

Oral Programme

Sunday 2 September 2018			
10:00-14:00	Tutorial 1: Introduction to Bayesian Methods for Sensory & Consumer Data Gemma Hodgson & Mary Jenner, Qi Statistics, UK Room: Verdi Auditorium	Tutorial 2: The Analysis of Sensory Profiling Data Revisited by Scaling. Univariate and multivariate implications on panel performances and product differences Pascal Schlich, INRA, Centre des Sciences du Goût et de l'Alimentation, France Room: Salieri	Tutorial 3: Temporal Sensory Methods: Study design & data analysis Michael Meyners & John Castura Room: Vivaldi
14:00-15:30	Registration Room: Foyer		
	Opening & Plenary Session 1 Chair: Julien Delarue Room: Verdi Auditorium		
15:30-16:00	Opening Ceremony – Erminio Monteleone, University of Florence		
16:00-16:45	[KN01] Translating perceptions into preferences: The role of learning John Prescott, <i>TasteMatters Research & Consulting, Australia</i>		
16:45-17:30	[KN02] Large-scale multidisciplinary studies to uncover influences on food preferences and choice Caterina Dinnella, <i>University of Florence, Italy</i>		
17:30-17:45	Introduction to the Campari “aperitivo” Dunc Lowe Davide Campari S.p.A., Italy		
17:45-19:45	Welcome Reception Room: Margherita Hall 1 and 2		

Monday 3 September 2018			
08:00-09:00	Registration Room: Foyer		
09:00-09.35	Plenary "Sensory for Health" Chair: Ella Pagliarini Room: Verdi Auditorium		
	[KN03] Make the healthy choice the happy choice - the role of taste in satiation Kees de Graaf, Wageningen University, The Netherlands		
09:35-11:05	Parallel session 1 "Sensory for Health 1" Chairs: Ella Pagliarini & Kees de Graaf Room: Verdi Auditorium	Parallel session 2 "Understanding Consumers" Chairs: Julien Delarue & Luisa Torri Room: Salieri	Workshop 1 ESN "In-context Consumer Research: Benefits and Opportunities for Immersive Techniques" Chairs: L. Dreyfuss, C. Porcherot, F. Sinesio, S. Henneberg, L. Depoortere & J. A McEwan Room: Vivaldi
	09:35-09:50	[O1.1] Individual differences in food texture perception and preferences: A cross-national study in school-aged children M. Laureati* ¹ , B. Alfaro ² , V. Lengard Almlí ³ , H. Jilani ⁴ , L. Methven ⁵ , M. Sandell ⁶ , P. Sandvik ⁷ , M. Wallner ⁸ , G. Zeinstra ⁹ , ¹ University of Milan, Italy, ² AZTI, Spain, ³ Nofima, Norway, ⁴ Leibniz-Institute for Prevention Research and Epidemiology, Germany, ⁵ University of Reading, UK, ⁶ University of Turku, Finland, ⁷ Uppsala University, Sweden, ⁸ University of Applied Sciences, Austria, ⁹ Wageningen Food & Biobased Research, The Netherlands	[O2.1] Moods, Emotions and Flavors across the Globe: An innovative online approach to capture emotions linked to flavors on a global scale T. Maksimova ¹ , S. Davodeau* ¹ , S. Salcudeanu ^{2*} , T. Meerschaert ² , ¹ Givaudan, The Netherlands, ² Insites-Consulting, Belgium
09:50-10:05	[O1.2] Impact of sensory determinants and nutritional information on food behaviour for French consumers having a risk of type-2 diabetes J. Delarue* ^{1,2} , E. Boukaiba ^{1,3} , I. Souchon ^{2,3} , L-G. Soler ^{2,3} , A. Saint-Eve ^{1,2} , ¹ AgroParisTech, France, ² INRA, France, ³ Université Paris Saclay, France	[O2.2] The power of online communities: Harnessing co-creation based innovation from concept development through to launch C.A. Withers, S. Croucher*, MMR Research Worldwide, UK	

