28 January – 1 February 2013
Wageningen, The Netherlands

4th International Advanced Course
Advanced Food Analysis

Organised by The Graduate School VLAG, in co-operation with
Agrotechnology and Food Sciences, Wageningen University, The Netherlands
and the FP7 EC project QSAFFE*

Background
Knowledge about analytical techniques in food analysis is essential in the field of food science and technology.
Developments are quite fast and open new ways to look at the composition of foods or changes of specific constituents as well as to the characteristics and performance of food ingredients and final products. Food scientists and technologists active in food research institutes and food industry need to be aware of new techniques and new strategies to evaluate their research on foodstuffs. The course will focus on several (advanced) techniques and applications (to be) used in food analysis and their potential and pitfalls will be discussed.

Course contents
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. Following a key lecture on a specific technique, some cases will be discussed demonstrating the potential and pitfalls for a certain class of foods or food components. 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.

Course aim/Target group
After the course, participants should have a detailed knowledge of the state of the art of the most important analytical methods, their possibilities and their application in complex food systems. The course is aimed at PhD-students and young researchers working in the field of food research and scientists from industries involved in food analysis.

ORGANISATION
Wageningen University
Food Chemistry
- Dr. H.A. Schols

Organic Chemistry, Chair Detection of Chemical Food Contaminants
- Prof. M.W.F. Nielen

Graduate School VLAG
- Mrs. C.H.L. Doeswijk, MSc

OTHER FACULTY
- **Dr. H. Lingeman**, Vrije Universiteit Amsterdam
- **Dr. J.G.J. Mol, Prof. S. van Ruth,** Wageningen UR RIKILT
- **Dr. W. Th. Kok**, University of Amsterdam
- **Prof. C. Sandström,** Swedish Uni. of Agricultural Science, Uppsala
- **Dr. M. Steinhaus,** German Research Center for Food Chemistry
- **Prof. J. Hajšlová,** Institute of Chemical Technology, Prague
- **Prof. C.E Elliot,** Queen's University Belfast
- **Dr. Juan Antonio Fernàndez Pierna** (Walloon Agricultural Research Centre, Gembloux)
- **Dr. P.A. Wierenga, Dr. J.P.Vincken**, Wageningen University
- **Dr. G. Dervilly-Pinel**, LABERCA, ONIRIS, Nantes
- **Prof. P. Sandra**, Ghent University
- **Prof. W.M.A. Niessen,** Hyphen MassSpec Consultancy

Programme Topics

- Sample preparation
- Gas chromatography
- HPLC
- Capillary electrophoresis
- Spectroscopy
- Mass spectrometry
- NMR
- Near infrared imaging approaches
- Electronic noses and tongues in flavour analysis
- 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

GENERAL INFORMATION

Duration/Language

The course is scheduled for 28 January-1 February 2013. The course language will be English.

Location/Accommodation

The course venue is Conference Centre Hof van Wageningen. The town of Wageningen is 5 km from Ede-Wageningen railway station, with transport options being taxi or bus. Ede-Wageningen railway station is about one and a half hours from Amsterdam Schiphol Airport. For train schedules visit: www.ns.nl.

A number of hotel rooms have been block booked at the Hof van Wageningen for course participants, but only until 10 December 2012. Accommodation costs are €75,- (single room; bed & breakfast) or €92,- (double room; bed & breakfast) per night. Hotel reservation is handled by Hof van Wageningen. Participants have to book their own hotel room by sending an email to: info@hofvanwageningen.nl
Please mention booking code FA13.

Course fee

The course fee includes printed materials, coffee/tea during breaks, lunches and one dinner (Thursday) but does not cover accommodation. The course fee depends on the participant's affiliation:

Industry / For-Profit:	€ 1800,-
University Staff / Non-Profit:	€ 750,-
PhD student:	€ 450,-
VLAG/WU PhD student	€ 200,-

Registration

The number of participants to the course is limited to 50. You can register on-line at: http://www.vlaggraduateschool.nl/courses/food-analys.htm The final registration date is 15 December 2012. Registrations are accepted in the order in which the registration form and course fee payment are received.
Applicants will be informed of acceptance of their registration within two weeks of the final registration date. They will then receive instructions for payment, a letter of acceptance to apply for a visa (if applicable), and further course details. Cancellations may be made free of charge until 15 December 2012. After this date the charge will be 25 % of the course fee already paid or due. Substitutions for participants may be made at any time until the start of the course.

Study load

1.4 ECTS. Participants will receive 0.6 ECTS extra when presenting a poster.

Information

For more information please contact:
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REGISTRATION and DETAILED PROGRAMME are available at :

http://www.vlaggraduateschool.nl/courses/food-analys.htm
Registration before 15 December 2012

The rearing of healthy European livestock is highly dependent on the provision of high quality and safe feeds for these animals. This in turn has a major impact on the safety of the entire animal based food chain. The concept of QSAFFE is to deliver better, faster and more economically viable means of ensuring the quality and safety of animal feeds in Europe. More information: www.qsaffe.eu