

Oral Program

Sunday 11 September, 2016

10:00-14:00	4 Sensometrics Tutorials in parallel offered by the Sensometrics Society (Finger Foods included)
14:00-18:00	Registration
15:00-16:00	Author Workshop- Wendy Hurp
	Opening & Keynote Session
16:00-16:30	Opening Ceremony - X Y (Elsevier) - Christine Cherbut (INRA) - Pascal Schlich (Chair)
16:30-17:15	[Keynote 1] Our Sense of Time Sylvie Droit Vollet, <i>Université Clermont Auvergne, France</i>
17:15-18:00	[Keynote 2] Emotion inside out: From cartoon neuroscience to the predictive brain Lisa Feldman Barrett, <i>Northeastern University, USA</i>
18:00-19:30	Welcome Reception

Monday 12 September, 2016

08:00-18:00	Registration		
08:45-09:00	E3S PhD Awards, Joanne Hort – Elsevier Grants, Julien Delarue (SFAS)		
	Keynote Session 2 Chair: Joanne Hort		
09:00-09:35	[Keynote 3] Psychophysiological mechanisms of multisensory food perception Kathrin Ohla, <i>German Institute of Human Nutrition, Germany</i>		
09:40-11:00	Emotions Chair: Julien Delarue	Physiology Chair: Joanne Hort	Tools and Method Chair: Klaus Dürschmid
09:40-10:00	[O01]- The incidental emotional impact of personal food memories on consumers' food behaviours B. Piqueras-Fiszman, <i>Wageningen University, The Netherlands</i>	[O05]- The quantified cook: Neurophysiological responses during cooking food associated with different levels of valence and arousal A.M. Brouwer, <i>TNO, The Netherlands</i>	[O09]- Inner motivations, attitudes and personality traits account for consumers' behaviours L. Dreyfuss, <i>Biofortis Sensory & Consumer, France</i>
10:00-10:20	[O02]- Global Profile: online interviews and Home Use Test to better understand consumer experience from sensory to emotions and context appropriateness S. Spinelli, <i>SemioSensory – Research & Consulting, Italy</i>	[O06]- Mapping brain activity to 'phantom' taste in thermal tasters M. Skinner, <i>University of Nottingham, UK</i>	[O10]- Development of a new scale to measure sustainable healthy eating behavior Z. Pieniak, <i>Consumer and Sensory Research Institute Ltd, Poland</i>
10:20-10:40	[O03]- Drinking a beer in a bar: The role of expectations in liking and emotions A.P. Silva, <i>Wageningen University, The Netherlands</i>	[O07]- Implicit processing of relaxing/energizing feelings of fragrances I. Cayeux, <i>Firmenich, Switzerland</i>	[O11]- Adaptation and application of image-based Kansei engineering to evaluate premium organic herbal teas C. Rocha, <i>University of Porto, Portugal</i>
10:40-11:00	[O04]- TBC	[O08]- Facial electromyography (EMG): dynamic facial muscle activity predicts affective rating of liquids B. Li, <i>Massey University, New Zealand</i>	[O12]- Methodological developments in Polarized Sensory Positioning (PSP) P. Varela, <i>Nofima, Norway</i>
11:00-11:25	Refreshment Break		
11:30-13:00	Consumer Motivation & Implicit-Impulsive Tests (Workshop) Chair: Richard Popper	Taste sensitivity Part I : Implication of taste sensitivity on food preference and food behavior (E3S Workshop) Chair: E. Monteleone, J. Hort & M. Hersleth	The future is digital: Applications in consumer research Part I: Smart mobile devices (ESN Workshop) Chair: C. Porcherot, S. Kremer, L. Dreyfuss, V. Almlí

