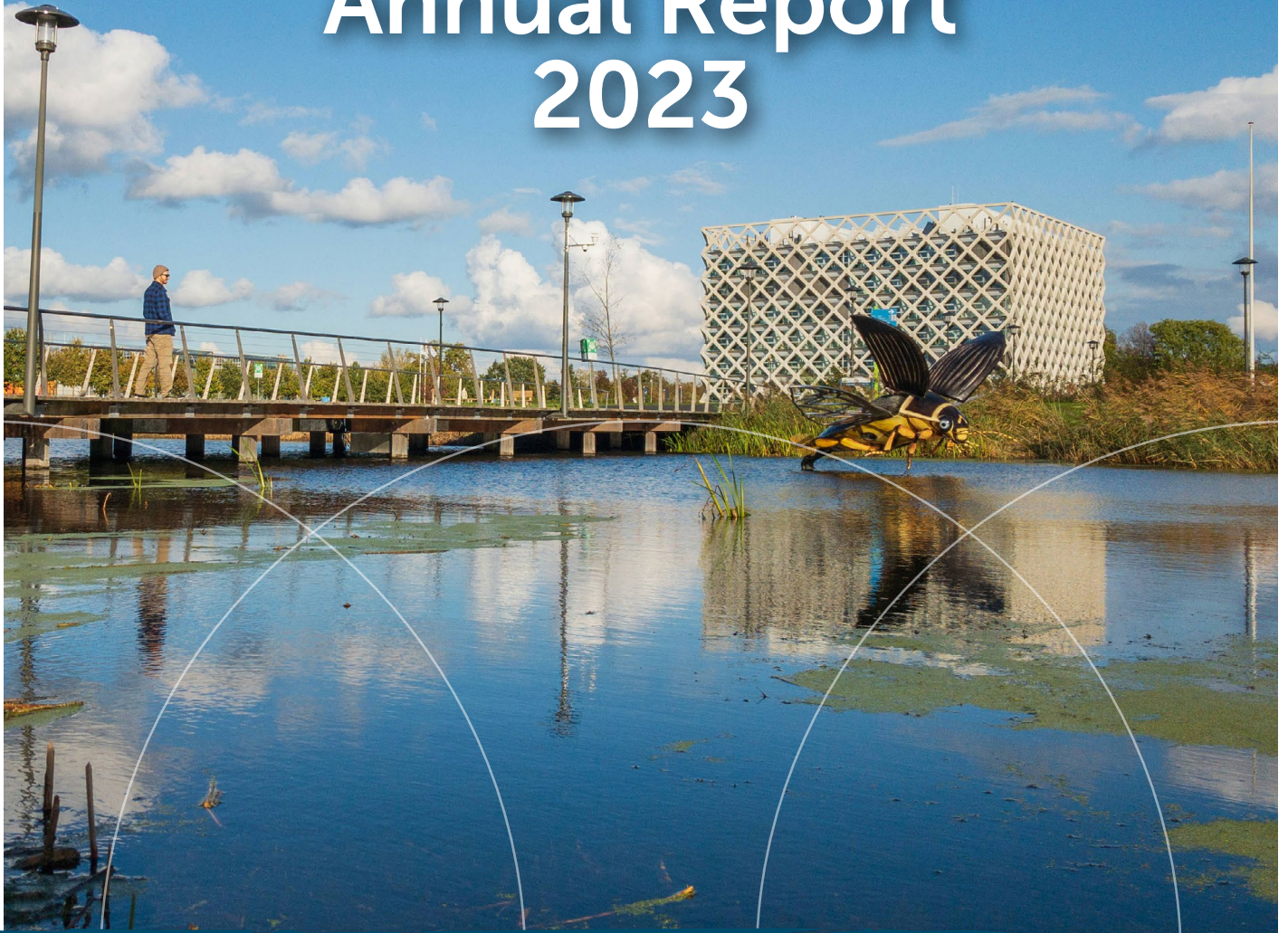


UNIVERSITY FUND
WAGENINGEN

Annual Report 2023



creating a difference together

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Best university in the Netherlands

For the 19th consecutive year, Wageningen University & Research (WUR) has been chosen as the best university in the Netherlands, ranking high in various international academic rankings, particularly in the fields of food systems, sustainable agriculture and forestry, plant and animal sciences, and environmental sciences.

With 13,000 students, 2,500 PhD candidates, and 7,500 researchers and staff, WUR is dedicated to finding answers to critical and urgent societal issues such as climate change, healthy living, biodiversity loss, food security, and food waste—challenges that lack one-dimensional solutions.

University Fund Wageningen is the independent support foundation of WUR, working to connect alumni, donors, family and charitable foundations, and other potential benefactors to Wageningen. Without the financial support of all our donors and philanthropic partners, WUR would be less capable of finding solutions through fundamental and applied research, harnessing student talents, and seizing opportunities to develop innovations into startups and spin-offs.

Philanthropy, and thus the support of our donors, is essential and will become increasingly important in amplifying and accelerating Wageningen's impact, especially as government subsidies decline.

In 2023, University Fund Wageningen received €6.7 million in donations. This funding enables impactful research, provides scholarships to students from less affluent countries, supports talented students and researchers, facilitates extracurricular education such as student competitions, and advances innovations among student entrepreneurs.

In 2023, 21 research projects at WUR were funded by donations, 32 students studied in Wageningen thanks to partial



or full scholarships, and 118 students, young researchers, and alumni were awarded prizes and stipends to further develop their talents.

In this annual report, we highlight some of the research projects and stories of students, young researchers, and entrepreneurs who have the potential to make a difference in the world. These stories and activities would not be possible without the generous support of our donors to the mission of Wageningen. Therefore, on behalf of WUR students, researchers, and young WUR entrepreneurs, I would like to sincerely thank all our donors. I hope you enjoy reading this report!

