

Children's Taste Final seminar



Wednesday, November 29th 2017

Nofima, Osloveien 1 Ås, Norway

Programme

09:00 Registration and coffee

09:30 Welcome, Valérie Almli and Margrethe Hersleth, Nofima

9:45-10:00 Valérie Almli, Nofima. *The Children's Taste project: overview*

10:00-10:45 Sophie Nicklaus, INRA. *The role of sensory pleasure in driving eating behaviour in infants and children*

10:45-11:05 Break

Session 1: Children 4-6 year olds

11:05-11:25 Frida Vennerød, Nofima/UiO. *Developments in taste sensitivity and preferences for the basic tastes between the ages of 4 and 6 years old*

11:25-11:45 Ingunn Berget, Nofima. *Parental influence on sweetness preferences*

11:45-12:00 Julie Aass, Nofima/HiOA. *Testing of new eating utensils prototypes in a kindergarten setting*

12:00-13:00 Lunch

13:00-13:20 Nanna Lien, UiO. *Intervention in Norwegian Kindergartens - some results from the BRA-study*

Session 2: Children 7-9 year olds

13:20-13:40 Paula Varela, Nofima. *Check-all-that-apply testing with children: bread and smoothie studies*

13:40-14:00 Gry Aletta Bjørkykke, Kavli. *Children's preferences for sweetness, texture, flavor and packaging modifications in high protein yoghurts*

14:00-14:20 Break

Session 3: Summing up the Children's Taste project

14:20-14:45 Gunn Helene Arsky, Bama and Tone Eikrem Nyvold, Orkla *Industry experiences and learnings from the Children's taste project*

14:45-14:55 Ida Synnøve Grini, Nofima. *A guide to children's taste experience and diet*

14:55-15:05 Paula Varela, Nofima. *Future research: The EDULIA project*

15:05-15:20 Valerie Almli, Nofima. *Concluding remarks*

15:20-15:30 Research Council of Norway (TBC).

15:30 Closing