11:30-11:45	[IMPWK01]- TBC- A new indirect approach for capturing emotion in product research D.M.H. Thomson, <i>MMR Research Worldwide, UK</i>	[E3SWK01]- Super-taster, thermal taster or sweet-liker: Where are we with individual variation in perception? R. Ford, <i>University of Nottingham, UK</i>	[ESNWK01]- Consumer research goes social, local and mobile L. Depoortere, <i>Haystack, Belgium</i>
11:45-12:00	[IMPWK02]- Comparison of a rational and an impulsive method to analyse emotions S. Peleitero, <i>Leatherhead Food Research, UK</i>	[E3SWK02]- Does basic taste sensitivity play a role on preschoolers' preferences for foods with characteristic taste profiles? V. Almli, <i>Nofima, Norway</i>	[ESNWK02]- TBC- Consumer insight using smartphones and data dashboards R. Span, <i>EyeQuestion, The Netherlands</i>
12:00-12:15	[IMPWK03]- The Approach-Avoidance test, a promising implicit tool H. Nicod, <i>Biofortis Sensory & Consumer, France</i>	[E3SWK03]- Long-term study on taste sensitivity in elderly (>65) A. Bongartz, <i>Agroscope, Switzerland</i>	[ESNWK03]- TBC- Utilizing digital technology to collect consumer data in real time: The shower experience C. Humphreys, <i>Sensory Dimensions, UK</i>
12:15-12:30	[IMPWK04]- Getting in touch with motivation: The Swipe Approach–Avoidance Procedure (SwAAP) A.A. Kraus, <i>ISI, Germany</i>	[E3SWK04]- The impact of chemotherapy on food perception A. Giboreau, <i>Institut Paul Bocuse, France</i>	[ESNWK04]- TBC- Using in-the-moment data collection to provide an enhanced understanding of consumer usage experiences M. Lintern, <i>MMR, UK</i>
12:30-12:45	[IMPWK05]- TBC- Gamification – what sensory research can learn from engaging consumers C.A. Withers, <i>MMR Research Worldwide, UK</i>	[E3SWK05]- Exploring the effect of individual differences in taste sensitivity, perception and psychological traits on food preferences among Italians: The Italian taste project C. Dinnella, <i>Italian Sensory Science Society, Italy</i>	Live demonstration and group discussions
12:45-13:00	Question & Open Discussion	[E3SWK06]- PrefQuest & PrefTest: A questionnaire and a set of sensory tests for measuring liking for salt, sweet and fat P. Schlich, <i>INRA, France</i>	
13:00-14:00	Lunch		
14:00-15:00	Poster Session 1		
<i>Virtual Posters- Kindly note that all virtual posters (VP01, VP02 etc) would be available on the Conference App and the Secure programme right throughout the conference</i>			
15:00-16:20	Sensory Drivers for Health and Wellbeing Chair: Kees de Graaf	Sensory & Eating Behaviour Chair: Wender Bredie	Wine Chair: Francisco José Pérez-Elortondo
15:00-15:20	[O13]- TBC- Mismatches in time: Evolutionary chemosensory ecology and modern relationships to food K.C. Hoover, <i>University of Alaska-Fairbanks, USA</i>	[O17]- Effect of negative emotions on food intake and on plasma leptin level R.W. Diez-Garcia, <i>University of São Paulo, Brazil</i>	[O21]- Evaluating consumers' sustainable choice of wine: A virtual shop experiment E. Ginon, <i>ESC Dijon, France</i>
15:20-15:40	[O14]- Elucidating the relative effects of sensory modalities on fat perception, and investigating the relationship between fatty acid sensitivity, fat perception and preference X. Zhou, <i>University of Reading, UK</i>	[O18]- Food odors influence behavioral and physiological parameters of human eating behavior C. Proserpio, <i>Università degli Studi di Milano, Italy</i>	[O22]- Relationships between wine consumers' fine wine behaviour and their moods, product-evoked emotions, liking and willingness to pay for Australian Shiraz wine: A segmentation study L. Danner, <i>The University of Adelaide, Australia</i>