10:05-10:20	<p>[O1.3] Sensory strategies for dietary change J-X. Guinard*¹, A. Myrdal-Miller², M. Spencer¹, S. Yang¹, A. Kurzer¹, C. Cienfuegos¹, ¹University of California, USA, ²Culinary Institute of America, USA</p>	<p>[O2.3] Do you have the "Plant Attitude"? Combining the use of consumer blogs, culinary treks, online surveys & focus groups to understand in depth the rise of flexitarian & reducetarian consumers in Western Europe C. Michon¹, B. Veinand*¹, S. Davodeau², ¹Givaudan International SA, Switzerland, ²Givaudan NL, The Netherlands</p>	[WK01] continued
10:20-10:35	<p>[O1.4] Colouring perception: Evidence from sensory, associative and neuroscientific research on nudging attractiveness of healthier foods through package colour I.O.J.M. Tijssen*¹, E.H. Zandstra^{1,2}, C. de Graaf¹, G. Jager¹, ¹Wageningen University, The Netherlands, ²Unilever R&D Vlaardingen, The Netherlands</p>	<p>[O2.4] How to evaluate a gastronomic experience? The role of spontaneous language to capture emotions B. Lunel*¹, L. Zerbini², F. Abiven¹, A. Giboreau², ¹REPERES, France, ²Institut Paul Bocuse, France</p>	
10:35-10:50	<p>[O1.5] The genetics of food and drink consumption and correlation with health-related traits N. Pirastu*¹, E.J. Grzeszkowiak¹, N. Taba², C. McDonnell¹, M.P. Concas³, K. Kentistou¹, A. Robino³, X. Shen^{1,4}, T. Esko^{2,5}, K. Fisher², ¹University of Edinburgh, UK, ²University of Tartu, Estonia, ³Institute for Maternal and Child Health - IRCCS "Burlo Garofolo", Italy, ⁴Karolinska Institutet, Sweden, ⁵Broad Institute of MIT and Harvard, USA</p>	<p>[O2.5] Analysing Free JAR data with opinion mining strategies M. Doyen², A. Luc*², V. Morin², M. Philippe¹, S. Lê², ¹Strategie, France, ²Agrocampus Ouest, France</p>	
10:50-11:05	<p>[O1.6] Whey protein derived mouthdrying: Potential causes and mitigation S.P. Bull*¹, V.V. Khutoryanskiy¹, J.K. Parker¹, L. Methven¹, M. Faka², ¹University of Reading, UK, ²Volac International Ltd, UK</p>	<p>[O2.6] Focusing on 'body': consumer understanding of the mouthfeel concept in beer and wine products N. Ivanova*¹, S.E.P. Bastian², K. Wilkinson², R. Ford¹, ¹University of Nottingham, UK, ²University of Adelaide, Australia</p>	
11:05-11:30	Refreshment Break Room: Margherita Hall 1 and 2		

11:30-12:30	Flash poster presentation 1 Chair: Paula Varela Room: Verdi Auditorium
11:30-11:35	[FP1.1] Associations between mother-infant dyadic functioning during mealtimes and infants' caloric compensation ability P. Brugaillères*, C. Chabanet, S. Issanchou, C. Schwartz, <i>Université Bourgogne Franche-Comté, France</i>
11:35-11:40	[FP1.2] The role of taste in the acceptance of vegetables V.L. van Stokkom* ^{1,2} , C. de Graaf ² , O. van Kooten ¹ , M. Stieger ² , <i>¹University of Applied Sciences Inholland, The Netherlands, ²Wageningen University, The Netherlands</i>
11:40-11:45	[FP1.3] A multivariate approach to assess medicines acceptability in vulnerable populations T. Vallet* ¹ , F. Ruiz ¹ , V. Boudy ² , A. Aoussat ³ , A.M. Pensé-Lhéritier ⁴ , <i>¹ClinSearch, France, ²Agence Générale des Equipements et Produits de Santé (AGEPS), France, ³Arts et Métiers ParisTech, France, ⁴Ecole de Biologie Industrielle, France</i>
11:45-11:50	[FP1.4] A kind of magic – converting a credence in an experience attribute C. Cavallo*, G. Cicia, T. Del Giudice, R. Vecchio, <i>University of Naples Federico II, Italy</i>
11:50-11:55	[FP1.5] Healthy choice labels do not enhance consumers' ability to choose healthier foods M. Siegrist*, G. Lazzarini, C. Hartmann, <i>ETH Zurich, Switzerland</i>
11:55-12:00	[FP1.6] Taste complications in cancer patients L. Lorida* ¹ , A. González-Mohino ¹ , M. Estévez ¹ , A. Ramos ² , G. Gutiérrez ² , L. Alonso ² , S. Ventanas ¹ , <i>¹University of Extremadura, Spain, ²Asociación Española Contra el Cáncer, Spain</i>
12:00-12:05	[FP1.7] Liking for and the consumption of bitter and sweet vegetables in European adolescents K.M. Appleton* ¹ , C. Dinella ² , S. Spinelli ² , D. Morizet ³ , L. Saulais ⁴ , A. Hemingway ¹ , E. Monteleone ² , L. Depeyay ¹ , F.J.A. Perez-Cuetos ⁵ , H. Hartwell ¹ , <i>¹Bournemouth University, UK, ²University of Firenze, Italy, ³Bonduelle, France, ⁴Institut Paul Bocuse, France, ⁵University of Copenhagen, Denmark</i>
12:05-12:10	[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, <i>University of Naples Federico II, Italy</i>
12:10-12:15	[FP1.9] A new validated questionnaire for well-being substantiation L. Dreyfuss*, K. Guillaumet, <i>BIOFORTIS, France</i>
12:15-12:20	[FP1.10] Food and wine pairings: A tool for memorable dining experiences M. Kustos*, S.E.P. Bastian, D.W. Jeffery, S. Goodman, <i>University of Adelaide, Australia</i>
12:20-12:25	[FP1.11] Sensory and semantic spaces of coffee: Similarities and differences between expert, consumer and trained panels M. Borgogno* ¹ , S. Spinelli ² , S. Sanesi ¹ , L. Mazza ¹ , E. Bianchini ² , E. Monteleone ² , <i>¹Mérieux NutriSciences Italia, Italy, ²University of Florence, Italy</i>
12:25-12:30	[FP1.12] A tale of two contexts L. Hewson*, M. Cullingworth, <i>PepsiCo Europe, UK</i>
12:30-13:55	Lunch Room: Margherita Hall 1 and 2
	Plenary "Eating Out and Context Studies" Chair: Debra Zellner Room: Verdi Auditorium
13:55-14:30	[KN04] Eating out and Consumer research perspectives Agnès Giboreau, <i>Institut Paul Bocuse Research Center, France</i>

