

EuroSense 2024

Schedule

Sunday, 8 September, 2024

09:30-15:30 Hall 1 Foyer

[Registration](#)

10:00-14:00 Hall 3

[Sensometric tutorial 1: Natural Language Processing for sensory and consumer scientists. A tidy introduction in R](#)

Presentation type: Oral

Presenters: Ruben Rama, Symrise Ltd, UK and Katja Tiitinen, Symrise, Germany

Sensometrics Tutorials (please book your place via the registration system) Please visit the website for more information: <https://www.eurosense.elsevier.com/sensometrics-tutorials.html>

Refreshments will be available from 10 am and lunch boxes from 12:00 pm.

10:00-14:00 Hall 6

[Sensometric tutorial 2: Introduction to component-based methods in sensory evaluation](#)

Presentation type: Oral

Presenters: John Castura, Compusense Inc., Canada and Michele Ricci, Trento, Italy

Sensometrics Tutorials (please book your place via the registration system) Please visit the website for more information: <https://www.eurosense.elsevier.com/sensometrics-tutorials.html>

Refreshments will be available from 10 am and lunch boxes from 12:00 pm.

10:00-14:00 Merrion Room

[Sensometric tutorial 3: Principles of data intelligence in sensory and consumer science: Using Power BI to structure our data and insights!](#)

Presentation type: Oral

Presenters: Yoan Goupil, dsm-firmenich, Switzerland; Carlos Gomez-Corona, dsm-firmenich, France and Donato Cereghetto, dsm-firmenich, Switzerland

Sensometrics Tutorials (please book your place via the registration system) Please visit the website for more information: <https://www.eurosense.elsevier.com/sensometrics-tutorials.html>

Refreshments will be available from 10 am and lunch boxes from 12:00 pm.

10:00-14:00 Minerva Suite

Sensometric tutorial 4: Analysing L-shape data in sensory and consumer sciences

Presentation type: Oral

Presenters: Quoc Cuong Nguyen, Ho Chi Minh City University of Technology, Vietnam
Sensometrics Tutorials (please book your place via the registration system) Please visit the website for

more information: <https://www.eurosense.elsevier.com/sensometrics-tutorials.html>

Refreshments will be available from 10 am and lunch boxes from 12:00 pm.

15:30-16:15 Concert Hall

Opening Ceremony

Emily Crofton, Eimear Gallagher, Sinead McCarthy

Presentation type: Oral

- o EuroSense 2024 Welcome address | Conference chairs | Emily Crofton, Eimear Gallagher, Sinead McCarthy
- o Welcome address |Professor Frank O'Mara, Teagasc Director
- o E3S welcome|Sara Spinelli and Rebecca Ford
- o E3S Established researcher award

16:15-17:00 Concert Hall

Keynote speaker 1: Cross-cultural differences in perception: A current perspective | Joanne Hort, Massey University, New Zealand

Emily Crofton, Eimear Gallagher, Sinead McCarthy

Presentation type: Oral

17:00-17:30 Concert Hall

Keynote speaker 2: Opportunities and challenges for sensory science in the global food industry | Kate Bailey, Kerry Global Centre, Ireland

Emily Crofton, Eimear Gallagher, Sinead McCarthy

Presentation type: Oral

17:30-19:30 Hall 1

Welcome Reception

Monday, 9 September, 2024

07:30-08:30 Hall 3

EyeQuestion workshop

Presentation type: Oral

Shaping the Future of Sensory Research with EyeQuestion

Join us in this forward-looking workshop as we explore the dynamic world of sensory science and its profound impact on consumer behaviour. Learn how EyeQuestion's innovative solutions can enhance the value of your sensory research and help you stay ahead in this evolving field.

Our expert-led presentations will offer you valuable insights into the latest trends in sensory science, demonstrating how digital technologies can transform data collection, analysis, and visualisation. We'll show you how EyeQuestion's intuitive software can enable you to design and conduct studies that make the most of these advancements for optimal impact.

Topics Covered:

By the end of our workshop, you'll have a deeper understanding of the future of sensory science, equipped with the skills and knowledge to apply these innovative approaches to your research projects. With EyeQuestion, you'll stay ahead of the curve, transforming your research with innovative solutions. Together, let's shape the future of sensory research.

07:30-08:30 Hall 6

MMR Workshop

Presentation type: Oral

Future-Proofing Product Innovation: Integrating AI and Sensory

We're shaping the future of product experiences by integrating AI technology into sensory science with Product Hub.

Join our experts as we give you an inside look at **Product Hub** and **Sensory Portrait**, demonstrating AI in real-world sensory applications.

Alex Dobromir, Product Manager at Product Hub, will guide you through MMR's software development process, showcasing how we collaborate with researchers to create, validate, build, test, and iterate solutions. **Dr. Phiala Mehring**, Sensory Experience Director at MMR, will explain how we developed Sensory Portrait, our AI rich quantitative sensory tool that enhances lexicon generation and uncovers key sensory touchpoints that really matter to consumers.

