

## Oral Programme

### Sunday 11 September, 2016

10:00-14:00	5 Sensometrics Tutorials in parallel offered by the Sensometrics Society				
	<b>Tutorial 1 - CATA</b> Tutors: Michael Meyners & John Castura Room: Mercurey	<b>Tutorial 2 – Ideal Profile</b> Tutor: Thierry Worch Room: Saint-Romain	<b>Tutorial 3 – Mixed Model</b> Tutors: Per Bruun Brockhoff & Alexandra Kuznetsova Room: Givry	<b>Tutorial 4 – R for Analyzing</b> Tutors: Margot Brard & Sébastien Lê Room: Monthelie	<b>Tutorial 5 – Scaling</b> Tutors: Caroline Peltier & Pascal Schlich Room: Savigny
14:00-16:00	Registration   Room: <i>Ground Floor Foyer</i>				
15:00-16:00	Author Workshop- Wendy Hurrup Room: <i>Santenay</i>				
Opening & Keynote Session   Room: <i>Amphithéâtre Romanée Conti</i>					
16:00-16:30	Opening Ceremony - Christine Cherbut (INRA) - Pascal Schlich (Chair)				
16:30-17:15	[Keynote 1] Our Sense of Time Sylvie Droit Vollet. <i>Université Clermont Auvergne, France</i>				
17:15-18:00	[Keynote 2] Emotion inside out: From cartoon neuroscience to the predictive brain Lisa Feldman Barrett, <i>Northeastern University, USA</i>				
18:00-19:30	Welcome Reception   Room: <i>Hall des Grands Echézeaux</i>				

### Monday 12 September, 2016

08:00-08:45	Registration   Room: <i>Ground Floor Foyer</i>		
08:45-09:00	E3S PhD Awards, Joanne Hort - Elsevier Grants, Julien Delarue (SFAS)   Room: <i>Amphithéâtre Romanée Conti</i>		
Keynote Session 2   Chair: Joanne Hort   Room: <i>Amphithéâtre Romanée Conti</i>			
09:00-09:35	[Keynote 3] Psychophysiological mechanisms of multisensory food perception Kathrin Ohla, <i>German Institute of Human Nutrition, Germany</i>		
09:40-11:00	<b>Emotions   Chair: Julien Delarue</b> Room: <i>Amphithéâtre Romanée Conti</i>	<b>Physiology   Chair: Joanne Hort</b> Room: <i>Musigny – Pommard – Volnay</i>	<b>Tools and Method   Chair: Klaus Dürschmid</b> Room: <i>Morey St-Denis</i>
09:40-10:00	<b>[O01] The incidental emotional impact of personal food memories on consumers' food behaviours</b> B. Piqueras-Fiszman* <sup>1</sup> , S.R. Jaeger <sup>1</sup> , <sup>1</sup> <i>Wageningen University &amp; Research, The Netherlands</i> , <sup>2</sup> <i>Plant &amp; Food Research, New Zealand</i>	<b>[O05] The quantified cook: Neurophysiological responses during cooking food associated with different levels of valence and arousal</b> A-M. Brouwer <sup>1</sup> , M.A. Hogervorst <sup>1</sup> , M. Grootjen <sup>2</sup> , J.B.F. van Erp <sup>1,3</sup> , E.H. Zandstra* <sup>4</sup> , <sup>1</sup> <i>TNO Soesterberg, The Netherlands</i> , <sup>2</sup> <i>Eaglescience, The Netherlands</i> , <sup>3</sup> <i>Twente University, The Netherlands</i> , <sup>4</sup> <i>Unilever R&amp;D Vlaardingen, The Netherlands</i>	<b>[O09] Inner motivations, attitudes and personality traits account for consumers' behaviours</b> L. Dreyfuss*, H. Nicod, G. Haese <i>BIOFORTIS, France</i>
10:00-10:20	<b>[O02] Global Profile: Online interviews and Home Use Test to better understand consumer experience from sensory to emotions and context appropriateness</b> S. Spinelli* <sup>1</sup> , S. Abbà <sup>2</sup> , G.P. Zoboli <sup>2</sup> , E. Monteleone <sup>3</sup> , <sup>1</sup> <i>SemioSensory - Research &amp; Consulting, Italy</i> , <sup>2</sup> <i>Adacta International S.p.A., Italy</i> , <sup>3</sup> <i>University of Florence, Italy</i>	<b>[O06] Mapping brain activity to 'phantom' taste in thermal tasters</b> M. Skinner*, R. Ford, S. Eldeghaidy, S. Francis, J. Hort, <i>University of Nottingham, UK</i>	<b>[O10] Profiling the basic tastes and fat sensation of commonly consumed Dutch foods - The creation of a sensory database</b> A.W.B. van Langeveld* <sup>1</sup> , P.S. Teo <sup>1,2</sup> , K. Pol <sup>1</sup> , E. Siebelink <sup>1</sup> , J.H.M. de Vries <sup>1</sup> , C. de Graaf <sup>1</sup> , M. Mars <sup>1</sup> <sup>1</sup> <i>Wageningen University, The Netherlands</i> , <sup>2</sup> <i>Taylor's University, Malaysia</i>

