

Time **22 October 2009**

10:00 – 10:30 “Future perspectives in sensory science in Denmark”
Professor Wender Bredie, KU-LIFE/Head of Section Jette Nielsen, DTU Aqua

Food and meal quality perception

10:30 – 10:50 Gourmet potatoes - sensory and gastronomic quality
Research Leader Anette Thybo, DJF- AU

10:50 – 11:10 Experiencing meals in restaurant settings
Associate Professor Michael Bom Frøst, KU-LIFE

11:10 – 11:30 Management of sensory quality in the seafood production chain
PhD student Ditte Green Petersen, DTU Aqua

11:30 – 11:50 Organic milk – the terroir dimension
Post doc Jannie Vestergaard, KU-LIFE

11:50 – 12:10 Sensory quality of beers made of Danish hop varieties
Senior Scientist Ulla Kidmose, DJF-AU

12:10 – 12:30 Off-flavour in bread - a sensory and chemical challenge
PhD student Sidsel Jensen, KU-LIFE/DJF-AU

12:30 – 13:30 Lunch and poster session

Food preference and acceptance

13:30 – 13:50 Liking and wanting for apple juice and lemonade in children
PhD student Heidi Kildegaard, DJF- AU

13:50 – 14:10 Sensory determinants for food choice in school children
PhD student Anne Marie Olsen, KU-LIFE

14:10 – 14:30 Cool snacks - development of adolescent's preferences for healthy snacking
PhD student Line Holler Mielby, DJF-AU

14:30 – 14:50 Sensory factors in early food acceptance
PhD student Helene Hausner, KU-Life

14:50 – 15:20 Coffee and poster session

15:20 – 15:40 The sensory meal experience
Post doc Helene Reinbach, KU-LIFE

15:40 – 16:00 “Fair speak” and information in food labelling
Senior Scientist Grethe Hyldig, DTU Aqua

16:00 – 16:15 Break

16:15 – 16:45 Food choice - linking sensory analysis to food choices and product development
Professor Liisa Lähteenmäki, MAPP-AU

16:45 – 18:00 Debate: Need for future development in consumer and sensory science, innovation and education - collaboration and financing

19:00 Buffet dinner at DTU Aqua

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Exploring sensory interfaces

9:30 – 9:50 Consumer and panel check
Professor Per Brockhoff, DTU Informatics

9:50 – 10:10 Effects of genomics, farming conditions, feed and handling of trout on the sensory quality
Senior Scientist Grethe Hyldig, DTU Aqua

10:10 – 10:40 Sensory evaluation over the Internet
Head of Department Nick Zacharov, Senior Technology Specialist Torben Holm Pedersen, Delta SenseLab

10:40 – 11:00 Coffee and poster session

11:00 – 11:20 Sensory analysis of images
Research Leader Anette Thybo, DJF- AU

11:20 – 11:40 Enjoyment!
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11:40 – 12:00 Understanding human desires to eat: a neuroscience view
Associate Professor Per Møller, KU-LIFE

12:00 – 12:15 Concluding remarks