

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*¹, 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*¹, M. Campagnaro², M. Vegro¹, G. Lomolino¹, ¹University of Padova, Italy, ²Il Muggese 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. Bscheiden, I. Rack, N. Stroebele-Benschop*, *University of Hohenheim, Germany*
- [P1.06] **Setting the scene: Use of immersive contexts in capturing consumer responses**
L. Hewson*¹, T. Hollowood², S. Gue¹, ¹PepsiCo Europe, UK, ²Sensory Dimensions, UK
- [P1.07] **Impact of immersive techniques to capture consumer reality**
F. Sinesio*¹, E. Moneta¹, S. Abbà², C. Porcherot Lassallete³, L. Dreyfuss⁴, K. Guillamet⁴, S. Bruyninckx⁵, C. Laporte⁵, S. Henneberg⁶, 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*¹, B. S. Menegali¹, M. M. Martins¹, M. M. Selani², T. C. Merlo¹, I. Soletti¹, 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. Nachtsheim*, A. Trabert, O. Biedekarken, *Döhler GmbH, Germany*
- [P1.13] **Food neophobia: School cafeteria experiment for choosing special rice**
K. Akai*¹, K. Aoki^{1,2}, K. Ujiie^{1,3}, 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. Withers*, 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. Querol², C. Chaya³, M.A. Pozo-Bayón*¹, 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*^{1,2}, L. Saulais², J. Delarue¹, ¹Université Paris-Saclay, France, ²Institut Paul Bocuse, France
- [P1.17] **Context as reference point: Differences in consumer evaluation of dishes according to consumption situation**
A. Galiñanes Plaza*^{1,2}, L. Saulais¹, D. Blumenthal¹, J. Delarue¹, ¹Université Paris-Saclay, France, ²Institut 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*¹, H. Cadiou¹, O. Gautreau¹, P. Manfredi¹, R. Bleibaum², ¹SAM Sensory and Marketing International GmbH, Germany, ²Dragonfly, USA
- [P1.21] **Combining traditional quantitative research with real-time analysis of results to facilitate truly agile product development**
C.A. Withers*¹, P. Dempster¹, S. Kaur¹, W. Buttrick², ¹MMR Research Worldwide, UK, ²Data Revelation, UK
- [P1.22] **Exploratory study of field ration perception in Colombian armed forces**
C.J. Salgado*^{1,2}, A. Filomena¹, F. Castillo¹, L.I. Sotelo¹, ¹Universidad de la Sabana, Colombia, ²Universidad Nacional de Colombia, Colombia
- [P1.23] **Impact of ready meal product packaging on consumer's liking, expected satiety and healthiness perception**
L. Laguna*¹, M.D. Garrido², B. Gómez³, M.B. Linares², S. Fiszman¹, A. Tarrega¹, ¹Instituto de Agroquímica y Tecnología de los Alimentos (IATA, CSIC), Spain, ²Universidad de Murcia, Spain, ³Universidad 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*¹, K.G. Grunert², G. Lobos³, E. Miranda-Zapata¹, M. Denegri¹, C. Hueche¹, ¹Universidad de La Frontera, Chile, ²Aarhus University, Denmark, ³Universidad de Talca, Chile
- [P1.25] **Differences in diet quality, eating habits, nutritional status and satisfaction with different domains of life between single-headed and dual-headed households: A comparative study of mother-adolescent dyads**
B. Schnettler*¹, G. Lobos², E. Miranda-Zapata¹, M. Denegri¹, M. Lapo³, G. Ares⁴, C. Hueche¹, ¹Universidad de La Frontera, Chile, ²Universidad de Talca, Chile, ³Universidad Católica de Santiago de Guayaquil, Ecuador, ⁴Universidad de La República, Uruguay
- [P1.26] **Seniors, the conscientious consumers**
O. Ueland¹, I.S. Grini¹, P. Varela*¹, A. Gonera¹, H. Kraggerud², ¹Nofima, Norway, ²TINA SA, Norway
- [P1.27] **Combining different vegetables: The effect on sensory properties and acceptance**
V.L. van Stokkom*^{1,2}, C. de Graaf², S. Wang¹, O. van Kooten¹, M. Stieger², ¹University of Applied Sciences Inholland, The Netherlands, ²Wageningen 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 fliptm 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. Alfaro¹, M. Caro¹, N. Sastre¹, N. Da Quinta*², B. De Diego², L. Alonso¹, M. Ibarguen¹, ¹AZTI-Tecnalia, Spain, ²Eurest Colectividades, Spain

- [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. Zeinstra*¹, D. Van Wolferen^{1,2}, 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. Jilani*¹, C. Dering¹, G. Eiben^{2,3}, F. Lauria⁴, N. Michels⁵, D. Molnar⁶, L.A. Moreno⁷, V. Pala⁸, M. Tornaritis⁹, T. Veidebaum¹⁰, W. Ahrens^{1,11}, A. Hebestreit¹, ¹Leibniz-Institute for Prevention Research and Epidemiology - BIPS, *Germany*, ²University of Gothenburg, *Sweden*, ³University of Skövde, *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. Mielmann*, 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*¹, I. Vågen², G. Guren³, G. Schimdt¹, 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**
A. Normann, C. Öhgren, J. Granung, B. Albinsson, M. Svensson, M. Mihnea*, *RISE – The Swedish Research Institute—Bioscience and Materials, Sweden*
- [P1.44] **Consumer understanding, perception and interpretation of serving size information on food labels: A scoping review**
T. Bucher^{1,2}, K. Duncanson^{1,2}, 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*¹, A. Rönkä², M. Hujo¹, M. Sandell³, A. Lyytikäinen⁴, O. Nuutinen¹, 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. Duerrschmid*, *University of Natural Resources and Life Sciences, Austria*
- [P1.48] **Effect of cisplatin chemotherapy on olfactory and gustatory function in bronchial cancer patients**
K. Drareni*^{1,2}, M. Bensafi², A. Dougkas¹, 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*¹, S. Gagnaire¹, D. Lamboley², K. Vie¹, ¹Laboratoires Clarins, *France*, ²Wellness Management, *France*