10:20-10:40	<p><b>[O03] Drinking a beer in a bar: The role of expectations in liking and emotions</b> A.P. Silva*<sup>1,2</sup>, G. Jager<sup>1</sup>, H-P. Voss<sup>2,3</sup>, H. van Zyl<sup>4</sup>, T. Hogg<sup>2</sup>, M. Pintado<sup>2</sup>, C. de Graaf<sup>1</sup>, <sup>1</sup>Wageningen University, The Netherlands, <sup>2</sup>Universidade Católica Portuguesa, Portugal, <sup>3</sup>Voss ID, The Netherlands, <sup>4</sup>Heineken, The Netherlands</p>	<p><b>[O07] Implicit processing of relaxing/energizing feelings of fragrances</b> I. Cayeux*<sup>1</sup>, A. Lemerrier<sup>1</sup>, C. Porcherot<sup>1</sup>, S. Delplanque<sup>2</sup> <sup>1</sup>Firmenich, Switzerland, <sup>2</sup>University of Geneva-CISA, Switzerland</p>	<p><b>[O11] Adaptation and application of image-based Kansei engineering to evaluate premium organic herbal teas</b> C. Rocha*<sup>1,2</sup>, D. Pereira<sup>1</sup>, R. Costa Lima<sup>2</sup>, L. Cardoso<sup>3</sup>, L. Alves<sup>3</sup>, A.P. Moura<sup>4,5</sup>, J.C. Oliveira<sup>6</sup>, L.M. Cunha<sup>1,5</sup>, <sup>1</sup>University, Portugal, <sup>2</sup>SenseTest, Lda., Portugal, <sup>3</sup>Cantinho das Aromáticas Lda., Portugal, <sup>4</sup>Open University of Portugal, Portugal, <sup>5</sup>University College Cork, Portugal, <sup>6</sup>University of Porto, Portugal</p>
10:40-11:00	<p><b>[O04] Measuring emotions in the beer category. Comparing visual, verbal and scaling methods</b> A. Arellano-Covarrubias, C. Gómez-Corona, H.B. Escalona-Buendia*, Universidad Autonoma Metropolitana, Mexico</p>	<p><b>[O08] Facial electromyography (EMG): dynamic facial muscle activity predicts affective rating of liquids</b> B. Li*<sup>1</sup>, P. Cannon<sup>1</sup>, K. Foster<sup>1</sup>, J. Grigor<sup>2</sup>, <sup>1</sup>Massey University, New Zealand, <sup>2</sup>Abertay University, UK</p>	<p><b>[O12] Methodological developments in Polarized Sensory Positioning (PSP)</b> P. Varela*<sup>1</sup>, I. Berget<sup>1</sup>, K.S. Myhrer<sup>1</sup>, K.H. Liland<sup>1</sup>, G. Ares<sup>2</sup>, T. Næs<sup>1</sup> <sup>1</sup>Nofima, Norway, <sup>2</sup>Universidad de</p>
11:00-11:25	<b>Refreshment Break   Room: Hall des Grands Echéziaux and Foyer Bar (1<sup>st</sup> Floor)</b>		
11:30-13:00	<p><b>Consumer Motivation &amp; Implicit-Impulsive Tests (Workshop)   Chair: Richard Popper</b> Room: Amphithéâtre Romanée Conti</p>	<p><b>Taste sensitivity Part I : Implication of taste sensitivity on food preference and food behavior (E3S Workshop)   Chair: E. Monteleone, J. Hort &amp; M. Hersleth</b> Room: Musigny – Pommard – Volnay</p>	<p><b>The future is digital: Applications in consumer research Part I: Smart mobile devices (ESN Workshop)   Chair: C. Porcherot, S. Kremer, L. Dreyfuss, V. Almlí</b> Room: Morey St-Denis</p>
11:30-11:45	<p><b>[IMPWK01] A new indirect approach for capturing emotion in product research</b> D.M.H. Thomson*, C.A. Withers, T. Coates, MMR Research Worldwide, UK</p>	<p><b>[E3SWK01] Super-taster, thermal taster or sweet-liker: Where are we with individual variation in perception?</b> R. Ford*, Q. Yang, J. Hort, University of Nottingham, UK</p>	<p><b>[ESNWK01] Consumer research goes social, local and mobile</b> L. Depoortere Haystack, Belgium</p>
11:45-12:00	<p><b>[IMPWK02] Comparison of a rational and an impulsive method to analyse emotions</b> R. Kralemann, S. Peleteiro* Leatherhead Food Research, UK</p>	<p><b>[E3SWK02] Does basic taste sensitivity play a role on preschoolers' preferences for foods with characteristic taste profiles?</b> V. Almlí*, F. Vennerød, M. Hersleth Nofima, Norway</p>	<p><b>[ESNWK02] Consumer insight using smartphones and data dashboards</b> R. Span, EyeQuestion Software, The Netherlands</p>
12:00-12:15	<p><b>[IMPWK03] The Approach-Avoidance Test, a promising implicit tool</b> H. Nicod, L. Dreyfuss, J. Mallard, V. Kersulec*, BIOFORTIS, France</p>	<p><b>[E3SWK03] Long-term study on taste sensitivity in elderly (&gt;65)</b> A. Bongartz*<sup>2,3</sup>, A. Schmid<sup>1</sup>, B. Guggenbühl<sup>1,3</sup>, C. Brombach<sup>2</sup>, P. Piccinali<sup>1,3</sup>, <sup>1</sup>Agroscope ILM, Switzerland, <sup>2</sup>Zurich University of Applied Sciences, Switzerland, <sup>3</sup>Swiss Sensory Science Group, Switzerland</p>	<p><b>[ESNWK03] Utilizing digital technology to collect consumer data in real time: The shower experience</b> C. Humphreys*, R. Greenaway, T. Hollowood, P. Beyts, Sensory Dimensions, UK</p>
12:15-12:30	<p><b>[IMPWK04] Getting in touch with motivation: The Swipe Approach-Avoidance Procedure (SwAAP)</b> A.A. Kraus*<sup>1,2</sup>, W. Hofmann<sup>3</sup> <sup>1</sup>isi GmbH, Germany, <sup>2</sup>Aarhus University, Denmark, <sup>3</sup>University of Cologne, Germany</p>	<p><b>[E3SWK04] The impact of chemotherapy on food perception</b> A. Giboreau, Institut Paul Bocuse, France</p>	<p><b>[ESNWK04] Using in-the-moment data collection to provide an enhanced understanding of consumer usage experiences</b> M. Lintern MMR Research Worldwide, UK</p>

