

3rd Post graduate Course

Healthy Food Design

7 – 10 June 2022

Wageningen Campus, The Netherlands

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



BACKGROUND

The healthy food market is booming. Adding a biologically active ingredient to a conventional food matrix might sound simple but it is not the smartest way to design innovative, effective and successful food products.

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 the functional ingredients is provided together with a critical discussion of the tools to validate the health claim. Presentation of failure cases of healthy food design in the food industry will provide examples of “do and don’t” in healthy food design procedure.

COURSE CONTENTS & TOPICS

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

- definitions and legislative European framework 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 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
Prof. Nicoletta Pellegrini, University of Udine, Italy

Other faculty:

Prof. Ciarán Forde, Sensory Science & Eating Behavior, WUR
Prof. Harry Wichers, Food, Health & Consumer Research, WUR
Prof. Liesbeth Zandstra, Unilever, The Netherlands
Dr Edoardo Capuano, Food Quality & Design, WUR
Dr Kasper Hettinga, Food Quality & Design, WUR
Dr Muriel Henrion, Nestlé Orbe, Switzerland
Dr Luis Manuel Sanchez, Hero, Spain

COURSE FEES¹

	Fee
PhD candidates affiliated with WUR	€ 275
All other PhD candidates	€ 500
Postdocs/University staff WUR	€ 500
All other Postdocs/University staff	€ 725
Professionals/Non academics	€ 1600

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

REGISTRATION & COURSE WEBSITE

For more information or to register:

www.vlaggraduateschool.nl/en/courses/course/HFD22.htm

For information contact:

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