Explore the potential and limitations of AI in tackling industry challenges and unlocking new opportunities.

Join us from 7:30 and we'll make sure breakfast snacks and refreshments are available!

Register your interest and reserve a spot by clicking the link below:

<https://info.mmr-research.com/eurosense-workshop-2024>

08:00-09:00 Hall 1 Foyer

Registration

08:30-09:00 Concert Hall

Keynote speaker 3: Sensory in sickness and in health: olfactory and gustatory disorders | Jane Parker, University of Reading, UK

Julien Delarue

Presentation type: Oral

09:00-09:30 Concert Hall

Keynote speaker 4: Sensory science beyond food - a world of sensory for all | Liz Sheehan, SRL, Ireland

Julien Delarue

Presentation type: Oral

09:30-11:00 Concert Hall

Oral parallel session 01: Sensory in sickness and in health (I)

Ciaran Forde, Mojca Korosec

Presentation type: Oral

09:30-11:00 Hall 3

Oral parallel session 02: Sensory science in non-food products

Lauren Rogers, Amalia Scannell

Presentation type: Oral

09:30-11:00 Hall 6

Workshop WKS1: Underrepresented populations: Challenges and opportunities for consumer research | Presenter: Tobias Otterbring

Presentation type: Oral

Authors: Tobias Otterbring, Carlos GOMEZ-CORONA, Carolina Chaya, Laura Laguna, Stergios Melios, Amanda DUPAS DE MATOS

11:00-11:30 Hall 1

Refreshment break

Presentation type: Break

11:30-12:30 Concert Hall

Flash presentations 1: Innovation & consumer perception

Agnes Giboreau

Presentation type: Oral

11:30-12:30 Hall 3

Flash presentations 2: Method Development and Fundamentals

Francesco Noci

Presentation type: Oral

11:30-12:30 Hall 6

Flash presentations 3: Sustainable products and packaging

Dirk Minkner

Presentation type: Oral

12:30-13:30 Hall 1

Lunch

Presentation type: Break

13:30-14:30 Hall 1

Poster session 1

Presentation type: Poster

14:30-15:00 Concert Hall

Keynote speaker 5: Navigating the sustainability labyrinth: The role of sensory and consumer science in packaging and product communication | Valerie Lengard Almli, Nofima, Norway

Carlos Gomez-Corona

Presentation type: Oral

15:00-16:30 Concert Hall

Oral parallel session 03: Sensory in sickness and in health (II)

Linda J Farmer, Pernilla Sandvik

Presentation type: Oral

15:00-16:30 Hall 3

Oral parallel session 04: Sustainable packaging, labelling and product communication

Kate Bailey, Catherine Barry-Ryan

Presentation type: Oral

15:00-16:30 Hall 6

Workshop WKS2: Challenges and practical solutions for consumer research implementation across global cultures: Perspectives from regional sensory science societies | Presenter: Paula Varela

Presentation type: Oral

Authors: Paula Varela, Carolina Chaya, Victoria Coutiño, Henrietta de Kock, Rosires Deliza, Joanne Hort, Abadi Gebre Mezgebe, Gie Liem, Ratapol Teratanavat, Leticia Vidal, Kristine Wilke, Maame Yaakwaah BlayAdjei

16:30-17:30 Hall 1

Poster session 1 continued and refreshments

Presentation type: Poster

17:30-19:30

Award winning guided walking tour from the RDS to Dublin city centre. Experience some famous Dublin city centre attractions through the knowledge and Irish humour of the tour guides! Sign up at the registration desk (100 places available).

19:30-22:00

Student / Early Career Researchers lively social get-together! Join us for food and some live music at Buskers Bar situated in the heart of Dublin's vibrant Temple Bar area (<https://www.buskersbar.com/>). A great opportunity to network and connect with other budding sensory and consumer scientists. All welcome!

Tuesday, 10 September, 2024

07:30-08:30 Hall 3

Blue Yonder Workshop

Presentation type: Oral

Join Blue Yonder Research for an engaging and inspirational workshop, led by Kate Binner, Head of R&D Insight.

Dive into the future of product testing with 'Using Agile Methods to Derisk Final Validation Testing and Prove Superiority Faster.'

In this session, we'll reengineer decades-old testing stage gates and protocols by adopting more agile approaches.

This **45 minute session** will be practical and inspirational in equal measure.

Key takeaways include:

- > Mastering agile research principles
- > Achieving consistent databasing and validation
- > Exploring Blue Yonder's SPRINT methodology for rapid, efficient testing

Embrace agility to revolutionize product testing, accelerate market entry, and drive growth.