12:30-12:45	<b>[IMPWK05] Gamification - what sensory research can learn from engaging consumers</b> C.A. Withers*, C.V. Barnagaud <i>MMR Research Worldwide, UK</i>	<b>[E3SWK05] Exploring the effect of individual differences in taste sensitivity, perception and psychological traits on food preferences among Italians: The Italian Taste project</b> C. Dinnella*, E. Monteleone, F. Gasperi, I. Endrizzi, F. Sinesio, S. Spinelli, M. Laureati, E. Pagliarini, L. Torri, N. Pirastu, T.G. Toschi, A. Bendini, S. Predieri, <i>SISS – Italian Sensory Science Society, Italy</i>	<b>Live demonstration and group discussions</b>
12:45-13:00	<b>Question &amp; Open Discussion</b>	<b>[E3SWK06] PrefQuest &amp; PrefTest: A questionnaire and a set of sensory tests for measuring-liking for salt, sweet and fat</b> P. Schlich* <sup>1</sup> , A. Deglaire <sup>1,2</sup> , C. Urbano <sup>1,3</sup> , <sup>1</sup> <i>INRA, France</i> , <sup>2</sup> <i>AgroCampus Ouest, France</i> , <sup>3</sup> <i>SensoStat, France</i>	
13:00-14:00	<b>Lunch   Room: Chambertin</b>		
14:00-15:00	<b>Poster Session 1 (only odd numbered posters will be presented)</b> Room: <i>Hall des Grands Echézeaux &amp; First Floor Foyer</i>	<b>3- Minute Flash Poster Presentations</b> Chair: Keith Greenhoff Room: <i>Santenay - Chablis</i>	
<i>Virtual Posters – For the duration of the conference, you will be able to view virtual posters via both the conference app and the secure abstract link</i>			
15:00-16:20	<b>Sensory Drivers for Health and Wellbeing   Chair: Gerry Jager</b> Room: <i>Amphithéâtre Romanée Conti</i>	<b>Sensory &amp; Eating Behaviour   Chair: Wender Bredie</b> Room: <i>Musigny – Pommard – Volnay</i>	<b>Wine   Chair: Hildegard Heymann</b> Room: <i>Morey St-Denis</i>
15:00-15:20	<b>[O13] Perceived health drives food acceptability: A CATA and liking evaluation of fruit/vegetable drinks</b> S.S. Waehrens* <sup>1</sup> , M.S. Grønbeck <sup>2</sup> , K. Olsen <sup>1</sup> , D.V. Byrne <sup>2</sup> , <sup>1</sup> <i>University of Copenhagen, Denmark</i> , <sup>2</sup> <i>Aarhus University, Denmark</i>	<b>[O17] Effect of negative emotions on food intake and on plasma leptin level</b> R.W. Diez-Garcia*, A.C. Aguiar-Moreira, <i>University of São Paulo, Brazil</i>	<b>[O21] Evaluating consumers' sustainable choice of wine: A virtual shop experiment</b> P. Bazoche* <sup>1</sup> , S. Issanchou <sup>2</sup> , J. Maratray <sup>2</sup> , J. Brouard <sup>2</sup> , E. Ginon <sup>2</sup> <sup>1</sup> <i>Université Paris-Saclay, France</i> , <sup>2</sup> <i>Université de Bourgogne Franche-Comté, France</i>
15:20-15:40	<b>[O14] Elucidating the relative effects of sensory modalities on fat perception, and investigating the relationship between fatty acid sensitivity, fat perception and preference</b> X. Zhou*, Y. Shen, J. Paker, O. Kennedy, L. Methven, <i>University of Reading, UK</i>	<b>[O18] "Food odors influence behavioral and physiological parameters of human eating behavior"</b> C. Proserpio* <sup>1</sup> , C. de Graaf <sup>2</sup> , M. Laureati <sup>1</sup> , E. Pagliarini <sup>1</sup> , S. Boesveldt <sup>2</sup> , <sup>1</sup> <i>Università degli Studi di Milano, Italy</i> , <sup>2</sup> <i>Wageningen University, The Netherlands</i>	<b>[O22] Relationships between wine consumers' fine wine behaviour and their moods, product-evoked emotions, liking and willingness to pay for Australian Shiraz wine: A segmentation study.</b> L. Danner* <sup>1</sup> , R. Ristic <sup>1</sup> , A. Hoek <sup>2</sup> , D.W. Jeffery <sup>1</sup> , H.L. Meiselman <sup>3</sup> , T.E. Johnson <sup>1</sup> , S.E.P. Bastian <sup>1</sup> <sup>1</sup> <i>The University of Adelaide, Australia</i> , <sup>2</sup> <i>Annet Hoek Research &amp; Consultancy, Australia</i> , <sup>3</sup> <i>Herb Meiselman Training and Consulting Services, USA</i>

