

The 2nd International Symposium on Altered Taste



RESEARCH
Science & Innovation



Cité Internationale de la Gastronomie

4 Grand Cloître du Grand Hôtel-Dieu, 69002 Lyon, France

Website:

<http://research.institutpaulbocuse.com/en/events>



Gastronomy

a solution to compensate sensory alteration

ALTERED TASTE SYMPOSIUM

The **2nd International Symposium on Altered Taste** brings interdisciplinary expertise, gastronomic and sensory approaches to finding solutions for those experiencing a changed sensory experience of food. This year's focus is on an often overlooked and complex contributor to the multimodal experience of food flavour: **the trigeminal sense**. The trigeminal nerve contributes information from the face and mouth and is responsible for sensations such as the spiciness of chilli or warmth of cinnamon as well as motor functions such as biting and chewing.

Keynote speakers and contributors will provide the latest insight on sensory mechanisms and interactions, function and dysfunction in health and illness, and practice based and gastronomic use of trigeminal and other sensation. Harnessing the fresh, burning, warmth, tickle or sting in foods, ingredients such as chillies and spices may stimulate the trigeminal nerve and may be of value when other senses are disrupted or if food has lost its joy. The Symposium also includes interactive opportunities for enlivening the palate and exploring the trigeminal sense, spices, chillies, and other stimulants with a curated 'spice bar'.



31st May 2022

Clara Soirée Grand Public and Welcome cocktail Altered Taste

Where: Cité Internationale de la Gastronomie

1st June 2022

Second International Symposium on Altered Taste & visit of the Institut Paul Bocuse

Where: Cité Internationale de la Gastronomie & Institut Paul Bocuse

2nd – 3rd June 2022

International Conference on Culinary Arts and Sciences

Where: Historical amphitheatre of Lyon 2 University



Altered Taste Program | June 1st

Cité Internationale de la Gastronomie



Cité Internationale de la Gastronomie

4 Grand Cloître du Grand Hôtel-Dieu,
69002 Lyon

Registration and welcome coffee 8:30 - 9:00

- 9:00** Welcome **A. GIBOREAU**, *Institut Paul Bocuse*, **J. COVENEY**, *Flinders University* and **D. BURGESS-WATSON**, *Newcastle University*
- 9:15** **Keynote speaker Pr. A. BRAUD** *Hôpital Rothschild, APHP-Sorbonne Université, Paris*
About the Trigeminal system: trigemino-gustatory interactions and impact on oral sensations
- 9:55** **S. HUNTER**, P. H. Dalton
Monell Chemical Senses Center, Philadelphia USA
Understanding the role of capsaicin in food liking and salt taste perception in individuals with smell loss



Altered Taste Program | June 1st

Cité Internationale de la Gastronomie

10:20 **C. LYU**, D. Schijvens, M. Vonk, J. E. Hayes, J. Chen. C. Forde, M. Stieger
University of Wageningen, The Pennsylvania State University, Zhejiang Gongshang University, NL, US, CN
Getting hot: How oral burn impacts thickness discrimination of liquid foods and oral processing behaviour of solid foods

Coffee Break with Trigeminal Drinks 10:45

11:15 **R. R. RIANTININGTYAS**, A. Giboreau, A. Bruyas, A. Dougkas, C. Kwiecien, F. Carrouel, V. Pouyet, W. L.P. Bredie
Institut Paul Bocuse, University Lyon 1, University of Copenhagen, Hospices Civils de Lyon, Danone Nutricia Research, FR/DK
Oral somatosensory perception in head and neck cancer patients – a review

11:40 **M. VAN DEN BRINK**, M. M. ter Hedde, M. Vonk, E van den Heuvel, R. C. Havermans, W. J.E. Tissing
Maastricht University Campus Venlo, Princess Máxima Center for Pediatric Oncology
The impact of taste and smell changes in children with cancer undergoing chemotherapy: a qualitative study

12:05 **H. C. REINBACH**, R. R. Riantiningtyas, S. Stolzenbach Waehrens, A. Wieck Fjaelstad, W. L.P. Bredie
University of Copenhagen, Aarhus University, DK
Effect of trigeminal stimulation, texture and taste enhancement on food pleasure in patients with olfactory dysfunction

