



On campus course

Course Meat analogues technology and science

A key step in addressing the planet's sustainability challenges is supporting consumers in reducing their meat consumption. There are various ways to support consumers in reducing their meat consumption. Currently one of the successful ways is to make products that mimic meat and can replace meat on its position on our plates, the so called meat analogues. However, it is not so easy to develop products that really mimic meat in all its characteristics. A complex mixture of the right texture, flavour, smell, appearance, juiciness, mouthfeel, are needed to convince many more consumers than today.

Target group

If you are working in the field of developing meat analogues as a food technologist, product developer, technical engineer or other similar position and have at least an MSc-level, this course is suitable and applicable for you.

Results

After this course you will better understand the science and technology related to the production of meat analogues for consumers. This knowledge helps in efficiently and effectively develop new products with properties that are similar to meat (products).

Date	23 June 2025
Location	Wageningen Campus
Course leader	Prof. Atze Jan van der Goot, Wageningen University & Research

Outline and topics

We will explain the science and technology behind successfully developing meat analogues by zooming in on relevant topics like Shear cell technology, rheology, water binding, functionality of ingredients, nutritional profiles, protein structures, extrusion and sustainability.



Programme

Morning

- Science and Technology Meat Analogues
Prof.dr ir. Atze Jan van der Goot, Wageningen University & Research
- Processes part I - make current MA TVP: production and application
Dr. Laurice Pouvreau, Wageningen University & Research
- Processes part II: shear cell 3D
Dr. Laurice Pouvreau, Wageningen University & Research
- Ingredients for meat analogues
Dr. Konstantina Kyriakopoulou, ADM

Plant-based lunch and demonstration

Afternoon

- Theories structure formation applied to extrusion
Prof.dr ir. Ruud van der Sman, Wageningen University & Research
- Methods (part I and part II) to analyze meat analogues
Dr. Nam-Phuong Hua, Wageningen University & Research
- Nutritional aspects of meat analogues
Dr. Edoardo Capuano, Wageningen University & Research
- Future developments and sustainability
Prof.dr ir. Atze Jan van der Goot, Wageningen University & Research

Evaluation and networking drinks

Practical information



€ 695.- per person and covers tuition, course materials, lunch and refreshments. Including the book Scientific Reviews on Meat Analogues and plant-based ingredients of Prof. Atze Jan van der Goot a.o.



Between 25 and 50 participants



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

Registration

Enrollment is possible until 13 June 2025, or if the maximum number of participants is reached. Register via wur.eu/academy.

[Register](#)

Wageningen Academy

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

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