Oral Programme

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| **Sunday 13 December 2020** |
| **10:00-14:00** | **Tutorial 1: Product Optimization: Insights on older and newer strategies** Thierry Worch, Friesland Campina, The Netherlands | **Tutorial 2: Artificial Intelligence in Sensory Science: The Big Picture** John Ennis, Aigora, USA | **Tutorial 3: Free Comment Data & Analysis**Pascal Schlich, Institut National de la Recherche Agronomique (INRA), France, Benjamin Mahieu, Institut National de la Recherche Agronomique (INRA), France  |  |
| **10:00-13:00** | **ECR Workshop | Session chair : TBC** |
| **10:00-10:10** | **[ECR.01]** **Unravelling the basis of perceived textural complexity**N.M. Patterson\*, Y. Zhong, B.J. James, N. Gant, M.J. Hautus, *University of Auckland, New Zealand* |
| **10:10-10:20** | **[ECR.02] Dont worry eat happy dietary habits and their connection to well-being\_abstract**V. Wurm\*, E. Bogáromi, *Corvinus University of Budapest, Hungary* |
| **10:20-10:30** | **[ECR.03] How do wine experts' mental representations evolve ? A drawing elicitations study** M. Otheguy\*1,2, C. Honoré-Chedozeau2, B. Chatelet2, D. Valentin1, *1Université Bourgogne Franche Comté, France. 2SICAREX Beaujolais, France* |
| **10:30-10:40** | **[ECR.04] Developpement of a hierarchial rate-all-that-apply methodology for the aromatic characterization of wine** L. Koenig\*1,2, C. Coulon-Leroy1, V. Cariou2, R. Symoneaux1, E. Vigneau2, *1Ecole Supérieure d'Agricultures, France. 2ONIRIS, France* |
| **10:40-10:50** | **[ECR.05] Multi-sip TCATA: Comparing insights from expert and consumer assessors**M. Weerawarna N.R.P.\*1,2, Dr. A.J.R. Godfrey1, Dr. A. Ellis1,2, Prof. J. Hort1,2, *1Massey University, New Zealand. 2Riddet Institute, New Zealand* |
| **10:50-11:00** | **[ECR.06] Part meat and part plant: Are hybrid meat products fad or future?**S. Grasso\*, S. Jarovska, *University of Reading, UK* |
| **11:00-11:10** | **[ECR.07] Development of protein enriched foods tailored to nutritional needs of older adults**J. Liu\*, K. Perica, K. Hutapaed, W. Bredie, I. Tetens, *University of Copenhagen, Denmark* |
| **11:10-11:50** | **Refreshment break** |
| **11:50-12:00** | **[ECR.08] Cuteness as indicator of sweetness? The effects of cute images on food packaging on sensory expectations and experience**R.E.C. Bruckdorfer\*, O.B. Büttner, *University of Duisburg-Essen, Germany* |
| **12:00-12:10** | **[ECR.09] What is behind a facial emoji? Children's understanding of facial emoji for a more accurate study of emotions**N. da Quinta\*1,2, E. Santa Cruz1, I. Martinez de Marañón1, B. Alfaro1, *1AZTI Basque Research and Technology Alliance (BRTA), Spain. 2University of the Basque Country (UPV/EHU), Spain* |
| **12:10-12:20** | **[ECR.10] Texture and trigeminal sensations: New approaches to measure the human sensitivity**S. Puleo\*, R. Di Monaco, *University of Naples Federico II, Italy* |
| **12:20-12:30** | **[ECR.11] The effect of chronic diseases on consumers' grocery purchase patterns**S. Park\*1, D. Lee2, S. Lee3, J. Moon1, *1Seoul National University, Republic of Korea. 2Gangneung Wonju National University, Republic of Korea. 3Sejong University, Republic of Korea* |
| **12:30-12:40** | **[ECR.12] The importance of segmentation in targeting new food products enriched with winemaking by-products**C. Proserpio\*1, M. Laureati1, S. Spinelli2, C. Dinnella2, T. Gallina Toschi3, G. Fia2, E. Monteleone2, E. Pagliarini1, *1University of Milan, Italy. 2University of Florence, Italy. 3University of Bologna – Alma Mater Studiorum, Italy* |
| **12:40-12:50** | **[ECR.13] Sensory drivers of emotions and contexts in different cocktail preference segments**L. Pierguidi\*1, S. Spinelli1, C. Dinnella1, J. Prescott1,2, E. Monteleone1, *1University of Florence, Italy. 2TasteMatters Research & Consulting, Australia* |
| **12:50-13:00** | **[ECR.14] Effect of pasture versus indoor feeding systems on the sensory perception and volatile profile of whole milk powders**H.J. Clarke\*1,2, C. Griffin1, M.G. O'Sullivan2, J.P. Kerry2, K.N. Kilcawley1, *1Teagasc Food Research Centre, Ireland. 2University College Cork, Ireland* |
| **14:00-15:00** | **Lunch** |
|  | **Opening & Plenary Session 1 | Session chair: Betina Piqueras Fiszman and Kees de Graaf** |
| **15:00-15:30** | **Opening ceremony** |
