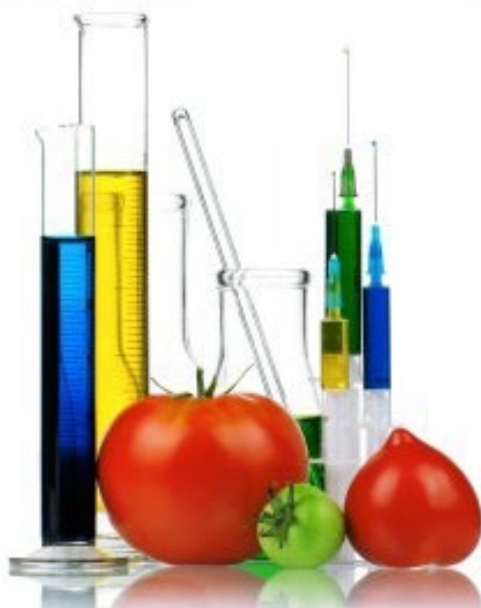


Postgraduate Course

Advanced Food Analysis

Wageningen, the Netherlands, 4 – 8 February 2019



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, an excursion will be organized to one of Europe's largest research facilities in food science and nutrition, illustrating the need of using multidisciplinary approaches 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 and 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
- The data handling challenge
- Interactive food analysis seminar
- An excursion 'Food analysis in industry'

COURSE LECTURERS

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

ORGANIZERS

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

Cornelia van Bree-Evers, 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, lunches/tea/coffee and 2 dinners.

REGISTRATION AND INFORMATION

<https://www.vlaggraduateschool.nl/en/courses/course/Advanced-Food-Analysis-1.htm>

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