Lies Boelrijk,
 Director, University Fund Wageningen

What do our figures say?

INCOME FROM FUNDRAISING



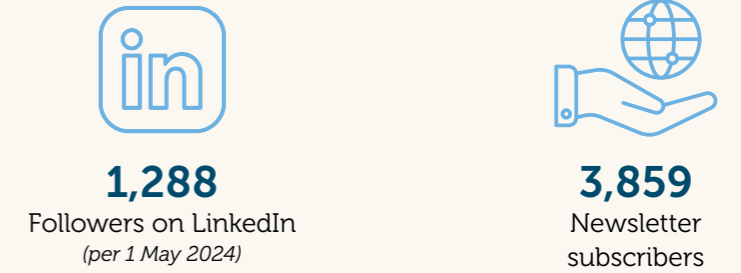
FUNDRAISING



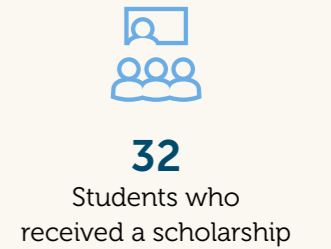
VOLUNTEERS



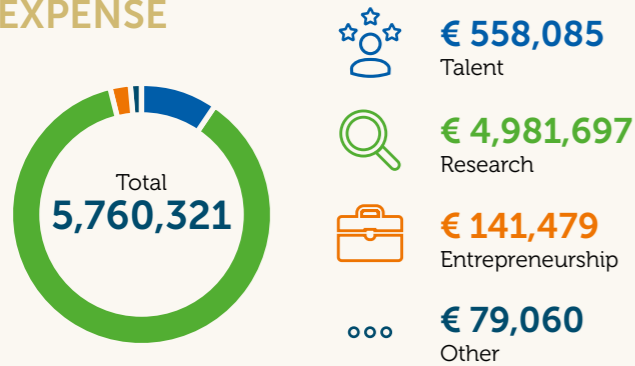
ONLINE



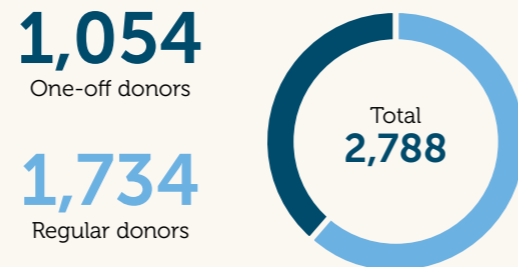
ACTIVITIES



EXPENSE



DONORS





Students turn waste into protein

A group of Wageningen students won the Rethink Waste international student challenge with their idea for making high-quality protein powder out of waste streams. Four of them are now starting a company in order to put their concept into practice. 'Fermentation is an excellent way of turning waste into human food.'

'It smelled like a fart,' says Master's student of Sustainable Business & Innovation Tim Bongers. He's referring to the fermented cabbage that Marisol Calderon shoved under his nose when they had just started collaborating on a student challenge. Her room was full of jars full of fermenting foodstuffs. 'The challenge team looked a bit worried when they saw that,' laughs Calderon, a Master's student of Food Technology.

'But it's delicious. Fermentation is magic, and micro-organisms are magicians.'

At the end of 2022, Bongers and Cameron formed a team with four other students to enter the Rethink Waste Challenge. The aim of this international student challenge is to find the best business plan or prototype for converting a waste stream into a

useful product. More than 190 students from 72 universities in 33 countries took on the challenge. What started for team Afterlife with a whiff of fermented cabbage and a pile of post-its with vague ideas ended in June with the prize for the best business plan for a financially viable product made from waste.

As they worked on the challenge, the students got help from various quarters. Team member Tijmen Visser: 'There were meetings aimed at learning how to brainstorm effectively, for example. And you could approach companies with any questions you had. So for instance, we held useful discussions with the waste and recycling company Renewi, and we learned about intellectual property from the marketing company CJ.'

Potato peel and beet pulp

The idea the students worked out is based on fermentation: a fungus

"A great way to convert waste from a societal issue to human food"

converts agricultural and food industry waste into a protein-rich raw material for food products. 'Potato peel and beet pulp, for instance, are full of cellulose, starch and other sugars. Fungi can easily grow on those fibrous waste products. It really is a great way of transforming waste from a social problem to a source of human food.' In the Netherlands alone, the sugar

industry is left with a million tons of sugar beet pulp every year. A small proportion of this becomes livestock feed, but most of it is processed into biogas. Bongers: 'Those are both low-end products compared to what we want to make.'

Visser: 'The fungi can use the waste streams to make proteins with the same nutritional value as proteins from meat and dairy produce. Plant

Friends of University Fund Wageningen annually contribute to making the WUR Student Challenges possible: international, extracurricular competitions in which student teams come up with solutions to an important issue in 6 months' time. This particular way of learning leads to truly innovative solutions to important issues. But at least as equally important: our donors make a big difference in the lives of students, for whom participation in the challenge is an important experience for their career. Become a Friend too? universityfundwageningen.eu/friendsofuw



"There's no funny taste to it and producing it uses less land and water than growing a crop like soya"

proteins from soya, for example, are of slightly lower quality. So this could be really good news for vegans. You can add a spoonful of the protein powder to a protein shake at home, and the food industry can mix it into meat substitutes.' Bongers: 'There's no funny taste to it and producing it uses less land and water than growing a crop like soya.'

Scaling up

Besides the prize money of 6000 euros for further development of the idea, the team was also the general public's favourite and won a money prize from challenge partner Fuji Oil, which develops plant-based ingredients for the food industry. In October, Afterlife also won the 4 TU Impact Challenge run by the four big Dutch technological universities. With their prize money, the team will soon be off to the lab for their first experiments. Bongers: 'We are still looking for funding to take it further after that, and we are keen to set up an expert panel.'