| **15:30-16:05** | **[KN01] The fountain of creativity – merry tales and imminent futures of flavours and fragrance in the realm of experience****Sam Bompass,** *Bompas & Parr, UK* |
| **16:05-16:40** | **[KN02] Interactions between metabolic, reward and cognitive processes in appetite control****Suzanne Higgs,** *University of Birmingham, UK*  |
| **16:40-16:50** | **1st E3S Established Researcher Award | Session chair: Erminio Monteleone** |

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| **Monday 14 December 2020** |
|  **09:00-09:35** | **Plenary Session 2 | Session chair: Joanne (Betina)** |
| **[KN03] Understanding and engaging adolescents in improving the healthiness of their food choices** **Ellen van Kleef,** *Wageningen University & Research, The Netherlands* |
| **09:35-09:50** | **Refreshment break** |
|  **09:50-11:20** | **Parallel Session 1** **Session name: Consumer behaviour****Session chair: Garmt (Betina)** | **Parallel Session 2****Session name: Healthy eating****Session chair: Lauren Rogers (Kees)** | **Workshop 1** **Session name: TBC****Session chair: Stefanie (Liesbeth Zandstra)** |
| **09:50-10:05** | **[O01.1] Tell me what you imagine and I will tell you what you want: The effects of mental simulation on desire and food choice**N. Muñoz-Vilches\*, H. van Trijp, B. Piqueras-Fiszman Wageningen University & Research, The Netherlands | **[O02.1] A longitudinal study examining the influence of diet-related compensatory behavior on health and weight management**C. Sob\*1, C. Hartmann1, D. Hagmann2, M. Siegrist1 1ETH Zurich, Switzerland, 2ZHAW, Switzerland | **[WK01] The sense of (open) innovation in sensory and consumer science** Dr. S. Kremer\*1, Prof. L. Zandstra2,31FrieslandCampina, The Netherlands. 2Unilever Innovation Centre Wageningen, The Netherlands. 3Wageningen University & Research, The Netherlands |
| **10:05-10:20** | **[O01.2] 'Sweet, tasty evil’ or ‘healthy bliss’? Lay people’s perception of food products for children** R.E.C. Bruckdorfer\*, O.B. Büttner, G. Mau University of Duisburg-Essen, Germany | **[O02.2] Sensory mitigation of salt (and sodium) reduction with monosodium glutamate (MSG) in 'Better-For-You' foods**J. Halim1, A. Bouzari2, D. Felder2, J-X. Guinard\*1 1University of California, Davis, USA, 2Pilot R&D, Berkeley, USA |
| **10:20-10:35** | **[O01.3] The impact of innovation brand image on food perception and preference** J. Lu\*1, L. Huang2, W. Zhang3 1Dalhousie University, Canada, 2The State University of New York at Fredonia, USA, 3Beijing Normal University, China | **[O02.3] Eating in the absence of hunger in 18-month-old children in a home setting** J.M. Schultink\*, M.S. van Vliet, S.M.C. van der Veek, J. Bindels, C. de Graaf, J. Mesman, G. Jager Wageningen University & Research, The Netherlands | **[WK01] continued** |
| **10:35-10:50** | **[O01.4] Descriptive analysis by CATA and hedonic response to six whole roasted insects among Danish 11-13 -year-old children**A.L. Hartmann, J.C. Sick, M.B. Frøst\* University of Copenhagen, Denmark | **[O02.4] Exploring feasibility and impact of different approaches to enhance children's fruit and vegetable consumption**G.G. Zeinstra\*, S. van der Haar, M. Willemsen-Regelink, A. Haveman-Nies Wageningen University & Research, The Netherlands |
| **10:50-11:05** | **[O01.5] Sensory, semantic and emotional markers of perceived naturalness for the aromatic products** M. Dantec\*1, H. Allain1, N. Yvert1, J. Sigrist1, M. Bensafi2, J. Lafraire3 1V. MANE Fils, France, 2Centre de Recherche en Neurosciences de Lyon, France, 3Institut Paul Bocuse Research Center, France | **[O02.5] Healthy is (not) tasty? On negotiating taste in children and parents with a lower socioeconomic position**G. Jager\*1, A. van der Heijden1, C. de Graaf1, H.F.M. te Molder2 1Wageningen University and Research, The Netherlands, 2Vrije Universiteit Amsterdam, The Netherlands |
| **11:05-11:20** | **[O01.6] Drinking instead of eating as breakfast: What makes people choose beverage, not food**Y. Park\*, J. Moon Seoul National University, Republic of Korea | **[O02.6] Effect of healthy school lunch provision on dietary lunch quality of children at Dutch primary schools**F.C. Rongen1, M. Ummels2, S.C. Dijkstra1, E. van Kleef3, J.C. Seidell1, M.H. Vingerhoeds\*2 1Vrije Universiteit Amsterdam, The Netherlands, 2Wageningen Food & Biobased Research, The Netherlands, 3Wageningen University, The Netherlands |
