Preliminary Programme VLAG Course '*Advanced Food Analysis*'

24-28 January 2022, Wageningen, the Netherlands

the preliminary programme is indicative, no rights can be derived

MONDAY

10.00 Registration with coffee/tea
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. Hans-Gerd Janssen (Unilever and Wageningen 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. Hans-Gerd Janssen (Unilever and Wageningen University)
16.00 *coffee/tea break*
16.30 Poster session 1
18.15 *departure for dinner*

TUESDAY

09.00 Simplified and Advanced Functional Binding Assays in Food Analysis
Prof. Chris Elliott (Qeens University, Belfast)
10.00 The Basics of Structural and Quantitative NMR Applications in Food Analysis
Prof. John van Duynhoven (Unilever and Wageningen University)
11.00 *coffee/tea break*
11.30 Basics of Mass Spectrometry for Food Analysis
Dr Wouter de Bruijn (Wageningen University and Research)
12.30 *group photo*
12.45 *lunch*
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 *coffee/tea break*
16.00 Advanced Mass Spectrometric Analyses for Food Applications
Dr Wouter de Bruijn (Wageningen University and Research)
17.00 Poster session 2 (including some drinks and bites)

WEDNESDAY

09.00 Molecular Sensory Science 1: Causally Linking Aroma and Taste to Sensory Active Key Compounds
Dr Martin Steinhaus (Leibniz-Institue 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 *coffee/tea break*
11.30 Molecular Sensory Science: 2) Improving Food Flavour and 3) Dos and Don'ts
Dr Martin Steinhaus (Leibniz Insitute for Food Systems Biology at the 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 *coffee/tea break*
16.00 Spectroscopy in Food Analysis
Dr Peter Wierenga (Wageningen University & Research)
17.00 Advanced Compositional and Microstructural Applications of NMR/MRI in Food Analysis
Prof. John van Duynhoven (Unilever and Wageningen University)

THURSDAY
09.00 The Potential of Transcriptomics and Proteomics in Food Analysis [online]
Dr Gaud Dervilly-Pinel (LABERCA, Nantes)
10.00 Authenticity and Traceability in Food Analysis
Prof. Saskia van Ruth (Wageningen University & Research)
11.00 *coffee/tea break*
11.30 The Potential of Metabolomics in Food Analysis [online]
Dr Gaud Dervilly-Pinel (LABERCA, Nantes)
12.30 Lunch
14.00-17.00?? Industry afternoon
Peter Hoos (Unilever)
Ronald Niemeijer (R-Biopharm)
Martine van Gool (Friesland Campina & AOAC International)

FRIDAY
09.00 Analysis of Dimeric and Oligomeric Phenolics in Food
Dr Wouter de Bruijn (Wageningen University & Research)
10.00 Oligosaccharide Analysis in Complex Matrices
Prof. Henk Schols (Wageningen University & Research)
11.00 *coffee/tea break*
11.30 Interactive Seminar on Food Analysis
Dr Hans Mol (Wageningen Food Safety Research) & Prof. Michel Nielen (Wageningen University)
12.30 Closure with announcement poster prizes
13.00 *farewell lunch*