Poster Programme

Poster Session 1
Monday 3 September 2018 - 16:00-18:30
Room - Margherita Hall 1 and 2

[P1.01] **Approaching sensory perception by tribological model testing**
F. Rummel*[1], K.S. Pondicherry[2], C. Reppich[2], *[1]Anton Paar Germany GmbH, Germany, [2]Anton Paar GmbH, Austria*

[P1.02] **Do we really only look at things we like? An experimental eye-tracking study to examine the influences on visual attention to food cues**
N. Stroebele-Benschop, G. Hummel*, *University of Hohenheim, Germany*

[P1.03] **Consumer acceptability of sugar-reduced bran-rich biscuits**
P. Carletti*[1], M. Campagnaro[2], M. Vegro[1], G. Lomolino[1], *[1]University of Padova, Italy, [2]Il Maggese s.r.l., Italy*

[P1.04] **Upstream preference prediction UPP predicting future preference using molecular sensory science**
H. Cadiou*, O. Gautreau, P. Manfredi, T. Alex, M. Kern, *SAM Sensory and Marketing International GmbH, Germany*

[P1.05] **Changes in quality perception and consumption of tomato soup under two different illumination levels**
A.F. Dörsam, A. Bschaden, I. Rack, N. Stroebele-Benschop*, *University of Hohenheim, Germany*

[P1.06] **Setting the scene: Use of immersive contexts in capturing consumer responses**
L. Hewson*[1], T. Hollowood[2], S. Gue[1], *[1]PepsiCo Europe, UK, [2]Sensory Dimensions, UK*

[P1.07] **Impact of immersive techniques to capture consumer reality**
F. Sinesio*[1], E. Moneta[1], S. Abbà[2], C. Porcherot Lassallette[3], L. Dreyfuss[4], K. Guillamet[4], S. Bruyninckx[5], C. Laporte[5], S. Henneberg[6], J.A. McEwan[7], *[1]CREA - Research Centre for Food and Nutrition, Italy, [2]Adacta International, Italy, [3]Firmenich, Switzerland, [4]Biofortis, France, [5]Haystack, Belgium, [6]isi GmbH, Germany, [7]Jean A McEwan Consulting, UK*

[P1.08] **Is my disgust real? A virtual reality study investigating food disgust**
J. Ammann*, C. Hartmann, M. Siegrist, *ETH Zurich, Switzerland*

[P1.09] **Influence of wine and beer on the descriptive and hedonic temporal perception during beef multi-intake**
E. Saldaña*[1], B. S. Menegali[1], M. M. Martins[1], M. M. Selani[2], T. C. Merlo[1], I. Soletti[1], A.C. B. Teixeira[1], E.E. Ribeiro Jr[3], J. Rios-Mera[1], C.J. Contreras-Castillo[1], *[1]Universidade de São Paulo (LAN), Brazil, [2]Universidade Federal de São Paulo, Brazil, [3]Universidade de São Paulo (LCE), Brazil*

[P1.10] **Study of pairing test between prosecco wine and asiago cheese**
G. Lomolino*, S. Vincenzi, S. Bona, D. Franceschi, M. Stocco, A. Curioni, *University of Padova, Italy*

[P1.11] **The visual attractiveness of color contrasts in food**
M. Paakki*, A. Hopia, M. Sandell, *University of Turku, Finland*

[P1.12] **The effect of virtual reality on the acceptance and sensory perception of non-alcoholic beverages**
R. Nachtsheim*, A. Trabert, O. Biedekarken, *Döhler GmbH, Germany*

[P1.13] **Food neophobia: School cafeteria experiment for choosing special rice**
K. Akai*[1], K. Aoki[1,2], K. Ujiie[1,3], *[1]Shimane University, Japan, [2]Kyushu University, Japan, [3]TSUKUBA University, Japan*

[P1.14] **Stepping beyond the lab – harnessing the power of sensory DA panels to capture contextual user experience insights**
C.A. Withers*, P. Mehring, C.V. Barnagaud, *MMR Research Worldwide, UK*

[P1.15] **Evaluation of the use of Rate All That Apply (rata) questionnaire to improve culinary techniques for broths preparation**
C. Criado[1], L. Laguna[1], C. Pais[2], C. Querol[2], C. Chaya[3], M.A. Pozo-Bayón*[1], *[1]CIAL (CSIC-UAM), Spain, [2]Restaurante La Bomba Bistro, Spain, [3]ETSIAAB-UPM, Spain*

[P1.16] **Can consumers' beliefs towards food preparation explain hedonic differences between consumption contexts?**
A. Galiñanes Plaza*[1,2], L. Saulais[2], J. Delarue[1], [1]*Université Paris-Saclay, France,* [2]*Institut Paul Bocuse, France*

[P1.17] **Context as reference point: Differences in consumer evaluation of dishes according to consumption situation**
A. Galiñanes Plaza*[1,2], L. Saulais[1], D. Blumenthal[1], J. Delarue[1], [1]*Université Paris-Saclay, France,* [2]*Institut Paul Bocuse, France*

[P1.18] **Using immersive rooms to enhance discriminative power of consumer research: Bringing context into sensory evaluation of home care products**
B. Loubeyre*, L. Flottes de Pouzol, P. Delva, C. Theet, T. Frilley, *Eurofins Marketing Research, France*

[P1.19] **What role can immersive technologies play in consumer and sensory research?**
E. Gubisch, *Leatherhead Food Research, UK*

[P1.20] **The casual bar setting for context-sensitive-products increasing the predictive power of testing through immersion**
M. Kern*[1], H. Cadiou[1], O. Gautreau[1], P. Manfredi[1], R. Bleibaum[2], [1]*SAM Sensory and Marketing International GmbH, Germany,* [2]*Dragonfly, USA*

[P1.21] **Combining traditional quantitative research with real-time analysis of results to facilitate truly agile product development**
C.A. Withers*[1], P. Dempster[1], S. Kaur[1], W. Buttrick[2], [1]*MMR Research Worldwide, UK,* [2]*Data Revelation, UK*

[P1.22] **Exploratory study of field ration perception in Colombian armed forces**
C.J. Salgado*[1,2], A. Filomena[1], F. Castillo[1], L.I. Sotelo[1], [1]*Universidad de la Sabana, Colombia,* [2]*Universidad Nacional de Colombia, Colombia*

[P1.23] **Impact of ready meal product packaging on consumer's liking, expected satiety and healthiness perception**
L. Laguna*[1], M.D. Garrido[2], B. Gómez[3], M.B. Linares[2], S. Fiszman[1], A. Tarrega[1], [1]*Instituto de Agroquimica y Tecnologia de los Alimentos (IATA, CSIC), Spain,* [2]*Universidad de Murcia, Spain,* [3]*Universidad de Entre Ríos, Argentina*

[P1.24] **Exploring relationships between family food behavior and well-being in single-headed and dual-headed households with adolescent children**
B. Schnettler*[1], K.G. Grunert[2], G. Lobos[3], E. Miranda-Zapata[1], M. Denegri[1], C. Hueche[1], [1]*Universidad de La Frontera, Chile,* [2]*Aarhus University, Denmark,* [3]*Universidad de Talca, Chile*

[P1.25] **Differences in diet quality, eating habits, nutritional status and satisfaction with different domains of life between single-headed and dual-headed households: A comparative study of mother-adolescent dyads**
B. Schnettler*[1], G. Lobos[2], E. Miranda-Zapata[1], M. Denegri[1], M. Lapo[3], G. Ares[4], C. Hueche[1], [1]*Universidad de La Frontera, Chile,* [2]*Universidad de Talca, Chile,* [3]*Universidad Católica de Santiago de Guayaquil, Ecuador,* [4]*Universidad de La República, Uruguay*

[P1.26] **Seniors, the conscientious consumers**
O. Ueland[1], I.S. Grini[1], P. Varela*[1], A. Gonera[1], H. Kraggerud[2], [1]*Nofima, Norway,* [2]*TINA SA, Norway*

[P1.27] **Combining different vegetables: The effect on sensory properties and acceptance**
V.L. van Stokkom*[1,2], C. de Graaf[2], S. Wang[1], O. van Kooten[1], M. Stieger[2], [1]*University of Applied Sciences Inholland, The Netherlands,* [2]*Wageningen University, The Netherlands*

[P1.28] **Student consumer acceptance of plant-forward burrito bowls in which fifty percent of the meat has been replaced with legumes and vegetables: The flexitarian flip™ in university dining venues**
M. Spencer*, A. Kurzer, J-X. Guinard, *University of California, USA*

[P1.29] **How does food make you feel? Exploring sensations after food intake: A qualitative approach with lean and overweight respondents**
M. Duerlund*, B.V. Andersen, D.V. Byrne, *Aarhus University, Denmark*

[P1.30] **Our daily meat: Justification of meat consumption influences willingness to substitute**
C. Hartmann*, M. Siegrist, *ETH Zurich, Switzerland*

[P1.31] **Consumer perception of breakfast cereal healthiness: A sorting task experiment**
C. Hartmann*, M. Siegrist, *ETH Zurich, Switzerland*

[P1.32] **Acceptance of fat reduced fish products by children during school meals**
B. Alfaro[1], M. Caro[1], N. Sastre[1], N. Da Quinta*[2], B. De Diego[2], L. Alonso[1], M. Ibarguen[1], [1]*AZTI-Tecnalia, Spain,* [2]*Eurest Colectividades, Spain*

[P1.33] **Using choice-based conjoint to assess health associations of product packcepts**
R. Wilton, *Campden BRI, UK*

[P1.34] **Sugar reduction in dairy products: Children and adolescent's sensory perception**
F. Alcaire, L. Antúnez, L. Vidal, A. Giménez, G. Ares*, *Universidad de la República, Uruguay*

[P1.35] **Encouraging children's fruit and vegetable intake at primary school; the role of parents**
G.G. Zeinstra*[1], D. Van Wolferen[1,2], M. Nijenhuis-de Vries[1], A. Haveman-Nies[2], *[1]Wageningen Food & Biobased Research, The Netherlands, [2]Wageningen University, The Netherlands*

[P1.36] **Sensory attributes of various plant proteins and how they influence consumer acceptance**
K.A. Hogan, *DuPont Nutrition & Health, USA*

[P1.37] **Sensory sweet and fat taste perception, taste preference and food choice in European children and their parents**
H.S. Jilani*[1], C. Dering[1], G. Eiben[2,3], F. Lauria[4], N. Michels[5], D. Molnar[6], L.A. Moreno[7], V. Pala[8], M. Tornaritis[9], T. Veidebaum[10], W.Ahrens[1,11], A. Hebestreit[1], *[1]Leibniz-Institute for Prevention Research and Epidemiology - BIPS, Germany, [2]University of Gothenburg, Sweden, [3]University of Skövde, Sweden, [4]Institute of Food Sciences, Italy, [5]Ghent University, Belgium, [6]University of Pécs, Hungary, [7]University of Zaragoza, Spain, [8]Fondazione IRCCS Istituto Nazionale dei Tumori, Italy, [9]Research and Education Insitute of Child Health, Cyprus, [10]National Institute for Health Development, Estonia, [11]University of Bremen, Germany*

[P1.38] **Linking sensory cues and nudging to improve consumer's health**
A. Mielmann*, T. Brunner, C. Bourcet, *North-West University, South Africa*

[P1.39] **Fit, fat or just plain natural: Effects of images featuring unhealthy, healthy and neutral content on consumers' subsequent product attitudes**
M. Banovic, T. Otterbring*, K.G. Grunert, *Aarhus University, Denmark*

[P1.40] **Identifying the optimal concentration range for measuring sweetness potencies of sweetners**
W.H. Ko*, Y.J. Jang, S.J. Chung, *Ewha Womans University, Republic of Korea*

[P1.41] **Brand and probiotic claim have little impact on overall acceptance of commercial probiotic fermented milks**
S.M. Ferreira*, P.K. Souza-Borges, A.C. Conti-Silva, *Universidade Estadual Paulista "Júlio de Mesquita Filho, Brazil*

