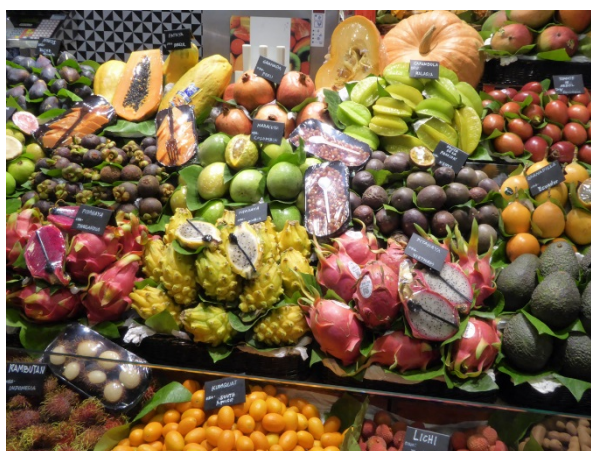


# 2<sup>nd</sup> Postgraduate Course 'Healthy Food Design' 28 April – 1 May 2020, Wageningen, The Netherlands

organized by the Graduate School VLAG,  
in co-operation with the Food Quality & Design group,  
Wageningen University & Research, The Netherlands



## BACKGROUND

The healthy food market is booming. However, adding a biologically active ingredient to a conventional food matrix is not a smart way to design these foods.

## AIM OF THE COURSE

This course provides the essential skills for designing healthy foods for specific categories of consumers in the European legislative framework of nutritional and health claims. A detailed overview of functional ingredients is provided together with a critical discussion of tools to validate the health claims. Presentation of failure cases of healthy food design in the food industry will provide examples of "do's and don'ts" in healthy food design procedures.

## COURSE CONTENTS & TOPICS

Through lectures and tutored group activities, the participants will learn:

- Definitions and legislative European framework of nutritional & health claims
- A step by step approach on how to design healthy foods for specific categories of consumers
- The main bioactive ingredients for healthy food design
- The consumer perception of healthy claimed foods
- How to prepare an ESFA dossier for asking for a health claim.

## PARTICIPANTS

The course is aimed at PhD candidates, postdoctoral researcher, professionals both from academy and industry that are interested in knowing how to design healthy foods for specific categories of consumers. An MSc level in human nutrition or food science, or alike, is requested. The attendants should have basic knowledge of human digestion processes and of food science and nutrition.

## COURSE LECTURERS & ORGANIZERS

### Organization

**Prof. Vincenzo Fogliano**, Food Quality & Design, WUR

### Other faculty

**Prof. Nicoletta Pellegrini**, University of Udine, Italy

**Prof. Liesbeth Zandstra**, Unilever Innovation Centre and Human Nutrition & Health, WUR.

**Dr Edoardo Capuano**, Food Quality & Design, WUR

**Dr Bea Steenbekkers**, Food Quality & Design, WUR

**Dr Muriel Henrion**, Nestlé Orbe, Switzerland

## COURSE FEES<sup>1</sup>

	Fee
PhD candidates affiliated with WUR <sup>2</sup>	275€
All other PhD candidates	500€
Postdoc / staff from VLAG	500€
Postdoc/University staff not affiliated with VLAG	725€
Professionals / Non academics	1600€

<sup>1</sup> includes materials, lunches/tea/coffee and one course dinner

<sup>2</sup> VLAG/EPS/PE&RC/WASS/WIAS/WIMEK: PhD candidates with an approved TSP

## REGISTRATION & INFORMATION

<https://www.vlaggraduateschool.nl/en/course/s/course/HFD20.htm>

For more information contact  
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