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
- Whole cell bioassay approaches
- 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

COURSE LECTURERS & ORGANIZERS
Dr. V. Baeten, Walloon Agricultural Research Centre
Dr. G. Dervilly-Pinel, LABERCA, ONIRIS, Nantes
Prof. C.E. Elliott, Queen’s University Belfast
Prof. H-G. Janssen, Unilever R&D, Vlaardingen
Dr. A. Jurgens, TNO, Zeist
Dr. H. Lingeman, VU University Amsterdam
Dr. J.G.J. Mol, Prof. S. van Ruth, RIKILT, Wageningen UR
Dr. W.M.A. Niessen, Hyphen MassSpec
Prof. P. Sandra, Ghent University
Dr. M. Steinhaus, German Research Center for Food Chemistry, Freising Germany
Dr. J.P. Vincken, Dr. P.A. Wierenga, Dr. P. de Waard, Wageningen University

Prof. H.A. Schols & Prof. M. Nielen (Course directors); Wageningen University
Yvonne Smolders; The Graduate School VLAG

REGISTRATION AND INFORMATION
www.vlaggraduateschool.nl/en/courses/course/Advanced-Food-Analysis.htm

COURSE FEE
1
- VLAG / WU PhD candidates € 250
- All other PhD candidates € 500
- Postdocs, and other academic staff € 750
- Participants from the private sector € 2000

1 includes materials, lunches/tea/coffee and 2 dinners.

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