



# 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*