

BEL Team 4



Team member picture/s:
consent not given

Team Aim:

The main goal of this study was to find out how the flavour compounds in cheese can be formed in non-dairy cheeses made with a plant-based material. The focus was a semi-hard creamy cheese in which the overall flavour is described as rather mild, creamy and neutral.

Team Members:

1. Claudia van de Zande
2. Esther Voortman
3. Merel van Efferen
4. Michelle van Maanen
5. Nikos Kasander
6. Wout van der Maas

Affiliated Company:

Royal Bel Leerdammer B.V.

Institution:

Food Quality & Design Group,
Wageningen University, The
Netherlands

GROUP DESCRIPTION

Team Leader

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

Kasper Hettinga

Team leader contact

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TALENT TEAM CARD