- [P1.50] **Nutritional and sensorial analysis of functional cheese bread with green banana flour**
M. Santana*, C. Azara, *Faculdade Arthur Sá Earp Neto, Brazil*
- [P1.51] **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
- [P1.52] **Creation and consumer validation of appealing low sweetened beverages**
C. Egoroff, S. Caget*, M. Pellegrinelli, E. Van Ommeren, N. Vlasblom, *Givaudan Nederland BV, The Netherlands*
- [P1.53] **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*
- [P1.54] **Perceived and nutritional healthiness in everyday meals**
L. Lähteenmäki*¹, P. Haugaard¹, R. Friis¹, B.E. Birgisdottir², I. Thorsdottir², ¹Aarhus University, Denmark, ²University of Iceland, Iceland
- [P1.55] **Consumers' liking of bitter-tasting vegetables - the influence of the type, the bitterness perception and familiarity of the vegetables**
L. Kramer¹, U. Kidmose*¹, S. Daverkosen², N. Eggers¹, ¹Aarhus University, Denmark, ²Aarstiderne A/S, Denmark
- [P1.56] **The influence of physical activity labelling on consumers' food product experience**
J.J. Schouteten*, S. Lagast, X. Gellynck, *Ghent University, Belgium*
- [P1.57] **Does bread made from a composite of defatted maramba bean flour and cassava starch hold promise for coeliacs?**
M.P. Nyembwe*, H.L. de Kock, *University of Pretoria, South Africa*
- [P1.58] **Can sensory food imagery lead children to choose and eat smaller portions of healthy and unhealthy snacks?**
C. Lange*¹, C. Hachéfa^{1,2}, Y. Cornil³, S. Nicklaus¹, C. Schwartz¹, P. Chandon², ¹Université Bourgogne Franche-Comté, France, ²INSEAD, France, ³UBC Sauder, Canada
- [P1.59] **A systematic review and meta-analysis investigating the effects of oral processing on hunger and energy intake**
E.M. Krop*¹, M.M. Hetherington¹, C. Nekitsing¹, S. Miquel², L. Postelnicu³, A. Sarkar¹, ¹University of Leeds, UK, ²Mars-Wrigley, USA, ³Mentis Consulting, Belgium
- [P1.60] **Sensory perception of salt content of snacks**
I. Kalnina*, E. Straumite, *Latvia University of Life Sciences and Technologies, Latvia*
- [P1.61] **The effect of fat content reduction on some sensory properties of butter biscuits**
M. Korošec*¹, A. Zupan¹, S. Filip², J. Bertonec¹, ¹University of Ljubljana, Slovenia, ²Pekarna Pecjak d.o.o., Slovenia
- [P1.62] **Acceptability of a new olive pomace enriched biscuits (PreBiO®) in a dietary intervention with mildly hypercholesterolemic volunteers**
L. Menghi*¹, I. Endrizzi¹, E. Aprea¹, J. Zambanini¹, E. Betta¹, L. Conterno², F. Gasperi¹, ¹Fondazione Edmund Mach, Italy, ²Research Centre Laimburg, Italy
- [P1.63] **Sensory profile: Traditional and decaffeinated espresso coffee**
K.V.C. Cusiello*, E.R. Tavares-Filho, A.C.M.L. Silva, H.M.A. Bolini, *University of Campinas, Brazil*
- [P1.64] **Association between global sensory impairment and aging in Italian samples**
M.P. Concas*¹, A. Robino¹, E. Catamo², M. Mezzavilla¹, M. Brumat², G. Giroto², P. Gasparini^{1,2}, ¹IRCCS Burlo Garofolo, Italy, ²University of Trieste, Italy
- [P1.65] **Sensory interactions of sugar reduced and protein enriched stirred fruit yoghurts**
M. Lucchetti¹, H. Stoffers¹, D. Morger², P. Fuchsmann¹, D. Guggisberg¹, B. Guggenbuehl*¹, ¹Agroscope, Switzerland, ²School of Agricultural, Forste and Food Sciences, Switzerland
- [P1.66] **Picky eating - An analysis of concerns and support in an online family forum**
P. Sandvik*^{1,2}, P. Nowicka¹, ¹Uppsala University, Sweden, ²Karolinska Institutet, Sweden
- [P1.67] **Functional dark chocolate with microencapsulated phytosterols: Effect of phytosterols concentration and health claim information on consumers liking**
R. Tolve¹, N. Condelli*¹, F. Galgano¹, M. Di Cairano¹, F. Favati², M.C. Caruso¹, ¹SAFE - University of Basilicata, Italy, ²University of Verona, Italy
- [P1.68] **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 Obrdaj¹, L. Primorac², T. Cvetkovic¹, ¹Podravka Inc., Croatia, ²Faculty of Food Technology, Croatia

- [P1.69] **A new recipe for a more healthy biscuit: Bean flour instead of wheat flour**
V. Correia¹, E. Mecha², A. Ferreira³, C. Patto², M.R. Bronze^{*3,1}, ¹Universidade de Lisboa, Lisboa, Portugal, Portugal, ²Instituto de Tecnologia Química e Biológica (ITQB), Portugal, ³Instituto 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^{*4,1}, H. Ribeiro¹, ¹Universidade 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. An^{*1}, 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 (pâté)**
L. Cecchi^{*1,2}, D. Flynn¹, N. Schuster¹, M. Bellumori², M. Innocenti², N. Mulinacci², J.X. Guinard¹, R. Bechtel¹, ¹University 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. Gil^{*}, S. Mendes, Polytechnic Institute of Leiria, Portugal
- [P1.74] **Alternative sweeteners effect on sensory perception: Orange and Lulo juice**
C. Salgado-Rohner^{1,2}, S. Barragán-Vega¹, A. Filomena-Ambrosio^{*1}, ¹Universidad de La Sabana, Colombia, ²Universidad Nacional de Colombia, Colombia
- [P1.75] **Shapes of the future**
B. Prisoschi, Teesside University, UK
- [P1.76] **The sensory perception of chocolate milks varying in fat and added sugar content by human adults**
B.L. Luhovyy^{*1}, C.Y.L. Lam¹, B. Smith¹, P. Kathirvel¹, M. Ritter², 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. Ferreira³, ¹Federal University of Pernambuco - UFPE/CAV, Brazil, ²Postgraduate Program in Nutrition, Physical Activity and Phenotypic Plasticity - UFPE/CAV, Brazil, ³Laboratory 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. Cabral^{1,2}, S.C. Fonseca^{1,2}, A.P. Moura^{3,2}, 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. Lee^{*1}, 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. Soto¹, B. Schnettler², L. Aliaga-Ootega¹, 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-Berrios^{*1}, L. Aliaga-Ortega¹, C. Mendez¹, C. Soto¹, 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. Kiumarsi^{1,2}, D. Majchrzak^{*2}, S. Yeganehzad¹, M. Shahbazi¹, ¹Research Institute of Food Science and Technology (RIFST), Iran, ²University of Vienna, Austria
- [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. Laureati⁸, E. Pagliarini⁸, T. Gallina Toschi⁹, E.Valli⁹, C. Dinnella⁴, N. Condelli¹⁰, M. Cianciabella¹, E. Monteleone⁴, ¹BIMET-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