This is what our Friends supported in 2023



Lukman Abdulroheem studies in Wageningen thanks to a scholarship

During his Master's in Plant Biotechnology, Nigerian student Lukman Abdulroheem learns about the role of genetics in plant diseases. Thanks to a scholarship from the Anne van den Ban Fund, Lukman can pursue his passion for contributing to global food security. "One of the biggest challenges Nigeria faces in food production is crop disease. I want to become a renowned researcher and make a meaningful contribution to solving food shortages by preventing

plant diseases. Whatever my contribution will be, I know I will return to Nigeria with excellent research skills."

Lukman is very grateful to all donors for their contributions to his scholarship. "You give hope to people who have dreams bigger than they can imagine. I will give back in the best way possible."

universityfund-wageningen.eu/ban



The WURth-while Programme for refugee students

The WURth-while programme was launched in 2017 for refugee students with an academic background who are currently waiting for legal status or who have received a (temporary) residence permit less than 2 years ago. WURth-while offers refugees the opportunity to participate in various courses offered by WUR free of charge. As of November 2023, WURth-while has helped more than 200 refugee students from at least 27 different countries. Participant: "In addition to the friendly, welcoming, and continuous support, participating in the programme gave me the technical knowledge I needed to find a job in the Netherlands."

wur.eu/wurthwhile



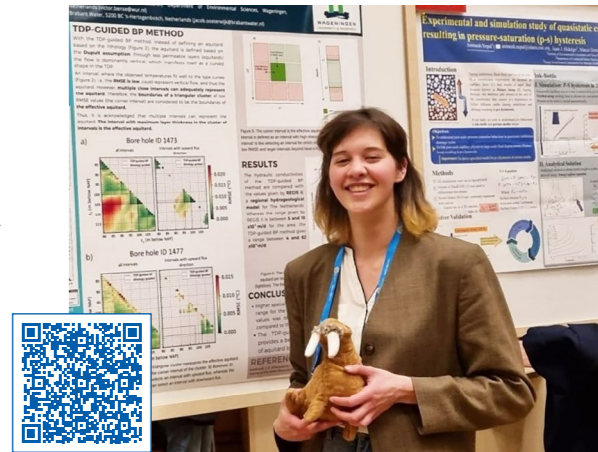
Presenting at a conference thanks to Student Conference Grant

Luka Nie had the opportunity to present her work on thermal profiling in hydrogeology and broaden her knowledge in this field at the European Geophysical Union conference. She was one of 15 students who attended a conference with support from the Student Conference Grant.

"During the conference, I met people with similar topics and interests with whom I exchanged contacts. I am very

grateful for this grant and hope others get the same chance to experience a scientific conference." The Student Conference Grant allows WUR MSc students to present their thesis or internship at a national or international conference. Students can receive up to 50% of their travel and accommodation costs and 100% of their conference costs.

universityfundwageningen.eu/scg



Thesis & Research Awards

Four writers of outstanding MSc theses won the Thesis Award in June 2023. Dana Verhoeven was the overall winner with her thesis on light-capturing mechanisms during photosynthesis in plant leaves. She published her findings in a scientific journal and also broke an accepted dogma in plant physiology. The Research Award in 2023 went to Balwina Koopal, who received the prize for her elucidation of the function

and operation of the so-called SPARTA system, an enzyme complex that detects and blocks infections in bacteria. Remarkably, she also demonstrated how the enzyme complex could be used in tests suitable for detecting infections in humans, for example.

universityfund-wageningen.eu/awards



Capita Selecta Course Food Forestry

Our Friends made the Capita Selecta course Food Forestry possible this year. During the course, students attended weekly lectures from various speakers on the ecological, socio-political, and economic aspects of food forestry. They also had practical lessons in the food forest at student accommodation Droevendaal, went on two weekend excursions, and had to design a food forest themselves. Students were very positive about the course. They learned to think critically about the different perspectives in this emerging field. The course is a valuable first step towards creating WUR education on food forestry, which is in high demand from students.



Wageningen Ambassadors support Youth Food Lab

Can harmful invasive plants be removed from wetlands to be used as biopesticides? This is just one of the many innovative ideas to come out of the Youth Food Lab. The Wageningen Ambassadors supported the Youth Food Lab with a donation of €25,000 and personal mentorship from Ambassador Jan Karel Mak.

'There is a lake in the Kathmandu valley, where I live, which was being degraded every day with garbage and sediment from construction', says Manoj Mali, an Urban Studies student from Nepal. He knew something had to be done:

'If we didn't act, we might have lost the wetland.'

From harmful plant to useful biopesticide

Manoj started a clean-up programme in his locality, removing garbage

About the Youth Food Lab

The Youth Food Lab is an incubator programme organised by WUR, World Food Forum/FAO (WFF) and the International Association of Students in Agricultural and Related Sciences (IAAS). The programme aims to allow young people to make food systems worldwide more sustainable through innovative ideas. With mentorship from experienced professionals in the industry, bi-weekly masterclasses and personal guidance, the Youth Food Lab members were able to develop the necessary skills to work out their ideas and pitch them on the global WFF stage. wur.eu/youthfoodlab

and getting rid of water lettuce. This invasive plant species had overgrown the lake and outcompeted the native water lotus plant. Rather than throwing it away and creating a lot of waste, Manoj's team set out to reuse the water lettuce in local agriculture. Manoj:

'Farmers use different combinations of plants, water and cow urine as biopesticides. We added the water lettuce to the combination, which works as both pesticide and fertiliser.'

