

PANGBORN2023 Oral Program

20th Aug 2023

09:30 - 10:00	Registration open Great Hall			
10:00 - 14:00	Sensometrics tutorial - An introduction to R for sensory and consumer scientists Room G Title: An introduction to R for sensory and consumer scientists Instructors: Jacob Lahne, Virginia Tech, USA Leah Hamilton, UC Davis, USA More info available on the conference website: https://www.pangbornsymposium.com/Sensometrics-tutorials.asp#one [https://www.pangbornsymposium.com/Sensometrics-tutorials.asp#one]	Sensometrics tutorial - Mastering the analysis of data from Implicit Association Tasks with R: A Step-by-Step Guide Room H Title: Mastering the analysis of data from Implicit Association Tasks with R: A Step-by-Step Guide Instructors: Donato Cereghetti, Firmenich SA, Switzerland Christelle Porcherot, Firmenich SA, Switzerland Isabelle Cayeux, Firmenich SA, Switzerland More info available on the conference website: https://www.pangbornsymposium.com/Sensometrics-tutorials.asp#two [https://www.pangbornsymposium.com/Sensometrics-tutorials.asp#two]	Sensometrics tutorial - Gold Medal Visualisations: Sensory Drivers & Preference Mapping Room I Title: Gold Medal Visualisations: Sensory Drivers & Preference Mapping Instructors: Gemma Hodgson, Qi Statistics, UK Joshua Brain, Qi Statistics, UK Anne Hasted, Qi Statistics, UK More info available on the conference website: https://www.pangbornsymposium.com/Sensometrics-tutorials.asp#three [https://www.pangbornsymposium.com/Sensometrics-tutorials.asp#three]	Sensometrics tutorial - Why and how to cluster consumers based on their product-related responses Room J Title: Why and how to cluster consumers based on their product-related responses Instructors: Fabien Llobell, Lumivero, XLSTAT, France Evelyne Vigneau, Oniris Stat SC, France John Castura, Compusense Inc., Canada More info available on the conference website: https://www.pangbornsymposium.com/Sensometrics-tutorials.asp#four [https://www.pangbornsymposium.com/Sensometrics-tutorials.asp#four]
14:00 - 14:30				
14:30 - 18:00	Opening ceremony Great Auditorium Chairs: Julien Delarue, El Mostafa Qannari, Pascal Schlich Welcome by the Director of ONIRIS Address of the President of the Organizing Committee Address of the President of the French Society of Sensory Analysis (SFAS) Address of the President of the Scientific Committee Natural Language Processing of abstracts from all Pangborn editions. Ronan Symoneaux & Sébastien Lé Tribute to Einar Risvik and Ep Köster 15:50 - 16:50 Keynote 1: Léra Boroditsky, University of California San Diego, USA 17:00 - 18:00 Keynote 2: Jonas Olofsson, Stockholm University, Sweden 15:50 - 16:50 [KN01] Language and Perception <u>Léra Boroditsky</u> <i>University of California San Diego, USA</i>			

17:00 - 18:00 [KN02]
Using language to understand the sense of smell
Jonas Olofsson
Stockholm University, Sweden

18:00 - 20:00 **Welcome reception - Sponsored by Curion & Nantes Convention Bureau - Entertainment Sponsored by The Smell & Taste Lab**
Great Hall

07:30 - 08:30	<p>Commercial Workshop by RedJade Room 200 Title: Get to know RedJade</p> <p>More info available on the conference website: https://www.pangbornsymposium.com/submit-workshop-proposal.asp [https://www.pangbornsymposium.com/submit-workshop-proposal.asp]</p>	<p>Commercial Workshop by Blue Yonder Room 300 Title: Consumer sensory Claims Workshop by Blue Yonder Research</p> <p>More info available on the conference website: https://www.pangbornsymposium.com/submit-workshop-proposal.asp [https://www.pangbornsymposium.com/submit-workshop-proposal.asp]</p>
08:30 - 10:30	<p>Plenary session 1 Great Auditorium Mara Galmarini, Anne Saint-Eve 08:30 - 09:15 Invited speaker 1: Mara Galmarini, Pontifical Catholic University of Argentina, Argentina</p> <p>09:15 - 09:45 ECR Flash Posters</p> <p>09:45 - 10:30 Invited speaker 2: Nicolas Pineau, ADM, Erlanger Kentucky, USA</p> <p>08:30 - 09:15 [INV01] Sensory research and temporal descriptive methods: where is this relationship going? <u>Mara Galmarini</u> <i>Pontifical Catholic University of Argentina, Argentina</i></p> <p>09:15 - 09:18 [F032] Taste interactions of rebaudioside A in a cocoa model system <u>Risia Coelho Lacerda</u>¹, Jonas Junge², Glenn Andersen³, Ulla Kidmose³, Helena Bolini¹ ¹<i>State University of Campinas, CAMPINAS, Brazil.</i> ²<i>Monell Chemical Senses Center, Philadelphia, PA, USA.</i> ³<i>Aarhus University, Aarhus, Denmark</i></p> <p>09:18 - 09:21 [S016] Discrepancy between the ability of wine experts and non-experts in identifying grape smoke exposure impact in different wine matrices. <u>Lik Xian Lim</u>¹, Cristina Medina-Plaza¹, Ignacio Arias-Perez¹, Bishnu Neupane¹, Jean-Xavier Guinard², Anita Oberholster¹ ¹<i>University of California, Davis, Department of Viticulture and Enology, Davis, CA, USA.</i> ²<i>University of California, Davis, Department of Food Science and Technology, Davis, CA, USA</i></p> <p>09:21 - 09:24 [F014] The effect of perceived odour edibility induced via conditioning on olfactory habituation <u>Lara Fontana</u>, Javier Albayay, Iro Vlachou, Massimiliano Zampini <i>University of Trento Interdepartmental Center for Mind/Brain Sciences, Rovereto, Italy</i></p> <p>09:24 - 09:27 [U005] Effect of raw material, muscle type and storage time on the sensory characteristics of dry-cured ham <u>Katja Babič</u>¹, Martin Škrlep², Lidija Strojnik¹, Marjeta Čandek-Potokar², Nives Ogrinc¹ ¹<i>Jožef Stefan Institute, Slovenia.</i> ²<i>Agricultural Institute of Slovenia, Slovenia</i></p> <p>09:27 - 09:30 [F022] The psychological value of the senses smell and taste <u>Jonas Yde Junge</u>¹, Rachel Herz², Martha Bajec³, Michelle Niedzela³, Valentina Parma¹ ¹<i>Monell Chemical Senses Center, Philadelphia, PA, USA.</i> ²<i>Brown University, Providence, RI, USA.</i> ³<i>HCD Research, Flemington, NJ, USA</i></p> <p>09:30 - 09:33 [U037] Impact of texturing agents and heating on sensory perception of cheese models <u>Coline Caille</u>^{1,2}, Cécile Rannou¹, Ornella Laza¹, Mariem Boukraâ¹, Angélique Villière¹, Araceli Lagadec-Marquez², Julia Bechaux², Philippe Courcoux¹, Carole Prost¹</p>	

