

Postgraduate Course

Advanced Food Analysis

Wageningen, The Netherlands, 23-27 January 2017



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

COURSE FEE ¹

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| 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.

REGISTRATION AND INFORMATION

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

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