

# Oral Programme

Sunday 2 September 2018			
10:00-14:00	<b>Tutorial 1: Introduction to Bayesian Methods for Sensory &amp; Consumer Data</b> Gemma Hodgson & Mary Jenner, Qi Statistics, UK <b>Room: Verdi Auditorium</b>	<b>Tutorial 2: The Analysis of Sensory Profiling Data Revisited by Scaling. Univariate and multivariate implications on panel performances and product differences</b> Pascal Schlich, INRA, Centre des Sciences du Goût et de l'Alimentation, France <b>Room: Salieri</b>	<b>Tutorial 3: Temporal Sensory Methods: Study design &amp; data analysis</b> Michael Meyners & John Castura <b>Room: Vivaldi</b>
14:00-15:30	<b>Registration   Room: Foyer</b>		
	<b>Opening &amp; Plenary Session 1   Chair: Julien Delarue   Room: Verdi Auditorium</b>		
15:30-16:00	<b>Opening Ceremony – Erminio Monteleone, University of Florence</b>		
16:00-16:45	<b>[KN01]</b> <b>Translating perceptions into preferences: The role of learning</b> John Prescott, <i>TasteMatters Research &amp; Consulting, Australia</i>		
16:45-17:30	<b>[KN02]</b> <b>Large-scale multidisciplinary studies to uncover influences on food preferences and choice</b> Caterina Dinnella, <i>University of Florence, Italy</i>		
17:30-17:45	<b>Introduction to the Campari “aperitivo” Dunc Lowe Davide Campari S.p.A., Italy</b>		
17:45-19:45	<b>Welcome Reception   Room: Margherita Hall 1 and 2</b>		

Monday 3 September 2018			
08:00-09:00	Registration   Room: Foyer		
09:00-09.35	Plenary "Sensory for Health"   Chair: Ella Pagliarini   Room: Verdi Auditorium		
	[KN03] Make the healthy choice the happy choice - the role of taste in satiation Kees de Graaf, Wageningen University, The Netherlands		
09:35-11:05	Parallel session 1 "Sensory for Health 1" Chairs: Ella Pagliarini & Kees de Graaf Room: Verdi Auditorium	Parallel session 2 "Understanding Consumers" Chairs: Julien Delarue & Luisa Torri Room: Salieri	Workshop 1 ESN "In-context Consumer Research: Benefits and Opportunities for Immersive Techniques" Chairs: L. Dreyfuss, C. Porcherot, F. Sinesio, S. Henneberg, L. Depoortere & J. A McEwan Room: Vivaldi
	09:35-09:50	[O1.1] Individual differences in food texture perception and preferences: A cross-national study in school-aged children M. Laureati* <sup>1</sup> , B. Alfaro <sup>2</sup> , V. Lengard Almlí <sup>3</sup> , H. Jilani <sup>4</sup> , L. Methven <sup>5</sup> , M. Sandell <sup>6</sup> , P. Sandvik <sup>7</sup> , M. Wallner <sup>8</sup> , G. Zeinstra <sup>9</sup> , <sup>1</sup> University of Milan, Italy, <sup>2</sup> AZTI, Spain, <sup>3</sup> Nofima, Norway, <sup>4</sup> Leibniz-Institute for Prevention Research and Epidemiology, Germany, <sup>5</sup> University of Reading, UK, <sup>6</sup> University of Turku, Finland, <sup>7</sup> Uppsala University, Sweden, <sup>8</sup> University of Applied Sciences, Austria, <sup>9</sup> Wageningen Food & Biobased Research, The Netherlands	[O2.1] Moods, Emotions and Flavors across the Globe: An innovative online approach to capture emotions linked to flavors on a global scale T. Maksimova <sup>1</sup> , S. Davodeau* <sup>1</sup> , S. Salcudeanu <sup>2*</sup> , T. Meerschaert <sup>2</sup> , <sup>1</sup> Givaudan, The Netherlands, <sup>2</sup> Insites-Consulting, Belgium
09:50-10:05	[O1.2] Impact of sensory determinants and nutritional information on food behaviour for French consumers having a risk of type-2 diabetes J. Delarue* <sup>1,2</sup> , E. Boukaiba <sup>1,3</sup> , I. Souchon <sup>2,3</sup> , L-G. Soler <sup>2,3</sup> , A. Saint-Eve <sup>1,2</sup> , <sup>1</sup> AgroParisTech, France, <sup>2</sup> INRA, France, <sup>3</sup> Université Paris Saclay, France	[O2.2] The power of online communities: Harnessing co-creation based innovation from concept development through to launch C.A. Withers, S. Croucher*, MMR Research Worldwide, UK	

10:05-10:20	<p><b>[O1.3]</b>  <b>Sensory strategies for dietary change</b>  J-X. Guinard*<sup>1</sup>, A. Myrdal-Miller<sup>2</sup>, M. Spencer<sup>1</sup>, S. Yang<sup>1</sup>, A. Kurzer<sup>1</sup>, C. Cienfuegos<sup>1</sup>, <sup>1</sup>University of California, USA, <sup>2</sup>Culinary Institute of America, USA</p>	<p><b>[O2.3]</b>  <b>Do you have the "Plant Attitude"? Combining the use of consumer blogs, culinary treks, online surveys &amp; focus groups to understand in depth the rise of flexitarian &amp; reducetarian consumers in Western Europe</b>  C. Michon<sup>1</sup>, B. Veinand*<sup>1</sup>, S. Davodeau<sup>2</sup>, <sup>1</sup>Givaudan International SA, Switzerland, <sup>2</sup>Givaudan NL, The Netherlands</p>	[WK01] continued
10:20-10:35	<p><b>[O1.4]</b>  <b>Colouring perception: Evidence from sensory, associative and neuroscientific research on nudging attractiveness of healthier foods through package colour</b>  I.O.J.M. Tijssen*<sup>1</sup>, E.H. Zandstra<sup>1,2</sup>, C. de Graaf<sup>1</sup>, G. Jager<sup>1</sup>, <sup>1</sup>Wageningen University, The Netherlands, <sup>2</sup>Unilever R&amp;D Vlaardingen, The Netherlands</p>	<p><b>[O2.4]</b>  <b>How to evaluate a gastronomic experience? The role of spontaneous language to capture emotions</b>  B. Lunel*<sup>1</sup>, L. Zerbinì<sup>2</sup>, F. Abiven<sup>1</sup>, A. Giboreau<sup>2</sup>, <sup>1</sup>REPERES, France, <sup>2</sup>Institut Paul Bocuse, France</p>	
