


<p>BEL Team 1</p>	
<p>Team member picture/s: consent not given</p>	<p>Team Aim: The objective is to advise Bel group in formulating a vegan alternative to semi-hard BabyBel cheese that mimics the texture of dairy cheese better than the vegan cheeses that are currently on the market with a higher nutritional value.</p> <p>Team Members:</p> <ol style="list-style-type: none"> 1. Jennifer Jane Limanau 2. Eric Nuijtemans 3. Loes Vonk 4. Stephanie Kakkenberg 5. Job Kropman <p>Affiliated Company: Royal Bel Leerdammer B.V.</p> <p>Institution: Food Quality & Design Group, Wageningen University, The Netherlands</p>
<p>GROUP DESCRIPTION</p>	<p>Team Leader</p>
<p>The team members are 3rd year bachelor Food Technology students at Wageningen University (The Netherlands)</p>	<p>Etske Bijl</p> <p>Team leader contact etske.bijl@wur.nl</p>