15:40-16:00	[O15]- Fat taste and appetite: A combined physiological and sensory approach P. Vitaglione, <i>University of Naples – Federico II, Italy</i>	[O19]- Should innovative meat alternatives taste like meat? M. Holm, <i>AgroParisTech, France</i>	[O23]- Combining sensory and chemo-sensory strategies for the development of mouth-feel vocabulary describing red wines by Spanish wine experts M.P. Saenz-Navajas, <i>Universidad de Zaragoza, Spain</i>
16:00-16:20	[O16]- Influence of sensory, psychological, socioeconomic and lifestyle factors on diet and 5-year weight gain A. Lampuré, <i>Université Paris 13, France</i>	[O20]- Decisive influence of sensory attributes over consumers' willingness-to-pay for innovative processed meats: Evidence from experimental auctions in two studies Yung Hung, <i>Ghent University, Belgium</i>	[O24]- The evaluation of mouthfeel attributes in chenin blanc wine made from old vineyards: A comparison of descriptive analysis and olarized sensory positioning R. Crous, <i>Stellenbosch University, South Africa</i>
16:20-16:50	Refreshment Break		
Keynote Session 3 Chair: Patrizia Piccinali			
16:55-17:30	[Keynote 4] Pleasure, size and food marketing: Can we make eaters happier to pay more for less? Pierre Chandon, <i>INSEAD, France</i>		
17:30-18:00	Wine & Cheese from Bourgogne Franche-Comté		
18:00-19:30	Wine & Cheese Tasting		

Tuesday 13 September, 2016

08:30-18:00	Registration		
Keynote Session 4 Chair: Nathalie Martin			
09:00-09:35	[Keynote 5] Age-related sensory perception and food behavior Lisa Methven, <i>University of Reading, UK</i>		
09:40-11:00	Cognition & Food Choice Chair: Liisa Lähteenmäki	Cross-modal Interactions Chair: Erminio Monteleone	From neonates to elderly Chair: Sylvie Issanchou
09:40-10:00	[O25]- Healthy or wealthy? Mate attraction motives produce sex-specific consumption preferences for various foods and beverages T. Otterbring, <i>Karlstad University, Sweden</i>	[O29]- Tactile stimuli have the capability to modify odor perception J. Freiherr, <i>RWTH Aachen University, Germany</i>	[O33]- Odorants in amniotic fluid and milk, and the responses they elicit in neonates H.M. Loos, <i>Fraunhofer IVV, Germany</i>
10:00-10:20	[O26]- The influence of descriptive labelling on liking of, and willingness to pay for fresh and hot smoked salmon G. Liem, <i>Deakin University, Australia</i>	[O30]- Perception of textured materials: Does familiarity affects tactile, visual and visuo-tactile discrimination? J. Dacleu Ndengue, <i>Ecole des Mines de Saint-Etienne, France</i>	[O34]- Projective mapping and food stickers: A good tool for better understanding children perception of fish M. Mitterer-Daltoé, <i>Federal Technological University of Parana, Brazil</i>
10:20-10:40	[O27]- Colouring perception: How to make a healthy product an attractive product? I. Tijssen, <i>Wageningen University, The Netherlands</i>	[O31]- "The sound of spice": Enhancing the evaluation of piquancy by means of a customised crossmodally congruent soundtrack Q.J. Wang, <i>Oxford University, UK</i>	[O35]- Is there a familial aggregation of taste preference or do other correlates explain more? H.S. Jilani, <i>Leibniz Institute for Prevention Research and Epidemiology, Germany</i>
10:40-11:00	[O28]- Edible insects versus undernutrition: Modelling cognitive determinants of intentions to consume foods from edible insects K.O. Pambo, <i>Jomo Kenyatta University of Agriculture and Technology, Kenya</i>	[O32]- Temporal dynamics of odor integration in the visual categorization of food A. Leleu, <i>Université de Bourgogne, France</i>	[O36]- Oral comfort: A new concept to assess the acceptance of food by elderly people suffering from oral health problems M. Vandenberghhe-Descamps, <i>INRA, France</i>
11:00-11:25	Refreshment Break		