	<p>¹Oniris Nantes - Géraudière Site, Nantes, France. ²Bel Cheesemakers, Paris, France</p> <p>09:33 - 09:36 [I003] Thermal tasters and thermal non-tasters differ in food disgust Margaret Thibodeau^{1,2}, Rebecca Ford¹, Gary Pickering^{2,3,4}, Qian Yang¹ ¹University of Nottingham School of Biosciences, Loughborough, UK. ²Brock University, St Catharines, ON, Canada. ³Charles Sturt University, Wagga Wagga, Australia. ⁴University of the Sunshine Coast, Sippy Downs, Australia</p> <p>09:36 - 09:39 [U119] Sweetness interactions of Acesulfame-K and Saccharin with various sweeteners in a binary system RUN ROU WONG¹, Seo-jin Chung¹, Yang Kim², Yuri Kim¹ ¹Ewha Womans University, Republic of Korea. ²Seoul National University, Republic of Korea</p> <p>09:39 - 09:42 [I063] Do mothers have unique food behaviours? Mothers' dietary intake, eating behaviour, and macronutrient taste preferences across New Zealand and Denmark Hannah Browne¹, Michael Garrett¹, Barbara Vad Anderson², Mei Peng^{1,3} ¹University of Otago, Dunedin, New Zealand. ²Aarhus University, Aarhus, Denmark. ³Riddet Institute, Palmerston North, New Zealand</p> <p>09:45 - 10:30 [INV02] Sensory science, are we ready for AI? Nicolas Pineau ADM, Erlanger Kentucky, USA</p>			
10:30 - 11:00	<p>Coffee break - Sponsored by Sensory Spectrum Great Hall</p>		<p>SFAS Corner: Join us in a virtual journey towards consumer experience! Great Hall Adriana Galiñanes Plaza (Repères) ; Mathilde Vandenberghe (JUNIA)</p>	
11:00 - 12:40	<p>Invited workshop: Cognition in food: The legacy of EP Köster Great Auditorium Sylvie Issanchou, John Prescott</p> <p>11:00 - 12:40 [WK.01] Cognition in food: The legacy of EP Köster Sylvie Issanchou¹, John Prescott², Claire Sulmont-Rossé^{1,3,4}, Leslie Cameron⁵, Per Møller⁶, Gesualdo Zucco⁷, Isabella La Rovere⁷, Stefanie Kremer⁸ ¹National Research Institute for Agriculture Food and Environment Bourgogne, Dijon, France. ²University of Florence, Firenze, Italy. ³Centre des Sciences du Goût et de l'Alimentation, France. ⁴Université Bourgogne Franche-Comté, France. ⁵Carthage College, Kenosha, WI, USA. ⁶Per Møller Consulting, Denmark. ⁷University of Padua, Padova, Italy. ⁸FrieslandCampina, Amersfoort, The Netherlands</p>	<p>Invited workshop: Sensory and Culinary Innovations for Health, Sustainability and Deliciousness Auditorium 450 Agnès Giboreau, Jean-Xavier Guinard, Laura Vazquez</p> <p>11:00 - 12:40 [WK.02] Sensory and Culinary Innovations for Health, Sustainability and Deliciousness Agnes Giboreau¹, Laura Vazquez², Jean-Xavier Guinard³ ¹Research Center Institut Paul Bocuse (FR), France. ²Basque Culinary Center (ES), Spain. ³University of California, USA</p>	<p>Collecting data 1 Room 300 David Morizet, Richard Popper</p> <p>11:00 - 11:20 [O1.1] Factors affecting data quality of online questionnaires with consumers in sensory and consumer research: metrics from the literature and empirical insights Sara R Jaeger¹, Morten A Rasmussen², Armand V Cardello³ ¹New Zealand Institute for Plant and Food Research Ltd, Auckland, New Zealand. ²University of Copenhagen, København, Denmark. ³A.V. Cardello Consulting and Editing Services, USA</p> <p>11:20 - 11:40 [O1.2] Giving consumers a voice – comparing traditional vs voice enabled data collection methods in consumer research Jane Randall^{1,2}, Rebecca Waterfield^{1,2}, Rebecca Meade^{1,2}, Tracey Sanderson^{1,2}, Lise Dreyfuss³, Martin Kern⁴, Sebastian Gräper⁴, Marion Delbende³ ¹SAM Sensory and Consumer Research, UK. ²SAM Sensory Dimensions, UK. ³SAM Sensory and Consumer</p>	<p>Children 1 Room 200 Monica Laureati, Paula Varela</p> <p>11:00 - 11:20 [O2.1] Development of food texture preferences and perception in children Ching Yue Chow^{1,2,3}, Anne C. Bech³, Annemarie Olsen¹, Russell Keast², Catherine G. Russell², Wender L.P. Bredie¹ ¹Department of Food Science, University of Copenhagen, Frederiksberg, Denmark. ²School of Exercise and Nutrition Sciences, Deakin University, Burwood, Australia. ³Arla Innovation Centre, Arla Foods amba, Viby, Denmark</p> <p>11:20 - 11:40 [O2.2] Is it possible to reduce sugar, fat and salt in day-care meals for pre-school children? Andrea Maier-Nöth¹, Astrid Klingshirn², Petra Warschburger³, Jo-Ann Fromm¹ ¹Albstadt-Sigmaringen University, Albstadt, Germany. ²Albstadt-Sigmaringen University, Sigmaringen, Germany. ³University of Potsdam, Potsdam, Germany</p>

			<p>Research, France. ⁴SAM Sensory and Consumer Research, Germany</p> <p>11:40 - 12:00 [O1.3] Solving the challenge of simultaneous sensory evaluation of cosmetics <u>Arnaud Thomas</u>¹, Stéphanie Rivoire², Evangeline Leyer², Eric Teillet¹, Christine Urbano¹ ¹SensoStat, France. ²L'Occitane en Provence – Groupe L'Occitane, Manosque, France</p> <p>12:00 - 12:20 [O1.4] The influence of food picture viewing on physiology and eating behaviour: The FOODPIC study <u>Tiark Andersen</u>^{1,2,3,4}, Signe Lücke Pedersen^{1,3}, Jonas Salling Quist^{3,1,5}, Kristine Færch^{3,1}, Derek Victor Byrne^{2,4}, Qian Janice Wang^{1,2,4} ¹University of Copenhagen, Denmark. ²Aarhus University, Denmark. ³Copenhagen University Hospital, Denmark. ⁴University of Chinese Academy of Sciences, Denmark. ⁵University of Leeds, UK</p> <p>12:20 - 12:40 [O1.5] GASPPLI: A sensory approach to tackling food waste Arnaud Thomas, Eric Teillet, <u>Christine Urbano</u> SensoStat, France</p>	<p>11:40 - 12:00 [O2.3] Effect of the age on the implicit and explicit emotional response elicited by food textures: a study with children and seniors <u>Noelia da Quinta</u>, Yolanda Ríos, Raquel Llorente, Ana B. Naranjo, Iñigo Martinez de Marañón, Ana B. Baranda AZTI Foundation Sukarrieta, Sukarrieta, Spain</p> <p>12:00 - 12:20 [O2.4] Exploring cultural differences of sweetness and bitterness to understand school food acceptance among two indigenous peoples in the Peruvian Amazon <u>Emmanuelle Ricaud Oneto</u> l'Institut Agro Dijon, Dijon, France. School of Advanced Studies in Social Sciences, Paris, France</p>
12:40 - 12:45				
12:45 - 14:00	Lunch - Sponsored by MMR Research			
14:00 - 15:15	<p>Poster session 1 Great Hall Presenting authors of posters with an even number in their program code are required to stand by their poster.</p>		<p>SFAS Corner: Join us in a virtual journey towards consumer experience! Great Hall Adriana Galiñanes Plaza (Repères) ; Mathilde Vandenberghe (JUNIA)</p>	
15:15 - 15:45	<p>Coffee break Great Hall</p>		<p>SFAS corner: Discover the SFAS publications and activities Great Hall SFAS Editorial Working Group: Damien Brémaud (Sensometry Consultant), Christine Urbano (SensoStat), Agnès Giboreau (Lyfe Institut)</p>	
15:45 - 16:40	<p>Collecting data 2 Great Auditorium John Castura, Jacob Lahne</p> <p>15:45 - 16:05 [O3.1] Combining incomplete cyclic design with experimental design to assess pet food preferences</p>	<p>Fundamentals 1 Auditorium 450 John Hayes, Hye-Seong Lee</p> <p>15:45 - 16:05 [O4.1] Can scents be memorable? Developing an approach to detect spontaneous odor memorability</p>	<p>Cultural diversity Room 300 Henriette de Kock, Jaehee Hong</p> <p>15:45 - 16:05 [O5.1] A journey to capture variations in consumer conceptual associations to different dairy categories across six different cultures</p>	<p>Workshop: The changing food environment is just a click away. Room 200</p> <p>15:45 - 16:40 [WK.03] The changing food environment is just a click away. <u>Djin Gie Liem</u>¹, Qian Janice Wang^{2,3}, Wender Bredie³, Joanne Hort⁴, Dannie Peng-Li⁵</p>

