Tél. : 02 99 60 98 23
 - **Transport**
Patrick CHEVILLON, Tél. : 02 99 60 98 44
 - **Slaughter**
Pierre FROTIN, Tél. : 02 99 60 98 53

- **On-farm manufacture :**
 - **Pig feed**
Laurent ALIBERT, Tél. : 05 62 16 61 73
 - **Meat and charcuterie**
Pierre FROTIN, Tél. : 02 99 60 98 53

- **Grading of carcasses and cuts :**
 - Gérard DAUMAS, Tél. : 02 99 60 98 43
 - **Imagery**
Mathieu MONZIOLS, Tél. : 02 99 60 98 47

- **Meat quality, slaughter/cutting processes :**
 - Antoine VAUTIER, Tél. : 02 99 60 99 58
 - Pierre FROTIN, Tél. : 02 99 60 98 53

- **Technology and charcuterie processes :**
 - Jean-Luc MARTIN, Tél. : 01 43 68 50 94
 - Pierre LE STRAT, Tél. : 01 43 68 57 85

- **Regulations, product labelling :**
 - Martine CARLIER, Tél. : 01 43 68 41 55

- **Meat and slaughter/cutting hygiene :**
 - Brice MINVIELLE, Tél. : 02 99 60 99 96
 - Alain LE ROUX, Tél. : 02 99 60 98 46

- **Quality of processed products :**
 - **Hygiene audits**
Etienne PIERRON, Tél. : 02 97 68 14 13
 - **Packaging**
Arnaud BOZEC, Tél. : 02 99 60 93 81

- **Microbiological quality of meat products :**
 - **Product life**
Mariem ELLOUZE, Tél. : 01 43 68 57 85
 - **Molecular typing, flora**
Carole FEURER, Tél. : 01 43 68 11 07

- **Documentation :**
 - Claire BENES, Tél. : 01 43 68 10 25

Claire BENES claire.benes@ifip.asso.fr



The IFIP is the research, development and innovation tool at the service of all businesses in the sector, whose expertise should facilitate responses to current challenges:

- The modernization of companies
- Value creation by adapting to all national, European and global markets
- The return to a dynamic of consumption through diversified product offers
- Highlighting the sector's economic, social and environmental performance.
- Consumer confidence in a high-protein food contributing to the nutritional balance of meals
- Citizens' understanding of the current professions involved in the breeding and processing of pork products.

At the same time, the IFIP continues to adapt to respond to professional orientations, public policies and the needs of businesses: evolution of skills, involvement in innovation, development of the range of services, including internationally, participation in national and European calls for tenders, integration into French and European partnership networks, mobilisation of new communication media (applications, e-learning, social networks, etc.).

Publications

In an ever more competitive environment, IFIP – Institut du porc disseminates knowledge and know-how to provide stakeholders in the pig and pork sector with appropriate solutions:

- JRP Congress (dedicated to research) www.journees-recherche-porcine.com
- 'Baromètre Porc', a monthly economic review
- 'Tech Porc', a technical review
- Newsletter: Information on meats and charcuterie; newsletter on pig farming; newsletter on feed situation ('Note de Conjoncture Aliment')
- Code of good practice for charcuterie. Note to pig farmers. Pork sector in numbers etc.
- Guides to good hygiene practices in pig farming, slaughter/cutting and the charcuterie industry. Guide to good environmental practices in husbandry etc.
- IFIP meetings, 'Maison du Porc' at SPACE (international livestock trade fair), technical sessions etc.
- Website: www.ifip.asso.fr

Trainings

The mission of the IFIP, the Institut de la filière porcine, is to contribute to the modernisation, competitiveness and sustainable development of the pig sector and its industry, and to provide consumers with diversified, fair, healthy and quality products.

Its studies and Research and Development activities are organised around 4 main areas:

- The economy of the sector from the supply of livestock to consumption,
- Breeding techniques,
- Genetics,
- The technological, sanitary and nutritional qualities of fresh meat, processed and elaborated products from distribution to breeding.

As a natural mission of the IFIP, training is the preferred tool for transferring the expertise of its engineers, acquired through their research and study work and through collaborations with Research (INRA, ANSES, Veterinary Schools...) and the companies themselves, to players throughout the pork sector.

The IFIP's training offer, an extract of which is presented in this catalogue, covers a wide range of subjects in the main fields of knowledge mobilized by the partners of the pork industry.

Targeted at the different professions within the companies, it enables you to cover all the training needs of your employees and in particular :

- The adaptation of skills to new techniques, processes and requirements
- Regulatory obligations always renewed

Contacts

Head of training / Promotion of products and services: Pierre FROTIN : pierre.frotin@ifip.asso.fr

Training Assistant: Sylvie BIZETTE : sylvie.bizette@ifip.asso.fr

Website : <http://www.ifip.asso.fr/fr/formations>