15:40-16:00	<b>[O15] Fat taste and appetite: A combined physiological and sensory approach</b> I. Mennella, A. Balazy, R. Di Monaco, N.A. Miele, S. Cavella, P. Vitaglione*, <i>University of Naples "Federico II", Italy</i>	<b>[O19] Should innovative meat alternatives taste like meat?</b> M. Holm*, A. Saint-Eve, J. Delarue, <i>Université Paris-Saclay, France,</i>	<b>[O23] Combining sensory and chemo-sensory strategies for the development of mouth-feel vocabulary describing red wines by Spanish wine experts</b> M-P. Saenz-Navajas* <sup>1</sup> , J-M. Avizcuri <sup>2</sup> , D. Valentin <sup>3</sup> , V. Ferreira <sup>1</sup> , P. Fernandez-Zurbano <sup>2</sup> <sup>1</sup> <i>Universidad de Zaragoza, Spain,</i> <sup>2</sup> <i>Instituto de Ciencias de la Vid y el Vino (ICVV-UR-GR-CSIC), Spain,</i> <sup>3</sup> <i>Université de Bourgogne, Spain</i>
16:00-16:20	<b>[O16] Influence of sensory, psychological, socioeconomic and lifestyle factors on diet and 5-year weight gain</b> A. Lampuré* <sup>1</sup> , K. Castetbon <sup>2</sup> , P. Schlich <sup>1</sup> , A. Deglaire <sup>4</sup> , S. Hercberg <sup>1,5</sup> , C. Méjean <sup>1</sup> , <sup>1</sup> <i>Université Paris 13, France,</i> <sup>2</sup> <i>Université Libre de Bruxelles, Belgium,</i> <sup>3</sup> <i>Centre des Sciences du Goût et de l'Alimentation, France,</i> <sup>4</sup> <i>Agrocampus Ouest, France,</i> <sup>5</sup> <i>Hôpital Avicenne, France</i>	<b>[O20] Decisive influence of sensory attributes over consumers' willingness-to-pay for innovative processed meats: Evidence from experimental auctions in two studies</b> Y. Hung*, W. Verbeke, <i>Ghent University, Belgium</i>	<b>[O24] Gamay vs Pinot: How do experts and consumers categorize wines?</b> C. Honoré-Chedozeau* <sup>1,2</sup> , M. Lelièvre-Desmas <sup>3</sup> , S. Chollet <sup>3</sup> , J. Ballester <sup>1</sup> , B. Chatelet <sup>2</sup> , D. Valentin <sup>1</sup> <sup>1</sup> <i>INRA, France,</i> <sup>2</sup> <i>Sicarex Beaujolais, France,</i> <sup>3</sup> <i>ISA Lille, France</i>
16:20-16:50	<b>Refreshment Break   Room: Hall des Grands Echézéaux and Foyer Bar (1<sup>st</sup> Floor)</b>		
<b>Keynote Session 3   Chair: Patrizia Piccinali   Room: Amphithéâtre Romanée Conti</b>			
16:55-17:30	<b>[Keynote 4] Pleasure, size and food marketing: Can we make eaters happier to pay more for less?</b> Pierre Chandon, <i>INSEAD, France</i>		
17:30-18:00	<b>Wine &amp; Cheese from Bourgogne Franche-Comté   Rooms: Amphithéâtre Romanée Conti</b>	17:45-19:00	<b>Guided Tours in Dijon Departure from the Congress Center (Optional Event offered by the LOC, on registration)</b>
18:00-19:30	<b>Wine &amp; Cheese Tasting   Rooms: Foyer Bar 1st Floor (Optional Event on Registration)</b>		

