



**Socrates**  
Erasmus

*“Breaking down the barriers in higher education”*

**Intensive Programme ‘FOOD & HEALTH’**  
(27910-IC-1-2003-1-BE-ERASMUS-IPUC-38)

**DETAILED PROGRAMME:**

(Time intervals and presentation titles may be subject to minor changes.)

**Monday, 22<sup>nd</sup> August:**

16:00 – 17:00 Arrival & Registration  
17:00 Word of welcome & Introduction  
17:15 Reception

**Tuesday, 23<sup>rd</sup> August:**

09:00 – 09:15 Formal opening of the course by Dr. Claude Millier, Scientific Director of INA-PG  
09:00 – 10:45 Introductory lecture on food related health issues,  
by *Prof. Nils-Georg Asp, MD*  
(Managing Director of Swedish Nutrition Foundation, and Professor of Applied Nutrition at Lund University, Sweden)  
10:45 – 11:00 Break  
11:00 – 13:00 Health claims for functional foods, by *Prof. Nils-Georg Asp*  
13:00 – 14:00 Lunch break  
14:00 – 15:45 Probiotics,  
by *Ms. Siv Ahnré, PhD*  
(Functional Food Science Centre and Associate professor at Laboratory of Food Hygiene, Food Technology Group at Lund University, Sweden)  
15:45 – 16:00 Break  
16:00 – 17:45 Bio-active compounds: Peptides and Proteins in foods,  
by *Prof. John Van Camp*  
(Department of Food Safety and Food Quality, Ghent University, Belgium)  
17:45 – 19:00 Dinner break  
19:00 – 21:00 Evening programme: Poster session / Reviewing participant’s PhD projects

**Wednesday, 24<sup>th</sup> August:**

08:30 – 10:00 Influence of processing on minor components in vegetable oils,  
by *Prof. Roland Verhé*  
(Department of Organic Chemistry, Ghent University, Belgium)  
10:00 – 10:15 Break  
10:15 – 11:30 Strategies in product improvement: Case on fat substitution,  
by *Prof. Jordi Rovira*  
(Lecturer at Food Science and Technology, University of Burgos, Spain)  
11:30 – 11:45 Break  
11:45 – 13:15 Neofomed contaminants in processed foods: an overview,  
by *Prof. Inès Birlouez-Aragon*  
(Analytical Chemistry Group, Institut National Agronomique Paris-Grignon, France)  
13:15 – 14:30 Lunch break  
14:30 – 15:00 Introduction to Group Processes & Project Management,  
by *Ms. Vesna Pršić, MSc*  
(Programme coordinator, Graduate School VLAG, Wageningen, The Netherlands)  
15:00 – 18:00 **Group Work I**

#### Thursday, 25<sup>th</sup> August:

- 08:30 – 12:30 **Group Work II**  
12:30 – 13:00 Lunch break  
13:00 – 14:00 Bus ride to DANONE Vitapole in Palaiseau  
13:00 – 17:00 Visit to DANONE R&D facility  
17:00 Bus ride to Paris

#### Friday, 26<sup>th</sup> August:

- 08:30 – 10:30 Appetite regulation and energy metabolism,  
by *Prof. Charlotte Erlanson-Albertsson*  
(Department of Experimental Medical Science, Lund University, Sweden)  
10:30 – 10:45 Break  
10:45 – 12:45 Biological active lipids,  
by *Prof. Åke Nilsson, MD*  
(Department of Medicine, Lund University, Sweden)  
13:00 – 14:00 Lunch break  
14:00 – 18:00 **Group Work III**  
Evening Movie night "Supersize me"

#### Saturday, 27<sup>th</sup> August:

- 09:00 – 11:00 Food Biopolymers - Properties and production,  
by *Prof. Harry Gruppen,*  
(Food Chemistry Group, Wageningen University, The Netherlands)  
11:00 – 11:15 Break  
11:15 – 13:15 Food Fermentations,  
by *Mr. Rob Nout, PhD*  
(Associate professor at Food Microbiology Group, Wageningen University, The Netherlands)  
13:15 – 14:00 Lunch break  
14:00 Social Activity: Excursion to Chateau de Versailles

#### Sunday, 28<sup>th</sup> August: DAY OFF!

#### Monday, 29<sup>th</sup> August:

- 09:00 Institut National Agronomique Paris-Grignon day:  
Topic: Physiology of Nutrition and Feeding Behaviour  
Organised by *Prof. Daniel Tomé*  
19:00 Molecular Gastronomy - Special scientific dinner event  
by *Prof. Hervé This,*  
(INRA Group of Molecular Gastronomy, Collège de France, Paris)

#### Tuesday, 30<sup>th</sup> August:

- 08:30 – 10:30 Advanced methodologies used to characterize food quality and safety,  
by *Prof. Carmen Socaciu,*  
(Department of Chemistry and Biochemistry,  
University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania)  
10:30 – 10:45 Break  
10:45 – 12:45 Microbiological safety of foods,  
by *Prof. Colin Tinsley,*  
(Microbiology and Molecular Genetics, Institut National Agronomique Paris-Grignon)  
13:00 – 14:00 Lunch break  
14:00 – 18:00 **Group Work IV**

**Wednesday, 31<sup>st</sup> August:**

- 08:30 – 11:30 Product & Process Design,  
by *Prof. Tiny van Boekel*,  
(Product Design and Quality Management Group, Wageningen University, The Netherlands)
- 11:30 – 11:45 Break
- 11:45 – 13:30 Consumer Behaviour,  
by *Prof. Wim Verbeke*,  
(Agricultural Economics Department, Ghent University, Belgium)
- 13.30 – 14:30 Lunch break
- 14:30 – 18:00 **Group Work V**
- 19:00 Ethical Issues – Debate,  
by *Prof. Tiny van Boekel*

**Thursday, 1<sup>st</sup> September:**

- 08:30 – 13:00 **Group Work VI**
- 13.00 – 14:00 Lunch break
- 14:00 – 18:00 **Group Work VII**

**Friday, 2<sup>nd</sup> September:**

- 09:00 – 13:00 Group Work Presentations
- 13:00 – 14:00 Lunch break
- 14:00 – 16:00 Examination
- 16:00 – 17:00 Evaluation, Certificate and Closing