

Oral Programme

Sunday 7 September, 2014	
13:00-15:30	Registration Auditorium Foyer
13:00	Session 1 posters can be mounted Hall A1
	Opening Auditorium 10 & 11 Session Chair: Grethe Hyldig
15:30-16:00	Opening Ceremony
16:00-16:45	[Keynote 1] Sensory in product innovation across the lifespan K. Grunert, Aarhus University, Denmark
16:45-17:30	[Keynote 2] The Nordic countries - early adopters of sensory and consumer science W.L.P. Bredie* ¹ , A. Åström ² , ¹ University of Copenhagen, Denmark, ² SIK - The Swedish Institute for Food and Biotechnology, Sweden
17:30-18:30	Welcome Reception Hall A1
Monday 8 September, 2014 Theme: Sensory across the lifespan	
	Oral Session 1 Auditorium 10 & 11 Session Chair: Karin Wendin
08:30-08:45	Introduction of the E3S "PhD - Award" – Joanne Hort
08:45-09:30	[Keynote 3] Healthy living across the lifespan M. Raats, University of Surrey, UK
09:30-09:45	[O01] The influence of context and nutrition information on healthful food choices in a restaurant A. Fenko*, I.W.J. Faasen, University of Twente, The Netherlands
09:45-10:00	[O02] The combined use of implicit and explicit methods to understand how consumers respond to health and nutrition claims relating to sugar replacement S.D. Thomas, Campden BRI, UK
10:00-10:30	Refreshments Hall A1
	Oral Session 2 Auditorium 10 & 11 Session Chair: Erminio Monteleone
Room	Auditorium 10 & 11
10:30-11:15	[Keynote 4] Development of flavour preferences across the lifespan M. Yeomans, University of Sussex, UK
11:15-11:30	[O03] Investigating the relationship between genetic and phenotypic measures of taste sensitivity and their impact on food perception, liking and choice Y. Shen*, X. Zhou, K. Jackson, O. Kennedy, L. Methven, University of Reading, UK
11:30-11:45	[O04] Behavioral nutrigenetics: Insights from gene association studies in humans J.E. Hayes, Penn State, USA
	Oral Poster Session 1 Auditorium 10 & 11 Session Chair: Erminio Monteleone
11:45-11:52	[OP01] Children's sensitivity to basic tastes and their corresponding acceptance and intake of representative lemonades M. Hersleth* ¹ , V. Dänmark Vatn ² , I. Berget ¹ , N. Lien ² , V. Lengard Almlí ¹ , ¹ Nofima AS, Norway, ² University of Oslo, Norway
11:52-11:59	[OP02] Engaging elementary students to improve consumption of healthful foods in schools A. Snelling* ¹ , C. Newman ² , J. Guthrie ² , L. Mancino ² , ¹ American University, USA, ² USDA-ERS, USA
11:59-12:06	[OP03] Food enjoyment in children - Effects of a learning program K.S. Myhrer*, V.A. Almlí, M. Hersleth, Nofima AS, Norway
12:06-13:00	Lunch Hall A1
13:00-14:00	Poster Session 1 Hall A1
	Workshop 1 Auditorium 10
14:00-15:30	[W1] Health and quality of life in an aging population: Food and beyond D. Giacalone* ¹ , K. Wendin ^{2,3} , M.B. Frøst ¹ , W.L.P. Bredie ¹ , S. Kremer ⁴ , E. Rothenberg ² , M.H. Otto ¹ , S. Skjoldborg ¹ , U. Lindberg ³ , E. Risvik ^{5,6} , ¹ University of Copenhagen, Denmark, ² Kristianstad University, Sweden, ³ SP Technical Research Institute, Sweden, ⁴ Wageningen University and Research Centre, The Netherlands, ⁵ Nofima, Norway, ⁶ University of Stavanger, Norway
	Workshop 2 Auditorium 11
14:00-15:30	[W2] E3S Workshop. Children's food preferences, eating habits and appropriate methodologies for collecting children's responses Session 1: H. Weenen ¹ , S. Issanchou ² , S. Caton ³ , C. Barends ⁴ , S. Nicklaus ² , M. Hetherington ⁵ , G.G. Zeinstra ⁶ , ¹ Danone Nutricia Research, The Netherlands, ² INRA, France, ³ University of Sheffield, UK, ⁴ Wageningen University, The Netherlands, ⁵ University of Leeds, UK, ⁶ Wageningen UR Food & Biobased Research, The Netherlands
