



Course

The proteins of the future

Proteins form an important part of diets for humans and animals. However, the proteins we currently consume can contribute to environmental degradation. Alternative proteins are needed to shift to more sustainable, equitable and balanced protein supply and use. Do you want to gain a broad understanding of the availability, potential uses and acceptance of alternative protein sources such as insects, algae and plant proteins? How can they be used in human food and animal feed? What is their current status and how promising are they for your future business? Then this course is something for you!

Target group

The programme is designed for professionals who want to know more about alternative protein sources and their role in future diets of humans and animals. Professionals working in the industry, government, consultancy and related sectors are welcome as well as academics.

Results

After completing the course, you will have a broad understanding of alternative proteins and their applicability in practice. You will gain the latest insights into the potential and practicalities of insects, plant proteins, microalgae, macroalgae, mycoproteins and cultured meat. You will also gain the latest knowledge on using insects to feed livestock, fish, pets and humans. This enables you to identify which protein sources are most promising for your business in the coming years.

Photo: Shutterstock.com

Dates 28 June - 30 June 2023

Location Wageningen Campus

Course leaders Prof. Marcel Dicke and
Emeritus prof. Arnold van Huis,
Wageningen University &
Research

Outline and topics

This course consists of a mix of insightful lectures, recent findings from young WUR researchers, and ample time for discussion and networking. Together you will explore the challenges and opportunities of:

- Sustainable food systems and the protein transition
- New proteins on our plate in 2040 and their consumer acceptance
- The nutritional and health effects of insects in diets for animals and humans
- Novel proteins to feed our animals

Leading international experts from Wageningen University & Research and other research institutes are engaged in this programme.



Programme

Day 1: Wednesday 28 June 2023

- Welcome and introduction
- The protein transition
- Novel and sustainable sources of protein for food and feed
- The role of animals and alternative proteins in a circular food system
- Unfolding the protein transition
- Meet the young researchers and their promising projects
- Informal dinner

Day 2: Thursday 29 June 2023

- The proteins on our plate in 2040: *Plant proteins, microalgae, macroalgae, mycoproteins and cultured meat*
- Tour of the AlgaePARC on the WUR Campus
- Future diets and consumer acceptance

Day 3: Friday 30 June 2023

- Nutrition and health of insects for livestock, pets, fish and humans
- Legislation
- Wrap-up: *What is the future of alternative proteins?*
- Certificate and farewell drinks

For the list of speakers, please have a look at our [website](#).

Connected Summer School

You can combine this course with our [Summer School Insects as Food & Feed](#) from 3–7 July 2023. The programmes are complementary, offering participants a broad understanding of alternative proteins and their applicability in practice.

Practical information



€ 1,495.- per person and covers tuition, course materials, lunch, one dinner and refreshments.



Between 20 and 35 participants.



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

Registration

Enrollment is possible until 1 June 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.

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