- [P1.84] **Italian consumers' behaviour towards health-related food properties: National validation of the Health and Taste Attitude Scales**
 F. Sinesio*¹, A. Saba¹, E. Moneta¹, C. Dinnella², M. Laureati³, L. Torri⁴, M. Peparai¹, E. Saggia Civitelli¹, A. Bendini⁵, I. Endrizzi⁶, T. Gallina Toschi⁵, F. Gasperi⁶, E. Pagliarini³, S. Predieri⁷, S. Spinelli², and E. Monteleone², 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. Adhikari¹, E. Lindshield², N. Muturi², J. Sempa², Y. Li², K. Kattelman*³, S. Zeis⁴, T. Kidd¹, 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*¹, J.H. Hentzen¹, J.R.G. Rodriguez-Garcia¹, L.M. Methven¹, 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. Peltier^{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. Lorigo¹, A. González-Mohino¹, M. Estévez¹, 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. Lorigo¹, A. González-Mohino¹, M. Estévez¹, A. Ramos², G. Gutiérrez², L. Alonso², S. Ventanas*¹, ¹University of Extremadura, Spain, ²Asociación Española Contra el Cáncer, Spain
- [P1.91] **Evoking emotions associated with different food and non-food odours**
 L. Lorigo¹, A. González-Mohino¹, M. Estévez¹, A. Ramos², G. Gutiérrez², L. Alonso², S. Ventanas*¹, 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. García 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. Fogliano^{1,2}, E. Scholten^{1,2}, M.A. Stieger^{1,2}, ¹TI Food 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. Mahieu¹, A. Thomas¹, P. Schlich², M. Visalli², ¹SensoStat, France, ²University of Burgundy Franche-Comté, France
- [P1.98] **Dark red cherry tomatoes, please!**
 J.S. Hansen*¹, G. Haabesland², ¹Nofima, Norway, ²Brandgarden, Norway
- [P1.99] **Dynamic implicit and explicit measurements of emotions during chocolate consumption**
 R.A. de Wijk*¹, R. van Bommel², J. Chollet¹, L. Noldus^{1,3}, M. Vasalli⁴, 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**
 A.N.H. Nguyen*, T.E. Johnson, L. Danner, D.W. Jeffery, S.E.P. Bastian, The University of Adelaide, Australia

- [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. Cardello*¹, S.L. Chheang², C.M. Roigard², 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 auditive background enhances purchase intention in online trading**
M. Nuszbaum, *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. Kuhar*³, 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. Claret¹, R. Bou¹, 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. Lunel*¹, D. Couvant², F. Abiven¹, 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. Claret, O. Lazo, *IRTA, Spain*
- [P1.111] **Combining swatch and on head evaluation to understand sensory characteristics of aerosol dry shampoo products**
G. Ricklefs*, 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. Santagiuliana*^{1,2}, V. Bhaskaran¹, E. Scholten¹, B. Piqueras-Fizman¹, M. Stieger^{1,2}, 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*¹, 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 several palatal cleaners on carryover effect of minty chewing gums**
C. Pannitteri, M.L. Corollaro*, I. Caprioli, *Perfetti Van Melle S.p.A., Italy*
- [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. Lozano*¹, C. Hafner², S. Pöchtrager², W. Guerra¹, ¹Laimburg Research Centre, Italy, ²University of Natural Resources and Applied Life Sciences, Austria
- [P1.120] **Running consumer research in Nigeria: Challenges and learnings**
V. Zuccoli*¹, D. Paredes², 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. Källbom*¹, A. Öström², ¹*Gothenburg University, Sweden*, ²*Örebro University, Sweden*
- [P1.123] **Sensory wheel for the evaluation of shellfish**
M.P. Sousa^{1,2}, L.M. Cunha*^{1,2}, ¹*University of Porto, Portugal*, ²*GreenUPorto, 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*¹, S.Y. Soh¹, J. Choi¹, Y.H. Lee¹, Y.J. Na², ¹*Amorepacific Singapore Research & Innovation Center, Singapore*, ²*Amorepacific Corporation Research & Development Center, Republic of Korea*
- [P1.126] **Interaction of food polyphenols with human salivary proteins and bitter taste receptors**
S. Soares*¹, I. García-Estévez², E. Brandão¹, M. Behrens³, N. Mateus¹, W. Meyerhof^{3,4}, V. de Freitas¹, ¹*Universidade do Porto, Portugal*, ²*Universidad Salamanca, Spain*, ³*DIFE - German Institute of Human Nutrition, Germany*, ⁴*Saarland University, Germany*
- [P1.127] **Newly sliced versus packed and stored dry cured ham - perception of freshness?**
M. Øvrum Gaarder*¹, M. Carlehög¹, O. Sørheim¹, P. Berg², M. Hersleth¹, ¹*Nofima AS, Norway*, ²*Nortura SA, Norway*
- [P1.128] **Consumer acceptance and description of bread and rolls made with yeasts coming from non-bakery applications**
I. Matullat*¹, J. Huen¹, M. Heitmann², E.K. Arend², S. Döring³, ¹*ttz Bremerhaven, Germany*, ²*UCC - University of College Cork, Ireland*, ³*AIBI- 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. Pedersen*¹, S. Moulin², I. Berget¹, P. Varela¹, T. Næs¹, S. Bech^{2,3}, ¹*Nofima AS, Norway*, ²*Bang & Olufsen A/S, Denmark*, ³*Department of Electronic Systems, Denmark*
- [P1.131] **Sensorial characteristics of pork "pulpa" meat: Effect of ohmic cooking**
S. Ángel-Rendón, I. Sotelo-Díaz, A. Filomena-Ambrosio*, *Universidad de La Sabana, Colombia*
- [P1.132] **Consumer perceptions of beef - a comparison of consumers from different regions**
F.S. Chong*^{1,2}, L.J. Farmer², T.D. Hagan², M.G. O'Sullivan¹, J.P. Kerry¹, ¹*University College Cork, Ireland*, ²*Agri-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 referential to help hair care product development**
J-B. Roux^{1,2}, F. Bouton², A-M. Lheritier*¹, M. Lavarde¹, ¹*Ecole de Biologie Industrielle, France*, ²*Brenntag 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. Lesme*¹, C. Rannou¹, C. Alleaume¹, L. Lopez Torrez², S. Dalmas², M.H. Famelart³, S. Bouhallab³, C. Prost¹, ¹*Oniris, France*, ²*V MANE Fils, France*, ³*Agrocampus 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. Cincotta*¹, G. Tripodi¹, M. Merlino¹, A. Verzera¹, E. Dellacassa¹, C. Condurso²
¹*University of Messina, Italy*, ²*University of the Republic, Argentina*
- [P1.140] **Sensory driven design of gluten-free quinoa licorice**
A. Knaapila*, V. Oksa, K. Jouppila, *University of Helsinki, Finland*