15:30-16:00	Refreshments Hall A1
16:00	Session 1 posters to be removed Hall A1

	Oral Session 3 Auditorium 10 Session Chair: Derek Victor Byrne	Workshop 2 Cont. Auditorium 11
16:00-16:15	[O05] Which are the main barriers to healthy eating? Results from a qualitative study across different socioeconomic levels G. Ares*, M. Benedetti, A. Giménez, <i>Universidad de la República, Uruguay</i>	[W2] E3S Workshop. Children's food preferences, eating habits and appropriate methodologies for collecting children's responses Session 2: M. Hersleth ¹ , M. Laureati ² , L. Holler Mielby ³ , H. Jilani ⁴ , V. Almlí ¹ , C. Lange ⁵ , ¹ <i>Nofima AS, Norway</i> , ² <i>University of Milan, Italy</i> , ³ <i>Aarhus University, Denmark</i> , ⁴ <i>Leibniz Institute for Prevention Research and Epidemiology, Germany</i> , ⁵ <i>INRA, France</i>
16:15-16:30	[O06] I chose it, therefore I like it; cognitive dissonance increases liking of fish by Norwegian children T. Altintzoglou*, A.V. Skuland, M. Carlehög, I. Sone, M. Heide, P. Honkanen, <i>Nofima, Norway</i>	
16:30-16:45	[O07] How to encourage acceptance of cold-served vegetable starters in children? M. Ricci ^{1,2} , D. Morizet ^{*2} , L. Depezay ² , C. Hanicotte ³ , A. Giboreau ¹ , C. Schwartz ¹ , ¹ <i>Centre de Recherche de l'Institut Paul Bocuse, France</i> , ² <i>Sensory & Consumer Science, France</i> , ³ <i>Elior Enseignement, France</i>	
16:45-17:00	[O08] Teenagers' sensory perception of and liking for processed vegetables D. Morizet ^{*1} , K. Appleton ⁴ , A. Bevan ⁴ , C. Dinnella ² , A. Giboreau ³ , A. Hemingway ⁴ , C. Massi ⁴ , E. Monteleone ² , A. Perez Cueto ⁵ , H. Hartwell ⁴ , ¹ <i>Sensory & Consumer Science, France</i> , ² <i>GESAAF, University of Florence, Italy</i> , ³ <i>The Center for Food & Hospitality Research, Institut Paul Bocuse, France</i> , ⁴ <i>University of Bournemouth, UK</i> , ⁵ <i>University of Aalborg, Denmark</i>	
17:00-17:15	[O09] The importance of eating lunch - a study on school meal experience from children's perspective M. Prim, <i>SIK - the Swedish Institute for Food and Biotechnology, Sweden</i>	
17:15-17:30	[O10] A trained senior panel - Implication in developing nutritious food for seniors R-L. Heiniö*, S. Pentikäinen, <i>VTT Technical Research Centre of Finland, Finland</i>	
19:00-01:00	Gala Dinner – ticket holders only Please meet in the Bella Center Hotel lobby at 18:45 to leave at 19:00 sharp	
Tuesday 9 September, 2014		
Theme: Innovation - Design and pleasure - Data to go		
	Oral Session 4 Auditorium 10 & 11 Session Chair: Hal McFie	
08:30	Session 2 posters can be mounted Hall A1	
09:00-09:45	[Keynote 5] Can sensory analysis be a part of the innovation toolbox in non-food companies? S. Bech, <i>Aalborg University, Denmark</i>	
09:45-10:00	[O11] Why and how assessing consumers' emotions to provide new insights on products formulation in cosmetics C. Pêcher ^{*1} , S. Navarro ¹ , M. Brard ² , M-H. Bardel ¹ , D. Mougín ¹ , ¹ <i>Chanel Parfums Beauté, Neuilly, France</i> , ² <i>Agrocampus Ouest Rennes, France</i>	
10:00-10:15	[O12] Psychophysical indicators for perceived aircraft cabin quality L. Weber, <i>Airbus Group Innovations, Germany</i>	
10:15-10:30	[O13] Disgusting or delicious – consumer accept of bee larvae as an ingredient in soup J.A. Pedersen ^{*1,2} , M.B. Frøst ^{1,2} , ¹ <i>University of Copenhagen, Denmark</i> , ² <i>Nordic Food Lab, Denmark</i>	
10:30-10:45	[O14] Perspectives on product sound design and perceptual measurements J. Ramsgaard*, N. Zacharov, T.H. Pedersen, <i>DELTA SenseLab, Denmark</i>	