Lunch
12:30



Altered Taste Program | June 1st

Cité Internationale de la Gastronomie

- 13:30** **Dialogue between a spice expert and a chef**
The universe of peppers and spices **E. L. TARONT**, *Terre Exotique, Notre-Dame-d'Oé FR*
The combination of spices and other ingredients to develop unique flavour experiences **J. FERRETTI**, *Institut Paul Bocuse, Lyon FR*
- 14:25** **R. RILEY**
Life Kitchen, UK
Life Kitchen: reflections from a uk cookery school helping cancer survivors to enjoy food again
- 14:50** **I. CAYEUX**, *C. Saint-Léger, C. Starckenmann*
Firmenich, CH
Trigeminal Sensations to enhance and enrich flavor perception – Sensory approaches
- Coffee Break with Trigeminal Drinks**
15:15
- 15:35** **D. BURGESS-WATSON**, *Newcastle University, UK* & **C. KELLY**, *AbScent, UK*
Spicing up awareness of olfactory dysfunction with sensory food play
Spice Tasting
- 16:00** **Round table on Sensory Education**
Participants: **D. BURGESS-WATSON**, *Newcastle University, UK* **C. KELLY**, *AbScent, UK*, **H.-A. DURAND**, *A2PIX Innovation SAS*, **C. REVERDY**, *OdoratNEWS®*
- 16:30** Departure to the Institut Paul Bocuse (by Altered Taste bus)

Institut Paul Bocuse
17:00



Altered Taste Program | June 1st

Institut Paul Bocuse



Institut Paul Bocuse

1 Chemin de Calabert,, 69130 Écully

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- 17:00** **Visit of the Institut Paul Bocuse**
Culinary school
Research Center
Living Labs
 - 18:00** Culinary demo and tasting with Chef **Julien Ferretti**
 - 18:30** Closing reception of the Altered taste symposium and
Opening of the ICCAS conference
 - 19:30** End of Welcome Reception
 - 19:40** Public transportation to Cité Internationale de la Gastronomie (by Altered
Taste bus)

Organizers



RESEARCH
Science & Innovation

Since 2008 the **Institut Paul Bocuse Research Center** conducts multidisciplinary research on food and hospitality questions in relation to pleasure and health, worldwide. Research works are grounded in theoretical concepts of several academic disciplines (sociology, cognitive science, nutrition, food science, marketing) leading to knowledge and identify openings for optimisation and innovation.



Flinders University, Adelaide, South Australia was established in 1966 and has consolidated 50 years of achievement with a vision to be internationally recognized

as a world leader in research, an innovator in contemporary education, and the source of Australia's most enterprising graduates. Research is a fundamental cornerstone of Flinders' mission thanks to its large range of Research Areas – Engineering and technology, health and medical, and people and society.



Newcastle University is a world-class institution established in 1834 with an international reputation for academic excellence. Newcastle University is a founding member of the elite Russell Group, a group of 24 highly research-

intensive universities in the UK. High-quality teaching, strong research profile, and outstanding student support make the University one of the most popular institutes in the UK.



AbScent is a UK-registered charity funding research to end smell disorders and supporting people who are experiencing the distressing effects of smell loss.

AbScent is an unrivalled resource of trusted information delivered by a distinguished advisory board, and working with the latest scientific and clinical evidence.

Registration

Early bird fares - Until March 25th, 2022

Registration fees	145,00 €
Reduces fees: students, RIC's members, Alliance members	75,00 €
Joint ticket with ICCAS	320,00€
Joint ticket with ICCAS Reduces fees: students, RIC's members, Alliance members	160,00€

Full fares - From March 26th to May 18th, 2022

Registration fees	165,00 €
Reduces fees: students, RIC's members, Alliance members	85,00 €
Joint ticket with ICCAS	370,00 €
Joint ticket with ICCAS Reduces fees: students, RIC's members, Alliance members	185,00 €
Optional Dinner Brasserie Georges (June 2 nd , 2022)	45,00 €

[Click here to register](#)



Joint Conference

Participants are welcome to join the ICCAS conference, held on June 2nd & 3rd, 2022.



