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*, K.S. Pondicherry2, C. Reppich2, 1Anton Paar Germany GmbH, Germany, 2Anton 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*, M. Campagnaro2, M. Vegro1, G. Lomolino1, 1University of Padova, Italy, 2Il 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*, T. Hollowood2, S. Gue1, 1PepsiCo Europe, UK, 2Sensory Dimensions, UK

[P1.07] Impact of immersive techniques to capture consumer reality
F. Sinesio*, E. Moneta1, S. Abbà2, C. Porcherot Lassalette3, L. Dreyfuss4, K. Guillamet4, S. Bruyninckx5, C. Laporte5, S. Henneberg5, J.A. McEwan7, 1CREA - Research Centre for Food and Nutrition, Italy, 2Adacta International, Italy, 3Firmenich, Switzerland, 4Biofortis, France, 5Haystack, Belgium, 6isi GmbH, Germany, 7Jean 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*, B. S. Menegali1, M. M. Martins1, M. M. Selani2, T. C. Merlo1, I. Solettì1, A.C. B. Teixeira1, E.E. Ribeiro Jr3, J. Rios-Mera1, C.J. Contreras-Castillo1, 1Universidade de São Paulo (LAN), Brazil, 2Universidade Federal de São Paulo, Brazil, 3Universidade 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. Nachtshiem*, A. Trabert, O. Biedekarken, Döhler GmbH, Germany

[P1.13] Food neophobia: School cafeteria experiment for choosing special rice
K. Akai*, K. Aoki1,2, K. Ujiie1,2, 1Shimane University, Japan, 2Kyushu University, Japan, 3TSUKUBA University, Japan

[P1.14] Stepping beyond the lab – harnessing the power of sensory DA panels to capture contextual user experience insights
C.A. Witthers*, 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. Criado1, L. Laguna1, C. Pais2, C. Quero1, C. Chaya3, M.A. Pozo-Bayón*, 1CIAL (CSIC-UAM), Spain, 2Restaurante La Bomba Bistro, Spain, 3ETSIAAB-UPM, Spain
[P1.16] Can consumers’ beliefs towards food preparation explain hedonic differences between consumption contexts?
A. Galiñanes Plaza, L. Saulais, J. Delarue, Université Paris-Saclay, France, Institut Paul Bocuse, France

[P1.17] Context as reference point: Differences in consumer evaluation of dishes according to consumption situation
A. Galiñanes Plaza, L. Saulais, D. Blumenthal, J. Delarue, Université Paris-Saclay, France, 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, H. Cadiou, O. Gautreau, P. Manfredi, R. Bleibaum, SAM Sensory and Marketing International GmbH, Germany, Dragonfly, USA

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

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

[P1.23] Impact of ready meal product packaging on consumer's liking, expected satiety and healthiness perception
L. Laguna, M.D. Garrido, B. Gómez, M.B. Linares, S. Fiszman, A. Tarrega, Instituto de Agroquímica y Tecnología de los Alimentos (IATA, CSIC), Spain, Universidad de Murcia, Spain, 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, K.G. Grunert, G. Lobos, E. Miranda-Zapata, M. Denegri, C. Hueche, Universidad de La Frontera, Chile, Aarhus University, Denmark, Universidad de Talca, Chile

B. Schnettler, G. Lobos, E. Miranda-Zapata, M. Denegri, M. Lapo, G. Ares, C. Hueche, Universidad de La Frontera, Chile, Universidad de Talca, Chile, Universidad Católica de Santiago de Guayaquil, Ecuador, Universidad de La República, Uruguay

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

[P1.27] Combining different vegetables: The effect on sensory properties and acceptance
V.L. van Stokkom, C. de Graaf, O. van Kooten, University of Applied Sciences Inholland, The Netherlands, 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, M. Caro, N. Sastre, N. Da Quinta, B. De Diego, L. Alonso, M. Ibarguen, AZTI-Tecnalia, Spain, Eurest Colectividades, Spain

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[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. Zeinstra1, D. Van Wolteren1,2, M. Nijenhuis-de Vries1, A. Haveman-Nies2, 1Wageningen Food & Biobased Research, The Netherlands, 2Wageningen 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. Jilani1, C. Derigi1, G. Eiben2-3, F. Lauria4, N. Michels2, D. Molnar6, L.A. Moreno2, V. Pala6, M. Tornaritis1, T. Veidebaum10, W. Ahrens1,11, A. Hebestreit1, 1Leibniz-Institute for Prevention Research and Epidemiology - BIPS, Germany, 2University of Gothenburg, Sweden, 3University of Stokkøve, Sweden, 4Institute of Food Sciences, Italy, 5Ghent University, Belgium, 6University of Pécs, Hungary, 7University of Zaragoza, Spain, 8Fondazione IRCCS Istituto Nazionale dei Tumori, Italy, 9Research and Education Institute of Child Health, Cyprus, 10National Institute for Health Development, Estonia, 11University of Bremen, Germany

[P1.38] Linking sensory cues and nudging to improve consumer’s health
A. Miellmann*, 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 sweeteners
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*, I. Vagen2, G. Guren3, G. Schimidt1, G.I. Borge1, P. Varela1, 1Nofima, Norway, 2NIBIO, Norway, 3Norwegian Agricultural Extension Service, Norway

[P1.43] Less salt and still the same saltiness: What is the maximum? Three products example

[P1.44] Consumer understanding, perception and interpretation of serving size information on food labels: A scoping review
T. Bucher1,2, K. Duncanson1,2, B. Murawski2, K. Van der Horst3, D. Labbe*3, 1The University of Newcastle, Austria, 2The University of Newcastle, Australia, 3Nestlé 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*, A. Rönkä2, M. Hujo1, M. Sandell3, L. Lytylikäinen3, 1University of Eastern Finland, Finland, 2University of Jyväskylä, Finland, 3University of Turku, Finland, 4National Nutrition Council, Finland

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

[P1.48] Effect of cisplatin chemotherapy on olfactory and gustatory function in bronchial cancer patients
K. Drarén1,2, M. Bensafi1, A. Doukas1, A. Giboreau1, 1Institut Paul Bocuse, France, 2Centre 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*, S. Gagnaire1, D. Lamboley2, K. Vie1, 1Laboratoires Clarins, France, 2Wellness Management, France
[P.1.50] Nutritional and sensorial analysis of functional cheese bread with green banana flour
M. Santana*, C. Azara, Faculdade Arthur Sô Earp Neto, Brazil

[P.1.51] The science of gamification and serious gaming: A promising strategy for family nutrition education?
F. Barbet*1, 2, G. Dubourg1, D. Paquelin2, I. Urdapilleta3, 1Nutrikéo Consulting, France, 2Bordeaux Montaigne University, France, 3Paris 8 University, France

[P.1.52] Creation and consumer validation of appealing low sweetened beverages
C. Egoroff, S. Cagetti*, M. Pellegrinelli, E. Van Ommeren, N. Vlasblom, Givaudan Nederland BV, The Netherlands

