

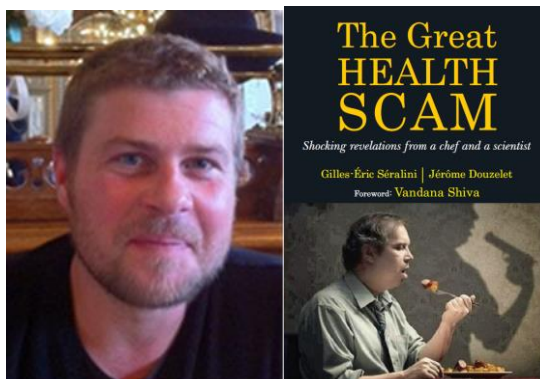
*26-29 March 2018, Barjac,  
Le Mas de Rivet, France*

See the location at [www.spark-vie.com](http://www.spark-vie.com)

**REGISTRATIONS: [seralini.gilles-eric@neuf.fr](mailto:seralini.gilles-eric@neuf.fr)**  
**SPECIAL INTERNATIONAL SEMINAR ON DETOXIFICATION,  
FASTING, ANTI-OXYDATIVE PROPERTIES OF FOOD AND  
WINES AND THE TASTE OF PESTICIDES**  
**PRELIMINARY ORIGINAL PROGRAM**



***A marvelous place, close to Avignon, east southern France, very near to the Pont du Gard and Gorges de l'Ardèche. In a cave, very close, are fascinating human drawings (36,000 years old); the caverne du Pont d'Arc was just opened to the public in 2015. Organic French cooking with traceable products of the highest quality by the Chef Jérôme Douzelet, co-author of "The Great Health Scam".***



**The place is entirely reserved for us.  
Possibilities to stay on the week end for visits,  
If indicated with the answer for registration.**

In a unique natural site in the country, numerous hiking trails around, with view on the Cevennes.

**Monday March 26, 2018**

It is recommended to arrive at Avignon TGV train station around 5 pm (it is about 3-4 hrs by superfast train from Paris Gare de Lyon or Paris Roissy airport; 2 hrs from Marseille).

**5.30 pm departure from Avignon TGV train station (meeting point) by mini-bus to Le Mas de Rivet**, route de Bessas, 30430 Barjac. The mini-bus is only at this hour and only for us, there is no other one. Please indicate in advance if you plan to take it. Its size can change accordingly. Arrival around 6.30 pm. If you want to rent a car to visit during the week end, the TGV station is the best place. For an arrival by car look at [www.lemasderivet.com](http://www.lemasderivet.com) .

**7.30 pm. A welcome dinner** will be served. The time schedule is very important to allow the discussions; the mobile phones will be avoided for the importance of the results, exchanges and decisions of collaborations possibly taken. Unique information will be provided. **Welcome from Le Mas de Rivet** and presentations of the participants and the objectives of the seminar by **Prof. Gilles-Eric Séralini: *we need your advices on how to release some results and some methods and technologies at the international level, and your strategic views.***

**Tuesday March 27, 2018**

**8-8.45 am. Breakfast as a buffet**

For your information, two lounges and two terraces are available for discussions or relaxing moments.

**9-11 am. Presentation of the very last research from Prof. Seralini's group (France) and debate.**

Background: Glyphosate based-herbicides (ex. Roundup) are the major pesticides used in the world; around 80% of agricultural GMOs have been modified to be Roundup tolerant, thus to be able to absorb high quantities of it without dying. A major debate throughout agencies in the world has been raised in 2016 to know if glyphosate was a probable carcinogen (some of our research papers have been cited by WHO for that) or not. *We demonstrate that this debate is out of the way.*

**Glyphosate is not the major toxic compound in Roundup. The other compounds or formulants do contain petroleum residues and arsenic. How can we promote transparency in science for a better health? How to make that understandable and to detoxify? How to use detoxifying plants?**

However, formulants have been declared as inert and confidential by Monsanto, this could be considered as a major fraud, these are the real active ingredients.