ICCAS 2022
Lyon, France

[Program](#)



Key note speaker - Pr. Adeline BRAUD



Adeline Braud is a professor at the dental school of Université de Paris (Laboratoire de Neurobiologie Orofaciale - EA7543), and hospital practitioner at the dental surgery department of Hôpital Rothschild, APHP. Doctor of Dental Surgery (DDS) degree in 2005, Pr. Braud holds a PhD degree in Neurosciences (2010), and a Habilitation to supervise research (2020).

Her research interests focus on the relationships existing between oral sensory dysfunction and oral health, especially *the influence of trigeminal signals from the teeth and the lingual mucosa on oral taste perception, and taste*

symptoms and food-related complaints in certain debilitating chronic orofacial affections such as pain and teeth loss. Over the last decade, she participated actively in 10 experimental and clinical research projects implicating a partnership with Pasteur Institute (Opiodyn research) and USC 1422 Ecole Supérieure d'Agriculture-ESC INRA (Oralpom project).

Publications:

- **A. Braud**, F. Lourtioux, P. Picouet, I. Maitre. *Food-related oral discomfort: A cross-sectional survey assessing the sensory dimension of oral discomfort in French independently living adults.* J Oral Rehabil. 2021; 48: 916-926.
- I. Maître, F. Lourtioux, P. Picouet, **A. Braud**. *Oral health-related food selectivity among French independently-living Elders.* J Oral Rehabil. 2020. 47: 511-522.
- **A. Braud**, R. Symoneaux, C. Patron, C. Brasse, V. Forgerit, F. Lourtioux, P. Picouet, I Maître. *How oral health and food sensory properties impact on oral comfort during consumption of apple: a comparative approach in and young adults.* J. Text. Studies. 2019; 50: 271-84.
- **A. Braud**, Y. Boucher, M-N. Ungeheuer, V. Descroix, C. Rougeot. *Taste function assessed by electrogustometry in burning mouth syndrome: a case control study.* Oral Diseases. 2017; 23: 395-402.
- **A. Braud**, A. Vandenbeuch, F. Zerari-Mailly, Y. Boucher. *Dental Afferents Project onto Gustatory Neurons in the Nucleus of the Solitary Tract in the Rat.* J. Dent. Res. 2012; 91: 215-20

OVERVIEW OF THE PROGRAM

Wednesday 1st of June 2022

Altered Taste International Symposium

8:30	Welcome coffee	Cité Internationale de la Gastronomie Lyon
9:00	Agnès. GIBOREAU, John COVENEY, Duika BURGESS-WATSON	
9:15	Pr. Adeline BRAUD, Keynote speaker: About the Trigeminal system: trigemino-gustatory interactions and impact on oral sensations	
9:55	Stefanie HUNTER: Understanding the role of capsaicin in food liking and salt taste perception in individuals with smell loss	
10:20	Cong LYU: Getting hot: How oral burn impacts thickness discrimination of liquid foods and oral processing behaviour of solid foods	
10:45	Coffee break	
11:15	Reisya-Rizki RIANTININGTYAS: Oral somatosensory perception in head and neck cancer patients – a review	
11:40	Mirjam VAN DEN BRINK: The impact of taste and smell changes in children with cancer undergoing chemotherapy: a qualitative study	
12:05	Helene Christine REINBACH: Effect of trigeminal stimulation, texture and taste enhancement on food pleasure in patients with olfactory dysfunction	
12:30	Lunch	
13:30	Dialogue between a spice expert and a chef	
14:25	Ryan RILEY: Life Kitchen: reflections from a uk cookery school helping cancer survivors to enjoy food again	
14:50	Isabelle CAYEUX: Trigeminal Sensations to enhance and enrich flavor perception –Sensory approaches	
15:15	Coffee Break	
15:35	Duika BURGESS-WATSON & Chrissi KELLY: Spicing up awareness of olfactory dysfunction with sensory food play	
16:00	Round table on Sensory Education: Duika BURGESS-WATSON, Chrissi KELLY, Hervé DURAND, Caroline REVERDY	
16:30	Departure to the Institut Paul Bocuse (by Altered Taste bus)	

Institut Paul Bocuse

17:00	Visit of the Institut Paul Bocuse: Culinary school, Research Center, Living Labs	Institut Paul Bocuse Ecully
18:00	Culinary demo and tasting with Chef Julien FERRETTI	
18:30	Closing reception	
19:30	End of reception	
19:40	Public transportation to Cité Internationale (by Altered Taste bus)	