A TASTE OF THE FUTURE

CHILDREN AND FOOD PREFERENCES
TAILORMADE HEALTHY FOOD - NORDIC FOOD TRENDS

4th E3S Symposium & 16th Nordic Sensory Workshop
Oslo, Clarion Hotel Royal Christiania, May 11-12th 2015
The symposium **A Taste of the Future** will start at 9.00 on Tuesday 12th and will include presentations about three highly relevant sensory topics: **Children and food preferences**, **Tailormade healthy food** and **Nordic food trends**.

**FOR THE TWO FIRST TOPICS WE INVITE YOU TO SEND AN ABSTRACT FOR A 10 MINUTES FLASH PRESENTATION.**

The events will be in central Oslo at Clarion Hotel Royal Christiania, where also hotel rooms are booked.

Welcome to Oslo May 2015!
A Taste of the Future

MAY 12TH, TUESDAY – PROGRAM

4TH E3S SYMPOSIUM & 16TH NORDIC SENSORY WORKSHOP

9.00 OPENING AND WELCOME
Liv Bente Strandos, Sensory Science Group Leader, Norway
Margarthe Hersleth, Nofima
Joanne Hort, E3S Chair

9.15 – 10.45 CHILDREN AND FOOD PREFERENCES

The role of genetics in children’s food preferences
Mari Sandell, University of Turku, Finland

Methods for studying children’s preferences for food
Monica Laureati, University of Milan, Italy

Flash presentations:

• Children’s food preferences – according to adults or according to children. Mia Prim, Gothenburg University, Sweden
• Liking of apples and other fruits among children.
  Laila Seppä & Maija Greis, University of Helsinki, Finland
• Experiences from sensitivity and preference testing with 3-year old children.
  Frida Vennerød, Hanne Kristiansen & Valerie Almli, Nofima, Norway

10.45-11.15 COFFEE BREAK

11.15 – 12.30 TAILORMADE HEALTHY FOOD

Individual differences in sensory perception
Joanne Hort, University of Nottingham, UK

How we make healthier food taste good!
Tone Nyvold, Orkla Foods Norge, Norway

Flash presentations:

• Healthy foods containing marine based ingredients.
  Kolbrún Sveinsdóttir, Adalheidur Ölafsdóttir & Emilia Martinsdóttir, Matís, Iceland
• Rethinking the communication of the sensory diversity of extra virgin olive oils: the culinary and emotional profile.
  Sara Spinelli, University of Bologna & Erminio Monteleone, University of Florence, Italy
• Improved interpretation of TDS and TCATA curves using reference lines. John Castura, Compusense Inc, Canada

12.30 – 13.30 LUNCH

13.30 – 16.00 NORDIC FOOD TRENDS

Nordic Food trends from a chefs perspective
Gunnar Karl Gislason, DILL Restaurant, Reykjavik, Iceland

Sustainable and transformative food trends: examples from our work
Jonas Astrup Pedersen, Nordic Food Lab

14.30 – 15.00 COFFEE BREAK

Gastronomy in a sensory and cultural perspective
Åsa Öström, Örebro University, Grythyttan, Sweden

The Future and Past of Nordic Food Trends.
Children are the future and the parents are lost
Andreas Viestad, Geitmyra Culinary Centre for Children, Norway

16.00 CLOSING REMARKS
CALL FOR PAPERS

We invite you to send an abstract for a 10 minutes flash presentation. Abstract should be sent in a word format to Lily Rømcke:
lily.romcke@nofima.no

Deadline for Abstract Submission: March 1st

REGISTRATION

Registration includes refreshments and lunch on 12th. Workshops on 11th afternoon are free of charge, but need registration.

Symposium (12th, May): NOK 1600
Dinner (11th, May): NOK 400

To register please visit: deltager.no/a_taste_of_the_future_2015

Deadline for Registration: April 1st

CONTACTS

For information about registrations and call for papers, please contact:
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For information about E3S, please contact:
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