
Maxence Blanchet

PhD Student



Discipline(s)

Psychologie sociale

Activities / CV

MY THESIS

Practices and representations related to fermented plant-based food in Europe: from traditional uses to contemporary innovations.

[Summary of the thesis](#)

ATTACHMENTS

Umeå University, Sweden

BACKGROUND

- Since 2023 : PhD student at the Institut Lyfe Research and Innovation Center, formerly Institut Paul Bocuse
- October 2022 - April 2023 : fruit kefir brewer - Symbiose Kéfir
- January - August 2022 : Lecturer - French Gastronomy, Nutrition and Public Health - CIEE Toulouse
- 2020 - 2021 : Master 2 applied Sociale Sciences in food - ISTHIA, Université Toulouse 2 Jean Jaurès
- - 2017 - 2020 : Master 2 Ingénierie des Products and Processes - Nutrition and Science degree - AgroParisTech, Université Paris-Saclay
- - 2014 - 2017 : BSc in Biology & Humanities - Lyon Catholic University

Additional information

ACTIVITIES

Specific Project Objectives:

- Identify the different practices and uses of fermented plant products in Europe.
- Report on the beliefs and representations surrounding fermented plant products in the different food cultures of Europe.

MY THESIS IN A FEW KEYWORDS

Food culture, fermentation, plant-based diet

DETAILS

maxence.blanchet@institutpaulbocuse.com

[Linkedin](#)

.....

Research & Innovation Center - Institut Lyfe

Château du Vivier - Ecully - France
Tel: +33 (0)4 72 18 02 20

Contact

Raphaëlle Mouillefarine
Partnerships Development
[Send an email](#)
+33 (0)4 26 20 97 63

Career

- > [PhD Position - HealthFerm - Social Science](#)
- > [Social Science Research Scientist F/M](#)
- > [PhD Position - Computational Neuroscience - Cognitive Neuroscience](#)