10:35-10:50	<p><b>[O1.5]</b>  <b>The genetics of food and drink consumption and correlation with health-related traits</b>  N. Pirastu*<sup>1</sup>, E.J. Grzeszkowiak<sup>1</sup>, N. Taba<sup>2</sup>, C. McDonnell<sup>1</sup>, M.P. Concas<sup>3</sup>, K. Kentistou<sup>1</sup>, A. Robino<sup>3</sup>, X. Shen<sup>1,4</sup>, T. Esko<sup>2,5</sup>, K. Fisher<sup>2</sup>, <sup>1</sup>University of Edinburgh, UK, <sup>2</sup>University of Tartu, Estonia, <sup>3</sup>Institute for Maternal and Child Health - IRCCS "Burlo Garofolo", Italy, <sup>4</sup>Karolinska Institutet, Sweden, <sup>5</sup>Broad Institute of MIT and Harvard, USA</p>	<p><b>[O2.5]</b>  <b>Analysing Free JAR data with opinion mining strategies</b>  M. Doyen<sup>2</sup>, A. Luc*<sup>2</sup>, V. Morin<sup>2</sup>, M. Philippe<sup>1</sup>, S. Lê<sup>2</sup>, <sup>1</sup>Strategie, France, <sup>2</sup>Agrocampus Ouest, France</p>	
10:50-11:05	<p><b>[O1.6]</b>  <b>Whey protein derived mouthdrying: Potential causes and mitigation</b>  S.P. Bull*<sup>1</sup>, V.V. Khutoryanskiy<sup>1</sup>, J.K. Parker<sup>1</sup>, L. Methven<sup>1</sup>, M. Faka<sup>2</sup>, <sup>1</sup>University of Reading, UK, <sup>2</sup>Volac International Ltd, UK</p>	<p><b>[O2.6]</b>  <b>Focusing on 'body': consumer understanding of the mouthfeel concept in beer and wine products</b>  N. Ivanova*<sup>1</sup>, S.E.P. Bastian<sup>2</sup>, K. Wilkinson<sup>2</sup>, R. Ford<sup>1</sup>, <sup>1</sup>University of Nottingham, UK, <sup>2</sup>University of Adelaide, Australia</p>	
11:05-11:30	<p><b>Refreshment Break   Room: Margherita Hall 1 and 2</b></p>		

11:30-12:30	<b>Flash poster presentation 1   Chair: Paula Varela   Room: Verdi Auditorium</b>
11:30-11:35	<b>[FP1.1]</b> <b>Associations between mother-infant dyadic functioning during mealtimes and infants' caloric compensation ability</b> P. Brugaillères*, C. Chabanet, S. Issanchou, C. Schwartz, <i>Université Bourgogne Franche-Comté, France</i>
11:35-11:40	<b>[FP1.2]</b> <b>The role of taste in the acceptance of vegetables</b> V.L. van Stokkom* <sup>1,2</sup> , C. de Graaf <sup>2</sup> , O. van Kooten <sup>1</sup> , M. Stieger <sup>2</sup> , <i><sup>1</sup>University of Applied Sciences Inholland, The Netherlands, <sup>2</sup>Wageningen University, The Netherlands</i>
11:40-11:45	<b>[FP1.3]</b> <b>A multivariate approach to assess medicines acceptability in vulnerable populations</b> T. Vallet* <sup>1</sup> , F. Ruiz <sup>1</sup> , V. Boudy <sup>2</sup> , A. Aoussat <sup>3</sup> , A.M. Pensé-Lhéritier <sup>4</sup> , <i><sup>1</sup>ClinSearch, France, <sup>2</sup>Agence Générale des Equipements et Produits de Santé (AGEPS), France, <sup>3</sup>Arts et Métiers ParisTech, France, <sup>4</sup>Ecole de Biologie Industrielle, France</i>
11:45-11:50	<b>[FP1.4]</b> <b>A kind of magic – converting a credence in an experience attribute</b> C. Cavallo*, G. Cicia, T. Del Giudice, R. Vecchio, <i>University of Naples Federico II, Italy</i>
11:50-11:55	<b>[FP1.5]</b> <b>Healthy choice labels do not enhance consumers' ability to choose healthier foods</b> M. Siegrist*, G. Lazzarini, C. Hartmann, <i>ETH Zurich, Switzerland</i>
11:55-12:00	<b>[FP1.6]</b> <b>Taste complications in cancer patients</b> L. Lorida* <sup>1</sup> , A. González-Mohino <sup>1</sup> , M. Estévez <sup>1</sup> , A. Ramos <sup>2</sup> , G. Gutiérrez <sup>2</sup> , L. Alonso <sup>2</sup> , S. Ventanas <sup>1</sup> , <i><sup>1</sup>University of Extremadura, Spain, <sup>2</sup>Asociación Española Contra el Cáncer, Spain</i>
12:00-12:05	<b>[FP1.7]</b> <b>Liking for and the consumption of bitter and sweet vegetables in European adolescents</b> K.M. Appleton* <sup>1</sup> , C. Dinella <sup>2</sup> , S. Spinelli <sup>2</sup> , D. Morizet <sup>3</sup> , L. Saulais <sup>4</sup> , A. Hemingway <sup>1</sup> , E. Monteleone <sup>2</sup> , L. Depeyay <sup>1</sup> , F.J.A. Perez-Cuetto <sup>5</sup> , H. Hartwell <sup>1</sup> , <i><sup>1</sup>Bournemouth University, UK, <sup>2</sup>University of Firenze, Italy, <sup>3</sup>Bonduelle, France, <sup>4</sup>Institut Paul Bocuse, France, <sup>5</sup>University of Copenhagen, Denmark</i>
12:05-12:10	<b>[FP1.8]</b> <b>Non-oral and oral sensory evaluation of new Ready-to-Use Therapeutic Foods (RUTF) for malnourished children</b> N.A. Miele*, S. Puleo, V. Armini, R. Di Monaco, R. Sacchi, S. Cavella, <i>University of Naples Federico II, Italy</i>
12:10-12:15	<b>[FP1.9]</b> <b>A new validated questionnaire for well-being substantiation</b> L. Dreyfuss*, K. Guillaumet, <i>BIOFORTIS, France</i>
