



On campus course

Course Meat analogues technology and science

One of the contributions to sustainability challenges of our planet is to help consumers to decrease their intake of meat and meat products. There are many ways of helping consumers to lower their consumption of meat. 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	20 November 2023
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

- 08.30 Welcome with coffee/tea
- 09.00 **Welcome on campus of WUR and welcome on behalf of Wageningen Academy**
Astrid Kühlkamp
- 09.15 **Introduction Meat analogues technology & science**
Prof.dr ir. Atze Jan van der Goot, Ir. Ariette Matser, Wageningen University & Research
- 09.45 **Deeper dive into meat analogues technologies**
Dr. Laurice Pouvreau, Wageningen University & Research
- 10.15 Break
- 10.45 **Functionality of ingredients**
Dr. Konstantina Kyriakopoulou, ADM
- 11.15 **Nutritional aspects of meat analogues including digestion**
Dr. Edoardo Campuano, Wageningen University & Research
- 11.45 **Overview of methods to analyse meat analogues**
"Mechanical characterization of meat analogues & Impact of high-moisture extrusion on multiscale protein structure formation
Miek Schlangen MSc, Wageningen University & Research & Prof. John van Duynhoven, Unilever
- 12.30 Lunch
- 13.30 **Role of water in meat analogues, juiciness**
Dr. Steven Cornet, NIZO
- 14.00 **Recent insights and hypothesis on structure formation in extruders**
Prof.dr ir. Ruud van der Sman, Wageningen University & Research
- 14.30 Break
- 15.00 **Shear cell and extruders: similarities and differences**
Nienke Köllmann MSc, Wageningen University & Research
- 15.30 **How do meat analogues compare to real meat using rheology**
Dr. Floor Schreuders, Unilever
- 16.00 **Sustainability aspects of meat analogues, role of ingredient production**
"Development choices that matter"
Dr ir. Marta Rodriguez, Wageningen University & Research
- 16.30 **Future trends and development**
Prof.dr ir. Atze Jan van der Goot, Wageningen University & Research
- 17.15 Wrap-up & networking drinks
- 18.00 End of programme

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 30 October 2023, 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.

Contact

Astrid Kühlkamp
wur.eu/academy
E info.wageningenacademy@wur.nl
T +31 (0)317 - 48 40 93



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tomorrow's business