



# 52<sup>nd</sup> VLAG Thematic Meeting

## NMR and MRI Applications In Food Systems

**Date:** Wednesday 1<sup>st</sup> October, 2008  
**Venue:** Room C 26, WUR Building 312 (Dreijenlaan 3), Wageningen  
**Registration:** Before Monday 29<sup>th</sup> September  
by sending an e-mail to [Netty.Hoefakker@wur.nl](mailto:Netty.Hoefakker@wur.nl)

*NMR and MRI methods are available to characterize chemical composition, the physical state, effects of processing on structure on different levels and functional nutritional ingredients in foods and health effects. In this meeting an overview of approaches and applications will be presented.*

### PROGRAMME

**Chair:** *Dr. Henk Van As* (Laboratory of Biophysics, Wageningen University)  
*Scientific director of Wageningen NMR Centre*

13.00 - 13:30 **Welcome with sandwiches & coffee/tea**

13:30 - 14:00 **Dr. Henk Van As**  
*Welcome & Introduction: Basics of NMR and MRI and applications on fruits and vegetables*

14:00 - 14:30 **Bart Venne** (Laboratory of Biophysics, Wageningen University)  
*VLAG PhD project 'NMR and MRI as a tool for non-destructive characterisation of cheese as a model for heterogeneous biopolymer food systems'*

14:30 - 15:00 **Dr. Magdalena Witek** (Laboratory of Biophysics, Wageningen University)  
*'Time domain, solid state NMR and MRI on low water content foods'*

15:00 - 15:15 **Coffee/tea break**

15:15 - 16:00 **Dr. John van Duynhoven** (Unilever, Vlaardingen)  
*'The impact of dietary polyphenols on humans: NMR-based metabonomics applied to human and in-vitro gut model intervention studies'*

16:00 - 16:45 **Dr. Jacques Vervoort** (Biochemistry, Wageningen University)  
*'LC-NMR/MS of polyphenols'*

16:45 **Dr. Henk Van As**  
*Closing remarks and research perspectives, including Rheo-MRI*

**This VLAG Thematic Meeting is organized in collaboration with  
Wageningen NMR Centre ([www.wnmrc.wur.nl](http://www.wnmrc.wur.nl))**

