

Wednesday 6 July

Session 6: Analytical techniques to measure food oral processing	
08.30-09.00 PL	<i>Experimental and numerical approaches in taste and texture perception; tools for sensory driven food prototyping</i> Benjamin Le Révérend <i>Nestlé Research Center (CH)</i>
09.00-09.15 OP1	<i>Electromyography as a Research Tool in Food Science</i> Christopher Vinyard. <i>NEOMED (Rootstown, USA).</i>
09.15-09.30 OP2	<i>Oral processing of chocolate</i> He Qi ^{1,2} , Kelly Fourtouni ² , Bettina Wolf ¹ . <i>¹The University of Nottingham (Loughborough, UK); ²Mondelēz R&D (UK).</i>
09.30-09.45 OP3	<i>Analysis of oral breakdown of food gels using image analysis</i> Carole Tournier ¹ , Marine Devezeaux de Lavergne ² , Fred van de Velde ³ , Markus Stieger ² , Christian Salles ¹ , Dominique Bertrand ⁴ . <i>¹CNRS, UMR6265 CSGA; INRA, UMR1324 CSGA; Univ. Bourgogne Franche-Comté; Dijon (FR); ²TI Food and Nutrition; Wageningen University, Wageningen (NL); ³NIZO food research BV, Ede (NL).</i>
09.45-09.50 FP1	<i>Influence of individual eating behaviour and oral physiology on oral processing of bread</i> Jing Gao , Ruoxin Chan, Weibiao Zhou. <i>Food Science and Technology Programme, c/o Department of Chemistry, National University of Singapore (Singapore, SG).</i>
09.50-09.55 FP2	<i>Development of a method to track tongue movement during oral processing of fluids and semisolids</i> Caroline L. Campbell , Paige Luck, E. Allen Foegeding. <i>North Carolina State University (Raleigh, USA).</i>
09.55-10.00 FP3	<i>Tongue pressure and hyoid movement by tongue squeezing</i> Kazuhiro Hori ¹ , Kazuhiro Murakami ² , Shigehiro Fujiwara ¹ , Takahiro Funami ³ , Makoto Inoue ¹ , Takahiro Ono. <i>¹Niigata University (Niigata, JP); ²Osaka University (JP); ³San-Ei Gen F.F.I., Inc. (JP)</i>
10.00-10.05 FP4	<i>Evaluating the Slip Extrusion Test Using Three Model Food Systems</i> Grace Ng ¹ , Eli Gray-Stuart ¹ , Marco Morgenstern ² , John E Bronlund ¹ , Jim R Jones ¹ . <i>¹School of Engineering and Advanced Technology, Massey University, New Zealand (Palmerston North , NZ); ²The New Zealand Institute for Plant and Food Research Ltd., New Zealand (NZ)</i>
10.05-10.10 FP5	<i>Developed DART-MS and Artificial Mouth(AM) to study the role of volatile aroma components in Chinese liquor (Baijiu) taste</i> Ming Liu ¹ , Zijing Xu ³ , Qiding Zhong ^{1,2} , Zhancheng Xu ³ , Zhenghe Xiong ^{1,2} , Yi Zhang ³ . <i>¹China National Research Institute of Food & Fermentation Industries (Beijing, CN); ²National Standardization Centre of Food & Fermentation Industry, Beijing 100015 (CN) ³Sichuan Jiannanchun Group Co. Ltd, Mianzhu 618200, Sichuan (CN).</i>