[P.1.53] 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

[P.1.54] Perceived and nutritional healthiness in everyday meals
L. Lähteenmäki*, P. Haugaard1, R. Friis1, B.E. Birgisdottir2, I. Thorsdottir2, 1Aarhus University, Denmark, 2University of Iceland, Iceland

[P.1.55] Consumers’ liking of bitter-tasting vegetables - the influence of the type, the bitterness perception and familiarity of the vegetables
L. Kramer1, U. Kidmose*, S. Daverkosen2, N. Eggers1, 1Aarhus University, Denmark, 2Aarstidem A/S, Denmark

[P.1.56] The influence of physical activity labelling on consumers’ food product experience
J.J. Schouteten*, S. Lagast, X. Gellynck, Ghent University, Belgium

[P.1.57] Does bread come 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

[P.1.58] Can sensory food imagery lead children to choose and eat smaller portions of healthy and unhealthy snacks?
C. Lange*, C. Hachéño 2, Y. Cornil3, S. Nicklaus1, C. Schwartz1, P. Chandon2, 1Université Bourgogne Franche-Comté, France, 2INSEAD, France, 3UBC Sauder, Canada

[P.1.59] A systematic review and meta-analysis investigating the effects of oral processing on hunger and energy intake
E.M. Krop1, M.M. Hetherington1, C. Nekitsing1, S. Miquel2, L. Postelnicu3, A. Sarkar1, 1University of Leeds, UK, 2Mars-Wrigley, USA, 3Mentis Consulting, Belgium

[P.1.60] Sensory perception of salt content of snacks
I. Kalnina*, E. Straumite, Latvia University of Life Sciences and Technologies, Latvia

[P.1.61] The effect of fat content reduction on some sensory properties of butter biscuits
M. Korosć *1, A. Zupan1, S. Filip2, J. Bertonecji1, 1University of Ljubljana, Slovenia, 2Pekarna Pecjak d.o.o., Slovenia

[P.1.62] Acceptability of a new olive pomace enriched biscuits (PreBiÒ®) in a dietary intervention with mildly hypercholesterolemic volunteers
L. Menghi*, I. Endrizzi1, E. Aprea1, J. Zambanini1, E. Betta1, L. Conterno2, F. Gasperi1, 1Fondazione Edmund Mach, Italy, 2Research Centre Laimburg, Italy

[P.1.63] 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

[P.1.64] Association between global sensory impairment and aging in Italian samples
M.P. Concas*, A. Robino1, E. Catamo2, M. Mezzavilla1, M. Brumat2, G. Giratto2, P. Gasparini1, 1, 2RCCS Burlo Garofolo, Italy, 3University of Trieste, Italy

[P.1.65] Sensory interactions of sugar reduced and protein enriched stirred fruit yoghurts
M. Lucchetti1, H. Stoffers1, D. Morgen2, P. Fuchsmann1, D. Guggenbuehl*, 1Agroscope, Switzerland, 2School of Agricultural, Forste and Food Sciences, Switzerland

[P.1.66] Picky eating - An analysis of concerns and support in an online family forum
P. Sandvik1, P. Nowicka1, 1Upsala University, Sweden, 2Karolinska Institutet, Sweden

[P.1.67] Functional dark chocolate with microencapsulated phytosterols: Effect of phytosterols concentration and health claim information on consumers liking
R. Tolve1, N. Condelli1, F. Galgano1, M. Di Cairano1, F. Favati2, M.C. Caruso1, 1SAFE - University of Basilicata, Italy, 2University of Verona, Italy

[P.1.68] 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. Ranilovic1, H. Tomic Obrdalj1, L. Primorac1, T. Cvetkovic1, 1Podravka Inc., Croatia, 2Faculty of Food Technology, Croatia

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[P1.69] *A new recipe for a more healthy biscuit: Bean flour instead of wheat flour*
V. Correia1, E. Mechta2, A. Ferreira3, C. Patto2, M.R. Bronze3,1, 1Universidade de Lisboa, Lisboa, Portugal, 2Portugal, 3Instituto de Tecnologia Química e Biológica (ITQB), Portugal, 1Instituto de Biologia Experimental Tecnológica (iBET), Portugal

[P1.70] *Smell tests for the diagnosis of olfactive dysfunction: A Portuguese population case study*
C. Chaves1, J. Marto1, F. Ramos1, M. Santos2, A. Alcobia3, L. Antunes2, A. Ferreira4, M.R. Bronze*1, H. Ribeiro1, Universidade de Lisboa, Portugal, 2Serviço de Otorrinolaringologia do Hospital Garcia de Orta, Portugal, 3Serviços Farmacêuticos do Hospital Garcia de Orta, Portugal, 4Instituto de Biologia Experimental Tecnológica (iBET), Portugal

[P1.71] *The thickened beverages evaluation using descriptive analysis and consumer test*
J. An1, H. Kim1, J. Yang1, Y.K. Choi1, J.M. Lee1, M.S. Kim1, H.J. Ha2, J. Lee1, 1Pusan National University, Republic of Korea, 2Nongshim R&D Center, Republic of Korea

[P1.72] *Consumer acceptance of pasta, bread and granola bars fortified with a new type of olive pomace (pôtê)*
L. Cecchi1,2, D. Flynn1, N. Schuster1, M. Bellumori2, M. Innocenti2, N. Mulinacci2, J.X. Guinard1, R. Bechet1, University of California, USA, 2University of Florence, Italy

[P1.73] *Consumer acceptance and sensory profile of reformulated food products: The application of edible seaweeds for salt replacement*
M.M. Gi1, S. Mendes, Polytechnic Institute of Leiria, Portugal

[P1.74] *Alternative sweeteners effect on sensory perception: Orange and Lulo juice*
C. Salgado-Rohner1,2, S. Barragán-Vega1, A. Filomena-Ambrosio4,1, 1Universidad de La Sabana, Colombia, 2Universidad Nacional de Colombia, Colombia

[P1.75] *Shapes of the future*
B. Prissoschi, Teesside University, UK

[P1.76] *The sensory perception of chocolate milks varying in fat and added sugar content by human adults*
B.L. Luhovyy1, C.Y.L. Lam1, B. Smith1, P. Kathirvel1, M. Ritter1, 1Mount Saint Vincent University, Canada, 2Agropur 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. Rodrigues2, R.S. Mariano1, G.S. Nascimento1, R.O.J. Silva1, S.A.O. Ferreira1, 1Federal University of Pernambuco - UFPE/CAV, Brazil, 2Postgraduate Program in Nutrition, Physical Activity and Phenotypic Plasticity - UFPE/CAV, Brazil, 1Laboratory 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. Cabral1,2, S.C. Fonseca1,2, A.P. Moura1,2, J.C. Oliveira4, L.M. Cunha*1,2, 1University of Porto, Portugal, 2GreenUPorto, Portugal, 3Universidade Aberta, Portugal, 4University College Cork, Ireland

