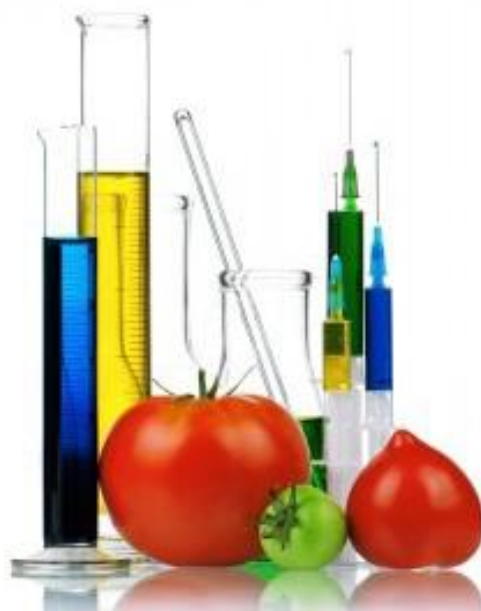


Postgraduate Course

Advanced Food Analysis

Wageningen, the Netherlands, 24 – 28 January 2022



AIM OF THE COURSE

This advanced course aims to gain detailed knowledge of the state of the art of the most important analytical methods, their possibilities and their application in complex food systems.

COURSE DESIGN

The course will be composed of lectures while the participants are also requested to present a poster of their own work within the field of food analysis. Although attention will be paid to recent developments in analytical chemistry, the analysis of complex foodstuffs will be the central theme of this course. In addition, representatives from industry will showcase how a variety of analytical approaches is applied to study and to understand food performance.

PARTICIPANTS

The course is aimed at PhD candidates and young researchers working in the field of food research, as well as scientists from industries involved in food analysis.

PROGRAMME TOPICS

- Sample preparation
- Gas and liquid chromatography, Spectroscopy, Mass spectroscopy, NMR
- Near infrared imaging approaches
- Electronic noses and tongues in flavour analysis
- Simplified and advanced functional binding assays
- Authenticity and traceability
- The biotoxin challenge
- Food microstructure analysis
- Macromolecular food analysis: proteins, phenolics, oligo- and polysaccharides, lipids
- The potential of transcriptomics and proteomics
- The potential of metabolomics
- Interactive food analysis seminar
- Applications in industry

COURSE LECTURERS

Dr V. Baeten, Walloon Agricultural Research Center, Brussels
Dr W.J.C. de Bruijn, Wageningen University & Research
Dr G. Dervilly-Pinel, LABERCA, ONIRIS, Nantes
Prof. J.P.M. van Duynhoven, Unilever R&D, and Wageningen University & Research
Prof. C.E. Elliott, Queen's University, Belfast
Prof. J.G.M. Janssen, Unilever R&D, and Wageningen University & Research
Dr H. Lingeman, VU University, Amsterdam
Dr J.G.J. Mol, Wageningen Food Safety Research, Wageningen University & Research
Dr S. Renzetti, Fresh Food and Chains, Wageningen University & Research
Prof. S. van Ruth, Wageningen University & Research
Dr M. Steinhaus, Leibniz Institute for Food Systems Biology at the Technical University of Munich
Dr P.A. Wierenga, Wageningen University & Research

Guest contributions by experts from industry: **R. Niemeijer** (*R-Biopharm*), **P. Hoos** (*Unilever*), and **M. van Gool** (*Friesland Campina* and *AOAC International*).

ORGANIZERS

Course directors; **Prof. H.A. Schols** & **Prof. M.W.F. Nielen**
Wageningen University & Research

Jochem Jonkman, the Graduate School VLAG

COURSE FEE ¹

VLAG/WU PhD candidates	€ 325
All other PhD candidates	€ 550
Postdocs, and other academic staff	€ 800
Participants from the private sector	€2000

¹ includes materials, lunch/tea/coffee and a course dinner.

REGISTRATION AND INFORMATION

<https://www.vlaggraduateschool.nl/en/courses/course/AFA22.htm>

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