

BEL Team 2



Team member picture/s:
consent not given

Team Aim:

The main aim of this research was to introduce non-animal protein sources and innovative methods to improve the texture of current non-dairy cheese analogues. The focus was on the gelling properties of different non-animal proteins in comparison to those properties of traditional cheese.

Team Members:

1. Amarins Post
2. Elianne Martis
3. Oscar Delissen
4. Lauren Kromhout
5. Keita Yamaguchi

Affiliated Company:

Royal Bel Leerdammer B.V.

Institution:

Food Quality & Design Group,
Wageningen University, The
Netherlands

GROUP DESCRIPTION

The team members are 3rd year bachelor Food Technology students at Wageningen University (The Netherlands)

Team Leader

Etske Bijl

Team leader contact

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