January 28th -February 1st, 2013

Wageningen, The Netherlands

International Course on

Advanced Food Analysis

The Graduate School VLAG of Wageningen University is pleased to announce an international one-week course on Advanced Food Analysis in Wageningen, The Netherlands.

Who should attend
- PhD students in the areas of food chemistry, food safety, food analysis and food quality;
- R&D professionals from food industry, research and quality institutes.

Course program
The course program will comprise presentations by international experts in the field, an excursion and social events. Course topics are: advanced sample handling, chromatography and electrophoresis, spectrometry, imaging, bioanalytical techniques, biosensors, omics technologies, data handling and chemometrics, and validation and legislation. These advanced analytical tools will be discussed in relation to state-of-the-art food analysis issues such as residues and contaminants, authenticity and traceability, flavours and odours, processing and packaging contaminants, biotoxins, allergens, novel and organic foods and supplements. The course will start with a half day “back-to-basics” in order to refresh the basics of analytics.

Pre-registration for future information
The course fee includes all materials, coffee/tea during breaks, and dinners. For PhD students this fee will be approximately € 550. For future information just send an E-mail with your contact details to Mrs. Yvonne Smolders (yvonne.smolders@wur.nl), please mention in the subject line “Advanced Food Analysis 2013”.

PRE ANNOUNCEMENT