[P1.42] **From seeds to plate - using sensory descriptions as a tool to support the increase of *Brassica* vegetables consumption in Norway**
K.S. Myhrer*[1], I. Vågen[2], G. Guren[3], G. Schimidt[1], G.I. Borge[1], P. Varela[1], *[1]Nofima, Norway, [2]NIBIO, Norway, [3]Norwegian Agricultural Extension Service, Norway*

[P1.43] **Less salt and still the same saltiness: What is the maximum? Three products example**
A. Normann, C. Öhgren, J. Granung, B. Albinsson, M. Svensson, M. Mihnea*, *RISE – The Swedish Research Institute—Bioscience and Materials, Sweden*

[P1.44] **Consumer understanding, perception and interpretation of serving size information on food labels: A scoping review**
T. Bucher[1,2], K. Duncanson[1,2], B. Murawski[2], K. Van der Horst[3], D. Labbe*[3], *[1]The University of Newcastle, Austria, [2]The University of Newcastle, Australia, [3]Nestlé Research Center, Switzerland*

[P1.45] **The color of container influences expected satiety - a potential for impact in healthy eating behaviour**
B.V. Andersen*, L.A. Mielby, D.V. Byrne, *Aarhus University, Denmark*

[P1.46] **Fruit and vegetable consumption among 3–5-year old Finnish children and their parents**
K. Kähkönen*[1], A. Rönkä[2], M. Hujo[1], M. Sandell[3], A. Lyytikäinen[4], O. Nuutinen[1], *[1]University of Eastern Finland, Finland, [2]University of Jyväskylä, Finland, [3]University of Turku, Finland, [4]National Nutrition Council, Finland*

[P1.47] **Eye tracking based analysis of traffic light labelling and its impact on consumers' risk perception**
I. Siafara, K. Duerrschmid*, *University of Natural Resources and Life Sciences, Austria*

[P1.48] **Effect of cisplatin chemotherapy on olfactory and gustatory function in bronchial cancer patients**
K. Drareni*[1,2], M. Bensafi[2], A. Dougkas[1], A. Giboreau[1], *[1]Institut Paul Bocuse, France, [2]Centre de Recherche en Neurosciences de Lyon, France*

[P1.49] **A specific approach for assessing self-perceived stress and sleep quality - Evaluation of the perceived efficacy of a wellness treatment**
L. Gilbert*[1], S. Gagnaire[1], D. Lamboley[2], K. Vie[1], *[1]Laboratoires Clarins, France, [2]Wellness Management, France*

[P1.50] **Nutritional and sensorial analysis of functional cheese bread with green banana flour**
M. Santana*, C. Azara, *Faculdade Arthur Sá Earp Neto, Brazil*

[P1.51] **The science of gamification and serious gaming: A promising strategy for family nutrition education?**
F. Barbet*[1,2], G. Dubourg[1], D. Paquelin[2], I. Urdapilleta[3], *[1]Nutrikéo Consulting, France, [2]Bordeaux Montaigne University, France, [3]Paris 8 University, France*

[P1.52] **Creation and consumer validation of appealing low sweetened beverages**
C. Egoroff, S. Caget*, M. Pellegrinelli, E. Van Ommeren, N. Vlasblom, *Givaudan Nederland BV, The Netherlands*

[P1.53] **Do consumers purchase nutricosmetics or health functional foods with recognitions of its' difference? Analysis of the consumers' lifestyle and regulatory focus**
S. Hwang, J. Moon, J. Lim*, *Seoul National University, Republic of Korea*

[P1.54] **Perceived and nutritional healthiness in everyday meals**
L. Lähteenmäki*[1], P. Haugaard[1], R. Friis[1], B.E. Birgisdottir[2], I. Thorsdottir[2], *[1]Aarhus University, Denmark, [2]University of Iceland, Iceland*

[P1.55] **Consumers' liking of bitter-tasting vegetables - the influence of the type, the bitterness perception and familiarity of the vegetables**
L. Kramer[1], U. Kidmose*[1], S. Daverkosen[2], N. Eggers[1], *[1]Aarhus University, Denmark, [2]Aarstiderne A/S, Denmark*

[P1.56] **The influence of physical activity labelling on consumers' food product experience**
J.J. Schouteten*, S. Lagast, X. Gellynck, *Ghent University, Belgium*

[P1.57] **Does bread made from a composite of defatted marama bean flour and cassava starch hold promise for coeliacs?**
M.P. Nyembwe*, H.L. de Kock, *University of Pretoria, South Africa*

[P1.58] **Can sensory food imagery lead children to choose and eat smaller portions of healthy and unhealthy snacks?**
C. Lange*[1], C. Hachéfa[1,2], Y. Cornil[3], S. Nicklaus[1], C. Schwartz[1], P. Chandon[2], *[1]Université Bourgogne Franche-Comté, France, [2]INSEAD, France, [3]UBC Sauder, Canada*

[P1.59] **A systematic review and meta-analysis investigating the effects of oral processing on hunger and energy intake**
E.M. Krop*[1], M.M. Hetherington[1], C. Nekitsing[1], S. Miquel[2], L. Postelnicu[3], A. Sarkar[1], *[1]University of Leeds, UK, [2]Mars-Wrigley, USA, [3]Mentis Consulting, Belgium*

[P1.60] **Sensory perception of salt content of snacks**
I. Kalnina*, E. Straumite, *Latvia University of Life Sciences and Technologies, Latvia*

[P1.61] **The effect of fat content reduction on some sensory properties of butter biscuits**
M. Korošec*[1], A. Zupan[1], S. Filip[2], J. Bertoncelj[1], *[1]University of Ljubljana, Slovenia, [2]Pekarna Pecjak d.o.o., Slovenia*

[P1.62] **Acceptability of a new olive pomace enriched biscuits (PreBiÒ®) in a dietary intervention with mildly hypercholesterolemic volunteers**
L. Menghi*[1], I. Endrizzi[1], E. Aprea[1], J. Zambanini[1], E. Betta[1], L. Conterno[2], F. Gasperi[1], *[1]Fondazione Edmund Mach, Italy, [2]Research Centre Laimburg, Italy*

[P1.63] **Sensory profile: Traditional and decaffeinated espresso coffee**
K.V.C. Cusielo*, E.R. Tavares-Filho, A.C.M.L. Silva, H.M.A. Bolini, *University of Campinas, Brazil*

[P1.64] **Association between global sensory impairment and aging in Italian samples**
M.P. Concas*[1], A. Robino[1], E. Catamo[2], M. Mezzavilla[1], M. Brumat[2], G. Girotto[2], P. Gasparini[1,2], *[1]IRCCS Burlo Garofolo, Italy, [2]University of Trieste, Italy*

[P1.65] **Sensory interactions of sugar reduced and protein enriched stirred fruit yoghurts**
M. Lucchetti[1], H. Stoffers[1], D. Morger[2], P. Fuchsmann[1], D. Guggisberg[1], B. Guggenbuehl*[1], *[1]Agroscope, Switzerland, [2]School of Agricultural, Forste and Food Sciences, Switzerland*

[P1.66] **Picky eating - An analysis of concerns and support in an online family forum**
P. Sandvik*[1,2], P. Nowicka[1], *[1]Uppsala University, Sweden, [2]Karolinska Institutet, Sweden*

[P1.67] **Functional dark chocolate with microencapsulated phytosterols: Effect of phytosterols concentration and health claim information on consumers liking**
R. Tolve[1], N. Condelli*[1], F. Galgano[1], M. Di Cairano[1], F. Favati[2], M.C. Caruso[1], *[1]SAFE - University of Basilicata, Italy, [2]University of Verona, Italy*

[P1.68] **Sensory profiles and acceptability of an innovative salt substitute in comparison with traditional salt samples evaluated by trained and consumer panels**
D. Gajari*[1], J. Ranilovic[1], H. Tomic Obrdalj[1], L. Primorac[2], T. Cvetkovic[1], *[1]Podravka Inc., Croatia, [2]Faculty of Food Technology, Croatia*

[P1.69] A new recipe for a more healthy biscuit: Bean flour instead of wheat flour

V. Correia[1], E. Mecha[2], A. Ferreira[3], C. Patto[2], M.R. Bronze*[3,1], *[1]Universidade de Lisboa, Lisboa, Portugal, Portugal, [2]Instituto de Tecnologia Química e Biológica (ITQB), Portugal, [3]Instituto de Biologia Experimental Tecnológica (iBET), Portugal*

[P1.70] Smell tests for the diagnosis of olfative dysfunction: A Portuguese population case study

C. Chaves[1], J. Marto[1], F. Ramos[1], M. Santos[2], A. Alcobia[3], L. Antunes[2], A. Ferreira[4], M.R. Bronze*[4,1], H. Ribeiro[1], *[1]Universidade de Lisboa, Portugal, [2]Serviço de Otorrinolaringologia do Hospital Garcia de Orta, Portugal, [3]Serviços Farmacêuticos do Hospital Garcia de Orta, Portugal, [4]Instituto de Biologia Experimental Tecnológica (iBET), Portugal*

[P1.71] The thickened beverages evaluation using descriptive analysis and consumer test

J. An*[1], H. Kim[1], J. Yang[1], Y.K. Choi[1], J.M. Lee[1], M.S. Kim[1], H-J. Ha[2], J. Lee[1], *[1]Pusan National University, Republic of Korea, [2]Nongshim R&D Center, Republic of Korea*

[P1.72] Consumer acceptance of pasta, bread and granola bars fortified with a new type of olive pomace (pâté)

L. Cecchi*[1,2], D. Flynn[1], N. Schuster[1], M. Bellumori[2], M. Innocenti[2], N. Mulinacci[2], J.X. Guinard[1], R. Bechtel[1], *[1]University of California, USA, [2]University of Florence, Italy*

[P1.73] Consumer acceptance and sensory profile of reformulated food products: The application of edible seaweeds for salt replacement

M.M. Gil*, S. Mendes, *Polytechnic Institute of Leiria, Portugal*

[P1.74] Alternative sweeteners effect on sensory perception: Orange and Lulo juice

C. Salgado- Rohner[1,2], S. Barragán-Vega[1], A. Filomena-Ambrosio*[1], *[1]Universidad de La Sabana, Colombia, [2]Universidad Nacional de Colombia, Colombia*

[P1.75] Shapes of the future

B. Prisoschi, *Teesside University, UK*

[P1.76] The sensory perception of chocolate milks varying in fat and added sugar content by human adults

B.L. Luhovyy*[1], C.Y.L. Lam[1], B. Smith[1], P. Kathirvel[1], M. Ritter[2], *[1]Mount Saint Vincent University, Canada, [2]Agropur Dairy Cooperative, Canada*

[P1.77] Sensory evaluation of mini cupcakes made from the sweet potato flour of the beauregard variety in different proportions in relation to wheat flour

S.G.B. Arruda*[1], T.H.G. Rodrigues[2], R.S. Mariano[1], G.S. Nascimento[1], R.O.J. Silva[1], S.A.O. Ferreira[3], *[1]Federal University of Pernambuco - UFPE/CAV, Brazil, [2]Postgraduate Program in Nutrition, Physical Activity and Phenotypic Plasticity - UFPE/CAV, Brazil, [3]Laboratory Technician / Biology in Academic Center of Vitoria - UFPE/CAV, Brazil*

[P1.78] Consumers' associations to rice with low glycaemic index: Prospects from the major European consumer of rice

D. Cabral[1,2], S.C. Fonseca[1,2], A.P. Moura[3,2], J.C. Oliveira[4], L.M. Cunha*[1,2], *[1]University of Porto, Portugal, [2]GreenUPorto, Portugal, [3]Universidade Aberta, Portugal, [4]University College Cork, Ireland*

[P1.79] Effect of tasting conditions on the perception and consumption of fermented soybean paste soup

Y.S. Lee*[1], S.J. Chung[1], M.Y. Lee[2], *[1]Ewha Womans University, Republic of Korea, [2]Ministry of Food and Drug Safety, Republic of Korea*

[P1.80] The effects of Labels "High on..." in the food processed consumption

C. Adasme-Berrios*[1], C. Mendez[1], C. Soto[1], B. Schnettler[2], L. Aliaga-Ootega[1], *[1]Universidad Catolica del Maule, Chile, [2]Universidad de La Frontera, Chile*

