

SENSORY SCIENCE: PAST, PRESENT AND FUTURE WITH A TASTE OF M&M

August 31. 2012 at Nofima, Ås



COFFEE SERVED FROM 0900

0930 - START WITH A MUSICAL PIECE

Chairperson of the day: Øydis Ueland, Research Director,
Consumer and Sensory Sciences, Nofima, Norway

WELCOME

by Camilla Røsjo, Director,
Division of Food Science, Nofima, Norway

INTRODUCTION

by Einar Risvik, Research Director,
Nofima, Norway

MEASURING LIKING
IS NOT AS EASY AS WE THINK
by Hal MacFie, Visiting Professor,
University of Nottingham, UK

THE DICHOTOMY OF SENSORY FOOD SCIENCE
BETWEEN PRODUCT AND PERSON
by Erminio Monteleone, Professor,
University of Florence, Italy

1100 - 1115 SHORT BREAK

MAGNI MARTENS' CONTRIBUTIONS TO THE
FIELD – SOME HIGHLIGHTS
by Wender Bredie, Professor,
Copenhagen University, Denmark

MARIT RØDBOTTEN'S CONTRIBUTIONS TO THE
FIELD – SOME HIGHLIGHTS
by Annika Åström, Senior Scientist,
SIK, Sweden

STATUS OF SENSORY SCIENCES IN NOFIMA
by Margrethe Hersleth, Senior Scientist
and Tormod Næs, Senior Scientist,
Nofima, Norway

OPEN TIME

SUMMING UP BY ØYDIS UELAND

CLOSURE WITH A MUSICAL PIECE

1300 LUNCH SERVED IN THE CANTEEN