[P1.79] *Effect of tasting conditions on the perception and consumption of fermented soybean paste soup*
Y.S. Lee1, S.J. Chung1, M.Y. Lee2, 1Ewha Womans University, Republic of Korea, 2Ministry 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. Mendez1, C. Sato1, B. Schnettler2, L. Aliaga-Oteg1a1, 1Universidad Católica del Maule, Chile, 2Universidad de La Frontera, Chile

[P1.81] *Variables that determine the use of Labels "High on..." in the food processed consumption*
C. Adasme-Berrios1, L. Aliaga-Ortega1, C. Mendez1, C. Sato1, B. Schnettler2, 1Universidad Católica del Maule, Chile, 2Universidad de La Frontera, Chile

[P1.82] *Relation between sensory properties and structural characteristics of gluten-free bread as affected by modified dietary fibers*
M. Kiumarsi1,2, D. Majchrzak*3, S. Yeganehzad1, M. Shahbazl1, 1Research Institute of Food Science and Technology (RIFST), Iran, 2University of Porto, Portugal

[P1.83] *Exploring Italian consumers' food habits and adherence to the Mediterranean eating pattern*
S. Predieri*1, F. Sinesio2, R. Di Monaco3, P. Vitaglione3, S. Spinelli4, L. Torri5, P. Gasparini6, F. Gasperi7, I. Endrizzi7, M. Laureatti8, E. Paglierini9, T. Gallina Toschi8, E. Valli8, C. Dinnella9, M. Condelli10, M. Giancapiellia1, E. Monteleone4, 1IBIMET-CNR, Italy, 2CREA - Research Centre for Food and Nutrition, Italy, 3University of Naples, Italy, 4University of Florence, Italy, 5University of Gastronomic Sciences, Italy, 6UNITSO-IRCCS Burlo Garofalo, Italy, 7San Michele all'Adige (TN), Italy, 8University of Milan, Italy, 9University of Bologna, Italy, 10University of Basilicata, Italy

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

[P1.85] Does community-based participatory intervention help increase the intake of vegetables and fruits in adolescents?
K. Adhikari†, E. Lindshield‡, N. Muturi‡, J. Sempa‡, Y. Li‡, K. Kattelmann*‡, S. Zeis‡, T. Kidd‡, 1University of Georgia, USA, 2Kansas State University, USA, 3South Dakota State University, USA, 4Ohio 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*, J.H. Hentzen*, J.R.G. Rodríguez-García*, L.M. Methven*, 1University of Reading, UK, 2Pladis Global, UK, 3Cargill, 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. Peitier*1,2, M. Visalli1, A. Thomas*1,3, 1INRA, France, 2University of Burgundy Franche-Comté, France, 3SensoStat, France

[P1.89] Using music for training in emotion lexicon development
L. Lorido*†, A. González-Mohino1, M. Estévez†, A. Ramos2, G. Gutiérrez2, L. Alonso2, S. Ventanas1, 1University of Extremadura, Spain, 2Asociación Española Contra el Cáncer, Spain

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

[P1.91] Evoking emotions associated with different food and non-food odours
L. Lorido, A. González-Mohino, M. Estévez, A. Ramos, G. Gutiérrez, L. Alonso, S. Ventanas, 1University of Extremadura, Spain, 2Asociación 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. Garcia 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. Fogliano1,2, E. Scholten1,2, M.A. Slieger1,2, 1T Flod and Nutrition, The Netherlands, 2Wageningen 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. Ortuzar1, M.J. Galan1, B. Catala2, C. Couchot1, I. Vila2, M. Bushell*1,2, 1SBFE, UK, 2SBFE, Spain

[P1.97] Recording facial mimics during temporal dominance of sensations and emotions
C. Urbano*1, B. Mathieu1, A. Thomas1, P. Schlich2, M. Visalli2, 1SensoStat, France, 2University of Burgundy Franche-Comté, France

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

[P1.99] Dynamic implicit and explicit measurements of emotions during chocolate consumption
R.A. de Wijk*, R. van Bommel1, J. Chollet†, L. Noldus1,2, M. Vasalli,h A.M. Janssen1, 1Wageningen Food & Biobased Research, The Netherlands, 2Wageningen University, The Netherlands, 3Noldus Information Technology, The Netherlands, 4INRA Dyon, France

[P1.100] Sensory profile and consumers' perception and consumption behaviour of a novel Australian Shiraz wine product with Ganoderma lucidum extract
[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. Cardello1*, S.L. Chheang2, C.M. Roigard3, D.I. Hedderly3, Y. Xia2, S.R. Jaeger2, 1A.V. Cardello Consulting and Editing Services, USA, 2Mt. Albert Research Centre, New Zealand, 3Palmerston North Research Centre, New Zealand

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

[P1.105] Clean label: A new normal or strategy for superior market positioning of food?
B. Rozman1*, S. Filip2, A. Kuhaër3, 1Emona, Slovenia, 2Pekarna Pejak, Slovenia, 3University of Ljubljana, Slovenia

[P1.106] How does image perception affect the expectations of food products? A cross cultural study
O. Lazo*1, 2, A. Claretti1, R. Boul1, R. Robles3, L. Guerrero1, 1IRTA, Spain, 2CIBA IPN, Mexico, 3CTAQUA, 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. Lunell1*, D. Couvant2, F. Abiven3, 1Reperes, France, 2Takasago, 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. Claretti, O. Lazo, IRTA, Spain

[P1.111] Combining swatch and on head evaluation to understand sensory characteristics of aerosol dry shampoo products
G. Rickletsf*, 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. Santagugliana*1,2, V. Bhaskaran1, E. Scholten1, B. Piqueras-Fiszman1, M. Stieger1, 1Wageningen University, The Netherlands, 2TI 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*, O. Biedekarken1, C. Kehrein2, 1Döhler, Germany, 2Rastal, 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 some palatal cleaners on carryover effect of minty chewing gums

[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. Lozano1*, C. Hafner2, S. Pöchtrager3, W. Guerra1, 1Austria Research Center, Italy, 2Laimburg Research Centre, Italy, 3University of Natural Resources and Applied Life Sciences, Austria

[P1.120] Running consumer research in Nigeria: Challenges and learnings
V. Zuccoli*, D. Paredes1, 1Takasago Europe, Germany, 2Takasago 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. Källbom1, A. Öström2, 1Gothenburg University, Sweden, 2Örebro University, Sweden

[P1.123] Sensory wheel for the evaluation of shellfish
M.P. Sousa1,2, L.M. Cunha1*, 1University of Porto, Portugal, 2GreenUPorto, 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*, S.Y. Soh1, J. Choi1, Y.H. Lee1, Y.J. Na2, 1Amorepacific Singapore Research & Innovation Center, Singapore, 2Amorepacific Corporation Research & Development Center, Republic of Korea

