

## PRE-SYMPOSIUM E3S ACTIVITIES MONDAY 27 MAY 2019

14.00 – 16.00

### E3S Working groups activities (in parallel)

- E3S PDO Working Group workshop (\*this workshop will start at 13.00)
- E3S Education Working Group Meeting
- E3S Taste Sensitivity Working Group Meeting
- E3S Student & Early Career Researcher Group

16.00 – 16.30

Coffee break

16.30 – 18.30

E3S & SISS Non food Working Group Meeting

16.30 – 19.00

### E3S General Assembly

The General Assembly is open to E3S delegates only; the last part of the GA is open also to the WG leaders to report on the activities

20.00 – 22.00

### Apericena (aperitivo/dinner) (Ticketed event)

After the apericena a “digestive” walk is planned to discover the center of Milan

PALAZZO GREPPI,  
12 SANT'ANTONIO STREET, MILANO

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## 8TH E3S & SISS SYMPOSIUM

# TASTING THE FUTURE IN SENSORY AND CONSUMER SCIENCE

28 MAY 2019

AULA 201, UNIVERSITY OF MILAN  
FESTA DEL PERDONO 7  
MILANO

### PRE-CONFERENCE E3S ACTIVITIES

27 May 2019

Palazzo Greppi  
12 Sant'Antonio Street Milano



organised in  
collaboration with



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# TASTING THE FUTURE IN SENSORY

The Italian Sensory Science Society and the European Sensory Science Society have the pleasure to invite you to the 8th E3S Sensory Science Symposium "Tasting the Future in Sensory and Consumer Science".

# PROGRAMME TUESDAY 28 MAY 2019

9.00 – 10.00

Registration and welcome coffee

10.00 – 10.20

## Opening

10.20 – 11.00

*Food preferences from early life to the very old.*

Wender Bredie, University of Copenhagen, Denmark

11.00 – 11.20

*New perspective on taste perception: does oral microbiota composition play a role?*

Camilla Cattaneo, University of Milan, Italy

11.20 – 11.40

*The influence of older age on sensory perception and consequences for food design.*

Lisa Methven, University of Reading, UK

11.40 – 12.30

Flash presentations by young researchers

11.40 The ability of 10 to 11-year-old children to identify the basic tastes of unfamiliar foods.

Ervina, Nofima, Norway

11.50 *Hardness sensitivity: a new method to measure it.*

Sharon Puleo, University of Naples, Italy

12.00 Preferred contexts for cocktails.

Lapo Piergudi, University of Florence, Italy

12.10 Using Flash Profile for selection of Portuguese traditional products.

Célia Rocha, University of Porto - SenseTest Lda, Portugal

## 12.20 Discussion

## AND CONSUMER SCIENCE

The E3S Symposium will bring together renowned speakers from industry and academia to review and discuss the emerging directions in sensory and consumer science with a focus on cross-age and cross-gender issues. Age- and gender-related differences in food perception, liking and choice are notoriously important within the discipline of sensory and consumer science and are one of the main challenges for food companies.

12.30 – 14.00

Lunch

14.00 – 14.20

### Sensory, Culinary and Marketing Strategies for Dietary Change.

Jean-Xavier Guinard, UC Davis, USA

14.20 – 14.40

*Taking gender into account: Theoretical perspectives and implications for sensory sciences.*

Sara Spinelli, University of Florence, Italy

14.40 – 15.00

*Opportunities and Challenges in cross cultural studies.*

Monica Borgogno, Mériuex Nutrisciences, Italy

15.00 – 15.10

Best Flash presentation award

15.10 – 15.30

Closing remarks and announcement of the next E3S annual symposium