	<p><u>Julien Rogues</u> <i>Symrise AG, Holzminden, France</i></p> <p>16:05 - 16:25 [O3.2] Investigating the incomplete free-linking method with a trained sensory panel <u>Laure Bonnet</u>¹, Jacob Lahne² ¹<i>Givaudan International SA, Vernier, Switzerland.</i> ²<i>Virginia Tech, Blacksburg, VA, USA</i></p> <p>16:25 - 16:45 [O3.3] Connecting the dots: A candy comparison of the free-linking task to the projective mapping task <u>David Orden</u>¹, Encarnación Fernández-Fernández², Jacob Lahne³ ¹<i>University of Alcalá, Alcalá De Henares, Spain.</i> ²<i>University of Valladolid, Valladolid, Spain.</i> ³<i>Virginia Polytechnic Institute and State University, Blacksburg, VA, USA</i></p> <p>16:45 - 17:05 [O3.4] Imputing and clustering consumer data based on balanced incomplete blocks designs <u>Joshua Brain</u>, Ian Wakeling, Anne Hasted, Gemma Hodgson <i>Qi Statistics Ltd, West Malling, UK</i></p> <p>17:05 - 17:25 [O3.5] Are citizens motivated to take part in participatory research in order to create sensory and consumer databases? <u>Lucia Espinosa-Briset</u>, Anne Saint-Eve <i>Univ Paris Saclay, UMR SayFood, AgroParisTech, INRAE, Palaiseau, Paris, France</i></p>	<p><u>Sébastien Romagny</u>¹, Julie Thebault², Barbara Zellner¹, David Morizet¹ ¹<i>L'Oréal Research & Innovation, France.</i> ²<i>L'Oréal Research & Innovation, Clichy France, France</i></p> <p>16:05 - 16:25 [O4.2] Re-evaluating the role of temporal processing in human olfactory perception <u>Brianne M. Linne</u>, Jay A. Gottfried <i>University of Pennsylvania Perelman School of Medicine, Philadelphia, PA, USA</i></p> <p>16:25 - 16:45 [O4.3] Changes in human salivary proteome resulting from olfactory food-cue exposure: the cases of lemon and vanilla aromas <u>Carla Simoes</u>¹, Laura Carreira², Ines Caeiro², David Guedes³, Elsa Lamy² ¹<i>Universidade de Évora, Evora, Portugal.</i> ²<i>Universidade de Évora, Portugal.</i> ³<i>Iscte - Instituto Universitario de Lisboa, Portugal</i></p> <p>16:45 - 17:05 [O4.4] Combining sensory profiling and metabolomic approach to better understand the origins of bitter perception in faba bean (<i>Vicia faba L. minor</i>) fractions <u>Adeline Karolkowski</u>^{1,2}, Christine Belloir¹, Christophe Martin^{1,3}, Géraldine Lucchi^{1,3}, Emmanuelle Meudec^{4,3}, Nicolas Sommerer^{4,3}, Emilie Bouzidi⁵, Loïc Levavasseur², Loïc Briand¹, Christian Salles¹ ¹<i>Université de Bourgogne, France.</i> ²<i>Groupe Soufflet-Invivo, France.</i> ³<i>INRAE, PROBE Research Infrastructure, France.</i> ⁴<i>SPO, Université de Montpellier, France.</i> ⁵<i>Vivien Paille (Groupe Avril), France</i></p> <p>17:05 - 17:25 [O4.5] Astringency response of plant proteins: Combining sensory, neural and cellular methodology <u>Ben Kew</u>¹, Melvin Holmes¹, Melanie Burke¹, Markus Stieger², Anwesha Sarkar¹ ¹<i>University of Leeds, Leeds, UK.</i> ²<i>Wageningen University, Wageningen, The Netherlands</i></p>	<p><u>Saleh Moradi</u>¹, Nathalie Janin¹, Sidsel Jensen¹, Rachel Traill¹, Lisa Thomassen¹, Matthew Proctor², Craig Atkinson², Joanne Hort^{3,4} ¹<i>Fonterra Research and Development Centre, Palmerston North, New Zealand.</i> ²<i>Fonterra Co-operative Group Limited, Auckland, New Zealand.</i> ³<i>Massey University, Palmerston North, New Zealand.</i> ⁴<i>Riddet Institute, Massey University, Palmerston North, New Zealand</i></p> <p>16:05 - 16:25 [O5.2] Food choices within and across cultures, a multi-country perspective in Africa and Europe <u>Paula Varela</u>¹, Nomzamo Magano², Martina Galler¹, Ingunn Berget¹, Yusuf Byaruhanga³, Peterson Magutu⁴, Kaleab Baye⁵, Marie-Joséphine Amiot-Carlin⁶, Natalia Rosa-Sibakov⁷, Gopika Ramkilawon², Hely Tuorila⁸, Riette DeKock² ¹<i>Nofima AS Ås, Ås, Norway.</i> ²<i>University of Pretoria, Pretoria, South Africa.</i> ³<i>Makarere University, Uganda.</i> ⁴<i>University of Nairobi, Nairobi, Kenya.</i> ⁵<i>Addis Ababa University, Addis Ababa, Ethiopia.</i> ⁶<i>INRAE, Montpellier, France.</i> ⁷<i>VTT Technical Research Centre of Finland Ltd, ESPOO, Finland.</i> ⁸<i>University of Helsinki, HELSINKI, Finland</i></p> <p>16:25 - 16:45 [O5.3] Driving fragrance development to deliver Emotional Benefits in several markets. <u>Fabien Caignou</u>, Karine Miot, Donato Cereghetti, <u>Christelle Porcherot</u> <i>Firmenich SA, Satigny, Switzerland</i></p> <p>16:45 - 17:05 [O5.4] Multisensory eating experiences in the North of Norway <u>Carlos Velasco</u>¹, <u>Huy Tran</u>¹, Eva Jenny B. Jørgensen², Nina Veflen¹ ¹<i>BI Norwegian Business School, Oslo, Norway.</i> ²<i>UiT The Arctic University of Norway, Tromsø, Norway</i></p>	<p>¹<i>Deakin University, Burwood, Australia.</i> ²<i>Aarhus University, Aarhus, Denmark.</i> ³<i>University of Copenhagen, København, Denmark.</i> ⁴<i>Massey University, Palmerston North, New Zealand.</i> ⁵<i>iMotions A/S, København, Denmark</i></p>
16:40 - 17:30			<p>Workshop: Bottling a Celebrity - The sensory science behind the creation of authentic celebrity brands and products Room 200</p> <p>16:40 - 17:30 [WK.04] Bottling a Celebrity - The sensory science behind the creation of authentic celebrity brands and products <u>Claire McCormack</u>^{1,2}, Joe Goyder^{1,2}, Toby Coates³, David Thomson^{4,3,5} ¹<i>Huxly Global, UK.</i> ²<i>Huxly Global, USA.</i> ³<i>MMR Research Worldwide, UK.</i> ⁴<i>Annandale Distillery, UK.</i> ⁵<i>University of Reading, UK</i></p>	
17:30 - 18:30	<p>Keynote 3: Pascaline Lepeltier, Sommelier, USA Great Auditorium Hildegard Heymann, Pascal Schlich</p> <p>17:30 - 18:30 [KN03] Being a sommelier today: changing how we taste the world, one bottle at a time <u>Pascaline Lepeltier</u></p>			

	<i>Sommelier, USA</i>	
18:30 - 20:00	"Verre de l'Amitié" Local Wine-Food Pairing - Sponsored by Asahi & L'Oréal Great Hall Sponsored by Asahi & L'Oréal	L'Oréal R&I Happening: Explore sensory science applied to beauty Room 150