10.10-10.45	Poster Session & Coffee Break
10.45-11.00 OP4	<p><i>Development of 3D swallowing simulator Swallow Vision® to visualize the changes of the physical values and the pathline of the food bolus flow during swallowing</i></p> <p>Keigo Hanyu¹, Tetsu Kamiya¹, Yoshio Toyama¹, Megumi Takai¹, Takhiro Kikuchi², Yukihiro Michiwaki².</p> <p>¹Meiji Co., Ltd. (odawara, JP); ²Japanese Red Cross Musashino Hospital (JP)</p>
11.00-11.15 OP5	<p><i>Characterising the effect of agglomeration and hydration of model foods in the oral process</i></p> <p>Torsten Witt, Jason Stokes.</p> <p>University of Queensland (St Lucia, AUS).</p>
11.15-11.30 OP6	<p><i>Biomimetic approach to study in-mouth Texture Perception</i></p> <p>Javier Pastenes¹, Alexis Prevost¹, Elie Wandersman¹, Christopher Pipe², Benjamin Le Révérend².</p> <p>¹Université Pierre et Marie Curie (Paris, FR); ²Nestlé Research Center (CH).</p>
11.30-11.45 OP7	<p><i>Dynamic Spectral Analysis of the Stick-Slip Effects in "Oral" Tribology Measurements</i></p> <p>Solange Sanahuja¹, Rutuja Upadhyay², Heiko Briesen¹, Jianshe Chen².</p> <p>¹School of Life Sciences Process Systems Engineering, Techn. Univ. München (Freising, GER); ²School of Food Sci. & Bioeng., Food Oral Processing Laboratory, Zhejiang Gongshang University (CN)</p>
11.45-11.50 FP6	<p><i>Tribological analysis of liquid and semisolid dairy products</i></p> <p>Sangeeta Prakash, Phuong T. M. Nguyen, Bhesh Bhandari.</p> <p>The University of Queensland (Brisbane, AUS).</p>
11.50-11.55 FP7	<p><i>The use of a filament stretch and break-up device to evaluate the rheological behavior of thickened fluids used in the management of dysphagia</i></p> <p>Enrico Hadde¹, Timothy Nicholson¹, Julie Cichero².</p> <p>¹School of Chemical Engineering, The University of Queensland (Brisbane, AUS); ²School of Pharmacy, The University of Queensland (AUS)</p>
11.55-12.00 FP8	<p><i>Extensional Viscosity of Liquid Foods and Swallowing Flow</i></p> <p>Junfang Zhu, Hiroshi Mizunuma.</p> <p>Tokyo Metropolitan University, Department of Mechanical Engineering (Tokyo JP).</p>
12.00-12.05 FP9	<p><i>Relationships between mechanical properties and electromyography variables during natural oral processing of gellan gels</i></p> <p>Kaoru Kohyama¹, Zhihong Gao¹, Takashi Watanabe¹, Sayaka Ishihara², Satomi Nakao², Takahiro Funami².</p> <p>¹NARO (Tsukuba, JAP); ²San-Ei Gen F.F.I., Inc. (JAP).</p>

12.05-12.10 FP10	<p><i>Spectroscopic and tribological studies of the interactions between β-lactoglobulin and mucins</i></p> <p>Hilal Y. Çelebioğlu¹, Maria Guðjónsdóttir², Ioannis S. Chronakis¹, Seunghwan Lee³.</p> <p>¹National Food Institute, Technical University of Denmark (LYNGBY, DK); ²Faculty of Food Science and Nutrition, University of Iceland (ICE); ³Department of Mechanical Engineering, Technical University of Denmark (DK).</p>
12.10-12.15 FP11	<p><i>Mechanical and Sensory Properties of Baked and Extruded Confectionery products</i></p> <p>Saba Butt¹, Maria Charalambides¹, Hugh Powell², James Osbourne²</p> <p>¹Mechanical Engineering Department, Imperial College London (UK); ²Wafer and extrusion department, Nestle PTC York (UK)</p>
12.15-13.30	Lunch & Poster Session
Closing Plenary Lectures: Perspectives on Food Oral Processing	
13.30-14.15 PL1	<p><i>The Raw and The Cooked - The Hidden Side of Food Structures</i></p> <p>Heribert Watzke</p> <p>Consultant, formerly Nestlé Research (CH)</p>
14.15-15.00 PL2	<p><i>The case for enhancing food texture for oral and general health</i></p> <p>Peter W. Lucas</p> <p>Smithsonian Tropical Research Institute (PAN)</p>
15.00-15.30	Conference Closure