

Newsletter December 2022, 21th edition



In this 21th edition of the Wageningen Campus e-newsletter we highlight some important developments and interesting initiatives organised and set up by the various Wageningen Campus residents. We want to share success stories with each other and look forward to upcoming events, both on-campus and online. Want to stay updated on recent developments? Then click the button and subscribe!

On behalf of the Wageningen Campus Team
Anne Mensink and Nicolien Pieterse

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Eelerwoude on its way to 100% nature inclusive

Eelerwoude set up shop in PlusUltra II in March of this year and is thus a new resident of Wageningen Campus. Eelerwoude specialists develop & design creative solutions for the development, design and management of living environments, through which they connect urban en rural environments in a nature-inclusive manner.

[Read more](#)

Global technology manufacturer Flavourtech to Wageningen Campus

Australian-based company Flavourtech is a global technology manufacturer specialising in aroma recovery, extraction and evaporation solutions. Recently Flavourtech opened an office and pilot plant on Wageningen Campus and in Ede, respectively.

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Campus Connect - opportunities for collaboration and funding

The most recent Campus Connect event was dedicated to the exchange of knowledge on funding opportunities and cooperation within the ecosystem of Wageningen Campus. The aim of this event was to accelerate innovations towards the market. Entrepreneurs and subsidy providers shared their mutual experiences.

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Upstream foods: Seafood without a catch!

If meat can be cultivated, then so can fish. That was the idea behind the founding of the start-up Upstream foods. Kianti Figler and her two co-founders aim to contribute to the transition towards sustainable food production: "We are working on a product that tastes like fish without the disadvantages of fish."

[Read more](#)





New Fermentation Lab in Foodvalley Region will accelerate the protein transition

To provide more organisations with the opportunity to experiment with fermentation, a new and innovative Fermentation Lab is to be established at Smaakpark. Fermentation is essential for making plant-based products tastier, processing food waste streams and extending the shelf life of food products. This means it plays an important role in accelerating the circular economy.

[Read more](#)

Wageningen start-up wins 4TU Impact Challenge with ice-cold CO2 capture

The start-up CryoCOP by Wageningen University & Research has won the fourth edition of the 4TU Impact Challenge. Using a revolutionary cryogenic technology, the start-up founders want to capture CO2 at a low price. In this way, they aim to contribute to the fight against climate change.

[Read more](#)



Sharing is the future

How can we make optimal use of the shared Research Facilities of WUR and other organisations on Wageningen Campus and beyond? That was the topic of the Finding Answers Together (FAT) session. Sharing can accelerate and stimulate new ideas and technological developments.

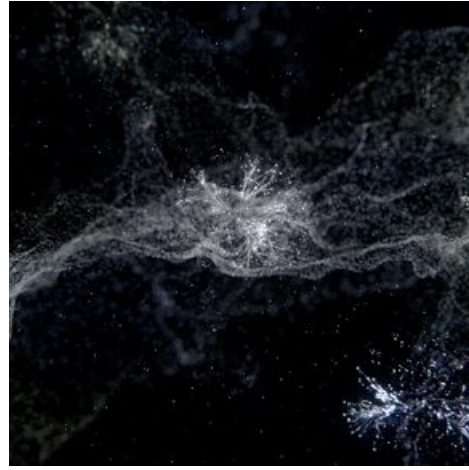
[Read more](#)

Two NIOO researchers have been on the list of most cited scientists for five years in a row

Clarivate Analytics has published its latest annual list of highly cited researchers.

Wim van der Putten and Jos Raaijmakers were named 'Highly Cited Researcher' for the fifth year running.

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Student challenge 2023: Nature Based Future Challenge

In 2023 Wageningen University & Research launches a new initiative, The Nature-based Future Challenge. Its goal is to visualize the potential of the nature-based solutions to respond to the biggest challenges of the 21st century: climate change and biodiversity loss.

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More @ Wageningen Campus:

[Wageningen Campus green management update](#)

66th edition Unilever Research Prizes

13, 14 December: Conference Digital Twins @WUR

21 December Wageningen Campus Christmas drinks

21 December: workshop BioeconomyVentures in Circular Agrifood

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