[FP1.1] Associations between mother-infant dyadic functioning during mealtimes and infants’ caloric compensation ability  
P. Brugaillères*, C. Chabanet, S. Issanchou, C. Schwartz, Université Bourgogne Franche-Comté, France

[FP1.2] The role of taste in the acceptance of vegetables  
V.L. van Stokkom*, C. de Graaf, O. van Kooten, M. Stieger, University of Applied Sciences Inholland, The Netherlands, Wageningen University, The Netherlands

[FP1.3] A multivariate approach to assess medicines acceptability in vulnerable populations  

[FP1.4] A kind of magic – converting a credence in an experience attribute  
C. Cavallo*, G. Cicia, T. Del Giudice, R. Vecchio, University of Naples Federico II, Italy

[FP1.5] Healthy choice labels do not enhance consumers’ ability to choose healthier foods  
M. Siegrist*, G. Lazzarini, C. Hartmann, ETH Zurich, Switzerland

[FP1.6] Taste complications in cancer patients  
L. Lorido*, A. González-Mohino, M. Estévez, A. Ramos, G. Gutiérrez, L. Alonso, S. Ventanas, University of Extremadura, Spain, Asociación Española Contra el Cáncer, Spain

[FP1.7] Liking for and the consumption of bitter and sweet vegetables in European adolescents  
K.M. Appleton*, C. Dinella, S. Spinelli, D. Morizet, L. Saulais, A. Hemingway, E. Monteleone, L. Depezay, F.J.A. Perez-Cueto, H. Hartwell, Bournemouth University, University of Firenze, Bondouille, France, Institut Paul Bocuse, University of Copenhagen, Denmark

[FP1.8] Non-oral and oral sensory evaluation of new Ready-to-Use Therapeutic Foods (RUTF) for malnourished children  
N.A. Miele*, S. Puleo, V. Armini, R. Di Monaco, R. Sacchi, S. Cavella, University of Naples Federico II, Italy

[FP1.9] A new validated questionnaire for well-being substantiation  
L. Dreyfuss*, K. Guillamet, BIOFORTIS, France

[FP1.10] Food and wine pairings: A tool for memorable dining experiences  
M. Kustos*, S.E.P. Bastian, D.W. Jeffery, S. Goodman, University of Adelaide, Australia

[FP1.11] Sensory and semantic spaces of coffee: Similarities and differences between expert, consumer and trained panels  
M. Borgogno*, S. Spinelli, S. Sanesi, L. Mazza, E. Bianchini, E. Monteleone, Mérieux NutriSciences Italia, University of Florence, Italy

[FP1.12] A tale of two contexts  
L. Hewson*, M. Cullingworth, PepsiCo Europe, UK
[FP2.1] The relative influence of product intrinsic and extrinsic factors on sweetness perception in non-carbonated fruit beverages
1University of Oxford, UK, 2University of Aarhus, Denmark, 3Rynkeby Foods A/S, Denmark

[FP2.2] Hunger and hedonic choices: Temporal orientation mediates the effect of hunger on hedonic choices across domains
T. Otterbring, Aarhus University, Denmark

[FP2.3] Psychological traits affect liking and choice of phenol-rich foods
A. De Toffoli*1, S. Spinelli1, C. Dinnella1, M. Laureati2, T. Gallina Toschi3, F. Napolitano4, L. Torri5, I. Endrizzi6, E. Arena7, R. Di Monaco8, 1University of Florence, Italy, 2University of Milan, Italy, 3University of Bologna – Alma Mater Studiorum, Italy, 4University of Basilicata, Italy, 5University of Gastronomic Sciences, Pollenzo [CN], Italy, 6Edmund Mach Foundation, San Michele all’Adige (TN), Italy, 7University of Catania, Italy, 8University of Naples Federico II, Italy

[FP2.4] 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
X. Zhou*1, L. Methven1, J. Lovegrove1, P. Wilde2, M. Hussein2, M. Yeomans3, 1University of Reading, UK, 2Quadram Bioscience Institute, UK, 3University of Sussex, UK

[FP2.5] Investigating the influence of different mouth behaviour on expectations of satiation and satiety
Q.C. Nguyen*1,2, T. Naes1, P. Varela1, 1Nofima AS, Norway, 2The Norwegian University of Life Sciences, Norway

[FP2.6] Food neophobia, odour sensitivity and overall flavour perceptions in food
R. Di Monaco*1, S. Cavella1, N.A. Miele1, S. Pulpeo1, A. Braghierei2, N. Condellii2, F. Napolitano2, A.M. Riviezzii2, A. Bendini3, R. Palagano3, 1University of Naples Federico II, Italy, 2University of Basilicata, Italy, 3University of Gastronomic Sciences, Pollenzo [CN], Italy

[FP2.7] Crossmodal associations between flavours and shapes can be used to set up consumer expectations
I. Gil-Pérez*1, I. Lidón1, R. Rebollar1, B. Piqueras-Fiszman2, 1Universidad de Zaragoza, Spain, 2Wageningen University & Research, The Netherlands

[FP2.8] Food-beverage pairing: Does information modulate aromatic similarity effect
A. Eschevins*1,2, A. Giboreau2, C. Dacremont1, 1Université Bourgogne-Franche Comté, France, 2Institut Paul Bocuse, France

[FP2.9] Developing novel foods with insects - to see or not to see
K. Reinbold, N.M. Pecoraro, M.B. Frøst*1, University of Copenhagen, Denmark

[FP2.10] Exploring global and partial polarised sensory positioning: A case study with trained assessors and honeybush herbal tea
E.J. Moelich*1, M. Muller1, E. Joubert2, T. Næs3, 1Stellenbosch University, South Africa, 2Agricultural Research Council, South Africa, 3University of Copenhagen, Denmark

[FP2.11] Increasing liking and improving sensory profile of cereal bars incorporating dried edible crickets: Impact of defatting of Acheta domesticus and Gryllodes sigillatus flours
J.C. Ribeiro1,2, L.M. Cunha*1,2, R.C. Lima3, M.R.G. Maia4,5, A.R.J. Cabrita4,5, 1University of Porto, Faculty of Sciences, Portugal, 2GreenUPorto, Portugal, 3Sense Test, Portugal, 4University of Porto, Portugal, 5LQV-REQUIMTE, Portugal

[FP2.12] Studying product likers from gazing behavior, wanting to try, expected liking to tasted liking. A case study with Austrian wasters
T.M.H. Vu1,2, V.P. Tú3, T. Koll1, K. Duerrschmid*1, 1University of Natural Resources and Life Sciences, Austria, 2Hanoi University of Science and Technology, Vietnam