12:15-12:20	<b>[FP1.10]</b> <b>Food and wine pairings: A tool for memorable dining experiences</b> M. Kustos*, S.E.P. Bastian, D.W. Jeffery, S. Goodman, <i>University of Adelaide, Australia</i>
12:20-12:25	<b>[FP1.11]</b> <b>Sensory and semantic spaces of coffee: Similarities and differences between expert, consumer and trained panels</b> M. Borgogno* <sup>1</sup> , S. Spinelli <sup>2</sup> , S. Sanesi <sup>1</sup> , L. Mazza <sup>1</sup> , E. Bianchini <sup>2</sup> , E. Monteleone <sup>2</sup> , <i><sup>1</sup>Mérieux NutriSciences Italia, Italy, <sup>2</sup>University of Florence, Italy</i>
12:25-12:30	<b>[FP1.12]</b> <b>A tale of two contexts</b> L. Hewson*, M. Cullingworth, <i>PepsiCo Europe, UK</i>
12:30-13:55	<b>Lunch   Room: Margherita Hall 1 and 2</b>
	<b>Plenary "Eating Out and Context Studies"   Chair: Debra Zellner   Room: Verdi Auditorium</b>
13:55-14:30	<b>[KN04]</b> <b>Eating out and Consumer research perspectives</b> Agnès Giboreau, <i>Institut Paul Bocuse Research Center, France</i>

14:30-16:00	<b>Parallel session 3</b> <b>"Eating Out and Context Studies"</b> Chairs: Agnès Giboreau & Monica Laureati Room: <b>Verdi Auditorium</b>	<b>Parallel session 4</b> <b>"Sensory for Health 2"</b> Chairs: Rossella Di Monaco & Sinead McCarthy Room: <b>Salieri</b>	<b>Workshop 2</b> <b>"Thought for Food: How Cognition determines Perceptions and Preferences"</b> Chairs: T. L. White & J. Prescott Room: <b>Vivaldi</b>
14:30-14:45	<b>[O3.1]</b> <b>Gastronomy as a way to improve perception of losing weight diets: Impact of food choice drivers in the study of wellbeing in real context</b> M. Mora* <sup>1,2</sup> , G. López-Font <sup>1,2</sup> , E. Urdaneta <sup>3</sup> , C. Chaya <sup>1</sup> , <sup>1</sup> Universidad Politécnica de Madrid, Spain, <sup>2</sup> BCCInnovation. Technological Center on Gastronomy, Spain, <sup>3</sup> Euskampus Fundazioa, Spain	<b>[O4.1]</b> <b>The effect of priming and shelf labelling on purchase probability of salt reduced food products - an in-store experiment</b> T. Mørk*, L. Lähteenmäki, K.G. Grunert, Aarhus University, Denmark	<b>[WK02]</b> <b>Thought for food: How cognition determines perceptions and preferences</b> T.L. White* <sup>1,2</sup> , J. Prescott <sup>3</sup> , <sup>1</sup> Le Moyne College, USA, <sup>2</sup> SUNY Upstate Medical University, USA, <sup>3</sup> TasteMatters Research and Consulting, Australia, <sup>4</sup> University of Florence, Italy
14:45-15:00	<b>[O3.2]</b> <b>Impact of the context on customers' evaluations of products' subparts</b> N. Herbeth* <sup>1</sup> , D. Blumenthal <sup>1</sup> , <sup>1</sup> Groupe Renault, France, <sup>2</sup> Université Paris-Saclay, France	<b>[O4.2]</b> <b>Does a pleasure-based intervention at home improve the nutritional quality of mid-afternoon snacks in the mother-child dyads?</b> D. Poquet* <sup>1</sup> , E. Ginon <sup>1</sup> , C. Sénécal <sup>1</sup> , S. Marette <sup>2</sup> , S. Issanchou <sup>1</sup> , S. Monnery-Patris <sup>1</sup> , <sup>1</sup> Univ. Bourgogne Franche-Comté, France, <sup>2</sup> UMR Economie Publique, INRA-AgroParisTech, France	
15:00-15:15	<b>[O3.3]</b> <b>Context Matters: The effect of consumption context on consumer hedonics, emotional response and product choice</b> M. Nijman* <sup>1</sup> , C. Hidrio <sup>2</sup> , F. Dehrman <sup>2</sup> , R. Ford <sup>1</sup> , J. Hort <sup>1,3</sup> , <sup>1</sup> University of Nottingham, UK, <sup>2</sup> Anheuser-Busch InBev, Belgium, <sup>3</sup> Massey University, New Zealand	<b>[O4.3]</b> <b>Beyond feeling full-a detailed characterisation of the appetite reducing effects of protein compared to carbohydrate</b> B.V. Andersen* <sup>1</sup> , O.J. Hulme <sup>1</sup> , D.V. Byrne <sup>1</sup> , <sup>1</sup> Aarhus University, Denmark, <sup>2</sup> Danish Research Centre for Magnetic Resonance, Denmark	
15:15-15:30	<b>[O3.4]</b> <b>Comparison of sensory visual properties of food products in real and virtual conditions</b> M-A. Gouton <sup>1</sup> , C. Dacremont <sup>2</sup> , D. Blumenthal* <sup>1</sup> , <sup>1</sup> Université Paris-Saclay, France, <sup>2</sup> Université Bourgogne Franche-Comté, France	<b>[O4.4]</b> <b>Drivers of liking and disliking of eight prototypes of a nutritious drink developed for adults and adults with HIV living in food insecurity in Malawi: An open-ended question study</b> S. Rodas-Moya* <sup>1</sup> , R. Stadler <sup>2,1</sup> , C. de Graaf <sup>3,1</sup> , S. de Pee <sup>1,2</sup> , B. Piqueras-Fiszman <sup>1</sup> , <sup>1</sup> Wageningen University, The Netherlands, <sup>2</sup> United Nations World Food	

		<i>Programme, Italy, <sup>3</sup>Tufts University, USA</i>	
15:30-15:45	<b>[O3.5]</b> <b>Liking differences unfolded - a study to explain how immersive contexts lead to more differentiated liking scores</b> <i>R. Möslein*, M. Strack, isi GmbH, Germany</i>	<b>[O4.5]</b> <b>Factors affecting food preferences and their relationship with metabolic traits in Italian cohorts</b> <i>M.P. Concas*<sup>1</sup>, E. Catamo<sup>2</sup>, P. Gasparini<sup>1,2</sup>, A. Robino<sup>1</sup>, <sup>1</sup>Institute for Maternal and Child Health - IRCCS "Burlo Garofolo", Italy, <sup>2</sup>University of Trieste, Italy</i>	<b>[WK02] continued</b>
