

RIKILT – INSTITUTE OF FOOD SAFETY

RIKILT – Institute of Food Safety specialises in research on the safety and quality of food in a national and international context. We are known for our independent and high quality research into the detection, identification and effects of contaminants and substances in food.

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*CSI in the
food chain*

INTERNSHIP

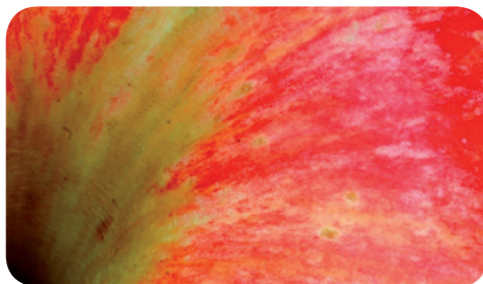
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Graduation

There is a reason for our name RIKILT - Institute of Food Safety. Food safety namely is in our genes.

But we also conduct research into the quality and nutritional value of food. All of these activities demand different research disciplines and technologies, but also driven and enthusiastic people. Is that you? And are you also looking for an internship or a thesis subject? If so, you should definitely read on.



Research into food safety and quality

One of our most important tasks is to examine agricultural products and foods for safety and quality. We study antibiotics, prohibited growth promoters, pesticides and various contaminants (dioxins, PCBs, heavy metals).

We also look at new problem substances such as flame retardants, residues of medicines, perfluorinated compounds and nanoparticles. In order to do so, we have highly extensive and state of the art analysis facilities.

Developing methods of analysis

We develop methods of analysis to discover new substances and maintain our leading role in food safety research:

- new instrumental methods to measure large numbers of substances in a single analysis;
- new methods to isolate substances from complex samples;
- setting up molecular biological methods (bioassays) to detect abuse of hormones;
- new methods to detect low concentrations of genetically modified (GM) raw materials using real-time PCR and DNA microarray technology;
- new immunology methods for detecting allergens in foods, for example using biosensors.

CSI in the food chain



RIKILT is characterised by an atmosphere that is friendly but above all ambitious. Our institute plays an important role in major and minor food safety crises. We are looking for people who are eager to be part of this world. CSI in the food chain – it could be you!

Looking for methods as an alternative for animal testing

Was that piece of cheese really made where they say it was?

Does this chicken contain antibiotics?

Predicting food safety crises

We also look at

- the effects and safety of new foods and feeds;
- health-promoting substances;
- methods that reduce the use of laboratory animals;
- the possibilities offered by toxicogenomics;
- new food safety risks (e.g. through new production and packaging methods, climate change, etc.).

Internship fee
€ 295,-/month