

I INTERNATIONAL MEETING OF EUROPEAN SENSORY SCIENCE SOCIETY (E3S) STUDENTS

Organized by Carolina Chaya¹ and Maria Mora²
¹Universidad Politécnica de Madrid (UPM), Vice-Chair of AEPAS and E3S
² UPM student, Students Delegate of AEPAS and E3S

22nd November 2017. AULA MAGNA.

Escuela Técnica Superior de Ingeniería Agronómica, Alimentaria y de Biosistemas (UPM)

WELCOME

15.45-16.00 Carolina Chaya and María Mora. Universidad Politécnica de Madrid.

SESSION 1: CONSUMER RESPONSE STUDIES

- 16.00-16.10 **Consumer perceptions of beef: A comparison of consumers from different regions**
Fui Shien Chong^{1,2}, Linda Farmer¹, Terence Hagan¹, Joseph Kerry², Maurice O'Sullivan².
¹Agri-Food and Biosciences Institute, Food Science Branch and Biometrics and Information Systems, UK. ²School of Food & Nutritional Sciences, Food Science Building, University College Cork, Ireland.
- 16.10-16.20 **Implicit evaluation of the emotional response to premium organic herbal infusions through a Temporal Dominance of Facial Emotions (TDFE) approach**
C. Rocha^{1,2}, R.C. Lima², A.P. Moura^{3,4}, L.M. Cunha^{1,4}.
¹GreenUP/CITAB-UP/DGAOT, Faculty of Sciences, University of Porto, Portugal. ²SenseTest Lda., Portugal. ³GreenUP/CITAB-UP/DCeT, Open University of Portugal, Portugal. ⁴LAQV, REQUIMTE-UP, Portugal.
- 16.20-16.30 **Neophilia and consumers' response towards meals with the same caloric intake: Conventional vs gastronomic culinary elaborations in real context of consumption.**
Gabriel López-Font^{1,2}, María Mora^{1,2}, Carolina Chaya¹.
¹Universidad Politécnica de Madrid, Spain. ²Basque Culinary Center, San Sebastián-Donostia, Spain.
- 16.30-16.40 **Questions**

SESSION 2: STUDIES COMBINING SENSORY ANALITICAL AND CONSUMER TESTS

- 16.40-16.50 **Tell me what you drink, and I tell you what you feel: Relationship between wine sensory attributes and emotional response in Spanish consumers**
María Mora^{1,2}, Elena Urdaneta³, Carolina Chaya¹.
¹Universidad Politécnica de Madrid, Spain. ²Basque Culinary Center, San Sebastián-Donostia, Spain. ³Euskampus Fundazioa, UPV/EHU, Leioa, Spain.
- 16.50-17.00 **Sensory analysis for the optimizing of nutritional intervention studies based on low-salt recipes seasoned with grape derived extracts**
Diego Taladrid*, Laura Laguna, Begoña Bartolomé, M. Victoria Moreno-Arribas.
Instituto de Investigación en Ciencias de la Alimentación (CIAL), CSIC-UAM, Spain.
- 17.00-17.10 **Napping combined with UFP and QDA for describing effect of temperature and time in oven cooked pork and cod loins**
Alberto González-Mohino Jiménez*, Sonia Ventanas Canillas.
IPROCAR-Facultad de Veterinaria. Universidad de Extremadura, Spain.
- 17.10-17.20 **Questions**

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SESSION 3: PERCEPTION STUDIES

- 17.20-17.30** **Texture: The forgotten sensory modality. Challenges in mouthfeel and texture evaluation**
Saskia Hofmann*, Rebecca Ford.
Division of Food Sciences, University of Nottingham, UK.
- 17.30-17.40** **Effect of phenolic compounds on the immediate and prolonged intra-oral aroma release of specific wine odorants and on the intensity of the related sensory descriptors**
María Pérez-Jiménez¹, Carolina Chaya², María Ángeles Pozo-Bayón¹.
¹Institute of Food Science Research (CIAL) (CSIC-UAM), Spain. ²Universidad Politécnica de Madrid, Spain.
- 17.40-17.50** **Relationship between individual differences on saliva composition and wine aroma persistence during wine intake**
Celia Criado¹, Carolina Chaya², María Ángeles del Pozo Bayón¹.
¹Institute of Food Science Research (CIAL) (CSIC-UAM), Spain. ²Universidad Politécnica de Madrid, Spain.
- 17.50-18.00** **Questions**

ROUND TABLE

- 18.00-18.45** ***SENSORY SCIENCE: PRESENT AND FUTURE.***
Laura Vázquez, Researcher at BCC Innovation (Basque Culinary Center)
Rocío Dorado, Sensory technician at Merieux NutriScience (SILLIKER)
Marta García, Product manager at LACTALIS
Carolina Chaya, Professor at Universidad Politécnica de Madrid