

TALENT TEAM CARD

Cosun Team 2	 RuBisCo Co-localization with gluten Enhanced dough elasticity Excellent nutritional value Natural ingredients Counteracts effects of inulin DP~23 Unsensitive to enzymatic hydrolysis
	Team Aim:How can inulin be applied inyeast-proven bakery products toincrease the fiber content withoutdecreasingthe quality andcharacteristicsof both the foodproduct and the inulin?
Team member picture/s: consent not given	Team Members:1. Susan Perebolte2. Eric Hanssen3. Julia Vos4. Manou Kennis5. Alyssa Be6. Machiel Stam
	Affiliated Company: Royal Cosun Institution: Food Quality & Design Group, Wageningen University, The Netherlands
GROUP DESCRIPTION	Team Leader
	Ruud Verkerk
The team members are 3rd year bachelor Food Technology students at Wageningen University (The Netherlands)	Team leader contact ruud.verkerk@wur.nl