15:45-16:00	<b>[O3.6]</b> <b>Hedonic studies on oral nutritional supplements: Sip vs. full portion and malnourished vs. healthy older adults</b> <i>M. Oortman*, M. Kleijn, J. Rason, C. Corbier, Danone Nutricia Research, The Netherlands</i>	<b>[O4.6]</b> <b>Comparison of two sugar reduction strategies with children: Case study with grape nectars</b> <i>M.L. Lima<sup>1</sup>, G. Ares<sup>2</sup>, R. Deliza*<sup>3</sup>, <sup>1</sup>Federal Rural University of Rio de Janeiro, Brazil, <sup>2</sup>Universidad de La República, Uruguay, <sup>3</sup>Embrapa Agroindústria de Alimentos, Brazil</i>	
16:00-18:30	<b>Poster Session and Refreshments   Room: Margherita Hall 1 and 2</b> <b>Poster Session 1: [P1.1] – [P1.200]</b>		

Tuesday 4 September 2018			
08:45-09:20	<b>Plenary "Individual Differences"   Chair: Joanne Hort   Room: Verdi Auditorium</b> <b>[KN05]</b> <b>Individual differences in sensory perception create unique experience worlds</b> <b>Mari Sandell, Turku University, Finland</b>		
09:20-09:30	<b>E3S and SISS Student Awards</b>		
09:30-11:00	<b>Parallel session 5</b> <b>"Individual Differences"</b> <b>Chairs: Lisa Methven &amp; Caterina Dinnella</b> <b>Room: Verdi Auditorium</b>	<b>Parallel session 6</b> <b>"Emotions in Sensory and Consumer Studies"</b> <b>Chairs: Betina Piqueras Fizman &amp; Carolina Chaya</b> <b>Room: Salieri</b>	<b>Parallel session 7</b> <b>"Statistics for Sensory"</b> <b>Chairs: Gaston Ares &amp; Wender Bredie</b> <b>Room: Vivaldi</b>
09:30-09:45	<b>[O5.1]</b> <b>Sweet vs bitter - sweet vs sour. The role of personality traits and taste responsiveness on sensory perception and liking of basic tastes</b> <b>S. Spinelli*<sup>1</sup>, E. Monteleone<sup>1</sup>, C. Dinnella<sup>1</sup>, A. De Toffoli<sup>1</sup>, J. Prescott<sup>1,2</sup>, M. Laureati<sup>3</sup>, E. Pagliarini<sup>3</sup>, L. Torri<sup>4</sup>, A. Bendini<sup>5</sup>, T. Gallina Toschi<sup>5</sup>, <sup>1</sup>University of Florence, Italy, <sup>2</sup>TasteMatters Research &amp; Consulting, Australia, <sup>3</sup>University of Milan, Italy, <sup>4</sup>University of Gastronomic Sciences, Italy, <sup>5</sup>University of Bologna - Alma Mater Studiorum, Italy</b>	<b>[O6.1]</b> <b>More than words can say: Use of emojis to describe product experience in children</b> <b>D. Mastorakou*, L. Hewson, E. Ravet, PepsiCo, UK</b>	<b>[O7.1]</b> <b>How task instructions affect performance on the unspecified tetrad test</b> <b>J.C. Castura*, S.K. King, K. Phipps, Compusense Inc., Canada</b>
09:45-10:00	<b>[O5.2]</b> <b>Comparison of methods to measure oral tactile acuity</b> <b>S. Hofmann<sup>1</sup>, C. Chaya<sup>2</sup>, E. Ferriday<sup>1</sup>, R. Ford*<sup>1</sup>, <sup>1</sup>University of Nottingham, UK, <sup>2</sup>Universidad Politécnica de Madrid, Spain</b>	<b>[O6.2]</b> <b>Barry Callebaut strikes gold with chocolate as a Symphony for the Senses. How functional, emotional and sensory profiling supports chocolate innovation</b> <b>L. Depoortere*, J. Ryckmans, Haystack International, Belgium</b>	<b>[O7.2]</b> <b>New tools for the analysis of mono and multi-intake TDS and TCATA data and for estimating their repeatability, allowing for a fair comparison between them</b> <b>P. Schlich, INRA, France</b>
10:00-10:15	<b>[O5.3]</b> <b>Heritable component of sweet and fat taste perception in European children and their parents</b> <b>H.S. Jilani*<sup>1</sup>, C. Dering<sup>1</sup>, J. Kaprio<sup>2</sup>, H. Charalambos<sup>3</sup>, S. De Henauw<sup>4</sup>, L. Lissner<sup>5</sup>, D. Molnar<sup>6</sup>, L.A. Moreno<sup>7</sup>, V. Pala<sup>8</sup>, P. Russo<sup>9</sup>, <sup>1</sup>Leibniz-Institute for Prevention Research and Epidemiology - BIPS, Germany, <sup>2</sup>University of Helsinki, Finland, <sup>3</sup>Research</b>	<b>[O6.3]</b> <b>Nude cosmetic compositions stimulate consumer emotions, perspectives or illusion?</b> <b>E. Mérat*<sup>1</sup>, A. Aubert<sup>2</sup>, S. Cambos<sup>1</sup>, F. Vial<sup>2</sup>, P. Beau<sup>2</sup>, <sup>1</sup>SEPPIC, France, <sup>2</sup>EMOSPIN, France</b>	<b>[O7.3]</b> <b>Uncovering the hierarchy of consumer needs</b> <b>P. Wojnicz, J. Martinez, R. Popper*, P&amp;K Research, USA</b>



	and Education Institute of Child Health, Cyprus, <sup>4</sup> Ghent University, Belgium, <sup>5</sup> University of Gothenburg, Sweden, <sup>6</sup> University of Pécs, Hungary, <sup>7</sup> University of Zaragoza, Spain, <sup>8</sup> Fondazione IRCCS Istituto Nazionale dei Tumori, Italy, <sup>9</sup> Institute of Food Sciences, Italy		