| **11:20-11:50** | **Refreshment break** |
| **11:50-12:50** | **Flash poster presentation 1 Mari Sandell (Gerry Jager)** |
| **11:50-11:55** | **[FP1.01] The effect of food accompaniment on purchase intention through embodied mental simulation**S. Xiong\*1, X. Xu1, J. Lu2, *1Chongqing Technology and Business University, China. 2Dalhousie University, Canada* |
| **11:55-12:00** | **[FP1.02] How to bring innovation to African emerging markets**N. Oelhafen\*, D. Nachbaur, J. Langridge, S. Chahli, C. Michon, *Givaudan International SA, Switzerland* |
| **12:00-12:05** | **[FP1.03] Effects of age, gender, health status, alcohol and tobacco consumptions on liking for sweet, fat and salt in the French West Indies**P. Schlich\*1, L. Jean-Louis2, C. Burgell2, S. Adenet2, K. Rochefort2, *1INRAE, France. 2PARM, France* |
| **12:05-12:10** | **[FP1.04] "It looks like a garden!" Sensory descriptions in social media - The case of the wine descriptor "floral" in 13 English-speaking countries**H. Rodrigues\*, C. Gomez-Corona, *Plumpton College, UK* |
| **12:10-12:15** | **[FP1.05] Is it time to rethink the food neophobia scale? A Rasch modelling approach to a unidimensional measure**P. Ho\*1, S.R. Jaeger2, A.V. Cardello3, *1University of Leeds, UK. 2The New Zealand Institute for Plant and Food Research Limited, New Zealand. 3A.V. Consulting and Editing Services, USA* |
| **12:15-12:20** | **[FP1.06] Free-comment methodology in consumer research: robustness, statistical analysis revisited and extension to temporal description and ideal profiling**B. Mahieu\*1, M. Visalli1, A. Thomas2, P. Schlich1, *1Université Bourgogne Franche-Comté, France. 2SensoStat, France* |
| **12:20-12:25** | **[FP1.07] Breakfast at home: Exploring use of virtual reality in creating context**L. Hewson1, M. Nijman2, M. Flintham2, M. Maupu\*1, Q. Yang2, *1PepsiCo International, UK. 2University of Nottingham, UK* |
| **12:25-12:30** | **[FP1.08] Food Sustainability Knowledge Questionnaire - Development, validation and application**C. Hartmann\*1, G. Lazzarini2, A. Funk1, M. Siegrist1, *1ETH Zurich, Switzerland. 2FIBL, Switzerland* |
| **12:30-12:35** | **[FP1.09] Comparison of commercial dairy yogurts with plant-based substitutes with using the approach of sensory perception combined with texture analysis**M. Gupta\*1, D. Toricco1,2, H. Ashman1, J. Cottrell1, F-R. Dunshea1, 1University of Melbourne, Australia. 2Lincoln University, New Zealand |
| **12:35-12:40** | **[FP1.10] Identification of sensorially relevant (off-)flavours in commercially available plant proteins and strategies for improvement**A.C. Stijnman\*, W. Wesselink, W. Nijenhuis, M. Rippen, R. Janssen, F. van de VeldeNIZO food research, The Netherlands |
| **12:40-12:45** | **[FP1.11] Layered model systems for future 3D food printing - modulating food sensory properties to stimulate the desire to eat for patients**C.Y. Chow\*, R.M. Rodríguez, M.B. Munk, L. Ahrne, W.L.P. Bredie, University of Copenhagen, Denmark |
| **12:45-12:50** | **[FP1.12] Sweet-liker phenotype in children and adults: Implications for assessment methods and food choice**P. Lissimore\*, H. Ford, L. Methven, University of Reading, UK |
| **12:50-13:50** | **Lunch**  |
|  **13:50-14:25** | **Plenary Session 3 Wim (Loes van Tiel)** |
| **[KN04] Innovating Sensory and Consumer Science****Hannelize van Zyl,** *HEINEKEN, The Netherlands* |
|  **14:25-15:55** | **Parallel Session 3** **Session name: Implicit measures****Session chair: Klaus (Sara Spinelli)** | **Parallel Session 4****Session name: Sustainability****Session chair:Guido (Jonathan Rason)** | **Workshop 2** **Session name: TBC****Session chair: Paula (Mari Sandell)** |
| **14:25-14:40** | **[O03.1] Emotion and attention in vegetables perception in young adults and children: the role of personality traits and taste responsiveness**H. Agovi\*, S. Spinelli, C. Dinnella, M.P. Viggiano, E. Monteleone University of Florence, Italy | **[O04.1] Importance of food choice motives vary with degree of food neophobia**S. Jaeger\*1, C. Roigard1, D. Jin1, T. Worch2 1The New Zealand Institute for Plant & Food Research, New Zealand, 2Friesland-Campina, The Netherlands | **[WK02] Workshop: Consumers involvement in research and innovation towards future food systems**P. Varela\*1,2, M. Sandell3,4, A. Hopia4, M. Galler1,2, L. Vazquez-Araujo5, U. Walter6, *1Nofima AS, Norway. 2Norwegian University of Life Sciences, Norway. 3University of Helsinki, Finland. 4University of Turku, Finland. 5Basque Culinary Center, Spain. 6Orebro University, Sweden* |
