

Masterclass

“Dairy Protein Biochemistry and Proteomics”

14-15 November 2019, Aarhus, Denmark



AIM OF THE COURSE

The aim of this masterclass is to learn about the specific properties of both classes of dairy proteins, caseins and whey proteins. You will gain insight into the different analytical methodologies that exist to characterize dairy proteins, their variations and molecular features, like modifications. Finally, you will gain quantitative insight into the nutritional quality of dairy proteins in the human diet.

COURSE DESIGN

The course programme combines lectures, group work, a computer practical and a plenary discussion. The lectures will be given by first-hand experts from academia. Background material will be provided prior to the course for preparation by the course participants.

PARTICIPANTS

The course is aimed at research professionals (PhD level) who already have basic knowledge about protein (bio)chemistry and want to increase their specific knowledge about dairy proteins from a physico-chemical, analytical and nutritional perspective. Participants should have a background in food/nutritional science, biology, chemistry or other life sciences.

PROGRAMME TOPICS

- Introduction to milk proteins and casein micelles
- Genetic variation and post-translational modifications
- Analytical methodology for milk proteins
- Nutritional aspects of milk proteins
- Milk proteomics and bioinformatics

COURSE LECTURERS & ORGANIZERS

Course organizers and lecturers

**Dr Lotte Bach Larsen &
Dr Nina Aagaard Poulsen**

Department of Food Science, Aarhus University and iFOOD

**Dr Kasper Hettinga &
Dr Etske Bijl**

Food Quality & Design, Wageningen University and Research

COURSE FEE ¹

1 includes materials, lunches/tea/coffee and one course dinner.

VLAG/Dept. of Food Science, Aarhus University & iFOOD PhD students and postdocs	750 DKK
IMGC attendees	750 DKK
All other PhD and post docs or staff from VLAG/Dept. of Food Science, Aarhus University & iFOOD	1500 DKK
Professionals / Non academics	2500 DKK

REGISTRATION AND INFORMATION

Send an e-mail to Sara From Lyng, saly@food.au.dk, and she will send you a link to registration.

For practical information, contact:
Sara From Lyng, saly@food.au.dk

For course information, contact:
Lotte Bach Larsen, lbl@food.au.dk