10:45-11:15	Refreshments Hall A1	
	Oral Session 5 Auditorium 10 & 11 Session Chair: Per Bruun Brockhoff	
11:15-12:00	[Keynote 6] The flavour network: An introduction to computational gastronomy S. Ahnert, <i>Cavendish Laboratory, UK</i>	

12:00-12:15	[O15] What should you know about analysing social media data using twitter: The experience of a practitioner T. Worch, <i>QI Statistics, UK</i>	
12:15-12:30	[O16] Holos: An environment for studying the evolution of sensory dimensions of a product space based on holistic methods, using digit tracking T.M. Lê*, S. Lê, <i>Agrocampus-Ouest, France</i>	
Oral Poster Session 2 Auditorium 10 & 11 Session Chair: Per Bruun Brockhoff		
12:30-12:37	[OP04] A thousand ways to say 'delicious!' W. Ariyasriwatana*, L.M. Quiroga, <i>University of Hawaii, USA</i>	
12:37-12:44	[OP05] An international comparison of eating habits using a mobile application capturing consumers own photographs and comments along their day A. Brugerolle, C. Hugol-Gential, A. Giboreau*, <i>The Center for Food and Hospitality Research, Institut Paul Bocuse, France</i>	
12:44-12:51	[OP06] Evaluating consumers' willingness to buy environmentally friendly wines: A store experiment E. Ginon ¹ , P. Bazoche ² , L.H. Esteves dos Santos Laboissière ^{3,4} , J. Brouard ¹ , S. Issanchou ^{*3} , ¹ LESSAC, <i>Burgundy School of Business, France</i> , ² INRA, <i>UR1303, France</i> , ³ INRA, <i>UMR1324 CSGA, France</i> , ⁴ Departamento de Alimentos, <i>Faculdade de Farmacia, Universidade Federal de Minas Gerais, Brazil</i>	
12:51-12:58	[OP07] "Tasty sounds": when the sound symbolism of the product's name influences consumers' overall perception and liking S. Favalli ^{*1,2} , T. Skov ¹ , C. Spence ² , D.V. Byrne ³ , ¹ Copenhagen University, <i>Denmark</i> , ² University of Oxford, <i>UK</i> , ³ Aarhus University, <i>Denmark</i>	
12:58-13:05	[OP08] Chinese consumers' use of food nutrition label and its determinants R. Liu ^{*1,2} , C. Hoefkens ¹ , W. Verbeke ¹ , ¹ Ghent University, <i>Belgium</i> , ² China Women's University, <i>China</i>	
13:05-14:00	Lunch Hall A1	
14:00-15:00	Poster Session 2 Hall A1	
	Oral Session 6 Auditorium 10 Session Chair: Michael Bom Frøst	Workshop 3 Auditorium 11
15:00-15:15	[O17] Fatty food liking in monozygotic and dizygotic twin pairs R.Y. Haryono*, R.S.J. Keast, <i>Deakin University, Australia</i>	[W3] What does sensory satisfaction with food products, meals and eating mean? L. Lahteenmaki ^{*1} , W.L.P. Bredie ² , D.V. Byrne ¹ , G. Hyldig ³ , S. Jensen ¹ , L.H. Mielby ¹ , J.D. Jensen ² , M. Yeomans ⁴ , ¹ Aarhus University, <i>Denmark</i> , ² University of Copenhagen, <i>Denmark</i> , ³ DTU Technical University of Denmark, <i>Denmark</i> , ⁴ University of Sussex, <i>UK</i>
15:15-15:30	[O18] Impact of an olfactory priming on food intake: A case study in an Alzheimer's unit C. Sulmont-Rossé*, M. Gaillet, S. Chambaron, <i>NRA, UMR 1324 Centre des Sciences du Goût et de l'Alimentation, France</i>	
15:30-15:45	[O19] In search for the ideal high intensity sweetener: Understanding the impact of repeated consumption using temporal sequential profiling C. Withers, C. Barnagaud*, P. Mehring, S. Ferris, <i>MMR Research Worldwide, UK</i>	
15:45-16:00	[O20] Temporal dominance of emotions: A comparison between tasting (one-bite) and eating (ad libitum) I.O.J.M. Tijssen ^{*1} , C. Aucella ¹ , P. Schlich ² , M. Stieger ¹ , G. Jager ¹ , ¹ Wageningen University, <i>The Netherlands</i> , ² INRA, <i>France</i>	