[P1.81] Variables that determine the use of Labels "High on..." in the food processed consumption

C. Adasme-Berrios*[1], L. Aliaga-Ortega[1], C. Mendez[1], C. Soto[1], B. Schnettler[2], *[1]Universidad Catolica del Maule, Chile, [2]Universidad de La Frontera, Chile*

[P1.82] Relation between sensory properties and structural characteristics of gluten-free bread as affected by modified dietary fibers

M. Kiumarsi[1,2], D. Majchrzak*[2], S. Yeganehzad[1], M. Shahbazi[1], *[1]Research Institute of Food Science and Technology (RIFST), Iran, [2]University of Vienna, Austria*

[P1.83] Exploring Italian consumers' food habits and adherence to the Mediterranean eating pattern

S. Predieri*[1], F. Sinesio[2], R. Di Monaco[3], P. Vitaglione[3], S. Spinelli[4], L. Torri[5], P. Gasparini[6], F. Gasperi[7], I. Endrizzi[7], M. Laureati[8], *E. Pagliarini[8], T. Gallina Toschi[9], E.Valli[9], C. Dinnella[4], N.Condelli[10], M. Cianciabella[1], E.Monteleone[4], [1]IBIMET-CNR, Italy, [2]CREA - Research Centre for Food and Nutrition, Italy, [3]University of Naples, Italy, [4]University of Florence, Italy, [5]University of Gastronomic Sciences, Italy, [6]UNITSO-IRCCS Burlo Garofalo, Italy, [7]San Michele all'Adige (TN), Italy, [8]University of Milan, Italy, [9]University of Bologna, Italy, [10]University of Basilicata, Italy*

[P1.84] **Italian consumers' behaviour towards health-related food properties: National validation of the Health and Taste Attitude Scales**
F. Sinesio[1], A. Saba[1], E. Moneta[1], C. Dinnella[2], M. Laureati[3], L. Torri[4], M. Peparaio[1], E. Saggia Civitelli[1], A. Bendini[5], I. Endrizzi[6], T. Gallina Toschi[5], F. Gasperi[6], E. Pagliarini[3], S. Predieri[7], S. Spinelli[2], and E. Monteleone[2], [1]CREA - Research Centre for Food and Nutrition, Italy, [2]University of Florence, Italy, [3]University of Milan, Italy, [4]University of Gastronomic Sciences, Italy, [5]University of Bologna, Italy, [6]San Michele all'Adige, Italy, [7]IBIMET-CNR, Italy*

[P1.85] **Does community-based participatory intervention help increase the intake of vegetables and fruits in adolescents?**
K. Adhikari[1], E. Lindshield[2], N. Muturi[2], J. Sempa[2], Y. Li[2], K. Kattelmann*[3], S. Zeis[4], T. Kidd[1], *[1]University of Georgia, USA, [2]Kansas State University, USA, [3]South Dakota State University, USA, [4]Ohio State University, USA*

[P1.86] **Determination of fat and sugar functionality in sugar and fat reduced short-dough biscuits; evaluated through the inclusion of an inert ingredient**
V.G. Giacintucci*[1], J.H. Hentzen[1], J.R.G. Rodriguez-Garcia[1], L.M. Methven[1], *[1]University of Reading, UK, [2]Pladis Global, UK, [3]Cargill, UK*

[P1.87] **Current and innovative methods for assessing pet food sensory preferences with cats and dogs**
E. Mehinagic, J. Rogues*, F. Peron, C. Tobie, C. Forges, *Diana Pet Food, France*

[P1.88] **Temporal Dominance of Emotions (TDE): A useful tool to profile video advertisements**
C. Peltier[1,2], M. Visalli[1], A. Thomas*[1,3], *[1]INRA, France, [2]University of Burgundy Franche-Comté, France, [3]SensoStat, France*

[P1.89] **Using music for training in emotion lexicon development**
L. Lorido*[1], A. González-Mohino[1], M. Estévez[1], A. Ramos[2], G. Gutiérrez[2], L. Alonso[2], S. Ventanas[1], *[1]University of Extremadura, Spain, [2]Asociación Española Contra el Cáncer, Spain*

[P1.90] **Using films clips as a tool for training in emotions**
L. Lorido[1], A. González-Mohino[1], M. Estévez[1], A. Ramos[2], G. Gutiérrez[2], L. Alonso[2], S. Ventanas*[1], *[1]University of Extremadura, Spain, [2]Asociación Española Contra el Cáncer, Spain*

[P1.91] **Evoking emotions associated with different food and non-food odours**
L. Lorido[1], A. González-Mohino[1], M. Estévez[1], A. Ramos[2], G. Gutiérrez[2], L. Alonso[2], S. Ventanas*[1], *[1]University of Extremadura, Spain, [2]Asociación Española Contra el Cáncer, Spain*

[P1.92] **Consumer profiling of a carrot-orange juice blend treated with short wave ultraviolet light assisted by mild heat using the check-all-that-apply (CATA) question and field test**
M. García Carrillo, M. Ferrario, S. Guerrero*, *Buenos Aires University, Argentina*

[P1.93] **How do static and dynamic sensory perceptions change when foods are consumed with other foods?**
A.C. van Eck*[1,2], V. Fogliano[1,2], E. Scholten[1,2], M.A. Stieger[1,2], *[1]TI Food and Nutrition, The Netherlands, [2]Wageningen University, The Netherlands*

[P1.94] **The use of multiple sensory and consumer insight methods to understand the impact of the "clean label" movement for sliced white pan bread**
T. Jaffe*, C. Conley, K. Hogan, L. Sieczko, R. Crissup, T. Miller, *DuPont Nutrition and Health, USA*

[P1.95] **Dynamic evaluation of food related attributes and emotions during consumption of yogurt with different fat content applying TDS and TDE methods**
D. Majchrzak*, K. Lenz, *University of Vienna, Austria*

[P1.96] **Cross-cultural study on the effect of serving temperature on preference and perception of soft drinks**
S. Ortuzar[1], M.J. Galan[1], B. Catala[2], C. Couchot[1], I. Vila[2], M. Bushell*[1,2], *[1]SBFE, UK, [2]SBFE, Spain*

[P1.97] **Recording facial mimics during temporal dominance of sensations and emotions**
C. Urbano*[1], B. Mahieu[1], A. Thomas[1], P. Schlich[2], M. Visalli[2], *[1]SensoStat, France, [2]University of Burgundy Franche-Comté, France*

[P1.98] **Dark red cherry tomatoes, please!**
J.S. Hansen*[1], G. Haabesland[2], *[1]Nofima, Norway, [2]Brandgarden, Norway*

[P1.99] **Dynamic implicit and explicit measurements of emotions during chocolate consumption**
R.A. de Wijk*[1], R. van Bommel[2], J. Chollet[1], L. Noldus[1,3], M. Vasalli[4], A.M. Janssen[1], *[1]Wageningen Food & Biobased Research, The Netherlands, [2]Wageningen University, The Netherlands, [3]Noldus Information Technology, The Netherlands, [4]INRA Dyon, France*

[P1.100] **Sensory profile and consumers' perception and consumption behaviour of a novel Australian Shiraz wine product with *Ganoderma lucidum* extract**
A.N.H. Nguyen*, T.E. Johnson, L. Danner, D.W. Jeffery, S.E.P. Bastian, *The University of Adelaide, Australia*

[P1.101] **Translation of TDS to oral care: Measuring how different flavours mask negative attributes of toothpaste bases**
E. Upstill*, B. Bowley, C. Jordan, *Givaudan UK Ltd, UK*

[P1.102] **A combined consumer application of Triadic-PSP and CATA to assess aspects of a brands positioning based on packaging cues**
R. Wilton, *Campden BRI, UK*

[P1.103] **Development and testing of a need for uniqueness scale for foods and beverages**
A.V. Cardello*[1], S.L. Chheang[2], C.M. Roigard[2], D.I. Hedderly[3], Y. Xia[2], S.R. Jaeger[2], *[1]A.V. Cardello Consulting and Editing Services, USA, [2]Mt. Albert Research Centre, New Zealand, [3]Palmerston North Research Centre, New Zealand*

[P1.104] **Listen to the drinking pleasure – how multisensory experience using auditive background enhances purchase intention in online trading**
M. Nuszbaum, *FOM University of Applied Sciences, Germany*

[P1.105] **Clean label: A new normal or strategy for superior market positioning of food?**
B. Rozman[1], S. Filip[2], A. Kuhar*[3], *[1]Emona, Slovenia, [2]Pekarna Pejak, Slovenia, [3]University of Ljubljana, Slovenia*

[P1.106] **How does image perception affect the expectations of food products? A cross cultural study**
O. Lazo*[1 ,2], A. Claret[1], R. Bou[1], R. Robles[3], L. Guerrero[1], *[1]IRTA, Spain, [2]CIBA IPN, Mexico, [3]CTAQUA, Spain*

[P1.107] **Using detailed sensory evaluation to provide the insight needed to drive competitive advantage through packaging**
C.V. Barnagaud*, P. Mehring, C.A. Withers, S. Ferris, *MMR Research Worldwide, UK*

[P1.108] **A breakthrough way of capturing emotion: Only 3 spontaneous words to measure the emotional activation and obtain a complete and precise diagnosis. Demo on fragrance expert consumers across several countries with Takasago**
B. Lunel*[1], D. Couvant[2], F. Abiven[1], *[1]Reperes, France, [2]Takasago, France*

[P1.109] **Visual cravings, from the art of plating to digital communications**
J. Swahn*, A. Nilsen, A. Öström, *Örebro University, Sweden*

[P1.110] **Co-creation: A new way of innovating in the food industry**
L. Guerrero*, A. Claret, O. Lazo, *IRTA, Spain*

[P1.111] **Combining swatch and on head evaluation to understand sensory characteristics of aerosol dry shampoo products**
G. Ricklefs*, D. Dooley, J. Hatzisavvas, *L'Oreal, USA*

[P1.112] **How product characteristics and consumers' expectations affect sensory perception and liking of novel heterogeneous foods**
M. Santagiuliana*[1,2], V. Bhaskaran[1], E. Scholten[1], B. Piqueras-Fiszman[1], M. Stieger[1,2], *[1]Wageningen University, The Netherlands, [2]TI Food and Nutrition, The Netherlands*

[P1.113] **Temporal penalty analysis for the characterization of protein beverages with different sweeteners**
W.S. Harwood*, M.A. Drake, *North Carolina State University, USA*

[P1.114] **Taste conditioning for energy drinks - Evaluation of the subjective energizing effect in energy drink with and without performance enhancing effect**
A. Janik, A. Trabert, E. Müller*, *Döhler, Germany*

[P1.115] **Multi-sensory optimized glassware**
E. Müller*[1], O. Biedekarken[1], C. Kehrein[2], *[1]Döhler, Germany, [2]Rastal, Germany*

[P1.116] **Addition of milk does not change correlations between sensory profile and acceptance of texture of cornflakes**
L.S. Dias-Faceto*, A.C. Conti-Silva, *Universidade Estadual Paulista "Júlio de Mesquita Filho", Brazil*

[P1.117] **Effectiveness of several palatal cleaners on carryover effect of minty chewing gums**
C. Pannitteri, M.L. Corollaro*, I. Caprioli, *Perfetti Van Melle S.p.A., Italy*

[P1.118] **Characterization of commercial wheat beers and their alcohol-free versions using rapid sensory techniques: Similar in color, different in flavor**
J. Meier*, B. Ahlborn, *Neubrandenburg University of Applied Sciences, Germany*

[P1.119] **Consumer preferences and willingness to pay for novel red-fleshed apple varieties**
L. Lozano*[1], C. Hafner[2], S. Pöchtrager[2], W. Guerra[1], *[1]Laimburg Research Centre, Italy, [2]University of Natural Resources and Applied Life Sciences, Austria*

[P1.120] **Running consumer research in Nigeria: Challenges and learnings**
V. Zuccoli*[1], D. Paredes[2], *[1]Takasago Europe, Germany, [2]Takasago USA, USA*

[P1.121] **Understanding the motives of consumers of mezcal in Mexico**
C.A. López-Rosas, A. Espinoza-Ortega*, *Universidad Autónoma del Estado de México, Mexico*