[P1.126] Interaction of food polyphenols with human salivaary proteins and bitter taste receptors
S. Soares1*, I. Garcia-Estévez2, E. Brandão1, M. Behrens3, N. Mateus1, W. Meyerhof3, 4, V. de Freitas1, 1University do Porto, Portugal, 2University Salamanca, Spain, 3DIFE - German Institute of Human Nutrition, Germany, 4Saarlund University, Germany

[P1.127] Newly sliced versus packed and stored dry cured ham - perception of freshness?
M. Øvrum Gaarder*, M. Carlehög1, O. Sørheim1, P. Berg2, M. Hersleth1, 1Nofima AS, Norway, 2Nortura SA, Norway

[P1.128] Consumer acceptance and description of bread and rolls made with yeasts coming from non-bakery applications
I. Matullat1*, J. Huen1, M. Heitmann2, E.K. Arend2, S. Döring3, Ifz Bremerhaven, Germany, 2UCC – University of College Cork, Ireland, 3AIBI- International Association of Plant Bakers, Belgium

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

[P1.130] Sensory profiling of loudspeakers using rapid methods compared to traditional QDA
M.E. Pedersen1, S. Moulin2, I. Berget1, P. Varela1, T. Næs1, S. Bech2, 3, 1Nofima AS, Norway, 2Bang & Olufsen A/S, Denmark, 3Department of Electronic Systems, Denmark

[P1.131] Sensory characteristics of pork “pulpa” meat: Effect of ohmic cooking
S. Ángel-Rendón1, I. Sofelo-Díaz, A. Filomena-Ambrosio*, Universidad de La Sabana, Colombia

[P1.132] Consumer perceptions of beef - a comparison of consumers from different regions
F.S. Chong1,2, L.J. Farmer2, T.D. Hagan2, M.G. O'Sullivan1, J.P. Kerry1, 1University College Cork, Ireland, 2Agri-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 referentialito help hair care product development
J-B. Roux1,2, F. Boute1, A-M. Lherif1*, M. Lavarde1, 1École de Biologie Industrielle, France, 2Brenntag 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. Lesme1, C. Rannou1, C. Alleaume1, L. Lopez Torres2, S. Dalmas2, M.H. Famelart3, S. Bouhallab3, C. Prost1, 1Oniris, France, 2V MANE Flis, France, 3Agrocampus 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. Cincotta1, G. Tripodi1, M. Merlino1, A. Verzera1, E. Dellacassa1, C. Conduoro2 1University of Messina, Italy, 2University of the Republic, Argentina

[P1.140] Sensory driven design of gluten-free quinoa licorice
A. Knaapila*, V. Oksa, K. Jouppila, University of Helsinki, Finland
Mushroom consumer segmentation based on liking of Nordic edible wild mushrooms
H. Aisala*, A. Hopia, T. Pohjanko, M. Sandell, University of Turku, Finland

Understanding the influence of cooking process innovation through flash profile. Application of rapid descriptive methods in food processing development
M. Bonini1, L. Baietti1, C. Mignani2, S. Bonanno2, 1Cias Innovation s.r.l., Italy, 2MTC s.r.l., Italy

Real heads vs model heads: which data is the best for understanding and predicting product performance?

Application of CATA to explore Italian consumers’ attitude for off-season nectarine imported from Chile
G.M. Daniele1, C. Kusch2, L. Contador2, R. Infante2, M. Magili3, E. Gatti1, S. Predieri1, 1BIMET-CNR, Italy, 2Universidad de Chile, Chile

The sensory characteristics of soybean-based beverages and assessment of evaluation similarity between trained panel and consumers

Effect of the brand on consumers’ perception of product quality - comparative analysis between trained panel and consumer survey results
R. Toni1,2, I. Braúna1, J. Fogaça2, V. Gomes2, M. Stein2, L. Rezende2, 1ESOMAR, The Netherlands, 2Perception Sensory and Consumer Studies, Brazil

Can consumer tests replace descriptive analysis? Focus on Identification in difference of sweetness and bitter taste according to cocoa content
J.M. Lee1, J. Yang2, Y.K. Choi1, J. An1, M.S. Kim1, H-J. Ha2, J. Lee1, 1Pusan National University, Republic of Korea, 2Nongshim R&D Center, Republic of Korea

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

Influence of different salting processes on the sensory quality of bacon
J. Messadene-Chelali, Agroscope, Switzerland

Evaluation of the perceived value of the high-quality lemongrass infusion: The combined used of conjoint analysis and eye tracking
C. Rocha1,2, J. Ramos1, A.P. Moura4, R.C. Lima2, L.M. Cunha1, 1University of Porto, Portugal, 2Sense Test. Lda, Portugal, 3GreenUPorto, Portugal, 4University Aberta, Portugal

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

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

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

Monitoring the textural and thermal analyses of sugar-free chocolates by sensory evaluation: Effect of particle size distribution
M. Kiúmarsi1, D. Majchrzak*, S. Yeganehzad2, 1University of Vienna, Austria, 2Research Institute of Food Science and Technology (RIFST), Iran

Comparing dunnett test and bootstrapping procedure with asymmetric liking (jar) data
U. Zigon, Frutarom Efol d.o.o., Slovenia

A bayesian estimation of the mixed assessor model
H. Satomura, JT International Germany GmbH, Germany

Application of network analysis to state transition diagram using TDS dataset
H. Kawasak1, Y. Sekine, A. Wakiita, C. Kasamatsu, Ajinomoto Co., Inc., Japan

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

The use of signal detection theory (d’) in food sensory analysis
R. Hahn*, C. Fuentes, E. Tomasino, Oregon State University, USA
Sum of ranking differences - a reliable approach for multicriteria optimization in sensory sciences
A. Gere*1, D. Radványi2, K. Héberger2, 1Szent István University, Hungary, 2Hungarian Academy of Sciences, Hungary

How to improve analyses and highlights of graded paired comparisons tests
J. Rogues*1, P. Courcoux2, M. Semenou2, P. Braulli2, N. Guery2, E. Mehinagic1, 1Diana Pet Food, France, 2National College of Veterinary Medicine, Food Science and Engineering, France

PrefMFA: An “improved” alternative to External Preference Mapping
T. Worch, Qi Statistics Ltd, UK

How to improve analyses and highlights of graded paired comparisons tests
J. Rogues*1, P. Courcoux2, M. Semenou2, P. Braulli2, N. Guery2, E. Mehinagic1, 1Diana Pet Food, France, 2National College of Veterinary Medicine, Food Science and Engineering, France

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. Yoo4, V.A. Almli2, 1University of Reading, UK, 2Nofima AS, Norway, 3University of Arkansas, USA, 4Durham University, UK

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

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

The influence of the semantic tool on spontaneous odor characterization
F. Hanaei*1, N. Vallet1, E. Reydubuis1, J. Belay1, 1ISIPCA, France, 2Université Claude-Bernard-Lyon I, France