### Tuesday 13 September, 2016

08:30-18:00	<b>Registration   Room: Ground Floor Foyer</b>		
<b>Keynote Session 4   Chair: Nathalie Martin   Room: Amphithéâtre Romanée Conti</b>			
09:00-09:35	<b>[Keynote 5] Age-related sensory perception and food behavior</b> Lisa Methven, <i>University of Reading, UK</i>		
09:40-11:00	<b>Cognition &amp; Food Choice   Chair: Liisa Lähteenmäki Room: Amphithéâtre Romanée Conti</b>	<b>Cross-modal Interactions   Chair: Erminio Monteleone Room: Musigny – Pommard – Volnay</b>	<b>From neonates to elderly   Chair: Sylvie Issanchou Room: Morey St-Denis</b>
09:40-10:00	<b>[O25] Healthy or wealthy? Mate attraction motives produce sex-specific consumption preferences for various foods and beverages</b> T. Otterbring, <i>Karlstad University, Sweden</i>	<b>[O29] Tactile stimuli have the capability to modify odor perception</b> S. Hoffmann-Hensel, D. Wijnhoven, J. Freiherr*, <i>RWTH Aachen University, Germany</i>	<b>[O33] Odorants in amniotic fluid and milk, and the responses they elicit in neonates</b> H.M. Loos* <sup>1</sup> , C. Sharapa <sup>1</sup> , S. Doucet <sup>3</sup> , B. Schaal <sup>3</sup> , A. Buettner <sup>1,2</sup> <sup>1</sup> <i>Fraunhofer IVV, Germany,</i> <sup>2</sup> <i>FAU Erlangen-Nürnberg, Germany,</i> <sup>3</sup> <i>Université de Bourgogne-Inra, Dijon, France</i>

10:00-10:20	<b>[O26] The influence of descriptive labelling on liking of, and willingness to pay for fresh and hot smoked salmon</b> G. Liem*, G. Turchini, U. Wanich, R.S.J. Keast, <i>Deakin University, Australia</i>	<b>[O30] Perception of textured materials: Does familiarity affects tactile, visual and visuo-tactile discrimination?</b> J. Dacleu Ndengue* <sup>1,2</sup> , J. Faucheu <sup>1</sup> , H. Zahouani <sup>2</sup> , F. Massi <sup>3</sup> , D. Delafosse <sup>1</sup> <sup>1</sup> <i>Laboratoire Georges Friedel, France,</i> <sup>2</sup> <i>Laboratoire de Tribologie et de Dynamique des systèmes, France,</i> <sup>3</sup> <i>Laboratoire de Mécanique des Contacts et Structures, France</i>	<b>[O34] Projective mapping and food stickers: A good tool for better understanding children perception of fish</b> L. Schuastz-Breda <sup>1</sup> , A.C. Belusso <sup>1</sup> , B. Arruda-Nogueira <sup>1</sup> , S. Fiszman <sup>2</sup> , P. Varela <sup>1</sup> , <sup>1</sup> <i>Federal Technological University of Parana, Brazil,</i> <sup>2</sup> <i>IATA-CSIC, Spain,</i> <sup>3</sup> <i>NOFIMA, Norway</i>
10:20-10:40	<b>[O27] Colouring perception: How to make a healthy product an attractive product?</b> I. Tijssen* <sup>1</sup> , E.H. Zandstra <sup>2</sup> , C. de Graaf <sup>1</sup> , G. Jager <sup>1</sup> , <sup>1</sup> <i>Wageningen University, The Netherlands,</i> <sup>2</sup> <i>Unilever R&amp;D Vlaardingen, The Netherlands</i>	<b>[O31] "The sound of spice": Enhancing the evaluation of piquancy by means of a customised crossmodally congruent soundtrack</b> Q.J. Wang* <sup>1</sup> , S. Keller <sup>2</sup> , C. Spence <sup>1</sup> <sup>1</sup> <i>Oxford University, UK,</i> <sup>2</sup> <i>iV Audio Branding, USA</i>	<b>[O35] Is there a familial aggregation of taste preference or do other correlates explain more?</b> H.S. Jilani* <sup>1</sup> , T. Intemann <sup>1</sup> , A. Hebestreit <sup>1</sup> , W. Ahrens <sup>2</sup> <sup>1</sup> <i>Leibniz Institute for Prevention Research and Epidemiology – BIPS, Germany,</i> <sup>2</sup> <i>University of Bremen, Germany</i>
10:40-11:00	<b>[O28] Edible insects versus undernutrition: Modelling cognitive determinants of intentions to consume foods from edible insects</b> K.O. Pambo* <sup>1</sup> , J.J. Okello <sup>2</sup> , R. Mbeche <sup>1</sup> , G. Mose <sup>3</sup> , J.N. Kinyuru <sup>1</sup> <sup>1</sup> <i>Jomo Kenyatta University of Agriculture and Technology, Kenya,</i> <sup>2</sup> <i>International Potato Center, Uganda,</i> <sup>3</sup> <i>Kisii University, Kenya</i>	<b>[O32] Temporal dynamics of odor integration in the visual categorization of food</b> A. Leleu*, F. Guibé, S. Chambaron, <i>Université Bourgogne Franche-Comté, France</i>	<b>[O36] Oral comfort: A new concept to assess the acceptance of food by elderly people suffering from oral health problems</b> M. Vandenberghe-Descamps* <sup>1</sup> , C. Sulmont-Rossé <sup>1</sup> , C. Septier <sup>1</sup> , G. Ferron <sup>1</sup> , H. Labouré <sup>1,2</sup> <sup>1</sup> <i>INRA, France,</i> <sup>2</sup> <i>AgroSup-Dijon, France</i>
11:00-11:25	<b>Refreshment Break   Room: Hall des Grands Echézéaux and Foyer Bar (1<sup>st</sup> Floor)</b>		
11:30-13:00	<b>Temporal Dominance of Sensations (Workshop)   Chair: Nicolas Pineau</b> Room: <i>Amphithéâtre Romanée Conti</i>	<b>Taste sensitivity Part II: Taste sensitivity measurement and genetics of taste (E3S Workshop)   Chair: E. Monteleone, J. Hort &amp; M. Hersleth</b> Room: <i>Musigny – Pommard – Volnay</i>	<b>The future is digital: Applications in consumer research Part II: Immersive tools (ESN Workshop)   Chair: C. Porcherot, S. Kremer, L. Dreyfuss, V. Almlí</b> Room: <i>Morey St-Denis</i>
11:30-11:45	<b>[IMPWK06]- Temporal dominance of sensations (TDS) panel behavior: A preliminary study with chocolate</b> J.F. Rodrigues*, V.R. Souza, R.L. Ribeiro, J.D.S. Carneiro, C.A. Nunes, A.C.M. Pinheiro <i>Federal University of Lavras, Brazil</i>	<b>[E3SWK07] TASTY®: A new device to assess taste sensitivity</b> C. Martin, P. Schlich*, <i>INRA, France</i>	<b>[ESNWK05]- Understanding consumer experiences through immersive tools</b> M. Kramer, <i>TU Wien, Austria</i>
11:45-12:00	<b>[IMPWK07]- Temporal dominance of sensations: A new tool to grasp multisensory interactions</b> M.C. Charles, A. Romano, S. Yener, I. Endrizzi, E. Aprea, F. Biasioli, F. Gasperi, <i>Fondazione Edmund Mach, Italy</i>	<b>[E3SWK08] The effect of Thermal Taster Status on the perception of temperature</b> Q. Yang* <sup>1</sup> , T. Hollowood <sup>2</sup> , J. Hort <sup>1</sup> <sup>1</sup> <i>University of Nottingham, UK,</i> <sup>2</sup> <i>Sensory Dimensions, UK</i>	<b>[ESNWK06]- TBC- Coffee acceptance in immersive, semi-immersive and lab environments</b> S. Henneberg, <i>ISI, Germany</i>
12:00-12:15	<b>[IMPWK08] Temporal dominance of sensations (TDS) and emotion (TDE) method for multiple bite evaluation of dark chocolate</b> R. van Bommel* <sup>1</sup> , J. Li <sup>1</sup> , P. Schlich <sup>2</sup> , M. Visalli <sup>2</sup> , M. Stieger <sup>1</sup> , G. Jager <sup>1</sup> <sup>1</sup> <i>Wageningen University, The Netherlands,</i> <sup>2</sup> <i>INRA, France</i>	<b>[E3SWK09] Genetic variation in TAS2R38, TAS2R16 and TAS2R19 together with taste sensitivity to caffeine</b> M. Sandell*, S. Puputti, H. Aisala, U. Hoppu, <i>University of Turku, Finland</i>	<b>[ESNWK07]- Virtual 360° immersion as an alternative to testing in real stores</b> I. Goisbault, <i>Stratégir, France</i>