[P1.122] **Olfactory vocabulary for refined linseed oils characterization for reconstructing material and craft knowledge in paintmaking**
A. Källbom*[1], A. Öström[2], [1]*Gothenburg University, Sweden,* [2]*Örebro University, Sweden*

[P1.123] **Sensory wheel for the evaluation of shellfish**
M.P. Sousa[1,2], L.M. Cunha*[1,2], [1]*University of Porto, Portugal,* [2]*GreenUPorto, Portugal*

[P1.124] **Identification of "white spaces" in canned cat food product category**
K.K. Koppel*, S.K. Koppel, *Kansas State University, USA*

[P1.125] **Understanding Asian consumers' receptivity towards Korean herbal shampoos**
G. Tong*[1], S.Y. Soh[1], J. Choi[1], Y.H. Lee[1], Y.J. Na[2], [1]*Amorepacific Singapore Research & Innovation Center, Singapore,* [2]*Amorepacific Corporation Research & Development Center, Republic of Korea*

[P1.126] **Interaction of food polyphenols with human salivary proteins and bitter taste receptors**
S. Soares*[1], I. García-Estévez[2], E. Brandão[1], M. Behrens[3], N. Mateus[1], W. Meyerhof[3,4], V. de Freitas[1], [1]*Universidade do Porto, Portugal,* [2]*Universidad Salamanca, Spain,* [3]*DIFE - German Institute of Human Nutrition, Germany,* [4]*Saarland University, Germany*

[P1.127] **Newly sliced versus packed and stored dry cured ham - perception of freshness?**
M. Øvrum Gaarder*[1], M. Carlehög[1], O. Sørheim[1], P. Berg[2], M. Hersleth[1], [1]*Nofima AS, Norway,* [2]*Nortura SA, Norway*

[P1.128] **Consumer acceptance and description of bread and rolls made with yeasts coming from non-bakery applications**
I. Matullat*[1], J. Huen[1], M. Heitmann[2], E.K. Arend[2], S. Döring[3], [1]*ttz Bremerhaven, Germany,* [2]*UCC – University of College Cork, Ireland,* [3]*AIBI- International Association of Plant Bakers, Belgium*

[P1.129] **Managing the lionfish menace: Product development using binders and high power ultrasound**
L.M. Jiménez-Muñóz, A. Filomena-Ambrosio*, *Universidad de La Sabana, Colombia*

[P1.130] **Sensory profiling of loudspeakers using rapid methods compared to traditional QDA**
M.E. Pedersen*[1], S. Moulin[2], I. Berget[1], P. Varela[1], T. Nœs[1], S. Bech[2,3], [1]*Nofima AS, Norway,* [2]*Bang & Olufsen A/S, Denmark,* [3]*Department of Electronic Systems, Denmark*

[P1.131] **Sensorial characteristics of pork "pulpa" meat: Effect of ohmic cooking**
S. Ángel-Rendón, I. Sotelo-Díaz, A. Filomena-Ambrosio*, *Universidad de La Sabana, Colombia*

[P1.132] **Consumer perceptions of beef - a comparison of consumers from different regions**
F.S. Chong*[1,2], L.J. Farmer[2], T.D. Hagan[2], M.G. O'Sullivan[1], J.P. Kerry[1], [1]*University College Cork, Ireland,* [2]*Agri-Food Bioscience Institute, UK*

[P1.133] **Use of the repertory grid method combined with free-choice profile to obtain the sensory description of apple snacks**
M.R. Marín-Arroyo*, M. Navarro, I. Arozarena, *Public University of Navarre, Spain*

[P1.134] **Combine & conquer: Harnessing the power of comparative and descriptive profiling to understand consumer reactions to subtle product differences in challenging product categories**
A. Barker*, P. Mehring, C.V. Barnagaud, C.A. Withers, *MMR Research Worldwide, UK*

[P1.135] **Design of lexicon and referentialto help hair care product development**
J-B. Roux[1,2], F. Bouton[2], A-M. Lheritier*[1], M. Lavarde[1], [1]*Ecole de Biologie Industrielle, France,* [2]*Brenntag SA, France*

[P1.136] **Using new online consumer engagement tool to gain deeper understanding of snacking behaviour and preferences**
R. Teratanavat, D. Paredes*, *Takasago International Corporation, USA*

[P1.137] **To what extent protein-flavour binding has an impact on flavour perception in low-fat yogurts?**
H. Lesme*[1], C. Rannou[1], C. Alleaume[1], L. Lopez Torrez[2], S. Dalmas[2], M.H. Famelart[3], S. Bouhallab[3], C. Prost[1], [1]*Oniris, France,* [2]*V MANE Fils, France,* [3]*Agrocampus Ouest, France*

[P1.138] **Can the bitterness intensity of different types of vegetables be measured by a sensory panel?**
U. Kidmose*, N. Eggers, H.L. Kristensen, *Aarhus University, Denmark*

[P1.139] **Sensory vs instrumental analysis for the shelf-life definition of minimally processed vegetables**
F. Cincotta*[1], G. Tripodi[1], M. Merlino[1], A. Verzera[1], E. Dellacassa[1], C. Condurso[2] [1]*University of Messina, Italy,* [2]*University of the Republic, Argentina*

[P1.140] **Sensory driven design of gluten-free quinoa licorice**
A. Knaapila*, V. Oksa, K. Jouppila, *University of Helsinki, Finland*

[P1.141] **Mushroom consumer segmentation based on liking of Nordic edible wild mushrooms**
H. Aisala*, A. Hopia, T. Pohjanheimo, M. Sandell, *University of Turku, Finland*

[P1.142] **Understanding the influence of cooking process innovation trough flash profile. Application of rapid descriptive methods in food processing development**
M. Bonfini*[1], L. Bailetti[1], C. Mignani[1], S. Bonanno[2], *[1]Cias Inovation s.r.l., Italy, [2]MTS s.r.l., Italy*

[P1.143] **Real heads vs model heads; which data is the best for understanding and predicting product performance?**
Z. Jappinen, R. Greenaway, K. Worner, C. Humphreys, T. Hollowood, E Chang*, *Sensory Dimensions Ltd, UK*

[P1.144] **Application of CATA to explore Italian consumers' attitude for off-season nectarine imported from Chile**
G.M. Daniele*[1], C. Kusch[2], L. Contador[2], R. Infante[2], M. Magli[1], E. Gatti[1], S. Predieri[1], *[1]IBIMET-CNR, Italy, [2]Universidad de Chile, Chile*

[P1.145] **The sensory characteristics of soybean-based beverages and assessment of evaluation similarity between trained panel and consumers**
Y.K. Choi*, J. Yang, J. An, J.M. Lee, M.S. Kim, J. Lee, *Pusan National University, Republic of Korea*

[P1.146] **Effect of the brand on consumers´ perception of product quality - comparative analysis between trained panel and consumer survey results**
R. Toni*[1,2], I. Braúna[2], J. Fogaça[2], V. Gomes[2], M. Stein[2], L. Rezende[2], *[1]ESOMAR, The Netherlands, [2]Perception Sensory and Consumer Studies, Brazil*

[P1.147] **Can consumer tests replace descriptive analysis? Focus on Identification in difference of sweetness and bitter taste according to cocoa content**
J.M. Lee*[1], J. Yang[1], Y.K. Choi[1], J. An[1], M.S. Kim[1], H-J. Ha[2], J. Lee[1], *[1]Pusan National University, Republic of Korea, [2]Nongshim R&D Center, Republic of Korea*

[P1.148] **Consumer perception of hydroponic-cultivated lettuce marketed with root**
I. Moura, S.C. Fonseca*, S. Carvalho, L.M. Cunha, *Fac. Ciências UPorto, Portugal*

[P1.149] **Influence of different salting processes on the sensory quality of bacon**
J. Messadene-Chelali, *Agoscope, Switzerland*

[P1.150] **Evaluation of the perceived value of the high-quality lemongrass infusion: The combined used of conjoint analysis and eye tracking**
C. Rocha*[1,2], J. Ramos[1,2], A.P. Moura[4,3], R.C. Lima[2], L.M. Cunha[1,3], *[1]University of Porto, Portugal, [2]Sense Test. Lda, Portugal, [3]GreenUPorto, Portugal, [4]University Aberta, Portugal*

[P1.151] **Identification of the drivers of liking of commercial and non-commercial avocado (*Persea Americana*) cultivars**
R. Villarreal-Lara, D. Rodríguez-Sánchez, M. Marín-Obispo, S. Jaramillo-De la Garza, R.I. Díaz de la Garza, C. Hernández-Brenes*, *Tecnologico de Monterrey, Mexico*

[P1.152] **Seaweed perception and acceptability of a dehydrated vegetable soup with no added salt**
E. Gonçalves, S. Mendes*, J. Pinheiro, A. Horta, M.M. Gil, *Polytechnic Institute of Leiria, Portugal*

[P1.153] **Acquiring liking for novel food through constructing reference frame for the product category**
S.J. Lee*, S.G. Kim, M.R. Kim, R.R. Wong, S.J. Chung, *Ewha Womans University, Republic of Korea*

[P1.154] **Monitoring the textural and thermal analyzes of sugar-free chocolates by sensory evaluation: Effect of particle size distribution**
M. Kiumarsi[1,2], D. Majchrzak*[1], S. Yeganehzad[2], *[1]University of Vienna, Austria, [2]Research Institute of Food Science and Technology (RIFST), Iran*

[P1.155] **Comparing dunnett test and bootstrapping procedure with asymmetric liking (jar) data**
U. Zigon, *Frutarom Etol d.o.o., Slovenia*

[P1.156] **A bayesian estimation of the mixed assessor model**
H. Satomura, *JT International Germany GmbH, Germany*

[P1.157] **Application of network analysis to state transition diagram using TDS dataset**
H. Kawasaki*, Y. Sekine, A. Wakita, C. Kasamatsu, *Ajinomoto Co., Inc., Japan*

[P1.158] **Quality tools for panellists regarding threshold limits in the sensory water analyses**
A. Schott*, U. Braun, *Muva Kempten GmbH, Germany*

[P1.159] **The use of signal detection theory (d') in food sensory analysis**
R. Hahn*, C. Fuentes, E. Tomasino, *Oregon State University, USA*

[P1.160] **Sum of ranking differences - a reliable approach for multicriteria optimization in sensory sciences**
A. Gere*[1], D. Radványi[2], K. Héberger[2], *[1]Szent István University, Hungary, [2]Hungarian Academy of Sciences, Hungary*

[P1.161] **How to improve analyses and highlights of graded paired comparisons tests**
J. Rogues*[1], P. Courcoux[2], M. Semenou[2], P. Brault[2], N. Guery[2], E. Mehinagic[1], *[1]Diana Pet Food, France, [2]National College of Veterinary Medicine, Food Science and Engineering, France*

[P1.162] **PrefMFA: An "improved" alternative to External Preference Mapping**
T. Worch, *Qi Statistics Ltd, UK*

[P1.163] **Consumers' valuation for organic processing technologies using the latent class logit model in willingness-to-pay space**
D.A. Asioli*[1,2,3], H.I.Y. Yoo[4], V.A. Almli[2], *[1]University of Reading, UK, [2]Nofima AS, Norway, [3]University of Arkansas, USA, [4]Durham University, UK*

[P1.164] **Application of Many-Facet Rasch Modelling in comparing the overall acceptability of products from different product categories**
Z. Li*, I. Okojie, P. Ho, *University of Leeds, UK*

[P1.165] **Maximum likelihood estimation under constraints (MLEC) for sensory and consumer data**
H.F. Strydom, *University of Pretoria, South Africa*

[P1.166] **The influence of the semantic tool on spontaneous odor characterization**
F. Hanaei*[1], N. Vallet[1], E. Reydubuis[1,2], J. Belay[1], *[1]ISIPCA, France, [2]Université Claude-Bernard-Lyon-I, France*

[P1.167] **EmojiGrid: A pictorial single-item scale for the assessment of food elicited pleasure and arousal**
D. Kaneko*[1,2], A. Toet[2], S. Ushiama[3], S. Hoving[2], I. de Kruijf[2], A.M. Brouwer[2], V. Kallen[2], J. van Erp[2,4], *[1]Kikkoman Europe R&D Laboratory B.V., The Netherlands, [2]TNO, The Netherlands, [3]Kikkoman Corporation, Japan, [4]University of Twente, The Netherlands*