14:30-16:00	Parallel session 3 "Eating Out and Context Studies" Chairs: Agnès Giboreau & Monica Laureati Room: Verdi Auditorium	Parallel session 4 " Sensory for Health 2" Chairs: Rossella Di Monaco & Sinead McCarthy Room: Salieri	Workshop 2 "Thought for Food: How Cognition determines Perceptions and Preferences" Chairs: T. L. White & J. Prescott Room: Vivaldi
14:30-14:45	[O3.1] Gastronomy as a way to improve perception of losing weight diets: Impact of food choice drivers in the study of wellbeing in real context M. Mora* ^{1,2} , G. López-Font ^{1,2} , E. Urdaneta ³ , C. Chaya ¹ , ¹ Universidad Politécnica de Madrid, Spain, ² BCCInnovation. Technological Center on Gastronomy, Spain, ³ Euskampus Fundazioa, Spain	[O4.1] The effect of priming and shelf labelling on purchase probability of salt reduced food products - an in-store experiment T. Mørk*, L. Lähteenmäki, K.G. Grunert, Aarhus University, Denmark	[WK02] Thought for food: How cognition determines perceptions and preferences T.L. White* ^{1,2} , J. Prescott ³ , ¹ Le Moyne College, USA, ² SUNY Upstate Medical University, USA, ³ TasteMatters Research and Consulting, Australia, ⁴ University of Florence, Italy
14:45-15:00	[O3.2] Impact of the context on customers' evaluations of products' subparts N. Herbeth* ¹ , D. Blumenthal ¹ , ¹ Groupe Renault, France, ² Université Paris-Saclay, France	[O4.2] Does a pleasure-based intervention at home improve the nutritional quality of mid-afternoon snacks in the mother-child dyads? D. Poquet* ¹ , E. Ginon ¹ , C. Sénécal ¹ , S. Marette ² , S. Issanchou ¹ , S. Monnery-Patris ¹ , ¹ Univ. Bourgogne Franche-Comté, France, ² UMR Economie Publique, INRA-AgroParisTech, France	
15:00-15:15	[O3.3] Context Matters: The effect of consumption context on consumer hedonics, emotional response and product choice M. Nijman* ¹ , C. Hidrio ² , F. Dehrman ² , R. Ford ¹ , J. Hort ^{1,3} , ¹ University of Nottingham, UK, ² Anheuser-Busch InBev, Belgium, ³ Massey University, New Zealand	[O4.3] Beyond feeling full-a detailed characterisation of the appetite reducing effects of protein compared to carbohydrate B.V. Andersen* ¹ , O.J. Hulme ¹ , D.V. Byrne ¹ , ¹ Aarhus University, Denmark, ² Danish Research Centre for Magnetic Resonance, Denmark	
15:15-15:30	[O3.4] Comparison of sensory visual properties of food products in real and virtual conditions M-A. Gouton ¹ , C. Dacremont ² , D. Blumenthal* ¹ , ¹ Université Paris-Saclay, France, ² Université Bourgogne Franche-Comté, France	[O4.4] Drivers of liking and disliking of eight prototypes of a nutritious drink developed for adults and adults with HIV living in food insecurity in Malawi: An open-ended question study S. Rodas-Moya* ¹ , R. Stadler ^{2,1} , C. de Graaf ^{3,1} , S. de Pee ^{1,2} , B. Piqueras-Fiszman ¹ , ¹ Wageningen University, The Netherlands, ² United Nations World Food	

