

The impact of genomics on food production, nutrition, health and safety

a NIZO training initiative



Ede, 29th-30th October 2009

“Keep up with the fast developing field of genomics and learn how to benefit from genomics and high-throughput technologies”

Science and technology develop rapidly within genomics. It is important to keep track of all technological developments and to discover what they will mean for your food business.

This two-day course will guide you through the basic techniques and approaches in the developing field of genomics. It covers high-throughput tools, such as DNA sequencing and DNA microarray technologies and post-genomics technologies such as bioinformatics, functional genomics and metabolic modeling. It will give scientific insights and practical examples of how these technologies can be applied to develop food microbes with improved flavour, ingredient, or enzyme production, nutritional value, health benefits or technological characteristics.

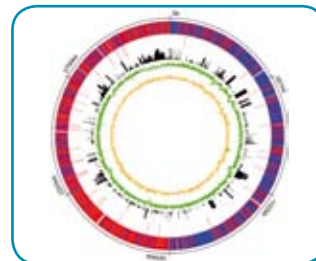
Speakers will be top scientists and business people from relevant technological fields who will be able to translate recent developments into practical use.

The course is targeted towards Senior Management, Innovation Managers, R&D Managers and other professionals working in dairy, food and ingredient industries.

Why come to this course?

- Get an overview of latest developments in the field of food microbial genomics
- Learn how genomics approaches are used to understand and improve performance of food microbes in their industrial, food and consumer environments.
- Discover how genomics technologies can facilitate the development of improved food products, less costly processing methods, better quality, more nutritious, healthy and safe foods
- Have access to a network of top class scientists from high level companies and academia

This course will be led by dr. E. Smid and dr. C. van der Meer, experts in genomics research and dr. J. Oosterhaven, Business Manager at NIZO food research.



Course programme

Thursday October 29th 2009

- 9.00** Arrival & coffee
- 9.30** Opening: introduction to the course
Dr. J. Oosterhaven, NIZO food research
- 9.45** Genomics, a wealth of opportunities
Prof. Dr. J. Hugenholtz, NIZO food research, UvA
- 10.30** Genomics and society
Prof. Dr. P. Osseweijer, Centre for society and genomics
- 11.15** Coffee/tea break
- 11.35** Sequencing technology
Prof. Dr. R. Siezen, NIZO food research, Radboud University Nijmegen
- 12.05** Bioinformatics, data mining and microarray technology
Dr. S. van Hijum, NIZO food research
- 12.35** Metabolic modeling
Prof. Dr. B. Teusink, VU Amsterdam
- 13.00** Lunch
- 14.00** High throughput array analysis
Dr. M. van Wordragen, Nsure
- 14.30** Nutrigenomics; potential for industry
Prof. Dr. M. Müller, Wageningen UR
- 15.15** Host microbe interactions
Prof. Dr. M. Kleerebezem, NIZO food research, WUR
- 16.00** Coffee/tea break
- 16.15** Genomics for probiotics
Dr. C-E. Hansen, Nestlé
- 17.00** Discovery tour NIZO food research
- 19.00** Course dinner

Friday October 30th 2009

- 8.30** Coffee and reception
- 9.00** Introduction to the programme
Dr. E. Smid, NIZO food research
- 9.10** Starters: yield and functionality
Dr. W. Meijer, CSK food enrichment
- 9.40** Genomics in lactic acid production
Dr. R. van Kranenburg, PURAC
- 10.10** Fermentation and biodiversity
Dr. J. van Hylckama Vlieg, Danone
- 10.40** Coffee/tea break
- 11.00** Genomics of (in)activation of bacterial spores
Prof. Dr. T. Abee, WUR
- 11.40** CSI: using genomics to unravel the causes of spoilage
Dr. J. Rademaker, NIZO food research
- 12.15** Use of genomics in safety evaluation and risk assessment
Dr. H. Aarts, RIKILT
- 12.55** Closing remarks and lunch
Dr. J. Oosterhaven, NIZO food research

Priority booking form

The impact of genomics on food production, nutrition, health and safety Ede, 29th-30th October 2009

Please complete a separate form for each delegate

Surname: _____

Forename: _____ Title: dr. /mr. /mrs. /miss

Position: _____

Company: _____

Address: _____

Place: _____

Phone: _____ Fax: _____

E-mail: _____

Please fill out clearly; your booking will be confirmed by e-mail.

Your cancellation will be accepted up to 14 days before the event, and must be made in writing. If you cancel your booking between 14 and 7 days, a voucher will be issued (valid for 6 months) for use against a future event. The right is reserved to charge the full fee if less than 7 days' notice is given.

NIZO reserves the right to cancel the course in the event of insufficient number of registrations. The full fee will then be refunded. NIZO reserves the right to alter the details of the programme if unforeseen circumstances so demand.

Payment options

Please tick

- I wish to pay by purchase order and pay after receipt of the corresponding invoice. Order No: _____
- I will pay by bank transfer to your account
Account Name: NIZO food research B.V.
Bank Details: Rabobank Ede-Veenendaal
Account No.: 3770.67.806 Bank code:
NL14-RABO-0377-0678-06

Signature: _____ Date: _____

Please return your completed form to:

NIZO food research B.V. Tel. No: +31(0)318 - 65 95 28

Attn. Ms. E. Schenkel Fax No: +31(0)318 - 65 04 00

P.O. Box 20 E-mail: erika.schenkel@nizo.nl

6710 BA EDE The Netherlands

Course fee, per delegate € 1785 (or € 1500 excl.

19% Vat), incl. dinner on October 29th.

Visit our Web site: www.nizo.com

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