[P1.168] **What the crowd says about food sustainability - a Twitter study**
E. Pindado[1], L.F. Jacobsen[2], R. Barrena*[1], *[1]Public University of Navarre, Spain, [2]Aarhus University, Denmark*

[P1.169] **The power of sensory semantics in marketing of food**
J. Swahn*[1], A. Nilsen[1], A. Öström[1], U. Larsson[2], *[1]Örebro University, Sweden, [2]Osaka University, Japan*

[P1.170] **Training of sommeliers – The effect of Dialogue seminars and analogical training within trained tasting groups**
A. Herdenstam*, A. Nilsen, *Örebro University, Sweden*

[P1.171] **WORKSHOP How to feel tannins: The oro-sensory qualities of Sangiovese wines**
A. Rinaldi*[1,2], P. Ceparano[1], P. Di Paola[1], L. Moio[1], *[1]Università degli Studi di Napoli Federico II, Italy, [2]Biolaffort, France*

[P1.172] **In context research with 360° VR immersion for more consumer engagement and actionable results**
I. Goisbault*[1], M-C. Vignon-Mares[2], B. Berenger[2], C. Porcherot[2], *[1]Stratégir, France, [2]Firmenich SA., Switzerland*

[P1.173] **Sensory spatial segmentation**
J. Zach*, J. Cho, A. Baverstock, *Ipsos, Germany*

[P1.174] **Preliminary sensory quality and stability evaluation of branded fruit**
T.M. Da Silva*[1], N.R. Giuggioli[1], S. Beraldi[2], C. Peano[1], *[1]University of Torino, Italy, [2]Sata srl, Italy*

[P1.175] **EmotionApp: Novel computer application to gather sensory self-reported data and biometrics, such as non-invasive emotional and physiological responses from panelists**
S. Fuentes, C. Gonzalez Viejo*, D.D. Torrico, F.R. Dunshea
University of Melbourne, Australia

Poster Session 2
Tuesday 4 September 2018- 16:00-18:30
Room - Margherita Hall 1 and 2

[P2.01] **Estimation of consumer acceptance of Korean fermented soybean paste (doenjang) by near infrared spectroscopy**
H.S. Kwak*, M.J. Kim, J. Heo, S.D. Lim, S.S. Kim, *Korea Food Research Institute, Republic of Korea*

[P2.02] **Development of an objective tool to predict consumer acceptability of cooked ham, dried cured ham, paté and aspic for R&D purposes and product reformulation**
K. Broucke*, S. Van Weyenberg, A. Twarogowska, G. Van Royen, *ILVO, Belgium*

[P2.03] **Assessment of sensory, microbial and physicochemical quality of a functional beverage processed by ultraviolet light (uv-c) under hurdle approach**
M. Ferrario, M. Schenk, D. Fenoglio, S. Guerrero*, *Buenos Aires University, Argentina*

[P2.04] **A combined quality assessment of fresh tomato genotypes**
M. Pestoric*[1], J. Mastilovic[1], Z. Kevresan[1], L. Pezo[2], M. Belovic[1], S. Glogovac[3], N. Ilic[1], *[1]University of Novi Sad, Serbia, [2]Institute of General and Physical Chemistry, Serbia, [3]Institute of Field and Vegetable Crops, Department For Industrial Crops, Serbia*

[P2.05] **Effect of mechanical contrast on sensory perception of heterogeneous liquid and semi-solid foods**
M. Santagiuliana*[1,2], M. Christaki[1], B. Piqueras-Fiszman[1], E. Scholten[1], M. Stieger[1,2], *[1]Wageningen University, The Netherlands, [2]TI Food and Nutrition, The Netherlands*

[P2.06] **Mechanical properties affect detectability of perceived texture contrast in heterogeneous food gels**
M. Santagiuliana*[1,2], B. Piqueras-Fiszman[1], E. van der Linden[1,2], M. Stieger[1,2], E. Scholten[1], *[1]Wageningen University, The Netherlands, [2]TI Food and Nutrition, The Netherlands*

[P2.07] **Development of a novel quality evaluation model to predict sensory scores from measured viscoelasticity and aroma for Natural Cheese**
A. Morita*[1], Y. Sagara[1], *[1]Baika University, Japan, [2]Food Kansei Communications, Corp., Japan*

[P2.08] **Physico-sensory characteristics and crumb structure of white wheat bread enriched with different types of calcium salts**
G.G. Codina*[1], D. Zaharia[2], S.G. Stroe[1], A. Dabija[1], C. Arghire[3], *[1]Stefan cel Mare University, Romania, [2]S.C. Dizing S.R.L., Romania, [3]S.C. Enzymes@Derivates S.A., Romania*

[P2.09] **Effects of CO_2 and ethanol on retronasal aroma release and perception in lemon-flavored alcoholic beverages**
M. Toshima*[1], A. Kakitani[1], T. Morishita[1], K. Matsushita[2], H. Kaneda[2], *[1]Asahi Breweries, Ltd., Japan, [2]Kyushu Sangyo University, Japan*

[P2.10] **Thickness of alcoholic beverage: Relationship between sensory score and rheological properties**
H. Odai*[1], W. Dandan[1], J. Nohata[1], M. Shibata[2], A. Morita[3], R. Ueda[4], Y. Sagara[4], *[1]Kirin Co., Ltd, Japan, [2]Tokyo University of Marine Science and Technology, Japan, [3]Baika Women's University, Japan, [4]Food Kansei Communications, Corp., Japan*

[P2.11] **Instrumental analysis of texture as an indicator of sensory crispness of food**
L.S. Dias-Faceto*[1], A. Salvador[2], A.C. Conti-Silva[1], *[1]Universidade Estadual Paulista "Júlio de Mesquita Filho", Brazil, [2]Instituto de Agroquímica y Tecnología de Alimentos (IATA), Consejo Superior de Investigaciones Científicas (CSIC), Spain*

[P2.12] **Fast screening of beer acceptability based on foamability and color obtained using a robotic pourer, computer vision and machine learning algorithms**
C. Gonzalez Viejo*, S. Fuentes, K. Howell, D.D. Torrico, F.R. Dunshea, *University of Melbourne, Australia*

[P2.13] **Prediction of the sensory attributes of Spanish Iberian dry-cured ham using NIRS**
M.I. González-Martín*, I. Revilla, A.M. Vivar-Quintana, I. Martínez-Martín, P. Hernández-Ramos, *Universidad de Salamanca, Spain*

[P2.14] **The relationship between sensory and physicochemical characteristics of yogurt with pumpkin seeds**
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[P2.15] **Correlation between sensory, thermal and textural properties on low fat and low fat and sugar ice creams using agave fructans as replacer**
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[P2.16] **Sensory characterization of honey varieties using rapid sensory methods: Easy to enjoy, less easy to describe**
A. Bespflug, J. Meier*, *Neubrandenburg University of Applied Sciences, Germany*

[P2.17] **Study of the role of the carafage of wine on the dissolution of oxygen and the release of aromas**
P. Rebenaque*, R. Freville, B. Bach, *Changins, Switzerland*

[P2.18] **The aromatic profile of the white wine Terre Alfieri Arneis DOC**
M.C. Cravero*, F. Bonello, A. Asproudi, S. Rossanino, M. Unere, L. Panero, M.R. Lottero, M. Petrozziello, *CREA Council for Agricultural Research and Economics, Italy*

[P2.19] **Selection of chemical-based reference standards as calibration tool for rooibos and honeybush tea quality assessment**
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[P2.20] **Polyphenol content and sensory characteristics of olive oil**
V. Pedan*, M. Popp, K. Jedrys, A. Bongartz, *Zurich University of Applied Sciences, Switzerland*

[P2.21] **Impact of olfactory cues on the perception of astringency sub-qualities in Italian red wines**
P. Piombino*[1], E. Pittari[1], L. Moio[1], A. Curioni[2], F. Mattivi[3,4], L.G. Rolle[5], G.P. Parpinello[6], M. Ugliano[7], *[1]University of Naples Federico II, Italy, [2]University of Padova, Italy, [3]Fondazione Edmund Mach, Italy, [4]University of Trento, Italy, [5]University of Torino, Italy, [6]University of Bologna, Italy, [7]University of Verona, Italy*

[P2.22] **Sensory analysis of the stone pine wood "Queen of the Alps"**
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[P2.23] **Neuroevaluation of packaging performance, Eye tracking technology for the comparison and selection of new pack's prototype**
M. Bonfini*[1], L. Bailetti[1], C. Mignani[1], L. Zanirato[2], *[1]CIAS Innovation-Centro Italiano di Analisi Sensoriale, Italy, [2]IDI Farmaceutici-Istituto Dermopatia Dell'immacolata, Italy*

[P2.24] **Understanding the relation of texture analysis and sensory perception - correlating texture attributes with tribology analysis for yoghurt samples**
M. Sokolowsky*, P. Buldo, T. Hoegholm, M.E. Sundberg, D.M. Folkenberg, *Chr. Hansen A/S, Denmark*

[P2.25] **Cross-cultural differences, gender and physiological parameters: Their effect on in vivo flavour release and perception during chewing gum consumption**
M. Pedrotti*[1,2], A. Spaccasassi[2], F. Biasioli[1], V. Fogliano[2], *[1]Edmund Mach Foundation, Italy, [2]Wageningen University, The Netherlands*

[P2.26] **Rhizomes: The analyses of volatiles from the ginger family used in thai food**
S. Sommano*, P. Sunanta, T. Tanpao, T. Sriwichai, P. Page, *Chiang Mai University, Thailand*

[P2.27] **Flavor characterization of peanut varieties from Malawi, Africa**
A.P. Gama*[1,2], K. Adhikari[1], *[1]University of Georgia, USA, [2]Lilongwe University of Agriculture and Natural Resources, Malawi*

[P2.28] **Genetic association between auxiliary olfactory genes and smell recognition in Italian isolated populations**
M. Mezzavilla*, P. Gasparini, M.P. Concas, *Institute for Maternal and Child Health – IRCCS ''Burlo Garofolo'', Italy*

[P2.29] **Genetic variation in salty taste perception and its relationship with preference for salty foods and anthropometric parameters**
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[P2.30] **Gender related differences in gustatory and olfactory perception in Austrian school children**
M. Wahl*, D. Majchrzak, *University of Vienna, Austria*

[P2.31] **Oral processing behaviour of liquid, semi-solid and solid foods differs between consumers varying in age, gender and ethnicity**
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[P2.32] **Linking oral processing behaviour to oral physiology of consumers varying in age, gender and ethnicity**
E.C. Ketel*, R. de Wijk, K. de Graaf, M. Stieger, *Wageningen University, The Netherlands*

[P2.33] **Tastes like teen spirit - Associations between basic tastes and life stages**
M. Wiesböck*, K. Dürrschmid, *BOKU, Austria*

[P2.34] **Effect of age, gender and ethnicity on dynamic sensory perception and bolus properties of sausages**
M.G. Aguayo-Mendoza*[1,2], E. Martinez[1], B. Piqueras-Fiszman[1], M. Stieger[1,2], *[1]Wageningen University, The Netherlands, [2]Top Institute Food and Nutrition, The Netherlands*

[P2.35] **Does one scale fit all? Cross-national comparison of the food disgust picture scale between switzerland and china**
J. Ammann*, A. Egolf, C. Hartmann, M. Siegrist, *ETH Zurich, Switzerland*

[P2.36] **Ultra precise sensory descriptive analysis and key selection criteria in relation to panel effectiveness, discriminability and characterization in complex products: Applications in beer assessment**
L.E. Nielsen*, L.A. Mielby, D.V. Byrne, *Aarhus University, Denmark*

[P2.37] **Bitter taste modulation by phenolic compounds contributes to the bitter taste intensity of honeybush herbal tea**
L. Alexander*[1,2], D. De Beer[1,2], M. Muller[2], E. Joubert[1,2], *[1]Agricultural Research Council, South Africa, [2]Stellenbosch University, South Africa*