		<i>Programme, Italy, ³Tufts University, USA</i>	
15:30-15:45	[O3.5] Liking differences unfolded - a study to explain how immersive contexts lead to more differentiated liking scores <i>R. Möslein*, M. Strack, isi GmbH, Germany</i>	[O4.5] Factors affecting food preferences and their relationship with metabolic traits in Italian cohorts <i>M.P. Concas*¹, E. Catamo², P. Gasparini^{1,2}, A. Robino¹, ¹Institute for Maternal and Child Health - IRCCS "Burlo Garofolo", Italy, ²University of Trieste, Italy</i>	[WK02] continued
15:45-16:00	[O3.6] Hedonic studies on oral nutritional supplements: Sip vs. full portion and malnourished vs. healthy older adults <i>M. Oortman*, M. Kleijn, J. Rason, C. Corbier, Danone Nutricia Research, The Netherlands</i>	[O4.6] Comparison of two sugar reduction strategies with children: Case study with grape nectars <i>M.L. Lima¹, G. Ares², R. Deliza*³, ¹Federal Rural University of Rio de Janeiro, Brazil, ²Universidad de La República, Uruguay, ³Embrapa Agroindústria de Alimentos, Brazil</i>	
16:00-18:30	Poster Session and Refreshments Room: Margherita Hall 1 and 2 Poster Session 1: [P1.1] – [P1.200]		

Tuesday 4 September 2018

Tuesday 4 September 2018			
Plenary "Individual Differences" Chair: Joanne Hort Room: Verdi Auditorium			
08:45-09:20	<p>[KN05] Individual differences in sensory perception create unique experience worlds Mari Sandell, Turku University, Finland</p>		
09:20-09:30	<p>E3S and SISS Student Awards</p>		
09:30-11:00	<p>Parallel session 5 "Individual Differences" Chairs: Lisa Methven & Caterina Dinnella Room: Verdi Auditorium</p>	<p>Parallel session 6 "Emotions in Sensory and Consumer Studies" Chairs: Betina Piqueras Fizman & Carolina Chaya Room: Salieri</p>	<p>Parallel session 7 "Statistics for Sensory" Chairs: Gaston Ares & Wender Bredie Room: Vivaldi</p>
09:30-09:45	<p>[O5.1] Sweet vs bitter - sweet vs sour. The role of personality traits and taste responsiveness on sensory perception and liking of basic tastes S. Spinelli*¹, E. Monteleone¹, C. Dinnella¹, A. De Toffoli¹, J. Prescott^{1,2}, M. Laureati³, E. Pagliarini³, L. Torri⁴, A. Bendini⁵, T. Gallina Toschi⁵, ¹University of Florence, Italy, ²TasteMatters Research & Consulting, Australia, ³University of Milan, Italy, ⁴University of Gastronomic Sciences, Italy, ⁵University of Bologna - Alma Mater Studiorum, Italy</p>	<p>[O6.1] More than words can say: Use of emojis to describe product experience in children D. Mastorakou*, L. Hewson, E. Ravet, PepsiCo, UK</p>	<p>[O7.1] How task instructions affect performance on the unspecified tetrad test J.C. Castura*, S.K. King, K. Phipps, Compusense Inc., Canada</p>
09:45-10:00	<p>[O5.2] Comparison of methods to measure oral tactile acuity S. Hofmann¹, C. Chaya², E. Ferriday¹, R. Ford*¹, ¹University of Nottingham, UK, ²Universidad Politécnica de Madrid, Spain</p>	<p>[O6.2] Barry Callebaut strikes gold with chocolate as a Symphony for the Senses. How functional, emotional and sensory profiling supports chocolate innovation L. Depoortere*, J. Ryckmans, Haystack International, Belgium</p>	<p>[O7.2] New tools for the analysis of mono and multi-intake TDS and TCATA data and for estimating their repeatability, allowing for a fair comparison between them P. Schlich, INRA, France</p>
10:00-10:15	<p>[O5.3] Heritable component of sweet and fat taste perception in European children and their parents H.S. Jilani*¹, C. Dering¹, J. Kaprio², H. Charalambos³, S. De Henauw⁴, L. Lissner⁵, D. Molnar⁶, L.A. Moreno⁷, V. Pala⁸, P. Russo⁹, ¹Leibniz-Institute for Prevention Research and Epidemiology - BIPS, Germany, ²University of Helsinki, Finland, ³Research</p>	<p>[O6.3] Nude cosmetic compositions stimulate consumer emotions, perspectives or illusion? E. Mérat*¹, A. Aubert², S. Cambos¹, F. Vial², P. Beau², ¹SEPPIC, France, ²EMOSPIN, France</p>	<p>[O7.3] Uncovering the hierarchy of consumer needs P. Wojnicz, J. Martinez, R. Popper*, P&K Research, USA</p>