*12.30 am. Organic lunch with detoxifying herbs and walk around the Mas*

**3 - 4 pm. Prof. Dimitri Kouretas (Greece)** will present a very original device to measure anti-oxidative properties of food. Debate and trials.

**4 – 5 pm. George Oxley.** Cook and writer. Nutrition, health, climate: science of wild plants to help humankind. The world of fungi, how these can cure. According to his book “Is God a Fungi?” (Home Ed., Hachette World, 2018).

**5-6 pm. Questions and debates.** Each one of you will have the floor to give her/his opinion.

**6-7.30 pm.** Free time

7.30 pm. Dinner

### Wednesday March 28, 2018

**8-8.45 am. Breakfast**

**9-10 am. Dr. Françoise Wilhelmi de Toledo (Germany).** The most medically detailed experience of fasting and detoxification, for improvement of mood and health; the Buchinger Clinic experience.

**Debate**


**Break**

11 am. **Sevene Pharma and Arcadie experiences** with detoxifying organic plants (to be confirmed)

1 pm. Lunch.

3 pm. **Chef Ilias Mamalakis (Greece, in French)**. Wine history in Greece.

3.30 pm. **Chef Jérôme Douzelet (France)**. The taste of pesticides in wine.



**Food & Nutrition Journal**

Séralini GE and Douzelet J. Food Nutr J. FDNJ-161.  
DOI: 10.29011/2575-7091.100061

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**Research Article**

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**The Taste of Pesticides in Wines**

Gilles-Eric Séralini<sup>1</sup>, Jérôme Douzelet<sup>2</sup>

<sup>1</sup>Department of Biology and Network on Risks, Quality and Sustainable Development, MRSH, University of Caen Normandy, France  
<sup>2</sup>Spark-Vie, Le Mas de Rivet, 30430 Barjac, France

**\*Corresponding author:** Gilles-Eric Séralini, University of Caen Normandy, Department of Biology and Network on Risks, Quality and Sustainable Environment MRSH, Esplanade de la Paix, 14032 Caen cedex France, France. Email: seralini.gilles-eric@neuf.fr

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**Abstract**

A very first description of the tastes of 11 pesticides is proposed. They are detected first in water, diluted freshly at the levels found in wines, by 36 professionals from wine or cooking in 195 blind tests at different periods. They are the most frequently found pesticides in wines in our experiment. Some animals can detect pesticides and change their behaviour in response. In order

Jérôme Douzelet  
et Gilles-Éric Séralini

**LE GOÛT DES  
PESTICIDES  
DANS LE VIN**

Un ouvrage de santé publique,  
une expérimentation plus qu'un  
long discours.

MARC VEYRAT

ACTES SED

We will try to detect pesticides with our tongues and noses to remember these forever, at levels where these are present in wines; like in the last publication of Douzelet & Séralini.



We will compare that with the results of the device of Prof. Kouretas in wines.

Then the Chefs will prepare a surprise together for dinner.



5 pm. Municipality of Larisa (Greece). **Panos Sapkas, vice-major, Dimitris Tachos, President of the Municipality Council, George Migas, Legal representative:** Wine and good products around Larisa – all the secrets.



Debate on possible collaborations; aromas of wine and detoxification by Prof Seralini

Free time.

8.30 pm. Dinner. Debate after the dinner with the Chefs on the conclusions of the possible collaborations with Larisa.

#### Thursday March 29, 2018.

8-8.45 am. Breakfast as a buffet.

9 am. Synthesis by Prof Kouretas, Seralini and Dr. Wilhelmi de Toledo, and all other participants. New views on detoxication by plants; how to use the device of Prof Kouretas at an international level.

12h. Lunch.

14h. Departure by minibus for Avignon TGV station or Visits to see the first most beautiful drawings of humankind; this can be organized for those who have made a previous reservation for that.

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