[P2.38] **The impact of PROP and thermal taster status on the emotional response to beer**
Q. Yang*[1], R. Dorado[1], C. Chaya[1], J. Hort[2,3], *[1]University of Nottingham, UK, [2]Universidad Politécnica de Madrid, Spain, [3]Massey University, New Zealand*

[P2.39] **Effect of individual variation in Sweet Liking Status on preference**
Q. Yang*[1], A. Belhares[1], J. Hort[1], *[1]University of Nottingham, UK, [2]Massey University, UK*

[P2.40] **Poor sleeping habits and sweet-liking: Is there a connection?**
V. Iatridi*[1], J.E. Hayes[2], M.R. Yeomans[1], *[1]Sussex University, UK, [2]The Pennsylvania State University, USA*

[P2.41] **Variation in thermally induced taste response across thermal tasters**
M. Skinner*[1], S. Eldeghaidy[1], R. Ford[1], T. Giesbrecht[2], A. Thomas[2], S. Francis[1], J. Hort[3], *[1]University of Nottingham, UK, [2]Unilever R&D, UK, [3]Massey University, New Zealand*

[P2.42] **Taste perception of a sweet product depending on the sweetener used**
M. Kardas[1], P. Zukowska*[1], M. Wylezol[1], A.B. Palazzo[2], J. Kardas[1], E. Grochowska-Niedworok[1], *[1]Medical University of Silesia, Poland, [2]Campinas State University, Brazil*

[P2.43] **Liking and pungency of Caciocavallo cheese**
A. Braghieri*[1], A.M. Riviezzi[1], N. Condelli[1], R. Di Monaco[2], S. Cavella[2], S. Puleo[2], E. Piasentier[3], S. Favotto[3], F. Napolitano[1], *[1]University of Basilicata, Italy, [2]University of Naples - Federico II, Italy, [3]University of Udine, Italy*

[P2.44] **An investigation of consumer wine choice: Is wine choice a reflection of consumer identity?**
M. Connolly, *Dublin Institute of Technology, Ireland*

[P2.45] **An essay on blindness: Panel performance in visually impaired versus sighted panelists**
C. Gómez-Corona*[1], V. Carrillo[1], I. Cayeux[2], *[1]Firmenich SA, Mexico, [2]Firmenich SA, Switzerland*

[P2.46] **Effect of personality in the emotional response evoked by wine products**
M. Mora*[1,2], E. Urdaneta[3], C. Chaya[1], *[1]Universidad Politécnica de Madrid, Spain, [2]BCCInnovation. Technological Center on Gastronomy, Spain, [3]Euskampus Fundazioa, Spain*

[P2.47] **Comparative analysis of the differences in sensory perception between individuals of Baltic and Indian origin**
A. Bali[1,2], G. Alencikiene*[2], A. Miezeliene[2], *[1]Amity University, India, [2]Kaunas University of Technology, Lithuania*

[P2.48] **Shaping individuals' eating behavior: Do taste perception and oral microbiota have a role?**
C. Cattaneo*, S. Guglielmetti, M. Laureati, E. Pagliarini, *University of Milan, Italy*

[P2.49] **Relationship between interindividual differences on saliva composition and temporal perception of aromatic stimuli during wine intake**

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[P2.50] **CROCUFID: A cross-cultural food image database**

D. Kaneko*[1,2], A. Toet[2], S. Ushiama[3], I. de Kruijf[2], M. van Schaik[2], A.M. Brouwer[2], V. Kallen[2], J. van Erp[2,4], *[1]Kikkoman Europe R&D Laboratory B.V., The Netherlands, [2]TNO, The Netherlands, [3]Kikkoman Corporation, Japan, [4]University of Twente, The Netherlands*

[P2.51] **Detectability of genders and differences in food perception and behaviour**

M.K. Hossain*[1,2], W. Hasan[1,2], S.A. Khan[1,2], H. Kabir[1,2], L. Hossain[1,2], A. Kibria[1,2], O. Hensel[1], M. Diakité[2], *[1]University of Kassel, Germany, [2]Fulda University of Applied Sciences, Germany*

[P2.52] **In-country international consumer research: An innovative & cost-saving approachusage of a diverse European community to test an innovative self-heating coffee drink**

R. Ribau-Domingues*, R. Martin, J. Fuertes, C. Carretero, S. Fernández, *Eurofins Product Testing, Spain*

[P2.53] **Italian consumer segmentation according to sensory and hedonic responses on real foods**

I. Endrizzi*[1], F. Gasperi[1], E. Aprea[1], E. Monteleone[2], C. Dinella[2], S. Spinelli[2], E. Pagliarini[3], M. Laureati[3], L. Torri[4], A. Bendini[5], *T. Gallina Toschi[5], F. Sinesio[6], S. Predieri[7], [1]Fondazione Edmund Mach, Italy, [2]University of Florence, Italy, [3]University of Milan, Italy, [4]University of Gastronomic Sciences, Italy, [5]University of Bologna, Italy, [6]IBIMET-CNR, Italy*

[P2.54] **Marketing oriented sensory consumer segmentation reality of consumer preference patterns increasing predictive power of research**

M. Kern*, H. Cadiou, O. Gautreau, P. Manfredi, T. Alex, *SAM Sensory and Marketing International GmbH, Germany*

[P2.55] **Choice and liking for fat-rich foods: Are there gender-related differences?**

F. Tesini*[1], T. Gallina Toschi[1], A. Bendini[1], S. Spinelli[2], C. Dinnella[2], A. Braghieri[3], C. Proserpio[4], L. Torri[5], N.A. Miele[6], E. Aprea[7], A. Mazzaglia[8], E. Monteleone[2], *[1]University of Bologna, Italy, [2]University of Florence, Italy, [3]University of Basilicata, Italy, [4]University of Milan, Italy, [5]University of Gastronomic Science, Italy, [6]University of Naples, Italy, [7]Edmund Mach Foundation, Italy, [8]University of Catania, Italy*

[P2.56] **Consumer segments with different optimum for sweetness-bitterness-astringency differ in phenol rich-food liking and consumption**

S. Spinelli*[1], C. Dinnella[1], F. Gasperi[2], T. Gallina Toschi[3], E. Pagliarini[4], L. Torri[5], A. Braghieri[6], R. Di Monaco[7], E. Arena[8], E. Monteleone[1], *[1]University of Florence, Italy, [2]Edmund Mach Foundation, Italy, [3]University of Bologna, Italy, [4]University of Milan, Italy, [5]University of Gastronomic Sciences, Italy, [6]University of Basilicata, Italy, [7]University of Naples, Italy, [8]University of Catania, Italy*

[P2.57] **Exploring consumers' reaction toward salt reduction in white rice: Contributions from consumer segmentation**

L. Antúnez, A. Giménez, F. Alcaire, L. Vidal, G. Ares*, *Universidad de la República, Uruguay*

[P2.58] **Investigating the influences of sweetness and types of sweetening ingredients on food preferences: A cross-cultural consumer study**

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[P2.59] **The effect of taste sensitivity on the pleasantness of vegetables, fruits, and berries**

S. Puputti*, H. Aisala, U. Hoppu, M. Sandell, *University of Turku, Finland*

[P2.60] **Anxiety and vanilla scent - how they shape consumer preferences for unique products and group-linked products**

D. Drazkowski*, M. Behnke, L.D. Kaczmarek, R. Trepanowski, *Adam Mickiewicz University in Poznan, Poland*

[P2.61] **Children's liking and emotional associations to fruit smoothie: The effect of socioeconomic status**

W.S. Rocha[1,2], V.V. Fonseca[2], D.C. Oliveira[3], M. Alcantara[3], R. Deliza*[4], *[1]Universidade Estadual de Feira de Santana, Brazil, [2]IQ/Universidade Federal do Rio de Janeiro, Brazil, [3]Scholarship PDJ/CNPq/Embrapa Agroindústria de Alimentos, Brazil, [4]Embrapa agroindústria de Alimentos, Brazil*

[P2.62] **How does your vanilla ice-cream feel? Using cross-modal association to create a visual experience of flavour**
H. Allain*, D. Delfaud, *V. MANE & Fils, France*

[P2.63] **The influence of surprise on attention to a commercial's executional elements and advertising likelihood: An eye-tracking analysis of beverage TV commercials**
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[P2.64] **Training consumers in self-observation alters the emotional response to products**
U. Geier, *Forschungsring e.V., Germany*

[P2.65] **Odor priming and food preferences: When smells regulate choice of semantically-congruent products and brands**
R. De Luca*, D. Botelho, *FGV-EAESP, Brazil*

[P2.66] **The cross-modal effect of different aromas on sensory perception of sucrose**
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[P2.67] **Attentional biases toward food pictures: Influence of olfactory priming and weight status**
M. Mas*[1], M.C. Brindisi[1,2], C. Chabanet[1], S. Chambaron[1], *[1]University of Bourgogne Franche-Comté, France, [2]Service de Diabétologie, France*

[P2.68] **Using electroencephalography to study consumers' response to different aromatic compounds**
L. Vázquez-Araújo*[1,2], M. Mora[1], *[1]BCCInnovation. Technological Center on Gastronomy, Spain, [2]Basque Culinary Center Mondragon Unibersitatea., Spain*

[P2.69] **Is Klorane's new shampoo relaxing? Yes, and it is scientifically measured**
T. Painchault*[1,2], L. Perrin[1,2], L.W.S. Loijens[1], N. Krebs[1], X. van der Linden[1], J.M.M. Theuws[1], *[1]Noldus Information Technology B.V., The Netherlands, [2]Pierre-Fabre Dermo-Cosmetique, France*

[P2.70] **Resolving of consumers' preference challenges in development of gelatinized plum product with functional properties**
M. Jasna, A. Jaksic, M. Pestoric*, D. Ubiparip, Z. Kevresan, A. Gledic, B. Cvetkovic, A. Tomsik, *University of Novi Sad, Serbia*

[P2.71] **Familiarity influences gazing behaviour, expectations and perceptions of Austrian and Vietnamese consumers: A study with products of high and low familiarity for each country**
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[P2.72] **Preference determinants: Sensory characteristics about visual perception in their everyday eating experience**
H. Song*[1], A. Saint-Eve[2], J. Delarue[1], *[1]Agroparistech, France, [2]INRA, France*

[P2.73] **Smells like conceptualisation of odours**
N. Riedl, K. Duerrschmid*, *University of Natural Resources and Life Sciences, Austria*

[P2.74] **The effect of consumer sophistication on flavor- and texture-variety choice behavior**
D. Lee*[1], J. Moon[1], J. Jeong[2], *[1]Seoul National University, Republic of Korea, [2]Kyung Hee University, Republic of Korea*

[P2.75] **Emotional Brand Fit (EBF)- Accessing the consumers' unconscious desires**
H. Cadiou*, O. Gautreau, P. Manfredi, T. Alex, M. Kern, *SAM Sensory and Marketing International GmbH, Germany*

[P2.76] **Vegetables, pulses and cereals. The perception of the edible plant categories in Italy and France**
S. Spinelli[1,3], E. Castagna[2], L. Depezay[2], E. Monteleone[1], O. Parizel*[1], *[1]University of Florence, Italy, [2]Bonduelle, France, [3]SemioSensory - Research & Consulting, France*

[P2.77] **Measuring brand experience: Does implicit approach bring additional insights over explicit responses?**
A. Lapveteläinen*, E. Autio, K. Juvonen, L. Karhunen, T. Kantanen, *University of Eastern Finland, Finland*

[P2.78] **Implying motion in a food package influences perception of level of processing and hedonic response during tasting**
I. Gil-Pérez*, R. Rebollar, I. Lidón, *Universidad de Zaragoza, Spain*

[P2.79] **Visual attractiveness in shapes of art designed plates**
C. Galvis Martinez[1], M.J. Fajardo Rojas[1], V. Ibarra Florez[1], A. Filomena[1], C.J. Salgado*[1,2], *[1]Universidad de la Sabana, Colombia, [2]Universidad Nacional de Colombia, Colombia*

