

Flash Poster Programme

Flash Poster Session 1
Monday 3 September 2018 - 11:30-12:30
Room - Verdi Auditorium

- [FP1.1] **Associations between mother-infant dyadic functioning during mealtimes and infants' caloric compensation ability**
P. Brugaillères*, C. Chabanet, S. Issanchou, C. Schwartz, *Université Bourgogne Franche-Comté, France*
- [FP1.2] **The role of taste in the acceptance of vegetables**
V.L. van Stokkom*^{1,2}, C. de Graaf², O. van Kooten¹, M. Stieger², *¹University of Applied Sciences Inholland, The Netherlands, ²Wageningen University, The Netherlands*
- [FP1.3] **A multivariate approach to assess medicines acceptability in vulnerable populations**
T. Vallet*¹, F. Ruiz¹, V. Boudy², A. Aoussat³, A.M. Pensé-Lhéritier⁴, *¹ClinSearch, France, ²Agence Générale des Equipements et Produits de Santé (AGEPS), France, ³Arts et Métiers ParisTech, France, ⁴Ecole de Biologie Industrielle, France*
- [FP1.4] **A kind of magic – converting a credence in an experience attribute**
C. Cavallo*, G. Cicia, T. Del Giudice, R. Vecchio, *University of Naples Federico II, Italy*
- [FP1.5] **Healthy choice labels do not enhance consumers' ability to choose healthier foods**
M. Siegrist*, G. Lazzarini, C. Hartmann, *ETH Zurich, Switzerland*
- [FP1.6] **Taste complications in cancer patients**
L. Lorido*¹, A. González-Mohino¹, M. Estévez¹, A. Ramos², G. Gutiérrez², L. Alonso², S. Ventanas¹, *¹University of Extremadura, Spain, ²Asociación Española Contra el Cáncer, Spain*
- [FP1.7] **Liking for and the consumption of bitter and sweet vegetables in European adolescents**
K.M. Appleton*¹, C. Dinella², S. Spinelli², D. Morizet³, L. Saulais⁴, A. Hemingway¹, E. Monteleone², L. Depeyay¹, F.J.A. Perez-Cueto⁵, H. Hartwell¹, *¹Bournemouth University, UK, ²University of Firenze, Italy, ³Bonduelle, France, ⁴Institut Paul Bocuse, France, ⁵University of Copenhagen, Denmark*
- [FP1.8] **Non-oral and oral sensory evaluation of new Ready-to-Use Therapeutic Foods (RUTF) for malnourished children**
N.A. Miele*, S. Puleo, V. Armini, R. Di Monaco, R. Sacchi, S. Cavella, *University of Naples Federico II, Italy*
- [FP1.9] **A new validated questionnaire for well-being substantiation**
L. Dreyfuss*, K. Guillaumet, *BIOFORTIS, France*
- [FP1.10] **Food and wine pairings: A tool for memorable dining experiences**
M. Kustos*, S.E.P. Bastian, D.W. Jeffery, S. Goodman, *University of Adelaide, Australia*
- [FP1.11] **Sensory and semantic spaces of coffee: Similarities and differences between expert, consumer and trained panels**
M. Borgogno*¹, S. Spinelli², S. Sanesi¹, L. Mazza¹, E. Bianchini², E. Monteleone², *¹Mérieux NutriSciences Italia, Italy, ²University of Florence, Italy*
- [FP1.12] **A tale of two contexts**
L. Hewson*, M. Cullingworth, *PepsiCo Europe, UK*

Flash Poster Session 2
Tuesday 4 September 2018 - 11:30-12:30
Room - Verdi Auditorium

