PRELIMINARY PROGRAMME

VLAG International Course
Advanced Food Analysis
4-8 February 2019

MONDAY 4 FEBRUARY

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 Mass spectrometry in food analysis from basic to advanced: 1. Small molecule analysis
Dr Wilfried Niessen (hyphen MassSpec)
13.00 *lunch and group photo*
14.00 Advanced HPLC in food analysis.
Dr Henk Lingeman (VU University Amsterdam)
15.00 From basic to advanced mass spectrometry in food analysis 2
Dr Wilfried Niessen (hyphen MassSpec)
16.00 *break*
16.30 Poster session 1
18.30 *Dinner*

TUESDAY 5 FEBRUARY

09.00 Simplified and advanced functional binding assays in food analysis.
Prof. Chris Elliott (Qeens University, Belfast)
10.00 The basics of NMR in structural studies of small molecules and biopolymers (NMR basic).
Dr Pieter de Waard (Wageningen University & Research)
11.00 *break*
11.30 Gas chromatography in food analysis – basics.
Prof. Hans-Gerd Janssen (Unilever, Vlaardingen)
12.30 *lunch and group photo*
13.30 The biotoxin challenge in food analysis.
Prof. Chris Elliott (Qeens University, Belfast)
14.30 Near infrared imaging approaches to food analysis.
Dr Vincent Baeten (CRA-W, Brussel)
15.30 *break*
16.00 Gas Chromatography: State-of-the-Art Food Applications
Prof. Hans-Gerd Janssen (Unilever, Vlaardingen)
17.00 Poster session 2 (Wolfswaardzaal) - Get together with drink and bites

WEDNESDAY 6 FEBRUARY

09.00 Molecular sensory science 1: Causally linking aroma and taste to sensory active key molecules
Dr Martin Steinhaus (Insitute for Food Systems Biology, Technical University of Munich)
10.00 Importance of food microstructure.
Dr Stefano Renzetti (Fresh Food and Chains, Wageningen University & Research)
11.00 *break*
11.30 Molecular sensory science 2: Using key odorants and tastants as powerful tool to improve food flavour through optimization of processing
Dr Martin Steinhaus (Insitute for Food Systems Biology, Technical University of Munich)
12.30 *lunch*
13.30 Macromolecular food analysis: proteins.
Dr Peter Wierenga (Wageningen University & Research)
14.30 Microstructure analysis of relevance for food systems.

Dr Stefano Renzetti **(Fresh Food and Chains, Wageningen University & Research)**

15.30 *break*

16.00 Spectroscopy in food analysis.
Dr Peter Wierenga **(Wageningen University & Research)**

17.00 Advanced NMR methods in studies of small molecules and biopolymers (NMR advanced).
Prof. John van Duynhoven **(Wageningen University & Research)**

18.00 *end of the day*

THURSDAY 7 FEBRUARY

08.30 Oligosaccharide analysis in complex matrices.
Prof. Henk Schols **(Wageningen University & Research)**

09.20 Analysis of macromolecular phenolics in food.
Dr Jean-Paul Vincken **(Wageningen University & Research)**

10.10 *break*

10.40 Authenticity and traceability in food analysis.
Prof. Saskia van Ruth **(RIKILT, Wageningen University & Research)**

11.40 Departure for excursion, lunch in bus, wear your badge!!!
Visit to: UNILEVER Research, Vlaardingen
Food analysis in industry
Analytical lab visits

FRIDAY 8 FEBRUARY

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 University & Research)**

12.30 Closure with announcement poster prizes

13.00 *farewell lunch*