| **14:40-14:55** | **[O03.2] Predicting subjective emotional response to foods during eating using electromyography**R. Taylor, P. Cannon, J. Hort\* Massey University, New Zealand | **[O04.2] Commitments and badges as nudges to low-carbon food shopping baskets**N. Auch\*1, L. Panzone1, D.J. Zizzo2 1Newcastle University, UK, 2University of Queensland, Australia |
| **14:55-15:10** | **[O03.3] Suboptimal foods: To buy or not to buy? Investigating consumer food waste behaviour with implicit and explicit methods**M.E. Pedersen1,2, P. Bergman3, J. Mazur4, B. Piqueras-Fiszman5, R. Drabek4, L-M. Oberrauter3, J.A. McEwan1, G. Hodgson6, V.L. Almli\*2 1Norwegian University of Life Sciences, Norway, 2Nofima AS, Norway, 3RISE, Sweden, 4ACCE, Canada, 5Wageningen University and Research, The Netherlands, 6Qi Statistics, UK | **[O04.3] Overcoming consumption barriers for conscious food products: The role of vivid sensory imagery**T. Poscher\*, R. Enzelberger, K. Heim, R. Fina, E. Steiner, U. Wagner FH Wr. Neustadt GmbH, Campus Wieselburg, Austria |
| **15:10-15:25** | **[O03.4] Qualitative co-creation as a tool for generating new products ideas**L. López-Mas\*1, A. Claret1, V. Stancu2, K. Brunsø2, I. Peral3, E. Santa Cruz3, A. Krystallis4, L. Guerrero1 1Institute of Agrifood Research and Technology (IRTA), Spain, 2Aarhus University, Denmark, 3AZTI-Tecnalia, Spain, 4Hellenic Centre for Marine Research, Greece | **[O04.4] Investigating the aesthetic-expressive imagery of sustainable plastics: The Sustainability, Materials and Perception Tool (SMaPT)**L. Sossini\*1, R. Santi1, F. Papile1, B. Del Curto1,2 1Politecnico di Milano, Italy, 2National Interuniversity Consortium of Materials Science and Technology, Italy |
| **15:25-15:40** | **[O03.5] Individual differences in arousal induced by taste quality, intensity and valence**S. Spinelli\*1, L. Pierguidi1, A. De Toffoli1, G. Gavazzi2, C. Dinnella1, J. Prescott1,3, E. Monteleone1 1University of Florence, Italy, 2IRCCS SDN, Italy, 3Tastematters Research & Consulting, Australia | **[O04.5] Disposable cutlery: Sensory perception vs environmental impact, a consumer perspective analysis**C. Fernández-Fernández1, C. Díaz del Castillo-Velásquez1, Y. Lee1, L. Carvajal-Pionce1, P. Torán-Pereg2, L. Vázquez-Araújo\*1,2 1Basque Culinary Center, Spain, 2BCCInnovation, Spain | **[WK02] continued** |
| **15:40-15:55** | **[O03.6] The impact of sensory claims on consumers' purchase decisions: Insights from explicit and implicit approaches**M. Chambault, S. Thomas\*, P. Burgess Campden BRI, UK | **[O04.6] Food choice motives influencing the consumption of eco-friendly products and the moderating effects of price sensitivity and food consumption propensity**N. Kim\*1, J. Moon1, J. Jeong2 1Seoul National University, Republic of Korea, 2Kyung Hee University, Republic of Korea |
| **15:55-16:25** | **Refreshment break** |
| **16:25-18:25** | **Poster Session 1** |

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| **Tuesday 15 December 2020** |
|  **09:00-09:35** | **Plenary Session 4 Jonathan (Kees)** |
| **[KN05] The nose knows: olfactory influences on eating behavior and food navigation****Sanne Boesveldt,** *Wageningen University & Research, The Netherlands* |
| **09:35-09:45** | **E3S and SISS student awards** |
|  **09:45-11:15** | **Parallel Session 5** **Session name: Beyond liking****Session chair: Julien (Rene de Wijk)** | **Parallel Session 6****Session name: Vulnerable population****Session chair: Lisa Methven (Virginie Pouyet)** | **Parallel Session 7****Session name: Basics of sensory****Session chair: Rebecca (Kees)** |
| **09:45-10:00** | **[O05.1] Naturally complicated: Understanding the multifaceted plant-based products consumer**V. Zuccoli\*, D. Paredes Takasago Europe GmbH, Germany | **[O06.1]** **Taste perception, food neophobia and preferences in vulnerable populations: Case study among children and adolescents with obesity and diabetes**C. Cattaneo\*, C. Mameli, G.V. Zuccotti, E. Pagliarini University of Milan, Italy | **[O07.1]** **The role of taste sensitivity in food-related behavior**S. Puputti1, U. Hoppu1, M. Sandell\*1,2 1University of Turku, Finland, 2University of Helsinki, Finland |
