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## Consumer-led development of novel sea buckthorn-based beverages

Geertsen, Julie; Allesen-Holm, Bodil Helene; Byrne, Derek Victor; Giacalone, Davide

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<b>Poster Programme</b>
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Poster Session	Presentation Date	Presentation Time	Poster Numbers	Pin Up	Take Down
1	Monday 8 September	13:00-14:00	P001-P185 And all oral posters	Sunday 7 September from 13:00	Monday 8 September by 16:00
2	Tuesday 9 September	14:00-15:00	P186-P367 Any late posters And all oral posters	Tuesday 9 September from 08:30	Wednesday 10 September by 13:00

### Poster Session 1

Poster Number	Poster Title
[P001]	<b>Elderly people's preference for meal appearance and composition</b> M.D. Aaslyng*, M.A. Tørrngren, L. Meinert, <i>Danish Meat Research Institute, Denmark</i>
[P002]	<b>Sensorial analysis of the usage of soy sauce as a strategy to lower sodium intake</b> M.E.M. Pinto-e-Silva, L. Aburad*, A.P.G. Geraldo, R.R.B. Silva, <i>Universidade de São Paulo, Brazil</i>
[P003]	<b>Varietal and harvesting time effects on physical characteristics and acceptability of roasted fresh orange maize hybrids</b> E.O. Alamu* <sup>1</sup> , B. Maziya-Dixon <sup>1</sup> , O. Olaofe <sup>2</sup> , A. Menkir <sup>1</sup> , <sup>1</sup> <i>International Institute of Tropical Agriculture (IITA), Nigeria</i> , <sup>2</sup> <i>Ekiti State University (EKSU), Nigeria</i>
[P004]	<b>The effect of different Ca preparates on the sensory quality of functional beverages with dietary fibers</b> A. Liutkevicius, G. Alencikiene*, V. Speiciene, A. Miezeleiene, <i>Kaunas University of Technology, Lithuania</i>
[P005]	<b>Implementing sensory panel methods in sensory focus groups to achieve more actionable recommendations for product development</b> T. Alex* <sup>1</sup> , O. Gautreau <sup>1</sup> , <sup>1</sup> <i>SAM Sensory and Marketing International GmbH, Switzerland</i> , <sup>2</sup> <i>SAM Sensory and Marketing International GmbH, France</i>
[P006]	<b>One new food a day: Frequent one-time exposures to unfamiliar foods improve preadolescent children's willingness to try new foods</b> V.L. Almli* <sup>1</sup> , A. Nilsen <sup>2,1</sup> , I. Berget <sup>1</sup> , N. Lien <sup>2</sup> , M. Hersleth <sup>1</sup> , <sup>1</sup> <i>Nofima, Norway</i> , <sup>2</sup> <i>Institute of Basic Medical Sciences, Faculty of Medicine, University of Oslo, Norway</i>
[P007]	<b>SensMixed - an R-package for mixed effects modelling for sensory and consumer data</b> I.S. Amorim* <sup>1,2</sup> , A. Kuznetsova <sup>1</sup> , R.R. Lima <sup>2</sup> , R.H.B. Christensen <sup>1</sup> , P.B. Brockhoff <sup>1</sup> , <sup>1</sup> <i>Technical University of Denmark, Denmark</i> , <sup>2</sup> <i>Universidade Federal de Lavras, Brazil</i>
[P008]	<b>Measures of sensory satisfaction and overall satisfaction lead to a more detailed understanding of consumer's affective product perception than measures of liking alone</b> B.V. Andersen* <sup>1</sup> , G. Hyldig <sup>1</sup> , I. Viemose <sup>2</sup> , S. Jensen <sup>3</sup> , J. Laugesen <sup>2</sup> , W.L.P. Bredie <sup>2</sup> , <sup>1</sup> <i>Technical University of Denmark, Denmark</i> , <sup>2</sup> <i>University of Copenhagen, Denmark</i> , <sup>3</sup> <i>Aarhus University, Denmark</i>
[P009]	<b>Size matters! Does serving size affect the result when conducting acceptance tests?</b> B.V. Andersen* <sup>1</sup> , S. Jensen <sup>2</sup> , G. Hyldig <sup>1</sup> , <sup>1</sup> <i>Technical University of Denmark, Denmark</i> , <sup>2</sup> <i>Aarhus University, Denmark</i>
[P010]	<b>Evaluating size of differences between products</b> P. Arents* <sup>1</sup> , M. Foucras <sup>1</sup> , C. Perrin <sup>2</sup> , <sup>1</sup> <i>Givaudan, The Netherlands</i> , <sup>2</sup> <i>Givaudan, Switzerland</i>
[P011]	<b>Do wine consumers use the terms included in the mouth-feel wheel when thinking about astringency?</b> L. Vidal, A. Giménez, G. Ares*, <i>Universidad de la República, Uruguay</i>
[P012]	<b>Does a product-focused food choice questionnaire predict consumer responses to a choice conjoint task?</b> L. Vidal, A. Giménez, G. Ares*, <i>Universidad de la República, Uruguay</i>
[P013]	<b>Does personality influence snacking choices among adolescents?</b> F. Mawad, M. Benedetti, A. Giménez, G. Ares*, <i>Universidad de la República, Uruguay</i>
[P014]	<b>Evaluation of data aggregation in polarized sensory positioning</b> L. Antúnez <sup>1</sup> , A. Salvador <sup>2</sup> , L. de Saldamando <sup>1</sup> , P. Varela <sup>3</sup> , A. Giménez <sup>1</sup> , G. Ares* <sup>1</sup> , <sup>1</sup> <i>Universidad de la República, Uruguay</i> , <sup>2</sup> <i>Instituto de Agroquímica y Tecnología de Alimentos, Spain</i> , <sup>3</sup> <i>Nofima, Norway</i>
[P015]	<b>Paper withdrawn</b>
[P016]	<b>An eye tracking analysis of consumer attention to a weight-loss beverage TV commercial</b> M. Asakawa*, M. Okano, <i>Bunkyo University, Japan</i>
[P017]	<b>High intensity sweeteners in espresso coffee: Quantitative descriptive analysis and time-intensity analysis</b> B. Azevedo*, H. Bolini, F. Schmidt, <i>Unicamp, Brazil</i>
[P018]	<b>Investigation of facial coding as a means of evaluating NPD concepts</b> P. Bailey*, A. Franklin, C. Barnagaud, <i>MMR Research Worldwide, UK</i>

Poster Number	Poster Title
[P019]	<b>Italian taralli as typical bakery products: Sensory and physical measurements to assess their quality</b> S. Barbieri*, F. Balestra, P. Rocculi, T. Gallina Toschi, A. Bendini, <i>Bologna University, Italy</i>
[P020]	<b>Sensory quality of RTE vegetables in MAP related to some food security parameters over storage</b> C.D. Barbosa* <sup>1,2</sup> , M.R.A. Alves <sup>1,2</sup> , O. Morais <sup>1</sup> , M.B.P.P. Oliveira <sup>2</sup> , <sup>1</sup> <i>Instituto Politécnico de Viana do Castelo-ESTG, Portugal</i> , <sup>2</sup> <i>REQUIMTE-Universidade do Porto, Portugal</i>
[P021]	<b>Acceptation of sensory labelling by consumers</b> R. Barrena*, T. García, <i>Universidad Pública de Navarra, Spain</i>
[P022]	<b>Comparing free choice profile and flash profile for the sensory characterization of Brazilian cherry nectars</b> A.M. Barros-Marcellini* <sup>1</sup> , R. Deliza <sup>2</sup> , P.S. Marcellini <sup>1</sup> , C.T.G.B. Mattos <sup>2</sup> , A. Rosenthal <sup>2</sup> , <sup>1</sup> <i>Federal University of Rio de Janeiro, Brazil</i> , <sup>2</sup> <i>Embrapa Food Technology, Brazil</i>
[P023]	<b>Age and gender effect on reported liking and intake of coarse vegetables: A Danish cross-sectional survey</b> T.K. Beck*, S. Jensen, U. Kidmose, <i>Aarhus University, Denmark</i>
[P024]	<b>Age and gender effect on reported liking of basic tastes among adult Danish consumers</b> T.K. Beck*, S. Jensen, U. Kidmose, <i>Aarhus University, Denmark</i>
[P025]	<b>Biotechnology on food production: A quali-quantitative approach</b> T.G. Ribeiro, J.H. Behrens*, <i>University of Campinas, Brazil</i>
[P026]	<b>A comparison of methods to include different variance/error structures of sensory and consumer data</b> F. Belmonte*, R.H.B. Christensen, P.B. Brockhoff, <i>Technical University of Denmark, Denmark</i>
[P027]	<b>Impact of number of samples on consumer acceptance, intensity and ideal ratings</b> R. Boekholt*, P.H. Punter, K. Nuijten, <i>OP&amp;P Product Research, The Netherlands</i>
[P028]	<b>Can you use consumer focus groups to develop and test package design?</b> R.P. Hamlin <sup>1</sup> , M. Gin <sup>1</sup> , J. Bogue* <sup>2</sup> , <sup>1</sup> <i>University of Otago, New Zealand</i> , <sup>2</sup> <i>University College Cork, Ireland</i>
[P029]	<b>"Harmony" of extra virgin olive oils (EVOOs) / insights from the long-term project "International Olive Oil Award - Zurich"</b> M. Popp, A. Bongartz*, <i>ZHAW - Zurich University of Applied Sciences, Switzerland</i>
[P030]	<b>"SENPAN" - Swiss panel of elderly people / insights into nutritional and sensory changes in elderly people</b> J. Rudolf, S. Clauss, J. Kinner, A. Bongartz*, C. Brombach, <i>ZHAW - Zurich University of Applied Sciences, Switzerland</i>
[P031]	<b>Insights into sensory changes in elderly people / "SENPAN" - Swiss panel of elderly people</b> J. Rudolf, J. Kinner, A. Bongartz*, <i>ZHAW - Zurich University of Applied Sciences, Switzerland</i>
[P032]	<b>The impact of age on perception / Liking of sucrose and citric acid enriched apple juices in young and elderly people</b> M. Bruckner, J. Kinner, A. Bongartz*, <i>ZHAW - Zurich University of Applied Sciences, Switzerland</i>
[P033]	<b>Salty and umami congruent odor improve palatability of salt-reduced foods</b> K. Bonkohara*, M. Fuji, S. Noma, N. Igura, M. Shimoda, <i>Kyushu University, Japan</i>
[P034]	<b>Consumers' preferences and taste perception toward raw and heated cheeses</b> C. Bord*, A. Miyatani, D. Guerinon, A. Lebecque, <i>VetAgro Sup, France</i>
[P035]	<b>Interest of complementary methods for understanding consumer choice. Example of French bread nutritionally improved</b> C. Bord* <sup>1</sup> , A. Miyatani <sup>1</sup> , D. Guerinon <sup>1</sup> , A. Chatillon <sup>2</sup> , A. Vera <sup>3</sup> , A. Lebecque <sup>1</sup> , <sup>1</sup> <i>VetAgro Sup, France</i> , <sup>2</sup> <i>LIMAGRAIN, France</i> , <sup>3</sup> <i>Phil XN, France</i>
[P036]	<b>The role of involvement and familiarity on overall acceptability of meat products</b> M. Borgogno* <sup>1</sup> , A.V. Cardello <sup>2</sup> , S. Favotto <sup>1</sup> , E. Piasentier <sup>1</sup> , <sup>1</sup> <i>University of Udin, Italy</i> , <sup>2</sup> <i>U.S. Army Natick Soldier RD&amp;E Center, USA</i>
[P037]	<b>R-packages for sensometrics by DTU Compute</b> P.B. Brockhoff*, A. Kuznetsova, R.H.B. Christensen, <i>Danish Technical University, Denmark</i>
[P038]	<b>Development of a predictive model for consumer appreciation of different meat products</b> K. Broucke, G. Van Royen, T. Rysman*, <i>ILVO, Belgium</i>
[P039]	<b>Branding moderates the impact of effort on food intake</b> T.A. Brunner, <i>Bern University of Applied Sciences, Switzerland</i>
[P040]	<b>Factors affecting check all that apply (CATA) responses</b> D.T. Buck* <sup>1</sup> , A. Hasted <sup>2</sup> , Y. Taylor <sup>1</sup> , <sup>1</sup> <i>product perceptions ltd., UK</i> , <sup>2</sup> <i>QI Statistics, UK</i>
[P041]	<b>Consumers perception from three regions of Brazil concerning lipsticks differences</b> J.T. Bueno* <sup>1</sup> , M.C. Marcolini <sup>1</sup> , D.A. Maciel <sup>1</sup> , S. Féderle <sup>1</sup> , V.V. Silva <sup>1</sup> , C. Neto <sup>1</sup> , M.T. Paccola <sup>1</sup> , M. Lorencini <sup>1</sup> , V.M. Di Mambro <sup>1</sup> , <sup>1</sup> <i>Cencoderma Instituição de Pesquisa, Brazil</i> , <sup>2</sup> <i>Sensenova Desenvolvimento e Pesquisa Sensorial, Brazil</i>
[P042]	<b>Sensory evaluation of shine in nail polishes using similar methodology to Munsell Color Test®</b> J.T. Bueno*, M.C. Marcolini, S. Federle, D.S.C. Budie, M. Lorencini, V.M. Di Mambro, <i>Cencoderma Instituição de Pesquisa, Brazil</i>