12:15-12:30	<b>[IMPWK09] Multiway comparison of TCATA and TDS: What are the real differences between these methods?</b> I. Berget* <sup>1</sup> , J. Castura <sup>2</sup> , M. Carlehög <sup>1</sup> , G. Ares <sup>3</sup> , T. Næs <sup>1,4</sup> , P. Varela <sup>1</sup> , <sup>1</sup> Nofima AS, Norway, <sup>2</sup> Compusense Inc., Canada, <sup>3</sup> Universidad de la Republica, Uruguay, <sup>4</sup> University of Copenhagen, Denmark	<b>[E3SWK10] PAV/PAV or AVI/AVI; What's the difference to you and I?</b> L. Methven*, N. Mohd Nor, O. Oloyede, L. Bell, Y. Shen, <i>University of Reading, UK</i>	<b>[ESNWK08] Use of immersive Virtual Reality for the study of Emotions elicited by Scent</b> C. Porcherot* <sup>1</sup> , S. Delplanque <sup>2</sup> , I. Cayeux <sup>1</sup> , <sup>1</sup> Firmenich SA, Switzerland, <sup>2</sup> University of Geneva, Switzerland
12:30-12:45	<b>[IMPWK10] The challenges of evaluating temporal sensations in beverages: Performance of TDS, TCATA and TOS in multiple-sip experiments</b> M. Torres-Moreno <sup>1</sup> , J. Hort <sup>2</sup> , A. Tarrega* <sup>2</sup> , <sup>1</sup> University of Vic - Central University of Catalonia (UVic-UCC), Spain, <sup>2</sup> Univeristy of Nottingham, UK	<b>[E3SWK11] Genetic variation associated with individual differences in salty taste perception and liking</b> A. Robino <sup>1</sup> , N. Pirastu <sup>1</sup> , D.R. Reed <sup>2</sup> , P. Gasparini* <sup>3,4</sup> , <sup>1</sup> IRCCS "Burlo Garofolo", Italy, <sup>2</sup> Monell Chemical Senses Center, USA, <sup>3</sup> University of Trieste, Italy, <sup>4</sup> Sidra, Qatar	<b>Live demonstration and discussions</b>
12:45-13:00	<b>Questions &amp; Open Discussion</b>	<b>[E3SWK12] Individual differences in sweetness hedonics: An overview of recent studies</b> J. Prescott, <i>Taste Matters Research &amp; Consulting, Australia</i>	
13:00-14:00	<b>Lunch   Rooms: <i>Chambertin</i></b>		
14:00-15:00	<b>Poster Session 2 (only even numbered posters will be presented)</b> <b>Room: <i>Hall des Grands Echézeaux &amp; First Floor Foyer</i></b>		
<i>Virtual Posters – For the duration of the conference, you will be able to view virtual posters via both the conference app and the secure abstract link</i>			
15:00-16:20	<b>Meals &amp; Variety   Chair: Agnès Giboreau</b> <b>Room: <i>Amphithéâtre Romanée Conti</i></b>	<b>Observational methods &amp; studies   Chair: Catherine Dacremont</b> <b>Room: <i>Musigny – Pommard – Volnay</i></b>	<b>Sensometrics   Chair: Per Bruun Brockhoff</b> <b>Room: <i>Morey St-Denis</i></b>
15:00-15:20	<b>[O37] Hedonic contrast occurs in restaurant meals, but can be attenuated by cuisine mismatch</b> J. Lahne* <sup>1</sup> , D.A. Zellner <sup>1</sup> , <sup>1</sup> Drexel University, USA, <sup>2</sup> Montclair State University, USA	<b>[O41] Temporal drivers of liking of daily intake of Oral Nutritional Supplement determined at lab with monitoring of hunger and thirst status at home</b> A. Thomas* <sup>1</sup> , A. Van der Stelt <sup>2</sup> , J.B. Lawlor <sup>2</sup> , P. Schlich <sup>1</sup> , <sup>1</sup> INRA, France, <sup>2</sup> Nutricia Research, The Netherlands	<b>[O45] Use of the sensory error in factorial design of experiment: Model choice and effect size interpretation</b> M. Moser, N. Pineau*, A. Rytz <i>Nestlé Research Center, Switzerland</i>
15:20-15:40	<b>[O38] Temporality of meal behaviours: A new approach for graphical representation of video observations</b> V.L. Almlí* <sup>1</sup> , P. Barbier <sup>2</sup> , A.C. Brit <sup>3</sup> , I. Berget <sup>1</sup> , A. Giboreau <sup>2,3</sup> , <sup>1</sup> Nofima, Norway, <sup>2</sup> Université Lyon I, France, <sup>3</sup> Centre de Recherche de l'Institut Paul Bocuse, France	<b>[O42] Catering to cats individuals preference</b> J. Rogues*, C. Forges, C. Nicéron, E. Mehinagic, <i>SPF - Diana PetFood, France</i>	<b>[O46] Unfolding models in the analysis of preference data - Theory and Applications</b> E. Teillet* <sup>1</sup> , C. Petit <sup>2</sup> , P. Courcoux <sup>3</sup> <sup>1</sup> SensoStat, France, <sup>2</sup> Puratos, Belgium, <sup>3</sup> ONIRIS, France

