

Advanced Food Analysis

9th advanced course on analytical techniques used in compositional analysis of food

8 – 12 December 2025

Wageningen Campus, the Netherlands

SCAN ME



PROGRAMME COURSE

The course will be composed of a series of lectures. The first lectures will establish an understanding of the key techniques (GC, LC, MS, NMR, and other spectroscopies). Subsequently, advanced strategies (e.g. hyphenation, -omics) based on these techniques will be explained. Building on this, opportunities and challenges in the analysis of various classes of major food constituents and small or trace molecules in a wide variety of complex food-related systems will be discussed. This is complemented with demonstrations of applications of food analysis from food research as well as food industry. The participants are also requested to present a poster of their own work within the field of food analysis.

Programme topics

- Gas chromatography (GC) and liquid chromatography (LC)
- Nuclear magnetic resonance (NMR) spectroscopy
- Mass spectrometry (MS)
- Spectroscopic techniques, e.g. ultraviolet-visible (UV-Vis) and near-infrared (NIR)
- Transcriptomics, proteomics, and metabolomics
- Binding assays
- Macro-compositional food analysis: proteins, oligo- and polysaccharides, lipids
- Small & trace molecule analysis: phytochemicals, contaminants, toxins
- Molecular sensory science
- Applications of food analysis in research and industry

Target group

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

COURSE LECTURERS

Course coordinators

- Dr **Wouter de Bruijn**, Food Chemistry, Wageningen University & Research
- Dr **Gert Salentijn**, Organic Chemistry, Wageningen Food Safety Research, Wageningen University & Research

Other faculty

- Prof J.P.M. van Duynhoven, Unilever R&D and WUR
- Prof J.G.M. Janssen, Unilever R&D and WUR
- Dr G. Dervilly-Pinel, LABERCA, Oniris, Nantes
- Dr J. Jansen, Analytical Chemistry & Chemometrics, Radboud University, Nijmegen
- Dr G.J.C. Vreeke, Food Chemistry, WUR
- Prof N. Kuhnert, Chemistry, Jacobs University, Bremen
- Dr R.J. Hilgers, Food Chemistry, WUR
- Dr C.O. Pandeirada, Carbohydrate Analytics, Nestlé, Switzerland
- Dr M. Hennebelle, Food Chemistry, WUR
- Dr J.J.J. van der Hooft, Bioinformatics, WUR
- Dr M. Grajewski, Society for Laboratory Automation and Screening

COURSE FEES

	Early Bird Fee**	Regular fee**
WUR PhD candidates*	€ 325	€ 375
All other PhD candidates / Postdocs and Staff affiliated with VLAG	€ 550	€ 600
Postdocs and other academic staff / Non-profit	€ 825	€ 875
industry / For-profit	€ 2000	€ 2050

* Affiliated with one of the Wageningen Graduate Schools, with an approved TSP

**Early bird registration deadline is xxx 2025.