

## Tuesday 5 July

<b>Session 4: Food oral processing: first step of digestion</b>	
<b>09.00-09.30</b> <b>PL</b>	<i>Food oral processing: first step of digestion</i> <b>Marie-Agnès Peyron</b> <i>INRA (Clermont-Ferrand, FRA)</i>
<b>09.30-09.45</b> <b>OP1</b>	<i>Influence of oral processing on bread digestion</i> <b>Isabelle Souchon<sup>1</sup></b> , Daniela Freitas <sup>1</sup> , Vincent Mathieu <sup>1</sup> , Solenne Jourden <sup>2</sup> , Maud Panouillé <sup>2</sup> , Steven Le Feunteun <sup>1</sup> . <i><sup>1</sup>INRA (Thiverval Grignon, FR); <sup>2</sup>AgroParisTech (FR).</i>
<b>09.45-10.00</b> <b>OP2</b>	<i>Impact of rye product structure on oral processing and satiety</i> <b>Saara Pentikäinen<sup>1</sup></b> , Nesli Sozer <sup>1</sup> , Johanna Närväinen <sup>1</sup> , Kirsi Sipilä <sup>2</sup> , Kaisa Poutanen <sup>1</sup> , Marjukka Kolehmainen <sup>1,3</sup> . <i><sup>1</sup>VTT Technical Research Centre of Finland (Espoo, FI); <sup>2</sup>Institute of Dentistry, University of Eastern Finland; <sup>3</sup>Department of Clinical Nutrition, Institute of Public Health and Clinical Nutrition, UEF.</i>
<b>10.00-10.05</b> <b>FP1</b>	<i>Chewing breads: impact on alpha-amylase secretion and oral digestion</i> Marianne Joubert <sup>1</sup> , Chantal Septier <sup>1</sup> , Christian Salles <sup>1</sup> , Maud Panouillé <sup>2</sup> , Gilles Feron <sup>1</sup> , <b>Carole Tournier<sup>1</sup></b> . <i><sup>1</sup>CNRS, UMR6265 CSGA; INRA, UMR1324 CSGA; Univ. Bourgogne Franche-Comté; (Dijon, FR); <sup>2</sup>UMR GMPA, AgroParisTech, INRA, Université Paris-Saclay, Thiverval-Grignon (FR).</i>
<b>10.05-10.10</b> <b>FP2</b>	<i>The relationship between salivary vitamin-binding proteins and systemic vitamin status</i> <b>Matthew Blakeley<sup>1</sup></b> , Blanaid Daly <sup>1</sup> , David Bradshaw <sup>2</sup> , Jonathan Pratten <sup>2</sup> , Agata Sobczykńska-Malefora <sup>3</sup> , Guy Carpenter <sup>1</sup> . <i><sup>1</sup>King's College London (London, UK); <sup>2</sup>GlaxoSmithKline (UK); <sup>3</sup>Viapath (UK).</i>
<b>10.10-10.15</b> <b>FP3</b>	<i>Effect of hydration properties on starch digestibility of rice cake (Baekseolgi) with different particle sizes</i> <b>Hyo-Rim Seo</b> , Weon-Sun Shin. <i>Food Chemistry lab, Dept of Food and Nutrition, Hanyang university (Seoul, KR).</i>
<b>10.15-11.00</b>	<b>Coffee Break &amp; Poster Session</b>
<b>11.00-11.15</b> <b>OP3</b>	<i>Impact of Food Texture and Energy Density on the Microstructure of Eating and Energy Intake</i> <b>Ciaran Forde<sup>1,2</sup></b> , Charlotte Lim Mei Hui <sup>2</sup> , Claudia Leong <sup>1</sup> , Edwin Chia-Ming <sup>1</sup> , Keri McCrickerd <sup>1</sup> . <i><sup>1</sup>Clinical Nutrition Research Centre Yong Loo Lin School of Medicine, Nat. Univ. of Singapore <sup>2</sup>Department of Physiology, Yong Loo Lin School of Medicine, Nat. Univ. of Singapore</i>
<b>11.15-11.30</b> <b>OP4</b>	<i>Effects of orosensory exposure manipulations on satiation</i> <b>Sophie Miquel-Kergoat<sup>1</sup></b> , Marlou Lasschuijt <sup>2</sup> , Monica Mars <sup>2</sup> , Markus Stieger <sup>2</sup> , Cees de Graaf <sup>2</sup> , Paul Smeets <sup>2</sup> . <i><sup>1</sup>Wrigley (Mars Inc.) (Chicago, US); <sup>2</sup>Division of Human Nutrition, Wageningen University (NL).</i>

