2nd Postgraduate Course
‘Healthy Food Design’
28 April – 1 May 2020,
Wageningen, The Netherlands

organized by the Graduate School VLAG,
in co-operation with the Food Quality & Design group,
Wageningen University & Research, The Netherlands

BACKGROUND
The healthy food market is booming. However, adding a
biologically active ingredient to a conventional food matrix is
not a smart way to design these foods.

AIM OF THE COURSE
This course provides the essential skills for designing healthy
foods for specific categories of consumers in the European
legislative framework of nutritional and health claims. A
detailed overview of functional ingredients is provided together
with a critical discussion of tools to validate the health claims.
Presentation of failure cases of healthy food design in the food
industry will provide examples of “do’s and don’ts” in healthy
food design procedures.

COURSE CONTENTS & TOPICS
Through lectures and tutored group activities, the participants
will learn:
- Definitions and legislative European framework of nutritional
  & health claims
- A step by step approach on how to design healthy foods for
  specific categories of consumers
- The main bioactive ingredients for healthy food design
- The consumer perception of healthy claimed foods
- How to prepare an ESFA dossier for asking for a health
  claim.

PARTICIPANTS
The course is aimed at PhD candidates, postdoctoral
researcher, professionals both from academy and industry that
are interested in knowing how to design healthy foods for
specific categories of consumers. An MSc level in human
nutrition or food science, or alike, is requested. The attendants
should have basic knowledge of human digestion processes
and of food science and nutrition.

COURSE LECTURERS & ORGANIZERS
Organization
Prof. Vincenzo Fogliano, Food Quality & Design, WUR

Other faculty
Prof. Nicoletta Pellegrini, University of Udine, Italy
Prof. Liesbeth Zandstra, Unilever Innovation Centre and
Human Nutrition & Health, WUR.
Dr Edoardo Capuano, Food Quality & Design, WUR
Dr Bea Steenbekkers, Food Quality & Design, WUR
Dr Muriel Henrion, Nestlé Orbe, Switzerland

COURSE FEES 1

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<tr>
<td>PhD candidates affiliated with WUR²</td>
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<td>All other PhD candidates</td>
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<tr>
<td>Postdoc / staff from VLAG</td>
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<td>Postdoc/University staff not affiliated with VLAG</td>
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<td>Professionals / Non academics</td>
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1 includes materials, lunches/tea/coffee and one course dinner
2 VLAG/EPS/PE&RC/WASS/WIAS/WIMEK: PhD candidates with an approved TSP

REGISTRATION & INFORMATION

For more information contact
Eva.Oudshoorn@wur.nl