11:30-13:00	Temporal Dominance of Sensations (Workshop) Chair: Nicolas Pineau	Taste sensitivity Part II: Taste sensitivity measurement and genetics of taste (E3S Workshop) Chair: E. Monteleone, J. Hort & M. Hersleth	The future is digital: Applications in consumer research Part II: Immersive tools (ESN Workshop) Chair: C. Porcherot, S. Kremer, L. Dreyfuss, V. Almlí
11:30-11:45	[IMPWK06]- Temporal dominance of sensations (TDS) panel behavior: a preliminary study with chocolate J. Ferreira Rodrigues, <i>University of Lavras, Brazil</i>	[E3SWK07]- TASTY®: A new device to assess taste sensitivity P. Schlich, <i>INRA, France</i>	[ESNWK05]- Understanding consumer experiences through immersive tools M. Kramer, <i>TU Wien, Austria</i>
11:45-12:00	[IMPWK07]- Temporal dominance of sensations: A new tool to grasp multisensory interactions M.C. Charles, <i>Fondazione Edmund Mach, Italy</i>	[E3SWK08]- The effect of thermal taster status on the perception of temperature Q. Yang, <i>University of Nottingham, UK</i>	[ESNWK06]- TBC- Coffee acceptance in immersive, semi-immersive and lab environments S. Henneberg, <i>ISI, Germany</i>
12:00-12:15	[IMPWK08]- Temporal dominance of sensations (TDS) and emotion (TDE) method for multiple bite evaluation of dark chocolate R. van Bommel, <i>Wageningen University, The Netherlands</i>	[E3SWK09]- Genetic variation in TAS2R38, TAS2R16 and TAS2R19 together with taste sensitivity to caffeine M. Sandell, <i>University of Turku, Finland</i>	[ESNWK06]- Virtual 360° immersion as an alternative to testing in real stores I. Goisbault, <i>Stratégir, France</i>
12:15-12:30	[IMPWK09]- Multiway comparison of TCATA and TDS: What are the real differences between these methods? I. Berget, <i>Nofima, Norway</i>	[E3SWK10]- TBC- PAV/PAV or AVI/AVI; what's the difference to you and I? L. Methven, <i>University of Reading, UK</i>	[ESNWK07]- Use of immersive virtual reality for the study of emotions elicited by scents C. Porcherot, <i>Firmenich, Switzerland</i>
12:30-12:45	[IMPWK10]- The challenges of evaluating temporal sensations in beverages: Performance of TDS, T-CATA and TOS in multiple-sip experiments A. Tarrega, <i>University of Nottingham, UK</i>	[E3SWK11]- TBC- Genetic variation associated with individual differences in salty taste perception and liking A. Robino, <i>Institute for Maternal and Child Health, Italy</i>	Live demonstration and discussions
12:45-13:00	Questions & Open Discussion	[E3SWK12]- TBC- Individual differences in sweetness hedonics: An overview of recent studies J. Prescott, <i>Taste Matters Research & Consulting, Australia</i>	
13:00-14:00	Lunch		
14:00-15:00	Poster Session 2		
Virtual Posters- Kindly note that all virtual posters (VP01, VP02 etc) would be available on the Conference App and the Secure programme right throughout the conference			
15:00-16:20	Meals & Variety Chair: Agnès Giboreau	Observational methods & studies Chair: Catherine Dacremont	Sensometrics Chair: Per Bruun Brockhoff
15:00-15:20	[O37]- Hedonic contrast occurs in restaurant meals, but can be attenuated by cuisine mismatch J. Lahne, <i>Drexel University, USA</i>	[O41]- Temporal drivers of liking of daily intake of Oral Nutritional Supplement determined at lab with monitoring of hunger and thirst status at home A. Thomas, <i>INRA, France</i>	[O45]- Use of the sensory error in factorial design of experiment: Model choice and effect size interpretation N. Pineau, <i>Nestlé, Switzerland</i>
15:20-15:40	[O38]- Temporality of meal behaviours: A new approach for graphical representation of video observations V. Almlí, <i>Nofima, Norway</i>	[O42]- Catering to cats individuals preference J. Roguès, <i>DIANA Pet Food, France</i>	[O46]- Unfolding models in the analysis of preference data - Theory and Applications E. Teillet, <i>SensoStat, France</i>
15:40-16:00	[O39]- Perceived meal variety and objective measures of variety L. Lähteenmäki, <i>Aarhus University, Denmark</i>	[O43]- TBC- How do consumers choose to throw away food from a refrigerator? An observational study in controlled conditions M. Masson, <i>AgroParisTech, France</i>	[O47]- A method based on semi-Markov chains for segmenting a consumer TDS panel G. Lecuelle, <i>INRA, France</i>