EmojiGrid: A pictorial single-item scale for the assessment of food elicited pleasure and arousal
D. Kaneko*1, A. Toet2, S. Ushiama3, S. Hoving2, I. de Kruif2, A.M. Brouwer2, V. Kallen2, J. van Erp2, 1Kikkoman Europe R&D Laboratory B.V., The Netherlands, 2TNO, The Netherlands, 3Kikkoman Corporation, Japan, 4University of Twente, The Netherlands

What the crowd says about food sustainability - a Twitter study
E. Pindado1, L.F. Jacobsen2, R. Barrena*1, 1Public University of Navarre, Spain, 2Aarhus University, Denmark

The power of sensory semantics in marketing of food
J. Swahn*1, A. Nilsen1, A. Öström1, U. Larsson2, 1Örebro University, Sweden, 2Osaka University, Japan

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

WORKSHOP How to feel tannins: The oro-sensory qualities of Sangiovese wines
A. Rinaldi*1, P. Ceparano1, P. Di Paola1, L. Moio1, 1Università degli Studi di Napoli Federico II, Naples, Italy, 2Biolaffort, France

In context research with 360° VR immersion for more consumer engagement and actionable results
I. Goisbault1*, M-C. Vignon-Mares1, B. Berenger2, C. Porcherot2, 1Stratégir, France, 2Firmenich SA., Switzerland

Sensory spatial segmentation
J. Zach*, J. Cho, A. Baverstock, Ipsos, Germany

Preliminary sensory quality and stability evaluation of branded fruit
T.M. Da Silva*1, N.R. Giuggioli1, S. Beraldi1, C. Peano1, 1University of Torino, Italy, 2Sata srl, Italy

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
[P2.01] Estimation of consumer acceptance of Korean fermented soybean paste (doenjang) by near infrared spectroscopy  
H.S. Kwat*, 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. Pesticor1*, J. Mastilovic1, Z. Kevresan1, L. Pezo2, M. Belovic1, S. Glogovac3, N. Ilic1, 1University of Novi Sad, Serbia, 2Institute of General and Physical Chemistry, Serbia, 3Institute 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. Christaki1, B. Piqueras-Fiszman1, E. Scholten1, M. Stieger1,2, 1Wageningen University, The Netherlands, 2TI 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-Fiszman1, E. van der Linden1,2, M. Stieger1,2, E. Scholten1, 1Wageningen University, The Netherlands, 2TI 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*, Y. Sagara1, 1Baika University, Japan, 2Food 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*, D. Zaharia2, S.G. Stroe1, A. Dabija1, C. Arghire3, 1Stefan cel Mare University, Romania, 2C.C. Dizing S.R.L., Romania, 3C. Enzymes@Derivates S.A., Romania

[P2.09] Effects of CO2 and ethanol on retronasal aroma release and perception in lemon-flavored alcoholic beverages  
M. Toshima1*, A. Kakitani1, T. Morishita1, K. Matsushita2, H. Kaneda2, 1Asahi Breweries, Ltd., Japan, 2Kyushu Sangyo University, Japan

[P2.10] Thickness of alcoholic beverage: Relationship between sensory score and rheological properties  
H. Odai*, W. Dandan1, J. Nohata1, M. Shibata2, A. Morita3, R. Ueda4, Y. Sagara4, 1Kirin Co., Ltd, Japan, 2Tokyo University of Marine Science and Technology, Japan, 3Food Kansei Communications, Corp., Japan

[P2.11] Instrumental analysis of texture as an indicator of sensory crispness of food  
L.S. Dias-Faceto1*, A. Salvador2, A.C. Conti-Silva1, 1Universidade Estadual Paulista “Júlio de Mesquita Filho”, Brazil, 2Instituto 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 pouer, 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  
A. Dabija1*, G.G. Codina1, S.G. Stroe1, I. Sion2, 1Stefan cel Mare University of Suceava, Romania, 2D.S.V.S.A. Bacau, Romania
[P2.15] Correlation between sensory, thermal and textural properties on low fat and low fat and sugar ice creams using agave fructans as replacer
M.A. Pintor*, H.B. Escalona1, J.L. Arjona2, P. Severiano2, A. Totosaus3, 1Universidad Autónoma Metropolitana, Mexico, 2Universidad Nacional Autónoma de México, Mexico, 3Tecnológico de Estudios Superiores de Ecatepec, Mexico

[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 Alfile 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
B.V.P. Du Preez*, M. Muller1, E.M. Erasmus1, N. Wiltshire3, M. Dovely3, E. Joubert1, 1Stellenbosch University, South Africa, 2Agricultural Research Council (Infrutecc-Nietvoorbij), South Africa, 3Kerry, South Africa

[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*, E. Pittari1, L. Moio1, A. Curioni2, F. Mattivi1,2,4, L.G. Rolle6, G.P. Parpinello4, M. Ugliano7, 1University of Naples Federico II, Italy, 2University of Padova, Italy, 3Fondazione Edmund Mach, Italy, 4University of Trento, Italy, 5University of Turin, Italy, 6University of Bologna, Italy, 7University of Verona, Italy

[P2.22] Sensory analysis of the stone pine wood “Queen of the Alps”
R. Ghadiriasli*, M. Wagenstaller2, A. Andrea Buettner1, 1Friedrich-Alexander-Universität Erlangen-Nürnberg, Germany, 2Fraunhofer Institute for Process Engineering and Packaging IVV, Germany

[P2.23] Neuroevaluation of packaging performance, Eye tracking technology for the comparison and selection of new pack’s prototype
M. Bonfini*, L. Baletti1, C. Mignani1, L. Zanirato2, 1CIAS Innovation-Centro Italiano di Analisi Sensoriale, Italy, 2IDI 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. Pedrotti1,2, A. Spaccasassi1, F. Biasioli1, V. Fogliano2, 1Edmund Mach Foundation, Italy, 2Wageningen 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*, K. Adhikari1, 1University of Georgia, USA, 2Longwe 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
A. Robino*, M.P. Concas1, E. Catamo2, M. Coccia1, P. Gasparini1, 1Institute for Maternal and Child Health – IRCCS "Burlo Garofolo", Italy, 2University of Trieste, Italy

[P2.30] Gender related differences in gustatory and olfactory perception in Austrian school children
M. Wahl*, D. Majchrzak, University of Vienna, Austria
[P.2.31] Oral processing behaviour of liquid, semi-solid and solid foods differs between consumers varying in age, gender and ethnicity

[P.2.32] 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

[P.2.33] Tastes like teen spirit - Associations between basic tastes and life stages
M. Wiesböck*, K. Dürrschmid, BOKU, Austria

[P.2.34] Effect of age, gender and ethnicity on dynamic sensory perception and bolus properties of sausages
M.G. Aguayo-Mendoza*1, 2, E. Martinez1, B. Piqueras-Fizman1, M. Stieger1,2, Wageningen University, The Netherlands, Top Institute Food and Nutrition, The Netherlands