| **10:00-10:15** | **[O05.2] Development of an emoji-based self-report measurement tool to measure emotions elicited by foods in pre-adolescents**J. Sick\*, S. Spinelli, C. Dinnella, E. Monteleone University of Florence, Italy | **[O06.2]** **An investigation of the influence of age and saliva flow on the oral retention of whey protein and its potential effect on the perception and acceptance of whey protein beverages**V. Norton\*1, S. Lignou1, S.P. Bull1, M.A. Gosney2, L. Methven1 1University of Reading, UK, 2Royal Berkshire NHS Foundation, UK | **[O07.2]** **Differences in salivary protein composition are related with inter-individual variation in bread sensory ratings**E. Lamy\*, V. Santos, S. Barrambana, C. Simões, L. Carreira, P. Infante, F. Capela-Silva University of Evora, Portugal |
| **10:15-10:30** | **[O05.3] RT-CATA: Assessing uncertainty in Check-All-That-Apply (CATA) method by taking response time into account**P. Schlich\*1, R. Januszewska2, J. Mazur3, R. Ohme4 1INRAE, France, 2Barry Callebaut, Belgium, 3ACCE International, Canada, 4Stellenbosh University, Poland | **[O06.3]** **Assessment of oral tactile sensitivity in adults and children: Relationship with texture preference and eating behavior. A cross-cultural study in UK and Italy**M. Appiani\*1, N. Rabitti1, L. Methven2, R. Ford3, S. Stolzenbach Wæhrens4, W. Bredie4, M. Laureati1 1University of Milan, Italy, 2University of Reading, UK, 3University of Nottingham, UK, 4University of Copenhagen, Denmar | **[O07.3]** **Understanding differences in oral processing behaviour and sensory sensitivity between Asian, Chinese and Caucasian, Dutch consumers: A physiological perspective**E. Ketel\*1,2, R. de Wijk2, K. de Graaf2, M. Stieger1,2 1TiFN, The Netherlands, 2Wageningen University & Research, The Netherlands |
| **10:30-10:45** | **[O05.4] Beyond food neophobia: The link with orthonasal and retronasal olfaction**L. Menghi\*1,2, I. Khomenko3, M. Pedrotti4, D. Cliceri3, E. Aprea1,3, A. Caretta5, A. Cavazzana6, T. Hummel6, F. Biasioli3, D. Giacalone2 1University of Trento, Italy, 2University of Southern Denmark, Denmark, 3Edmund Mach Foundation, Italy, 4Wageningen University, The Netherlands, 5SRA Instruments S.p.A, Italy, 6Technische Universität Dresden, Germany | **[O06.4]** **Differences in sensory drivers of liking in cancer patients versus healthy people support the need of tailored sensory design of Oral Nutritional Supplements for cancer patients**V. Pouyet\*1, A. Van De Weerd1, A. Thomas2, E. Teillet2 1Danone Nutricia Research, The Netherlands, 2SensoStat, France | **[O07.4]** **A solid correlation? - Using moisture from solid foods to create instrumental predictive models**R. Watkins\*1, S. Deane2, E. Gubisch1, S. McKee1 1Leatherhead Food Research, UK, 2Sagentia, UK |
| **10:45-11:00** | **[O05.5] Facial expression measurement as a standard consumer test? Several technical points**A. Thomas\*1, M. Brient1, B. Mahieu1,2, E. Teillet1 1SensoStat, France, 2INRAE, France | **[O06.5]** **Role of sensory science in inclusive designing approach**I. Lucas1, A. Yoxall1, H. Parikh\*2 1Sheffield Hallam University, UK, 2Britvic Soft Drinks, UK | **[O07.5]** **Relationship between phenotypical responsiveness to tastes and to odorants with trigeminal activity in a large population**M. Piochi\*1, C. Dinnella2, S. Spinelli2, E. Monteleone2, L. Torri1 1University of Gastronomic Sciences, Italy, 2University of Florence, Italy |
| **11:00-11:15** | **[O05.6] Product-value in the eyes of the consumer: Prioritization of purchase- and consumption-elements using Tetraclass-modelling**L. Dreyfuss\*, A. Zhang, M. Kern, M. Delbende, G. Lawson, D. Römmelt, T. Alex, M. Bensaid, P. Manfredi, P. Silva Eurofins SAM Global Sensory, Consumer and Product Research, France | **[O06.6]** **Elderly consumers as drivers of product development, a consumer method perspective**P. Varela\*, J. Skaret, M.E. Pedersen, O. Ueland Nofima AS, Norway | **[O07.6]** **Oral tactile acuity: stimuli development and exploratory interindividual variability assessment**E. Mani\*, S. Spinelli, E. Monteleone, C. Dinnella University of Florence, Italy |
