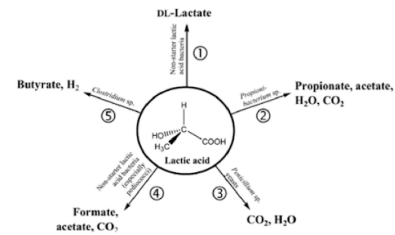


BEL Team 3



Team member picture/s:
consent not given

Team Aim:

The aim of this study was to obtain creamy cheese flavour compounds that are in regular Dutch-type cheeses without using dairy. Different plant-based raw materials and plant-based pathways, in which creamy flavours can be formed, were investigated.

Team Members:

1. Chris Berendsen
2. Amée van Haeften
3. Lara Liem
4. Stef van Oorschot
5. Karlijn van der Staaij

Affiliated Company:

Royal Bel Leerdammer B.V.

Institution:

Food Quality & Design Group,
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GROUP DESCRIPTION

Team Leader

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

Kasper Hettinga

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