	and Education Institute of Child Health, Cyprus, ⁴ Ghent University, Belgium, ⁵ University of Gothenburg, Sweden, ⁶ University of Pécs, Hungary, ⁷ University of Zaragoza, Spain, ⁸ Fondazione IRCCS Istituto Nazionale dei Tumori, Italy, ⁹ Institute of Food Sciences, Italy		
10:15-10:30	[O5.4] The development of basic taste preferences in 4-6-year olds F.F.F. Vennerød* ^{1,2} , V.L. Almli ¹ , ¹ Nofima, Norway, ² University of Oslo, Norway	[O6.4] Predicting children's food choice using overall liking, sensory terms and emoji J. Verwaeren, S. Lagast, X. Gellynck, J.J. Schouteten*, Ghent University, Belgium	[O7.4] Rethinking hedonic scaling: A new approach to analysing the 9-point hedonic scale with Rasch modelling P. Ho, University of Leeds, UK
10:30-10:45	[O5.5] Where are we with individual variation in perception? - Understanding different taste phenotype and genotype in taste sensitivity Q. Yang* ¹ , A. Williamson ¹ , J. Hort ¹ , ¹ University of Nottingham, UK, ² Unilever, UK, ³ Massey University, New Zealand	[O6.5] From first to last bite: Emotions change from high to low arousal and dominant sensations built-up during multiple bite assessment of yogurt R. van Bommel* ^{1,2} , M. Stieger ^{1,2} , N. Boelee ¹ , P. Schlich ³ , G. Jager ^{1,2} , ¹ TI Food and Nutrition, The Netherlands, ² Wageningen University, The Netherlands, ³ INRA, France	[O7.5] Understanding consumer segmentation in product perception thanks to Semi-Markov Chains modeling of TDS data G. Lecuelle ¹ , M. Visalli ¹ , H. Cardot ² , P. Schlich* ¹ , ¹ INRA, France, ² Université Bourgogne Franche Comté, France
10:45-11:00	[O5.6] Flipping the script: Using TCATA to investigate differences between participants rather than products M. Thibodeau* ¹ , J. Mitchell ¹ , J. Castura ² , H. Pickering ¹ , G. Pickering ^{1,3} , ¹ Brock University, Canada, ² Compusense Inc., Canada, ³ Charles Sturt University, Australia	[O6.6] Enjoying the pet feeding experience: How culture influence pet owners perception of the smell of kibbles P. Delime* ¹ , K. Koppel ² , A. De Ratuld ¹ , ¹ Diana Pet Food, France, ² Kansas State University, USA	[O7.6] All you need to know about panel and panellist performance T. Worch*, A. Hasted, Qi Statistics Ltd, UK
11:00-11:30	Refreshment Break Room: Margherita Hall 1 and 2		
11:30-12:30	Flash poster presentation 2 Chair: Mari Sandell Room: Verdi Auditorium		
11:30-11:35	[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. Mielby ² , A.K. Thybo ³ , A.S. Bertelsen ² , U. Kidmose ² , C. Spence ¹ , D.V. Byrne ² , ¹ University of Oxford, UK, ² University of Aarhus, Denmark, ³ Rynkeby Foods A/S, Denmark		
11:35-11:40	[FP2.2] Hunger and hedonic choices: Temporal orientation mediates the effect of hunger on hedonic choices across domains T. Otterbring, Aarhus University, Denmark		
11:40-11:45	[FP2.3] Psychological traits affect liking and choice of phenol-rich foods A. De Toffoli* ¹ , S. Spinelli ¹ , C. Dinnella ¹ , M. Laureati ² , T. Gallina Toschi ³ , F. Napolitano ⁴ , L. Torri ⁵ , I. Endrizzi ⁶ , E. Arena ⁷ , R. Di Monaco ⁸ , ¹ University of Florence, Italy, ² University of Milan, Italy,		