07:30 - 08:30	<p>Commercial Workshop by EyeQuestion Room 200 Title: Enhancing the Impact of Sensory Research Using EyeQuestion's Cutting-Edge Digital Solutions</p> <p>More info available on the conference website: https://www.pangbornsymposium.com/submit-workshop-proposal.asp [https://www.pangbornsymposium.com/submit-workshop-proposal.asp]</p>	<p>Commercial Workshop by Curion Room 300 Title: Why we should be using consumer emotions as a basis for product development, and how to do it. Andrew Livermore, Curion LLC, USA and Natasha D'Souza, Blue California, USA</p> <p>More info available on the conference website: https://www.pangbornsymposium.com/submit-workshop-proposal.asp [https://www.pangbornsymposium.com/submit-workshop-proposal.asp]</p>	<p>Author Workshop Auditorium 450</p>
08:30 - 10:30	<p>Plenary session 2 Great Auditorium Sylvie Issanchou, Christopher Simons 08:30 - 09:15 Invited speaker 3: Christopher Simons, The Ohio State University, USA</p> <p>09:15 - 09:45 ECR Flash Posters</p> <p>09:45 - 10:30 Invited speaker 4: Nicolas Bouché, Decathlon , France</p> <p>08:30 - 09:15 [INV03] From Bland to Grand: Restoring Context and Panelist Engagement with Immersive Technologies. <u>Christopher T. Simons</u> <i>The Ohio State University, USA</i></p> <p>09:15 - 09:18 [U057] Coffee consumer or creamer consumer? Determining the ideal consumer attributes for coffee creamer <u>Megan E. Watson</u>, D.S. Rovai, K. Homwongpanich, M.A. Drake <i>North Carolina State University, USA</i></p> <p>09:18 - 09:21 [G070] From waste to value: investigation on the factors affecting Italian consumers' intention to purchase foods with agro-food by-products as ingredients <u>Maria Di Cairano</u>, Fernanda Galgano, Nicola Condelli <i>University of Basilicata, Potenza, Italy</i></p> <p>09:21 - 09:24 [E030] Development of a Virtual Reality Tool for Collecting Sensory Data during Immersion as a Space Ground-Based Strategy <u>Grace Loke</u>¹, Hirdesh Chand¹, Ian Peake², Anne Besnard³, Kevin Kantono³, Lisa Newman¹, Gail Iles¹, James Collett⁴, Marcel Takac⁴, Julia Low¹ ¹RMIT University School of Science, Melbourne, Australia. ²RMIT University STEM College, Melbourne, Australia. ³International Flavors & Fragrances, The Netherlands. ⁴RMIT University School of Health and Biomedical Sciences, Bundoora, Australia</p> <p>09:24 - 09:27 [E011] Development of a new comparative sensory profiling test to build a predictive model for consumer satisfaction with innovative food product <u>Yeon-Joo Lee</u>, Hye-Seong Lee <i>Ewha Womans University, Seoul, Republic of Korea</i></p> <p>09:27 - 09:30 [I012] Hedonic thresholds for sweetened coffee brew consumer <u>Claudimara da Silva Portela</u>¹, Thayna Viencz¹, Karen Laissa Balbino dos Santos², Tarcísio Lima Filho³, Marta de Toledo Benassi² ¹State University of Londrina, LONDRINA, Brazil. ²State University of Londrina, Brazil. ³Federal University of Espírito Santo, Brazil</p>		

	<p>09:30 - 09:33 [E059] EmoMap: An Emotional Projective Mapping method to collect consumers' perceptions of food products <u>Laura Morais Coelho</u>, Lisa Duizer <i>University of Guelph, Guelph, ON, Canada</i></p> <p>09:33 - 09:36 [O002] Climate Crisis : A proof-of-concept using Social Media-based Augmented Reality lens as behavioural intervention <u>Francisco Barbosa Escobar</u>^{1,2}, Qian Janice Wang^{1,2} ¹<i>Copenhagen University, Frederiksberg, Denmark.</i> ²<i>Aarhus University, Aarhus, Denmark</i></p> <p>09:36 - 09:39 [F029] Pretzel size influences <i>ad libitum</i> intake in a snacking context <u>Madeline Harper</u>¹, Paige Cunningham², John Hayes¹ ¹<i>The Pennsylvania State University, State College, PA, USA.</i> ²<i>The Pennsylvania State University, University Park, PA, USA</i></p> <p>09:39 - 09:42 [E041] Exploring contextual appropriateness of functional processed foods using immersive technologies <u>Daniel Schoonbrood</u>, Julien Delarue <i>University of California Davis, Davis, CA, USA</i></p> <p>09:45 - 10:30 [INV04] A new sensory and perceptual paradigm for a more sustainable world <u>Nicolas Bouché</u> <i>Decathlon, France</i></p>			
10:30 - 11:00	<p>Coffee break - Sponsored by P&K Research Great Hall</p>		<p>SFAS corner: VocaConso, a multi-partner SFAS project aiming to investigate how consumers interpret sensory vocabulary Great Hall SFAS Methods Working Group ; Arnaud Thomas (SensoStat)</p>	
11:00 - 12:30	<p>Immersion Great Auditorium Wender Bredie, Christelle Porcherot</p> <p>11:00 - 11:20 [O6.1] Improving consumption and simulated immersion contexts using virtual and mixed reality <u>Imogen Barker</u>^{1,2}, Qian Yang¹, Martin Flintham¹, Rebecca Ford¹, Susan Bastian², Rachel Ankeny² ¹<i>University of Nottingham, Nottingham, UK.</i> ²<i>The University of Adelaide, Adelaide, Australia</i></p> <p>11:20 - 11:40 [O6.2] The Impact of Consumption Context's Personal Relevance on Chicken Nuggets Evaluations in Virtual Reality <u>Kym Man</u>, Jeremy A. Patterson, Christopher T. Simons <i>The Ohio State University, Columbus, OH, USA</i></p>	<p>Data analysis Auditorium 450 Véronique Cariou, Benoit Rousseau</p> <p>11:00 - 11:20 [O7.1] A multiple-response chi-square framework for the analysis of free-comment and check-all-that-apply data <u>Benjamin Mahieu</u>¹, Pascal Schlich², Michel Visalli², Hervé Cardot³ ¹<i>Oniris Nantes - Géraudière Site, Nantes, France.</i> ²<i>Taste and Food Sciences Research Centre, Dijon, France.</i> ³<i>Institute of Mathematics Burgundy, Dijon, France</i></p> <p>11:20 - 11:40 [O7.2]</p>	<p>Children 2 Room 300 Valérie Almli, Claire Sulmont-Rosse</p> <p>11:00 - 11:20 [O8.1] New child-friendly assessments of food odor identification ability, awareness and use of odor cues <u>Linnea Apelman</u>¹, Eva Roos^{1,2}, Jonas Olofsson³, Pernilla Sandvik¹ ¹<i>Uppsala University, Uppsala, Sweden.</i> ²<i>Folkhälsan Research Center, Finland.</i> ³<i>Stockholm University, Stockholm, Sweden</i></p> <p>11:20 - 11:40 [O8.2] Co-creating a gamification tool for children and parents to improve their knowledge regarding healthy and sustainable diets. Ana Baranda¹, Noelia Da Quinta², Clara Talens², Patricia Rioja², Yolanda Ríos², <u>Elena Santa Cruz</u>² ¹<i>Basque Research and Technological Alliance (BRTA), Derio, Spain.</i> ²<i>Basque Research and Technological Alliance (BRTA), Spain</i></p> <p>11:40 - 12:00 [O8.3]</p>	<p>Workshop: Front of Pack Nutrition Labelling; The Battle between Communicating Health and Maintaining Sensory Appeal Room 200</p> <p>11:00 - 12:30 [WK.05] Front of Pack Nutrition Labelling; The Battle between Communicating Health and Maintaining Sensory Appeal <u>Ciaran Forde</u>¹, Liisa Lähteenmäki², Gerry Jager¹, Kate Bailey³ ¹<i>Wageningen University & Research, Wageningen, The Netherlands.</i> ²<i>Aarhus University, Aarhus, Denmark.</i> ³<i>Kerry Group plc, Tralee, Ireland</i></p>

	<p>11:40 - 12:00 [O6.3] Implementing immersive 360° videos into Sensory Science teaching: a case study <u>Lapo Pierguidi</u>, Caterina Dinnella, Sara Spinelli, Erminio Monteleone <i>University of Florence, Firenze, Italy</i></p> <p>12:00 - 12:20 [O6.4] Alternative Drinks?: Understanding perceptions of a novel drink category using open-ended surveys in simulated drinking contexts <u>Leah Hamilton</u>, Julien Delarue <i>University of California Davis, Davis, CA, USA</i></p>	<p>A simple process to analyse free sorting data given incomplete block designs <u>Fabien Llobell</u>¹, Véronique Cariou² ¹<i>Lumivero, XLSTAT, France.</i> ²<i>ONIRIS, INRAE, StatSC, France</i></p> <p>11:40 - 12:00 [O7.3] Investigating paired differences for data sets with special structures after principal component analysis <u>John Castura</u>¹, Paula Varela², Tormod Naes² ¹<i>Compusense Inc, Guelph, ON, Canada.</i> ²<i>Nofima AS Ås, Ås, Norway</i></p> <p>12:00 - 12:20 [O7.4] Preference mapping vs. machine learning: a comparative study of approaches to support product development Vanessa Rios de Souza¹, <u>Patti Wojnicz</u>², Danielle van Hout¹, Richard Popper³, Mary Schraidt², Bartosz Smulski¹ ¹<i>Aigora, USA.</i> ²<i>P&K Research, New York, NY, USA.</i> ³<i>P&K Research, USA</i></p>	<p>Play With Your Food! Using ‘Sensory Play’ To Understand Barriers of Eating Unfamiliar Foods Brooke Crawford¹, <u>Julia Low</u>², Jessica Danaher², Isabella Hartley³, Su Szen Yeah⁴, Lisa Newman² ¹<i>RMIT University, Melbourne, Australia.</i> ²<i>RMIT University School of Science, Melbourne, Australia.</i> ³<i>Deakin University, Burwood, Australia.</i> ⁴<i>RMIT University, Australia</i></p> <p>12:00 - 12:20 [O8.4] Effects of three nudging conditions (default option, visual priming and funny labelling) on choice and intake of snack vegetables in children <u>Annemarie Olsen</u>, Marie Vogt <i>University of Copenhagen, København, Denmark</i></p>	
12:30 - 13:00	<p>Lunch bag to take-away - Sponsored by P&K Research Great Hall</p>			
15:00 - 19:00	<p>Impact and Influence Training Room 150 Delivered by the European Sensory Network</p> <p>Sign-up via: https://www.pangbornsymposium.com/ESN-ECR-Cocktail-event.asp [https://www.pangbornsymposium.com/ESN-ECR-Cocktail-event.asp]</p> <p>Join our ACTIVE training module</p> <ul style="list-style-type: none"> • What is the key message from your research when you only have 5 minutes to share? • Why should the audience listen to you? • What difference are you making to the business or science? • Sell yourself and your ideas! <p>Cocktail, Mocktails and Networking included!</p>			