| **11:15-11:45** | **Refreshment break** |
| **11:45-12:20** |  **Flash poster presentation on COVID-19 Mia (Gerry Jager)** |
| **11:45-11:50** | **[FP2.01] Face-to-face versus online product qual: The benefits and challenges explored using a snacking project**A. Barker\*, C. McLean, C. Barnagaud, *MMR Research Worldwide, UK* |
| **11:50-11:55** | **[FP2.02]** **Quantitative consumer research in COVID-19 times: CLT @ Home as alternative to CLT @ Facility** Dr. M. Kern\*, Mrs. K. Jahnke, Mrs. M. Delbende, Mr. G. Lawson, Mr. D. Römmelt, Mr. A. Thomas, Mrs. M. Bensaid, Mr. P. Manfredi, Mrs. P. Silva, Mr. S. Song, *Consumer and Product Research, Germany* |
| **11:55-12:00** | **[FP2.03] COVID-19 induced consumer preference trends identified by predictive sensory analysis** J. Cohen\*, Y.B. Ma, R. Ahn, *Analytical Flavor Systems, USA* |
| **12:00-12:05** | **[FP2.04] Child eating behaviours and parental feeding practices during the COVID-19 lockdown in France: Did they change?** K. Philippe\*, C. Chabanet, S. Issanchou, S. Monnery-Patris, *Université Bourgogne Franche-Comté, France* |
| **12:05-12:10** | **[FP2.05] Out of the lab sensory panels - the new normal during the covid-19 pandemic**C. van Son\*1, A. Barker1, P. Mehring1, C. Barnagaud1, E. King2, *1MMR Research Worldwide Ltd, UK. 2MMR Research Worldwide Inc, USA* |
| **12:10-12:15** | **[FP2.06] Innovating post covid comparison of consumption changes observed during covid 19 lockdown in eame countries & perspective on how to innovate post covid**B. Oker\*1, C. Egoroff1, T. Maksimova1, L. Minisini2, C. Michon2, *1Givaudan, The Netherlands. 2Givaudan, Switzerland* |
| **12:15-12:20** | **[FP2.07] Changes in food behavior during the pandemic: A cross-country study looking for changes in eating motivations, intake, food access and waste management**E. Lamy\*1, C. Viegas2, A. Rocha3, M. Lucas1, D. Guedes1, S. Tavares1, F. Capela e Silva1, P. Ellssel4, M. Laureati5, V. Silva1 *et al, 1University of Evora, Portugal. 2ESHTE, Portugal. 3University of Porto, Portugal. 4University of Natural Resources and Life Sciences, Austria. 5Università degli Studi di Milano, Italy* |
| **12:20-13:20** | **Lunch**  |
| **13:20-15:20** | **Poster Session 2** |
|  **15:20-15:55** | **Plenary Session 5 Thierry (Garmt Dijksterhuis)** |
| **[KN06] How sensory and consumer scientists will thrive in the Fourth Industrial Revolution****John Ennis,** *Aigora, USA*  |
|  **15:55-17:25** | **Parallel Session 8****Session name: Sensometrics****Session chair: Pascal (wim Vaessen)** | **Parallel Session 9****Session name: Healthy 2****Session chair: Liesbeth (Loes van Tiel)** | **Workshop 3 E3S** **Session name: Covid-19 and sensory science: Implications on perception, consumer preferences and testing****Session chair: Sara (Erminio Monteleone)** |
| **15:55-16:10** | **[O08.1]** **Underdetermination in PCA: Towards a psychometric approach for sensory profiling data**B. Dettmar\*1, C. Peltier2, P. Schlich3 1JT-International GmbH, Germany, 2iCONICS, Institut du Cerveau, France, 3Centre des Sciences du Goût et de l'Alimentation, France | **[O09.1]** **The recipe for successful sugar reduction strategy: Combining marketing, sensory and consumer research**M. Delbende\*, L. Dreyfuss, G. Cornette, M. Kern, G. Lawson, D. Römmelt, T. Alex, P. Manfredi, P. Silvia, N. Henson Eurofins SAM Global Sensory, Consumer and Product Research, France | **[WKC1] Covid-19: An opportunity to innovatively adapt sensory panels and consumer tests**A. Thomas\*1,2, M. Baudin3,2, M. Cealti4,2, J. Delarue5,2, O. Parizel6,2, C. Petit7,2, C. Rannou8,2, R. Symoneaux9,2, S. Triquigneaux10,2 *et al, 1SensoStat, France. 2Société Française d'Analyse Sensorielle, France. 3Baking Center Lesaffre, France. 4Altitude C, France. 5Université Paris-Saclay, France. 6Bonduelle, France, 7Puratos NV, Belgium. 8Oniris, France. 9UR GRAPPE ESA-INRAe, France. 10BABOLAT VS, France* |