10:15-10:30	<b>[O5.4]</b> <b>The development of basic taste preferences in 4-6-year olds</b> F.F.F. Vennerød* <sup>1,2</sup> , V.L. Almli <sup>1</sup> , <sup>1</sup> Nofima, Norway, <sup>2</sup> University of Oslo, Norway	<b>[O6.4]</b> <b>Predicting children's food choice using overall liking, sensory terms and emoji</b> J. Verwaeren, S. Lagast, X. Gellynck, J.J. Schouteten*, Ghent University, Belgium	<b>[O7.4]</b> <b>Rethinking hedonic scaling: A new approach to analysing the 9-point hedonic scale with Rasch modelling</b> P. Ho, University of Leeds, UK
10:30-10:45	<b>[O5.5]</b> <b>Where are we with individual variation in perception? - Understanding different taste phenotype and genotype in taste sensitivity</b> Q. Yang* <sup>1</sup> , A. Williamson <sup>1</sup> , J. Hort <sup>1</sup> , <sup>1</sup> University of Nottingham, UK, <sup>2</sup> Unilever, UK, <sup>3</sup> Massey University, New Zealand	<b>[O6.5]</b> <b>From first to last bite: Emotions change from high to low arousal and dominant sensations built-up during multiple bite assessment of yogurt</b> R. van Bommel* <sup>1,2</sup> , M. Stieger <sup>1,2</sup> , N. Boelee <sup>1</sup> , P. Schlich <sup>3</sup> , G. Jager <sup>1,2</sup> , <sup>1</sup> TI Food and Nutrition, The Netherlands, <sup>2</sup> Wageningen University, The Netherlands, <sup>3</sup> INRA, France	<b>[O7.5]</b> <b>Understanding consumer segmentation in product perception thanks to Semi-Markov Chains modeling of TDS data</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 Bourgogne Franche Comté, France
10:45-11:00	<b>[O5.6]</b> <b>Flipping the script: Using TCATA to investigate differences between participants rather than products</b> M. Thibodeau* <sup>1</sup> , J. Mitchell <sup>1</sup> , J. Castura <sup>2</sup> , H. Pickering <sup>1</sup> , G. Pickering <sup>1,3</sup> , <sup>1</sup> Brock University, Canada, <sup>2</sup> Compusense Inc., Canada, <sup>3</sup> Charles Sturt University, Australia	<b>[O6.6]</b> <b>Enjoying the pet feeding experience: How culture influence pet owners perception of the smell of kibbles</b> P. Delime* <sup>1</sup> , K. Koppel <sup>2</sup> , A. De Ratuld <sup>1</sup> , <sup>1</sup> Diana Pet Food, France, <sup>2</sup> Kansas State University, USA	<b>[O7.6]</b> <b>All you need to know about panel and panellist performance</b> T. Worch*, A. Hasted, Qi Statistics Ltd, UK
11:00-11:30	<b>Refreshment Break   Room: Margherita Hall 1 and 2</b>		
11:30-12:30	<b>Flash poster presentation 2   Chair: Mari Sandell   Room: Verdi Auditorium</b>		
11:30-11:35	<b>[FP2.1]</b> <b>The relative influence of product intrinsic and extrinsic factors on sweetness perception in non-carbonated fruit beverages</b> Q.J. Wang* <sup>1</sup> , L.A. Mielby <sup>2</sup> , A.K. Thybo <sup>3</sup> , A.S. Bertelsen <sup>2</sup> , U. Kidmose <sup>2</sup> , C. Spence <sup>1</sup> , D.V. Byrne <sup>2</sup> , <sup>1</sup> University of Oxford, UK, <sup>2</sup> University of Aarhus, Denmark, <sup>3</sup> Rynkeby Foods A/S, Denmark		
11:35-11:40	<b>[FP2.2]</b> <b>Hunger and hedonic choices: Temporal orientation mediates the effect of hunger on hedonic choices across domains</b> T. Otterbring, Aarhus University, Denmark		
11:40-11:45	<b>[FP2.3]</b> <b>Psychological traits affect liking and choice of phenol-rich foods</b> A. De Toffoli* <sup>1</sup> , S. Spinelli <sup>1</sup> , C. Dinnella <sup>1</sup> , M. Laureati <sup>2</sup> , T. Gallina Toschi <sup>3</sup> , F. Napolitano <sup>4</sup> , L. Torri <sup>5</sup> , I. Endrizzi <sup>6</sup> , E. Arena <sup>7</sup> , R. Di Monaco <sup>8</sup> , <sup>1</sup> University of Florence, Italy, <sup>2</sup> University of Milan, Italy,		



	<sup>3</sup> University of Bologna – Alma Mater Studiorum, Italy, <sup>4</sup> University of Basilicata, Italy, <sup>5</sup> University of Gastronomic Sciences, Pollenzo (CN), Italy, <sup>6</sup> Edmund Mach Foundation, San Michele all'Adige (TN), Italy, <sup>7</sup> University of Catania, Italy, <sup>8</sup> University of Naples Federico II, Italy		
11:45-11:50	<b>[FP2.4]</b> <b>Exploring the influence of sensorial cues of fat perception on expected satiety and post-ingestive satiety of a model food matrix varying in fat content</b> X. Zhou* <sup>1</sup> , L. Methven <sup>1</sup> , J. Lovegrove <sup>1</sup> , P. Wilde <sup>2</sup> , M. Hussein <sup>2</sup> , M. Yeomans <sup>3</sup> , <sup>1</sup> University of Reading, UK, <sup>2</sup> Quadram Bioscience Institute, UK, <sup>3</sup> University of Sussex, UK		
11:50-11:55	<b>[FP2.5]</b> <b>Investigating the influence of different mouth behaviour on expectations of satiation and satiety</b> Q.C. Nguyen* <sup>1,2</sup> , T. Naes <sup>1</sup> , P. Varela <sup>1</sup> , <sup>1</sup> Nofima AS, Norway, <sup>2</sup> The Norwegian University of Life Sciences, Norway		
11:55-12:00	<b>[FP2.6]</b> <b>Food neophobia, odour sensitivity and overall flavour perceptions in food</b> R. Di Monaco* <sup>1</sup> , S. Cavella <sup>1</sup> , N.A. Miele <sup>1</sup> , S. Puleo <sup>1</sup> , A. Braghieri <sup>2</sup> , N. Condelli <sup>2</sup> , F. Napolitano <sup>2</sup> , A.M. Riviezzi <sup>2</sup> , A. Bendini <sup>3</sup> , R. Palagano <sup>3</sup> , <sup>1</sup> University of Naples Federico II, Italy, <sup>2</sup> University of Basilicata, Italy, <sup>3</sup> University of Bologna, Italy		