Poster Number	Poster Title
[P043]	<b>Comparison of sensory characteristics of meat from red deer, fallow deer and Aberdeen Angus and Holstein cattle</b> D. Bureš*, L. Bartoň, R. Kotrba, <i>Institute of Animal Science, Czech Republic</i>
[P044]	<b>Hedonic napping®: A new way of combining descriptive and hedonic data for numerous products</b> H. Cadiou*, L. Defeyter, F. Abiven, <i>Reperes, France</i>
[P045]	<b>Identification of sensory attributes driving overall perceived quality of smoothies</b> E. Campo* <sup>1</sup> , M. Lozano <sup>1</sup> , E. Arias <sup>1</sup> , S. Remón <sup>1</sup> , <sup>1</sup> <i>University of Zaragoza, Spain</i> , <sup>2</sup> <i>Aula Dei Scientific and Technological Park, Spain</i>
[P046]	<b>Relationship between aromatic profile and acceptability of sourdough gluten-free breads</b> E. Campo*, L. Del Arco, A.I. Negueruela, R. Oria, A. Ferrer, <i>University of Zaragoza, Spain</i>
[P047]	<b>Emotion questionnaires: The effect of the number of emotions on consumer responses</b> A.V. Cardello* <sup>1</sup> , M. Bogogno <sup>2</sup> , C. Craig <sup>1</sup> , L.L. Lesher <sup>1</sup> , <sup>1</sup> <i>U.S. Army Natick RD&amp;E Center, USA</i> , <sup>2</sup> <i>University of Udine, Italy</i>
[P048]	<b>Linking sensory characteristics of apples by the age of the respondent and the colour of the breed</b> L. Casetti* <sup>1</sup> , C. Brugger <sup>2</sup> , T. Brunner <sup>1</sup> , <sup>1</sup> <i>Bern University of Applied Sciences, Switzerland</i> , <sup>2</sup> <i>Agroscope, Switzerland</i>
[P049]	<b>The interplay of qualitative and quantitative messages in shaping consumers' preferences for food safety under various certifying regimes: The case of Lebanon</b> A. Chalak*, M. Abiad, <i>American University of Beirut, Lebanon</i>
[P050]	<b>Exploring tablets for undergraduate school work</b> Y. Chung, D. Chambers*, L. Lo, <i>Kansas State University, USA</i>
[P051]	<b>Influence of orthonasal stimulation on liking and perceived flavour intensity</b> M-H. Chapalay*, P. Bürgisser, P. Hulliger, L. Stegmüller, T. Brunner, <i>Bern University of Applied Sciences, Switzerland</i>
[P052]	<b>Dynamism of flavour perception phenomena: Complementarity of sensory and instrumental temporal methods</b> M. Charles* <sup>1</sup> , A. Romano <sup>1</sup> , S. Yener <sup>1,2</sup> , M. Barnabà <sup>3</sup> , F. Biasoli <sup>1</sup> , L. Navarini <sup>3</sup> , F. Gasperi <sup>1</sup> , <sup>1</sup> <i>Fondazione Edmund Mach, Italy</i> , <sup>2</sup> <i>Leopold-Franzens Universität Innsbruck, Austria</i> , <sup>3</sup> <i>Illycaffè S.p.a., Italy</i>
[P053]	<b>Influence of different climatic conditions on the sensory quality of apples</b> M.L. Corollaro <sup>1,2</sup> , M. Charles* <sup>1</sup> , L. Manfrini <sup>2</sup> , I. Endrizzi <sup>1</sup> , E. Aprea <sup>1</sup> , A. Zanella <sup>3</sup> , L. Corelli Grapadelli <sup>2</sup> , F. Gasperi <sup>1</sup> , <sup>1</sup> <i>Fondazione Edmund Mach, Italy</i> , <sup>2</sup> <i>Alma Mater Studiorum - University of Bologna, Italy</i> , <sup>3</sup> <i>Research Centre for Agriculture and Forestry Laimburg, Italy</i>
[P054]	<b>Sensory comparison of organically and conventionally produced scab-resistant apples</b> M. Charles*, M.L. Corollaro, J. Zambanini, E. Aprea, I. Endrizzi, F. Gasperi, <i>Fondazione Edmund Mach, Italy</i>
[P055]	<b>Instrumental colour evaluation and visual consumer study of commercial beverages made with fruit juice and milk</b> R. Fernández-Vázquez <sup>1</sup> , C.M. Stinco <sup>1</sup> , F.J. Heredia <sup>1</sup> , C. Chaya* <sup>2</sup> , I.M. Vicario <sup>1</sup> , <sup>1</sup> <i>University of Seville, Spain</i> , <sup>2</sup> <i>Technical University of Madrid, Spain</i>
[P056]	<b>Sensory characterization and consumer acceptance of la mancha trujillo melons fertilized with different dosages of pomace compost</b> E. Sánchez-Palomo <sup>1</sup> , M.A. Ferrer-Valverde <sup>1</sup> , C. Chaya* <sup>2</sup> , M.A. González-Viñas <sup>1</sup> , <sup>1</sup> <i>University of Castilla-La Mancha, Spain</i> , <sup>2</sup> <i>Technical University of Madrid, Spain</i>
[P057]	<b>Drivers of linking for the lotus root <i>Bugak</i> (Korean traditional fried dishes)</b> J.E. Yang <sup>1</sup> , J.H. Lee <sup>1</sup> , Y.O. Song <sup>2</sup> , E. Choe <sup>3</sup> , L. Chung* <sup>1</sup> , <sup>1</sup> <i>Kyung Hee University, Republic of Korea</i> , <sup>2</sup> <i>Pusan National University, Republic of Korea</i> , <sup>3</sup> <i>Inha University, Republic of Korea</i>
[P058]	<b>Conjoint analysis between sensorial characteristics, nutritional properties and price ranges of breakfast cereals</b> C.T. Colantonio* <sup>1</sup> , L.E. Lemarcis <sup>1</sup> , L.M. Levi <sup>1</sup> , F.N. Fernandes Carvalho <sup>1</sup> , M.L. Marand <sup>1</sup> , A.M. Appriou <sup>1</sup> , P.L.A.M. Pensé-Lheritier <sup>1</sup> , T.B. Thuillier <sup>2</sup> , <sup>1</sup> <i>Ecole de Biologie Industrielle, France</i> , <sup>2</sup> <i>ABT Informatique, France</i>
[P059]	<b>Linking consumer emotions and liking responses with sensory characteristics to drive growth of the nutrition bar category in the United States and Europe</b> C.C. Conley*, L.K. Hendrix, K.A. Hogan, <i>DuPont Nutrition &amp; Health, USA</i>
[P060]	<b>Are consumers concerning about food colors?</b> D.P.R. Azeredo <sup>1</sup> , L.S.M. Moura <sup>1</sup> , A. Cruz* <sup>1</sup> , A. Sabaa-Srur <sup>2</sup> , E.A. Esmerino <sup>2</sup> , <sup>1</sup> <i>IFRJ, Brazil</i> , <sup>2</sup> <i>UFRRJ, Brazil</i>
[P061]	<b>Contribution of mindfulness-based theory to product testing: A pilot study</b> C. Cuny* <sup>1</sup> , L. Strub <sup>2</sup> , <sup>1</sup> <i>Grenoble Ecole de Management, France</i> , <sup>2</sup> <i>Grenoble Ecole de Management, France</i>
[P062]	<b>SounBe, an innovative sound project tool involving sensory analysis: New possible applications in food consumption</b> D. Dal Palù*, C. De Giorgi, B. Lerma, <i>Politecnico di Torino, Italy</i>

Poster Number	Poster Title
[P063]	<b>Interindividual differences in liking during repeated exposure to drink stimuli</b> J.R. Dalenberg <sup>*1,2</sup> , L. Nanetti <sup>1,2</sup> , R.J. Renken <sup>1,2</sup> , R.A. de Wijk <sup>1,3</sup> , G.J. ter Horst <sup>1,2</sup> , <sup>1</sup> Top Institute Food and Nutrition, The Netherlands, <sup>2</sup> University Medical Center Groningen, The Netherlands, <sup>3</sup> Wageningen University and Research Centre, The Netherlands
[P064]	<b>Facial expressions and autonomous nervous system responses elicited by tasting different juices</b> L. Danner <sup>*1,2</sup> , S. Haindl <sup>3</sup> , K. Duerrschmid <sup>1</sup> , <sup>1</sup> University of Natural Resources and Life Science (BOKU), Austria, <sup>2</sup> University of Applied Sciences Wiener Neustadt, Austria, <sup>3</sup> University of Vienna, Austria
[P065]	<b>Visual attention and choice behavior in multi-alternative choice situations</b> L. Danner <sup>*1,2</sup> , N. deAntoni <sup>1</sup> , T. Poscher <sup>1</sup> , K. Duerrschmid <sup>2</sup> , <sup>1</sup> University of Applied Sciences Wiener Neustadt, Austria, <sup>2</sup> University of Natural Resources and Life Sciences (BOKU), Austria
[P066]	<b>A possible behavioural approach to obesity: Links between visual cues in serving food and food consumption</b> L. De Carli <sup>*1</sup> , D. Dal Palù <sup>2</sup> , V. Bicchiega <sup>3</sup> , <sup>1</sup> Università di Torino, Italy, <sup>2</sup> Politecnico di Torino, Italy, <sup>3</sup> Istituto Auxologico Italiano IRCCS, Italy
[P067]	<b>Distinct single-bite eating phases demonstrated by electromyography</b> J. Derks <sup>1,2</sup> , R.A. de Wijk <sup>*1,3</sup> , C. de Graaf <sup>1,2</sup> , M. Stieger <sup>1,2</sup> , J.H.F. Bult <sup>1,4</sup> , <sup>1</sup> TI Food and Nutrition, The Netherlands, <sup>2</sup> Wageningen University, The Netherlands, <sup>3</sup> WUR, The Netherlands, <sup>4</sup> NIZO Food Research, The Netherlands
[P068]	<b>Tetrad test as a viable tool for decision tests in the food industry</b> M. Deck <sup>*</sup> , E. Heinloth, L. Bell, K. Jahnke, Kraft Foods Inc., R&D Munich, Germany
[P069]	<b>Effective communication of novelty: The case of ripened cheese</b> K.C. Deegan <sup>*</sup> , I. Palmujoki, J. Isotalo, H. Tuorila, University of Helsinki, Finland
[P070]	<b>Combining novel consumer methods for business concept insight: Applying eyetracking, ideal profiling, CATA on emotions and focus groups</b> C. Dehlholm <sup>*</sup> , G. Hansen, Danish Technological Institute, Denmark
[P071]	<b>The history of descriptive methods – A chronological overview</b> C. Dehlholm <sup>*1</sup> , W.L.P. Bredie <sup>2</sup> , <sup>1</sup> Danish Technological Institute, Denmark, <sup>2</sup> University of Copenhagen, Denmark
[P072]	<b>Brazilian consumers and the conceptualization of wellbeing in the context of food consumption</b> D.C.R. Oliveira <sup>1</sup> , R. Deliza <sup>*2</sup> , F.R. Rodrigues <sup>3</sup> , R.C. Souza <sup>1</sup> , G. Ares <sup>4</sup> , <sup>1</sup> IQ/Federal University of Rio de Janeiro, Brazil, <sup>2</sup> Embrapa Food Technology, Brazil, <sup>3</sup> DTA/Federal Rural University of Rio de Janeiro, Brazil, <sup>4</sup> Universidad de La República, Uruguay
[P073]	<b>Consumer attitude and preference towards frozen burgers</b> M.M. Viana <sup>1</sup> , V.L.S. Silva <sup>1</sup> , R. Deliza <sup>*2</sup> , C.S. Favaro-Trindade <sup>1</sup> , M.A. Trindade <sup>1</sup> , <sup>1</sup> University of São Paulo, Brazil, <sup>2</sup> Embrapa Food Technology, Brazil
[P074]	<b>Consumer perception of salt reduction in Minas Frescal cheese</b> C. Barros <sup>1</sup> , A. Rosenthal <sup>2</sup> , E.H. Walter <sup>2</sup> , R. Deliza <sup>*2</sup> , <sup>1</sup> Federal Rural University of Rio de Janeiro, Brazil, <sup>2</sup> Embrapa Food Technology, Brazil
[P075]	<b>The trade-off between nutritional benefits and price when evaluating a non-familiar product</b> K.R. Romano <sup>1</sup> , A. Rosenthal <sup>2</sup> , R. Deliza <sup>*2</sup> , <sup>1</sup> Federal Rural University of Rio de Janeiro, Brazil, <sup>2</sup> Embrapa Food Technology, Brazil
[P076]	<b>Tilapia cooked by different methods: Sensory characterization using Flash profile</b> J.C. Andrade <sup>1,2</sup> , W. Rocha <sup>1</sup> , R.C. Souza <sup>2</sup> , R. Deliza <sup>*3</sup> , J.R. Gonçalves <sup>1</sup> , <sup>1</sup> Institute of Food Technology, Brazil, <sup>2</sup> Federal University of Rio de Janeiro, Brazil, <sup>3</sup> Embrapa Food Technology, Brazil
[P077]	<b>Drivers of consumption of oral nutritional supplements in frail community and care home dwelling elderly: A means-end chain approach</b> L.C. den Uijl <sup>*1</sup> , S. Kremer <sup>1</sup> , G. Jager <sup>2</sup> , A.J. van der Stelt <sup>3</sup> , C. de Graaf <sup>2</sup> , J.B. Lawlor <sup>3</sup> , <sup>1</sup> Food & Biobased Research Wageningen UR, The Netherlands, <sup>2</sup> Wageningen UR, The Netherlands, <sup>3</sup> Danone Nutricia Research, The Netherlands
[P078]	<b>A new approach to analyse open-ended questions: Application on the concept of minerality in wine</b> P. Deneulin <sup>*1,4</sup> , Y. Le Fur <sup>2</sup> , L. Gautier <sup>3</sup> , F. Bavaud <sup>4</sup> , <sup>1</sup> Changins - University for Viticulture and Oenology, Switzerland, <sup>2</sup> AgroSup Dijon, France, <sup>3</sup> Université de Bourgogne, France, <sup>4</sup> University of Lausanne, Switzerland
[P079]	<b>Investigation of emotional expressions elicited by wine odour</b> A. Rivé, P. Deneulin <sup>*</sup> , Changins - University for Viticulture and Oenology, Switzerland
[P080]	<b>Development of a food-related identification test for olfactory assessment</b> M.Y. Denzer <sup>*</sup> , N. Thuerauf, J. Kornhuber, A. Buettner, FAU, Germany
[P081]	<b>Improving our knowledge on the role of TDS (total dissolved solids) on the flavour of water</b> V. García, M. Paraira, R. Devesa <sup>*</sup> , Aigües de Barcelona, Spain