[P.2.35] 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

[P.2.36] 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

[P.2.37] Bitter taste modulation by phenolic compounds contributes to the bitter taste intensity of honeybush herbal tea
L. Alexander*1, 2, D. De Beer1, 2, M. Muller2, E. Joubert1,2, Agricultural Research Council, South Africa, Stellenbosch University, South Africa

[P.2.38] The impact of PROP and thermal taster status on the emotional response to beer
Q. Yang*1, R. Dorado1, C. Chaya1, J. Hort2,3, University of Nottingham, UK, Universidad Politécnica de Madrid, Spain, Massey University, New Zealand

[P.2.39] Effect of individual variation in Sweet Liking Status on preference
Q. Yang*, A. Belhares1, J. Hort1, University of Nottingham, UK, Massey University, UK

[P.2.40] Poor sleeping habits and sweet-liking: Is there a connection?
V. Iatridi*, J.E. Hayes2, M.R. Yeomans1, Sussex University, UK, The Pennsylvania State University, USA

[P.2.41] Variation in thermally induced taste response across thermal tasters
M. Skinner*1, S. Eldeghaidy1, R. Ford1, T. Giesbrecht2, A. Thomas2, S. Francis1, J. Hort3, University of Nottingham, UK, Unilever R&D, UK, Massey University, New Zealand

[P.2.42] Taste perception of a sweet product depending on the sweetener used
M. Kardas1, P. Zukowska*1, M. Wylezol1, A.B. Palazzo2, J. Kardas1, E. Grochowska-Niedworok1, Medical University of Silesia, Poland, Campinas State University, Brazil

[P.2.43] Liking and pungency of Caciocavallo cheese
A. Braghieri*1, A.M. Riviezz1, N. Condelli1, R. Di Monaco2, S. Cavella2, S. Puleo2, E. Piasentier3, S. Favotto3, F. Napolitano1, University of Basilicata, Italy, University of Naples - Federico II, Italy, University of Udine, Italy

M. Connolly, Dublin Institute of Technology, Ireland

[P.2.45] An essay on blindness: Panel performance in visually impaired versus sighted panelists
C. Gómez-Corona*1, V. Carrillob1, I. Cayeux2, Firmenich SA, Mexico, Firmenich SA, Switzerland

[P.2.46] Effect of personality in the emotional response evoked by wine products
M. Mora*1,2, E. Urdaneta3, C. Chaya1, Universidad Politécnica de Madrid, Spain, BCC Innovation, Technological Center on Gastronomy, Spain, Euskampus Fundazioa, Spain

[P.2.47] Comparative analysis of the differences in sensory perception between individuals of Baltic and Indian origin
A. Bali1 2, G. Alencikiene*, A. Miezeliene2, Amity University, India, Kaunas University of Technology, Lithuania

[P.2.48] 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

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[P2.49] Relationship between interindividual differences on saliva composition and temporal perception of aromatic stimuli during wine intake
C. Criado, C. Chaya, M. Perez-Jimenez, M.D. Alvarez, B. Herranz, V. Fernandez, M.A. Pozo-Bayon, CIAL-CSIC-UAM, Spain, 1ETSIAAB-UPM, Spain, 1ICTAN-CSIC, Spain, 4UCM, Spain

[P2.50] CROCUFFID: A cross-cultural food image database
D. Kaneko, A. Toel, S. Ushiama, I. de Kruijff, M. van Schaik, A.M. Brouwer, V. Kallen, J. van Erp, 1Kikkoman Europe R&D Laboratory B.V., The Netherlands, 2TNO, The Netherlands, 3Kikkoman Corporation, Japan, 4University of Twente, The Netherlands

[P2.51] Detectability of genders and differences in food perception and behaviour
M.K. Hossain, W. Hasan, S.A. Khan, H. Kabir, L. Hossain, A. Kibria, O. Hensel, M. Diakité, 1University of Kassel, Germany, 2Fulla University of Applied Sciences, Germany

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

[P2.53] Italian consumer segmentation according to sensory and hedonic responses on real foods
I. Endrizzi, F. Gasperi, E. Aprea, E. Monteleone, C. Dinello, S. Spinelli, E. Pagliarini, M. Laureati, L. Torri, A. Bendini, T. Gallina Toschi, F. Sinesio, S. Predieri, 1Fondazione Edmund Mach, Italy, 2University of Florence, Italy, 3University of Bologna, Italy, 4University of Gastronomic Sciences, Italy, 5University of Bologna, Italy, 6BIMET-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, T. Gallina Toschi, A. Bendini, S. Spinelli, C. Dinnella, A. Braghieri, C. Prosperi, L. Torri, N.A. Miele, E. Aprea, A. Mazzaglia, E. Monteleone, 1University of Florence, Italy, 2University of Basilicata, Italy, 3University of Milan, Italy, 4University of Gastronomic Sciences, Italy, 5University of Bologna, Italy, 6BIMET-CNR, Italy

[P2.56] Consumer segments with different optimum for sweetness-bitterness-astringency differ in phenol rich-food liking and consumption
S. Spinelli, C. Dinnella, F. Gasperi, T. Gallina Toschi, E. Pagliarini, L. Torri, A. Braghieri, R. Di Monaco, E. Arena, E. Monteleone, 1University of Florence, Italy, 2Edmund Mach Foundation, Italy, 3University of Bologna, Italy, 4University of Milan, Italy, 5University of Gastronomic Sciences, Italy, 6University of Basilicata, Italy, 7University of Naples, Italy, 8University 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
M.K. Hossain, L. Hossain, A. Matin, A. Quadri, 1University of Kassel, Germany, 2Fulda University of Applied Sciences, Germany, 3Islamic University, Bangladesh

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

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[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
M. Asakawa*, M. Okano, Bunkyo University, Japan

[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
A.S. Bertelsen*, L.A. Mielby, D.V. Byrne, U. Kidmose, Aarhus University, Denmark

[P2.67] Attentional biases toward food pictures: Influence of olfactory priming and weight status
M. Mas*1, M.C. Brindisi1 2, C. Chabanet1, S. Chambaron1, 1University of Bourgogne Franche-Comté, France, 2Service de Diabétologie, France

[P2.68] Using electroencephalography to study consumers’ response to different aromatic compounds
L. Vázquez-Araújo*1,2, M. Mora1, 1BCCInnovation. Technological Center on Gastronomy, Spain, 2Basque Culinary Center Mondragon Universidad, Spain

[P2.69] Is Klorane’s new shampoo relaxing? Yes, and it is scientifically measured
T. Painchault*1,2, L. Perrin1,2, L.W.S. Loijens1, N. Krebs1, X. van der Linden1, J.M.M. Theuw1, 1Noldus Information Technology B.V., The Netherlands, 2Pierre-Fabre Dermo-Cosmetique, France

