

ESN members and partners at EuroSense2018

## Monday 3 Sept 2018

09:00 - 09:35

**Make the healthy choice the happy choice - the role of taste in satiation**

*Kees de Graaf, Wageningen University, The Netherlands*

09:35 - 09:50

**Individual differences in food texture perception and preferences: A cross - national study in school - aged children**

*M. Laureati, B. Alfaro, V. Lengard Almlı (Nofima/Norway), H. Jilani, L. Methven, M. Sandell, P. Sandvik, M. Wallner, G. Zeinstra*

09:35 - 09:50

ESN Workshop

**In-context consumer research: benefits and opportunities for immersive techniques**

*L. Dreyfus (Biofortis, France), C. Porcherot (Firmenich, Switzerland), F. Sinesio (CREA, Italy), S. Henneberg (isi, Germany), L. Depoortere (haystack, Belgium), J.A. McEwan (ESN research manager)*

10:20 - 10:35

**Colouring perception: Evidence from sensory, associative and neuroscientific research on nudging attractiveness of healthier foods through package colour**

*I.O.J.M. Tijssen, E.H. Zandstra, C. de Graaf, G. Jager (Wageningen University, The Netherlands)*

11:35 - 11:40

**The role of taste in the acceptance of vegetables**

*V.L. van Stokkom, C. de Graaf, O. van Kooten, M. Stieger (Wageningen University, The Netherlands)*

12:10-12:15

**A new validated questionnaire for well-being substantiation**

*L. Dreyfuss\*, K. Guillamet, (BIOFORTIS, France)*

15:00 - 15:15

**Context Matters: The effect of consumption context on consumer hedonics, emotional response and product choice**

*M. Nijman, C. Hidrio (Anheuser-Busch InBev, Belgium), F. Dehrman, R. Ford, J. Hort*

15:00 - 15:15

**Beyond feeling full - a detailed characterisation of the appetite reducing effects of protein compared to carbohydrate**

*B.V. Andersen, O.J. Hulme, D.V. Byrne (Aarhus University, Denmark)*

15:15-15:30

**Drivers of liking and disliking of eight prototypes of a nutritious drink developed for adults and adults with HIV**

**living in food insecurity in Malawi: An open-ended question study**

*S. Rodas-Moya, R. Stadler, C. de Graaf, S. de Pee, B. Piqueras-Fiszman (Wageningen University, The Netherlands)*

15:30 – 15:45

**Liking differences unfolded - a study to explain how immersive contexts lead to more differentiated liking scores**

*R. Möslein, M. Strack, (isi GmbH, Germany)*

## **Tuesday 4 September**

09:30 - 09:45

**How task instructions affect performance on the unspecified tetrad test**

*J.C. Castura, S.K. King, K. Phipps (Compusense Inc., Canada)*

09:45 - 10:00

**Barry Callebaut strikes gold with chocolate as a Symphony for the Senses. How functional, emotional and sensory profiling supports chocolate innovation**

*L. Depoortere, J. Ryckmans (Haystack International, Belgium)*

10:15 - 10:30

**The development of basic taste preferences in 4-6-year olds**

*F.F.F. Vennerød, V.L. Almli, Nofima, Norway, University of Oslo, Norway*

10:30 - 10:45

**From first to last bite: Emotions change from high to low arousal and dominant sensations built - up during multiple bite assessment of yogurt**

*R. van Bommel, M. Stieger (Wageningen University, The Netherlands), N. Boelee, P. Schlich (INRA, France), G. Jager*

10:30 - 10:45

**Understanding consumer segmentation in product perception thanks to Semi-Markov Chains modeling of TDS data**

*G. Lecuelle, M. Visalli (INRA, France), H. Cardot, P. Schlich (INRA, France)*

10:45 - 11:00

**Flipping the script: Using TCATA to investigate differences between participants rather than products**

*M. Thibodeau, J. Mitchell, J. Castura (Compusense Inc., Canada), H. Pickering, G. Pickering*

10:45 - 11:00

**All you need to know about panel and panellist performance**

*T. Worch\*, A. Hasted, (Qi Statistics Ltd, UK)*

11:30 - 11:35

**The relative influence of product intrinsic and extrinsic factors on sweetness perception in non-carbonated fruit beverages**

*Q.J. Wang, L.A. Mielby, A.K. Thybo, A.S. Bertelsen, U. Kidmose (University of Aarhus, Denmark), C. Spence, D.V. Byrne (University of Aarhus, Denmark)*