11.30-11.45 OP5	<i>The influence of yogurt oral processing on satiating expectations. Effect of yogurt consistency and three kinds of pineapple particles.</i>  Susana Fizman, Johanna Marcano, <b>Amparo Tarrega</b> . <i>Institute of Agrochemistry and Food Science (IATA-CSIC) (Paterna, ES).</i>
11.45-11.50 FP4	<i>Textural complexity in solid foods enhances satiation</i>  <b>Jingyuan Tang</b> <sup>1</sup> , Danaé S. Larsen <sup>1</sup> , Lynnette R. Ferguson <sup>2</sup> , Bryony James <sup>1</sup> <i><sup>1</sup>Department of Chemical and Materials Engineering, University of Auckland (Auckland, NZ); <sup>2</sup>School of Medical and Health Science, University of Auckland (NZ)</i>
11.50-11.55 FP5	<i>Enhancement of oral bioavailability of apigenin-loaded w/o/w emulsions: in vitro and in vivo evaluations</i>  <b>Bum-Keun Kim</b> , Ah-Ra Cho, Dong-June Park. <i>Korea Food Research Institute (Seongnam-si, KR).</i>
11.55-13.30	<b>Lunch &amp; Poster Session</b>
<b>Session 5: Food oral processing &amp; food design for specific consumer groups</b>	
13.30-14.00 PL	<i>Food design for infants, children and the elderly: Oral processing, swallowing and the symphony of taste, texture, colour, shape &amp; sensation</i>  <b>Julie Cichero</b> <i>University of Queensland (AUS)</i>
14.00-14.15 OP1	<i>Cultural differences in oral processing and texture preferences</i>  <b>Marco P. Morgenstern</b> <sup>1</sup> , Esther H-J Kim <sup>1</sup> , Arran J Wilson <sup>1</sup> , Cath Wade <sup>1</sup> , Gangying Zheng <sup>2</sup> , Jianshe Chen <sup>2</sup> . <i><sup>1</sup>NZ Institute for Plant &amp; Food Research, Christchurch, New Zealand (Christchurch, NZ); <sup>2</sup>School of Food Science and Biotechnology, Zhejiang Gongshang University, Hangzhou (CN).</i>
14.15-14.30 OP2	<i>Development of mastication abilities of infants and toddlers: impact of age and food texture</i>  <b>Chrystel Loret</b> <sup>1</sup> , Benjamin Le Réverend <sup>1</sup> , Mireille Moser <sup>1</sup> , Marc Alder <sup>2</sup> , Megan Simone <sup>3</sup> , Jordan R. Green <sup>3</sup> . <i><sup>1</sup>Nestec Ltd. (Lausanne, CH); <sup>2</sup>Nestlé Nutrition (CH); <sup>3</sup>Massachusetts General Hospital (USA)</i>
14.30-14.45 OP3	<i>Eating Micro-Structure Predicts Increased Ad-libitum Energy Intake in Singaporean Children; Results from the GUSTO Cohort</i>  Anna Fogel <sup>1</sup> , Ai Ting Goh <sup>1</sup> , Cindy Chan <sup>1</sup> , Mary Foong Fong Chong <sup>1</sup> , Lisa Edelson <sup>2</sup> , <b>Ciaran Forde</b> <sup>1</sup> . <i><sup>1</sup>A*STAR Clinical Nutrition Research Centre (Singapore, SG); <sup>2</sup>Nestle Research Center, Lausanne (CH).</i>