[P2.80] **Sensory profiling of fresh, vacuum fried and dehydrated jackfruit (artocarpus heterophyllus lam.) as influenced by the training of panelists**
P.R.M.H. Urdaneta*[1], L.A. Galvez[1], *[1]Mindoro State College of Agriculture and Technology, The Philippines, [2]Visayas State University, The Philippines*

[P2.81] **TCATA as a dynamic method for the determination of sweetness perception in beverage applications**
S. Paetz*[1], T. Somers[1], C. Karl[2], T. Riess[1], J. Fahle[1], K. Obst[1], J.P. Ley[1], *[1]Symrise AG, Germany, [2]University Wien, Austria*

[P2.82] **From the inside out: A comparison between dynamic self-reported food evoked emotions and dynamic emotions extracted from facial expressions**
R. van Bommel*[1,2], M. Visalli[3], M. Stieger[1,2], R. de Wijk[4], G. Jager[1,2], *[1]TI Food and Nutrition, The Netherlands, [2]Wageningen University, The Netherlands, [3]INRA, France, [4]Food & Biobased Research, The Netherlands*

[P2.83] **Thurstonian d prime of 1.0 as Just (Un-)Noticeable Difference for sugar reduction strategies: Weber's intensity dependence of JND prevents a salami attack on quality**
J. Weber, R. Möslein*, M. Strack, *isi GmbH, Germany*

[P2.84] **Study of the in-mouth acceptability and related drivers in Eusko Label tomatoes under different ripening-storage conditions**
F.J. Pérez Elortondo*, M. Lacuesta, M. Ojeda, M.P. Fernández Gil, I. Etaio, *UPV/EHU (University of the Basque Country), Spain*

[P2.85] **Study of the appearance acceptability and related drivers in Eusko Label tomatoes under different ripening-storage conditions**
I. Etaio*, M. Lacuesta, M. Ojeda, M.P. Fernández Gil, F.J. Pérez Elortondo, *UPV/EHU (University of the Basque Country), Spain*

[P2.86] **Factors influencing food choices of Malawian consumers: A food choice questionnaire approach**
A.P. Gama*[1,3], K. Adhikari[1], D.A. Hoisington[2], *[1]University of Georgia, USA, [2]Peanut and Mycotoxin Innovation Lab, USA, [3]Lilongwe University of Agriculture and Natural Resources, Malawi*

[P2.87] **Impact of cocoa contents on consumers acceptance of origin and non-origin dark chocolates**
L-M. Oberrauter*[1], R. Januszewska[2], H-P. Stueger[3], P. Schlich[4], D. Majchrzak[1], *[1]University of Vienna, Austria, [2]Barry Callebaut, Belgium, [3]AGES Austrian Agency for Health and Food Safety, Austria, [4]INRA, France*

[P2.88] **A trial to merge TCATA and TDS curves**
H. Kawasaki, A. Wakita*, W. Yoshimura, Y. Sekine, C. Kasamatsu, *Ajinomoto Co., Inc., Japan*

[P2.89] **Combined sensory-instrumental methodology for soft white brined cheese quality evaluation**
M. Belovic[1], M. Pestoric*[1], N. Ilic[1], N. Memesi[2], A. Novakovic[1], R. Jevtic-Mucibabic[1], D. Skrobot[1], *[1]University of Novi Sad, Serbia, [2]Imlek a.d., Serbia*

[P2.90] **Use of Napping® with semi-trained assessors in development of a fermented whey beverage**
M. Miraballes*, N. Hodos, A. Gámbaro, *Universidad de la República, Uruguay*

[P2.91] **Determination of orthonasal and retronasal detection thresholds in a model alcohol-free beer: Comparison of calculation methods**
J.A. Piornos*[1], A. Delgado[1], R. de la Burgade[1], L. Methven[1], D. Balagiannis[1], E. Koussissi[2], E. Brouwer[2], J.K. Parker[1], *[1]University of Reading, UK, [2]Heineken Supply Chain BV, The Netherlands*

[P2.92] **Comparison of Rate-All-That-Apply (RATA) and Descriptive Analysis (DA) for the sensory profiling of wine**
L. Danner*[1], A.M. Crump[1], A. Croker[1], J.M. Gambetta[1,2], T.E. Johnson[1], S.E.P. Bastian[1], *[1]The University of Adelaide, Australia, [2]Charles Sturt University, Australia*

[P2.93] **Evaluation of cooking time of Italian rice varieties**
C. Simonelli*[1], M. Cormegna[1], L. Galassi[2], P. Bianchi[2], *[1]Ente Nazionale Risi, Italy, [2]ERSAF, Italy*

[P2.94] **Determination of fragrance in rice by panel test**
C. Simonelli*, M. Cormegna, *Ente Nazionale Risi, Italy*

[P2.95] **Exploration of temporal methods and panel type in capturing dynamic flavour profiles**
O.G. Wright-Jones*, J. Berchotteau, L. Hewson, *PepsiCo Inc, UK*

[P2.96] **External vs. internal validity in sensory profiling: Comparison of QDA approach at home vs. laboratory**
L. Meriloto[2], M. Svensson[1], A. Normann[1], P. Bergman[1], R. Möslein[2], M. Strack[2], U. Fröhling[3], M. Mihnea*[1], *[1]Research Institutes of Sweden, Sweden, [2]isi GmbH, Germany, [3]Reemtsma Cigarettenfabriken GmbH, Germany*

[P2.97] **Collaborative knowledge creating practices in assessor's sensory evaluation**
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[P2.98] **How to present consumers with an efficient and relevant sensory description that is in line with their perceptions?**
H. Thibault*[1], C. Mursic[2], J. Picherit[3], J-M. Sieffermann[1], *[1]AgroParisTech, France, [2]L'Occitane en Provence, France, [3]Techni'Sens, France*

[P2.99] **Mouthfeel description of soft drinks: A multiple-sip MATI approach investigation**
M. Michalet*, H. Allain, *V.MANE Fils, France*

[P2.100] **Rapid profiling by consumers as alternative to traditional sensory evaluation?**
J. Zach*[2], K. Kasper-Gempfer[1], A. Bauer[1], *[1]Hamburg University of Applied Sciences, Germany, [2]Ipsos Germany, Germany*

[P2.101] **Using sensory methods to influence company standards and improve operating procedures**
R. Crissup*, T. Jaffe, K. Hogan, L. Sieczko, T. Miller, *DuPont Nutrition & Health, USA*

[P2.102] **Consumer perception of quality labels for coffee in Mexico**
M. Cruz-Flores, A. Espinoza-Ortega*, *Universidad Autónoma del Estado de México, Mexico*

[P2.103] **Dynamic sensory profile of smoked bacon based on consumer perception using Temporal Dominance of Sensations**
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[P2.104] **Chemical and sensorial investigation of in-mouth sensory properties of grape anthocyanins**
M.A. Paissoni*[1,3], P. Waffo-Teguo[1,2], W. Ma[1,4], M. Jourdes[1,2], L. Rolle[3], P-L. Teissedre[1,2], *[1]Univerisite de Bordeaux, France, [2]INRA, France, [3]Università degli Studi di Torino, Italy, [4]Ningxia University, China*

[P2.105] **Efficiency with a trained panel without compromises on actionability: Conventional vs. flash profiling linked with consumer data to identify product optimization**
S.P. Wever, E. Benyon*, J. Sauret, *KraftHeinz, The Netherlands*

[P2.106] **Dynamic characterization of wine astringency profile using progressive profiling**
W. Kang*[1], J. Niimi[1], R.A. Muhlack[1], P.A. Smith[2], S.E.P. Bastian[1], *[1]The University of Adelaide, Australia, [2]Wine Australia, Australia*

[P2.107] **Using Check All That Apply (CATA) to develop an innovative food product using African green leafy vegetables**
A.D. Bupo*, G.E. du Rand, *University of Pretoria, South Africa*

[P2.108] **Influence of sampling procedure and presentation on the sensory parameters for Spanish Ibérico dry-cured ham**
I. Revilla, A.M. Vivar-Quintana, I. Martínez-Martín, M.I. González-Martín*, *Universidad de Salamanca, Spain*

[P2.109] **Olfactive training of a sensory panel to characterize flavour of Gouda cheese**
E. Manoury*, A. Gauchard, *Dupont, France*

[P2.110] **The golden spirit - an analytical-based model to predict sensory quality of spirtis**
S. Petignat-Keller*[1], J. Inderbitzin[1], A. Marti[2], S. Perrin[2], *[1]Agroscope, Switzerland, [2]Metas, Switzerland*

[P2.111] **Comparing triangle and tetrad testing for products with different levels of sensory fatigue.**
M.C. Kleijn*[1], M. Rietveld[1], J. Rason[1], B. Rousseau[2], *[1]Danone Nutricia Research, The Netherlands, [2]The Institute for Perception, USA*

[P2.112] **Getting feedback from sensory stakeholders: A survey of sensory techniques used in the industry**
P. Lestringant*[1], J. Delarue[2], H. Heymann[1], *[1]University of California, USA, [2]AgroParisTech, France*

[P2.113] **Guidelines for shelf-life studies using acceleration to predict product aging**
G. Dubreuil, *Eurofins Marketing Research, France*

[P2.114] **Ranking or scoring? Ranking descriptive analysis vs. quantitative descriptive analysis®**
M.C. Chambault, *Campden BRI (Chipping Campden), UK*

[P2.115] **Flash profile of P.D.O. ricotta di bufala campana cheese**
N.A. Miele*, S. Puleo, S. Cavella, P. Masi, R. Di Monaco, *University of Naples Federico II, Italy*

[P2.116] **Survival analysis and CATA questions methodologies to predict croissants' secondary shelf-life**
S. Puleo*, S. Volpe, N. Vitiello, R. Di Monaco, E. Torrieri, *University of Naples Federico II, Italy*

[P2.117] **Comparison study of descriptive analysis and consumer test of Chech-All-That-Apply (CATA) and Rating method using Omija (Schizandra chinensis) carbonated beverage**
J. Yang*, Y.K. Choi, J. An, J.M. Lee, M.S. Kim, J. Lee, *Pusan National University, Republic of Korea*

[P2.118] **Consumer acceptance and chemical-sensory properties and of Hayward kiwifruit**
M.J. P. Monteiro*[1], C. Oliveira[1], C. Santos[1], R. Moreira[1], A. Gomes[2], M.M. Pintado[1], *[1]Universidade Católica Portuguesa, Portugal, [2]Associação Portuguesa de Kiwicultores, Portugal*

[P2.119] **Training of sensory panels evaluating Accelerated Shelf Life Test threated spirits**
A. Nilsen*, A. Herdenstam, *Örebro University, Sweden*

[P2.120] **An examination of basket geometry, grind, and roast level on the physical and sensory measures of drip brewed coffee**
S.C. Frost, W.D. Ristenpart, J.X. Guinard*, *University of California, USA*

[P2.121] **Fast and flexible sensory profiling: The use of CATA and RATA by using a trained panel**
O. Parizel*, E. Roger, E. Castagna, A. Guillemot, *Bonduelle, France*

[P2.122] **Common roasting defects in coffee: Aroma composition, sensory characterization and consumer perception**
D. Giacalone*[1], T.K. Degn[2], N. Yang[3], C. Liu[3], I. Fisk[3], M. Münchow[4,5], *[1]University of Southern Denmark, Denmark, [2]University of Copenhagen, Denmark, [3]University of Nottingham, UK, [4]CoffeeMind, Denmark, [5]Specialty Coffee Association, UK*

[P2.123] **Characterization of a local yeast isolate for appassimento winemaking in cool climate regions**
J. Kelly*[1], L. Dowling[1], F. DiProfio[1], M. Brownbridge[2], V. Deluca[1], G. Pickering[1], D. Inglis[1], *[1]Brock University, Canada, [2]Vineland Research and Innovation Centre, Canada*

[P2.124] **A systematic review for the development of a sensory wheel for pear (*Pyrus communis*) cv. 'Rocha'**
F. Carvalho[1,2], C. Rocha[1,2], S.C. Fonseca[1], R.C. Lima*[2], L.M. Cunha[1], *[1]University of Porto, Portugal, [2]Sense Test. Lda, Portugal*

