



WAGENINGEN  
UNIVERSITY & RESEARCH

## Course

# Balancing Nutritional Value and Sustainability

**The food industry is facing challenges to meet both sustainable and nutritional demands. These challenges can only be met if the right knowledge about how to deal with the dilemma between the qualitative and quantitative aspects of sustainability and nutrition is present. This course explains you all about these challenges, solutions and current developments.**

## Target group

This course is designed for professionals from the food industry, food service and retail who are interested in sustainable processing, packaging, purchasing, product development & quality assurance.

## Results

This course enables you to deliberate, calculate, and review the current and future product portfolio, on qualitative and quantitative aspects of sustainability and nutrition. This will improve for example your communication towards business clients and consumers with regard to the topic.

<b>Date</b>	<b>4 - 5 October 2021</b>
<b>Location</b>	<b>Wageningen Campus</b>
Course leader	Kasper Hettinga, Wageningen University & Research, associate Professor at the Food Quality and Design group

## Outline and topics

The programme is a mixture of key-notes and practical assignments. During the course there is ample time for discussion and interaction between the participants and experts.

The following topics will be discussed:

- Sustainable processing en packaging
- Qualitative and quantitative analysis of sustainable & nutritional aspects of food products
- Health claims & regulatory affairs
- Insights from business speakers that are in the lead with sustainability



## Programme

Day 1: 4 October

- **Introduction and qualitative sustainability aspects in food**  
Dr. Kasper Hettinga, Wageningen University & Research
- **Sustainable processing**  
Prof.dr Albert van der Padt, FrieslandCampina/Wageningen University & Research
- **Sustainable food packaging**  
Karin Molenveld and Marieke Brouwer, Wageningen Food & Biobased Research
- **Quantitative analysis of nutritional aspects of food**  
Dr. Kasper Hettinga, Wageningen University & Research
- **Health claims**  
Dr. Loek Pijls, Owner Loekintofood
- **Regulatory affairs**  
Dr. Loek Pijls, Owner Loekintofood

### Networking diner

- **Methods and leading initiatives in sustainability measurement**  
Drs. Koen Boone, The Sustainability Consortium, Wageningen Economic Research
- **Wrap up**  
Dr. Kasper Hettinga, Wageningen University & Research

Day 2: 5 October

- **Quantitative approach to sustainability calculations for food products**  
Dr. Kasper Hettinga, Wageningen University & Research
- **Growing sustainability at Kraft Heinz: making better products**  
Anne Maria Hilbers Msc, Senior Nutritionist R&D International, The Kraft Heinz Company
- **Quantitative computer assignments (2 parts) nutrient density & sustainability (participants work in groups)**  
Dr. Kasper Hettinga, Wageningen University & Research

### Networking drinks & bites

## Practical information



€1,495.- for two days, including tuition, course materials, coffee/tea, lunch, diner (on the first day) and a closure with drinks and bites.



Max. 25 participants.



Based on your attendance you will receive a certificate after the programme is finished.

## Registration

You can register until 16 September 2021, or until the maximum number of participants is reached.

[Register](#)

## Wageningen Academy

We develop and organise trainings and courses for professionals, based on Wageningen University & Research expertise.

### Contact

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