	³ University of Bologna – Alma Mater Studiorum, Italy, ⁴ University of Basilicata, Italy, ⁵ University of Gastronomic Sciences, Pollenzo (CN), Italy, ⁶ Edmund Mach Foundation, San Michele all'Adige (TN), Italy, ⁷ University of Catania, Italy, ⁸ University of Naples Federico II, Italy		
11:45-11:50	[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. Methven ¹ , J. Lovegrove ¹ , P. Wilde ² , M. Hussein ² , M. Yeomans ³ , ¹ University of Reading, UK, ² Quadram Bioscience Institute, UK, ³ University of Sussex, UK		
11:50-11:55	[FP2.5] Investigating the influence of different mouth behaviour on expectations of satiation and satiety Q.C. Nguyen* ^{1,2} , T. Naes ¹ , P. Varela ¹ , ¹ Nofima AS, Norway, ² The Norwegian University of Life Sciences, Norway		
11:55-12:00	[FP2.6] Food neophobia, odour sensitivity and overall flavour perceptions in food R. Di Monaco* ¹ , S. Cavella ¹ , N.A. Miele ¹ , S. Puleo ¹ , A. Braghieri ² , N. Condelli ² , F. Napolitano ² , A.M. Riviezzi ² , A. Bendini ³ , R. Palagano ³ , ¹ University of Naples Federico II, Italy, ² University of Basilicata, Italy, ³ University of Bologna, Italy		
12:00-12:05	[FP2.7] Crossmodal associations between flavours and shapes can be used to set up consumer expectations I. Gil-Pérez* ¹ , I. Lidón ¹ , R. Rebollar ¹ , B. Piqueras-Fiszman ² , ¹ Universidad de Zaragoza, Spain, ² Wageningen University & Research, The Netherlands		
12:05-12:10	[FP2.8] Food-beverage pairing: Does information modulate aromatic similarity effect A. Eschevins* ^{1,2} , A. Giboreau ² , C. Dacremont ¹ , ¹ Université Bourgogne-Franche Comté, France, ² Institut Paul Bocuse, France		
12:10-12:15	[FP2.9] Developing novel foods with insects - to see or not to see K. Reinbold, N.M. Pecoraro, M.B. Frøst*, <i>University of Copenhagen, Denmark</i>		
12:15-12:20	[FP2.10] Exploring global and partial polarised sensory positioning: A case study with trained assessors and honeybush herbal tea E.I. Moelich* ¹ , M. Muller ¹ , E. Joubert ² , T. Næs ³ , ¹ Stellenbosch University, South Africa, ² Agricultural Research Council, South Africa, ³ University of Copenhagen, Denmark		
12:20-12:25	[FP2.11] Increasing liking and improving sensory profile of cereal bars incorporating dried edible crickets: Impact of defatting of <i>Acheta domesticus</i> and <i>Gryllodes sigillatus</i> flours J.C. Ribeiro ^{1,2} , L.M. Cunha* ^{1,2} , R.C. Lima ³ , M.R.G. Maia ^{4,5} , A.R.J. Cabrita ^{4,5} , ¹ University of Porto, Faculty of Sciences, Portugal, ² GreenUPorto, Portugal, ³ Sense Test, Portugal, ⁴ University of Porto, Portugal, ⁵ LAQV-REQUIMTE, Portugal		
12:25-12:30	[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. Tu ² , T. Koll ¹ , K. Duerrschmid* ¹ , ¹ University of Natural Resources and Life Sciences, Austria, ² Hanoi University of Science and Technology, Vietnam		
12:30-13:55	Lunch Room: Margherita Hall 1 and 2		
	Plenary "Sensory for Sustainability" Chair: Margrethe Hersleth Room: Verdi Auditorium		
13:55-14:30	[KN06] A sense for sustainability? – How sensory consumer science can contribute to sustainable development of the food sector Jessica Aschemann-Witzel, Aarhus University, Denmark		
14:30-16:00	Parallel session 8 "Sensorial for Sustainability" Chairs: Jessica Aschemann-Witzel & Fiorella Sinesio Room: Verdi Auditorium	Parallel session 9 "Instrumental Measuring for Sensory" Chairs: Tullia Gallina Toschi & Klaus Dürschmid Room: Salieri	Workshop 3 E3S "Lost in Translation: Issues in Cross-cultural and Multi-Country Studies" Chair: S. Spinelli & J. Delarue Room: Vivaldi