[P2.70] Resolving of consumers’ preference challenges in development of gelatinized plum product with functional properties
M. Jasna, A. Jakšić, M. Pestorić*, D. Ubiparić, Z. Kevresan, A. Gledić, B. Cvetković, A. Tomši, 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
T.M.H. Vu1 2, V.P. Tu2, T. Koll1, K. Duerrschmid*1, 1University of Natural Resources and Life Sciences, Austria, 2Hanoi University of Science and Technology, Vietnam

[P2.72] Preference determinants: Sensory characteristics about visual perception in their everyday eating experience
H. Song*1, A. Saint-Eve2, J. Delarue1, 1Agroparistech, France, 2INRA, 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. Moon1, J. Jeong2, 1Seoul National University, Republic of Korea, 2Kyung 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. Spinelli1 3, E. Castagna2, L. Depezay2, E. Monteleone1, O. Parisel1*1, 1University of Florence, Italy, 2Bonduelle, France, 3SemoSensory - Research & Consulting, France

[P2.77] Measuring brand experience: Does implicit approach bring additional insights over explicit responses?
A. Lapveteläinen*, E. Autio, K. Juvenen, 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. Galvís Martínez1, M.J. Fajardo Rojas1, V. Ibarra Florez1, A. Filomena1, C.J. Salgado*1 2, 1Universidad de la Sabana, Colombia, 2Universidad Nacional de Colombia, Colombia
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. Galvez1, 1Mindoro State College of Agriculture and Technology, The Philippines, 2Visayas State University, The Philippines

TCATA as a dynamic method for the determination of sweetness perception in beverage applications
S. Paetz*,1, T. Somers1, C. Karl1, T. Riess1, J. Fahle1, K. Obst1, J.P. Ley1, 1Symrise AG, Germany, 2University Wien, Austria

From the inside out: A comparison between dynamic self-reported food evoked emotions and dynamic emotions extracted from facial expressions
R. van Bommel1,2, M. Visalli2, M. Stieger1,2, R. de Wijk4, G. Jager1,2, 1Ti Food and Nutrition, The Netherlands, 2Wageningen University, The Netherlands, 3INRA, France, 4Food & Biobased Research, The Netherlands

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, isı GmbH, Germany

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

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

Factors influencing food choices of Malawian consumers: A food choice questionnaire approach
A.P. Gama*1,3, K. Adhikari1, D.A. Hoisington2, 1University of Georgia, USA, 2Peanut and Mycotoxin Innovation Lab, USA, 3Lilongwe University of Agriculture and Natural Resources, Malawi

Impact of cocoa contents on consumers acceptance of origin and non-origin dark chocolates
L-M. Oberrauter*, R. Januszewska2, H-P. Stueger3, P. Schlich4, D. Majchrzak1, 1University of Vienna, Austria, 2Barry Callebaut, Belgium, 3AGES Austrian Agency for Health and Food Safety, Austria, 4INRA, France

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

Combined sensory-instrumental methodology for soft white brined cheese quality evaluation
M. Belovic1, M. Pestoric*1, N. Ilic1, N. Memesi2, A. Novakovic1, R. Jevtic-Mucicibabic1, D. Skrobot1, 1University of Novi Sad, Serbia, 2Imlek a.d., Serbia

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

Determination of orthonasal and retronasal detection thresholds in a model alcohol-free beer: Comparison of calculation methods
J.A. Piornos*, A. Delgado1, R. de la Burgade2, J.M. Gambetta1 2, E. Koussissi2, E. Brouwer2, J.K. Parker1, 1University of Reading, UK, 2Heineken Supply Chain BV, The Netherlands

Comparison of Rate-All-That-Apply (RATA) and Descriptive Analysis (DA) for the sensory profiling of wine
L. Danner*, A.M. Crump1, A. Croker1, J.M. Gambetta1 2, T.E. Johnson1, S.E.P. Bastian1, 1The University of Adelaide, Australia, 2Charles Sturt University, Australia

Evaluation of cooking time of Italian rice varieties
C. Simonelli*, M. Cormegna1, L. Galassi2, P. Bianchi2, 1Ente Nazionale Risi, Italy, 2ERSAF, Italy

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

Exploration of temporal methods and panel type in capturing dynamic flavour profiles
O.G. Wright-Jones*, J. Berchetteau, L. Hewson, PepsiCo Inc, UK
Ranking or scoring? Ranking descriptive analysis vs. quantitative descriptive analysis®

M.C. Chambault, Campden BRI (Chipping Campden), UK

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[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

[P2.118] Consumer acceptance and chemical-sensory properties and of Hayward kiwifruit
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[P2.119] Training of sensory panels evaluating Accelerated Shelf Life Test threatened spirits
A. Nielsen*, 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. Guinand, 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, Bondouelle, France

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

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

[P2.124] A systematic review for the development of a sensory wheel for pear (Pyrus communis) cv. ‘Rocha’

[P2.125] Sensory descriptive label for honey
L. Stan, University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania

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

[P2.127] Contribution of temporal method in product recognition
A. Pecourt*, K. Szpak, A. Pietkowska, 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*, M.M. Gentz, B. Altmann, ¹Georg-August-Universität Göttingen, Germany, ²isi 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"

[P2.131] Evaluating the effect of storage conditions on the shelf life of gluten-free rice-buckwheat cookies
M. Pestoris, M. Sakaci, L. Pezo, A. Mišaji, N. Nedeljkovic, D. Škrobot, P. Jovanov, V. Lazic, I. Sedej, A. Mandić, ¹University of Novi Sad, Serbia, ²University of Belgrade, Serbia, ³University 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*, A. Nilsson, V. Olsson, P.A. Egan, J.A. Stenberg, ¹Kristianstad University, Sweden, ²University of Copenhagen, Denmark, ³Kiviks Musteri AB, Sweden,
[P2.133] Assessing sensory properties of the early modern medicine "Elixir amarum Hiaernei"
N.O. Ahnfelt,1, H. Fors,2, K. Wendin,1,4, 1Uppsala University, Sweden, 2Karolinska Institutet, Sweden, 3Kristianstad University, Sweden, 4University of Copenhagen, Denmark

[P2.134] Understanding Australian's sustainable food behaviours
D. Mann,1, 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. Bilioni,2, D. Gramenagna,2, M. Bertolino,1, G. Zeppa,1, 1Università degli Studi di Torino, Italy, 2Acquaverderìsrl, Italy

[P2.136] A new method for sensorial analysis of Italian rice
M. Bilioni,1, D. Gramenagna, Acquaverderisrl, 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,2, A. Normann,1, I. Undeland,3, 1RISE, Sweden, 2University of Gothenburg, Sweden, 3Chalmers University of Technology, Sweden

[P2.138] A proposal for the structure of a guideline for sensory analysis of PDOs food products and wines
M. Zannoni,1, F.J. Perez Elortondo,2, 1Consorzio del formaggio Parmigiano-Reggiano, Italy, 2University of the Basque Country (UPV/EHU), Spain

[P2.139] Sensory analysis of cupcake added of jabuticaba peel flour
C. Ribeiro,1, 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,1, 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,1, V. Lavelli, M. Laureati, E. Pagliarini, University of Milan, Italy