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[P083]	<b>The influence of packing in purchase and repurchase decision of cosmetics products</b> M.C. Marcolini, J.T. Bueno, D.S.C. Budie, S. Federle, M. Lorencini, V.M. Di Mambro*, <i>Cencoderma Instituição de Pesquisa, Brazil</i>
[P084]	<b>The emperor's new nose</b> G.B. Dijksterhuis* <sup>1,2</sup> , D. de Grave <sup>1</sup> , <sup>1</sup> Unilever R&D, The Netherlands, <sup>2</sup> University of Copenhagen, Denmark
[P085]	<b>Do culture, food type, place of consumption and the sensory properties of food influence the emotional response of consumers?</b> G. Donadini* <sup>1</sup> , M.D. Fumi <sup>1</sup> , E. Kordialik-Bogacka <sup>2</sup> , <sup>1</sup> Università Cattolica del Sacro Cuore, Italy, <sup>2</sup> Lodz University of Technology, Poland
[P086]	<b>Too hot too cold or just right? Does the serving temperature affect the hedonic response of children to school meals?</b> G. Donadini*, M.D. Fumi, <i>Università Cattolica del Sacro Cuore, Italy</i>
[P087]	<b>First position effect on the emotional response of consumers: A case study in chocolate and beers</b> R. Dorado*, A. Picard, C. Pérez-Hugalde, C. Chaya, <i>Technical University of Madrid, Spain</i>
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[P091]	<b>Variability in sensory trained panels' performances</b> L. Dreyfuss*, H. Nicod, <i>Biofortis Sensory &amp; Consumer, France</i>
[P092]	<b>Napping® and free sorting, a reproducibility study using savoury samples</b> C. Dubreuil* <sup>1</sup> , L. Hewson <sup>2</sup> , J. Hort <sup>2</sup> , <sup>1</sup> Mars Petcare, UK, <sup>2</sup> University of Nottingham, UK
[P093]	<b>Memory description and liking of coloured cake</b> S. Jantathai <sup>1,2</sup> , A. Mukprasirt <sup>3</sup> , K. Duerrschmid* <sup>1</sup> , <sup>1</sup> University of Natural Resources and Life Sciences Vienna, Austria, <sup>2</sup> Maharakham University, Thailand, <sup>3</sup> King Mongkut's University of Technology, Thailand
[P094]	<b>Addition of vinegar to "cabeça de xara" made from Alentejano pig meat increases shelf life</b> M. Laranjo, M.E. Potes, M. Elias*, <i>Universidade de Évora, Portugal</i>
[P095]	<b>Influence of objective and subjective knowledge on the acceptability of different quality virgin olive oils</b> A.C. Ellis*, L. Raggio, C. Feller, A. Gámbaro, <i>Universidad de la República, Uruguay</i>
[P096]	<b>Arginine improves sensory acceptance of probiotic low sodium cheese</b> T. Felicio <sup>1</sup> , A. Cruz <sup>1</sup> , E. Esmerino* <sup>2</sup> , H. Bolini <sup>2</sup> , <sup>1</sup> IFRJ, Brazil, <sup>2</sup> UNICAMP, Brazil
[P097]	<b>Acceptability of probiotic Petit Suisse with jabuticaba skin extract</b> E.P.R. Pereira, R.N. Cavalcanti, A.G. Cruz, E.A. Esmerino*, M.A.A. Meireles, H.M.A. Bolini, J.A.F. Faria, <i>UNICAMP, Brazil</i>
[P098]	<b>Consumer acceptance of probiotic cream cheese with reduced sodium chloride content</b> E.M.V. Alves, E.A. Esmerino*, A.G. Cruz, H.M.A. Bolini, J.A.F. Faria, <i>UNICAMP, Brazil</i>
[P099]	<b>Descriptive sensory profile of powder chocolate beverage, sweetened with sucrose and different sweeteners</b> J.A. Paixão, E.A. Esmerino*, H.M.A. Bolini, <i>University of Campinas, Brazil</i>
[P100]	<b>Determination of drivers of liking on sodium reduced sausages with mechanically deboned poultry meat added of derivatives of garlic</b> C.N. Horita, E.A. Esmerino*, A.G. Cruz, F.M. Hayakawa, V.C. Messias, H.M.A. Bolini, M.A.R. Pollonio, <i>UNICAMP, Brazil</i>
[P101]	<b>Determination of ideal sweetness and sweetness equivalency of different sweeteners in chocolate milk beverage containing chia oil (Salvia hispanica)</b> J.B. Rodrigues, E.A. Esmerino*, H.M.A. Bolini, <i>UNICAMP, Brazil</i>
[P102]	<b>Determination of sensory attributes that influence acceptability of probiotic cottage cheeses by penalty analysis methodology</b> A.L.T. Jesus, E.A. Esmerino*, A.G. Cruz, H.M.A. Bolini, J.A.F. Faria, <i>UNICAMP, Brazil</i>
[P103]	<b>Determination of sensory profile on probiotic cream cheese with reduced sodium content</b> E.M.V. Alves, E.A. Esmerino*, A.G. Cruz, H.M.A. Bolini, J.A.F. Faria, <i>UNICAMP, Brazil</i>
[P104]	<b>Equivalence of salty taste by magnitude estimation test on probiotic cottage cheese</b> A.L.T. Jesus, E.A. Esmerino*, A.G. Cruz, I.F.O. Rocha, H.M.A. Bolini, J.A.F. Faria, <i>UNICAMP, Brazil</i>

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[P106]	<b>Influence of temperature, fat content and addition the sweeteners in acceptance and purchase intention of powder chocolate beverage</b> J.A. Paixão, E.A. Esmerino*, H.M.A. Bolini, <i>University of Campinas, Brazil</i>
[P107]	<b>Just-about-right test: An easy way to determine the influence of probiotic incorporation and sodium content reduction on cream cheese</b> E.M.V. Alves, E.A. Esmerino*, A.G. Cruz, H.M.A. Bolini, J.A.F. Faria, <i>UNICAMP, Brazil</i>
[P108]	<b>Sensory evaluation of acceptability of low sodium sausages with mechanically deboned chicken meat added of garlic compounds</b> C.N. Horita, E.A. Esmerino*, A.G. Cruz, F.M. Hayakawa, V.C. Messias, H.M.A. Bolini, M.A.R. Pollonio, <i>UNICAMP, Brazil</i>
[P109]	<b>Time-intensity profile of peach nectars sweetened with sucrose and different sweeteners</b> A.C.M.L. Da Silva, E.A. Esmerino*, H.M.A. Bolini, <i>UNICAMP, Brazil</i>
[P110]	<b>Development of references for sensory evaluation of lamb meat</b> I. Etaio*, L. Bravo-Lamas, G. Zudaire, E. Unzueta, X. Belaunzarán, F.J. Pérez-Elortondo, N. Aldai, <i>University of the Basque Country (UPV/EHU), Spain</i>
[P111]	<b>Is check-all-that-apply (CATA) appropriate to differentiate among meat products by consumers and to explain the liking?</b> M. Ojeda, I. Etaio*, M.P.F. Gil, M. Albisu, J. Salmerón, F.J. Pérez-Elortondo, <i>UPV/EHU, Spain,</i>
[P112]	<b>Panel training and qualification for sensory characterization of lamb meat</b> I. Etaio*, L. Bravo-Lamas, G. Zudaire, E. Unzueta, X. Belaunzarán, F.J. Pérez-Elortondo, N. Aldai, <i>University of the Basque Country; UPV/EHU, Spain</i>
[P113]	<b>Differences between female and male hedonic perceptions on fragrances</b> S. Federle*, J.T. Bueno, M.C. Marcolini, D.S.C. Budie, M. Lorencini, V.M. Di Mambro, <i>Cencoderma Instituição de Pesquisa, Brazil</i>
[P114]	<b>Evaluation of possible correlation among lasting, trail and strip intensity of fine fragrances</b> S. Federle*, D.S.C. Budie, J.T. Bueno, M.C. Marcolini, M. Lorencini, V.M. Di Mambro, <i>Cencoderma Instituição de Pesquisa, Brazil</i>
[P115]	<b>Olfactive performance evaluation of diffusers fragrances and sticks</b> S. Federle*, D.S.C. Budie, J.T. Bueno, M.C. Marcolini, M. Lorencini, V.M. Di Mambro, <i>Cencoderma Instituição de Pesquisa, Brazil</i>
[P116]	<b>Paper withdrawn</b>
[P117]	<b>Development of light cereal bar with banana and bifidobacterium animalis subsp. lactis BB12</b> C.V. Caravieri, T.M. Gama, V.V. Aquino, I. Racowski, J.P. Ferraz*, <i>Faculdade de Tecnologia Termomecânica, Brazil</i>
[P118]	<b>Sweetness equivalent of different sweeteners in probiotic vanilla ice cream</b> J.P. Ferraz*, H.M. Bolini, <i>Universidade Estadual de Campinas, Brazil</i>
[P119]	<b>Time-intensity analysis in prebiotic ice cream</b> J.P. Ferraz*, H.M.A. Bolini, <i>Universidade Estadual de Campinas, Brazil</i>
[P120]	<b>Predicting the sensory characteristics of French grape brandies on the basis of their volatile profiles</b> G. Fiches* <sup>1,2</sup> , I. Délérís <sup>2,3</sup> , A. Saint-Eve <sup>2,3</sup> , P. Brunerie <sup>1</sup> , I. Souchon <sup>2,3</sup> , <sup>1</sup> <i>Pernod Ricard Research Center, France,</i> <sup>2</sup> <i>INRA UMR782 GMPA, France,</i> <sup>3</sup> <i>AgroParisTech UMR782 GMPA, France</i>
[P121]	<b>CATA question for relating expected to satiety sensory properties</b> S. Fiszman* <sup>1</sup> , P. Morell <sup>2</sup> , P. Varela <sup>1</sup> , I. Hernando <sup>2</sup> , <sup>1</sup> <i>Instituto de Agroquímica y Tecnología de Alimentos (IATA CSIC), Spain,</i> <sup>2</sup> <i>Universitat Politècnica de Valencia, Spain</i>
[P122]	<b>Picture scales for evaluating relative expected satiety (R.E.S.)</b> S. Fiszman* <sup>1</sup> , P. Morell <sup>1</sup> , C. Ramírez <sup>2</sup> , A. Tárrega <sup>1</sup> , <sup>1</sup> <i>Instituto de Agroquímica y Tecnología de Alimentos (IATA CSIC), Spain,</i> <sup>2</sup> <i>Universidad de las Américas Puebla, Mexico</i>
[P123]	<b>What is satiating? Consumer perceptions of satiating foods</b> S. Fiszman* <sup>1</sup> , P. Varela <sup>1</sup> , P. Díaz <sup>2</sup> , M.B. Linares <sup>2</sup> , M.D. Garrido <sup>2</sup> , <sup>1</sup> <i>Instituto de Agroquímica y Tecnología de Alimentos (IATA-CSIC), Spain,</i> <sup>2</sup> <i>University of Murcia, Spain</i>
[P124]	<b>Effect of different concentrations of starch on gel beads shaping and firmness characteristics</b> D. Duarte <sup>1</sup> , P. Morais <sup>2</sup> , R. Pinheiro <sup>1,3</sup> , M.H. Gomes <sup>2</sup> , C. Barbosa <sup>1,4</sup> , A. Araujo <sup>1,3</sup> , S. Fonseca* <sup>1</sup> , M.R. Alves <sup>1,4</sup> , M. Vaz-Velho <sup>1</sup> , <sup>1</sup> <i>Instituto Politécnico de Viana do Castelo, Portugal,</i> <sup>2</sup> <i>Centro de Inovação e Tecnologia Agro-Alimentar, Portugal,</i> <sup>3</sup> <i>University of Minho, Portugal,</i> <sup>4</sup> <i>Laboratório Associado para a Química Verde, Portugal</i>