| **16:10-16:25** | **[O08.2]** **Dichotomous and continuous approaches in the study of how food neophobia influences food likes and dislikes**S.R. Jaeger1, S.L. Chheang1, D. Jin1, G. Ryan1, T. Worch\*2 1The New Zealand Institute for Plant and Food Research Limited, New Zealand, 2Friesland Campina, The Netherlands | **[O09.2]** **Measuring the impact of sensory properties and personality traits on food choice: A cross-cultural study**S. Spinelli\*1, R. Ford2, A. De Toffoli1, C. Dinnella1, T. Gallina Toschi3, E. Monteleone1 1University of Florence, Italy, 2University of Nottingham, UK, 3University of Bologna, Italy | **[WKC2] Food searches, trends, shares, habits and motivations during the first outbreak of COVID-19**L. Laguna\*1, S. Fiszman1, P. Puerta1, C. Chaya2, A. Tárrega1, *1Institute of Agrochemistry and Food Technology (IATA, CSIC), Spain. 2Universidad Politécnica de Madrid, Spain* |
| **16:25-16:40** | **[O08.3]** **RATA, a rapid alternative to conventional descriptive analysis to identify sensory drivers of liking for plant-based milks**N. Pineau, A. Girardi, C. Lacoste Gregorutti, D. Labbe\*, L. Fillion Société des Produits Nestlé, Switzerland | **[O09.3]** **Investigating the relationship between taste sensitivity and food liking in 11-year-old children**E. Ervina\*1,2, I. Berget1, V. L.Almli1,2 1Nofima, Norway, 2Norwegian University of Life Sciences, Norway | **[WKC3] Finally time to cook? Self-reported transformations in consumer food habits after seven weeks in the corona lock-down** V.L. Almli\*, O. Ueland, M.O. Gaarder, P. Varela, A. Gonera, *Nofima, Norway* |
| **16:40-16:55** | **[O08.4]** **Sensory linkages: Comparing a network-based “free-linking” tool to the common free-sorting task**D. Orden1, M. Tejedor-Romero1, K. Phetxumphou2, J. Lahne\*2 1Universidad de Alcalá, Spain, 2Virginia Tech, USA | **[O09.4]** **Vegetable-rich snacks for adolescents: A way for increasing vegetable intake?**G.G. Zeinstra\*1, H.W. Peppelenbos2, S. Meijboom1, M.H. Vingerhoeds1 1Wageningen Food & Biobased Research, The Netherlands, 2HAS Hogeschool Den Bosch, The Netherlands | **[WKC4] Changes in liking for the domestic meals during the COVID-19 outbreak in Italy: A large-scale study** M. Piochi\*, L. Torri, *University of Gastronomic Sciences, Italy* |
| **16:55-17:10** | **[O08.5]** **New findings within the TDS-approach: Cluster analysis reveals consumers describe polarizing products differently**Y. Roux\*1, H. van Zyl2, E. Bannikova2, M. Kern1, T. Guksch1 1Eurofins SAM Sensory And Marketing, Germany, 2HEINEKEN Global Innovation and Research, The Netherlands | **[O09.5]** **Oral nutritional supplements - exploring if older and younger adults perceive their texture differently, using the temporal dominance of sensations technique**E. Regan\*1, E.L. Feeney1, S.C. Hutchings2, G.J. O'Neill3, E.D. O'Riordan1 1University College Dublin, Ireland, 2University of Melbourne, Australia, 3Technological University Dublin, Ireland | **[WKC5] Self-reported smell and taste loss are early markers of the COVID-19 pandemic and of the effectiveness of political decisions** D. Pierron1, V. Pereda-Loth1, S. Spinelli\*2, C. Dinnella2, E. Monteleone2, C. Ferdenzi3, J. Golebiowski4,5, M. Bensafi3 *et al, 1Université Toulouse III, France. 2University of Florence, Italy. 3University Claude Bernard Lyon 1, France. 4Université Côte d’Azur, France. 5Daegu Gyeongbuk Institute of Science and Technology, Republic of Korea* |
| **17:10-17:25** | **[O08.6]** **Free sorting: An interesting task to study the similarities and differences between cookies by 6-13 years old children**C. Liechti\*, J. Delarue, V. Bosc, A. Saint-Eve Université Paris-Saclay, France | **[O09.6]** **Saltiness perception in white sauce formulations as tested by older adults**M.L. Montero\*, C. Ross Washington State University, USA | **[WKC6] Relationship between odor intensity estimates and covid-19 prevalence prediction in a Swedish population** C. Dinnella\*1, B. Iravani2, A. Arshamian2,3, A. Ravia4, E. Mishor4, S. Spinelli1, E. Monteleone1, N. Sobel4, J. Lundström1,5 *et al, 1University of Florence, Italy. 2Karolinska Institute, Sweden. 3Stockholm University, Sweden. 4Weizmann Institute of Science, Israel. 5Monell Chemical Senses Center, USA* |

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| **Wednesday 16 December 2020** |
|  **09:00-09:35** | **Plenary Session 6 *John Prescott (Virginie Pouyet )*** |
| **[KN07] To like or not to like: On negotiating taste in children of families with lower socioeconomic status** **Hedwig te Molder,** *Vrije Universiteit, The Netherlands* |
| **09:35-10:10** | **[KN08] Designing multisensory experiences****Marianna Obrist,** *University of Sussex, UK* |
