

Monday 4 July

08:00-08:30	On-site registration
08.30-09.00	Conference Opening Prof. Stefan Catsicas (Nestlé), Prof. Francesco Stellacci (EPFL), Dr. Chrystel Loret (Nestlé)
Session 1: Food structure, breakdown and sensory perception	
09.00-09.30 PL	<i>Oral processing through the life span: Interplay between food structure, sensory perception and pleasure</i> Markus Stieger <i>Wageningen University (Wageningen, NL)</i>
09.30-09.45 OP1	<i>A comprehensive framework for food texture based on food structure formation, state of matter, and oral processing operations</i> Allen Foegeding¹, Christopher Vinyard². <i>¹North Carolina State University (Raleigh, USA); ²Northeast Ohio Medical University (USA)</i>
09.45-10.00 OP2	<i>Oral processing of bread: a key process explaining the dynamics of aroma and texture perceptions</i> Solenne Jourden^{1,2}, Anne Saint-Eve², Maud Panouillé², Isabelle Déléris², Pascal Lejeune¹, Isabelle Souchon². <i>¹Lesaffre Int. (Thiverval-Grignon, FR); ²UMR GMPA, AgroParisTech, INRA, Univ. Paris-Saclay (FR)</i>
10.00-10.15 OP3	<i>Taste interactions in model gels: The effect of modifying the distribution of sucralose and quinine on bitterness suppression</i> Scott Hutchings, Michael O'Sullivan, Jean-Christophe Jacquier, Dolores O'Riordan. <i>University College Dublin (Belfield, Dublin, IE).</i>
10.15-10.20 FP1	<i>Dynamics of Food Flavour Release from Gel System</i> Siti Fairuz Che Othman, Brent Murray, Rammile Ettelaie. <i>University of Leeds (Leeds, UK)</i>
10.20-10.25 FP2	<i>Integrating rheology, sensory & oral processing insights to generate texture maps that predict sensory properties of thickening starches in food</i> Judith Whaley, Leslie Howarth, Rachel Wicklund, Yuqing (Shelly) Zhuo. <i>Tate & Lyle (Hoffman Estates, IL, USA).</i>
10.25-11.00	Coffee Break & Poster Session
11.00-11.15 OP4	<i>Impact of fat on sensory perception and tribology of coffee & cream beverages</i> Igor Bodnar¹, Katya Gutierrez², Jean-Luc Gelin¹, Philipp Erni¹. <i>¹Firmenich (Meyrin 2, Geneva, CH); ²EPFL (Lausanne, CH)</i>

11.15-11.30 OP5	<i>Fat and particulate fat replacers (protein or starch based) follow different lubrication mechanisms</i> Fred van de Velde ^{1,2} , Kun Liu ^{2,3} , Markus Stieger ^{2,3} , Erik van der Linden ^{2,3} . ¹ NIZO food research (Ede, NL); ² Ti Food & Nutrition (NL); ³ Wageningen University (NL).
11.30-11.45 OP6	<i>Underlying mechanisms for sensory perception of double emulsions</i> Anika Opperma ^{1,2} , Elke Scholten ¹ , Markus Stieger ² . ¹ Physics and Physical Chemistry of Foods, Wageningen University (Wageningen, NL); ² Division of Human Nutrition, Wageningen University (NL).
11.45-12.00 OP7	<i>Oral perception of oil-in-water emulsions undergoing coalescence</i> Jan Engmann , Benjamin Le Révérend. Nestlé Research Center (Lausanne, CH).
12.00-12.05 FP3	<i>Manipulating oral behavior of food emulsions based on the degradation of starch emulsifier by salivary -amylase</i> Jianshe Chen , Xia Hu. ¹ Zhejiang Gongshang University (Hangzhou, CN)
12.05-12.10 FP4	<i>Impact of capsaicin-stimulated trigeminal sensation on orthonasal and retronasal aroma release</i> Ni Yang ¹ , Ian Fisk ¹ , Jianshe Chen ² . ¹ University of Nottingham (Loughborough, UK); ² Zhejiang Gongshang University (CN).
12.10-12.15 FP5	<i>Insight in trade-offs when masking stevia off-flavours with oligofructose</i> Matthew de Roode , Marjan Nouwens-Roest. Sensus b.v. (Roosendaal, NL).
12.15-12.20 FP6	<i>Sodium reduction in fresh cheese – using salt replacers and structural modifications</i> Ofir Benjamin , Ifat Karmi, Inbar Bar Or, Alon Borenstein. Tel Hai college (Metula, IL).
12.20-12.25 FP7	<i>Flavour perception enhancement by tastants localization in frozen application</i> Sarah Martins ¹ , Varun Edara ¹ , Veronica Galindo-Cuspinera ¹ , Anne-Marie Williamson ² . ¹ Unilever R&D Vlaardingen (NL); ² Unilever R&D Colworth (UK).
12.25-12.30 FP8	<i>Subjective discrimination of viscosity of thickened liquids</i> Ben Hanson , Christina Smith. University College London (London, GB).
12.30-14.00	Lunch & Poster Session
Session 2: Physiology of Chewing and Swallowing	
14.00-14.30 PL	<i>Evolutionary background to human physiology of chewing and swallowing</i> Robert S. Corruccini Southern Illinois University-Carbondale (USA)

