

Remko Boom (1965) graduated cum laude in Chemical Technology at the University of Twente in 1988, and obtained his PhD cum laude at that same University in 1992, on membrane separation technology. After his PhD graduation, he worked at Unilever Research until 1998, as scientist, project leader and research leader. From 1998 he has been employed as professor and chair holder in Food Process Engineering at Wageningen University. In addition, he is visiting professor at the University of Tsukuba (Japan) and Nanyang Technological University (NTU, Singapore). He has been involved in various roles in the Institute for Sustainable Process Engineering (ISPT), the Top Institute for Food and Nutrition (TIFN) the newly created Sustainable Food Initiative (SFI) and other public private partnerships. His research interests revolve around exploring new, radical principles for the separation of food ingredients and new methods for structuring foods, that will allow us to make big steps in eco-efficiency, while also working towards a healthier diet.