

Pangborn 2019

13th Pangborn
Sensory Science
Symposium



28 July – 1 August 2019 • Edinburgh International Conference Centre (EICC) • Edinburgh, Scotland

Sunday, 28 July, 2019

09:30-19:30	Registration
10:00-13:00	Pangborn ECR conference
10:00-10:15	Introduction Mikel Cirkus Firmenich, USA
10:15-10:35	Session 1: 15 one-minute presentations
10:35-10:45	Summary/wrap up
10:45-11:15	Refreshment break
11:15-12:55	Session 2: 10 flash presentations
12:55-13:10	Wrap up
11:30-14:00	Walking tours of city
14:30-15:00	Opening session of 13 th Pangborn Sensory Science Symposium
15:00-16:00	[K01] Collective learning: Sharing insights for innovation Mikel Cirkus Firmenich, USA
16:00-16:40	Refreshment break
16:40-17:40	[K02] What does the future look like for sensory and consumer science: the opinion of experts in the field Nathalie Martin Nestle, Switzerland
17:40-17:50	Welcome to Scotland David Thomson MMR, UK
17:50-19:30	Welcome reception

Monday, 29 July, 2019

08:30-09:15	[PLN01] Effects of neurodegenerative disease on sensory function in the brain: Focus on Alzheimer's disease and Down syndrome Claire Murphy San Diego State University, USA				
09:15-10:00	[PLN02] What's in a need? Maduran Wikneshwaran Dyson, UK				
10:00-10:40	Refreshment break				
10:40-12:40	Parallel session 1 Oral talks	Parallel session 2 Oral talks	Parallel session 3 Workshop 1	Parallel session 4 Workshop 2	Parallel session 5 Learnshop 1
12:40-14:10	Lunch				
14:10-16:10	Parallel session 6 Oral talks	Parallel session 7 Oral talks	Parallel session 8 Flash posters	Parallel session 9 Workshop 3	Parallel session 10 Learnshop 2
16:10-18:00	Poster session and refreshments				



Tuesday, 30 July, 2019					
08:30-09:15	[PLN03] Augmented and virtual flavours Nimesha Ranainghe University of Maine, USA				
09:15-10:00	[PLN04] From perception to motivation Betina Piqueras-Fiszman Wageningen University & Research, Netherlands				
10:00-10:45	[PLN05] The role of the gut in the development of flavour preferences Maria Veldhuizen Yale University, USA				
10:45-11:25	Refreshments				
11:25-13:05	Parallel session 11 Oral talks	Parallel session 12 Oral talks	Parallel session 13 Workshop 4	Parallel session 14 Workshop 5	Parallel session 15 Learnshop 3
13:05-14:15	Lunch				
FREE AFTERNOON					

Wednesday, 31 July, 2019					
08:30-09:15	[PLN06] Where are we with sensory methods and where do we go? Gaston Ares Universidad de la Republica Uruguay, Uruguay				
09:15-10:00	[PLN07] The future is now: A call to action on the mutation of consumer research Ludovic Depoortere Haystack, Belgium				
10:00-10:40	Refreshment break				
10:40-12:40	Parallel session 16 Oral talks	Parallel session 17 Oral talks	Parallel session 18 Workshop 6	Parallel session 19 Workshop 7	Parallel session 20 Learnshop 4
12:40-14:10	Lunch				
14:10-16:10	Parallel session 21 Oral talks	Parallel session 22 Oral talks	Parallel session 23 Flash posters	Parallel session 24 Workshop 8	Parallel session 25 Learnshop 5
16:10-18:00	Poster session 2 and refreshments				
19:30-00:00	Gala dinner (Ticketed event) – National Museum Scotland				

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Thursday, 1 August, 2019					
08:30-10:30	Parallel session 26 Oral talks	Parallel session 27 Oral talks	Parallel session 28 Workshop 9	Parallel session 29 Workshop 10	Parallel session 30 Learnshop 6
10:30-11:10	Refreshment break				
11:10-11:55	[PLN08] More than human: the coming role of AI in food research Trevor Davis IBM, UK				
11:55-12:40	[PLN09] Sensory challenges in the final frontier – Developing space exploration food systems Grace Douglas NASA, USA				
12:40-12:50	Closing remarks/Announcement of 2021 Meeting				
12:50	End of conference				