## A Look to the Future

A Pangborn seminar organized and presented by Early Career Researchers

10.30 – 13.00, 28th July

Moorfoot Room, EICC

Correct as of 22.7.19

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<th>Time</th>
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<tr>
<td>09:00-10:00</td>
<td>Registration</td>
<td>Room: Strathblane hall</td>
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<td>10:00-10:15</td>
<td>Introduction by Chairmen</td>
<td>Mikel Cirkus, Firmenich, USA, Lisa Methven, University of Reading, UK</td>
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| 10:15-10:45 | The future of sensory science in the mind of the early career researcher: A series of one-minute reflections by researchers in the field | [ECR_V_01] Facial affective response to food with friends and strangers, E. Nath*, P. Cannon, M. Philipp, Massey University, New Zealand  
[ECR_V_02] The sustainability effect: consumers’ perception on the use of byproducts from the wine industry as novel ingredients in yogurt, M. Iriondo-DeHond*, P. Varela, M. del Castillo, E. Miguel, Instituto Madrileño de Investigación y Desarrollo Rural, Spain, Instituto de Investigación en Ciencias de la Alimentación (CIAL-CSIC), Spain, Nofima AS, Norway, Instituto Madrileño de Investigación y Desarrollo Rural, Agrario y Alimentario (IMIDRA), Spain  
[ECR_V_03] Fast profiling of potato chips - sorting with experts vs. cata with consumers, V. Ruppert*, L. Oberrauter, M. Svensson, M. Mihnea, RISE, Sweden, TU Graz, Austria  
[ECR_V_04] Crossmodal associations between colour, shape and perceived healthiness of yoghurt containers in UK, US, and Chinese consumers, D. Li*, D. Byrne, Q. Wang, Aarhus University, Denmark, Sino-Danish Center for Education and Research – University of Chinese Academy of Sciences, China, Oxford University, United Kingdom  
[ECR_V_05] Development and validation of the SQC (Sensory quality control) questionnaire, O. Onojakpor*, H. De Kock, University of Pretoria, South Africa  
[ECR_V_06] Story priming - the controlling factor?, O. Wright-Jones*, L. Hewson, M. Cullingworth, PepsiCo, United Kingdom  
[ECR_V_07] Self-reported use of flavored e-cigarettes and the type of e-cigarette devices used among adults and youth in the US—Results from Wave 3 of the Population Assessment of Tobacco and Health Study (2015–2016), L. Schneller*, M. Bansal-Travers, M. Goniewicz, S. McIntosh, D. Ossip, R. O’Connor, Roswell Park Comprehensive Cancer Center, USA, University of Rochester Medical Center, USA  
[ECR_V_08]
Individual differences in preferred context to have a cocktail: a multidimensional approach
L. Pierguidi1, S. Spinelli1, C. Dinnella1, S. Tatti2, E. Monteleone1, 1DAGRI - University of Florence, Italy, 2Davide Campari Milano S.p.A., Sesto San Giovanni (MI), Italy

Bread or beer: What is tweeted on gluten-free
P. Puerta1, L. Laguna1, L. Vidal, G. Ares2, S. Fiszman1, A. Tárrega1, 1Institute of Agrochemistry and Food Technology (IATA-CSIC), Spain, 2Universidad de la República, Uruguay

Can emojis measure emotions? An explorative study analyzing the meaning of food-related emojis in pre-adolescents
J. Sick*, S. Spinelli, C. Dinnella, E. Monteleone, University of Florence, Italy

Chinese consumer’s trust and purchase intention of infant formula
T. Lu1, S. Chen1, L. Shan1, P. Wall1, 1University College Dublin, Ireland, 2China National Center For Food Safety Risk Assessment, China

From disgusting to delicious: overcoming barriers towards entomophagy among Danish consumers
P. Videbaek*, K. Grunert, Aarhus University, Denmark

Characterizing consumer emotional response to milk packaging guides interpretation of acceptability and purchase intent
E. Clark*, S. Duncan, J. Lahne, S. O’Keefe, M. Bell, D. Gallagher, Virginia Polytechnic Institute and State University, USA

Understanding the relationships between consumer astringency ratings and oral physiology measures
S. Olarte M.1, L. Flammer2, S. Baier3, S. Wang1, M. Gebremariam1, O. Deshmukh1, J. Stokes1, H. Smyth1, 1The University of Queensland, Australia, 2Independent, USA, 3PepsiCo, USA

Smelling is thinking! Conceptualization, measurement and application of SMEL (Scent Message Elaboration)
A. Dabrowska-Leszczynska*, F. Morhart, S. Czellar, University of Lausanne, Switzerland

10:45-11:15 Refreshment break
Room: Kilsyth

11:15-12:55 Impact of ECR research on the future of sensory science: 8-minute flash presentations (by poster holders)

Personality traits and bitterness perception influence the liking and intake of pale ale style beers
M. Higgins*, J. Hayes, The Pennsylvania State University, USA

Promoting 11 – 13 year old children’s food literacy through a community of practice; case studies from an experiential sensory-based theme course on fish in a school setting
R. Højer1,2, M. Frøst1, 1University of Copenhagen, Denmark, 2University College Absalon, Denmark

Combining sensory techniques over multiple sips provides better insights into consumer consumption experiences
M. Weerawarna N.R.P.*, J. Godfrey, A. Ellis, J. Hort, Massey University, New Zealand
The taste of a label: do visual sensory cues on a wine label impact the sensory taste of the wine?  
D. Esau*, University of British Columbia, Canada

**[ECR_F_05]**  
Is it still still water? Detection thresholds of sparkling sensations are independent of consumption behaviour and preferences for carbonated beverages  
S. Puleo*, M. Castillo, Y. Zhu, R. Di Monaco, M. Stieger, 1University of Naples Federico II, Italy, 2Wageningen University and Research, Netherlands, 3Wageningen University and Research, Netherlands

**[ECR_F_06]**  
Sweet liking may pair with sour tolerance  
M. Wierenga, S. Janetsian-Fritz, B. Oberlin, M. Dzemidzic, D. Kareken, C. Running, 1Purdue University, USA, 2Indiana University, USA

**[ECR_F_07]**  
New factors from the food choice questionnaire and demographic differences in the context of industrialized food purchase  
M. Viana, M. Medved, B. Aragão, S. Alfinito, 1University of Brasilia, Brazil, 2Sebrae, Brazil

**[ECR_F_08]**  
Mapping the tongue: a novel approach to explore cross-cultural differences in chemosensory perception  
C. Cattaneo, J. Liu, J. Sporring, A. Bech, E. Pagliarini, W. Bredie, 1University of Milan, Italy, 2University of Copenhagen, Denmark, 3Arla Foods AMBA (DC) and Arla Foods Ingredients, Denmark

**[ECR_F_09]**  
A dash of virtual milk: Altering product colour in virtual reality influences flavour perception of cold-brew coffee  
Q. Wang, J. Geddes, R. Meyer, S. Waters, D. Zendle, 1Aarhus University, Denmark, 2University of Oxford, United Kingdom, 3York St John University, United Kingdom

**[ECR_F_10]**  
The effect of chewing and oral lubrication on snack intake  
E. Krop*, M. Hetherington, S. Miquel, A. Sarkar, 1University of Leeds, United Kingdom, 2Mars Wrigley Confectionery, USA

**[ECR_F_11]**  
Variations in sensory perception of, and emotional responses to, tomato soup as a function of serving/consumption temperature  
A. Singh*, H. Seo, University of Arkansas, USA

12:55-13:10 Wrap up