



Postgraduate Course Food Proteins

Wageningen, the Netherlands, 29 January – 2 February 2024



COURSE AIM

The course is designed to foster an understanding of the functioning of proteins in food and the impact of different food process steps on their functionality. Additionally, we will explore the analytical techniques employed to reveal such alterations. By the end of the course, participants will have acquired comprehensive knowledge about food proteins and their characteristics. They will also gain the ability to predict how these proteins behave in basic food systems.

TARGET GROUP

The course is aimed at PhD candidates and young researchers working in food research, as well as scientists from industries working with food proteins.

PROGRAMME TOPICS

The lectures and demonstrations in this course cover the following topics:

- Introduction to food proteins: We'll provide an overview and discuss their key characteristics.
- Understanding protein structure/function relation: We'll focus on specific proteins and how they work.
- Protein modelling: We'll discuss techniques used for the computational simulations of proteins.
- Common protein reactions in food: You'll learn about typical protein-related reactions in different foods.
- Advanced techniques for detecting protein changes: We'll explore analytical methods to identify protein modifications.
- The impact of proteins on health and nutrient availability: You'll also study how proteins affects health and the availability of nutrients.

COURSE ORGANISATION

Dr Costas Nikiforidis, Biobased Chemistry & Technology, Wageningen University & Research
Prof dr Marianne Nissen Lund, Department of Food Science, Copenhagen University
Dr Jochem Jonkman, VLAG Graduate School, Wageningen University & Research

COURSE FEE¹

WUR PhD candidates affiliated with VLAG, EPS, WIMEK, WASS, WIAS, PE&RC	€ 275
All other PhD candidates	€ 500
Postdocs and staff affiliated with VLAG	€ 500
All other Postdocs and university staff, and non-profit organisations	€ 725
Industry / for-profit organisations	€ 1600

¹includes materials, lunch/tea/coffee and a course dinner.

REGISTRATION AND INFORMATION

[Food Proteins - VLAG Graduate School](#) or scan me:



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 VLAG Graduate School:
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