- [P1.141] **Mushroom consumer segmentation based on liking of Nordic edible wild mushrooms**
H. Aisala*, A. Hopia, T. Pohjanheimo, M. Sandell, *University of Turku, Finland*
- [P1.142] **Understanding the influence of cooking process innovation through flash profile. Application of rapid descriptive methods in food processing development**
M. Bonfini*¹, L. Bailletti¹, C. Mignani¹, S. Bonanno², ¹*Cias Inovation s.r.l., Italy*, ²*MTS s.r.l., Italy*
- [P1.143] **Real heads vs model heads; which data is the best for understanding and predicting product performance?**
Z. Jappinen, R. Greenaway, K. Worner, C. Humphreys, T. Hollowood, E Chang*, *Sensory Dimensions Ltd, UK*
- [P1.144] **Application of CATA to explore Italian consumers' attitude for off-season nectarine imported from Chile**
G.M. Daniele*¹, C. Kusch², L. Contador², R. Infante², M. Magli¹, E. Gatti¹, S. Predieri¹, ¹*IBIMET-CNR, Italy*, ²*Universidad de Chile, Chile*
- [P1.145] **The sensory characteristics of soybean-based beverages and assessment of evaluation similarity between trained panel and consumers**
Y.K. Choi*, J. Yang, J. An, J.M. Lee, M.S. Kim, J. Lee, *Pusan National University, Republic of Korea*
- [P1.146] **Effect of the brand on consumers' perception of product quality - comparative analysis between trained panel and consumer survey results**
R. Toni*^{1,2}, I. Braúna², J. Fogaça², V. Gomes², M. Stein², L. Rezende², ¹*ESOMAR, The Netherlands*, ²*Perception Sensory and Consumer Studies, Brazil*
- [P1.147] **Can consumer tests replace descriptive analysis? Focus on Identification in difference of sweetness and bitter taste according to cocoa content**
J.M. Lee*¹, J. Yang¹, Y.K. Choi¹, J. An¹, M.S. Kim¹, H-J. Ha², J. Lee¹, ¹*Pusan National University, Republic of Korea*, ²*Nongshim R&D Center, Republic of Korea*
- [P1.148] **Consumer perception of hydroponic-cultivated lettuce marketed with root**
I. Moura, S.C. Fonseca*, S. Carvalho, L.M. Cunha, *Fac. Ciências UPorto, Portugal*
- [P1.149] **Influence of different salting processes on the sensory quality of bacon**
J. Messadene-Chelali, *Agoscope, Switzerland*
- [P1.150] **Evaluation of the perceived value of the high-quality lemongrass infusion: The combined use of conjoint analysis and eye tracking**
C. Rocha*^{1,2}, J. Ramos^{1,2}, A.P. Moura^{4,3}, R.C. Lima², L.M. Cunha^{1,3}, ¹*University of Porto, Portugal*, ²*Sense Test. Lda, Portugal*, ³*GreenUPorto, Portugal*, ⁴*University Aberta, Portugal*
- [P1.151] **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*
- [P1.152] **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*
- [P1.153] **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*
- [P1.154] **Monitoring the textural and thermal analyzes of sugar-free chocolates by sensory evaluation: Effect of particle size distribution**
M. Kiumarsi^{1,2}, D. Majchrzak*¹, S. Yeganehzad², ¹*University of Vienna, Austria*, ²*Research Institute of Food Science and Technology (RIFST), Iran*
- [P1.155] **Comparing dunnett test and bootstrapping procedure with asymmetric liking (jar) data**
U. Zigon, *Frutarom Etol d.o.o., Slovenia*
- [P1.156] **A bayesian estimation of the mixed assessor model**
H. Satomura, *JT International Germany GmbH, Germany*
- [P1.157] **Application of network analysis to state transition diagram using TDS dataset**
H. Kawasaki*, Y. Sekine, A. Wakita, C. Kasamatsu, *Ajinomoto Co., Inc., Japan*
- [P1.158] **Quality tools for panellists regarding threshold limits in the sensory water analyses**
A. Schott*, U. Braun, *Muva Kempten GmbH, Germany*
- [P1.159] **The use of signal detection theory (d') in food sensory analysis**
R. Hahn*, C. Fuentes, E. Tomasino, *Oregon State University, USA*

- [P1.160] 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
- [P1.161] How to improve analyses and highlights of graded paired comparisons tests**
J. Rogues*¹, P. Courcoux², M. Semenou², P. Brault², N. Guery², E. Mehinagic¹, ¹Diana Pet Food, France, ²National College of Veterinary Medicine, Food Science and Engineering, France
- [P1.162] PrefMFA: An "improved" alternative to External Preference Mapping**
T. Worch, Qi Statistics Ltd, UK
- [P1.163] 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. Almlí², ¹University of Reading, UK, ²Nofima AS, Norway, ³University of Arkansas, USA, ⁴Durham University, UK
- [P1.164] 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
- [P1.165] Maximum likelihood estimation under constraints (MLEC) for sensory and consumer data**
H.F. Strydom, University of Pretoria, South Africa
- [P1.166] The influence of the semantic tool on spontaneous odor characterization**
F. Hanaei*¹, N. Vallet¹, E. Reydubuis^{1,2}, J. Belay¹, ¹ISIPCA, France, ²Université Claude-Bernard-Lyon-I, France
- [P1.167] EmojiGrid: A pictorial single-item scale for the assessment of food elicited pleasure and arousal**
D. Kaneko*^{1,2}, A. Toet², S. Ushiyama³, S. Hoving², I. de Kruijf², A.M. Brouwer², V. Kallen², J. van Erp^{2,4}, ¹Kikkoman Europe R&D Laboratory B.V., The Netherlands, ²TNO, The Netherlands, ³Kikkoman Corporation, Japan, ⁴University of Twente, The Netherlands
- [P1.168] 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
- [P1.169] The power of sensory semantics in marketing of food**
J. Swahn*¹, A. Nilsen¹, A. Öström¹, U. Larsson², ¹Örebro University, Sweden, ²Osaka University, Japan
- [P1.170] Training of sommeliers – The effect of Dialogue seminars and analogical training within trained tasting groups**
A. Herdenstam*, A. Nilsen, Örebro University, Sweden
- [P1.171] WORKSHOP How to feel tannins: The oro-sensory qualities of Sangiovese wines**
A. Rinaldi*^{1,2}, P. Ceparano¹, P. Di Paola¹, L. Moio¹, ¹Università degli Studi di Napoli Federico II, Italy, ²Biolaffort, France
- [P1.172] In context research with 360° VR immersion for more consumer engagement and actionable results**
I. Goisbault*¹, M-C. Vignon-Mares², B. Berenger², C. Porcherot², ¹Stratégir, France, ²Firmenich SA., Switzerland
- [P1.173] Sensory spatial segmentation**
J. Zach*, J. Cho, A. Baverstock, Ipsos, Germany
- [P1.174] Preliminary sensory quality and stability evaluation of branded fruit**
T.M. Da Silva*¹, N.R. Giuggioli¹, S. Beraldi², C. Peano¹, ¹University of Torino, Italy, ²Sata srl, Italy
- [P1.175] 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

Poster Session 2
Tuesday 4 September 2018- 16:00-18:30
Room - Margherita Hall 1 and 2

