

EUROSENSE 2018

Eighth European Conference on Sensory and Consumer Research

A SENSE OF TASTE

2-5 September 2018 | Verona, Italy



Oral Programme

Sunday 2 September 2018

14:00-15:30	Registration Room: <i>Foyer</i>
	Opening & Plenary Session 1 Chair: Julien Delarue Room: <i>Verdi Auditorium</i>
15:30-16:00	Opening Ceremony – Erminio Monteleone, University of Florence
16:00-16:45	[KN01] Translating perceptions into preferences: the role of learning John Prescott, <i>TasteMatters Research & Consulting, Australia</i> ,
16:45-17:30	[KN02] Large-scale multidisciplinary studies to uncover influences on food preferences and choice Caterina Dinnella, <i>University of Florence, Italy</i>
17:30-17:45	Introduction to the Campari “aperitivo” <i>Dunc Lowe Davide Campari S.p.A., Italy</i>
17:45-19:45	Welcome Reception Room: <i>Margherita Hall 1 and 2</i>

Monday 3 September 2018

08:00-09:00	Registration Room: <i>Foyer</i>		
09:00-09:35	Plenary “Sensory for Health” Chair: Ella Pagliarini Room: <i>Verdi Auditorium</i>		
	[KN03] Make the healthy choice the happy choice - the role of taste in satiation Kees de Graaf, <i>Wageningen University, The Netherlands</i>		
09:35-11:05	Parallel session 1 “Sensory for Health 1 “ Chairs: Ella Pagliarini & Kees de Graaf	Parallel session 2 “Understanding Consumers“ Chairs: Julien Delarue & Luisa Torri	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: <i>Verdi Auditorium</i>	Room: <i>Salieri</i>	Room: <i>Vivaldi</i>
	[O1.1] – [O1.6]	[O2.1] – [O2.6]	[WK 1]
11:05-11:30	Refreshment Break Room: <i>Margherita Hall 1 and 2</i>		
11:30-12:30	Flash poster presentation 1 [FP1.1] – [FP1.12] Chair: Paula Varela Room: <i>Verdi Auditorium</i>		
12:30-13:55	Lunch Room: <i>Margherita Hall 1 and 2</i>		
13:55-14:30	Plenary “Eating Out and Context Studies” Chair: Debra Zellner Room: <i>Verdi Auditorium</i>		
	[KN04] Eating out and consumer research perspectives Agnès Giboreau, <i>Institut Paul Bocuse Research Center, France</i>		
14:30-16:00	Parallel session 3 “Eating Out and Context Studies“ Chairs: Agnès Giboreau & Monica Laureati	Parallel session 4 “Sensory for Health 2“ Chairs: Rossella Di Monaco & Sinead McCarthy	Workshop 2 “Thought for Food: How Cognition determines Perceptions and Preferences“ Chairs: T. L. White & J. Prescott
	Room: <i>Verdi Auditorium</i>	Room: <i>Salieri</i>	Room: <i>Vivaldi</i>
	[O3.1] – [O3.6]	[O4.1] – [O4.6]	[WK 2]
16:00-18:30	Poster Session and Refreshments Room: <i>Margherita Hall 1 and 2</i>		
	Poster Session 1: [P1.1] – [P1.200]		

Tuesday 4 September 2018			
08:45-09:20	Plenary "Individual Differences" Chair: Joanne Hort Room: <i>Verdi Auditorium</i>		
	[KN05] Individual differences in sensory perception create unique experience worlds Mari Sandell, <i>Turku University, Finland</i>		
09:20-09:30	E3S and SISS Student Awards Chair: Carolina Chaya and Ella Pagliarini Room: <i>Verdi Auditorium</i>		
09:30-11:00	Parallel session 5 "Individual Differences" Chairs: Lisa Methven & Caterina Dinnella Room: <i>Verdi Auditorium</i>	Parallel session 6 "Emotions in Sensory and Consumer Studies" Chairs: Betina Piqueras Fiszman & Carolina Chaya Room: <i>Salieri</i>	Parallel session 7 "Statistics for Sensory" Chairs: Gaston Ares & Wender Bredie Room: <i>Vivaldi</i>
	[05.1] – [05.6]	[06.1] – [06.6]	[07.1] – [07.6]
11:00-11:30	Refreshment Break Room: <i>Margherita Hall 1 and 2</i>		
11:30-12:30	Flash poster presentation 2 [FP2.1] – [FP2.12] Chair: Mari Sandell Room: <i>Verdi Auditorium</i>		
12:30-13:55	Lunch Room: <i>Margherita Hall 1 and 2</i>		
13:55-14:30	Plenary "Sensory for Sustainability" Chair: Margrethe Hersleth Room: <i>Verdi Auditorium</i>		
	[KN06] A sense for sustainability? – How sensory consumer science can contribute to sustainable development of the food sector Jessica Aschemann-Witzel, <i>Aarhus University, Denmark</i>		
14:30-16:00	Parallel session 8 "Sensory for Sustainability" Chairs: Jessica Aschemann-Witzel & Fiorella Sinesio Room: <i>Verdi Auditorium</i>	Parallel session 9 "Instrumental Measurements for Sensory" Chairs: Tullia Gallina Toschi & Klaus Dürschmid Room: <i>Salieri</i>	Workshop 3 E3S "Lost in Translation: Issues in Cross-cultural and Multi-country Studies" Chairs: S. Spinelli & J. Delarue Room: <i>Vivaldi</i>
	[08.1] – [08.6]	[09.1] – [09.6]	[WK 3]
16:00-18:30	Poster Session and Refreshments Room: <i>Margherita Hall 1 and 2</i>		
	Poster Session 2: [P2.1] – [P2.200]		
20:00-00:00	Conference Dinner (Ticketed Event) – Guests to make their own way to the venue Venue: Palazzo e giardino Giusti, Via Giardino Giusti 2		

Wednesday 5 September 2018			
	Plenary Mind Science and Sensory for Innovation Chair: John Prescott Room: <i>Verdi Auditorium</i>		
08:50-09:25	[KN07] Hedonic contrast affects how much we like the food we eat Debra A. Zellner, <i>Montclair State University, USA</i> ,		
09:25-10:00	[KN08] Designing 'sustaining' and 'disruptive' innovations with sensory & consumer science David Morizet, <i>L'Oréal Research & Innovation, France</i>		
10:00-10:30	Refreshment Break Room: <i>Margherita Hall 1 and 2</i>		
10:30-12:00	Parallel session 10 "Mind Science for Sensory" Chairs: Debra Zellner & Sara Spinelli Room: <i>Verdi Auditorium</i>	Parallel session 11 "Advancements in Sensory Methods" Chairs: Flavia Gasperi & Davide Giacalone Room: <i>Salieri</i>	Workshop 4 "Social Responsibility: the often- forgotten Side of Sensory & Consumer Science" Chairs: P. Varela & G. Ares Room: <i>Vivaldi</i>
	[10.1] – [10.6]	[11.1] – [06.6]	[WK 4]
	Plenary Chair: Kees de Graaf Room: <i>Verdi Auditorium</i>		
12:00-12:35	[KN09] Sensory science: new needs and challenges Sylvie Issanchou, <i>French National Institute for Agricultural Research, France</i>		
12:35-13:00	Closing Ceremony and Next meeting announcement		