Join us from 7.30am onwards - don't worry, we know it's early so we'll provide **breakfast!**

To register your interest and secure a spot (and breakfast), please click the below link:

https://blueyonder.agency/putting-the-fast-in-fmcg-eurosense-signup/?utm_source=website&utm_medium=event+signup&utm_id=EuroSense+2024

07:30-08:30 Hall 6

FQAP Workshop: Meet the Editors

Presentation type: Oral

08:45-09:15 Concert Hall

Keynote speaker 6: 'Have Your Cake And Eat It Too' - optimizing the human food experience through sensory and consumer science | Helene Hopfer, Penn State University, USA

Erminio Monteleone

Presentation type: Oral

09:15-10:45 Concert Hall

Oral parallel session 05: Strategies to reduce food waste and sensory challenges and opportunities for existing, novel and alternative proteins

Valérie Almlí, Mari Sandell

Presentation type: Oral

09:15-10:45 Hall 3

Oral parallel session 06: Method development and optimisation in sensory and consumer science

Annette Bongartz, Joanne Hort

Presentation type: Oral

09:15-10:45 Hall 6

E3S Workshop WKS3: Food neophobia in Europe across the life course: an E3S collaborative study | Presenter: Sara Spinelli

Presentation type: Oral

Authors: M Laureati, S Spinelli, C Dinnella, V Almlí, C Chaya, N da Quinta, R Di Monaco, F Gasperi, S Lignou, R Marín-Arroyo, L Methven, Ca Muñoz-González, M del Pozo-Bayon, M Piochi, S Puleo, A Tárrega, L Torri, Ms Wallner, K Wendin, Q Yang

10:45-11:10 Hall 1

Refreshment break

Presentation type: Break

11:10-11:20 Concert Hall

E3S Student Awards

Rebecca Ford

Presentation type: Oral

11:20-12:50 Concert Hall

Emerging Talent Spotlight Seminar

Karina Gonzalez Estanol, Maddalena Libardi

Presentation type: Oral

12:50-13:30 Hall 1

Lunch

Presentation type: Break

13:30-14:30 Hall 1

Poster session 2

Presentation type: Poster

14:30-15:00 Concert Hall

Keynote speaker 7: Grilling the myths: Uncomfortable truths and promising paths in consumer research on alternative proteins | Davide Giacalone, University of Southern Denmark, Denmark

Rebecca Ford

Presentation type: Oral

15:00-16:30 Concert Hall

Oral parallel session 07: Innovation and NPD

Davide Giacalone, Carol Griffin

Presentation type: Oral

15:00-16:30 Hall 3

Oral parallel session 08: Fundamentals of sensory perception (!)

Carolina Chaya, Maria Dermiki

Presentation type: Oral

15:00-16:30 Hall 6

Workshop WKS4: Advancing the field and practice of food consumer science | Presenter: Machiel Reinders

Presentation type: Oral

16:30-17:30 Hall 1

Poster session 2 continued and refreshments

Presentation type: Poster

19:00-23:59 Guinness Storehouse, Dublin 8

Dine & Dance!

Ticket holders only (the word 'dinner' will be included on your delegate badge if you purchased a ticket)

If you are making your own way to the Guinness Storehouse, please arrive at 7.30pm.

6.30pm Meet at the Clayton Ballsbridge Hotel entrance to catch coaches

6.40 pm - Coaches begin departing (staggered departure at 5 minute intervals)

7.30 pm - Arrive at the Guinness Storehouse

7.30-7.45 pm - Walk the tour to level 5 and visit the Guinness Storehouse shop

7.45 pm - Welcome drinks and music (cash bar open)

8.30 pm - Dinner is served (Buffet service)

10-12 pm - Dancing

11.30 pm - Cash bar closes

12 am - Depart to board return coaches

Wednesday, 11 September, 2024

08:45-09:15 Concert Hall

Keynote speaker 8: The evolving role of liking in sensory and consumer science | Thierry Worch, Friesland-Campina, The Netherlands

Pascal Schlich

Presentation type: Oral

09:15-09:45 Concert Hall

Keynote speaker 9: Fundamentals of sensory perception | Sara Spinelli, University of Florence, Italy

Pascal Schlich

Presentation type: Oral

09:45-10:15 Hall 1

Refreshment break

Presentation type: Break

10:15-11:45 Concert Hall

Oral parallel session 09: Fundamentals of sensory perception (II)

Emma Feeney, Barbara Siegmund

Presentation type: Oral

10:15-11:45 Hall 3

Oral parallel session 10: Sensometrics

Shelley Fox, Paula Varela

Presentation type: Oral

10:15-11:45 Hall 6

Workshop WKS5: Exploring the intersection of new technologies and sensory & consumer science
Presenter: Maddalena Libardi

Presentation type: Oral

Authors: Maddalena Libardi, Rignald Span, Joachim Schouteten, Christelle Porcherot, Alexandra Kuzmina, Gerry Jager, Machiel Reinders

11:45-12:15 Concert Hall

Keynote speaker 10: Future sensory perspectives | Ciaran Forde, Wageningen University & Research, The Netherlands

Emily Crofton, Eimear Gallagher, Sinead McCarthy

Presentation type: Oral

12:15-12:45 Concert Hall

Closing Ceremony and next meeting announcement | Poster Awards

Emily Crofton, Eimear Gallagher, Sinead McCarthy

Presentation type: Oral