- [P2.01] **Estimation of consumer acceptance of Korean fermented soybean paste (doenjang) by near infrared spectroscopy**
H.S. Kwak*, 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. Pestic*¹, J. Mastilovic¹, Z. Kevresan¹, L. Pezo², M. Belovic¹, S. Glogovac³, N. Ilic¹, ¹*University of Novi Sad, Serbia*, ²*Institute of General and Physical Chemistry, Serbia*, ³*Institute 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. Stieger^{1,2}, ¹*Wageningen University, The Netherlands*, ²*TI 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 Linden^{1,2}, M. Stieger^{1,2}, E. Scholten¹, ¹*Wageningen University, The Netherlands*, ²*TI 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*¹, Y. Sagara¹, ¹*Baika University, Japan*, ²*Food 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*¹, D. Zaharia², S.G. Stroe¹, A. Dabija¹, C. Arghire³, ¹*Stefan cel Mare University, Romania*, ²*S.C. Dizing S.R.L., Romania*, ³*S.C. Enzymes@Derivates S.A., Romania*
- [P2.09] **Effects of CO₂ and ethanol on retronasal aroma release and perception in lemon-flavored alcoholic beverages**
M. Toshima*¹, A. Kakitani¹, T. Morishita¹, K. Matsushita², H. Kaneda², ¹*Asahi Breweries, Ltd., Japan*, ²*Kyushu Sangyo University, Japan*
- [P2.10] **Thickness of alcoholic beverage: Relationship between sensory score and rheological properties**
H. Odai*¹, W. Dandan¹, J. Nohata¹, M. Shibata², A. Morita³, R. Ueda⁴, Y. Sagara⁴, ¹*Kirin Co., Ltd, Japan*, ²*Tokyo University of Marine Science and Technology, Japan*, ³*Baika Women's University, Japan*, ⁴*Food Kansei Communications, Corp., Japan*
- [P2.11] **Instrumental analysis of texture as an indicator of sensory crispness of food**
L.S. Dias-Faceto*¹, A. Salvador², A.C. Conti-Silva¹, ¹*Universidade Estadual Paulista "Júlio de Mesquita Filho", Brazil*, ²*Instituto 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 pourer, 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. Dabija*¹, G.G. Codina¹, S.G. Stroe¹, I. Sion², ¹*Stefan cel Mare University of Suceava, Romania*, ²*D.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*¹, 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. Besspflug, 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 Alfieri 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*¹, M. Muller¹, E.M. Erasmus¹, N. Wiltshire³, M. Dovey³, E. Joubert^{1,2}, ¹Stellenbosch University, South Africa, ²Agricultural Research Council (Infruitec-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*¹, E. Pittari¹, L. Moio¹, A. Curioni², F. Mattivi^{3,4}, L.G. Rolle⁵, G.P. Parpinello⁶, M. Ugliano⁷, ¹University of Naples Federico II, Italy, ²University of Padova, Italy, ³Fondazione Edmund Mach, Italy, ⁴University of Trento, Italy, ⁵University of Torino, Italy, ⁶University of Bologna, Italy, ⁷University of Verona, Italy
- [P2.22] **Sensory analysis of the stone pine wood “Queen of the Alps”**
R. Ghadiriasli^{1,2}, M. Wagenstaller², A. Andrea Buettner^{1,2}, L. Schreiner*¹, 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*¹, L. Bailetti¹, 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. Pedrotti*^{1,2}, A. Spaccasassi², 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*^{1,2}, K. Adhikari¹, ¹University of Georgia, USA, ²Lilongwe 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*¹, M.P. Concas¹, E. Catamo², M. Cocca¹, P. Gasparini^{1,2}, 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*

- [P2.31] **Oral processing behaviour of liquid, semi-solid and solid foods differs between consumers varying in age, gender and ethnicity**
E.C. Ketel*, M.G. Mendoza-Aguayo, B. Piqueras-Fiszman, R. de Wijk, K. de Graaf, M. Stieger, *Wageningen University, The Netherlands*
- [P2.32] **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*
- [P2.33] **Tastes like teen spirit - Associations between basic tastes and life stages**
M. Wiesböck*, K. Dürschmid, *BOKU, Austria*
- [P2.34] **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-Fiszman¹, M. Stieger^{1,2}, ¹Wageningen University, The Netherlands, ²Top Institute Food and Nutrition, The Netherlands
- [P2.35] **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*
- [P2.36] **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*
- [P2.37] **Bitter taste modulation by phenolic compounds contributes to the bitter taste intensity of honeybush herbal tea**
L. Alexander*^{1,2}, D. De Beer^{1,2}, M. Muller², E. Joubert^{1,2}, ¹Agricultural Research Council, South Africa, ²Stellenbosch University, South Africa
- [P2.38] **The impact of PROP and thermal taster status on the emotional response to beer**
Q. Yang*¹, R. Dorado¹, C. Chaya¹, J. Hort^{2,3}, ¹University of Nottingham, UK, ²Universidad Politécnica de Madrid, Spain, ³Massey University, New Zealand
- [P2.39] **Effect of individual variation in Sweet Liking Status on preference**
Q. Yang*¹, A. Belhares¹, J. Hort¹, ¹University of Nottingham, UK, ²Massey University, UK
- [P2.40] **Poor sleeping habits and sweet-liking: Is there a connection?**
V. Iatridi*¹, J.E. Hayes², M.R. Yeomans¹, ¹Sussex University, UK, ²The Pennsylvania State University, USA
- [P2.41] **Variation in thermally induced taste response across thermal tasters**
M. Skinner*¹, S. Eldeghaidy¹, R. Ford¹, T. Giesbrecht², A. Thomas², S. Francis¹, J. Hort³, ¹University of Nottingham, UK, ²Unilever R&D, UK, ³Massey University, New Zealand
- [P2.42] **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, ¹Medical University of Silesia, Poland, ²Campinas State University, Brazil
- [P2.43] **Liking and pungency of Caciocavallo cheese**
A. Braghieri*¹, A.M. Riviezzi¹, N. Condelli¹, R. Di Monaco², S. Cavella², S. Puleo², E. Piasentier³, S. Favotto³, F. Napolitano¹, ¹University of Basilicata, Italy, ²University of Naples - Federico II, Italy, ³University of Udine, Italy
- [P2.44] **An investigation of consumer wine choice: Is wine choice a reflection of consumer identity?**
M. Connolly, *Dublin Institute of Technology, Ireland*
- [P2.45] **An essay on blindness: Panel performance in visually impaired versus sighted panelists**
C. Gómez-Corona*¹, V. Carrillo¹, I. Cayeux², ¹Firmenich SA, Mexico, ²Firmenich SA, Switzerland
- [P2.46] **Effect of personality in the emotional response evoked by wine products**
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- [P2.47] **Comparative analysis of the differences in sensory perception between individuals of Baltic and Indian origin**
A. Bali^{1,2}, G. Alencikiene*², A. Miezeleiene², ¹Amity University, India, ²Kaunas University of Technology, Lithuania
- [P2.48] **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*