Youth Food Lab

The nature-based solution by the Wetlands for Nepal team made it all the way to Rome, where the Food and Agriculture Organisation of the United Nations (FAO) hosted the World Food Forum. At this event, WUR showcased the results of the newly established

About the Wageningen Ambassadors

The Wageningen Ambassadors are alumni of Wageningen University & Research (WUR) and are prominent figures from the business world, government, and the non-profit sector, all of whom hold Wageningen in high regard. By leveraging their network, experience, and financial resources, they aim to bridge the gap between WUR and society. They support various activities for students and young entrepreneurs, such as the Youth Food Lab.

universityfundwageningen.eu/ambassadors



"I am really grateful for this amazing opportunity and I'm making new connections"

Youth Food Lab incubator programme. Ten teams from around the world pitched their projects and got the chance to engage with investors and stakeholders in global food systems. Manoj: 'I am really grateful for this amazing opportunity and I'm making new connections.' His team also won a Youth Seed Award, which allows them to run lab tests with their pesticide.

Making impact

Manoj and his teammates learned about the Youth Food Lab through the Nature-Based Solutions Challenge, a student competition organised by WUR Student Challenges. Their participation in both of these events has clearly paid off, concludes Manoj: 'When we started, we didn't have a single penny. Now, we have support from WUR, the British Council in Nepal, the Youth Food Lab, and many others. Just one action can have a lot of impact in society.'

Watch the vlog about the initiative of Wetlands for Nepal here





Catch Welfare Platform: Collaborating on fish welfare

For the first time the fish industry, traders, research institutes and NGOs around the world are holding consultations about improving the welfare of the fish that are caught. The Catch Welfare Platform aims at finding ways of reducing stress and injury in the catch and the bycatch.

Text René Didde. This article was published previously in Wageningen World 1/2024.

Of course fish have feelings. Hans van de Vis, an animal welfare researcher at Wageningen Livestock Research, is quite clear about that. 'From neurophysiological research and behaviour studies, we know that fish have feelings and communicate with each other,' he says. 'It varies from one species to another, making it difficult to generalize about their sensitivity, since there are 36,000 known species of fish.'

The issue of the wellbeing of fish is here to stay, he notes. 'Supermarkets too are starting to insist that the stress and injuries in the catch and the bycatch must be reduced.' To that end, the Catch Welfare Platform was created in November 2023, partly at Van de Vis's instigation. This platform, run by WUR, the Norwegian Institute of Marine Research and the Nofima Institute

(also in Norway), aims to promote the welfare of caught fish by finding practical solutions for catches and processing on board fishing boats.

Through this platform, fisheries, traders and retailers, research institutions and NGOs are now consulting each other for the first time with a view

“Making improvements, with the welfare of the fish and the efficiency of the sector going hand in hand”

to making improvements, with the welfare of the fish and the efficiency

of the sector going hand in hand. That there is a lot of interest in the initiative was clear from the 121 attendees at the kick-off conference in Bergen, Norway at the end of last year. Van de Vis was surprised that more than 60 representatives of the fishing industry signed up at once, including fisheries companies, trawlers, processors and their branch organizations. There were attendees from 17 countries and five continents.

Injured

What are the main welfare issues? 'Fish are hauled aboard in large quantities,' says the researcher. 'Many fish get injured in the process, including much of the bycatch that is returned to the sea later.' One of the improvements that are possible is in the kind of net that is used, he believes. 'There is promising

research on the use of a net fitted out with a waterbag at the end of the net, which reduces the pressure on the fish and therefore the injuries,' he explains. Stunning the fish can help too, as well as improving the product quality and streamlining the processing on board. Several research groups in Wageningen and elsewhere are developing stunning equipment. Stunning on board is usually done with electricity. In the

“Several research groups in Wageningen and elsewhere are developing stunning equipment”

next three years, a group of experts will establish a standard for stunning equipment.

Injuries are also incurred in the pumps that draw the mackerel out of the nets onto the ship. 'Because the fish get squashed together, they can suffer from oxygen deficiency, which is extremely stressful. So that must be improved.'

Welfare modules

The Catch Welfare Platform works on the One Welfare principle, which takes

into account the environment, the welfare of the fish, that of the consumer (food security) and that of the fishers (conditions on board).

So the platform aims to work out guidelines and fish welfare modules for fisheries training courses. Van de Vis: 'Fishers shouldn't have to fill in lists on board. They need indicators with which they can quickly see whether the entire process is causing less stress. The less stress the fish experience, the better the quality of the fish as well. The increased chance of survival for the bycatch that is returned to the sea also contributes to a more sustainable fishery.'

Sustainable

Besides the fishing industry, NGOs are represented in the platform, including the Marine Stewardship Council (MSC), which certifies sustainable caught fish independently. Fish welfare is not yet an aspect of MSC certification. Van de Vis: 'I hope they will include the guidelines we are going to develop for animal welfare during the fishing process in their criteria for MSC certification.'

One of the participating companies, SafetyNet Technologies, which develops precision fishing technology, has high expectations of the platform, says project leader Tom Rossiter. 'We can contribute with our special cameras.

They provide underwater footage that gives an immediate overview on board of the catch.'

Another participant is the Aquatic Life Institute in New York, which targets improvements to the living conditions of sea animals in the wild and in fish farms. 'We are taking part because there is still too little attention being paid to fish welfare,' says lobbyist Christine Xu.