08:30 - 10:30

Plenary session 3

Great Auditorium

Erminio Monteleone, Symoneaux Ronan

08:30 - 09:15 Invited speaker 5: Ronan Symoneaux, L'Ecole Supérieure d'Agricultures, France

09:15 - 09:45 ECR Flash Posters

09:45 - 10:30 Invited speaker 6: Daniele Asioli, University of Reading, UK

08:30 - 09:15 [INV05]**Sensory scientists at the core of consumer-led product ecodevelopment**Ronan Symoneaux*L'Ecole Supérieure d'Agricultures, France***09:15 - 09:18 [F001]****Relating texture/mouthfeel perception to oral tactile sensitivity in plant and animal-based beverages**Kevin Kim¹, Laura Nattress², Christopher Simons¹¹*The Ohio State University, Columbus, OH, USA.* ²*Archer Daniels Midland Company, Decatur, IL, USA***09:18 - 09:21 [E065]****Incorporating Organoleptic Perception within a Discrete Choice Experiment and Ratings Based Conjoint Analysis to Better Predict Market Success**Samuel Hoffman, Christopher Simons, Guilherme Signorini*The Ohio State University, Columbus, OH, USA***09:21 - 09:24 [G059]****Co-creating meals with adolescents to develop innovative and accepted plant-based dishes for school canteens**Margarita Kokkorou^{1,2}, Caterina Dinnella¹, Sara Spinelli¹, Jan Wollgast², Sandra Caldeira², Erminio Monteleone¹¹*University of Florence, Firenze, Italy.* ²*European Commission Joint Research Centre, Ispra, Italy***09:24 - 09:27 [I038]****Eager or passive? Decoding potential consumer profiles based on the knowledge and perception regarding organic food products.**Smriti Nautiyal, Chaman Lal*Central University of Himachal Pradesh, Dharmsala Sub-district, India***09:27 - 09:30 [I051]****Souper foods: multi-actor co-creation of appealing and nutritious soups for young independent French seniors**Sarah Domingie^{1,2}, Anne SAINT-EVE², Agnès Giboreau¹, Audrey Cosson¹¹*Institut Paul Bocuse Research Center, France.* ²*AgroParisTech / INRAE - UMR SayFood, France***09:30 - 09:33 [G037]****Exploring consumer perception of faba bean ingredients**Fabio Tuccillo¹, Aapo Mäkinen¹, Anna-Maija Lampi¹, Kati Katina¹, Mari Sandell^{1,2}¹*University of Helsinki, HELSINKI, Finland.* ²*University of Turku, TURKU, Finland***09:33 - 09:36 [U065]****A decision tree-based approach for enhancing demand-led sweetpotato breeding programs using sensory based screening tools**Mariam Nakitto^{1,2}, Suzanne Johanningsmeier³, Mukani Moyo⁴, Henriette de Kock²¹*International Potato Center, Lima, Uganda.* ²*University of Pretoria, Pretoria, South Africa.* ³*United States Department of Agriculture, USA.* ⁴*International Potato Center Kenya, Nairobi, Kenya*

	<p>09:36 - 09:39 [G040] Sustainability orientation, food choice, food neophobia and social norms influence the purchase intention of sustainable food <u>Huu Thinh Pham</u>¹, Ha Nguyen², Hoang Dzung Nguyen¹ ¹<i>Ho Chi Minh City University of Technology, Ho Chi Minh City, Vietnam.</i> ²<i>Monell Chemical Senses Center, Philadelphia, PA, USA</i></p> <p>09:39 - 09:42 [U003] Acceptability of calcium enriched (nixtamalized) Nigerian traditional maize-based food – tuwo masara <u>Oluyinka Oroniran</u>^{1,2}, Tomilola Bolaji³, Abiola Tanimola³, Folake Samuel², Bolanle Otegbayo³ ¹<i>Bowen University College of Health Sciences, Iwo, Nigeria.</i> ²<i>University of Ibadan College of Medicine, Ibadan, Nigeria.</i> ³<i>Bowen University, Iwo, Nigeria</i></p> <p>09:45 - 10:30 [INV06] How can consumer science contribute to meet the new challenges in a changing world? <u>Daniele Asioli</u> <i>University of Reading, UK</i></p>			
10:30 - 11:00	<p>Coffee break - Sponsored by Curion Great Hall</p>	<p>SFAS corner: Why do you eat what you eat? Answer the survey at https://fr.surveymonkey.com/r/S3ZL52K Great Hall ACTIA Sensorialis Network : Virginie Herbreteau (Actalia), Marie H��l��ne Desmonts (Aerial), Carole Honor�� Chedozeau (IFV), C��line Baty Julien (Vegenov)</p>		
11:00 - 11:50	<p>Digital Great Auditorium Helene Allain, Danielle Van Hout</p> <p>11:00 - 11:20 [O9.1] Humanizing quantitative research with AI and AR <u>Alexandra Kuzmina</u> <i>MMR Research Worldwide, Oxford, UK</i></p> <p>11:20 - 11:40 [O9.2] Machine Learning-driven Prediction of Taste Perception, Molecular Mechanisms, and Food Molecule Trajectory <u>Lorenzo Pallante</u>¹, Fosca Vezzulli², Marco Cannariato¹, Marco A. Deriu¹, Milena Lambri² ¹<i>Polytechnic of Turin, Torino, Italy.</i> ²<i>Universit�� Cattolica del Sacro Cuore, Italy</i></p> <p>11:40 - 12:00 [O9.3] Combining Probabilistic Models With Expert Knowledge Integration For Wheat Quality Assessment <u>Melanie Munch</u>¹, Kamal Kansou², C��dric Baudrit³, Christophe Fernandez³ ¹<i>University of Bordeaux, Talence, France.</i> ²<i>National Research Institute for Agriculture Food and Environment Val de Loire Center, Nouzilly, France.</i> ³<i>National Research Institute for Agriculture Food and Environment Nouvelle-Aquitaine Bordeaux Centre, Villenave d'Ornon, France</i></p>	<p>Sensory & health Auditorium 450 Alissa Nolden, Mei Peng</p> <p>11:00 - 11:20 [O10.1] Gustatory and olfactory deficits and food liking in neurological cohorts <u>Catherine Graham</u>^{1,2}, Harry Stevens^{2,3}, Francesco Piluso^{2,3}, Maria Pina Concas⁴, Paolo Gasparini^{2,4,3} ¹<i>cereneo foundation - Center for Interdisciplinary Research, Switzerland.</i> ²<i>Lake Lucerne Institute, Switzerland.</i> ³<i>University of Trieste, Trieste, Italy.</i> ⁴<i>Burlo Garofalo Pediatric Institute, Trieste, Italy</i></p> <p>11:20 - 11:40 [O10.2] Changes in taste perception in patients with Mild Cognitive Impairment and mild Alzheimer's Disease, recorded by Gustatory Evoked Potentials (MAPEG) <u>Manon Perrignon-Sommet</u>¹, Wafa El Kadiri², Benoit Delpont², Mathilde Graber², Sophie Mohr², Thomas Mouillot^{2,1}, Herv�� Devilliers², Sylvie Grall¹, Claire Fenech¹, Fabienne Li��nard¹, Marjolaine Georges², Marie-Claude Brindisi², Laurent Brondel¹, Yannick Bejot², Corinne Leloup¹, Agn��s Jacquin-Piques² ¹<i>Center for Taste and Food Behaviour, France.</i> ²<i>University Hospital Centre Dijon Bourgogne, Dijon, France</i></p>	<p>Product development Room 300 Victoire Dairou, Michael Bom Frost</p> <p>11:00 - 11:20 [O11.1] Acids in brewed coffee: chemical composition and sensory threshold <u>Christina J. Birke Rune</u>¹, Davide Giacalone¹, Ida Steen^{2,3}, Morten M��nchow², Lars Duelund¹, Mathias Porsmose Clausen¹ ¹<i>University of Southern Denmark, Odense, Denmark.</i> ²<i>CoffeeMind, Denmark.</i> ³<i>University of Copenhagen, K��benhavn, Denmark</i></p> <p>11:20 - 11:40 [O11.2] Sensory drivers of beer satisfaction in users and non-users of reduced- and non-alcoholic beers <u>Takahiro Wakihira</u>¹, Michel Visalli², Pascal Schlich² ¹<i>Asahi Quality and Innovations Ltd, Moriya, Japan.</i> ²<i>French National Institute for Agricultural Research INRAE, Paris, France</i></p> <p>11:40 - 12:00 [O11.3] Rapid development of a new range of hot sauces using Lean Start-up Techniques <u>Christel Adam</u>¹, Virginie Pouyet², Blai Carandell Saladich³, Mariana Alves³ ¹<i>The Kraft Heinz Company Research & Development, Warrendale, PA, The Netherlands.</i> ²<i>The Kraft Heinz Company Research & Development, Pittsburgh, PA, The Netherlands.</i> ³<i>NOBA, Anglet, Spain</i></p>	<p>Workshop: Challenges & Practical Solutions in Global Diversity Research – Perspectives from Cross-Regional Sensory & Consumer Research Organizations Room 200</p> <p>11:00 - 11:50 [WK.06] Challenges & Practical Solutions in Global Diversity Research – Perspectives from Cross-Regional Sensory & Consumer Research Organizations <u>Victoria Couti��o</u>¹, Kristine Wilke², Ratapol Teratanavat³, Sara Spinelli⁴, Paula Varela⁵, Carolina Chaya⁶, Henrietta L de Kock⁷, Maame Yaakwaah Blaydjei⁸, Abadi Gebre Mezgebe⁷, Gie Liem⁹, Leticia Vidal¹⁰, Ana Gim��nez¹⁰ ¹<i>Consultant - SSP Chair of Global Outreach Committee, Mexico.</i> ²<i>P&K Research, USA.</i> ³<i>Takasago International Corp USA, Rockleigh, NJ, USA.</i> ⁴<i>Universit�� degli Studi di Firenze, Italy.</i> ⁵<i>Nofima AS ��s, ��s, Norway.</i> ⁶<i>Polytechnic University of Madrid, Madrid, Spain.</i> ⁷<i>University of Pretoria, South Africa.</i> ⁸<i>University of Ghana, Ghana.</i> ⁹<i>Deakin University - Melbourne Burwood Campus, Burwood, Australia.</i> ¹⁰<i>Universidad de la Rep��blica de Uruguay, Uruguay</i></p>
11:50 - 11:55				
11:55 - 12:45	<p>12:00 - 12:20 [O9.4]</p>	<p>11:40 - 12:00 [O10.3] Somatosensation and oral comfort of cancer patients: neglected aspects of tailored food solutions?</p>		<p>Workshop: Beyond Food: Embracing a broader and more inclusive perspective for</p>