14.30-14.45 OP1	<p><i>In vitro biomechanical modelling of post swallowing pharyngeal coating: influence of food bolus rheological properties and physiological features</i></p> <p>Vincent Mathieu¹, Clément De Loubens¹, Chloé Thomas¹, Albert Magnin²⁻³, Isabelle Souchon¹.</p> <p>¹UMR GMPA, AgroParisTech, INRA, Université Paris-Saclay, Thiverval-Grignon, France (Thiverval-Grignon, FR); ²Université Grenoble Alpes, LRP, Grenoble (FR); ³CNRS, LRP, Grenoble (FR).</p>
14.45-15.00 OP2	<p><i>In vitro experiments on the oral phase of swallowing of Newtonian and shear thinning liquids.</i></p> <p>Marco Ramaioli¹, Saviz Mowlavi², Rob Lloyd¹, Adam Burbidge², Benjamin Le Reverend², Jan Engmann².</p> <p>¹University of Surrey, (Guildford, UK); ²Nestlé Research Center (CH).</p>
15.00-15.15 OP3	<p><i>Does swallowing resemble a phase transition?</i></p> <p>Leen Sturtewagen¹, Harald van Mil², Marine Devezeaux de Lavergne^{1,3}, Markus Stieger^{1,3}, Erik van der Linden^{1,3}.</p> <p>¹Wageningen University (Wageningen, NL); ²Leiden University (NL); ³TI Food and Nutrition (NL).</p>
15.15-15.30 OP4	<p><i>Swallow timing associates with timing of perceived intensity</i></p> <p>Cordelia Running^{1,2,3}, John E Hayes^{1,2}.</p> <p>¹Sensory Evaluation Center (West Lafayette, USA); ²Department of Food Science, The Pennsylvania State University (USA); ³Department of Nutrition Science, Purdue University (USA).</p>
15.30-15.35 FP1	<p><i>Relating tribology to in-mouth texture perception in protein- and starch-added yogurts</i></p> <p>Pere Morell^{1,3}, Jianshe Chen², Susana Fiszman³.</p> <p>¹Universitat Politècnica de Valencia, C/Camí de Vera s/n, 46020, Valencia (Spain) (Valencia, ESP); ²Zhejiang Gongshang University, 18 Xuezheng Street, 310018, Hangzhou (CN); ³Instituto de Agroquímica y Tecnología de Alimentos, C/Agustín Escardino 7, 46980, Valencia (ESP).</p>
15.35-15.40 FP2	<p><i>Somatosensory contributions to food oral processing</i></p> <p>Yalda Moayedi¹, Lucia Duenas-Bianchi¹, Stéphanie Michlig², Johannes le Coutre², Benjamin Le Révérend², Ellen Lumpkin¹.</p> <p>¹Columbia University (New York, USA); ²Nestlé Research Center (CH).</p>
15.40-15.45 FP3	<p><i>Understanding masticatory function.</i></p> <p>Maria Grazia Piancino.</p> <p>University of Turin (Torino, ITA).</p>
15.45-16.30	Poster Session & Coffee Break
Session 3: Interaction of food and oral anatomy	
16.30-17.00 PL	<p><i>Physiology of human orofacial mechanoreceptors</i></p> <p>Mats Trulsson</p> <p>Karolinska Institutet (SWE)</p>
17.00-17.15 OP1	<p><i>Interactions between aroma compounds and the oral mucosa could be responsible for aroma persistence</i></p> <p>Sarah Ployon, Claire Pradels, Christine Belloir, Martine Morzel, Francis Canon.</p> <p>INRA UMR CSGA (Dijon, FR).</p>