12:00-12:05	<b>[FP2.7]</b> <b>Crossmodal associations between flavours and shapes can be used to set up consumer expectations</b> I. Gil-Pérez* <sup>1</sup> , I. Lidón <sup>1</sup> , R. Rebollar <sup>1</sup> , B. Piqueras-Fiszman <sup>2</sup> , <sup>1</sup> Universidad de Zaragoza, Spain, <sup>2</sup> Wageningen University & Research, The Netherlands		
12:05-12:10	<b>[FP2.8]</b> <b>Food-beverage pairing: Does information modulate aromatic similarity effect</b> A. Eschevins* <sup>1,2</sup> , A. Giboreau <sup>2</sup> , C. Dacremont <sup>1</sup> , <sup>1</sup> Université Bourgogne-Franche Comté, France, <sup>2</sup> Institut Paul Bocuse, France		
12:10-12:15	<b>[FP2.9]</b> <b>Developing novel foods with insects - to see or not to see</b> K. Reinbold, N.M. Pecoraro, M.B. Frøst*, <i>University of Copenhagen, Denmark</i>		
12:15-12:20	<b>[FP2.10]</b> <b>Exploring global and partial polarised sensory positioning: A case study with trained assessors and honeybush herbal tea</b> E.I. Moelich* <sup>1</sup> , M. Muller <sup>1</sup> , E. Joubert <sup>2</sup> , T. Næs <sup>3</sup> , <sup>1</sup> Stellenbosch University, South Africa, <sup>2</sup> Agricultural Research Council, South Africa, <sup>3</sup> University of Copenhagen, Denmark		
12:20-12:25	<b>[FP2.11]</b> <b>Increasing liking and improving sensory profile of cereal bars incorporating dried edible crickets: Impact of defatting of <i>Acheta domesticus</i> and <i>Gryllobates sigillatus</i> flours</b> J.C. Ribeiro <sup>1,2</sup> , L.M. Cunha* <sup>1,2</sup> , R.C. Lima <sup>3</sup> , M.R.G. Maia <sup>4,5</sup> , A.R.J. Cabrita <sup>4,5</sup> , <sup>1</sup> University of Porto, Faculty of Sciences, Portugal, <sup>2</sup> GreenUPorto, Portugal, <sup>3</sup> Sense Test, Portugal, <sup>4</sup> University of Porto, Portugal, <sup>5</sup> LAQV-REQUIMTE, Portugal		
12:25-12:30	<b>[FP2.12]</b> <b>Studying product likers from gazing behavior, wanting to try, expected liking to tasted liking. A case study with Austrian wafers</b> T.M.H. Vu <sup>1,2</sup> , V.P. Tu <sup>2</sup> , T. Koll <sup>1</sup> , K. Duerrschmid* <sup>1</sup> , <sup>1</sup> University of Natural Resources and Life Sciences, Austria, <sup>2</sup> Hanoi University of Science and Technology, Vietnam		
12:30-13:55	Lunch   Room: Margherita Hall 1 and 2		
	Plenary "Sensory for Sustainability"   Chair: Margrethe Hersleth   Room: Verdi Auditorium		
13:55-14:30	<b>[KN06]</b> <b>A sense for sustainability? – How sensory consumer science can contribute to sustainable development of the food sector</b> Jessica Aschemann-Witzel, Aarhus University, Denmark		
14:30-16:00	<b>Parallel session 8</b> "Sensorial for Sustainability" Chairs: Jessica Aschemann-Witzel & Fiorella Sinesio <b>Room: Verdi Auditorium</b>	<b>Parallel session 9</b> "Instrumental Measuring for Sensory" Chairs: Tullia Gallina Toschi & Klaus Dürschmid <b>Room: Salieri</b>	<b>Workshop 3 E3S</b> "Lost in Translation: Issues in Cross-cultural and Multi-Country Studies" Chair: S. Spinelli & J. Delarue <b>Room: Vivaldi</b>

14:30-14:45	<p><b>[O8.1]</b>  <b>The clash between naturalness and processed perception in plant based foods</b>  P. Varela*<sup>1</sup>, K.S. Mhyrer<sup>1</sup>, V. Fifi<sup>2</sup>, G. Arvisenet<sup>2</sup>, A. Gonera<sup>1</sup>, D. Valentin<sup>2</sup>, <sup>1</sup>Nofima, Norway, <sup>2</sup>Centre des Sciences du Goût et de l'Alimentation, France</p>	<p><b>[O9.1]</b>  <b>Automated image analysis of human tongue to assess individual variation in fungiform papillae density and size</b>  M. Piochi*<sup>1</sup>, C. Dinnella<sup>2</sup>, L. Pierguidi<sup>2</sup>, L. Torri<sup>1</sup>, S. Spinelli<sup>2</sup>, E. Monteleone<sup>1</sup>, E. Arena<sup>3</sup>, M.C. Cravero<sup>4</sup>, L. Galassi<sup>5</sup>, T. Gallina Toschi<sup>6</sup>, A. Garavaldi<sup>7</sup>, L. Lozano<sup>8</sup>, E. Piasientier<sup>9</sup>, E. Gatti<sup>10</sup>, <sup>1</sup>University of Gastronomic Sciences, Italy, <sup>2</sup>University of Florence, Italy, <sup>3</sup>University of Catania, Italy, <sup>4</sup>CREA – Research Centre for Viticulture and Enology, Italy, <sup>5</sup>ERSAF – Regional Agency for Services to Agriculture and Forestry, Italy, <sup>6</sup>University of Bologna, Italy, <sup>7</sup>C.R.P.A. S.p.A., Reggio Emilia, Italy, <sup>8</sup>Laimburg Research Centre, Italy, <sup>9</sup>University of Udine, Italy, <sup>10</sup>IBIMET-CNR, Italy</p>	<p><b>[WK03]</b>  <b>Lost in translation: Issues in cross-cultural and multi-country studies</b>  S. Spinelli*<sup>1,2</sup>, J. Delarue<sup>1</sup>, <sup>1</sup>European Sensory Science Society, Italy, <sup>2</sup>University of Florence, Italy, <sup>3</sup>AgroParisTech, France</p>