	<p>How to exploit social media content to inspire product experience design? <u>Guillaume HENRY-BIABAUD</u>, Amelie PECOURT, Annabelle BOUILLON, Anne-Sophie MARCELINO <i>Danone Global Research & Innovation Center, France</i></p> <p>12:20 - 12:40 [O9.5] A social media representation of craft beer among different cultures. <u>Araceli Arellano-Covarrubias</u>¹, Carlos Gómez-Corona² ¹Universidad Autónoma Metropolitana-Lerma, Mexico. ²XOC Estudio, Mexico</p>	<p><u>Reisya Rizki Riantiningtyas</u>^{1,2,3}, Anestis Dougkas^{1,2}, Camille Kwiecien⁴, Wender L.P. Bredie³, Agnès Giboreau^{1,2}, Amandine Bruyas⁵, Nathalie Boireau⁴, Florence Carrouel² ¹Institut Paul Bocuse Research Center, Ecully, France. ²University Claude Bernard Lyon 1, France. ³University of Copenhagen, Denmark. ⁴Danone Nutricia Research, The Netherlands. ⁵Hôpital Croix Rousse, France</p> <p>12:00 - 12:20 [O10.4] A multimodal training tool for individuals with flavour perception impairments – phase one: developing an effective flavour delivery system based on chewing gum <u>Nicole Yang</u>¹, Jing Feng¹, Gary Gray², Qian Yang¹, Rebecca Ford¹ ¹University of Nottingham, Nottingham, UK. ²TasteTech Ltd, UK</p> <p>12:20 - 12:40 [O10.5] Long-term recovery of taste and smell following acute SARS-CoV-2 infection in a New Jersey cohort <u>Samuel Gautier</u>¹, Vaishnavi Coneti², Daniel B. Horton³, Patricia Greenberg¹, Tracy Andrews¹, Emily Barrett¹, Jeffrey L. Carson³, Martin J. Blaser⁴, Reynold A. Panettieri Jr.³, Shristi Rawal¹ ¹Rutgers Biomedical and Health Sciences, Newark, NJ, USA. ²Edetek, USA. ³Rutgers Robert Wood Johnson Medical School New Brunswick, New Brunswick, NJ, USA. ⁴Center for Advanced Biotechnology and Medicine, Piscataway, NJ, USA</p>	<p>12:00 - 12:20 [O11.4] Bring emotional measurement in preference mapping: a better consumer preference modeling to develop a truly ideal product <u>Chloé Brunet</u>, Bénédicte Lunel, François Abiven, Catherine Schutz-Bussat <i>Repères, France</i></p>	<p>sensory science to foster its development in a changing world Room 200</p> <p>11:55 - 12:45 [WK.07] Beyond Food: Embracing a broader and more inclusive perspective for sensory science to foster its development in a changing world Anne-Marie Pensé-Lhéritier¹, <u>David Morizet</u>², Lise Dreyfuss³, Lauren Rogers⁴, Monica Borgogno⁵, Céline Marque⁴, Liz Sheehan⁶, Mathilde Charles⁷, Soumi Paul Mukhopadhyay^{8,9} ¹FRMGaleSens, France. ²L'Oréal Research & Innovation, France. ³SAM Sensory & and Consumer Research, France. ⁴Free Lance Sensory Scientist, UK. ⁵Merieux NutriSciences, Italy. ⁶SRLResearch, Ireland. ⁷Decathlon SportsLab, France. ⁸NSW, Department of Planning, Industry and Environment, Australia. ⁹University of Newcastle, Australia</p>
<p>12:45 - 14:00</p>	<p>Lunch - Sponsored by Blue Yonder Great Hall</p>			
<p>14:00 - 15:15</p>	<p>Poster session 2 Great Hall Presenting authors of posters with an oddnumber in their program code are required to stand by their poster.</p>	<p>SFAS Corner: Join us in a virtual journey towards consumer experience! Great Hall Adriana Galiñanes Plaza (Repères) ; Mathilde Vandenberghe (JUNIA)</p>		
<p>15:15 - 15:45</p>	<p>Coffee break Great Hall</p>	<p>SFAS Corner: Network presentation & cross-disciplinary lexicon of theoretical concepts Great Hall Le Sensolier network : Agnès Giboreau (Lyfe Institut) and Alexandra Ouisse (Merieux Nutriscience)</p>		
<p>15:45 - 17:15</p>	<p>Preference & Acceptance Great Auditorium Armand Cardello, Sara R. Jaeger</p> <p>15:45 - 16:05 [O12.1] Total food experience: implicit measures to study the effects of point of sale, ingredient specification, preparation and taste on consumer food acceptance.</p>	<p>Alternative proteins Auditorium 450 Lucia Espinosa-Brisset, Davide Giacalone</p> <p>15:45 - 16:05 [O13.1] How sensory juiciness of plant-based meat analogues and beef patties relates to food and bolus properties <u>Yifan Zhang</u>, Guido Sala, Elke Scholten, Markus Stieger</p>	<p>Tech Room 300 Damien Brémaud, Lise Dreyfuss</p> <p>15:45 - 16:05 [O14.1] Electrodermal activity as an index of food neophobia outside the lab</p>	<p>Workshop: Applying Natural Language Processing tools for sensory and consumer data Room 200</p> <p>15:45 - 17:15 [WK.08] Applying Natural Language Processing tools for sensory and consumer data</p>