[P2.142] Boar taint - a challenge for the pig industry
C. Bejerholm,1, L.H. Hofer, M.D. Aaslyng, Danish Meat Research Institute, Denmark

[P2.143] Mock meat in the butchery: Nudging consumers toward meat substitutes
J. Vandendonbroeke,1, H. Slabbinck, A. Van Kerckhove, L. Vermeir, Ghent University, Belgium

[P2.144] Sustainable use of the invasive round goby Neogobius melanostomus
G. Hyldig,1, 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. Dacremoni,2,3, M. Zannoni,4, T. Tupasela,5,7, L. Lilleberg,6, F.J. Perez Elortondo,1, 1UPV/EHU-Universidad del País Vasco/Euskal Herriko Unibertsitatea, Spain, 2University of Burgundy, France, 3AgroSup, France, 4Dipartimento Controllo Qualità Parmigiano Reggiano, Italy, 5Agrifood Research, Finland, 6Finnish Food Safety Authority, Finland, 7Natural Resources Institute, Finland

[P2.146] Consumer’s perception of PDO-related attributes defined in the product specifications
C. Piga,1, G. Gallistu,2, G. Piredda,1, R. Di Salvo,1, 1AGRIS Agricultural Research Agency of Sardinia, Italy, 2Consorzio del formaggio Parmigiano Reggiano, Italy

[P2.147] When evolution works against the future: The role of disgust in the acceptance of new food technologies
A. Egolf,1, M. Siegrist, C. Hartmann, ETH Zurich, Switzerland

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

[P2.149] Effects of technological parameters on triticale flakes sensory characteristics
E. Straumite,1, 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, 1Western Norway University of Applied Sciences, Norway, 2University 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. Ayi¹, J. Conduit¹, C. Plewa¹, H.N.J. Schifferstein², ¹University of Adelaide, Australia, ²Delft University of Technology, The Netherlands

[P2.153] Sensory analysis: A significant tool in sensory profiling of rooibos waste plant material
M. Sithi¹, E. Joubert², D. De Beer³, M. Van der Rijst², M. Muller¹, ¹Stellenbosch University, South Africa, ²Agricultural Research Council, South Africa

[P2.154] Consumers’ Willingness to pay on functional rice: A survey from Indonesia
N.D. Annur¹, B.S.H. Nugroho, W. Setyaningsih¹, M.C. Rodríguez Dodero², ¹Universitas Gadjah Mada, Indonesia, ²University 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. Grandini¹, M. Bonfini¹, P. Scocca², M. Cannavaro³, C. Mignani², L. Baietti², A. Catorci³, ¹Department of Agri-Food Sciences and Technologies UNIBO, Italy, ²CIAS Innovation-Centro Italiano di Analisi Sensoriale, Italy, ³School of Biosciences and Veterinary Medicine UNICAM, Italy

[P2.156] Consumers’ attitude towards food-by-products and novel technologies
C. Cattaneo¹, V. Lavelli, C. Proserpio, F. Gallotti, M. Laureati, E. Pagliarini, University of Milan, Italy

[P2.157] Consumers’ value of foods with the carbon footprint in the non-hypothetical and hypothetical choice experiments
K. Aoki¹, K. Akaï², K. Ujiie³, ¹Kyushu University, Japan, ²Shimane University, Japan, ³University of Tsukuba, Japan

[P2.158] Sensory vocabulary for marine omega-3 oils
W.E. Larssen¹, E. Monteleone², T. Barnung¹, M. Carlehög³, M. Hersleth³, ¹Møreforsking, Norway, ²University of Florence, Italy, ³Nofima, 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-Witzel¹, P. Varela², A.O. Peschel¹, ¹Aarhus University, Denmark, ²Nofima AS, Norway

[P2.160] Do truffle genetics or microbiomes impact black truffle aroma and can this be linked to geographical origin?
C. Schueuermann¹, M. Vahdatzadeh, K. Targaczewski, S. Inumella, R. Spilvallo, 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 Toffoli¹, C. Dinnella¹, G. Veneziani², G. Bucalossi¹, G. Fia¹, M. Servili², B. Zannoni¹, E. Monteleone¹, ¹University of Florence, Italy, ²University of Perugia, Italy

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

[P2.164] Influence of sensory characteristics and information on consumers’ emotions and liking toward animal-derived organic food
M. Borgogno¹, S. Sanesi¹, S. Rossi¹, S. Drago¹, S. Favotto¹, E. Piasentier², ¹Mérieux NutriSciences Italia, Italy, ²University of Udine, Italy

[P2.165] Food waste from the perspective of consumers in an emerging country
J. Aschemann-Witzel¹, A. Giménez¹, G. Ares², ¹Aarhus University, Denmark, ²Instituto Politécnico 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. Favati¹, S. Salgari¹, F. Vignale¹, B. Simonato¹, L. Baietti¹, M.C. Caruso², N. Condelli², ¹University of Verona, Italy, ²University 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
R. Kuldjärv*1, 2, E. Viiard1, 1Center of Food and Fermentation Technologies, Estonia, 2Tallinn University of Technology, Estonia

**[P2.170]** Sensory analysis of buffalo and beef burgers
R.A.S. Pessoa1, W.M. Dutra Júnior1, R.M.L. Campos2, S.G.B. Arruda*3, 1Federal Rural University of Pernambuco, Brazil, 2Federal University of Santa Catarina, Brazil, 3Federal University of Pernambuco, Brazil

**[P2.171]** Dimensions for the valorisation of sea urchin (Paracentrotus lividus) roe production through the eyes of experienced chefs
L.F. Baião2, 3, A.P. Moura5, 6, L.M.P. Valente2, 4, L.M. Cunha*1, 6, 1University of Porto, Portugal, 2University of Porto, ICBAS, Portugal, 3Sense Test. Lda, Portugal, 4CIIMAR, Portugal, 5Universidade Aberta, Portugal, 6GreenUPorto, Portugal

**[P2.172]** Sensory analysis of buffalo meat from animals fed with sugarcane
S.A.F. Melo1, R.A.S. Pessoa1, S.G.B. Arruda*2, A.L.R. Magalhães1, M.L.M.W. Neves1, G.H.P. Vieira1, 1Federal Rural University of Pernambuco, Brazil, 2Federal University of Pernambuco, Brazil

**[P2.173]** Odour-induced umami - olfactory contribution to umami taste in seaweed extracts (dashi) by sensory interactions
M.B. Frøst*1, O.G. Mouritsen1, A.L. Hartmann1, M.A. Petersen1, L. Duelund2, 1University of Copenhagen, Denmark, 2University of Southern Denmark, Denmark

**[P2.174]** In context research with 360° VR immersion for more consumer engagement and actionable results
I. Goisbault1, M-C. Vignon-Mares2, B. Berenger2, C. Porcherot*2, 1Stratégir, France, 2Firmenich SA., Switzerland