

Discover the innovation platform “Smart Food Paris”

Wednesday June 22nd at 03:45 p.m. at the Pavillon Paris of the Eiffel Tower Fan Zone

Smart Food Paris is the Parisian innovation platform dedicated to food. After discovering the first edition a few month ago, we offer you to come and discover the results of this programme and the actors involved.

The “Smart Food Paris” platform was launched in 2016 by Paris&Co, the economic and innovation development agency of Paris. It aims to promote the emergence of young innovative companies working on the new consumption and production ways of our nutrition. Discover this platform and its solutions on Wednesday at 04:00 p.m. at the Pavillon Paris of the Eiffel Tower Fan Zone.

The City of Paris has decided to mobilise the Paris&Co agency in partnership with private actors to develop an open innovation programme that contributes to reinvent our way of feeding ourselves.

It is about reinforcing the international outreach of the City of Paris in the innovation and feeding sectors by structuring and facilitating the meetings between young companies and the whole range of actors of this sector.

You are welcome at Pavillon Paris of the Eiffel Tower on Wednesday, June 22nd at 03:45 p.m. to discover Smart Food Paris and the solutions it wants to implement with the partners and the start-ups already members of the platform.

Accreditation via the following link: <http://presse.paris.fr/demandes/demandes-daccreditation/>

Date and place:

Wednesday, June 22nd at 03:45 p.m. at the Pavillon Paris of the Eiffel Tower Fan Zone

Please note that entering the Eiffel Tower Fan Zone can take time with body searches and palpations.

The founding partners of Smart Food Paris: Carrefour, Danone, Elior, Guides Michelin, Groupe UP, Pomona and the group Seb.

Start-ups members of the first edition

Agripolis sets up and runs production urban farms with a very productive bio vertical culture technique, without dirt or layout.

Algama offers a new, healthy, tasty and sustainable eating, fully using the unique potential of microalgae.

Bloomizon helps you evaluate, follow and optimise your daily vitamin intake by crafting your vitamins to measure, adapted to your biological needs.

BookingNDining is a live booking system of quality restaurant's tables.

ClearKarma is a platform is an information food platform enabling the consumer to trust what he/she is eating and by giving him or her a track record of the origin and the content of the meal they are enjoying, even in the restaurant.

Digifood is an app enabling its users to easily find place to eat in crowded areas such as stadiums, concert halls or exhibition areas...

Extracadabra is an on-demand app enabling restaurant owners to find extra qualified help in less than five minutes.

FoodMeUp the first web application for recipes and production for restaurant professionals.

GoodMix lights up the daily life of patients suffering from chronic diseases via recipes and a dedicated nutritional follow-up.

Jimini's has set itself the challenge of having European eat insects.

Kwalito, the app which scans your food, check in a minute the composition of the food products according to your criteria.

Le Food Market is the first market-canteen in the streets of Paris. It gathers about 20 local restaurant owners every months.

Les Cuistots Migrateurs offers private individuals and companies to discover unknown culinary specialties cooked by the refugees cooks from Syria, Iran, Sri Lanka...

L'Etoile des Gourmets is the first online service delivering gastronomic meals in Paris and in France.

MasterCourses is an AdTech developing dynamic ad formats to boost the online-to-office ad campaigns of brands and distributors.

Nos Grands-mères ont du talent is the first take away restaurant favouring the employment of people older than 50.

Phenix is a platform and BtoB range of services to give a second life to unsold articles and reduce the waste and the garbage.

Prêt à Pousser enables all city-dweller to have their own vegetable garden at home.

Snack and Co is the first automatic food distribution concept on the French Market.

Snapshift modernises and simplifies the personnel management in the catering field. Restaurant owners plan their team better, in a collaborative way and the administrative work is lightened.

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