14:30-14:45	<p>[O8.1] The clash between naturalness and processed perception in plant based foods P. Varela*¹, K.S. Mhyrer¹, V. Fifi², G. Arvisenet², A. Gonera¹, D. Valentin², ¹Nofima, Norway, ²Centre des Sciences du Goût et de l'Alimentation, France</p>	<p>[O9.1] Automated image analysis of human tongue to assess individual variation in fungiform papillae density and size M. Piochi*¹, C. Dinnella², L. Pierguidi², L. Torri¹, S. Spinelli², E. Monteleone¹, E. Arena³, M.C. Cravero⁴, L. Galassi⁵, T. Gallina Toschi⁶, A. Garavaldi⁷, L. Lozano⁸, E. Piasientier⁹, E. Gatti¹⁰, ¹University of Gastronomic Sciences, Italy, ²University of Florence, Italy, ³University of Catania, Italy, ⁴CREA – Research Centre for Viticulture and Enology, Italy, ⁵ERSAF – Regional Agency for Services to Agriculture and Forestry, Italy, ⁶University of Bologna, Italy, ⁷C.R.P.A. S.p.A., Reggio Emilia, Italy, ⁸Laimburg Research Centre, Italy, ⁹University of Udine, Italy, ¹⁰IBIMET-CNR, Italy</p>	<p>[WK03] Lost in translation: Issues in cross-cultural and multi-country studies S. Spinelli*^{1,2}, J. Delarue¹, ¹European Sensory Science Society, Italy, ²University of Florence, Italy, ³AgroParisTech, France</p>
14:45-15:00	<p>[O8.2] Preparing the food transition: Consumer acceptance and sensory drivers of liking for a vegetal version of a standard breakfast A. Saint-Eve*, M. Steen, M. Masson, J. Delarue, AgroParisTech, France</p>	<p>[O9.2] Wood you like the smell? Autonomic nervous system responses and subjective evaluations of the wood smell L. Schreiner*^{1,2}, B. Sona¹, H.M. Loos^{1,2}, ¹Fraunhofer Institute for Process Engineering and Packaging, Germany, ²Friedrich-Alexander-Universität Erlangen Nürnberg, Germany</p>	<p>[WK03] continued</p>
15:00-15:15	<p>[O8.3] Block Profiling: A new and efficient sensory method to evaluate plant-protein isolates A. Cosson*^{1,2}, J. Delarue¹, A.C. Mabillet¹, A. Druon², N. Descamps², I. Souchon¹, J.M. Roturier², A. Saint-Eve¹, ¹AgroParisTech, France, ²Roquette Frères, France</p>	<p>[O9.3] Do we change the way of eating when conducting a TDS test? A. Rizo¹, I. Jimenez-Pérez², A. Camacho-García¹, S. Fizman¹, P. Pérez-Soriano², A. Tárrega*¹, ¹Instituto de Agroquímica y Tecnología de Alimentos (IATA –CSIC), Spain, ²University of Valencia, Spain, ³Universitat Politècnica de València, Spain</p>	
15:15-15:30	<p>[O8.4] Exploring duckweed acceptability among Dutch consumers: The influence of meal context and information provision G.G. Zeinstra*¹, M.F.A. de Beukelaar^{1,2}, J.J. Mes¹, A.R.H.</p>	<p>[O9.4] Toppings facilitate oral processing behavior of bread and crackers 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</p>	

	Fischer ² , ¹ Wageningen Food & Biobased Research, The Netherlands, ² Wageningen University, The Netherlands	University, The Netherlands	
15:30-15:45	[O8.5] Development of gateway foods with seaweeds targeted children A. Alsted*, A. Beim, A. Olsen, M.B. Frøst, <i>University of Copenhagen, Denmark</i>	[O9.5] Using physiology to implicitly and continuously measure cooking and tasting experiences A-M. Brouwer* ¹ , C. Gjaltema ¹ , J.B.F. van Erp ^{1,2} , M.A. Hogervorst ¹ , P. Nijdam ³ , E. van Dam ⁴ , W. Oldenhof ¹ , E.H. Zandstra ^{5,6} , ¹ TNO, The Netherlands, ² University of Twente, The Netherlands, ³ Eaglescience Software BV, The Netherlands, ⁴ Noldus, The Netherlands, ⁵ Unilever R&D, The Netherlands, ⁶ Wageningen University, The Netherlands	
15:45-16:00	[O8.6] Are you ready for jellyfish food? A survey on the Italian population perception F. Tuccillo ¹ , L. Torri* ¹ , S. Piraino ² , T. Massari ³ , S. Bonelli ^{1,4} , A. Leone ⁵ , ¹ University of Gastronomic Sciences, Italy, ² University of Salento, Italy, ³ San Pietro S.C.A, Italy, ⁴ University of Turin, Italy, ⁵ National Research Council, Italy	[O9.6] Image analysis as support for sensory evaluation of food E. Aprea* ¹ , P. Granitto ² , I. Endrizzi ¹ , M. Larese ² , L. Menghi ¹ , J. Zambanini ¹ , F. Gasperi ¹ , ¹ Edmund Mach Foundation, Italy, ² Centro Internacional Franco Argentino de Ciencias de la Información y de Sistemas, Argentina	[WK03] continued
16:00-18:30	Poster Session and Refreshments	Room: Margherita Hall 1 and 2	
	Poster Session 2: [P2.1] – [P2.200]		
20:00-00:00	Conference Dinner (Ticketed Event) – Guests to make their own way to the venue		