One million euros

The Catch Welfare Platform is getting around one million euros in support over the course of four years from the American organization Open Philanthropy. Maruscha Clarke, grant development manager at University Fund Wageningen, led the application process for the American fund and ensured an equitable collaboration between WUR and the two Norwegian research institutes through 'direct subgranting' to the three funding recipients.

universityfundwageningen.eu/research

'In the new Catch Welfare Platform I meet new companies, researchers and retailers. For me the platform can be

considered a success in three years' time if we develop a new fisheries management policy that includes

fishing methods that cause fish less stress and suffering.'

www.catchwelfareplatform.com



Research stories



Crowdfunding for nature restoration South Limburg raises more than €50,000

Biodiversity in the Netherlands is declining rapidly, partly due to the fragmentation of nature reserves. David Kleijn and Philippine Vergeer, professor and associate professor of Plant Ecology and Nature Management respectively at Wageningen University & Research, are therefore working on a solution in the province South Limburg: together with local stakeholders, the WUR researchers are restoring connecting zones between nature reserves in the Geul valley with minor interventions in the landscape. University Fund Wageningen has started a crowdfunding campaign in 2023 so that the researchers can finance these measures. Kleijn: "At the moment, it is almost impossible to

get government subsidies for nature reserves outside Natura 2000 areas, while we think that there is a lot of catching up to be done there. The money from this campaign can make a difference by strategically restoring those landscape elements in certain places and thus improving biodiversity. In this way, we turn fragments of nature into a large nature reserve again." In 2023, a total of €54,860 was raised for this project thanks to our crowdfunding donors and contributing foundations, including Het Cultuurfonds Limburg, Stichting Rosas Donamus, and the Dinamo Fonds.

[crowdfunding.wur.nl](https://www.crowdfunding.wur.nl)



Farm, flock, fork

Food insecurity in Sierra Leone is virtually unparalleled in Africa. This problem is caused by a lack of good seeds and fertilizer, high transport and food costs, and a lack of knowledge and financial resources among farmers. Moreover, the connections between producers, traders, agribusiness and consumers are underdeveloped. This multifaceted issue motivated Professor Erwin Bulte and Professor Maarten Voors for the research project Farm, flock, fork. The aim is to transform the poultry sector, which has a lot of growth potential and can benefit farmers, traders and consumers alike. The pilot phase, supported by the Dioraphte Foundation, focuses on identifying the specific bottlenecks and investigating what combination of technical, managerial and stimulating interventions is needed to transform this sector.

Research into the spread of tick-borne encephalitis

Last year, through the De Vos-Thijssen Fund for Vector-borne Diseases, we supported a project on the role of wood mice and yellow-necked mice in the conservation and spread of the tick-borne encephalitis virus (TBEV) in the Netherlands. WUR researcher Julian Bakker and his colleagues looked at how wood mice and yellow-necked mice differ from each other as hosts for TBEV. The researchers had expected the yellow-necked mouse to be a more proficient host for TBEV compared to the wood mouse because the yellow-necked mouse is larger, which may promote the replication of the virus. Given that the yellow-necked mouse is expanding its geographical range in the Netherlands, they hypothesized that the expansion of this species could be an important factor in the spread of TBEV in the Netherlands. However, the researchers found no difference in infection rates between these two species. The wood mouse and the yellow-necked mouse can contribute equally to the transmission cycle of TBEV in the Netherlands. This research contributed to the publication of an article in Scientific Reports, a sub-journal of the renowned journal Nature.

Water management Farm of the Future

In 2023, the 'Water Management Farm of the Future' project was carried out at Farm of the Future, a facility of Wageningen Research Field Crops. The project was made possible thanks to a private donation. At Farm of the Future, all knowledge about the cultivation of arable crops in the Netherlands comes together and WUR works with farmers on feasible solutions to the challenges facing agriculture. Here, innovative solutions are developed, tested and demonstrated in a business setting. An important aspect for the future is dealing with limited freshwater availability. According to the KNMI, the royal Dutch meteorological institute,

in the future Dutch climate, there will be a water surplus in certain periods in the form of extreme precipitation, and also a temporary water shortage due to dry periods during the growing season. Water systems need to prepare for the future by better water retention at all scales, from plot level to area level. In this project, the possibilities for an underground water storage facility were explored, where water (freshwater bubble) can be pumped up in times of water shortage. The resulting technical design will be used in the follow-up process for the permit application and construction.



From research to entrepreneurship

Every year, a handful of Wageningen scientists, students and alumni launch a start-up or a spin-off. Wageningen University & Research (WUR) aims to foster innovation and increase the number of start-ups and spin-offs launched. But how do you get from an idea to a business, and how do you get it financed?

This story was previously published in Wageningen World 2|2023, magazine of Wageningen University & Research. Text Tanja Speek

Innovations only prove their worth when they are put into practice. Which is why Wageningen University & Research invests about 1.5 million euros a year in courses and programmes on entrepreneurship, in support to spin-off development programmes, and in grants.

WUR students, PhD researchers and recent graduates are also welcome at StartHub, a programme for the development of entrepreneurial competencies, among other things. Researchers can get support from StartLife, a national programme for new and established entrepreneurs in the food and agriculture sectors. Every year, dozens of students, PhD candidates and other researchers approach one of these programmes with their ideas. Nevertheless, start-ups often get stuck

in the phase of developing their idea into a working prototype or service concept. The problem is often lack of financing: they are not yet of interest to investors, who prefer to invest in companies with impressive results.

Contribute to our new Wageningen Impact Catalyst Program!

It is often challenging for budding entrepreneurs to secure financial support in the very early stages of their ideas. Obtaining a loan can be difficult, and new businesses might not yet attract interest from investors. The University Fund Wageningen aims to advance this program by soliciting (substantial) donations. Financial support is crucial in the incubation phase

to further develop business models, create prototypes, and acquire knowledge. We welcome conversations with readers who wish to contribute to this program, whether financially or through sharing knowledge and experience!

universityfundwageningen.eu/entrepreneurship



Luc Scheres, CTO of Surfex Diagnostics, founded in 2011

“Acquiring new financing is a big part of our work. Entrepreneurship is in my DNA”

‘I started with Surfex in 2011, during the financial crisis. StartLife, the ‘incubator & accelerator’ for start-ups, was still in its infancy, so the landscape for beginning entrepreneurs was very different back then. There weren’t as many support programmes, nor as many options for starting capital, and few other academics dared to take the plunge.’