- [FP2.1] The relative influence of product intrinsic and extrinsic factors on sweetness perception in non-carbonated fruit beverages**
Q.J. Wang^{*1}, L.A. Mielby², A.K. Thybo³, A.S. Bertelsen², U. Kidmose², C. Spence¹, D.V. Byrne²,
¹University of Oxford, UK, ²University of Aarhus, Denmark, ³Rynkeby Foods A/S, Denmark
- [FP2.2] Hunger and hedonic choices: Temporal orientation mediates the effect of hunger on hedonic choices across domains**
T. Otterbring, Aarhus University, Denmark
- [FP2.3] Psychological traits affect liking and choice of phenol-rich foods**
A. De Toffoli^{*1}, S. Spinelli¹, C. Dinnella¹, M. Laureati², T. Gallina Toschi³, F. Napolitano⁴, L. Torri⁵, I. Endrizzi⁶, E. Arena⁷, R. Di Monaco⁸, ¹University of Florence, Italy, ²University of Milan, Italy, ³University of Bologna – Alma Mater Studiorum, Italy, ⁴University of Basilicata, Italy, ⁵University of Gastronomic Sciences, Pollenzo (CN), Italy, ⁶Edmund Mach Foundation, San Michele all'Adige (TN), Italy, ⁷University of Catania, Italy, ⁸University of Naples Federico II, Italy
- [FP2.4] Exploring the influence of sensorial cues of fat perception on expected satiety and post-ingestive satiety of a model food matrix varying in fat content**
X. Zhou^{*1}, L. Methven¹, J. Lovegrove¹, P. Wilde², M. Hussein², M. Yeomans³, ¹University of Reading, UK, ²Quadram Bioscience Institute, UK, ³University of Sussex, UK
- [FP2.5] Investigating the influence of different mouth behaviour on expectations of satiation and satiety**
Q.C. Nguyen^{*1,2}, T. Naes¹, P. Varela¹, ¹Nofima AS, Norway, ²The Norwegian University of Life Sciences, Norway
- [FP2.6] Food neophobia, odour sensitivity and overall flavour perceptions in food**
R. Di Monaco^{*1}, S. Cavella¹, N.A. Miele¹, S. Puleo¹, A. Braghieri², N. Condelli², F. Napolitano², A.M. Riviezzi², A. Bendini³, R. Palagano³, ¹University of Naples Federico II, Italy, ²University of Basilicata, Italy, ³University of Bologna, Italy
- [FP2.7] Crossmodal associations between flavours and shapes can be used to set up consumer expectations**
I. Gil-Pérez^{*1}, I. Lidón¹, R. Rebollar¹, B. Piqueras-Fiszman², ¹Universidad de Zaragoza, Spain, ²Wageningen University & Research, The Netherlands
- [FP2.8] Food-beverage pairing: Does information modulate aromatic similarity effect**
A. Eschevins^{*1,2}, A. Giboreau², C. Dacremont¹, ¹Université Bourgogne-Franche Comté, France, ²Institut Paul Bocuse, France
- [FP2.9] Developing novel foods with insects - to see or not to see**
K. Reinbold, N.M. Pecoraro, M.B. Frøst^{*}, University of Copenhagen, Denmark
- [FP2.10] Exploring global and partial polarised sensory positioning: A case study with trained assessors and honeybush herbal tea**
E.I. Moelich^{*1}, M. Muller¹, E. Joubert², T. Næs³, ¹Stellenbosch University, South Africa, ²Agricultural Research Council, South Africa, ³University of Copenhagen, Denmark
- [FP2.11] Increasing liking and improving sensory profile of cereal bars incorporating dried edible crickets: Impact of defatting of *Acheta domesticus* and *Grylloides sigillatus* flours**
J.C. Ribeiro^{1,2}, L.M. Cunha^{*1,2}, R.C. Lima³, M.R.G. Maia^{4,5}, A.R.J. Cabrita^{4,5}, ¹University of Porto, Faculty of Sciences, Portugal, ²GreenUPorto, Portugal, ³Sense Test, Portugal, ⁴University of Porto, Portugal, ⁵LAQV-REQUIMTE, Portugal
- [FP2.12] Studying product likers from gazing behavior, wanting to try, expected liking to tasted liking. A case study with Austrian wafers**
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