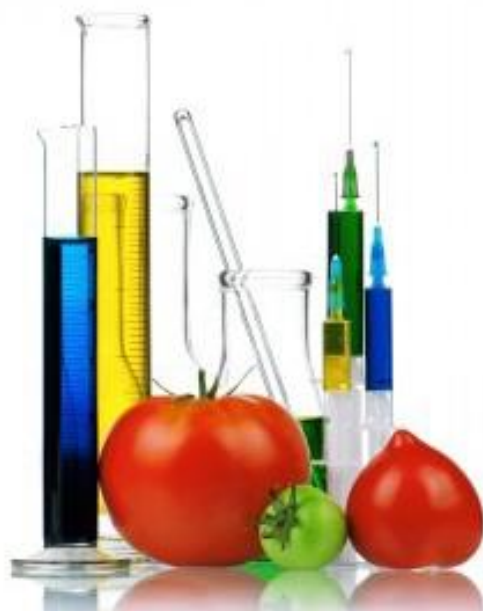


# Postgraduate Course

# 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 and Research  
**Dr G. Dervilly-Pinel**, LABERCA, ONIRIS, Nantes  
**Prof. J.P.M. van Duynhoven**, Unilever R&D, and Wageningen University and Research  
**Prof. C.E. Elliott**, Queen's University, Belfast  
**Prof. J.G.M. Janssen**, Unilever R&D, and Wageningen University and Research  
**Dr H. Lingeman**, VU University, Amsterdam  
**Dr J.G.J. Mol**, Wageningen Food Safety Research, Wageningen University and Research  
**Dr S. Renzetti**, Fresh Food and Chains, Wageningen University and Research  
**Prof. S. van Ruth**, Wageningen Food Safety Research, Wageningen University and Research  
**Dr M. Steinhaus**, Institute for Food Systems Biology, TU of Munich  
**Dr P.A. Wierenga**, Wageningen University and Research

Guest contributions by experts from *R-Biopharm*, *Unilever*, and *Friesland Campina* and *AOAC International*.

## ORGANIZERS

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

Jochem Jonkman, the Graduate School VLAG

## COURSE FEE <sup>1</sup>

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

<sup>1</sup> 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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