



COURSE CARD: E3S - NL - WUR - 4

- University: Wageningen University, the Netherlands
- Course: Sensory Science II: Instrumental Sensory Science
- Course code: HNE-30606
- Credits: 6
- Language: English
- Instructor: dr MA Stieger; dr JP Vincken; prof. G Smit; dr MBJ Meinders
- When: Yearly (Nov – Dec), next course starting November 2013. Precise program to be found at: <https://ssc.wur.nl/Studiegids/Vak/HNE-30606>
- Content: This course comprises of plenary lectures and practical work. In this course, the food product is the key focus. To understand how consumers perceive a product, it is important to know what the physical properties of that product are. The students learn about the principles and methods to measure and interpret different product properties (instrumental measurements). In particular, oral processing is an important topic in this course. By means of a practical, the student explore the possibilities to measure product characteristics via instrumental measurements, such as texture analyses, colour measurements and GC-sniffing.
- The topics covered by this course:
- instrumental analysis (texture analyses, colour measurements, aroma analyses, GC, MS-nose, Nuclear Magnetic Resonance, Near Infrared Spectroscopy, fluorescence measurements);
 - oral processing (including retronasal release).
- Textbook: To be announced
- Requirements: HNE-30506 Sensory Science I: Principles of Sensory Science
- For whom: Obligatory course for MSc Major Food Technology or Nutrition and Health with specialization in Sensory Science; optional course for others
- Students (n): -



Source of info: Markus Stieger PhD, Markus.Stieger@wur.nl

Date: December 19, 2012