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[P126]	<b>Kinetics of consumption, an innovative tool to measure cat food palatability</b> J. Roguès, L. Le Pailh, C. Forges*, C. Nicéron, <i>Diana Pet Food, France</i>
[P127]	<b>Manipulating the ovine genotype and feeding regime to optimise the flavour and eating quality of Australian lamb – a sensory and consumer lead strategy</b> D.C. Frank*, R. Krishnamurthy, P. Watkins, U. Piyasiri, R.D. Warner, <i>CSIRO, Australia</i>
[P128]	<b>Sensory characterization of dry soup formulated with whole red rice extruded flour</b> M. Alcantara <sup>1</sup> , C.Y. Takeiti <sup>2</sup> , D.D.G.C. Freitas <sup>*2</sup> , S.C. Freitas <sup>2</sup> , <sup>1</sup> Federal Rural University of Rio de Janeiro, Brazil, <sup>2</sup> Embrapa Food Technology, Brazil
[P129]	<b>Using red rice flour and raspberry's pomace to create a cereal-based powder drink</b> R.C. Souza <sup>1</sup> , D.D.G.C. Freitas <sup>*2</sup> , C.Y. Takeiti <sup>2</sup> , S.C. Freitas <sup>2</sup> , R.G. Borguini <sup>2</sup> , <sup>1</sup> Universidade Federal do Rio de Janeiro, Brazil, <sup>2</sup> Embrapa Food Technology, Brazil
[P130]	<b>Influence of packaging in consumers' perception of cosmetic creams</b> A. Gámbaro*, A. Roascio, L. Boinbaser, E. Parente, <i>Universidad de la República, Uruguay</i>
[P131]	<b>Job sorting technique to assess the brand image of cream liqueurs</b> A. Gámbaro*, C. Ivankovich <sup>2</sup> , A. Roascio <sup>1</sup> , M. Miraballes <sup>1</sup> , M. Amarillo <sup>1</sup> , A. Pavlisko <sup>1</sup> , A. Araya <sup>2</sup> , <sup>1</sup> Universidad de la República, Uruguay, <sup>2</sup> Universidad de Costa Rica, Costa Rica
[P132]	<b>Effect of glass shape on behavioral and subjective responses in a real context of drink consumption</b> D. Clicerí <sup>1</sup> , E. Petit <sup>1</sup> , C. Garrel <sup>*2</sup> , A. Giboreau <sup>1</sup> , <sup>1</sup> Institut Paul Bocuse, France, <sup>2</sup> Research Center Pernod Richard, France
[P133]	<b>How could the style of the glass impact the perceptive and economic values of a drink?</b> C. Garrel <sup>*1</sup> , E. Petit <sup>2</sup> , L. Saulais <sup>2</sup> , D. Viala <sup>1</sup> , A. Giboreau <sup>2</sup> , <sup>1</sup> Pernod Ricard Research Center, France, <sup>2</sup> Center for Food and Hospitality, Institut Paul Bocuse, France
[P134]	<b>How to exploit JAR scales and CATA best, considering the interactions between product characteristics</b> O. Gautreau*, M. Kern, <i>SAM Sensory and Marketing International GmbH, France</i>
[P135]	<b>Consumer-led development of novel sea-buckthorn based beverages</b> J. Geertsen <sup>*1</sup> , D.V. Byrne <sup>2</sup> , B.H. Allesen-Holm <sup>1</sup> , D. Giacalone <sup>1</sup> , <sup>1</sup> University of Copenhagen, Denmark, <sup>2</sup> University of Aarhus, Denmark
[P136]	<b>Comparison of the computation method of panellist's discrimination ability, applied in MAM-CAP, to other approaches</b> A. Gere <sup>*1</sup> , M. Ladányi <sup>1</sup> , K. Dürschmid <sup>2</sup> , L. Sipos <sup>1</sup> , <sup>1</sup> Corvinus University of Budapest, Hungary, <sup>2</sup> University of Natural Resources and Life Sciences, Austria
[P137]	<b>Pair-wise correlation method: Impact of JAR attributes on overall liking</b> A. Gere <sup>*1</sup> , L. Sipos <sup>1</sup> , K. Dürschmid <sup>2</sup> , K. Héberger <sup>3</sup> , <sup>1</sup> Corvinus University of Budapest, Hungary, <sup>2</sup> University of Natural Resources and Life Sciences, Austria, <sup>3</sup> Hungarian Academy of Sciences, Hungary
[P138]	<b>The application of partial least squares regression and Jack-knife resampling for verification of product differences and important variables in consumer-based CATA profiles</b> A. Rinnan, D. Giacalone*, M.B. Frøst, <i>University of Copenhagen, Denmark</i>
[P139]	<b>The influence of product familiarity on situational appropriateness</b> D. Giacalone <sup>*1</sup> , S.R. Jaeger <sup>2</sup> , <sup>1</sup> University of Copenhagen, Denmark, <sup>2</sup> The New Zealand Institute for Plant & Food Research, New Zealand
[P140]	<b>Using a dynamic method based on video recording to describe drinking behavior in a real context: Identification of three types of drinkers</b> D. Clicerí <sup>1</sup> , E. Petit <sup>1</sup> , C. Garrel <sup>2</sup> , A. Giboreau <sup>*1</sup> , <sup>1</sup> The Center for Food and Hospitality Research, Institut Paul Bocuse, France, <sup>2</sup> Research Center Pernod Richard, France
[P141]	<b>What could food designers learn from chefs to innovate and please consumers?</b> A. Giboreau, <i>The Center for Food and Hospitality Research, Institut Paul Bocuse, France</i>
[P142]	<b>Exploring the use of survival analysis as a tool to predict freshness in minimally processed lettuce</b> A. Gimenez*, L. Vidal, L. Antunez, S. Barrios, M. Irazoqui, P. Lema, G. Ares, <i>Universidad de la Republica, Uruguay</i>
[P143]	<b>Comparison of rapid sensory characterization methodologies for the development of functional yogurts</b> R.S. Cadena <sup>1</sup> , D. Caimi <sup>1</sup> , I. Jaunarena <sup>1</sup> , I. Lorenzo <sup>1</sup> , L. Vidal <sup>1</sup> , G. Ares <sup>1</sup> , R. Deliza <sup>2</sup> , A. Giménez <sup>*1</sup> , <sup>1</sup> Universidad de la República, Uruguay, <sup>2</sup> Embrapa Food Technology, Brazil
[P144]	<b>How specific is specific enough? Exploring the need to design food product-specific emotion lists</b> A. Gmuer*, J. Nuessli Guth, M. Siegrist, <i>ETH Zurich, Switzerland</i>



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[P146]	<b>Impact of food consistency in dynamic perception of simple model systems</b> A.H.M. Goupil de Bouille <sup>*1</sup> , L. Laguna <sup>1</sup> , <sup>1</sup> Leatherhead Food Research, UK, <sup>2</sup> Leeds University, UK
[P147]	<b>Taking the consumer pulse on food labelling</b> N.J. Patterson, E. Gubish, A.H.M. Goupil de Bouille <sup>*</sup> , <i>Leatherhead Food Research, UK</i>
[P148]	<b>Taking the consumer pulse on sustainability</b> N.J. Patterson, E. Gubish, A.H.M. Goupil de Bouille <sup>*</sup> , <i>Leatherhead Food Research, UK</i>
[P149]	<b>Temporal dominance of sensation as new tool for sensory shelf life in food products</b> A.H.M. Goupil de Bouille <sup>*1</sup> , L. Laguna <sup>1</sup> , <sup>1</sup> Leatherhead Food Research, UK, <sup>2</sup> Leeds University, UK
[P150]	<b>Cross-cultural study on descriptive evaluation of table margarines in Hungary and in the United Kingdom</b> A. Györey <sup>1</sup> , A. Gere <sup>1</sup> , D. Jackson <sup>2</sup> , Z. Kókai <sup>1</sup> , A. Goupil de Bouillé <sup>*2</sup> , <sup>1</sup> Corvinus University of Budapest, Hungary, <sup>2</sup> Leatherhead Food Research, UK
[P151]	<b>Do claims really make a difference to the price consumers are willing to pay? A study of the price sensitivity meter with orange juices</b> S. Peleteiro Costa, A. Willey, J.S. Arden, A. Goupil de Bouillé <sup>*</sup> , <i>Leatherhead Food Research, UK</i>
[P152]	<b>How can consumers use temporal dominance of sensations method?</b> A. Györey <sup>1</sup> , D. Jackson <sup>2</sup> , Z. Kókai <sup>1</sup> , A. Goupil de Bouillé <sup>*2</sup> , <sup>1</sup> Corvinus University of Budapest, Hungary, <sup>2</sup> Leatherhead Food Research, UK
[P153]	<b>The impact of personal relevance and perceived product benefits on consumers' purchase intentions of hedonic and utilitarian food products with nutritional claims</b> N. Loebnitz, K. Grunert <sup>*</sup> , <i>Aarhus University, Denmark</i>
[P154]	<b>Dry-cured ham culture and factors determining their purchase intention</b> M.D. Guàrdia <sup>1</sup> , A. Claret <sup>1</sup> , E. Magallón <sup>2</sup> , J. Noguera <sup>1</sup> , L. Guerrero <sup>*1</sup> , <sup>1</sup> IRTA, Spain, <sup>2</sup> INGAFOOD, Spain
[P155]	<b>Sensory characterization of different varieties of peaches and nectarines (Prunus persica)</b> L. Guerrero <sup>*</sup> , A. Claret, T. Bianchi, M. Hortós, I. Díaz, I. Eduardo, M. Gratacós-Cubarsí, <i>IRTA, Spain</i>
[P156]	<b>Textural properties of different varieties of melon (Cucumis melo L.)</b> T. Bianchi, L. Guerrero <sup>*</sup> , M. Gratacós-Cubarsí, A. Claret, J.A. García-Regueiro, J. Argyris, J. Garcia-Mas, M. Hortós, <i>IRTA, Spain</i>
[P157]	<b>How the sweet taste changes when we see what we drink</b> G. Guido <sup>*</sup> , L. Piper, M. Pichierri, I. Prete, A. Mileti, E. De Franchis, <i>University of Salento, Italy</i>
[P158]	<b>Emotional responses to taste and package and their impact on food choice</b> S. Gutjar <sup>*1,2</sup> , C. De Graaf <sup>1,2</sup> , R.A. De Wijk <sup>1,3</sup> , G. Jager <sup>2</sup> , <sup>1</sup> Top Institute Food and Nutrition, The Netherlands, <sup>2</sup> Wageningen University, The Netherlands, <sup>3</sup> Wageningen UR Food & Biobased Research, The Netherlands
[P159]	<b>Development of e-Sensory - use of modern electronic methods for conducting "in home" sensory assessments</b> T.D.J. Hagan <sup>*</sup> , L.H. Majury, L.J. Farmer, <i>Agrifood and Bioscience Institute, UK</i>
[P160]	<b>Impact of variety and ripening on eating quality of peaches and nectarines</b> T.D.J. Hagan <sup>*</sup> , L. Majury, L.J. Farmer, A.W. Gordan, <i>Agri-Food and Bioscience Institute, UK</i>
[P161]	<b>Food labelled with health claims – estimation of health value and hedonic rating among young consumers</b> J. Hampshire <sup>*</sup> , L. Page, <i>University of Applied Sciences Fulda, Germany</i>
[P162]	<b>Study on shelf life of emulsified sauces and dressings being opened before storing</b> I. Pape <sup>1</sup> , K. Huber <sup>2</sup> , D. Hanrieder <sup>*1</sup> , <sup>1</sup> Hochschule Anhalt, Germany, <sup>2</sup> Byodo Naturkost GmbH, Germany
[P163]	<b>Attenuated oral fatty acid chemoreception is associated with excess energy intake</b> R.S.J. Keast, K.M. Azzopardi, L.P. Newman, R.Y. Haryono <sup>*</sup> , <i>Deakin University, Australia</i>
[P164]	<b>Consumer perception of meal satisfaction</b> P. Haugaard <sup>*</sup> , L. Lähteenmäki, <i>Aarhus University, Denmark</i>
[P165]	<b>Using sensory science to fight HIV: Optimization of a semisolid vaginal drug delivery system</b> J.E. Hayes <sup>*</sup> , T. Zaveri, R.J. Primrose, G.R. Ziegler, <i>Penn State, USA</i>
[P166]	<b>Temporal development of facial expressions and autonomic nervous system responses to food odors</b> W. He <sup>*1,2</sup> , S. Boesveldt <sup>2</sup> , C. de Graaf <sup>2</sup> , R.A. de Wijk <sup>1</sup> , <sup>1</sup> Wageningen University & Research Centre, The Netherlands, <sup>2</sup> Wageningen University, The Netherlands
[P167]	<b>Preferences of ready meal packages among senior consumers in Finland and in the Netherlands</b> E. Rusko <sup>1</sup> , A. Maaskant <sup>2</sup> , S. Kremer <sup>2</sup> , R. Ristiluoma <sup>3</sup> , A. Arvola <sup>1</sup> , R-L. Heiniö <sup>*1</sup> , <sup>1</sup> VTT Technical Research Centre of Finland, Finland, <sup>2</sup> Wageningen UR Food and Biobased Research, The Netherlands, <sup>3</sup> Taloustutkimus Oy, Finland

