

Oral Programme

8th Sep 2024

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10:00 - 14:00	09:30 – 15:30: Registration	Sensometric tutorial 1: Natural Language Processing for sensory and consumer scientists. A tidy introduction in R Hall 3 Presenters: Ruben Rama, Symrise Ltd, UK and Katja Tiitinen, Symrise, Germany	Sensometric tutorial 2: Introduction to component- based methods in sensory evaluation Hall 6 Presenters: John Castura, Compusense Inc., Canada and Michele Ricci, Trento, Italy	Sensometric tutorial 3: Principles of data intelligence in sensory and consumer science: Using Power BI to structure our data and insights! Merrion Room Presenters: Yoan Goupil, dsm-firmenich, Switzerland; Carlos Gomez-Corona, dsm- firmenich, France and Donato Cereghetto, dsm-firmenich, Switzerland	Sensometric tutorial 4: Analysing L-shape data in sensory and consumer sciences Minerva Suite Presenters: Quoc Cuong Nguyen, Ho Chi Minh City University of Technology, Vietnam; Daniele Asioli, University of Reading, UK; Tormod Naes, Nofima AS, Norway and Paula Varela, Nofima AS, Norway
14:00 - 15:30	Break				
15:30 - 16:15	Opening Ceremony Concert Hall				
16:15 - 17:00	Keynote speaker 1: Cross-cultural differences in perception: A current perspective Joanne Hort, Massey University, New Zealand Concert Hall				
17:00 - 17:30	Keynote speaker 2: Opportunities and challenges for sensory science in the global food industry Kate Bailey, Kerry Global Centre, Ireland Concert Hall				

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07:30 - 08:30	08:00 - 09:00: Registration	EyeQuestion workshop Hall 3 Shaping the Future of Sensory Research with EyeQuestion	MMR Workshop Hall 6
08:30 - 09:00	Keynote speaker 3: Sensory in sickness and in health Jane Parker, University of Reading, UK Concert Hall		
09:00 - 09:30	Keynote speaker 4: Sensory science beyond food - a world of sensory for all Liz Sheehan, SRL, Ireland Concert Hall		
09:30 - 11:00	Oral parallel session 01: Sensory in sickness and in health (I) Concert Hall	food products Hall 3	Workshop WKS1: Underrepresented populations: Challenges and opportunities for consumer research Presenter: Tobias Otterbring Hall 6 Authors: Tobias Otterbring, Carlos GOMEZ-CORONA, Carolina Chaya, Laura Laguna, Stergios Melios, Amanda DUPAS DE MATOS
11:00 - 11:30	Refreshment break Hall 1		
11:30 - 12:30	Flash presentations 1: Innovation & consumer perception Concert Hall	Flash presentations 2: Method Development and Fundamentals Hall 3	Flash presentations 3: Sustainable products and packaging Hall 6

12:30 - 13:30	Lunch Hall 1		
13:30 - 14:30	Poster session 1 Hall 1		
14:30 - 15:00	Keynote speaker 5: Navigating the sustainability labyrinth: The role of sensory and consumer science in packaging and product communication Valerie Lengard Almli, Nofima, Norway Concert Hall		
15:00 - 16:30	Oral parallel session 03: Sensory in sickness and in health (II) Concert Hall	Oral parallel session 04: Sustainable packaging, labelling and product communication Hall 3	E3S workshop WKS2: Challenges and practical solutions for consumer research implementation across global cultures: Perspectives from regional sensory science societies Presenter: Paula Varela Hall 6 Authors: Paula Varela, Carolina Chaya, Victoria Coutiño, Henrietta de Kock, Rosires Deliza, Joanne Hort, Abadi Gebre Mezgebe, Gie Liem, Ratapol Teratanavat, Leticia Vidal, Kristine Wilke, Maame Yaakwaah BlayAdjei
16:30 - 17:30	Poster session 1 continued and refreshments Hall 1		

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10th Sep 2024				
08:45 - 09:15	Keynote speaker 6: 'Have Your Cake And Eat It Too' - optimizing the human food experience through sensory and consumer science Helene Hopfer, Penn State University, USA Concert Hall			
09:15 - 10:45	Oral parallel session 05: Strategies to reduce food waste and sensory challenges and opportunities for existing, novel and alternative proteins Concert Hall	Oral parallel session 06: Method development and optimisation in sensory and consumer science Hall 3	Workshop WKS3: Food neophobia in Europe across the life course: an E3S collaborative study Presenter: Sara Spinelli Hall 6 Authors: M Laureati, S Spinelli, C Dinnella, V Almli, C Chaya, N da Quinta, R Di Monaco, F Gasperi, S Lignou, R Marín-Arroyo, L Methven, Ca Muñoz-González, M del Pozo-Bayon, M Piochi, S Puleo, A Tárrega, L Torri, Ms Wallner, K Wendin, Q Yang	
10:45 - 11:10	Refreshment break Hall 1			
11:10 - 11:20	E3S Student Awards Concert Hall			
11:20 - 12:50	Emerging Talent Spotlight Seminar Concert Hall			
12:50 - 13:30	Lunch Hall 1			
13:30 - 14:30	Poster session 2 Hall 1			
14:30 - 15:00	Keynote speaker 7: Grilling the myths: Uncomfortable truths and promising paths in consumer research on alternative proteins Davide Giacalone, University of Southern Denmark, Denmark Concert Hall			
15:00 - 16:30	Oral parallel session 07: Innovation and NPD Concert Hall	Oral parallel session 08: Fundamentals of sensory perception (I) Hall 3	Workshop WKS4: Advancing the field and practice of food consumer science Presenter: Machiel Reinders Hall 6	
16:30 - 17:30	Poster session 2 continued and refreshments Hall 1			

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08:45 - 09:15	Keynote speaker 8: The evolving role of liking in sensory and consumer science Thierry Worch, Friesland-Campina, The Netherlands Concert Hall		
09:15 - 09:45	Keynote speaker 9: Fundamentals of sensory perception Sara Spinelli, University of Florence, Italy Concert Hall		
09:45 - 10:15	Refreshment break Hall 1		
10:15 - 11:45	Oral parallel session 09: Fundamentals of sensory perception (II) Concert Hall	Oral parallel session 10: Sensometrics Hall 3	Workshop WKS5: Exploring the intersection of new technologies and sensory & consumer science Presenter: Maddalena Libardi Hall 6 Authors: Maddalena Libardi, Rignald Span, Joachim Schouteten, Christelle Porcherot, Alexandra Kuzmina, Gerry Jager, Machiel Reinders
11:45 - 12:15	Keynote speaker 10: Future sensory perspectives Ciaran Forde, Wageningen University & Research, The Netherlands Concert Hall		
12:15 - 12:45	Closing Ceremony and next meeting announcement Concert Hall		