17.15-17.30 OP2	<i>Interactions among oral mucosa, aroma compounds and non-volatile wine constituents affect intra-oral aroma release & might contribute to wine after-odor</i> Adelaida Esteban-Fernández, Nuria Rocha-Alcubilla, Maria Pérez-Jimenez, Carolina Muñoz-González, M. Victoria Moreno-Arribas, Maria Angeles Pozo-Bayón <i>CIAL (CSIC-UAM) (Madrid, ESP)</i>
17.30-17.45 OP3	<i>A biochemical mechanism by which ions affect mouthfeel</i> Guy Carpenter ¹ , Amrita Vijay ¹ , Taichi Inui ² , Dodds Michael ² . ¹ Kings College London Dental Institute (London, UK); ² Wrigley (UK).
17.45-18.00 OP4	<i>How to be cool! Characterization of the cool-melting effect of commercial butters and margarines</i> Veronica Galindo Cuspinera , Joana Valenca de Sousa, Marcia Knoop. <i>Unilever R&D Vlaardingen (Vlaardingen, NL).</i>
18.00-18.15 OP5	<i>Oral processing and matrix composition affect aroma release and particle size distribution after consumption of coffee-creamer emulsions.</i> Charfedinne Ayed ¹ , Aurélie Prot ¹ , Philippe Pollien ² , Etienne Semon ¹ , Chrystel Loret ² , Gilles Feron ¹ . ¹ CSGA, CNRS, INRA, Université de Bourgogne-Franche-Comté, Dijon (FR); ² Centre de Recherche Nestlé (Lausanne CH).
18.15-18.20 FP1	<i>Mucosal film structure and tribology, and forming mimetics using proteins and plant polysaccharides</i> Gleb Yakubov , Clementine Pradal, Jason R Stokes. <i>The University of Queensland (St Lucia, AUS).</i>
18.20-18.25 FP2	<i>The effect of thermal denaturation on the mucoadhesive and sensory properties of whey protein</i> Stephanie P. Bull ¹ , Vitaliy V. Khutoryanskiy ² , Jane K. Parker ¹ , Lisa Methven ¹ . ¹ Department of Food & Nutrition Biosciences, University of Reading (Reading, UK); ² Department of Pharmacy, School of Chemistry, University of Reading (Reading, UK)
18.25-18.30 FP3	<i>The role of salivary amylase and targeted starch selection in the sensory perception of foods</i> John Smythe , James Carr, Judith Whaley. <i>Tate & Lyle (Hoffman Estates, IL, USA).</i>
18.30-18.35 FP4	<i>Modeling sensory adhesiveness of caramels using surface energy and rheology</i> Ty Wagoner ¹ , Greg Essick ² , MaryAnne Drake ¹ , Chris Daubert ¹ , Allen Foegeding ¹ . ¹ North Carolina State University (Raleigh, USA); ² Univ. of North Carolina School of Dentistry (USA).
18.35-19.30	Poster Session
19.30-22.00	Swiss themed dinner at the SwissTech Convention Center