	<p><u>Liam Dwyer</u>¹, Anke Janssen², Rene de Wijk² ¹Wageningen Economic Research, 's-Gravenhage, The Netherlands. ²Wageningen Food & Biobased Research, Wageningen, The Netherlands</p> <p>16:05 - 16:25 [O12.2] Sensory-related food choice indices efficiently predict dietary intakes <u>Giorgia Carbonetti</u>¹, Leonardo Menghi^{1,2,3}, Danny Clicerì¹, Davide Giacalone³, Flavia Gasperi^{1,2} ¹University of Trento, Trento, Italy. ²Edmund Mach Foundation Research and Innovation Centre, San Michele All Adige, Italy. ³University of Southern Denmark, Odense, Denmark</p> <p>16:25 - 16:45 [O12.3] Are sweetness preferences modifiable? The development of the primary outcome variable in a 6-months randomized trial assessing the effects of sweetness exposure on sweetness preferences <u>Eva Marija Čad</u>¹, Claudia Tang², Hanne de Jong¹, Monica Mars¹, Katherine Appleton², Kees de Graaf¹ ¹Wageningen University, Wageningen, The Netherlands. ²Bournemouth University, Poole, UK</p> <p>16:45 - 17:05 [O12.4] Cosmetic Fragrances: how to decode consumers preferences better? <u>Julie Palczak</u>¹, Pierrick Rivière², Peggy-Laure Sellier², Chloé Barthomeuf³, Eric Teillet⁴, Philippe Courcoux⁵ ¹Loreal Research & Development Center, Chevilly Larue, France. ²L'Oreal Laboratories of Applied Research, Chevilly Larue, France. ³L'Oréal Research & Innovation, France. ⁴SensoStat, France. ⁵Oniris, France</p> <p>17:05 - 17:25 [O12.5] Anxiety-related personality traits affect sensory and hedonic food experience <u>Sara Spinelli</u>¹, Caterina Dinnella¹, John Prescott^{1,2}, Erminio Monteleone¹ ¹University of Florence, Firenze, Italy. ²TasteMatters Research and Consulting, Sydney, Australia</p>	<p><i>Wageningen University & Research, Wageningen, The Netherlands</i></p> <p>16:05 - 16:25 [O13.2] Behavioural intentions towards plant-based meat and cheese alternatives in Europe: The mediating role of barriers and trust <u>Ilona Faber</u>¹, Llistia Rini², Joachim Schouteten², Hans De Steur², Michael B. Frøst¹, Federico J.A. Perez-Cueto³ ¹University of Copenhagen, København, Denmark. ²Ghent University, Gent, Belgium. ³Umeå University, Umeå, Sweden</p> <p>16:25 - 16:45 [O13.3] Use of an agile holistic approach to understand usage and positioning of Plant Based Cheese Rebecca Maine¹, Alyssa Bakke², <u>Emily Kimmins</u>², Tara Egigian¹, Andrew Livermore¹ ¹Curion LLC, Deerfield, IL, USA. ²Kraft Foods Research and Development, Northfield, IL, USA</p> <p>16:45 - 17:05 [O13.4] Combining sensory, emotional and extrinsic cues as a way to explore innovative plant-based meat-like hamburgers. <u>Célia Rocha</u>¹, Bruna Barbosa¹, Ana Pinto¹, Aline Silva¹, Ricardo Isaías¹, Rui Lima¹, Luís Cunha² ¹Sense Test, Lda., Portugal. ²University of Porto, Portugal</p> <p>17:05 - 17:25 [O13.5] Looks like meat, tastes like meat? Using virtual reality to elucidate how appearance influences liking and perception of plant-based burgers <u>Emer Garvey</u>, Lynda McGilloway <i>Kerry Taste & Nutrition, Ireland</i></p>	<p>Ivo Stuldreher¹, Erik van der Burg², Sebastien Velut¹, Demi van Os³, Haruka Hiraguchi⁴, Alexander Toet¹, Maarten Hogervorst¹, Liesbeth Zandstra^{3,5}, Jan van Erp¹, <u>Anne-Marie Brouwer</u>^{6,7} ¹TNO Location Soesterberg, Soesterberg, The Netherlands. ²TNO Location Soesterberg, The Netherlands. ³Wageningen University & Research, Wageningen, The Netherlands. ⁴Kikkoman Europe R&D Laboratory B.V., The Netherlands. ⁵Unilever Foods Innovation Centre Wageningen, The Netherlands. ⁶TNO Locatie Soesterberg, Soesterberg, The Netherlands. ⁷Radboud University Donders Institute for Brain Cognition and Behaviour, Nijmegen, The Netherlands</p> <p>16:05 - 16:25 [O14.2] Harnessing smart technology to unlock hidden sensory moments sarah smith¹, Alexandra Kuzmina¹, <u>Alice Barker</u>² ¹MMR Research Worldwide, Oxford, UK. ²MMR Research Worldwide, UK</p> <p>16:25 - 16:45 [O14.3] Assessing snacking behaviour & mood in daily life of office workers using the snackbox Alex van Kraaij¹, Femke de Gooijer^{2,1}, Sander Hermesen¹, Annelies Goris¹, <u>Guido Camps</u>^{2,1} ¹OnePlanet Research Center, The Netherlands. ²Wageningen University & Research, The Netherlands</p> <p>16:45 - 17:05 [O14.4] From simulated to real movement: creation of the ORAST to determine the appreciation of odors through approach behaviors <u>Théo HERITIER</u>^{1,2,3}, Alexandra OUISSE^{1,3}, Isabelle CAYEUX^{4,3}, Laëtitia GROS^{5,3}, Emmanuelle DIAZ^{6,3}, Rémy VERSACE^{2,3} ¹Mérieux NutriSciences, France. ²Université de Lyon, France. ³Le Sensolier, France. ⁴Firmenich, Switzerland. ⁵Orange, France. ⁶Stellantis, France</p> <p>17:05 - 17:25 [O14.5] Assessment of Aroma Perception in “Zero Gravity” Position to Simulate Sensory Conditions in Space <u>Claudia Gonzalez Viejo</u>¹, Camilla Humphries¹, Eden Tongson¹, Sigfredo Fuentes^{1,2} ¹The University of Melbourne, Melbourne, Australia. ²Tecnologico de Monterrey, Monterrey, Mexico</p>	<p>Ronan SYMONEAU¹, Jacob Lahne², Benjamin Mahieu³, Michel Visalli^{4,5}, Leah Hamilton⁶, <u>Sébastien Lê</u>⁷ ¹ESA Group, Angers, France. ²Virginia Polytechnic Institute and State University, Blacksburg, VA, USA. ³Oniris Nantes - Géraudière Site, Nantes, France. ⁴CSGA, Dijon, France. ⁵French National Institute for Agricultural Research INRAE, Paris, France. ⁶University of California Davis, Davis, CA, USA. ⁷Institut Agro Rennes-Angers, Rennes, France</p>
17:15 - 17:30				
17:30 - 19:00				
19:00 - 23:55	<p>Gala dinner (ticketed event) La Cité des Congrès-Nantes</p>			

The Gala Dinner will take place at La Cite.

There will be a 3-course meal, drinks and entertainment til late.

We invite delegates with tickets to arrive from 7.00pm for welcome drinks and canapés.