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[P168]	<b>Product information effects on consumers' evaluation of commercial and experimental salmon cakes</b> K. Pennanen <sup>1</sup> , R-L. Heiniö* <sup>1</sup> , K. Sveinsdottir <sup>2</sup> , E. Martinsdottir <sup>1</sup> , <sup>1</sup> VTT Technical Research Centre of Finland, Finland, <sup>2</sup> Matis ohf., Iceland
[P169]	<b>Giving products "identity" - Importance of a "Sensory DNA" for successful brands</b> S. Glassl <sup>1</sup> , R. Möslain <sup>2</sup> , A. Scharf <sup>1,2</sup> , S. Henneberg* <sup>2</sup> , <sup>1</sup> University of Applied Science Nordhausen, Germany, <sup>2</sup> isi GmbH, Germany
[P170]	<b>Strength and determinants of the First Position Effect (1PoE)</b> M. Brömlage, H-P. Volkmer, A. Scharf, M. Strack, S. Henneberg*, <i>isi Marketing Research &amp; Consulting, Sensory Analysis, Germany</i>
[P171]	<b>Flavour pairings; A consumer study of beer and cheese</b> L. Hewson* <sup>1</sup> , S. Woodford <sup>1</sup> , A. Barlow <sup>2</sup> , D. Cook <sup>1</sup> , <sup>1</sup> University of Nottingham, UK, <sup>2</sup> AllBeer, UK
[P172]	<b>Taste perception: The effect of menstrual cycle phase on taste sensitivity</b> L. Hewson*, H. Bunday, Q. Yang, J. Hort, <i>University of Nottingham, UK</i>
[P173]	<b>Global red wine flavour preferences: A cross-cultural study</b> R. Ristic <sup>1</sup> , A. Hoek* <sup>2</sup> , T.E. Johnson <sup>1</sup> , S.E.P. Bastian <sup>1</sup> , <sup>1</sup> The University of Adelaide, Australia, <sup>2</sup> University of Canberra, Australia
[P174]	<b>The wine neophobia scale (WNS)</b> R. Ristic <sup>1</sup> , T.E. Johnson <sup>1</sup> , H.L. Meiselman <sup>2</sup> , A. Hoek* <sup>3</sup> , S.E.P. Bastian <sup>1</sup> , <sup>1</sup> The University of Adelaide, Australia, <sup>2</sup> Herb Meiselman Training and Consulting Services, USA, <sup>3</sup> University of Canberra, Australia
[P175]	<b>Going green or not worth a red cent? An Australian online qualitative study into healthy and sustainable food behaviours to inform policy makers</b> A.C. Hoek* <sup>1</sup> , S.W. James <sup>2</sup> , S. Friel <sup>2</sup> , M.A. Lawrence <sup>3</sup> , D. Pearson <sup>1</sup> , <sup>1</sup> University of Canberra, Australia, <sup>2</sup> Australian National University, Australia, <sup>3</sup> Deakin University, Australia
[P176]	<b>Aroma analysis of apple cider using HS-SPME-GC/MS, GC-O and QDA</b> M. Holm* <sup>1</sup> , R. Kuldjärv <sup>1</sup> , <sup>1</sup> Competence Centre of Food and Fermentation Technologies (CCFFT), Estonia, <sup>2</sup> Tallinn University of Technology, Estonia
[P177]	<b>Neurobiology of age-related changes associated with liking of basic tastes</b> H.R. Hoogeveen* <sup>1,2</sup> , J.R. Dalenberg <sup>1,2</sup> , G.J. Ter Horst <sup>1,2</sup> , M.M. Lorist <sup>2,3</sup> , <sup>1</sup> Top Institute Food and Nutrition, Wageningen, The Netherlands, <sup>2</sup> University Medical Center Groningen, Groningen, The Netherlands, <sup>3</sup> University of Groningen, The Netherlands
[P178]	<b>Measuring emotion: The long and short of it</b> C. Eaton <sup>1</sup> , C. Chaya <sup>2</sup> , K.A. Smart <sup>3</sup> , J. Hort* <sup>1</sup> , <sup>1</sup> The University of Nottingham, UK, <sup>2</sup> Technical University of Madrid, Spain, <sup>3</sup> SABMiller plc, UK
[P179]	<b>Multisensory flow experience creation through augmented-reality interactive technology</b> T.L. Huang*, S.L. Liao, <i>Yuan Ze University, Taiwan</i>
[P180]	<b>Streaming sensory experience through media connecting: The impact of TV program on augmented-reality sensory IT usage behaviour</b> T.L. Huang*, S.L. Liao, <i>College of Management, Yuan Ze University, Taiwan</i>
[P181]	<b>Taste interactions in trinary mixtures of basic tastes - results from the Danish sensory inter-laboratory study</b> G. Hyldig* <sup>1</sup> , S. Møller <sup>2</sup> , K. Lorensen <sup>3</sup> , U. Kidmose <sup>4</sup> , <sup>1</sup> The Technical University of Denmark, Denmark, <sup>2</sup> DuPont Nutrition Biosciences, Denmark, <sup>3</sup> Arla Foods, Denmark, <sup>4</sup> Aarhus University, Denmark
[P182]	<b>Evaluation of the influence of cosmetic ritual on women night</b> C. Innocent* <sup>1</sup> , F. Duforez <sup>2</sup> , A. Dubois <sup>2</sup> , S. Rivoire <sup>1</sup> , <sup>1</sup> Laboratoires M&L, France, <sup>2</sup> European Sleep Center, France
[P183]	<b>Chemosensory reactivity and food neophobia in preschool children: Impact of smell, but not of taste</b> S. Monnery-Patris <sup>1</sup> , S. Wagner <sup>1</sup> , N. Rigal <sup>2</sup> , C. Schwartz <sup>1</sup> , C. Chabanet <sup>1</sup> , S. Issanchou* <sup>1</sup> , S. Nicklaus <sup>1</sup> , <sup>1</sup> INRA, France, <sup>2</sup> Paris-Ouest University, France
[P184]	<b>Does a weight loss goal influence consumer attitudes towards foods and beverages with appetite control claims?</b> D.C. Hunter, D.I. Hedderley, V.S. Jones, S.R. Jaeger*, <i>The New Zealand Institute for Plant &amp; Food Research Ltd, New Zealand</i>
[P185]	<b>Hedonic perceptions of buckwheat bread: Comparison between regular and not regular consumers of special types of bread</b> D. Jambrec*, M. Pestoric, M. Sakac, A. Mandic, A. Mišan, N. Nedeljkovic, P. Jovanov, <i>Institute of Food Technology, Serbia</i>

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[P186]	<b>Sensory profiling of gluten-free cookies enriched with <i>Fagopyri herba</i></b> B. Šaric, D. Jambrec*, N. Nedeljkovic, A. Mišan, M. Pestoric, J. Kos, A. Mandic, <i>Institute of Food Technology, Serbia</i>
[P187]	<b>The impact of food reformulation and product labelling on consumer acceptance - a taste-conjoint approach</b> A.M. Janssen* <sup>1</sup> , L. van Tiel <sup>2</sup> , S. Boesvelt <sup>2</sup> , E.P.J. Boer <sup>1</sup> , S. Kremer <sup>1</sup> , <sup>1</sup> <i>Wageningen University and Research, The Netherlands</i> , <sup>2</sup> <i>Wageningen University, The Netherlands</i>
[P188]	<b>Beet-chokeberry juice as method against hypertension – sensory evaluation of bioactive product</b> A. Jedrusek-Golinska*, K. Szymandera-Buszka, K. Waszkowiak, K. Goscinna, J. Czapski, <i>Poznan University of Life Sciences, Poland</i>
[P189]	<b>Influence of low-sodium salts on acceptability of probiotic cottage cheese</b> A.L.T. Jesus*, E.A. Esmerino, A.G. Cruz, H.M.A. Bolini, J.A.F. Faria, <i>UNICAMP, Brazil</i>
[P190]	<b>Association between parental attitudes towards advertised food and drink products with their children's taste preferences and their dietary behaviour</b> H. Jilani* <sup>1</sup> , H. Pohlabeln <sup>1</sup> , K. Buchecker <sup>2</sup> , S. De Henauw <sup>3</sup> , Y. Kourides <sup>4</sup> , L. Lissner <sup>5</sup> , D. Molnar <sup>6</sup> , L.A. Moreno <sup>7</sup> , L. Reisch <sup>8</sup> , P. Russo <sup>9</sup> , <sup>1</sup> <i>Leibniz Institute for Prevention Research and Epidemiology - BIPS, Germany</i> , <sup>2</sup> <i>TTZ, Germany</i> , <sup>3</sup> <i>Ghent University, Belgium</i> , <sup>4</sup> <i>Research and Education Institute of Child Health, Cyprus</i> , <sup>5</sup> <i>University of Gothenburg, Sweden</i> , <sup>6</sup> <i>University of Pécs, Hungary</i> , <sup>7</sup> <i>University of Zaragoza, Spain</i> , <sup>8</sup> <i>Copenhagen Business School, Denmark</i> , <sup>9</sup> <i>National Research Council, Italy</i>
[P191]	<b>Measuring fungiform papillae density on the tip of the tongue to complement measuring sensory taste function in children</b> H. Jilani* <sup>1</sup> , K. Buchecker <sup>2</sup> , P. Russo <sup>3</sup> , W. Ahrens <sup>1</sup> , <sup>1</sup> <i>Leibniz Institute for Prevention Research and Epidemiology - BIPS, Germany</i> , <sup>2</sup> <i>TTZ, Germany</i> , <sup>3</sup> <i>National Research Council, Italy</i>
[P192]	<b>Effect of ingredients on rheological and mechanical properties of chickpea gels related to texture properties perceived by a trained panel</b> M.J. Jiménez*, W. Canet, R. Fuentes, M.D. Alvarez, <i>Institute of Food Science, Spain</i>
[P193]	<b>Application of modified PrefQuest questionnaire to assay recalled liking for salt, sweet, fat, and umami for Japanese consumers</b> Y. Nakano* <sup>1</sup> , C. Kasamatsu <sup>2</sup> , M. Nonaka <sup>2</sup> , P. Schlich <sup>3</sup> , M. Kasai <sup>1</sup> , <sup>1</sup> <i>Ochanomizu University, Japan</i> , <sup>2</sup> <i>Ajinomoto Co., INC., Japan</i> , <sup>3</sup> <i>INRA-CSGA, France</i>
[P194]	<b>The impact of food pairing in hedonic product evaluation</b> M. Kern*, T. Alex, <i>SAM Sensory and Marketing International GmbH, Germany</i>
[P195]	<b>Influence of location and information on consumers' acceptance of curly kale ice cream</b> U. Kidmose* <sup>1</sup> , L.H. Mielby <sup>1</sup> , M. Pedersen <sup>2</sup> , S. Jensen <sup>1</sup> , <sup>1</sup> <i>Aarhus University, Denmark</i> , <sup>2</sup> <i>VIA University College Aarhus, Denmark</i>
[P196]	<b>Consumer Survey for developing health-caring spreadable sauce with seafood</b> Y.K. Kim* <sup>1</sup> , J-Y. Shin <sup>1</sup> , M-A. Bang <sup>2</sup> , <sup>1</sup> <i>Kyungpook National University, Republic of Korea</i> , <sup>2</sup> <i>Jeonnam Biofood Technology Center, Republic of Korea</i>
[P197]	<b>Priming effect and inattention blindness: An experimental study on decision making</b> H.K. Kindermann, <i>University of Applied Sciences Upper Austria, Austria</i>
[P198]	<b>Application of the WellSense™ questionnaire to measure consumer wellness response to different food recipes</b> S.C. King*, M. Gillette, K. Vetter, G. Patterson, <i>McCormick &amp; Co., Inc, USA</i>
[P199]	<b>Consumers perception of emotion questions in a central location test situation</b> S.R. Jaeger <sup>1</sup> , S.C. King* <sup>2</sup> , <sup>1</sup> <i>Plant and Food Research, New Zealand</i> , <sup>2</sup> <i>McCormick &amp; Co., Inc., USA</i>
[P200]	<b>Sensory characteristics and emotional response of consumers to different flavouring substances</b> E. Kostyra*, T. Soluch, <i>Warsaw University of Life Sciences, Poland</i>
[P201]	<b>Sensory interaction of the stevia-sweetener in flavoured model matrices and its temporal aspects</b> E. Kostyra*, K. Rózyk, G. Wasiak-Zys, A. Piotrowska, <i>Warsaw University of Life Sciences, Poland</i>
[P202]	<b>The acceptance of protein enriched drinks by hyposmic and normosmic, independently living older persons</b> S. Kremer*, N. Holthuysen, H. Peppelenbos, <i>Wageningen University and Research Centre, The Netherlands</i>
[P203]	<b>Sensory and chemical properties of apple cultivars grown in North-Eastern Europe and their potential for low-alcohol cider production</b> R. Kuljärv* <sup>1,2</sup> , M. Holm <sup>1,2</sup> , T. Paalme <sup>1,2</sup> , <sup>1</sup> <i>Competence Center of Food and Fermentation Technologies, Estonia</i> , <sup>2</sup> <i>Tallinn University of Technology, Estonia</i>
[P204]	<b>Measuring the intensity of salty and umami tastes</b> R. Kuramitsu, <i>Akashi National College of Technology, Japan</i>