- [P2.49] **Relationship between interindividual differences on saliva composition and temporal perception of aromatic stimuli during wine intake**
C. Criado¹, C. Chaya², M. Perez-Jimenez¹, M.D. Alvarez³, B. Herranz³, V. Fernandez⁴, M.A. Pozo-Bayon*¹, ¹CIAL-CSIC-UAM, Spain, ²ETSIAAB-UPM, Spain, ³ICTAN-CSIC, Spain, ⁴UCM, Spain
- [P2.50] **CROCUFID: A cross-cultural food image database**
D. Kaneko*^{1,2}, A. Toet², S. Ushiyama³, I. de Kruijff², M. van Schaik², A.M. Brouwer², V. Kallen², J. van Erp^{2,4}, 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*^{1,2}, W. Hasan^{1,2}, S.A. Khan^{1,2}, H. Kabir^{1,2}, L. Hossain^{1,2}, A. Kibria^{1,2}, O. Hensel¹, M. Diakit², ¹University of Kassel, Germany, ²Fulda 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**
R. Ribau-Domingues*, R. Martin, J. Fuertes, C. Carretero, S. Fernández, Eurofins Product Testing, Spain
- [P2.53] **Italian consumer segmentation according to sensory and hedonic responses on real foods**
I. Endrizzi*¹, F. Gasperi¹, E. Aprea¹, E. Monteleone², C. Dinella², S. Spinelli², E. Pagliarini³, M. Laureati³, L. Torri⁴, A. Bendini⁵, T. Gallina Toschi⁵, F. Sinesio⁶, S. Predieri⁷, ¹Fondazione Edmund Mach, Italy, ²University of Florence, Italy, ³University of Milan, 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*¹, T. Gallina Toschi¹, A. Bendini¹, S. Spinelli², C. Dinnella², A. Braghieri³, C. Proserpio⁴, L. Torri⁵, N.A. Miele⁶, E. Aprea⁷, A. Mazzaglia⁸, E. Monteleone², ¹University of Bologna, Italy, ²University of Florence, Italy, ³University of Basilicata, Italy, ⁴University of Milan, Italy, ⁵University of Gastronomic Science, Italy, ⁶University of Naples, Italy, ⁷Edmund Mach Foundation, Italy, ⁸University of Catania, Italy
- [P2.56] **Consumer segments with different optimum for sweetness-bitterness-astringency differ in phenol rich-food liking and consumption**
S. Spinelli*¹, C. Dinnella¹, F. Gasperi², T. Gallina Toschi³, E. Pagliarini⁴, L. Torri⁵, A. Braghieri⁶, R. Di Monaco⁷, E. Arena⁸, E. Monteleone¹, 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*^{1,2}, L. Hossain^{1,2}, A. Matin³, A. Quadt², 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. Draskowski*, 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^{1,2}, V.V. Fonseca², D.C. Oliveira³, M. Alcantara³, R. Deliza*⁴, 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

- [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. Brindisi^{1,2}, C. Chabanel¹, 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 Unibersitatea., Spain
- [P2.69] **Is Klorane's new shampoo relaxing? Yes, and it is scientifically measured**
T. Painchault*^{1,2}, L. Perrin^{1,2}, L.W.S. Loijens¹, N. Krebs¹, X. van der Linden¹, J.M.M. Theuvs¹, 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. Jaksic, M. Pestic*, D. Ubiparip, Z. Kevresan, A. Gledic, B. Cvetkovic, A. Tomsik, 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. Vu^{1,2}, V.P. Tu², T. Koll¹, K. Duerschmid*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. Duerschmid*, 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. Spinelli^{1,3}, E. Castagna², L. Depezay², E. Monteleone¹, O. Parizel*¹, ¹University of Florence, Italy, ²Bonduelle, France, ³SemioSensory - Research & Consulting, France
- [P2.77] **Measuring brand experience: Does implicit approach bring additional insights over explicit responses?**
A. Lapveteläinen*, E. Autio, K. Juvonen, 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. Galvis Martinez¹, M.J. Fajardo Rojas¹, V. Ibarra Florez¹, A. Filomena¹, C.J. Salgado*^{1,2}, ¹Universidad de la Sabana, Colombia, ²Universidad Nacional de Colombia, Colombia

- [P2.80] **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
- [P2.81] **TCATA as a dynamic method for the determination of sweetness perception in beverage applications**
S. Paetz*¹, T. Somers¹, C. Karl², T. Riess¹, J. Fahle¹, K. Obst¹, J.P. Ley¹, ¹Symrise AG, Germany, ²University Wien, Austria
- [P2.82] **From the inside out: A comparison between dynamic self-reported food evoked emotions and dynamic emotions extracted from facial expressions**
R. van Bommel*^{1,2}, M. Visalli³, M. Stieger^{1,2}, R. de Wijk⁴, G. Jager^{1,2}, ¹TI Food and Nutrition, The Netherlands, ²Wageningen University, The Netherlands, ³INRA, France, ⁴Food & Biobased Research, The Netherlands
- [P2.83] **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, *isi GmbH, Germany*
- [P2.84] **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*
- [P2.85] **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*
- [P2.86] **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
- [P2.87] **Impact of cocoa contents on consumers acceptance of origin and non-origin dark chocolates**
L-M. Oberrauter*¹, 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
- [P2.88] **A trial to merge TCATA and TDS curves**
H. Kawasaki, A. Wakita*, W. Yoshimura, Y. Sekine, C. Kasamatsu, *Ajinomoto Co., Inc., Japan*
- [P2.89] **Combined sensory-instrumental methodology for soft white brined cheese quality evaluation**
M. Belovic¹, M. Pestoric*¹, N. Ilic¹, N. Memesi², A. Novakovic¹, R. Jevtic-Mucibabic¹, D. Skrobo¹, ¹University of Novi Sad, Serbia, ²Imlek a.d., Serbia
- [P2.90] **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*
- [P2.91] **Determination of orthonasal and retronasal detection thresholds in a model alcohol-free beer: Comparison of calculation methods**
J.A. Piornos*¹, A. Delgado¹, R. de la Burgade¹, L. Methven¹, D. Balagiannis¹, E. Koussissi², E. Brouwer², J.K. Parker¹, ¹University of Reading, UK, ²Heineken Supply Chain BV, The Netherlands
- [P2.92] **Comparison of Rate-All-That-Apply (RATA) and Descriptive Analysis (DA) for the sensory profiling of wine**
L. Danner*¹, A.M. Crump¹, A. Croker¹, J.M. Gambetta^{1,2}, T.E. Johnson¹, S.E.P. Bastian¹, ¹The University of Adelaide, Australia, ²Charles Sturt University, Australia
- [P2.93] **Evaluation of cooking time of Italian rice varieties**
C. Simonelli*¹, M. Cormegna¹, L. Galassi², P. Bianchi², ¹Ente Nazionale Risi, Italy, ²ERSAF, Italy
- [P2.94] **Determination of fragrance in rice by panel test**
C. Simonelli*, M. Cormegna, *Ente Nazionale Risi, Italy*
- [P2.95] **Exploration of temporal methods and panel type in capturing dynamic flavour profiles**
O.G. Wright-Jones*, J. Berchotteau, L. Hewson, *PepsiCo Inc, UK*