16:00-16:15	[O21] The TSC (Taste Sensory Contrast) concept applied to multi-component food : An effective solution to reduce salt content by modulating salt repartition between ingredients M. Guilloux ^{*1,4} , L. Lethuaut ^{1,4} , C. Cataneo ^{1,4} , S. El Mafadi ³ , E. Vigneau ^{2,4} , A. Le Bail ^{1,4} , C. Prost ^{1,4} , ¹ ONIRIS, <i>UMR CNRS 6144 GEPEA, France</i> , ² ONIRIS, <i>USC INRA, France</i> , ³ CAPSULAE, <i>France</i> , ⁴ LUNAM, <i>France</i>	

16:15-16:30	[O22] Adapting the ideal profile method and its analysis to children: a fragrance case study M. Brard, A. Cariou, C. Lautret, M. Le Lay, C. Natchez, S. Lê*, <i>Agrocampus Ouest, France</i>	
16:30-17:00	Refreshments Hall A1	
	Workshop 4 Auditorium 10	Workshop 5 Auditorium 11
17:00-18:30	[W4] The future of rapid methodologies for sensory characterization P. Varela* ¹ , G. Ares ² , T. Naes ¹ , J. Castura ⁵ , J. Delarue ³ , H. Heymann ⁶ , S. Jaeger ⁴ , ¹ <i>Nofima AS, P.O. Box 210, 1431 Ås, Norway</i> , ² <i>Universidad de la República. Uruguay</i> , ³ <i>AgroParisTech, France</i> , ⁴ <i>The New Zealand Institute for Plant & Food Research Ltd, New Zealand</i> , ⁵ <i>Compusense Inc., Canada</i> , ⁶ <i>University of California at Davis., USA</i>	[W5] Translation of emotion terms among (European) languages H.L. Meiselman* ⁶ , H. van Zyl ² , S. Spinelli ⁵ , L.M. Cunha ⁴ , A. Giboreau ¹ , C.P. Lassallete ³ , S.C. King, ¹ <i>Institut Paul Bocuse, France</i> , ² <i>Heineken, The Netherlands</i> , ³ <i>Firmenich, Switzerland</i> , ⁴ <i>University of Porto, Portugal</i> , ⁵ <i>SemiSensory, Italy</i> , ⁶ <i>Herb Meiselman Training and Consulting, USA</i> , ⁷ <i>McCormick & Company, USA</i>
Wednesday 10 September, 2014		
Theme: Consumer across the lifespan and what's next?		
	Oral Session 7 Auditorium 10 & 11 Session Chair: Sylvie Issanchou	
09:00-09:45	[Keynote 7] Differences in individual perception: What can we measure without asking? J. Hort, <i>The University of Nottingham, UK</i>	
09:45-10:00	[O23] Capturing consumers' perceptions and beliefs through implicit testing can help new product development C. Cuny* ¹ , C. Petit ¹ , ¹ <i>Grenoble Ecole de Management, France</i> , ² <i>Puratos N.V., Belgium</i>	
10:00-10:15	[O24] Designed to eat less: The design of a new plate to 'mindlessly' eat less and its effect on consumer perception A.C. Hoek* ¹ , E. Van Kleef ² , N. Makovec ³ , A. Walker ³ , J.D. Buckley ³ , ¹ <i>Sense2action, Australia</i> , ² <i>Wageningen University, The Netherlands</i> , ³ <i>University of South Australia, Australia</i>	
10:15-10:30	[O25] Predictors of food enjoyment: Insights from consumer studies linking evoked contexts, appropriateness, and emotion associations B. Piqueras-Fizman* ¹ , S.R. Jaeger ² , ¹ <i>Wageningen University, The Netherlands</i> , ² <i>Plant and Food Research, New Zealand</i>	
10:30-11:00	Refreshments Hall A1	
	Oral Session 8 Auditorium 10 & 11 Session Chair: Pascal Schlich	
11:00-11:15	[O26] What do people say when tweeting about eating situations? Exploratory analysis using Twitter data L. Vidal ¹ , G. Ares* ¹ , S.R. Jaeger ² , ¹ <i>Universidad de la República, Uruguay</i> , ² <i>The New Zealand Institute for Plant & Food Research Ltd, New Zealand</i>	
11:15-11:30	[O27] A rapid way for better understanding consumers' drivers. A new affective approach to projective mapping P. Varela*, M. Carlehøg, M. Hersleth, T. Næs, <i>Nofima AS, Norway</i>	
11:30-12:15	[Keynote 8] Sensory & Consumer Research anno 2014: What's next? S. Jaeger, <i>The New Zealand Institute for Plant & Food Research Ltd, New Zealand</i>	
12:15-12:45	Closing Ceremony including EuroSense Best Poster Award	
13:00	Session 2 posters to be removed Hall A1	