



FOOD & BIOBASED RESEARCH
WAGENINGEN **UR**



Fresh, Food & Chains



‘To design and develop radical innovations to make the food production chain more sustainable and food consumption more healthy’.



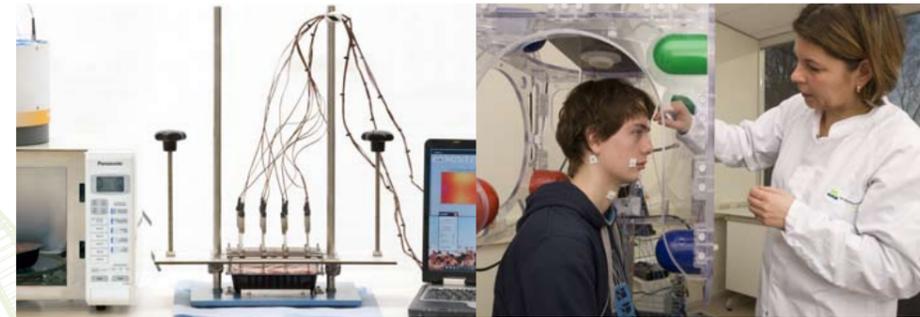
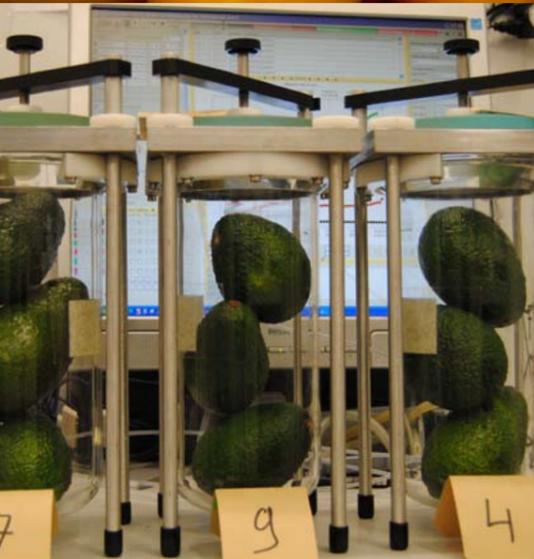
Producing affordable food that enables people to lead fit and healthy lives is crucial to mankind’s future. But there are many challenges to overcome. Actively supporting the food industry by partnering them in research programs to meet today’s and tomorrow’s challenges is Wageningen UR Food & Biobased Research.

Food & Biobased Research is a food research organization of international reputation. Our multidisciplinary approach, our network of scientists, R&D facilities and a range of competencies enable us to be your trusted research partner. Our two programmes are Sustainable Food Chains and Healthy & Delicious Food.

Sustainable Food Chains

As the world’s population and welfare increases, and our climate and food consumption patterns change, cutting-edge work at Food & Biobased Research is leading the search for solutions on many fronts. All with the broad goal of finding ways of producing more with fewer resources and with less environmental impact, and of helping to achieve a massive increase in food-chain efficiency and sustainability.

With our broad scope, we are applying radical innovations using the latest enabling technologies in numerous and diverse ways. The work field covers the entire post-harvest-to-retail chain. For instance, the cluster approach of our Sustainable Food Chains program focuses on improving efficiency and reduce wastage in the supply of fresh produce such as fruit, vegetables and flowers. Putting more intelligence in food production systems with knowledge-management and computer vision tools that our researchers are creating will play a vital role in the future agro-food industry. We combine such technology and knowledge of foods at Food & Biobased Research to help our clients saving energy throughout the food-supply chain, e.g. by making refrigerated containers vastly more efficient and by improving the recycling of packaging. And thanks to our competencies, alliances are being created for integrated land and resource usage in the design of metropolitan food clusters.



Healthy & Delicious Food

Ensuring that food is healthy, available and attractive to everyone is a complex issue and one in which Food & Biobased Research is playing a leading part through our Healthy & Delicious Food program. With fruits, vegetables, meat alternatives, novel food processing and consumer driven food innovations as our competence areas, our work is at the forefront in identifying new, health promoting foods, increasing the quality, convenience and value of healthy food products and stimulating the public’s preference for them.

As one of Europe’s leading food-research institutes, we are among the world’s top three research locations working on healthy food en healthy consumption patterns. Whether it is reformulating the content of existing food products to make them more nutritious and healthy without compromising on taste, or developing more effective and efficient food processing technologies that increase shelf life and quality while using less energy and without compromising health benefits, Food & Biobased Research is at the centre of applying knowledge. We are developing plant protein based meal

components and we are helping companies to increase the fibre content of foods. In the Restaurant of the Future we are studying the impact of ambiance to meet the needs of specific groups such as elderly and eating behaviour of children. Just a few of the many ways our research is being applied under the motto increasing the quality of food increases the quality of life.



Our clients

Agrifood companies – large and small – working with us acknowledge our multidisciplinary approach to complex issues, our global network of companies and knowledge partners, our dedication to achieving concrete and practical results and our state of the art facilities. With anything from consultancy to product development to technology implementation we are a trusted partner for industrial clients. To learn more about how we can help you towards tomorrow's solutions, please contact us directly.

Our services

- Research & Development
- Consultancy
- Model development
- Chain analysis
- Concept & market development
- Policy studies

Contact details

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Healthy & Delicious Food

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