‘In 2010, I got my PhD in the Organic Chemistry group on a topic related to nanocoatings, and then went on to a postdoc at Eindhoven University of Technology. But going into business appealed to me, right from childhood. My father gave me a couple of sheep

to keep the grass short around the house, and I was allowed to sell them. That’s when I learned my first lessons in closing deals.’

‘After my PhD I soon got talking to two experienced entrepreneurs, strategic investors. Most investors are primarily interested in the profits on their financial contribution. But strategic investors are players who want to expand their portfolio or who stand to benefit themselves from the technique you want to develop in your company. They invested in my company and also helped me tremendously with their knowledge of the business world. They helped with everything: administration,

insurance, websites, HR policy. I could ring them with my questions 24/7.’ ‘Surfex started out as a company that puts nanocoatings on materials, such as proteinresistant layers, or layers that work like a kind of glue for sticking biomolecules to a biosensor to create a “lab on a chip”. Now we have specialized in the development of new diagnostic tools based on photonics, detection with light. Our nanocoatings are still essential there. I am not the CEO anymore. I’ll always be a technical guy, so I’ve passed on that job to someone else, and I’m the technical director. Acquiring new financing is a big part of our work. Entrepreneurship is in my DNA.’



Niek Savelkoul, CEO of Scope Biosciences, founded in 2019

'At Scope Biosciences, we make diagnostic tests that you can do quickly on location. To locate diseases in crops, for example. The plan came up after a game of squash at the Bongerd sports centre with three other alumni I knew from our participation in iGEM, a Biotechnology student competition. We were also working on diagnostic tests then too, but for infectious human diseases.'

'One of the team members started a PhD in Microbiology. That group is steaming ahead with research on the CRISPR-Cas technique, with which you can cut and paste DNA efficiently and safely. Suddenly we saw the potential to use that technique to conduct diagnostic tests much faster and more precisely than was hitherto possible. We went to talk to StartLife about launching a company. We learned a lot there, about obtaining financing among other things.'

'There were lots of nerve-wracking moments in the early years, about whether we could manage financially. We soon got money through the Call for Innovation, an initiative by the Agrotechnology & Food Science group at WUR to study the feasibility of

start-ups. That enabled us to cover the costs such as salaries and laboratory expenses for the first few months. Two of us set to work in the lab to find out whether our idea was technically feasible, while two followed StartHub's incubator programme for students and graduates.'

'Six months after our launch we could raise the first glass of champagne in a toast. Things were coming together. We discovered that our idea of using a specific type of CRISPR for diagnostics

"The money enabled us to boost confidence among the investors we were seeking to get on board"

did work and that we could apply for a patent. We also got financing from the Dutch Research Council's Take-Off Grant. In 2021, we also won the Atlas Invest Entrepreneurship Grant, a fund set up by an alumnus. We got 35,000 euros, which enabled us to continue and more importantly boosted confidence among the investors we were seeking to get on board.'



Dimitris Karefyllakis, CEO of Time-travelling Milkman, founded in 2020

'At Time-travelling Milkman, we make plant-based dairy substitutes creamier. A lot of attention is paid to the proteins in these products, but it is the fat in them that makes them creamy. We know how to imitate those fat droplets using European seeds, such as sunflower seeds.'

'The company is building on my PhD research. I was already thinking then about what I wanted to do next. Maybe

a postdoc or a job with a big company. But I felt that I could have a bigger impact by launching a start-up for this product. Going into business is a completely different ballgame. The fact that you have to learn a lot of new skills really appealed to me.'

'StartLife gave us a loan of 10,000 euros on favourable terms, such as a low interest rate and only starting to pay it back after two years. Then came a

subsidy of 55,000 euros from Eurostars, a European programme for innovation in small to medium enterprises, and later another grant of 40,000 euros from the Dutch Research Council. That helped us take the first steps. I could employ someone and could hire experts to help me with financial and legal advice.'

'Now we have obtained a grant of 925,000 euros from the Eastern Netherlands region. With that, we can invest in upscaling our production. In programmes like StartHub, you learn to start small and to imagine

"You learn to start small and to imagine your ideal client at that moment"

your ideal client at that moment. For us, an example was the now famous restaurant De Nieuwe Winkel in Nijmegen, where the food is entirely plant-based, and includes crops from local food forests. They have two Michelin stars. Of course, we're hoping for bigger clients, such as Unilever, so we can have a real impact. But it takes time before big players like that have confidence in a small company.'

The abridged financial statement provides an overview of our income and expenses in 2023.

Principles for valuation for the balance sheet

University Fund Wageningen's financial statement is drawn up in accordance with the Dutch Council for Annual Reporting's guideline RJ 650 for fundraising institutions. The assets and liabilities are valued at nominal value unless otherwise specified. The financial fixed assets are valued at market price. Claims are valued at nominal value, where necessary minus a provision for recoverability. The equity capital includes a division between reserves and funds. The continuity reserve is intended for guaranteeing the continuity of the organisation. The earmarked funds are a segregated part of the committed assets, the spending options are determined in consultation determined with donors.

Principles for result determination

Taking into account the valuation principles, the result is determined as the difference between the income from in-house fundraising, third-party actions and other income, minus the expenses throughout the year. Unless specified otherwise, the income and expenses are accounted for in the year to which they relate.

Audit statement

The financial statement was compiled by Verenigingen Beheer Nederland BV. It was assessed and provided by an audit statement by Schuurman & de Leeuw Accountants in Wageningen. The purport of the audit statement is: "We assess that the financial statement in this annual report gives an accurate insight into the scope and composition of the capital of Stichting University Fund Wageningen on 31 December 2023 and the result over 2023 in accordance with the guidelines for financial reporting, and Guideline 650 for fund raising institutions in particular."