14:45-15:00	<p><b>[O8.2]</b>  <b>Preparing the food transition: Consumer acceptance and sensory drivers of liking for a vegetal version of a standard breakfast</b>  A. Saint-Eve*, M. Steen, M. Masson, J. Delarue, AgroParisTech, France</p>	<p><b>[O9.2]</b>  <b>Wood you like the smell? Autonomic nervous system responses and subjective evaluations of the wood smell</b>  L. Schreiner*<sup>1,2</sup>, B. Sona<sup>1</sup>, H.M. Loos<sup>1,2</sup>, <sup>1</sup>Fraunhofer Institute for Process Engineering and Packaging, Germany, <sup>2</sup>Friedrich-Alexander-Universität Erlangen Nürnberg, Germany</p>	<p><b>[WK03] continued</b></p>
15:00-15:15	<p><b>[O8.3]</b>  <b>Block Profiling: A new and efficient sensory method to evaluate plant-protein isolates</b>  A. Cosson*<sup>1,2</sup>, J. Delarue<sup>1</sup>, A.C. Mabillet<sup>1</sup>, A. Druon<sup>2</sup>, N. Descamps<sup>2</sup>, I. Souchon<sup>1</sup>, J.M. Roturier<sup>2</sup>, A. Saint-Eve<sup>1</sup>, <sup>1</sup>AgroParisTech, France, <sup>2</sup>Roquette Frères, France</p>	<p><b>[O9.3]</b>  <b>Do we change the way of eating when conducting a TDS test?</b>  A. Rizo<sup>1</sup>, I. Jimenez-Pérez<sup>2</sup>, A. Camacho-García<sup>1</sup>, S. Fizman<sup>1</sup>, P. Pérez-Soriano<sup>2</sup>, A. Tárrega*<sup>1</sup>, <sup>1</sup>Instituto de Agroquímica y Tecnología de Alimentos (IATA –CSIC), Spain, <sup>2</sup>University of Valencia, Spain, <sup>3</sup>Universitat Politècnica de València, Spain</p>	
15:15-15:30	<p><b>[O8.4]</b>  <b>Exploring duckweed acceptability among Dutch consumers: The influence of meal context and information provision</b>  G.G. Zeinstra*<sup>1</sup>, M.F.A. de Beukelaar<sup>1,2</sup>, J.J. Mes<sup>1</sup>, A.R.H.</p>	<p><b>[O9.4]</b>  <b>Toppings facilitate oral processing behavior of bread and crackers</b>  A.C. van Eck*<sup>1,2</sup>, V. Fogliano<sup>1,2</sup>, E. Scholten<sup>1,2</sup>, M.A. Stieger<sup>1,2</sup>, <sup>1</sup>TI Food and Nutrition, The Netherlands, <sup>2</sup>Wageningen</p>	

	Fischer <sup>2</sup> , <sup>1</sup> Wageningen Food & Biobased Research, The Netherlands, <sup>2</sup> Wageningen University, The Netherlands	University, The Netherlands	
15:30-15:45	<b>[O8.5]</b> <b>Development of gateway foods with seaweeds targeted children</b> A. Alsted*, A. Beim, A. Olsen, M.B. Frøst, <i>University of Copenhagen, Denmark</i>	<b>[O9.5]</b> <b>Using physiology to implicitly and continuously measure cooking and tasting experiences</b> A-M. Brouwer* <sup>1</sup> , C. Gjaltema <sup>1</sup> , J.B.F. van Erp <sup>1,2</sup> , M.A. Hogervorst <sup>1</sup> , P. Nijdam <sup>3</sup> , E. van Dam <sup>4</sup> , W. Oldenhof <sup>1</sup> , E.H. Zandstra <sup>5,6</sup> , <sup>1</sup> TNO, The Netherlands, <sup>2</sup> University of Twente, The Netherlands, <sup>3</sup> Eaglescience Software BV, The Netherlands, <sup>4</sup> Noldus, The Netherlands, <sup>5</sup> Unilever R&D, The Netherlands, <sup>6</sup> Wageningen University, The Netherlands	
15:45-16:00	<b>[O8.6]</b> <b>Are you ready for jellyfish food? A survey on the Italian population perception</b> F. Tuccillo <sup>1</sup> , L. Torri* <sup>1</sup> , S. Piraino <sup>2</sup> , T. Massari <sup>3</sup> , S. Bonelli <sup>1,4</sup> , A. Leone <sup>5</sup> , <sup>1</sup> University of Gastronomic Sciences, Italy, <sup>2</sup> University of Salento, Italy, <sup>3</sup> San Pietro S.C.A, Italy, <sup>4</sup> University of Turin, Italy, <sup>5</sup> National Research Council, Italy	<b>[O9.6]</b> <b>Image analysis as support for sensory evaluation of food</b> E. Aprea* <sup>1</sup> , P. Granitto <sup>2</sup> , I. Endrizzi <sup>1</sup> , M. Larese <sup>2</sup> , L. Menghi <sup>1</sup> , J. Zambanini <sup>1</sup> , F. Gasperi <sup>1</sup> , <sup>1</sup> Edmund Mach Foundation, Italy, <sup>2</sup> Centro Internacional Franco Argentino de Ciencias de la Información y de Sistemas, Argentina	<b>[WK03] continued</b>
16:00-18:30	<b>Poster Session and Refreshments</b>	<b>Room: Margherita Hall 1 and 2</b>	
	<b>Poster Session 2: [P2.1] – [P2.200]</b>		
20:00-00:00	<b>Conference Dinner (Ticketed Event) – <span style="color: red;">Guests to make their own way to the venue</span></b>		

Wednesday 5 September 2018			
Plenary Mind Science and Sensory for Innovation   Chair: John Prescott   Room: Verdi			
08:50-09:25	<b>[KN07]</b> <b>Hedonic contrast affects how much we like the food we eat</b> Debra A. Zellner, <i>Montclair State University, USA</i> ,		
09:25-10:00	<b>[KN08]</b> <b>Designing 'sustaining' and 'disruptive' innovations with sensory &amp; consumer science</b> David Morizet, <i>L'Oréal Research &amp; Innovation, France</i>		
10:00-10:30	Refreshment Break   Room: Margherita Hall 1 and 2		
10:30-12:00	<b>Parallel session 10</b> "Mind Science for Sensory" Chairs: Debra Zellner & Sara Spinelli <b>Room: Verdi Auditorium</b>	<b>Parallel session 11</b> "Advancements in Sensory Methods" Chairs: Flavia Gasperi & Davide Giacalone <b>Room: Salieri</b>	<b>Workshop 4</b> "Social Responsibility: The Often-Forgotten Side of Sensory & Consumer Science" Chair: P. Varela & G. Ares <b>Room: Vivaldi</b>