<p><b>14.45-15.00</b></p> <p><b>OP4</b></p>	<p><i>Influencing baby's mastication with food product design</i></p> <p>Sarah Smith-Simpson <sup>1</sup>, <b>Michele Foley</b><sup>1</sup>.</p> <p><i>Nestle Nutrition (Fremont ,USA).</i></p>
<p><b>15.00-15.05</b></p> <p><b>FP1</b></p>	<p><i>Change in Craniofacial Reshaping: the impact of bite forces during the masticatory function at the age of 3.</i></p> <p><b>Marie DESHAYES.</b></p> <p><i>TELECRANE INNOVATION (MERVILLE FRANCEVILLE, FR).</i></p>
<p><b>15.05-15.10</b></p> <p><b>FP2</b></p>	<p><i>Development of the deciduous dentition: Is a beauty smile in fact normal, or has the dysfunctional now become the "new normal"?</i></p> <p><b>Mariangela Schalka</b>, Maria Isaura Buelau, Peter Buelau, Patricia Roulet.</p> <p><i>ABPRNO (cotia, BRA).</i></p>
<p><b>15.10-15.45</b></p>	<p><b>Poster Session &amp; Coffee Break</b></p>
<p><b>15.45-16.00</b></p> <p><b>OP5</b></p>	<p><i>Towards texture design for optimized oral processing: Measuring eating capability and difficulty perception of elderly subjects</i></p> <p>Laura Laguna<sup>1</sup>, Marion Hetherington<sup>1</sup>, Jianshe Chen<sup>3</sup>, Gracia Artigas<sup>4</sup>, <b>*Anwasha Sarkar</b><sup>1</sup>.</p> <p><sup>1</sup>School of Food Science and Nutrition, University of Leeds, (Leeds, UK); <sup>2</sup>School of Psychology, University of Leeds.; <sup>3</sup>School of Food Science and Bioengineering, Zhejiang Gongshang University, Hangzhou, Zhejiang (CN).</p>
<p><b>16.00-16.15</b></p> <p><b>OP6</b></p>	<p><i>Food structuring for functionality – safe eating, enhanced sensory perception, digestion and bio-accessibility</i></p> <p><b>Aarti Tobin</b><sup>1</sup>, Simone Osbourne<sup>2</sup>, Ingrid Appelqvist<sup>3</sup>.</p> <p><sup>1</sup>CSIRO Food and Nutrition, 39 Kessels Rd, Coopers Plains, QLD 4108 (Brisbane, AUS); <sup>2</sup>CSIRO Agriculture, Biosciences Precinct, 306 Carmody Rd, St Lucia, QLD 4067 (AUS); <sup>3</sup>CSIRO Food and Nutrition (AUS)</p>
<p><b>16.15-16.30</b></p> <p><b>OP7</b></p>	<p><i>How does prosthodontic restoration influence oral processing parameters?</i></p> <p><b>Nikolaos N. Giannakopoulos</b>, Lydia Eberhard, Stefanie Kappel, Hans Jürgen Schindler.</p> <p><i>University clinic of Heidelberg, Dept. of Prosthodontics (Heidelberg, GER)</i></p>
<p><b>16.30-16.35</b></p> <p><b>FP3</b></p>	<p><i>Improving food oral process in denture wearers by stabilization of the mandibular denture with implants</i></p> <p><b>Cindy Batisse</b><sup>1,2</sup>, Guillaume Bonnet<sup>1,2</sup>, Marion Bessadet<sup>1,2</sup>, Jean-Luc Veyrone<sup>1,2</sup>, Martine Hennequin<sup>1,2</sup>, Emmanuel Nicolas<sup>1,2</sup>.</p> <p><sup>1</sup>University of Auvergne, CROC EA4847 EA4847 (Clermont-Ferrand, FRA); <sup>2</sup>CHU of Clermont-Ferrand (FRA).</p>
<p><b>16.35-16.40</b></p> <p><b>FP4</b></p>	<p><i>Food bolus properties are impacted by main functional oral deficiencies frequently observed in elderly</i></p> <p><b>Maéva Bouyer</b><sup>1</sup>, Véronique Sante-Lhoutellier<sup>2</sup>, Martine Hennequin<sup>3</sup>, Marine Michel<sup>1</sup>, Marie-Agnès Peyron<sup>2</sup>.</p> <p><sup>1</sup>Terrena Innovation (ANCENIS, FR); <sup>2</sup>INRA (FR); <sup>3</sup>University of Auvergne (FR)</p>

<p><b>16.40-16.45</b></p> <p><b>FP5</b></p>	<p><i>Food comfortability: a new concept to assess the acceptance of various food textures by elderly people suffering from oral health problems</i></p> <p><b>Mathilde Descamps<sup>1,2,3</sup></b>, Claire Sulmont-Rossé<sup>1,2,3</sup>, Chantal Septier<sup>1,2,3</sup>, Gilles Feron<sup>1,2,3</sup>, Hélène Labouré<sup>1,2,3,4</sup>.</p> <p><i><sup>1</sup>CNRS, UMR6265 Centre des Sciences du Goût et de l'Alimentation (Dijon, FR); <sup>2</sup>INRA, UMR1324 Centre des Sciences du Goût et de l'Alimentation, Dijon; <sup>3</sup>Univ. Bourgogne Franche-Comté, UMR Centre des Sciences du Goût et de l'Alimentation, Dijon.</i></p>
<p><b>16.45-16.50</b></p> <p><b>FP6</b></p>	<p><i>Eating pleasure in Nursing Homes: a french multi-disciplinary preventive healthcare</i></p> <p><b>Xavier Cormary<sup>1</sup></b>, Yann Tannou<sup>1</sup>, Emmanuelle Cugy<sup>2-3</sup>, Michel Bras<sup>4</sup>, Martine Culis<sup>5</sup>, Vincent Blasco-Baque<sup>6-7-8</sup>.</p> <p><i>1 Association pluridisciplinaire de prévention de la dysphagie (APPD); 2 Service de Médecine Physique et de Réadaptation, CHU Bordeaux; 3 Service de Médecine Physique et de Réadaptation, CH Arcachon ; 4 Le Suquet, Laguiole ; 5 SODEXO medico-social; 6 INSERM U1048, Toulouse. Institut des Maladies Métaboliques et Cardiovasculaires (I2MC); 7 Université Paul Sabatier (UPS), Toulouse; 8 Faculté de Chirurgie-Dentaire de Toulouse (FR)</i></p>
<p><b>18.00-22.00</b></p>	<p><b>Visit &amp; Gala Dinner at The Olympic Museum</b></p> <p><b>Lausanne-Ouchy</b></p>