Balance on 31 December 2023

Assets	
Financial fixed assets	2,787,372
Receivables	78,147
Liquidities	4,400,235
Total	7,265,754
Liabilities	
Foundation capital	552,731
Continuity reserve	680,952
Funds	5,967,131
Short-term debts	64,940
Total	7,265,754

Fund progress

Named funds	
Balance on 1 January	2,024,999
On: Received donations	2,834,415
On: Interest	2,969
Off: Expenses/advance	-570,765
Balance on 31 December	4,291,617
Regular giving	
Balance on 1 January	619,713
On: Received donations	561,125
Off: Expenses/advance	-538,496
Balance on 31 December	642,342
Fundamental Change and other WUR projects	
Balance on 1 January	2,610,242
On: Received donations	3,027,522
Off: Expenses/advance	-4,604,592
Balance on 31 December	1,033,172

State of income and expense in 2023

Income	
Income from private individuals	1,368,157
Income from companies	248,438
Income from other nonprofit organisations	5,078,053
Benefits in kind	784,878
Total	7,479,526
Expenses	
Spent on causes	
Named funds	570,765
Food for Thought	46,468
Regular giving	538,496
Fundamental Change and other WUR projects	4,604,592
Total	5,760,321
Recruitment costs from benefits in kind	784,878
Management and administration costs for account UFW	136,119
Total	6,681,318
Financial income and expenses	132,135
BALANCE OF INCOME AND EXPENSES	930,344
Addition/reduction	
Designation fund Named Funds	2,266,619
Designation fund Food For Thought (FFT)	-46,468
Designation fund Regular Giving	22,629
Designation fund Fundamental Change and other WUR projects	-1,577,069
MUTATION CONTINUITY RESERVE	264,633

Support a cause within University Fund Wageningen

In 2023, University Fund Wageningen managed 26 named funds that contribute to promoting talent, enabling groundbreaking research, and fostering innovative entrepreneurship within Wageningen University & Research.

Through these various funds, students, (young) researchers, and alumni of Wageningen University & Research have the opportunity to gain (international) experience or strengthen their position in the job market, and international students can study in Wageningen with a scholarship. Each donor who establishes a named fund can choose a cause, as long as it aligns with the general objective of University Fund Wageningen. Discover all current named funds (as of 2024).

Talent

Anne van den Ban Fund

Enables promising students from developing countries to pursue MSc-education at WUR.

Dairy Science & Technology Fellowship

Encourages students to follow the MSc specialisation in Dairy Science & Technology.

Fund Niels Smith

Provides an annual boost to a young talented athlete to combine their passion with their studies.

Future Animal Nutrition Africa (FANA) Fund

Offers African students the opportunity to pursue an MSc in Animal Nutrition in Wageningen.

Gijsbert Oomen Fund

Supports Indonesian students in financing their MSc studies at WUR.

LEB Travel Fund

Subsidizes international activities for Wageningen PhD candidates.

Leniger Bruin Kühn Fund

Provides scholarships for mid-career professionals from Latin America for courses in food technology and food safety at WUR.

Louise O. Fresco Fund

Provides financial support to students in emergency situations.

Marina van Damme Fund

Supports talented female WUR alumni in the next step or turn in their careers.

Middelhoven Fund

Enables students and staff to fund an internship or study trip abroad in the field of microbiology.

Nico Buisman Fund

Provides scholarships in environmental technology.

Paul Speijer Fund

Offers African students the opportunity to pursue an MSc in Plant Sciences in Wageningen.

Pavlos Condellis Fund

Provides scholarships to excellent Greek students to pursue an MSc at WUR.

Van Rumpt Scholarship Fund

Provides scholarships for MSc students in Biosystems Engineering from developing countries.

Research

Huub en Julienne Spiertz (HJS) Fund

Invests in young agrobiologists and crop scientists to promote research in sustainable food production.

Lucie Timmermans Fund

Supports the development of young female researchers at WUR in experimental zoology, animal cell biology, entomology, and animal physiology.

Storm – van der Chijs Fund

Stimulates and supports female scientists at WUR in their work and careers.

De Vos – Thijssen Fund for Vector Borne Diseases

Provides financial support for scientific research and education on the control of human and animal diseases transmitted by vectors.

Rob Goldbach Fund

Broadly promotes Wageningen virology to prevent and combat viral diseases of plants and animals.

Neys – van Hoogstraten Fund

Supports socio-economic research on food and nutrition security in Asia.

Other

Fund Wageningen Ambassadors

A group of prominent WUR alumni who aim to bridge the gap between WUR and society by leveraging their network, experience, and financial resources.