16:00-16:20	[O40]- Providing choice and/or variety during a meal: Impact on vegetable liking and intake C. Sulmont-Rossé, <i>INRA, France</i>	[O44]- Using sensory ethnographies to understand flavour preferences in emerging markets C. Gomez-Corona, <i>Firmenich, Mexico</i>	[O48]- Analysis of multiple grape measurements to relate to wine sensory characteristics using a multi-block SO-PLS method J. Niimi, <i>The University of Adelaide, Australia</i>
16:20-16:45	Refreshment Break		
	Keynote Session 5 Chair: Hal MacFie		
16:50-17:25	[Keynote 6] The role of food memories in food choice Suzanne Higgs, <i>University of Birmingham, UK</i>		
17:25-18:00	[Keynote 7] Sensometrics: Statistics, Psychometrics or Chemometrics? Per Bruun Brockhoff, <i>Danish Technical University, Denmark</i>		
19:15-23:00	Gala Dinner - Separate Ticket Required		

Wednesday 14 September, 2016			
08:30-09:00	Registration		
	Keynote Session 6 Chair: Dag Piper		
09:00-09:35	[Keynote 8] Unravelling the differences that matter: Learning from innovating across markets and product categories Ana Thomas, <i>Unilever, UK</i>		
09:40-11:10	Meaning, Meta-analysis & Significance (Workshop) Chair: David Thomson	Evaluation of consumer perception dynamics (Workshop) Chair: J. Castura, M. Meyners	"Is there such thing as the perfect match? Food and beverage pairing" Chair: M. Galmarini
09:40-09:55	[IMPWK11]- Purchase intention after blind tasting is a poor predictor of purchase behavior E. Kytö, <i>University of Helsinki, Finland</i>	[WK01] TBC- Discussion of current challenges with capturing and analyzing data related to consumer perception dynamics J. Castura, <i>Compusense, Canada</i> , M. Meyners, <i>Procter & Gamble, Germany</i>	[WK03]- From beverage to companion food: Experts' principles for pairing wines and beers with food A. Eschevins, <i>Université de Bourgogne, France</i>
10:00-10:10	[IMPWK12]- TBC- The reality of difference testing - a practical appraisal of tetrad, triangle and not a N.L. Krog, <i>MMR Research Worldwide, UK</i>	[WK02]- Interactive workshop: 4 breakout groups with 8 facilitators (T. Aldrege, J. Delarue, G. Jager, L. Methven, E. Monteleone, N. Pineau, A. Tárrega & P. Varela Tomasco)	[WK04]- Use of Temporal Dominance of Sensations (TDS) to better understand wine-cheese associations M. Galmarini, <i>INRA, France</i>
10:10-10:25	[IMPWK13]- Benchmarking panel performances and sensometric techniques thanks to the SensoBase C. Peltier, <i>INRA, France</i>	Facilitators join a panel to share findings, engage in Q&A	[WK05]- Evaluation of a whole meal using temporal, liking and dominance evaluation methods A. Nielsen, <i>Örebro University, Sweden</i>
10:25-10:40	[IMPWK14]- Calculating benchmark scores: An in-house meta-analysis predicts consumer hedonic judgments from test conditions and product category R. Möslein, <i>ISI, Germany</i>		[WK06]- Results of the analysis of the wine-cheese data collected during the social program M. Visalli, <i>INRA, France</i>
10:40-10:55	[IMPWK15]- "But is it significant?" A. Hasted, <i>Qi Statistics Ltd, UK</i>		[WK07]- Discussion with the audience A. Giboreau, <i>Institut Paul Bocuse, France</i>
10:55-11:10	Questions & Open Discussion		
11:10-11:35	Refreshment Break		
	Keynote Session 7 Chair: Margrethe Hersleth (E3S)		
11:40-12:15	[Keynote 9] Sensory science has got to move on Hal Mac Fie, <i>Hal MacFie Bristol, UK</i>		
12:15-12:30	Closing Ceremony including Poster Awards and Next Conference Annoucement - Chair : Margrethe Hersleth (E3S)		