



# A Taste of Culture: Understanding the Global Consumer and Sensory Perception

## 7<sup>th</sup> European Sensory Science Society Annual Symposium

**Hosted by Sensory Food Network Ireland**

Wednesday May 9<sup>th</sup>, 2018

Teagasc Food Research Centre, Ashtown, Dublin 15, Ireland

### For more information:

[www.SensoryFoodNetworkIreland.ie](http://www.SensoryFoodNetworkIreland.ie)

[www.e3sensory.eu](http://www.e3sensory.eu)

Email: [SensoryFoodNetworkIreland@teagasc.ie](mailto:SensoryFoodNetworkIreland@teagasc.ie)

### Registration Details

Registration fee - €100

Conference dinner - €50

Booking via Eventbrite at

[www.SensoryFoodNetworkIreland.ie](http://www.SensoryFoodNetworkIreland.ie)

[www.e3sensory.eu](http://www.e3sensory.eu)

### Accommodation

A limited number of rooms are reserved at the Crowne Plaza, Blanchardstown, Dublin 15.

To book, please call +353 1 8977721 quoting 'E3S Symposium'.

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<b>8.30 - 9.15</b>	<b>REGISTRATION</b>	
<b>9.15</b>	<b>Official Opening</b>	<b>Chair: Dr Eimear Gallagher, Teagasc</b>
	Welcome on behalf of Teagasc and introduction to Sensory Food Network Ireland Welcome on behalf of E3S by Dr Julien Delarue, E3S Chair	
<b>SESSION 1:</b>	<b>Sensory Science and the Consumer</b>	<b>Chair: Mr Declan Troy, Teagasc</b>
10.00 Keynote 1	<b>Dr Ciarán Forde</b> , Principal Investigator, Singapore Institute for Clinical Sciences	Chews Wisely: Understanding the impact of sensory properties on eating behaviours and energy intake
10.25 Keynote 2	<b>Ms Helen King</b> , Director of Consumer Insight and Innovation, Bord Bia	Cross cultural consumer food attitudes and perspectives
10.45	<b>Dr Linda Farmer</b> , Head of Food Research, Agri-Food and Biosciences Institute	Do different regions of the British Isles perceive beef differently?
<b>11.05</b>	<b>REFRESHMENT BREAK</b>	
<b>SESSION 2:</b>	<b>Student Session</b>	<b>Chair: Dr Amalia Scannell, University College Dublin</b>
11.30	Student Presentations	6 x 10 minute student oral presentations
<b>12.30</b>	<b>LUNCH and Poster Viewing</b>	
<b>SESSION 3:</b>	<b>Cultural Aspects of Sensory Science</b>	<b>Chair: Dr Emily Crofton, Teagasc</b>
13.30 Keynote 3	<b>Dr Julien Delarue</b> , Associate Professor, AgroParisTech and E3S Chair	Consumers' perception of naturalness and healthiness of food
13.55	<b>Dr Maurice O'Sullivan</b> , Lecturer, University College Cork	Cross cultural studies between Irish and Asian assessors
14.15	<b>Dr Kieran Kilcawley</b> , Principal Research Officer, Teagasc	Cross cultural perception of whole and skim milk powders
<b>14.35</b>	<b>REFRESHMENT BREAK</b>	
<b>SESSION 4:</b>	<b>Sensory Science: Beyond Food</b>	<b>Chair: Dr Catherine Barry-Ryan, Dublin Institute of Technology</b>
14.50	<b>Ms Margaret Shine</b> , Chief Executive, SRL	Palatability of pharmaceuticals
15.10	<b>Ms Celine Marque</b> , Senior Sensory Scientist, Oriflame	Skincare sets and sensory science
15.30	<b>Dr Tracey Larkin</b> , Principal Investigator, Limerick Institute of Technology	Sensory analysis of plants grown for food production on-board the International Space Station
<b>15.50</b>	<b>Official Close and Prize Giving</b>	<b>Chair: Dr Sinéad McCarthy, Teagasc</b>