15:40-16:00	<b>[O39] Perceived meal variety and objective measures of variety</b> P. Haugaard <sup>1</sup> , P.B. Brochhoff <sup>2</sup> , L. Lähteenmäki* <sup>1</sup> , <sup>1</sup> Aarhus University, Denmark, <sup>2</sup> DTU, Denmark	<b>[O43] How do consumers choose to throw away food from a refrigerator? An observational study in controlled conditions.</b> M. Masson* <sup>1,2</sup> , S. Gojard <sup>2</sup> , P. Reichl <sup>1,2</sup> , J.M. Thomas <sup>1,2</sup> , D. Blumenthal <sup>1,2</sup> <sup>1</sup> AgroParisTech, France, <sup>2</sup> INRA, France	<b>[O47] A method based on semi-Markov chains for segmenting a consumer TDS panel</b> G. Lecuelle* <sup>1</sup> , M. Visalli <sup>1</sup> , H. Cardot <sup>2</sup> , P. Schlich <sup>1</sup> <sup>1</sup> INRA, France, <sup>2</sup> Université de Bourgogne Franche-Comté, France
16:00-16:20	<b>[O40] Providing choice and/or variety during a meal: impact on vegetable liking and intake</b> O. Parizel <sup>1,2</sup> , H. Labouré <sup>1,3</sup> , A. Marsset-Baglieri <sup>1,2</sup> , G. Fromentin <sup>1,2</sup> , C. Sulmont-Rossé* <sup>1</sup> <sup>1</sup> Université Bourgogne Franche-Comté, France, <sup>2</sup> Université Paris-Saclay, France, <sup>3</sup> AgroSup Dijon, France	<b>[O44] Using sensory ethnographies to understand flavour preferences in emerging markets</b> N. Dueñas <sup>1</sup> , C. Gomez-Corona* <sup>2</sup> <sup>1</sup> Firmenich SA, Colombia, <sup>2</sup> Firmenich SA, Mexico	<b>[O48] Analysis of multiple grape measurements to relate to wine sensory characteristics using a multi-block SO-PLS method</b> J. Niimi* <sup>1</sup> , O. Tomic <sup>2</sup> , D.W. Jeffery <sup>1</sup> , S.E.P. Bastian <sup>1</sup> , T. Næs <sup>3</sup> , P.K. Boss <sup>4</sup> <sup>1</sup> The University of Adelaide, Australia, <sup>2</sup> Norwegian Institute of Public Health, Norway, <sup>3</sup> Nofima, Norway, <sup>4</sup> CSIRO Agriculture, Australia
16:20-16:45	<b>Refreshment Break   Room: Hall des Grands Echézeaux and Foyer Bar (1<sup>st</sup> Floor)</b>		
	<b>Keynote Session 5   Chair: Hal MacFie   Room: Amphithéâtre Romanée Conti</b>		
16:50-17:25	<b>[Keynote 6] The role of food memories in food choice</b> Suzanne Higgs, University of Birmingham, UK		
17:25-18:00	<b>[Keynote 7] Sensometrics: Statistics, Psychometrics or Chemometrics?</b> Per Bruun Brockhoff, Danish Technical University, Denmark		
19:00-22:00	<b>Gala Dinner, Palace of the Dukes of Burgundy</b> Optional Ticketed Event		
20:00 – 00:00	<b>Buffet Dance Party, Cellier de Clairvaux</b> Optional Ticketed Event		