08:45 - 09:35	<p>Fundamentals 2 Great Auditorium Joanne Hort, Thierry Thomas Danguin</p> <p>08:45 - 09:05 [O15.1] Effects of olfactory and gustatory perception on individual food choices and macronutrient intake – new insights from four empirical studies <u>Mei Peng</u>¹, Rachel Ginieis¹, Sashie Abeywickrema¹, Russell Keast² ¹University of Otago, Dunedin, New Zealand. ²Deakin University, Geelong, Australia</p> <p>09:05 - 09:25 [O15.2] The heritability of sweet taste liking: insights from twin datasets. <u>Rhiannon M Armitage</u>¹, Stephanie Zellers², Vasiliki Iatridi³, Darya Gaysina¹, Hely Tuorila², Martin R Yeomans¹, Jaakko Kaprio² ¹University of Sussex, Brighton, UK. ²University of Helsinki, HELSINKI, Finland. ³Oxford Brookes University, Oxford, UK</p>	<p>Labels & Claims Auditorium 450 Rosires Deliza, Betina Piqueras-Fizman</p> <p>08:45 - 09:05 [O16.1] When Nutri-Score beats Taste: French consumers' perception and choice of cupcakes in a home-use and repurchase experiment <u>Cécile Petit</u>¹, Arnaud Thomas², Eric Teillet² ¹Puratos, Belgium. ²SensoStat, France</p> <p>09:05 - 09:25 [O16.2] The missing link in consumer liking: how category labels prime expectations and influence product perception <u>Jane Ong</u>, Julien Delarue University of California Davis, Davis, CA, USA</p> <p>09:25 - 09:45 [O16.3] Co-creation and effective strategies for communication with consumers <u>Luis Guerrero</u>, Anna Claret, Laura Lopez-Mas Institute of Agrifood Research and Technology, IRTA, Monells, Spain</p>	<p>Culinary Room 300 Agnès Giboreau, Jean-Xavier Guinard</p> <p>08:45 - 09:05 [O17.1] Perceived harmony of coffee and flavouring associations is independent of number of shared volatiles <u>David Labbe</u>, Anthony Lima, Charfedinne Ayed <i>Société des Produits Nestlé S.A., Switzerland</i></p> <p>09:05 - 09:25 [O17.2] Simplifying a multi-sensory gastronomic experience to identify the culinary potential of legumes: a proof of concept <u>Isabelle Maitre</u>^{1,2,3}, Lorène Akissioe^{1,2,3}, Brice Guérin^{4,5}, Guillaume Piva^{6,2,3}, Ronan Symoneaux^{1,2,3}, Marie Dufrechou^{1,2,3}, Céline Brasse^{1,2,3} ¹USC 1422 GRAPPE, Ecole Supérieure des Agricultures (ESA), France. ²French National Institute for Agricultural Research INRAE, Paris, France. ³SFR 4207 QUASAV, France. ⁴Chambre de Commerce et d'Industrie du Maine et Loire, France. ⁵Campus de la Gastronomie, France. ⁶USC 1432 LEVA, Ecole Supérieure des Agricultures (ESA), France</p>	<p>Workshop: How to leverage digitalization in sensory science for value creation Room 200</p> <p>08:45 - 09:35 [WK.09] How to leverage digitalization in sensory science for value creation Jean McEwan¹, Cécile Bavay², Julien Delarue³, <u>Lise Dreyfuss</u>⁴, Chantalle Groeneschild⁵, David Labbe⁶, Ben Lawlor⁷, Sébastien Lê⁸, Anne-Sophie Marcelino⁹, Betina Piqueras-Fizman¹⁰, Jonathon Rason¹¹, Danielle van Hout¹², Thierry Worch¹¹ ¹Jean A McEwan Consulting Ltd, UK. ²Aigora, France. ³UC Davis, USA. ⁴SAM Sensory and Consumer Research, France. ⁵Danone Nutricia Research, The Netherlands. ⁶Société des Produits Nestlé, S.A., Switzerland. ⁷Société des Produits Nestlé, S.A., Germany. ⁸L'Institut Agro Rennes Angers, France. ⁹Danone Global Research & Innovation Center, France. ¹⁰WUR, The Netherlands. ¹¹FrieslandCampina, The Netherlands. ¹²Aigora, Spain</p>
09:35 - 09:40			<p>09:25 - 09:45 [O17.3] Exploring the authenticity of multisensory eating experiences in Norway Huy Tran, <u>Tuan Do</u>, Nina Veflen, Carlos Velasco <i>BI Norwegian Business School, Oslo, Norway</i></p>	
09:40 - 10:30	<p>09:25 - 09:45 [O15.3] Sensory acuity for alarming oral sensations associates with specific networks of salivary bacteria and dietary intakes <u>Leonardo Menghi</u>^{1,2,3}, Danny Clicerì¹, Francesca Fava³, Massimo Pindo³, Giulia Gaudioso³, Davide Giacalone², Flavia Gasperi^{1,3} ¹University of Trento, Trento, Italy. ²University of Southern Denmark, Odense, Denmark. ³Edmund Mach Foundation Research and Innovation Centre, San Michele All Adige, Italy</p> <p>09:45 - 10:05 [O15.4] Do we really know how consumers assess sweetness of sugar-reduced products? <u>Yixun Xia</u>, Jiahui Song, Fang Zhong <i>Jiangnan University, Wuxi, China</i></p> <p>10:05 - 10:25 [O15.5] EMOTIONAL RESPONSE ON UMAMI TASTE PERCEPTION IN VEGETABLES Taís Ricciardi RODRIGUEZ, <u>Natalia Fernandes DA COSTA</u>, Bruna Costa ROCHA, Melissa Lima CLAUS, Fabiola Pellegrini MIELE, Natalia Amanda Vieira FIALHO</p>	<p>09:45 - 10:05 [O16.4] Kindchenschema as a cue for sweetness: The effects of Kindchenschema food packaging on consumers' sweetness expectation, sweetness experience, and attitude toward food products <u>Raphaëla Bruckdorfer</u>, Oliver Büttner <i>University of Duisburg-Essen, Duisburg, Germany</i></p> <p>10:05 - 10:25 [O16.5] Towards a healthy and environmentally-friendly café latte: the effect of sweetener, soymilk, container, and labeling on liking and the sensory, emotional, and conceptual perception Yeong-Jin Jin¹, <u>Jae-Hee Hong</u>² ¹Seoul National University, Seoul, Republic of Korea. ²Seoul National University, Republic of Korea</p>	<p>09:45 - 10:05 [O17.4] Exploring a Multimodal Approach for Sweetness Enhancement: The Sugar Flip Strategy for Sugar Reduction <u>Elena Romeo-Arroyo</u>^{1,2}, Katie Routt¹, Kiev Ung¹, Lik Xian Lim¹, Jean-Xavier Guinard¹ ¹University of California, Davis, CA, USA. ²BCC Innovation, Spain</p> <p>10:05 - 10:25 [O17.5] Beyond “belly hunger”: capabilities and motivation for eating nutritionally recommended food during stressful times <u>Marcia Dutra de Barcellos</u>^{1,2}, Marcelo Gattermann Perin³, Liisa Lähteenmäki⁴, Klaus Grunert⁴ ¹Ghent University, Gent, Belgium. ²Federal University of Rio Grande do Sul, PORTO ALEGRE, Brazil. ³Getúlio Vargas Foundation School of Business Administration of Sao</p>	<p>Workshop: What is sensory and consumer science? – An evolving field (still) in need of a definition Room 200</p> <p>09:40 - 10:30 [WK.10] What is sensory and consumer science? – An evolving field (still) in need of a definition <u>Sara R. Jaeger</u>¹, Davide Giacalone², Herbert L. Meiselman³ ¹New Zealand Institute for Plant and Food Research Ltd, Auckland, New Zealand. ²University of Southern Denmark, Odense, Denmark. ³Herb Meiselman Training and Consulting Services, Rockport, MA, USA</p>

	<i>Ajinomoto do Brasil Ind. e Com. de Alimentos LTDA, Brazil</i>	<i>Paulo, SAO PAULO, Brazil. ⁴Aarhus University Mapp Centre, Aarhus, Denmark</i>
10:30 - 11:00	Coffee break - Sponsored by XLSTAT by Lumivero Great Hall	SFAS corner: Meet with the “AgroIndustry & Statistical Methods Great Hall Our experts to address your needs in Sensometrics! Send us your questions related to statistics in sensory/consumer science here: Sensometric Question SFdS (French Society of Statistics) : Eric Teillet (SensoStat), Damien Brémaud (Sensometry Consultant), Nicolas Pineau (ADM), Sébastien Lê (Institut Agro, Agrocampus Ouest)
11:00 - 13:00	Plenary session 4 and Closing session Great Auditorium Julien Delarue, John Prescott 11:00 - 11:45 Invited speaker 7: Ciaran Forde, Wageningen University & Research, The Netherlands FQAP awards and presentation by the established scientist winner Results of the photo contest organized by SFAS Introducing Pangborn 2025 11:00 - 11:45 [INV07] ‘Better Living through Sensory’; How Sensory Cues Moderate Our Eating Behaviours, Food Intake and Health Ciarán G. Forde <i>Wageningen University & Research, The Netherlands</i>	
13:00 - 14:30	Farewell buffet (ticketed event) - Sponsored by MANE	