[P2.125] **Sensory descriptive label for honey**
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[P2.126] **Sensory profile of beef from Lidia breed**
K. Insausti*[1], A. Horcada[2], G. Indurain[1], M.J. Beriain[1], A. Purroy[1], *[1]Universidad Pública de Navarra, Spain, [2]Universidad Pública de Sevilla, Spain*

[P2.127] **Contribution of temporal method in product recognition**
A. Pecourt*, K. Szpak, A. Pitkowski, *BEL group, France*

[P2.128] **The relationship between consumer behaviour and emotional response to the sensory properties of chocolate**
I. Taljaard, A. Mielmann*, N. Le Roux, C. Bourcet, *North-West University, South Africa*

[P2.129] **Beef quality labels: A combination of sensory acceptance test, stated willingness to pay, and choice-based conjoint analysis**
S.G.H. Meyerding*[1], M.M. Gentz[1], B. Altmann[1], L. Meier-Dinkel[2], *[1]Georg-August-Universität Göttingen, Germany, [2]isi GmbH, Germany*

[P2.130] **Sensory quality of meat of dual purpose chickens and single purpose chickens - Study in the frame of the NWE INTERREG project "Food Heroes"**
J. Hampshire*, B. Freytag-Leyer, R. Pichner, L. Page, A. Ahmend, B. Bodnar, M. Engst, S. Rahman, T. Siriwardane, A. Warriach, *Hochschule Fulda, Germany*

[P2.131] **Evaluating the effect of storage conditions on the shelf life of gluten-free rice-buckwheat cookies**
M. Pestoric*[1], M. Sakac[1], L. Pezo[2], A. Mišan[1], N. Nedeljkovic[1], D. Škrobot[1], P. Jovanov[1], V. Lazic[3], I. Sedej[1], A. Mandi[1], *[1]University of Novi Sad, Serbia, [2]University of Belgrade, Serbia, [3]University of Novi Sad, Serbia*

[P2.132] **Is there a best woodland strawberry (Fragaria vesca)? - A consumer survey of preferred sensory properties and cultivation characteristics of woodland strawberries**
K. Wendin*[1,2], S. Forsberg[1], A. Nilsson[3], V. Olsson[1], P.A. Egan[4], J.A. Stenberg[4], *[1]Kristianstad University, Sweden, [2]University of Copenhagen, Denmark, [3]Kiviks Musteri AB, Sweden,*

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[P2.133] Assessing sensory properties of the early modern medicine "Elixir amarum Hiaernei"
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[P2.134] Understanding Australian's sustainable food behaviours
D. Mann*, L. Thornton, D. Crawford, K. Ball, *Deakin University, Australia*

[P2.135] Development of new standards for the sensory characterization of Italian rice through the use of descriptive analysis
G. Damasco[1], M. Biloni*[2], D. Gramegna[2], M. Bertolino[1], G. Zeppa[1], [1]*Università degli Studi di Torino, Italy,* [2]*Acquaverderiso srl, Italy*

[P2.136] A new method for sensorial analysis of Italian rice
M. Biloni*, D. Gramegna, *Acquaverderiso srl, Italy*

[P2.137] Acceptance and distrust - a qualitative consumer study regarding the use of side stream products in new product development
P. Bergman*[1], M. Prim[1,2], A. Normann[1], I. Undeland[3], [1]*RISE, Sweden,* [2]*University of Gothenburg, Sweden,* [3]*Chalmers University of Technology, Sweden*

[P2.138] A proposal for the structure of a guideline for sensory analysis of PDOs food products and wines
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[P2.139] Sensory analysis of cupcake added of jabuticaba peel flour
C. Ribeiro*, L. Mendes, S. Alves, *Arthur Sá Earp Neto School, Brazil*

[P2.140] Consumers' acceptance of an innovative crocodile meat product as a sustainable protein source
N. Uys*, G.E. du Rand, *University of Pretoria, South Africa*

[P2.141] Effect of fiber-rich mushroom powder addition in vegetable soup on sensory perception and acceptability
C. Proserpio*, V. Lavelli, M. Laureati, E. Pagliarini, *University of Milan, Italy*

[P2.142] Boar taint - a challenge for the pig industry
C. Bejerholm*, L.H. Hofer, M.D. Aaslyng, *Danish Meat Research Institute, Denmark*

[P2.143] Mock meat in the butchery: Nudging consumers toward meat substitutes
J. Vandenbroele*, H. Slabbinck, A. Van Kerckhove, I. Vermeir, *Ghent University, Belgium*

[P2.144] Sustainable use of the invasive round goby *Neogobius melanostomus*
G. Hyldig*, J. Behrens, C. Jacobsen, *Technical University of Denmark, Denmark*

[P2.145] Do people with knowledge of cheese perceive PDO cheeses as better in sensory quality than non-PDO cheeses?. A study in four European countries
M. Ojeda*[1], I. Etaio[1], D. Valentin[2,3], C. Dacremont[2,3], M. Zannoni[4], T. Tupasela[5,7], L. Lilleberg[6], F.J. Perez Elortondo[1], [1]*UPV/EHU-Universidad del País Vasco/Euskal Herriko Unibertsitatea, Spain,* [2]*University of Burgundy, France,* [3]*Agrosup, France,* [4]*Dipartimento Controllo Qualità Parmigiano Reggiano, Italy,* [5]*Agrifood Research, Finland,* [6]*Finnish Food Safety Authority, Finland,* [7]*Natural Resources Institute, Finland*

[P2.146] Consumer's perception of PDO-related attributes defined in the product specifications
C. Piga*[1], G. Galistu[2], G. Piredda[1], R. Di Salvo[1], [1]*AGRIS Agricultural Research Agency of Sardinia, Italy,* [2]*Consortium for the Protection of Pecorino Romano Cheese, Italy*

[P2.147] When evolution works against the future: The role of disgust in the acceptance of new food technologies
A. Egolf*, M. Siegrist, C. Hartmann, *ETH Zurich, Switzerland*

[P2.148] What I say is not necessary what I do: Pulses consumption in french adults
Q. Buatois[1], J. Melendrez Ruiz*[1], S. Chambaron[1], S. Monnery-Patris[1], G. Arvisenet[1], [1]*INRA, France,* [2]*AgroSup Dijon, France*

[P2.149] Effects of technological parameters on triticale flakes sensory characteristics
E. Straumite*, T. Kince, Z. Kruma, D. Klava, *Latvia University of Life Sciences and Technologies, Latvia*

[P2.150] Towards sustainable food and drink choices: Theoretical framework
N. Maehle*[1], R. Capitello[2], [1]*Western Norway University of Applied Sciences, Norway,* [2]*University of Verona, Italy*

[P2.151] Sensorial characteristics of tamal ethnic colombian food to be used as flavor
A. Rojas, J. López, L. Sotelo, A. Filomena*, *Universidad de La Sabana, Colombia*

[P2.152] Initiating engagement with novel food
D. Ayi*[1], J. Conduit[1], C. Plewa[1], H.N.J. Schifferstein[2], *[1]University of Adelaide, Australia, [2]Delft University of Technology, The Netherlands*

[P2.153] Sensory analysis: A significant tool in sensory profiling of rooibos waste plant material
M. Sishi[1], E. Joubert[1,2], D. De Beer[1,2], M. Van der Rijst[2], M. Muller*[1], *[1]Stellenbosch University, South Africa, [2]Agricultural Research Council, South Africa*

[P2.154] Consumers' Willingness to pay on functional rice: A survey from Indonesia
N.D. Annur[1], B.S.H. Nugrohoningtyas[1], W. Setyaningsih*[1], M.C. Rodríguez Dodero[2], *[1]Universitas Gadjah Mada, Indonesia, [2]University of Cadiz, Spain*

[P2.155] Evaluation of the impact of feeding supplement on sensory characteristics, preference and willingness to pay for value-enhancement of sheep cheese production in a mountain area
M. Grandini[1], M. Bonfini*[2], P. Scocco[3], M. Cannavari[1], C. Mignani[2], L. Bailetti[2], A. Catorci[3], *[1]Department of Agri-Food Sciences and Technologies UNIBO, Italy, [2]CIAS Innovation-Centro Italiano di Analisi Sensoriale, Italy, [3]School of Biosciences and Veterinary Medicine UNICAM, Italy*

[P2.156] Consumers' attitude towards food by-products and novel technologies
C. Cattaneo*, V. Lavelli, C. Proserpio, F. Gallotti, M. Laureati, E. Pagliarini, *University of Milan, Italy*

[P2.157] Consumers' value of foods with the carbon footprintin the non-hypothetical and hypothetical choice experiments
K. Aoki*[1], K. Akai[2], K. Ujiie[3], *[1]Kyushu University, Japan, [2]Shimane University, Japan, [3]University of Tsukuba, Japan*

[P2.158] Sensory vocabulary for marine omega-3 oils
W.E. Larssen*[1], E. Monteleone[2], T. Barnung[1], M. Carlehög[3], M. Hersleth[3], *[1]Møreforsking, Norway, [2]University of Florence, Italy, [3]Nofima, Norway*

[P2.159] Exploration of consumer categorisation of food ingredients to assess perception of by-products used in plant-based 'clean label' food products
J. Aschemann-Witzel*[1], P. Varela[2], A.O. Peschel[1], *[1]Aarhus University, Denmark, [2]Nofima AS, Norway*

[P2.160] Do truffle genetics or microbiomes impact black truffle aroma and can this be linked to geographical origin?
C. Schueuermann*, M. Vahdatzadeh, K. Targaczewski, S. Inumella, R. Splivallo, *Goethe University Frankfurt, Germany*

[P2.161] Acceptability of bread snacks made with an insect (*Alphitobius diaperinus*) flour as ingredient
A. Pombo, D. Muñoz, M.R. Marín-Arroyo*, I. Arozarena, *Public University of Navarre, Spain*

[P2.162] Sensory properties of vegetable food prototypes enriched with phenols from olive mill waste water
A. De Toffoli*[1], C. Dinnella[1], G. Veneziani[2], G. Bucalossi[1], G. Fia[1], M. Servili[2], B. Zanoni[1], E. Monteleone[1], *[1]University of Florence, Italy, [2]University of Perugia, Italy*

[P2.163] 3D-food encounter challenges in acceptability
S. Lundén*, L. Forsman, A. Hopia, M. Sandell, *University of Turku, Finland*

[P2.164] Influence of sensory characteristics and information on consumers' emotions and liking towardanimalderived organic food
M. Borgogno*[1], S. Sanesi[1], S. Rossi[1], S. Drago[1], S. Favotto[2], E. Piasentier[2], *[1]Mérieux NutriSciences Italia, Italy, [2]University of Udine, Italy*

[P2.165] Food waste from the perspective of consumers in an emerging country
J. Aschemann-Witzel[1], A. Giménez[2], G. Ares*[2], *[1]Aarhus University, Denmark, [2]Instituto Polo Tecnológico de Pando. Universidad de la República, Uruguay*

[P2.166] Use of by-products of the olive oil industry for bread fortification: Effect of health claims on consumer liking
F. Favati*[1], S. Salgari[1], F. Vignale[1], B. Simonato[1], L. Bailetti[1], M.C. Caruso[2], N. Condelli[2], *[1]University of Verona, Italy, [2]University of Basilicata, Italy*

[P2.167] Development of gluten free pasta produced with a tomato by-product, coconut and rice flour and its sensory acceptance
S.M. Ferreira*, V.S. Soares, J.M. Silva, V.S. Carvalho, *Instituto Federal Goiano - Campus Morrinhos, Brazil*

[P2.168] Local and traditional varieties of tomato: Importance of consumer preferences and food choices
Y. Rios, S. Roca, N. Da Quinta*, *AZTI, Spain*

[P2.169] Application for animal by-products to create protein rich products with higher umami flavour

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[P2.170] Sensory analysis of buffalo and beef burgers

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[P2.171] Dimensions for the valorisation of sea urchin (*Paracentrotus lividus*) roe production through the eyes of experienced chefs

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[P2.172] Sensory analysis of buffalo meat from animals fed with sugarcane

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[P2.173] Odour-induced umami - olfactory contribution to umami taste in seaweed extracts (dashi) by sensory interactions

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[P2.174] In context research with 360° VR immersion for more consumer engagement and actionable results

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