10:30-10:45	<b>[O10.1]</b> <b>Implicit associations between bubbles' size and pouring sounds' pitch in carbonated beverages: A promising way to increase freshness perception and categorization</b> J. Roque* <sup>1,3</sup> , J. Lafraire <sup>2,4</sup> , M. Auvray <sup>3</sup> , <sup>1</sup> Centre de Recherche Pernod Ricard, France, <sup>2</sup> Institut Paul Bocuse, France, <sup>3</sup> Sorbonne Université, France, <sup>4</sup> Institut Jean Nicod, Ecole Normale Supérieure, France	<b>[O11.1]</b> <b>Would a temporal descriptive task or just an enforced response delay modify subsequent liking score?</b> A. Thomas* <sup>1</sup> , C. Bakyono <sup>2</sup> , A-L. Loiseau <sup>2</sup> , S. Cordelle <sup>2</sup> , P. Schlich <sup>2</sup> , <sup>1</sup> SensoStat, France, <sup>2</sup> Univ. Bourgogne Franche-Comté, France	<b>[WK04]</b> <b>Social responsibility: The often forgotten side of sensory &amp; consumer science</b> P. Varela* <sup>1</sup> , G. Ares <sup>1,2</sup> , K. Appleton <sup>1,3</sup> , C. Gomez-Corona <sup>1,4</sup> , V. Almlil <sup>1</sup> , <sup>1</sup> Nofima, Norway, <sup>2</sup> Universidad de la Republica, Uruguay, <sup>3</sup> Bournemouth University, UK, <sup>4</sup> Firmenich, Mexico
10:45-11:00	<b>[O10.2]</b> <b>The impact of mental simulation on desire and choice between hedonic and utilitarian food products</b> N.C. Muñoz-Vilches*, C.M. van Trijp, B. Piqueras-Fizman, <i>Wageningen University &amp; Research, The Netherlands</i>	<b>[O11.2]</b> <b>CATA or JAR - Do they reveal different drivers of liking?</b> M. Øvrum Gaarder* <sup>1</sup> , I. Berget <sup>1</sup> , E. Hallenstvedt <sup>2</sup> , P. Varela <sup>1</sup> , <sup>1</sup> Nofima AS, Norway, <sup>2</sup> Nortura SA, Norway	
11:00-11:15	<b>[O10.3]</b> <b>LikeWant: A new methodology to measure implicit wanting for flavours and fragrances</b> D. Cereghetti* <sup>1</sup> , C. Chillà <sup>2</sup> , C. Porcherot <sup>1</sup> , I. Cayeux <sup>1</sup> , S. Delplanque <sup>2</sup> , <sup>1</sup> Firmenich SA, Switzerland, <sup>2</sup> University of Geneva, Switzerland	<b>[O11.3]</b> <b>Using a combined temporal approach with consumers to evaluate the influence of ethanol on drivers of liking for beer</b> I. Ramsey* <sup>1</sup> , C. Ross <sup>2</sup> , R. Ford <sup>1</sup> , I. Fisk <sup>1</sup> , Q. Yang <sup>1</sup> , J. Gomez-Lopez <sup>3</sup> , J. Hort <sup>1,4</sup> , <sup>1</sup> University of Nottingham, UK, <sup>2</sup> Washington State University, USA, <sup>3</sup> Campden BRI, UK, <sup>4</sup> Riddet Institute, New Zealand	<b>[WK04] continued</b>
11:15-11:30	<b>[O10.4]</b> <b>Measuring the emotional impact of sweet snacks: Implicit vs explicit methodology</b> I. Cacique <sup>1</sup> , E. Chang* <sup>1</sup> , A.	<b>[O11.4]</b> <b>Effect of mechanical properties and flavour of carrot particles added to soups on expected and</b>	

	Dean <sup>2</sup> , L. Hewson <sup>3</sup> , T. Hollowood <sup>1</sup> , <sup>1</sup> Sensory Dimensions Ltd, UK, <sup>2</sup> System 1 Insights Ltd, UK, <sup>3</sup> Pepsico, UK	<b>perceived sensory properties and liking</b> M. Santagiuliana* <sup>1,2</sup> , I. van de Hoek <sup>1</sup> , M. Stieger <sup>1,2</sup> , E. Scholten <sup>1</sup> , B. Piqueras-Fiszman <sup>1</sup> , <sup>1</sup> Wageningen University, The Netherlands, <sup>2</sup> Tl Food and Nutrition, The Netherlands	
11:30-11:45	<b>[O10.5]</b> <b>Exploring product complexity dimension: Contributions of sensory properties, emotions and individual differences</b> L. Pierguidi* <sup>1</sup> , S. Spinelli <sup>1</sup> , C. Dinnella <sup>1</sup> , F. Nardello <sup>1</sup> , R. Fusi <sup>1</sup> , S. Tatti <sup>2</sup> , M. Gregori <sup>2</sup> , E. Monteleone <sup>1</sup> , <sup>1</sup> University of Florence, Italy, <sup>2</sup> Davide Campari Milano S.p.A, Italy	<b>[O11.5]</b> <b>Novel consumer methods for product characterisation</b> M.C. Chambault, Campden BRI (Chipping Campden), UK	
11:45-12:00	<b>[O10.6]</b> <b>Are insights into consumers' product preferences just a finger swipe away?</b> A.A. Kraus* <sup>1</sup> , L. Sandvoß <sup>2</sup> , M. Tischer <sup>2</sup> , J. Wagenlehner <sup>2</sup> , M. Strack <sup>1</sup> , <sup>1</sup> isi GmbH, Germany, <sup>2</sup> Harz University of Applied Sciences, Germany	<b>[O11.6]</b> <b>From consumption behaviour to sensory measurement: Sensory characteristics of a full chocolate dessert experience to understand perceived complexity</b> J. Palczak* <sup>1,2</sup> , D. Blumenthal <sup>2</sup> , M. Rogeaux <sup>1</sup> , J. Delarue <sup>2</sup> , <sup>1</sup> Danone Research, France, <sup>2</sup> Université Paris-Saclay, France	
12:00-12:35	<b>Plenary   Chair: Kees de Graaf   Room: Verdi Auditorium</b>		
	<b>[KN09]</b> <b>Sensory science: New needs and challenges</b> Sylvie Issanchou, French National Institute for Agricultural Research, France		
12:35-13:00	<b>Closing Ceremony and Next meeting announcement</b>		