PROGRAMME

VLAG International Course
Advanced Food Analysis
23 - 27 January 2017

MONDAY 23 JANUARY
10.00 Registration with coffee and tea in the lounge (near reception)
10.30 Opening, welcome and introduction
11.00 HPLC in food analysis – basics.
   Dr Henk Lingeman (VU University Amsterdam)
12.00 Gas chromatography in food analysis – basics.
   Prof Pat Sandra (Ghent University)
13.00 lunch
14.00 Advanced HPLC in food analysis.
   Dr Henk Lingeman (VU University Amsterdam)
15.00 Gas Chromatography: State-of-the-Art Food Applications
   Prof Pat Sandra (Ghent University)
16.00 break and group photo
16.30 Poster session 1 (Wolfswaardzaal)
18.00 end of day

TUESDAY 24 JANUARY
09.00 From basic to advanced mass spectrometry in food analysis 1.
   Dr Wilfried Niessen (hyphen MassSpec)
10.00 Spectroscopy in food analysis.
   Dr Peter Wierenga (Wageningen University & Research)
11.00 break
11.30 The basics of NMR in structural studies of small molecules and biopolymers (NMR basic).
   Dr Pieter de Waard (Wageningen University & Research)
12.30 lunch
13.30 Molecular sensory science 1: Causally linking aroma and taste to sensory active key molecules
   Dr Martin Steinhaus (German Research Center for Food Chemistry)
14.30 From basic to advanced mass spectrometry in food analysis 2.
   Dr Wilfried Niessen (hyphen MassSpec)
15.30 break
16.00 Molecular sensory science 2: Using key odorants and tastants as powerful tool to improve food flavour through optimization of processing
   Dr Martin Steinhaus (German Research Center for Food Chemistry)
17.00-19.30 Get together with buffet – Poster session 2 (Wolfswaardzaal)

WEDNESDAY 25 JANUARY
09.00 Near infrared imaging approaches to food analysis.
   Prof Vincent Baeten (CRAW, Belgium)
10.00 Importance of food microstructure.
   Dr Albert Jurgens (TNO, Zeist)
11.00 break
11.30 Macromolecular food analysis: proteins.
   Dr Peter Wierenga (Wageningen University & Research)
12.30 lunch
13.30 Advanced NMR methods in studies of small molecules and biopolymers (NMR advanced).
   Dr Pieter de Waard (Wageningen University & Research)
14.30  Microstructure analysis of relevance for food systems.  
       Dr Albert Jurgens (TNO, Zeist)

15.30  break

16.00  Simplified and advanced functional binding assays in food analysis.  
       Prof Chris Elliott (QUB, Belfast)

17.00  The biotoxin challenge in food analysis.  
       Prof Chris Elliott (QUB, Belfast)

18.00  end of day

**THURSDAY 26 JANUARY**

08.30  Authenticity and traceability in food analysis.  
       Prof Saskia van Ruth (RIKILT, Wageningen UR)

09.20  Macromolecular food analysis: phenolics.  
       Dr Jean-Paul Vincken (Wageningen University & Research)

10.10  break

10.40  Macromolecular food analysis: oligo- and polysaccharides.  
       Dr Henk Schols (Wageningen University & Research)

11.40  Departure for excursion, lunch in bus, wear your badge!!!

    *Visit to: UNILEVER Research, Vlaardingen*

    Food analysis in industry.  
    Prof Hans-Gerd Janssen (Unilever Research)

    Analytical lab visits

20.00  Course Diner

**FRIDAY 27 JANUARY**

09.00  The potential of transcriptomics and proteomics in food analysis.  
       Dr Gaud Dervilly-Pinel (LABERCA, Nantes)

10.00  The potential of metabolomics in food analysis.  
       Dr Gaud Dervilly-Pinel (LABERCA, Nantes)

11.00  break

11.30  Interactive seminar on food analysis  
       Dr Hans Mol & Prof Michel Nielen (RIKILT, Wageningen UR)

13.30  Closure with announcement poster prizes

13.45  farewell lunch