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[P205]	<b>ConsumerCheck: A free software for analysis of consumer acceptance data</b> A. Kuznetsova <sup>*1</sup> , P.B. Brockhoff <sup>1</sup> , T. Næs <sup>1</sup> , O. Tomic <sup>1</sup> , <sup>1</sup> DTU, Denmark, <sup>2</sup> DTU, Denmark, <sup>3</sup> Nofima, Norway, <sup>4</sup> Norwegian Knowledge Centre for the Health Services, Norway
[P206]	<b>Application of the free sorting method to categorize shampoo fragrances</b> F. Laffin*, A. Grelier, A.C. Grzanka, M. Bouzard, F. Pense, A.M. Pense-Lheritier, B. Thuillier, <i>Ecole de Biologie Industrielle, France</i>
[P207]	<b>Consumer evaluation of commercially produced convenience cheeses using a scaled Image Measurement of Emotion and Texture (IMET) Method</b> K.P. Martinez <sup>1</sup> , A.M. Lammert <sup>*1</sup> , H. Herrera <sup>1</sup> , K. McGaughey <sup>1</sup> , H. Ashman <sup>1</sup> , <sup>1</sup> California Polytechnic State University, USA, <sup>2</sup> Washington University, USA, <sup>3</sup> Muse, USA
[P208]	<b>Do we need an emotional cleanser? An example using experimentally developed low moisture part skim mozzarella with partial NaCl substitution</b> K.P. Martinez <sup>1</sup> , A.M. Lammert <sup>*1</sup> , H. Herrera <sup>2</sup> , K. McGaughey <sup>1</sup> , M. Arnold <sup>1</sup> , N. Farkye <sup>1</sup> , R. Jimenez-Flores <sup>1</sup> , <sup>1</sup> California Polytechnic State University, USA, <sup>2</sup> Washington University, USA
[P209]	<b>Development of a questionnaire to measure attraction toward sweet, salty and fatty foods in children</b> C. Lange <sup>*1</sup> , R. Schoumacker <sup>2</sup> , W. Yuan <sup>2</sup> , C. Chabanet <sup>2</sup> , S. Nicklaus <sup>2</sup> , <sup>1</sup> CNRS, UMR6265 Centre des Sciences du Goût et de l'Alimentation, France, <sup>2</sup> INRA, UMR1324 Centre des Sciences du Goût et de l'Alimentation, France
[P210]	<b>A review of Irish consumer food studies to generate a profile of the average Irish consumer</b> M. Broderick, A. Bouchier-Hayes, T. Larkin*, <i>Limerick Institute of Technology, Ireland</i>
[P211]	<b>Sensory characterization of marine oils and development of a sensory lexicon and aroma wheel</b> W.E. Larssen <sup>*1</sup> , E. Monteleone <sup>2</sup> , M. Hersleth <sup>3</sup> , <sup>1</sup> Møreforsking, Norway, <sup>2</sup> University of Florence, Italy, <sup>3</sup> Nofima, Norway
[P212]	<b>An assessment of the choice making and purchase intentions among fast food customers according to gender</b> A.D. Lassen*, C. Lehmann, E.W. Andersen, J.D. Iversen, A.V. Thorsen, E. Trolle, I. Tetens, G. Gross, <i>Technical University of Denmark, Denmark</i>
[P213]	<b>Compliance to oral nutritional supplements in frail elderly: A sense of perceived behavioural control?</b> J.B. Lawlor, <i>Danone Nutricia Research, The Netherlands</i>
[P214]	<b>What type of information do people look for when buying fish?</b> O. Lazo <sup>*1,2</sup> , A. Claret <sup>1</sup> , L. Guerrero <sup>1</sup> , <sup>1</sup> IRTA, Spain, <sup>2</sup> CIBA IPN, Mexico
[P215]	<b>Paper withdrawn</b>
[P216]	<b>Use of non-verbal evaluation in a food tasting context affected by social desirability bias</b> G. Le Goff <sup>*1,2</sup> , J. Delarue <sup>1,2</sup> , P. Gurviez <sup>1,2</sup> , <sup>1</sup> AgroParisTech, France, <sup>2</sup> INRA, France, <sup>3</sup> CNAM, France
[P217]	<b>Emotional response to sweeteners in tea</b> K.A. Leitch*, S.E. Duncan, J. Dunsmore, S. O'Keefe, <i>Virginia Polytechnic Institute and State University, USA</i>
[P218]	<b>Enhancing sensory characteristics, hedonics and expected food intake behaviour through emulsion design</b> A.M. Lett <sup>*1</sup> , J.E. Norton <sup>1</sup> , I.T. Norton <sup>1</sup> , M.R. Yeomans <sup>2</sup> , <sup>1</sup> University of Birmingham, UK, <sup>2</sup> University of Sussex, UK
[P219]	<b>Influence of sensory characteristics on conceptual profiling of novel products: A study of green tea in the United Kingdom</b> J.L. Li <sup>*1</sup> , L.M. Methven <sup>1</sup> , D.T. Thomson <sup>2</sup> , <sup>1</sup> University of Reading, UK, <sup>2</sup> MMR Research Worldwide, UK
[P220]	<b>Sensory characterisation of Solaris white wines from Denmark</b> J. Liu <sup>*1</sup> , A. Kuznetsova <sup>2</sup> , W. Bredie <sup>1</sup> , <sup>1</sup> University of Copenhagen, Denmark, <sup>2</sup> Technical University of Denmark, Denmark
[P221]	<b>Contribution of the temporal dominance of sensations (tds) method to sensory characterization of dry-cured meat products</b> L. Llorido*, J. Ventanas, S. Ventanas, <i>University of Extremadura, Spain</i>
[P222]	<b>Training of a sensory panel in the use of the temporal dominance of sensations (tds) method to the sensory description of dry-cured meat products</b> L. Llorido*, J. Ventanas, S. Ventanas, <i>University of Extremadura, Spain</i>
[P223]	<b>Global implementation of SQS difference from control methodology to guide product quality</b> C. Lucak*, J. Santana, <i>DuPont Nutrition &amp; Health, USA</i>
[P224]	<b>Improving sensory quality of food product to meet the elderly's preferences: Which winning strategy?</b> I. Maître <sup>*1,4</sup> , R. Symoneaux <sup>1,4</sup> , S. Issanchou <sup>2,3</sup> , P. De Facq <sup>1,4</sup> , J. Tavares <sup>1,4</sup> , V. Feyen <sup>2,3</sup> , C. Martin <sup>2,3</sup> , V. Van Wymelbeke <sup>5</sup> , C. Sulmont-Rossé <sup>2,3</sup> , <sup>1</sup> Groupe ESA, France, <sup>2</sup> INRA Dijon, France, <sup>3</sup> Centre des Sciences du Goût et de l'Alimentation, France, <sup>4</sup> SFR 4207 QUASAV, France, <sup>5</sup> CHU Dijon, France
[P225]	<b>How information about food affects facial expressions - measure by Face Reading Technology</b> D. Majchrzak <sup>*1</sup> , K. Achleitner <sup>1</sup> , B. Aumayr <sup>1</sup> , M. Joechl <sup>2</sup> , L. Danner <sup>2,3</sup> , K. Duerrschmid <sup>2</sup> , <sup>1</sup> University of Vienna, Austria, <sup>2</sup> University of Natural Resources and Life Sciences (BOKU), Austria, <sup>3</sup> University of Applied Sciences Wiener Neustadt, Campus Wieselburg, Austria



