

# Olivier GIBERT is a newly assigned Cirad staff in Indonesia.

**Olivier GIBERT holds a PhD in Food Science and Technology from the University of Montpellier, France. He was awarded a Masters degree in Food Bioprocessing Technology from Asian Institute of Technology (AIT) in Bangkok and a Bachelor degree in Food Technology and Biochemistry from the University of Central Lancashire in Preston, UK.**

Olivier has been working at CIRAD in Montpellier since 1995 as a physicochemical analyst. He was a grantee from the European Commission via the European Postgraduate Technological Studies program and initiated research activity in Thailand at the Asian Institute of Technology (AIT) and Kasetsart University. His research work focused on cassava chips and extrudate formulation. Olivier joined back the Cirad Food Processing team in Montpellier in 2000 and he worked on tropical food technology focusing on starch functional properties. He was involved in several collaborative research and development projects (INCO YAM, PIC I2T-CIRAD, PROMSA, COST-TRIAL) and OSEO-ANVAR through partnership with food industry.

Since 2008 Olivier is coordinating projects dedicated to the evaluation of the diversity and the optimization of the uses of tropical starchy resources in Venezuela, Nigeria and Cameroon, related to cooking bananas and plantains, yam, cassava, and few others neglected resources. Olivier trained students training in starch physicochemical characteristics (rheology, chemistry, and biochemistry), functional properties, and processing with various national institutions and countries (Ghana, Côte d'Ivoire, Comoros, Costa Rica, Mexico, Honduras, Colombia, Cameroon, Nigeria, and Thailand).

After contributing to several PhD works in Madagascar and Cameroon, Olivier recently supervised a PhD thesis aiming at investigating a quantitative relationship between the degree of starch gelatinization and *in vitro* digestibility. A state diagram of plantain flour was constructed as a powerful tool for developing food processing methods that modify starch resistance to digestion, which, in turn, aims at optimizing its nutritional quality and enhancing its physiological benefits.

While working in various projects related to the sub-regional plantain collection in Cameroon and to yam genetic diversity in the Pacific region and Nigeria, Olivier has now the opportunity to initiate a new collaboration with the Indonesian Agency for Agricultural Research and Development (IAARD). He is presently assigned in Bogor with ICAPRD (the Indonesian Centre for Agricultural Postharvest Research Institute).

Collaborative research work, training and lecturing will also be implemented with other Indonesian academic partners such as the Bogor Agricultural University (IPB) and the CGIAR Research Program on Roots, Tubers, and Bananas.