Wednesday 5 September 2018			
Plenary Mind Science and Sensory for Innovation Chair: John Prescott Room: Verdi			
08:50-09:25	[KN07] Hedonic contrast affects how much we like the food we eat Debra A. Zellner, <i>Montclair State University, USA</i> ,		
09:25-10:00	[KN08] Designing 'sustaining' and 'disruptive' innovations with sensory & consumer science David Morizet, <i>L'Oréal Research & Innovation, France</i>		
10:00-10:30	Refreshment Break Room: Margherita Hall 1 and 2		
10:30-12:00	Parallel session 10 "Mind Science for Sensory" Chairs: Debra Zellner & Sara Spinelli Room: Verdi Auditorium	Parallel session 11 "Advancements in Sensory Methods" Chairs: Flavia Gasperi & Davide Giacalone Room: Salieri	Workshop 4 "Social Responsibility: The Often-Forgotten Side of Sensory & Consumer Science" Chair: P. Varela & G. Ares Room: Vivaldi
10:30-10:45	[O10.1] Implicit associations between bubbles' size and pouring sounds' pitch in carbonated beverages: A promising way to increase freshness perception and categorization J. Roque* ^{1,3} , J. Lafraire ^{2,4} , M. Auvray ³ , ¹ Centre de Recherche Pernod Ricard, France, ² Institut Paul Bocuse, France, ³ Sorbonne Université, France, ⁴ Institut Jean Nicod, Ecole Normale Supérieure, France	[O11.1] Would a temporal descriptive task or just an enforced response delay modify subsequent liking score? A. Thomas* ¹ , C. Bakyono ² , A-L. Loiseau ² , S. Cordelle ² , P. Schlich ² , ¹ SensoStat, France, ² Univ. Bourgogne Franche-Comté, France	[WK04] Social responsibility: The often forgotten side of sensory & consumer science P. Varela* ¹ , G. Ares ^{1,2} , K. Appleton ^{1,3} , C. Gomez-Corona ^{1,4} , V. Almlil ¹ , ¹ Nofima, Norway, ² Universidad de la Republica, Uruguay, ³ Bournemouth University, UK, ⁴ Firmenich, Mexico
10:45-11:00	[O10.2] The impact of mental simulation on desire and choice between hedonic and utilitarian food products N.C. Muñoz-Vilches*, C.M. van Trijp, B. Piqueras-Fizman, <i>Wageningen University & Research, The Netherlands</i>	[O11.2] CATA or JAR - Do they reveal different drivers of liking? M. Øvrum Gaarder* ¹ , I. Berget ¹ , E. Hallenstvedt ² , P. Varela ¹ , ¹ Nofima AS, Norway, ² Nortura SA, Norway	
11:00-11:15	[O10.3] LikeWant: A new methodology to measure implicit wanting for flavours and fragrances D. Cereghetti* ¹ , C. Chillà ² , C. Porcherot ¹ , I. Cayeux ¹ , S. Delplanque ² , ¹ Firmenich SA, Switzerland, ² University of Geneva, Switzerland	[O11.3] Using a combined temporal approach with consumers to evaluate the influence of ethanol on drivers of liking for beer I. Ramsey* ¹ , C. Ross ² , R. Ford ¹ , I. Fisk ¹ , Q. Yang ¹ , J. Gomez-Lopez ³ , J. Hort ^{1,4} , ¹ University of Nottingham, UK, ² Washington State University, USA, ³ Campden BRI, UK, ⁴ Riddet Institute, New Zealand	[WK04] continued
11:15-11:30	[O10.4] Measuring the emotional impact of sweet snacks: Implicit vs explicit methodology I. Cacique ¹ , E. Chang* ¹ , A.	[O11.4] Effect of mechanical properties and flavour of carrot particles added to soups on expected and	

	Dean ² , L. Hewson ³ , T. Hollowood ¹ , ¹ Sensory Dimensions Ltd, UK, ² System 1 Insights Ltd, UK, ³ Pepsico, UK	perceived sensory properties and liking M. Santagiuliana* ^{1,2} , I. van de Hoek ¹ , M. Stieger ^{1,2} , E. Scholten ¹ , B. Piqueras-Fiszman ¹ , ¹ Wageningen University, The Netherlands, ² Ti Food and Nutrition, The Netherlands	
11:30-11:45	[O10.5] Exploring product complexity dimension: Contributions of sensory properties, emotions and individual differences L. Pierguidi* ¹ , S. Spinelli ¹ , C. Dinnella ¹ , F. Nardello ¹ , R. Fusi ¹ , S. Tatti ² , M. Gregori ² , E. Monteleone ¹ , ¹ University of Florence, Italy, ² Davide Campari Milano S.p.A, Italy	[O11.5] Novel consumer methods for product characterisation M.C. Chambault, Campden BRI (Chipping Campden), UK	
11:45-12:00	[O10.6] Are insights into consumers' product preferences just a finger swipe away? A.A. Kraus* ¹ , L. Sandvoß ² , M. Tischer ² , J. Wagenlehner ² , M. Strack ¹ , ¹ isi GmbH, Germany, ² Harz University of Applied Sciences, Germany	[O11.6] From consumption behaviour to sensory measurement: Sensory characteristics of a full chocolate dessert experience to understand perceived complexity J. Palczak* ^{1,2} , D. Blumenthal ² , M. Rogeaux ¹ , J. Delarue ² , ¹ Danone Research, France, ² Université Paris-Saclay, France	
12:00-12:35	Plenary Chair: Kees de Graaf Room: Verdi Auditorium		
	[KN09] Sensory science: New needs and challenges Sylvie Issanchou, French National Institute for Agricultural Research, France		
12:35-13:00	Closing Ceremony and Next meeting announcement		