| **10:10-10:40** | **Refreshment break**  |
|  **10:40-12:10** | **Parallel Session 10** **Session name: New technologies****Session chair: Virginie (Rene de Wijk)** | **Parallel Session 11****Session name: Consum behaviour: methods****Session chair:Davide (Loes OR Wim, could both be added?)** | **Workshop 4****Session name: TBC****Session chair: Lise and Jean** |
| **10:40-10:55** | **[O10.1]** **Comparison of immersive room and virtual reality, through the consumption episode 'Eating a sandwich in a park'**M-A. Gouton\*1,2, C. Dacremont2, G. Trystram3, D. Blumenthal1 1Université Paris-Saclay, France, 2Université Bourgogne Franche-Comté, France, 3Université Paris-Saclay,, France | **[O11.1]** **The Food Pleasure Scale: The introduction and development of a scale to measure food related pleasure**B.V. Andersen\*1, R. Chan2, D.V. Byrne1 1Aarhus University, Denmark, 2Chinese academy of Sciences, China | **[WK04] Workshop: Practical application of implicit tools and adaptations to enhance their value** D. Cereghetti1, A. Kraus\*2, T. Heritier3,4, C. Quinton3, P. Varela5, I. Berget5, L. Dreyfuss6, J.A. McEwan7, *1Firmenich, Switzerland. 2ISI GmbH, Germany. 3Mérieux NutriSciences, France. 4University of Lyon, France. 5Nofima, Norway. 6Eurofins, France. 7Jean A McEwan Consulting, UK* |
| **10:55-11:10** | **[O10.2]** **Exploring seasonal context using immersive technology: A study on the application of virtual reality technology in consumer research**G. van der Wal\*1,2, D.B. Dull1, E.F. Martinez1, V.W.T. de Wild2 1EyeQuestion Software (Logic8 BV), The Netherlands, 2Wageningen University & Research, The Netherlands | **[O11.2]** **Bringing agile approaches into descriptive analysis**M. Kern\*, P. Silva, M. Delbende, G. Lawson, D. Römmelt, T. Alex, M. Bensaid, P. Manfredi, L. Dreyfuss, S. Sheng Eurofins SAM Global Sensory, Consumer and Product Research, Germany |
| **11:10-11:25** | **[O10.3]** **How to bring sensory attributes and product benefits to life on an e-commerce platform**A. Barker\*1, S. Smith2, T. Bowling1,2, C. Barnagaud1, A. Wardlaw1, M. Sismey3 1MMR Research Worldwide, UK, 2NOVA, UK, 3MMR Management Consulting, China | **[O11.3]** **Coffee CualityTM - A new method for the assessment of coffee sensory quality by experts**J-X. Guinard\* University of California, Davis, USA | **[WK04] continued**  |
| **11:25-11:40** | **[O10.4]** **Using online voice assistants to capture more realistic consumer reactions during product testing**T. Bowling\*, S. Smith NOVA, UK | **[O11.4]** **Co-creation of healthy food ideas with children - creative focus group vs. web-based**M. Galler\*1,2, K. S. Myhrer1, G. Ares3, P. Varela1,2 1Nofima, Norway, 2NMBU, Norway, 3Universidad de la República de Uruguay, Uruguay |
| **11:40-11:55** | **[O10.5]** **Computing cocktail flavors: Text-mining user-generated websites for sensory data**J. Lahne\* Virginia Tech, USA | **[O11.5]** **Free JAR experiment: Data collection and analysis with application to cheese products**A. Luc\*1,2, S. Le3, J. Bercher1, J. Raymond1, M. Philippe2, E.M. Qannari1, E. Vigneau1 1Oniris, France, 2Strategir, France, 3Agrocampus Ouest, France |
| **11:55-12:10** | **[O10.6]** **Automatic textual analysis of wine sensory characteristics based on tasters description**R. Symoneaux\*1, L. Cayla2, C. Anneraud2, P. Chretien2, G. Masson2, F. Lourtioux1, C. Coulon-Leroy1, N. Pouzalgues3 1UR GRAPPE, INRAE, Ecole Supérieure d’Agricultures, SFR 4207 QUASAV, France, 2Institut Français de la Vigne et du Vin (IFV), France, 3Centre du Rosé, France | **[O11.6]** **A method to investigate relations between nutritional quality, sensory perception and liking in a segment of the food market. A proof of concept with the cooked ham French segment**P. Schlich\*1, A. Loiseau1, M. Visalli1, B. Mahieu1, M. Desmonts2, F. Germon3, V. Herbreteau4, A. Martins5, R. Symoneaux6, C. Urbano7 1INRAE, France, 2AERIAL, France, 3AGROTEC, France, 4ACTALIA, France, 5ENILIA-ENSMIC, France, 6ESA, France, 7SensoStat, France |
|  **12:10-12:40** | **Refreshment break** |
|  **12:40-13:15** | **Plenary Session 7 Gerry (Betina)** |
| **[KN09] User voice hacktivists in action: Engage users to co-design and drive the Food Revolution****Victoire Dairou,** *Danone, France* |
| **13:15-13:45** | **Closing ceremony and next meeting announcement Kees and Betina** |