- [P2.96] **External vs. internal validity in sensory profiling: Comparison of QDA approach at home vs. laboratory**
L. Meriloto², M. Svensson¹, A. Normann¹, P. Bergman¹, R. Möslein², M. Strack², U. Fröhling³, M. Mihnea^{*1}, ¹Research Institutes of Sweden, Sweden, ²isi GmbH, Germany, ³Reemtsma Cigarettenfabriken GmbH, Germany
- [P2.97] **Collaborative knowledge creating practices in assessor's sensory evaluation**
U. Savela-Huovinen^{*1}, H. Muukkonen², A. Toom³, ¹University of Helsinki, Finland, ²University of Oulu, Finland, ³University of Helsinki, Finland
- [P2.98] **How to present consumers with an efficient and relevant sensory description that is in line with their perceptions?**
H. Thibault^{*1}, C. Mursic², J. Picherit³, J-M. Sieffermann¹, ¹AgroParisTech, France, ²L'Occitane en Provence, France, ³Techni'Sens, France
- [P2.99] **Mouthfeel description of soft drinks: A multiple-sip MATI approach investigation**
M. Michalek^{*}, H. Allain, V.MANE Fils, France
- [P2.100] **Rapid profiling by consumers as alternative to traditional sensory evaluation?**
J. Zach^{*2}, K. Kasper-Gempfer¹, A. Bauer¹, ¹Hamburg University of Applied Sciences, Germany, ²Ipsos Germany, Germany
- [P2.101] **Using sensory methods to influence company standards and improve operating procedures**
R. Crissup^{*}, T. Jaffe, K. Hogan, L. Sieczko, T. Miller, DuPont Nutrition & Health, USA
- [P2.102] **Consumer perception of quality labels for coffee in Mexico**
M. Cruz-Flores, A. Espinoza-Ortega^{*}, Universidad Autónoma del Estado de México, Mexico
- [P2.103] **Dynamic sensory profile of smoked bacon based on consumer perception using Temporal Dominance of Sensations**
E. Saldaña^{*1}, I. Soletti¹, M. M. Martins¹, B. S. Menegali¹, M. M. Selani², T. C. Merlo¹, M. D.B. Dargelio¹, A.C. B. Teixeira¹, C.J. Contreras-Castillo¹, ¹Universidade de São Paulo, Brazil, ²Universidade Federal de São Paulo, Brazil
- [P2.104] **Chemical and sensorial investigation of in-mouth sensory properties of grape anthocyanins**
M.A. Paisonni^{*1}, P. Waffo-Teguo^{1,2}, W. Ma^{1,4}, M. Jourdes^{1,2}, L. Rolle³, P-L. Teissedre^{1,2}, ¹Univerisite de Bordeaux, France, ²INRA, France, ³Università degli Studi di Torino, Italy, ⁴Ningxia University, China
- [P2.105] **Efficiency with a trained panel without compromises on actionability: Conventional vs. flash profiling linked with consumer data to identify product optimization**
S.P. Wever, E. Benyon^{*}, J. Sauret, KraftHeinz, The Netherlands
- [P2.106] **Dynamic characterization of wine astringency profile using progressive profiling**
W. Kang^{*1}, J. Niimi¹, R.A. Muhlack¹, P.A. Smith², S.E.P. Bastian¹, ¹The University of Adelaide, Australia, ²Wine Australia, Australia
- [P2.107] **Using Check All That Apply (CATA) to develop an innovative food product using African green leafy vegetables**
A.D. Bupo^{*}, G.E. du Rand, University of Pretoria, South Africa
- [P2.108] **Influence of sampling procedure and presentation on the sensory parameters for Spanish Ibérico dry-cured ham**
I. Revilla, A.M. Vivar-Quintana, I. Martínez-Martín, M.I. González-Martín^{*}, Universidad de Salamanca, Spain
- [P2.109] **Olfactive training of a sensory panel to characterize flavour of Gouda cheese**
E. Manoury^{*}, A. Gauchard, Dupont, France
- [P2.110] **The golden spirit - an analytical-based model to predict sensory quality of spiritis**
S. Petignat-Keller^{*1}, J. Inderbitzin¹, A. Marti², S. Perrin², ¹Agroscope, Switzerland, ²Metas, Switzerland
- [P2.111] **Comparing triangle and tetrad testing for products with different levels of sensory fatigue.**
M.C. Kleijn^{*1}, M. Rietveld¹, J. Rason¹, B. Rousseau², ¹Danone Nutricia Research, The Netherlands, ²The Institute for Perception, USA
- [P2.112] **Getting feedback from sensory stakeholders: A survey of sensory techniques used in the industry**
P. Lestringant^{*1}, J. Delarue², H. Heymann¹, ¹University of California, USA, ²AgroParisTech, France
- [P2.113] **Guidelines for shelf-life studies using acceleration to predict product aging**
G. Dubreuil, Eurofins Marketing Research, France
- [P2.114] **Ranking or scoring? Ranking descriptive analysis vs. quantitative descriptive analysis@**
M.C. Chambault, Campden BRI (Chipping Campden), UK