### Wednesday 14 September, 2016

08:30-09:00	<b>Registration   Room: Ground Floor Foyer</b>		
	<b>Keynote Session 6   Chair: Dag Piper   Room: Amphithéâtre Romanée Conti</b>		
09:00-09:35	<b>[Keynote 8] Unravelling the differences that matter: Learning from innovating across markets and product categories</b> Ana Thomas, Unilever, UK		
09:40-11:10	<b>Meaning, Meta-analysis &amp; Significance (Workshop)   Chair: David Thomson</b> Room: Amphithéâtre Romanée Conti	<b>Evaluation of consumer perception dynamics (Workshop)   Chair: J. Castura, M. Meyners</b> Room: Musigny – Pommard – Volnay	<b>“Is there such thing as the perfect match? Food and beverage pairing”   Chair: M. Galmarini</b> Room: Morey St-Denis
09:40-09:55	<b>[IMPWK11] Purchase intention after blind tasting is a poor predictor of purchase behaviour</b> E. Kytö* <sup>1,2</sup> , A. Järveläinen <sup>1</sup> , S. Mustonen <sup>2</sup> , <sup>1</sup> University of Helsinki, Finland, <sup>2</sup> Valio, Finland	<b>[WK01] Discussion of current challenges with capturing and analyzing data related to consumer perception dynamics</b> J. Castura, Compusense, Canada, M. Meyners, Procter & Gamble, Germany	<b>[WK03]- From beverage to companion food: Experts' principles for pairing wines and beers with food</b> A. Eschevins <sup>1,2</sup> , <sup>1</sup> Université de Bourgogne, France, <sup>2</sup> UMR Centre des Sciences du Goût et de l'Alimentation, France
10:00-10:10	<b>[IMPWK12] The reality of difference testing - a practical appraisal of tetrad, triangle and a not a</b> N.L. Krog, P. Mehning, C.V. Barnagaud*, MMR Research Worldwide, UK	<b>[WK02]- Interactive workshop: 4 breakout groups with 8 facilitators</b> (T. Aldrege, J. Delarue, G. Jager, L. Methven, E. Monteleone, N. Pineau, A. Tárrega & P. Varela Tomasco)	<b>[WK04]- Use of Temporal Dominance of Sensations (TDS) to better understand wine-cheese associations</b> M. Galmarini <sup>1,2</sup> , <sup>1</sup> INRA, France, <sup>2</sup> CONICET, Argentina

10:10-10:25	<b>[IMPWK13] Benchmarking panel performances and sensometric techniques thanks to the SensoBase</b> C. Peltier*, M. Visalli, P. Schlich <i>INRA, France</i>	Facilitators join a panel to share findings, engage in Q&A	<b>[WK05]- Evaluation of a whole meal using temporal, liking and dominance evaluation methods</b> A. Nielsen, <i>Örebro University, Sweden</i>
10:25-10:40	<b>[IMPWK14] Calculating benchmark scores: an in-house meta-analysis predicts consumer hedonic judgments from test conditions and product category</b> R. Möslein, D. Mörlein*, M. Strack <i>isi GmbH, Germany</i>		<b>[WK06]- Results of the analysis of the wine-cheese data collected during the social program</b> M. Visalli, <i>INRA, France</i>
10:40-10:55	<b>[IMPWK15]- "But is it significant?"</b> A. Hasted, <i>Qi Statistics Ltd, UK</i>		<b>[WK07]- Discussion with the audience</b> A. Giboreau, <i>Institut Paul Bocuse, France</i>
10:55-11:10	<b>Questions &amp; Open Discussion</b>		
11:10-11:35	<b>Refreshment Break   Room: Hall des Grands Echézeaux and Foyer Bar (1<sup>st</sup> Floor)</b>		
<b>Keynote Session 7   Chair: Margrethe Hersleth (E3S)   Room: Amphithéâtre Romanée Conti</b>			
11:40-12:15	<b>[Keynote 9] Sensory science has got to move on</b> Hal Mac Fie, Hal MacFie Bristol, UK		
12:15-12:30	<b>Closing Ceremony including Poster Awards and Next Conference Announcement - Chair : Margrethe Hersleth (E3S)   Room: Amphithéâtre Romanée Conti</b>		