KLV-Fund

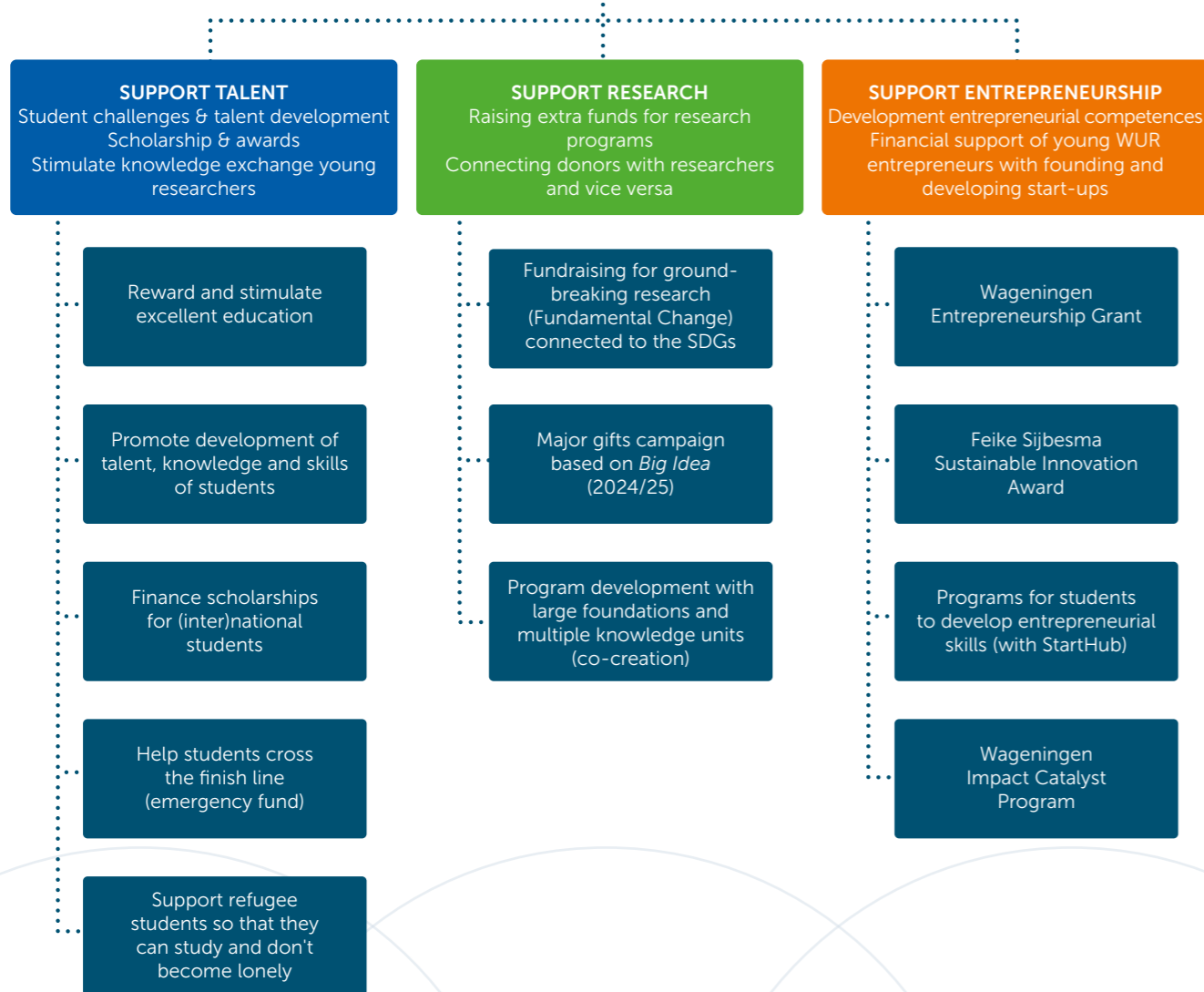
Provides financial support of one-time activities and new initiatives that help alumni strengthen their knowledge and skills in the WUR domains.



If you are interested in establishing a named fund or want to learn more about our current named funds?

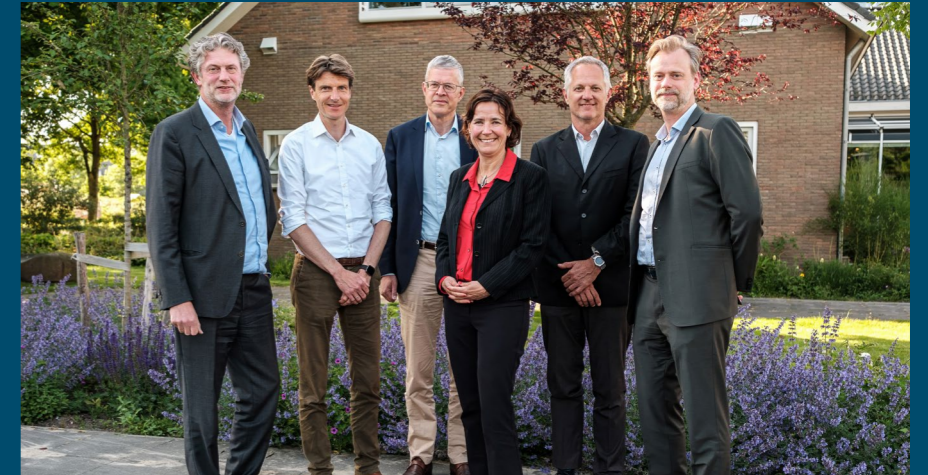
Please visit universityfundwageningen.eu/namedfunds

UNIVERSITY FUND WAGENINGEN



Board UFW

- Jacqueline Pieters-Zetsma - chair
- Willem de Feijter - treasurer
- Sebastiaan Berendse - member
- Wouter Hendriks - member
- Harry Paul - member
- Drees Peter van den Bosch - member



Team

- Lies Boelrijk - Director and Fundraiser for Major Donors
- Stacey Buscher-Brown - Relationship Manager Trusts & Foundations
- Fanny Castel - Relationship Manager Trusts & Foundations
- Maruscha Clarke - Grant Development Manager Trusts & Foundations
- Daniëlle Grashuis - Relationship & Event Manager
- Florie de Jager-Meezenbroek - (interim) Relationship Manager Trusts & Foundations
- Marleen Kesting - Database Officer
- Esther Kloppenberg-Fakkert - Financial Officer
- Florence Taaka - Relationship Manager Trusts & Foundations



- Sacha Tijnstra - Communications Advisor
- Harry Verwaaijen - Relationship Manager Private Donors & Legacies

- Anne Zaal - Coordinator Awards & Board Affairs
- Jelte Zeilstra - Controllor