11:50 - 11:55

**Investigating the influence of different mouth behaviour on expectations of satiation and satiety**

*Q.C. Nguyen, T. Naes, P. Varela (Nofima AS, Norway)*

12:00 - 12:05

**Crossmodal associations between flavours and shapes can be used to set up consumer expectations**

*I. Gil-Pérez, I. Lidón, R. Rebollar, B. Piqueras-Fiszman (Wageningen University, The Netherlands)*

12:25 - 12:30

**Studying product likers from gazing behavior, wanting to try, expected liking to tasted liking. A case study with Austrian wafers**

*T.M.H. Vu (University of Natural Resources and Life Sciences, Austria), V.P. Tu, T. Koll, K. Duerrschmid*

14:30 - 14:45

**The clash between naturalness and processed perception in plant-based foods**

*P. Varela (Nofima, Norway), K.S. Mhyrer, V. Fifi (Centre des Sciences du Goût et de l'Alimentation, France), G. Arvisenet, A. Gonera (Nofima, Norway), D. Valentin (Centre des Sciences du Goût et de l'Alimentation, France)*

15:15 - 15:30

**Exploring duckweed acceptability among Dutch consumers: The influence of meal context and information provision**

*G.G. Zeinstra (Wageningen University), M.F.A. de Beukelaar, J.J. Mes, A.R.H. Fischer*

15:15 -15:30

**Toppings facilitate oral processing behavior of bread and crackers**

*A.C. van Eck (Wageningen University, The Netherlands), V. Fogliano, E. Scholten, M.A. Stieger*

15:30 - 15:45

**Development of gateway foods with seaweeds targeted children**

*A. Alsted (University of Copenhagen, Denmark), A. Beim, A. Olsen, M.B. Frøst*

15:30 - 15:45

**Using physiology to implicitly and continuously measure cooking and tasting experiences**

*A-M. Brouwer,, C. Gjaltema, J.B.F. van Erp, M.A. Hogervorst, P. Nijdam, E. van Dam, W. Oldenhof, E.H. Zandstra (Wageningen University, The Netherlands)*

## **Wednesday 5 September**

10:30 - 10:45

**Social responsibility: The often forgotten side of sensory & consumer science**

*P. Varela (Nofima, Norway), G. Ares, K. Appleton, C. Gomez Corona, V. Almlí (Nofima, Norway)*

10:45 -11:00

**The impact of mental simulation on desire and choice between hedonic and utilitarian food products**

*N.C. Muñoz-Vilches, C.M. van Trijp, B. Piqueras-Fiszman (Wageningen University, The Netherlands)*

10:45 - 11:00

**CATA or JAR - Do they reveal different drivers of liking?**

*M. Øvrum Gaarder (Nofima, Norway), I. Berget, E. Hallenstvedt, P. Varela*

11:00 - 11:15

**LikeWant: A new methodology to measure implicit wanting for flavours and fragrances**

*D. Cereghetti, C. Chillà, C. Porcherot, I. Cayeux, S. Delplanque, Firmenich SA, Switzerland, University of Geneva, Switzerland*

11:00 -11:15

**Using a combined temporal approach with consumers to evaluate the influence of ethanol on drivers of liking for beer**

*I. Ramsey, C. Ross, R. Ford, I. Fisk, Q. Yang, J. Gomez-Lopez (Campden BRI, UK), J. Hort*

11:15 - 11:30

**Measuring the emotional impact of sweet snacks: Implicit vs explicit methodology**

*I. Cacique (Sensory Dimensions Ltd, UK), E. Chang, A. Dean, L. Hewson, T. Hollowood*

11:15 -11:30

**Effect of mechanical properties and flavour of carrot particles added to soups on expected and perceived sensory properties and liking**

M. Santagiuliana (Wageningen University, The Netherlands) I. van de Hoek, M. Stieger, E. Scholten, B. Piqueras-Fiszman

11:30 - 11:45

**Novel consumer methods for product characterisation**

M.C. Chambault (Campden BRI, UK)

11:45 -12:00

**Are insights into consumers' product preferences just a finger swipe away?**

A.A. Kraus (*isi GmbH, Germany*), L. Sandvoß, M. Tischler, J. Wagenlehner, M. Strack

This is not an official programme, mistakes & omissions are possible (and probable)