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[P226]	<b>How to choose your culinary oil – sensory and analytical characteristics of hempseed oil</b> D. Majchrzak <sup>*</sup> 1, P. Mitmannsgruber <sup>1</sup> , K. Fronius <sup>2</sup> , K-H. Wagner <sup>1</sup> , <sup>1</sup> University of Vienna, Austria, <sup>2</sup> Claudius Bio-Lebensmittel vom Schlattbauerngut, Austria
[P227]	<b>Olfactory perception in blind and visually impaired people: Do blind people develop superior smell ability?</b> D. Majchrzak <sup>*</sup> , J. Eberhard, University Vienna, Austria
[P228]	<b>SAM "Success-Mapping": Understanding drivers of market-success based on products' sensory characteristics</b> P. Manfredi <sup>*</sup> , I. Tronconi, M. Kern, SAM Sensory and Marketing International GmbH, Italy
[P229]	<b>Innovate in cheeses aroma by designing new microbial solutions thanks to a combined approach of chromatography and sensory techniques</b> E. Manoury, DUPONT, France
[P230]	<b>Temporal dominance of sensations of fresh-cheese pies: A tool to study expected satiety</b> J. Marcano <sup>*</sup> 1, M.J. Pereira <sup>2</sup> , P. Varela <sup>1</sup> , S. Fiszman <sup>1</sup> , <sup>1</sup> Instituto de Agroquímica y Tecnología de Alimentos, Spain, <sup>2</sup> Universidade de Porto, Portugal
[P231]	<b>The role of different packages for transportation on persimmon shelf life</b> M. Martineli <sup>*</sup> 1, M.J.O. Fonseca <sup>2</sup> , A.G. Soares <sup>2</sup> , C.T.G. Mattos <sup>2</sup> , C.M. Rezende <sup>1</sup> , R. Deliza <sup>2</sup> , <sup>1</sup> IQ/Federal University of Rio de Janeiro, Brazil, <sup>2</sup> Embrapa Food Technology, Brazil
[P232]	<b>Influence of caffeine metabolism on coffee consumption and perception</b> C. Masi <sup>*</sup> 1, C. Dinnella <sup>1</sup> , J. Prescott <sup>2</sup> , M. Barnabà <sup>3</sup> , L. Navarini <sup>3</sup> , E. Monteleone <sup>1</sup> , <sup>1</sup> University of Florence, Italy, <sup>2</sup> TasteMatters Research & Consulting, Australia, <sup>3</sup> illycaffè SpA, Italy
[P233]	<b>The physiology of coffee drinkers</b> C. Masi <sup>*</sup> 1, C. Dinnella <sup>1</sup> , E. Monteleone <sup>1</sup> , J. Prescott <sup>2</sup> , <sup>1</sup> University of Florence, Italy, <sup>2</sup> TasteMatters Research & Consulting, Australia
[P234]	<b>Contribution to modeling consumer preferences against sensory and subjective dimensions by PLS-Path Modeling: Application to dark chocolates</b> M. Masson <sup>*</sup> 1,2, P. Lestringant <sup>1</sup> , J. Delarue <sup>1,2</sup> , D. Blumenthal <sup>1,2</sup> , <sup>1</sup> Agroparistech, France, <sup>2</sup> INRA, France
[P235]	<b>An exploration of napping and its reliability as a rapid profiling technique</b> N. Mathieu <sup>*</sup> , Y. Taylor, K. Greenhoff, product perceptions Ltd, UK
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[P306]	<b>Acceptance of milk obtained from a traditional, genetically modified or cloned animal and satisfaction with food-related life in South America</b> B. Schnettler* <sup>1</sup> , C. Velasquez <sup>1</sup> , G. Crisóstomo <sup>1</sup> , H. Miranda <sup>1</sup> , L. Orellana <sup>1</sup> , J. Sepúlveda <sup>1</sup> , K.G. Grunert <sup>2</sup> , <sup>1</sup> Universidad de La Frontera, Chile, <sup>2</sup> Aarhus University, Denmark
[P307]	<b>Dietary restriction, food consumption habits and wellbeing in students from state universities in Chile</b> B. Schnettler* <sup>1</sup> , H. Miranda <sup>1</sup> , L. Orellana <sup>1</sup> , J. Sepúlveda <sup>1</sup> , M. Denegri <sup>1</sup> , S. Etchebarne <sup>2</sup> , M. Mora <sup>2</sup> , G. Lobos <sup>3</sup> , K.G. Grunert <sup>4</sup> , <sup>1</sup> Universidad de La Frontera, Chile, <sup>2</sup> Universidad de Chile, Chile, <sup>3</sup> Universidad de Talca, Chile, <sup>4</sup> Aarhus University, Denmark
[P308]	<b>How does information about the benefits of fruit consumption influence consumer preferences in South America?</b> B. Schnettler* <sup>1</sup> , H. Miranda <sup>1</sup> , L. Orellana <sup>1</sup> , J. Sepúlveda <sup>1</sup> , M. Mora <sup>2</sup> , G. Lobos <sup>3</sup> , C. Adasme <sup>4</sup> , K.G. Grunert <sup>5</sup> , <sup>1</sup> Universidad de La Frontera, Chile, <sup>2</sup> Universidad de Chile, Chile, <sup>3</sup> Universidad de Talca, Chile, <sup>4</sup> Universidad Católica del Maule, Chile, <sup>5</sup> Aarhus University, Denmark
[P309]	<b>Consumers' hedonic expectations and healthiness' perception of chocolate with natural and artificial sweetener</b> J.J. Schouteten*, S. De Pelsmaeker, V. Courtois, X. Gellynck, Ghent University, Belgium
[P310]	<b>An ambient scent guides likeability ratings</b> P.F.R. Hehn <sup>1</sup> , M. Strack <sup>1</sup> , B. Schubert* <sup>2</sup> , <sup>1</sup> isi GmbH & Co. KG, Germany, <sup>2</sup> Harz University of Applied Sciences, Germany
[P311]	<b>Heritability of the sensory characteristics of apples – a case study with traditional cultivars and new crosses</b> L. Seppä* <sup>1</sup> , J. Varis <sup>1</sup> , R. Tahvonen <sup>2</sup> , H. Tuorila <sup>1</sup> , <sup>1</sup> University of Helsinki, Finland, <sup>2</sup> MTT Agrifood Research Finland, Finland
[P312]	<b>Sensory profiling and hedonic judgment of halawat el jibn (A Lebanese cheese-based pastry) filled with different ice cream flavors-innovation in traditional oriental sweets</b> M. Serhan* <sup>1</sup> , R. Hallab <sup>1</sup> , <sup>1</sup> University of Balamand, Lebanon, <sup>2</sup> Rafaat Hallab & Sons, Lebanon
[P313]	<b>Emotional and functional conceptualisations for beer, wine and non-alcoholic beer consumption in The Netherlands and in Portugal</b> A.P. Silva* <sup>1,4</sup> , G. Jager <sup>1</sup> , R. van Bommel <sup>1</sup> , H. van Zyl <sup>2</sup> , H-P. Voss <sup>3</sup> , M. Pintado <sup>4</sup> , T. Hogg <sup>4</sup> , K. De Graaf <sup>1</sup> , <sup>1</sup> Wageningen University, The Netherlands, <sup>2</sup> Heineken, The Netherlands, <sup>3</sup> Voss ID, The Netherlands, <sup>4</sup> Universidade Católica Portuguesa, Portugal
[P314]	<b>Consumers' cognition of freshness in vegetables and fruits</b> F. Sinesio*, A. Saba, M. Peparario, E. Moneta, F. Paoletti, Agricultural Research Council – Centre of Food and Nutrition (CRA-NUT), Italy
[P315]	<b>The ability of elderly to taste detection may not influence apple smoothie preferences</b> K. Siucinska* <sup>1</sup> , D. Konopacka <sup>1</sup> , J. Markowski <sup>1</sup> , M. Mingioni <sup>2</sup> , I. Maître <sup>2</sup> , R. Maciorowski <sup>1</sup> , <sup>1</sup> Research Institute of Horticulture, Poland, <sup>2</sup> UPSP GRAPPE, Groupe ESA, France
[P316]	<b>A comparison of the random error structure in different serving designs for sensory analysis</b> H.K. Sivertsen* <sup>1</sup> , D.M. Barrett <sup>1</sup> , T. Næs <sup>1</sup> , <sup>1</sup> UCDavis, USA, <sup>2</sup> Nofima the Food Research Institute, Norway, <sup>3</sup> University of Copenhagen, Denmark
[P317]	<b>How sensory and branding affect liking and emotions in delicate laundry detergents</b> S. Spinelli* <sup>1</sup> , B. Piccoli <sup>2</sup> , G.P. Zoboli <sup>2</sup> , E. Monteleone <sup>3</sup> , <sup>1</sup> SemioSensory - Research & Consulting, Italy, <sup>2</sup> Adacta International S.p.A., Italy, <sup>3</sup> University of Florence, Italy
[P318]	<b>When liking is not enough. Emotions as key for a better understanding of product performance</b> S. Spinelli* <sup>1</sup> , B. Piccoli <sup>2</sup> , A. Recchia <sup>2</sup> , G.P. Zoboli <sup>2</sup> , E. Monteleone <sup>3</sup> , <sup>1</sup> SemioSensory - Research & Consulting, Italy, <sup>2</sup> Adacta International S.p.A., Italy, <sup>3</sup> University of Florence, Italy
[P319]	<b>Evidence for different patterns of chemosensory alterations in the elderly population: Impact of age versus dependency</b> C. Sulmont-Rossé* <sup>1</sup> , M. Amand <sup>2</sup> , S. Issanchou <sup>1</sup> , I. Maître <sup>3</sup> , <sup>1</sup> INRA, France, <sup>2</sup> ONIRIS, France, <sup>3</sup> UPSP GRAPPE, France
[P320]	<b>Proximal versus distal contextual factors: Which impact on meal pleasure and food intake in the elderly living in a nursing home?</b> C. Sulmont-Rossé* <sup>1</sup> , C. Divert <sup>1</sup> , R. Laghmaoui <sup>2</sup> , C. Crema <sup>2</sup> , V. Van Wymelbeke <sup>2</sup> , <sup>1</sup> INRA, France, <sup>2</sup> Unité de Recherche Service de Médecine Interne Gériatrie, Dijon, France
[P321]	<b>Consumer liking of ready-to-eat meals enriched with omega-3</b> K. Sveinsdottir* <sup>1</sup> , V.L. Jonsdottir <sup>2</sup> , A. Ramel <sup>2</sup> , K. Pennanen <sup>3</sup> , R. Heinio <sup>3</sup> , E. Martinsdottir <sup>1</sup> , <sup>1</sup> Matis ohf/Icelandic Food and Biotech R&D, Iceland, <sup>2</sup> University of Iceland, Iceland, <sup>3</sup> VTT Technical Research Centre of Finland, Finland
[P322]	<b>Variability of wine bottles in sensory tastings</b> R. Symoneaux*, C. Patron, Groupe ESA - UR GRAPPE, France



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[P323]	<b>Assessment of sensory quality of pasta with fermented husk of green lentil seeds and selected extracts of spices</b> K. Szymandera-Buszka*, A. Jedrusek-Golinska, M. Gumienna, M. Lasik, K. Waszkowiak, <i>Poznan University of Life Sciences, Poland</i>
[P324]	<b>Exploring the psychology and product factors underlying the acceptance and rejection of edible insects amongst Thai and Dutch consumers</b> H.S.G. Tan* <sup>1</sup> , P. Tinchan <sup>2</sup> , L.P.A. Steenbekkers <sup>1,3</sup> , M.A. Stieger <sup>1</sup> , A.R.H. Fischer <sup>1</sup> , <sup>1</sup> Wageningen University, The Netherlands, <sup>2</sup> Kasetsart University Chalermphrakiat Sakon Nakhon Province Campus, Thailand, <sup>3</sup> Wageningen UR Food and Biobased Research, The Netherlands
[P325]	<b>Italian cold-pressed hazelnut oils: Conjoint analysis of sensory quality vs volatile profile</b> F. Tesini*, R. Palagano, E. Valli, S. Barbieri, A. Bendini, T. Gallina Toschi, <i>University of Bologna, Italy</i>
[P326]	<b>Case study of inter-store navigation methods and interactive consumer tracking software</b> A.J. Spink, B. van Mill, B. Loke, L.P.J.J. Noldus, H. Theuws*, <i>Noldus Information Technology, The Netherlands</i>
[P327]	<b>Alternating temporal dominance of sensations and liking scales during the intake of a full portion of an oral nutritional supplement</b> A. Thomas* <sup>1</sup> , A. Van der Stelt <sup>2</sup> , J.B. Lawlor <sup>2</sup> , P. Schlich <sup>1</sup> , <sup>1</sup> INRA/CNRS/Université de Bourgogne, France, <sup>2</sup> Nutricia Advanced Medical Nutrition, France
[P328]	<b>Application of conceptual profiling to GI antacid tablet and chewable product category</b> H. Xing <sup>1</sup> , B. Weinstein <sup>1</sup> , C. Marketo <sup>2</sup> , S. Green <sup>2</sup> , D. Thomson* <sup>2</sup> , <sup>1</sup> GlaxoSmithKline, USA, <sup>2</sup> MMR Research Worldwide, USA
[P329]	<b>Comparison of temporal dominance of sensations (TDS) and non-continuous time-intensity descriptive analysis (DA) in preference mapping of mint chewing gum</b> K. Tiitinen* <sup>1</sup> , A. Lammers <sup>1</sup> , S. Corneau <sup>2</sup> , <sup>1</sup> Symrise, Germany, <sup>2</sup> Symrise, France
[P330]	<b>Designed scent: Tools and methods for olfactory analysis in automotive field</b> B. Lerma <sup>1</sup> , L. Torri* <sup>2</sup> , E. Buiatti <sup>1</sup> , E. Pagin <sup>3</sup> , D. Costamagna <sup>3</sup> , <sup>1</sup> Politecnico di Torino, Italy, <sup>2</sup> University of Gastronomic Sciences, Italy, <sup>3</sup> Graduate designers at the Politecnico di Torino, Italy
[P331]	<b>Use of a multi-method approach for the training and selection of professional tasters: The case study of coffee</b> L. Torri* <sup>1</sup> , M. Piochi <sup>1</sup> , G. Pellegrino <sup>2</sup> , A. Vanni <sup>2</sup> , <sup>1</sup> University of Gastronomic Sciences, Italy, <sup>2</sup> Luigi Lavazza SpA, Italy
[P332]	<b>Choice of Greek style yogurt is affected by its sensory properties and the eating patterns of consumers</b> R. Hajj Ahmad, A. Chalak, A. Olabi, I. Toufeili*, <i>American University of Beirut, Lebanon</i>
[P333]	<b>Detection of boar taint at slaughter: Quantification of olfactory acuity and how it is related to assessor performance</b> J. Trautmann*, J. Gertheiss, M. Wicke, D. Mörlein, <i>Department of Animal Sciences, Germany</i>
[P334]	<b>The effect of sugar concentration on the perception of flavour from model orange juice drinks</b> P. Tsitlakidou* <sup>1</sup> , O. Buysschaert <sup>2</sup> , H. Haest <sup>2</sup> , R. Wiguna <sup>1</sup> , L. Methven <sup>1</sup> , J.S. Elmore <sup>1</sup> , <sup>1</sup> University of Reading, UK, <sup>2</sup> S.A. Coca-Cola Services N.V., Belgium
[P335]	<b>Comparison of Canadian men and women salient beliefs regarding milk and cheese consumption: A qualitative study exploring differences in cognitive vs. hedonic perceptions</b> M. Turcotte*, G. Painchaud Guérard, M-J. Lacroix, S. Desroches, P. Paquin, F. Couture, V. Provencher, <i>Laval University, Canada</i>
[P336]	<b>Consumer food preferences and ethnocentrism: A Norwegian investigation</b> M. Vabø* <sup>1,2</sup> , K.V. Hansen <sup>1</sup> , H. Kraggerud <sup>1</sup> , <sup>1</sup> University of Stavanger, Norway, <sup>2</sup> TINE BA R&D, Norway
[P337]	<b>Coupling both a sensory and an emotional study to evaluate the consumers' rejection behavior: Study case in rejection of medicines</b> T. Vallet* <sup>1</sup> , M. Lavarde <sup>1</sup> , A. Aubert <sup>2</sup> , A-M. Pense-Lheritier <sup>1</sup> , <sup>1</sup> Ecole de Biologie Industrielle, France, <sup>2</sup> Université de Tours, France
[P338]	<b>Development of a reliable and valid "action standard grid" for Medical Nutrition R&amp;D</b> A.J. van der Stelt* <sup>1</sup> , A. Hasted <sup>2</sup> , J.B. Lawlor <sup>1</sup> , <sup>1</sup> Danone Nutricia Research, The Netherlands, <sup>2</sup> Qi Statistics, UK
[P339]	<b>Understanding heterogeneity among elderly consumers in the functional food market: A segmentation study based on perceived carrier appropriateness</b> L.D.T. van der Zanden*, E. van Kleef, R.A. de Wijk, H.C.M. van Trijp, <i>Wageningen University, The Netherlands</i>
[P340]	<b>Application of mobile eye-tracking for better understanding a projective mapping task</b> P. Varela* <sup>1,2</sup> , L. Antúnez <sup>3</sup> , R. Silva Cadena <sup>3</sup> , A. Gimenez <sup>3</sup> , G. Ares <sup>3</sup> , <sup>1</sup> Nofima AS, Norway, <sup>2</sup> Instituto de Agroquímica y Tecnología de Alimentos (CSIC), Spain, <sup>3</sup> Universidad de la República, Uruguay
[P341]	<b>The best of both worlds: Rapidity and enhanced discrimination with a trained panel. Exploration of global and partial PSP with a descriptive step</b> P. Varela*, K. Svartebekk Myhrer, T. Næs, M. Hersleth, <i>Nofima Ås, Norway</i>