- [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**
J. Yang*, Y.K. Choi, J. An, J.M. Lee, M.S. Kim, J. Lee, *Pusan National University, Republic of Korea*
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M.J. P. Monteiro*¹, C. Oliveira¹, C. Santos¹, R. Moreira¹, A. Gomes², M.M. Pintado¹, ¹*Universidade Católica Portuguesa, Portugal*, ²*Associação Portuguesa de Kivicultores, Portugal*
- [P2.119] **Training of sensory panels evaluating Accelerated Shelf Life Test threatened spirits**
A. Nilsen*, 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. Guinard*, *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, *Bonduelle, France*
- [P2.122] **Common roasting defects in coffee: Aroma composition, sensory characterization and consumer perception**
D. Giacalone*¹, T.K. Degn², N. Yang³, C. Liu³, I. Fisk³, M. Münchow⁴⁻⁵, ¹*University of Southern Denmark, Denmark*, ²*University of Copenhagen, Denmark*, ³*University of Nottingham, UK*, ⁴*CoffeeMind, Denmark*, ⁵*Specialty Coffee Association, UK*
- [P2.123] **Characterization of a local yeast isolate for appassimento winemaking in cool climate regions**
J. Kelly*¹, L. Dowling¹, F. DiProfio¹, M. Brownbridge², V. Deluca¹, G. Pickering¹, D. Inglis¹, ¹*Brock University, Canada*, ²*Vineland Research and Innovation Centre, Canada*
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F. Carvalho¹⁻², C. Rocha¹⁻², S.C. Fonseca¹, R.C. Lima*², L.M. Cunha¹, ¹*University of Porto, Portugal*, ²*Sense Test. Lda, Portugal*
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L. Stan, *University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania*
- [P2.126] **Sensory profile of beef from Lidia breed**
K. Insausti*¹, A. Horcada², G. Indurain¹, M.J. Beriain¹, A. Purroy¹, ¹*Universidad Pública de Navarra, Spain*, ²*Universidad Pública de Sevilla, Spain*
- [P2.127] **Contribution of temporal method in product recognition**
A. Pecourt*, K. Szpak, A. Pitkowski, *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*¹, M.M. Gentz¹, B. Altmann¹, L. Meier-Dinkel², ¹*Georg-August-Universität Göttingen, Germany*, ²*jsi 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"**
J. Hampshire*, B. Freytag-Leyer, R. Pichner, L. Page, A. Ahmend, B. Bodnar, M. Engst, S. Rahman, T. Siriwardane, A. Warriach, *Hochschule Fulda, Germany*
- [P2.131] **Evaluating the effect of storage conditions on the shelf life of gluten-free rice-buckwheat cookies**
M. Pestoric*¹, M. Sakac¹, L. Pezo², A. Mišan¹, N. Nedeljkovic¹, D. Škrobot¹, P. Jovanov¹, V. Lazic³, I. Sedej¹, A. Mandi¹, ¹*University of Novi Sad, Serbia*, ²*University of Belgrade, Serbia*, ³*University 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*¹⁻², S. Forsberg¹, A. Nilsson³, V. Olsson¹, P.A. Egan⁴, J.A. Stenberg⁴, ¹*Kristianstad University, Sweden*, ²*University of Copenhagen, Denmark*, ³*Kiviks Musteri AB, Sweden*,

⁴Swedish University of Agricultural Sciences, Sweden

- [P2.133] **Assessing sensory properties of the early modern medicine "Elixir amarum Hiaernei"**
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D. Mann*, L. Thornton, D. Crawford, K. Ball, Deakin University, Australia
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G. Damasco¹, M. Biloni^{*2}, D. Gramegna², M. Bertolino¹, G. Zeppa¹, ¹Università degli Studi di Torino, Italy, ²Acquaverderiso srl, Italy
- [P2.136] **A new method for sensorial analysis of Italian rice**
M. Biloni*, D. Gramegna, Acquaverderiso srl, 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^{1, 2}, A. Normann¹, I. Undeland³, 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 Elortondo², ¹Consorzio del formaggio Parmigiano-Reggiano, Italy, ²University of the Basque Country (UPV/EHU), Spain
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C. Ribeiro*, 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*, 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*, V. Lavelli, M. Laureati, E. Pagliarini, University of Milan, Italy
- [P2.142] **Boar taint - a challenge for the pig industry**
C. Bejerholm*, L.H. Hofer, M.D. Aaslyng, Danish Meat Research Institute, Denmark
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J. Vandenbroele*, H. Slabbinck, A. Van Kerckhove, I. Vermeir, Ghent University, Belgium
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G. Hyldig*, 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. Etaio¹, D. Valentin^{2, 3}, C. Dacremont^{2, 3}, M. Zannoni⁴, T. Tupasela^{5, 7}, L. Lilleberg⁶, F.J. Perez Elortondo¹, 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
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C. Piga^{*1}, G. Galistu², G. Piredda¹, R. Di Salvo¹, ¹AGRIS Agricultural Research Agency of Sardinia, Italy, ²Consortium for the Protection of Pecorino Romano Cheese, Italy
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A. Egolf*, M. Siegrist, C. Hartmann, ETH Zurich, Switzerland
- [P2.148] **What I say is not necessary what I do: Pulses consumption in french adults**
Q. Buatois¹, J. Melendrez Ruiz^{*1}, S. Chambaron¹, S. Monnery-Patris¹, G. Arvisenet¹, ¹INRA, France, ²AgroSup Dijon, France
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E. Straumite*, T. Kinca, Z. Kruma, D. Klava, Latvia University of Life Sciences and Technologies, Latvia
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N. Maehle^{*1}, R. Capitello², ¹Western Norway University of Applied Sciences, Norway, ²University of Verona, Italy
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A. Rojas, J. López, L. Sotelo, A. Filomena*, Universidad de La Sabana, Colombia

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D. Ayi*¹, 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. Sishi¹, E. Joubert^{1,2}, D. De Beer^{1,2}, M. Van der Rijst², M. Muller*¹, ¹Stellenbosch University, South Africa, ²Agricultural Research Council, South Africa
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N.D. Annur¹, B.S.H. Nugrohoningtyas¹, W. Setyaningsih*¹, 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. Bonfini*², P. Scocco³, M. Cannavari¹, C. Mignani², L. Bailetti², 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. Cattaneo*, 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. Aoki*¹, K. Akai², K. Ujii³, ¹Kyushu University, Japan, ²Shimane University, Japan, ³University of Tsukuba, Japan
- [P2.158] **Sensory vocabulary for marine omega-3 oils**
W.E. Larssen*¹, E. Monteleone², T. Barnung¹, M. Carlehög³, M. Hersleth³, ¹Møreforskning, Norway, ²University of Florence, Italy, ³Nofima, Norway
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J. Aschemann-Witzel*¹, P. Varela², A.O. Peschel¹, ¹Aarhus University, Denmark, ²Nofima AS, Norway
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- [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
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A. De Toffoli*¹, C. Dinnella¹, G. Veneziani², G. Bucalossi¹, G. Fia¹, M. Servili², B. Zanon¹, E. Monteleone¹, ¹University of Florence, Italy, ²University of Perugia, Italy
- [P2.163] **3D-food encounter challenges in acceptability**
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M. Borgogno*¹, S. Sanesi¹, S. Rossi¹, S. Drago¹, S. Favotto², E. Piasentier², ¹Mérieux NutriSciences Italia, Italy, ²University of Udine, Italy
- [P2.165] **Food waste from the perspective of consumers in an emerging country**
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F. Favati*¹, S. Salgari¹, F. Vignale¹, B. Simonato¹, L. Bailetti¹, 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

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R.A.S. Pessoa¹, W.M. Dutra J nior¹, 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. Bai o^{2,3}, A.P. Moura^{5,6}, L.M.P. Valente^{2,4}, 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. Magalh es¹, M.L.M.W. Neves¹, G.H.P. Vieira¹, ¹Federal Rural University of Pernambuco, Brazil, ²Federal University of Pernambuco, Brazil
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