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[P342]	<b>Characterization of Capparis Spinosa L. by instrumental and sensory analysis</b> A. Mazzaglia <sup>1</sup> , C.M. Lanza <sup>1</sup> , G. Tripodi <sup>2</sup> , C. Condurso <sup>2</sup> , A. Verzera* <sup>2</sup> , <sup>1</sup> University of Catania, Italy, <sup>2</sup> University of Messina, Italy
[P343]	<b>Sensory analysis for quality assessment of mini-watermelon fruits grafted on different rootstocks</b> A. Mazzaglia <sup>1</sup> , C.M. Lanza <sup>1</sup> , E. Sperlinga <sup>1</sup> , C. Restuccia <sup>1</sup> , G. Tripodi <sup>2</sup> , G. Dima <sup>2</sup> , A. Verzera* <sup>2</sup> , <sup>1</sup> University of Catania, Italy, <sup>2</sup> Department of Chemical Science, Italy
[P344]	<b>Segmentation of consumers : New approaches for discarding irrelevant information</b> M. Chen <sup>1</sup> , E. Vigneau* <sup>1</sup> , B. Navez <sup>2</sup> , V. Cottet <sup>2</sup> , <sup>1</sup> Oniris, France, <sup>2</sup> CTIFL, France
[P345]	<b>Cephalic phase response to a palatable or unpalatable food</b> I. Mennella, P. Vitaglione*, <i>University of Naples, Italy</i>
[P346]	<b>Salivary enzymatic activity and zinc concentration in subjects with different body mass index</b> I. Mennella, P. Vitaglione*, <i>University of Naples, Italy</i>
[P347]	<b>How does task design influence consumers' gazing behavior in an eye-tracking test? An empirical study on food images</b> T.M.H. Vu* <sup>1,2</sup> , V.P. Tu <sup>1</sup> , K. Duerrschmid <sup>2</sup> , <sup>1</sup> Hanoi University of Science and Technology, Vietnam, <sup>2</sup> University of Natural Resources and Life Sciences BOKU, Austria
[P348]	<b>Evaluating cognitive and physiological emotional responses with facial coding, and fingertip sensing technology to light-induced off-flavours in milk</b> A.M. Walsh*, B. Bortz, H. Potts, S.E. Duncan, <i>Virginia Polytechnic Institute and State University, USA</i>
[P349]	<b>Sensory evaluation of food products fortified with potato juice</b> K. Waszkowiak*, A. Jedrusek-Golinska, K. Szymandera-Buszka, P. Kowalczewski, M. Piatek, M. Krzywdzinska-Bartkowiak, <i>Poznan University of Life Sciences, Poland</i>
[P350]	<b>How physiological signals influence consumer perception of attractive presenters in advertisement</b> F.T. Wehrle* <sup>1,2</sup> , R. Vanheems <sup>2</sup> , <sup>1</sup> ICD International Business School, France, <sup>2</sup> University Paris1 Pantheon Sorbonne, France
[P351]	<b>Designed energy smoothie for elderly</b> U. Nilsson <sup>1</sup> , G. Hagstrom <sup>2</sup> , M. Uggla <sup>3</sup> , M.E. Olsson <sup>3</sup> , M. Biorklund <sup>4</sup> , P. Arinder <sup>5</sup> , K. Wendin* <sup>6,7</sup> , <sup>1</sup> Virgo Consulting, Sweden, <sup>2</sup> Lyssna Ltd, Sweden, <sup>3</sup> Swedish Agricultural University, Sweden, <sup>4</sup> Skåne Food Innovation Network, Sweden, <sup>5</sup> SIK-The Swedish Institute for Food and Biotechnology, Sweden, <sup>6</sup> Kristianstad University, Sweden, <sup>7</sup> SP Technical Research Institute of Sweden, Sweden, <sup>8</sup> University of Copenhagen, Denmark
[P352]	<b>Validation of a method for assessment of the perceived odour intensity of sidestream smoke deposited on fabric</b> V.J. Whelan*, V. Cotte, <i>British American Tobacco, UK</i>
[P353]	<b>Odour profiles of used incontinence products</b> H. Widén* <sup>1</sup> , S. Alenljung <sup>2</sup> , U. Forsgren-Brusk <sup>2</sup> , G. Hall <sup>1</sup> , <sup>1</sup> SIK - the Swedish Institute for Food and Biotechnology, Sweden, <sup>2</sup> SCA Hygiene Products AB, Sweden
[P354]	<b>In consumer test involving sensory questions, should the liking score be asked first or last? An element of response through a case study...</b> T. Worch* <sup>1</sup> , A. Goupil de Bouillé <sup>1</sup> , <sup>1</sup> QI Statistics, UK, <sup>2</sup> Leatherhead, UK
[P355]	<b>PrefMFA: A new vision to perform preference mapping</b> T. Worch, <i>QI Statistics, UK</i>
[P356]	<b>Effect of PROP and thermal taster status on perception of temperature</b> Q. Yang* <sup>1</sup> , T. Hollowood <sup>2</sup> , J. Hort <sup>1</sup> , <sup>1</sup> University of Nottingham, UK, <sup>2</sup> Sensory Dimensions, UK
[P357]	<b>Is individual variation in taste perception link to personal trait behaviours?</b> Q. Yang* <sup>1</sup> , T. Hollowood <sup>2</sup> , J. Hort <sup>1</sup> , <sup>1</sup> University of Nottingham, UK, <sup>2</sup> Sensory Dimensions, UK
[P358]	<b>The scale of sound</b> N. Zacharov*, T.H. Pedersen, J. Ramsgaard, <i>DELTA SenseLab, Denmark</i>
[P359]	<b>Impact of innovation on consumers' liking and willingness to pay for pork cooked sausages</b> S. Zakowska-Biemans*, M. Sajdakowska, K. Gutkowska, <i>Warsaw University of Life Sciences, Poland</i>
[P360]	<b>Shaking salt perceptions: The use of table salt with reduced-salt products</b> E.H. Zandstra* <sup>1</sup> , H.L. De Kock <sup>2</sup> , N. Sayed <sup>3</sup> , E. Wentzel-Viljoen <sup>4</sup> , <sup>1</sup> Unilever R&D Vlaardingen, The Netherlands, <sup>2</sup> University of Pretoria, South Africa, <sup>3</sup> Unilever South Africa, South Africa, <sup>4</sup> North West University, South Africa
[P361]	<b>Organization and activities of the working group protected designation of origin of the european sensory science society</b> M. Zannoni* <sup>1</sup> , F.J. Perez Elortondo <sup>1</sup> , <sup>1</sup> Organismo Controllo Qualità Produzioni Regolamentate, Italy, <sup>2</sup> Universidad del Pais Vasco / Euskal Herriko Unibertsitatea, Spain
[P362]	<b>Effectiveness of the sensory fast method CATA in chocolate Quality control validated by intensity ratings and compared with DHS-GC-MS</b> S. Zhang* <sup>1</sup> , S. Waehrens <sup>1</sup> , D. Byrne <sup>1,2</sup> , M. Petersen <sup>1</sup> , <sup>1</sup> University of Copenhagen, Denmark, <sup>2</sup> Aarhus University, Denmark

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[P363]	<b>Exploring influences of CD36 SNPs and different fatty acids on fat perception in subjects with varying BMI</b> X. Zhou*, Y. Shen, L. Methven, O. Kennedy, <i>University of Reading, UK</i>
[P364]	<b>Napping procedure with incomplete designs of experiment: How to analyse the data?</b> U. Zigon, <i>Frutarom Etol d.o.o., Slovenia</i>
[P365]	<b>The emotional landscape of vanilla across the world</b> D. Paredes <sup>1</sup> , V. Zuccoli* <sup>2</sup> , <sup>1</sup> <i>Takasago International Corporation, USA</i> , <sup>2</sup> <i>Takasago Europe GmbH, Germany</i>
[P366]	<b>Does increasing statistical power in Sorting and Napping by replicates also lead to a learning effect?</b> M. Grønbeck* <sup>1</sup> , H. Hopfer <sup>2</sup> , H. Heymann <sup>2</sup> , <sup>1</sup> <i>University of Copenhagen, Denmark</i> , <sup>2</sup> <i>University of California, Davis, USA</i>
[P367]	<b>Swiss wine and cheese pairings, a happy wedding!</b> V. Jaggi <sup>1</sup> , P. Piccinali* <sup>2</sup> , P. Deneulin <sup>1</sup> , <sup>1</sup> <i>Changins University for Viticulture and Oenology, Switzerland</i> , <sup>2</sup> <i>Agrroscope, Switzerland</i>

### Oral Poster Programme

The oral posters will be displayed throughout the conference

Poster Number	Poster Title
[OP01]	<b>Children's sensitivity to basic tastes and their corresponding acceptance and intake of representative lemonades</b> M. Hersleth* <sup>1</sup> , V. Dånmark Vatn <sup>2</sup> , I. Berget <sup>1</sup> , N. Lien <sup>2</sup> , V. Lengard Almlí <sup>1</sup> , <sup>1</sup> <i>Nofima AS, Norway</i> , <sup>2</sup> <i>University of Oslo, Norway</i>
[OP02]	<b>Engaging elementary students to improve consumption of healthful foods in schools</b> A. Snelling* <sup>1</sup> , C. Newman <sup>2</sup> , J. Guthrie <sup>2</sup> , L. Mancino <sup>2</sup> , <sup>1</sup> <i>American University, USA</i> , <sup>2</sup> <i>USDA-ERS, USA</i>
[OP03]	<b>Food enjoyment in children - Effects of a learning program</b> K.S. Myhrer*, V.A. Almlí, M. Hersleth, <i>Nofima AS, Norway</i>
[OP04]	<b>A thousand ways to say 'delicious!'</b> W. Ariyasriwatana*, L.M. Quiroga, <i>University of Hawaii, USA</i>
[OP05]	<b>An international comparison of eating habits using a mobile application capturing consumers own photographs and comments along their day</b> A. Brugerolle, C. Hugol-Gential, A. Giboreau*, <i>Institut Paul Bocuse, France</i>
[OP06]	<b>Evaluating consumers' willingness to buy environmentally friendly wines: A store experiment</b> E. Ginon <sup>1</sup> , P. Bazoche <sup>2</sup> , L.H. Esteves dos Santos Laboissière <sup>3,4</sup> , J. Brouard <sup>1</sup> , S. Issanchou* <sup>3</sup> , <sup>1</sup> <i>Burgundy School of Business, France</i> , <sup>2</sup> <i>INRA, UR1303, France</i> , <sup>3</sup> <i>INRA, UMR1324 CSGA, France</i> , <sup>4</sup> <i>Universidade Federal de Minas Gerais, Brazil</i>
[OP07]	<b>"Tasty sounds": When the sound symbolism of the product's name influences consumers' overall perception and liking</b> S. Favalli* <sup>1,2</sup> , T. Skov <sup>1</sup> , C. Spence <sup>2</sup> , D.V. Byrne <sup>3</sup> , <sup>1</sup> <i>Copenhagen University, Denmark</i> , <sup>2</sup> <i>University of Oxford, UK</i> , <sup>3</sup> <i>Aarhus University, Denmark</i>
[OP08]	<b>Chinese consumers' use of food nutrition label and its determinants</b> R. Liu* <sup>1,2</sup> , C. Hoefkens <sup>1</sup> , W. Verbeke <sup>1</sup> , <sup>1</sup> <i>Ghent University, Belgium</i> , <sup>2</sup> <i>China Women's University, China</i>