

## Stephen Parry

*Non-Exec Director, Chair Food Sector Knowledge Transfer Network (KTN), Food and Drink Advisor, University of Nottingham*



Stephen Parry graduated from the University of Nottingham with a BSc in Chemical Engineering, joining Unilever as a UCMDS technical trainee. For 18 years he progressed in operations and technical roles with Birds Eye, Wall's Ice cream and Van den Burghs, responsible for multiple factories and quality.

This was followed by Supply Chain and Group Technical Director roles with United Biscuits covering the UK and Northern and Southern European regions for biscuits and snacks including R&D, Quality and Supply Chain strategy.

Latterly Stephen was involved as Technical Director with a private equity consortium separating Young's seafood from UB, growing the business to £1.3bn turnover. Stephen has a passion for the food industry and how research can differentiate businesses thus creating innovation, growth and competitive advantage. He now holds a number of Non-Exec Board positions including Chair of the Food Sector group of the Knowledge Transfer Network (KTN) with the explicit aim to connect and catalyse the links between industry and academia.

Session 1-1

## Professor Tim Foster - DRAFT

*Professor at University of Nottingham*



Tim is Professor in Food Structure and Head of the Division of Food Sciences at the University of Nottingham. He currently sits on the University of Nottingham Global Food Security steering group, as champion for waste management, the School of Biosciences Research Strategy Group and the Knowledge Transfer and Outreach group and is on the steering committee for the promotion of the Food and Bioenergy Innovation Centre.

Tim represents the University as a Trustee and Director of the Food Hydrocolloids Trust and a committee member of the Gums and Stabilisers for the Food Industry biennial conference, is an Executive Board member of the European Polysaccharide Network of Excellence Business and Industry Club, and CSA.

Tim sits on the Editorial Boards of 'Food Hydrocolloids' and 'Food Digestion', is Associate Editor of 'Food and Function', is a Fellow of the Royal Society of Chemistry and Director of the EPSRC Centre for Innovative Manufacture in Food.

Session 1-2

## Professor Andy Taylor

*Senior Research Manager at Mars Petcare, and Emeritus Professor at University of Nottingham*



Professor Andy Taylor specialises in flavour technology with over 200 scientific publications. He is the co-inventor of the MS-Nose and his experience covers a wide range of flavour application. After 32 years working at the University of Nottingham, he keeps his connection with the University of Nottingham through his Emeritus Professor role.

He is currently working at Mars as Senior Research Manager, responsible for various research and commercial projects.

Session 1-3

## Ms. Joy Hardinge

*Consultant at AJH Consulting*



Joy is a recognised expert in the area of regulatory affairs in the area of food additives, enzymes and flavourings. She has served on numerous Trade Associations dealing with additives and flavourings.

She is a past President of the European Flavour Association, and was for many years Chairman of the Technical Committee. She is also a Past Chairman and Technical Chairman of the British Flavour Association (BEMA) and now acts as a consultant to them. Between 1991 and 1997 she served on the UK Government's Food Advisory Committee for which she was awarded the OBE.

She has published a number of papers relating to food legislation and is a Fellow of the Institute of Food Science and Technology (IFST).

Session 1-4

## Dr. Ann-Marie Williamson

*R&D Refreshment Discover Director at Unilever*



Ann-Marie is current the Unilever R&D Refreshment Discover Actives & Sensorials Director. She has managed a range of research projects involving international collaborations over the last 15 years.

She has been an Expertise Group Leader, and a Project Leader in Unilever focussing on the development of new insights to enable rational design of product performance. She also spent some time as a Nanotechnology Scout, as well as a Scientist in the Product Microstructure Unit investigating fundamental aspects of ice crystallisation upon joining Unilever in 1996.

She has strong chemistry and physical chemistry background with a BSc. and PhD. from the University of Sheffield, Postdoctoral research at Cornell University, and an MSc. in Energy Conservation and the Environment from Cranfield University.

Session 1-5

## Professor Jianshe Chen

*Specially Appointed Professor at Zhejiang Gongshang University*



Professor Chen recently joined Zhejiang Gongshang University (Hangzhou, China) as a specially appointed professor. He has previously worked for many years at the University of Leeds (UK), at where he established cross-disciplinary research in food oral processing and sensory perception. His main research interests are on the underpinning physical principles of food oral breakdown and the impacts of food physics on oral physiological responses as well as sensory perception. Main aim is to provide food industry latest knowledge in the development of health tasty food to meet the need of some disadvantaged populations (e.g. elderly, hospital patients, etc.) as well as normal consumers.

Prof. Chen is a fellow of Institute of Food Science and Technology (UK), a committee member of the Royal Society of Chemistry Food Group, and a founding member of the International Dysphagia Diet Standardization Initiative. He is an editor of Journal of Texture Studies and serves editorial board for a number of peer-reviewed journals. He organised the first international conference of “Food Oral Processing: Physics, Physiology, and Psychology of Eating” and serves to its scientific committee.

Session 2-1

## Professor Chahan Yeretzian

*Professor at Zurich University of Applied Sciences*



Professor Yeretzian is currently the Head of the Centre for Analytical and Physical Chemistry of the Institute of Chemistry and Biological Chemistry (ICBC) in the Zurich University of Applied Sciences. He has published around 80 peer reviewed papers, among others as first author in NATURE and SCIENCE, and several book chapters. His main research focus is the science and technology of coffee.

Professor Yeretzian is an internationally renowned coffee expert. He collaborates and consults with a large number of coffee companies and universities and initiated the first post-graduate degree in the “Science and Art of Coffee”. Since 2009 he is a Board Member of the Swiss Section of the Specialty Coffee Associations of Europe (Swiss-SCAE). In 2014 he was elected Director on the Board on the Specialty Coffee Associations of Europe.

Session 2-2

## Alice Fouquere

*Sensient Flavours Ltd and University of Nottingham*



Alice has worked as a trainee to a flavourist at Sensient Flavours for four years. Her main focus was the development of flavours for sweet application.

Prior to understand the art of flavour creation, she also had science background on the flavour chemistry when she studied at the University of Le Havre in France where she awarded her Masters of Chemistry specialised in flavours.

Currently, Alice is sponsored by Sensient for a 3 year PhD project with the University of Nottingham. Her research is focused on taste modulation, using the electronic tongue as a main analytical tool to evaluate the suppression or enhancement of various tastes.

Session 2-3

## Dr. Christine Mayr

*Senior Flavour Chemist at Cara Technology Ltd*



Christine holds a PhD in Flavour Chemistry obtained while working in Professor Schieberle's group at the Food Chemistry department of the Technical University Munich (Germany). In 2011 she moved to Australia to join the Australian Wine Research Institute where she worked as a Research Scientist focussing on the investigation of wine taints as smoke taint, oxidation and reduction, as well as on the characterisation of shiraz aroma.

Christine moved to the UK in 2014 to join Cara Technology as a Senior Flavour Chemist, and is currently responsible for the analytical quality control of the AROXA flavour standards, and for the development and validation of GC, GC/MS and GC/O methods. Cara Technology is developing and manufacturing reference flavour standards (AROMA)

which are extensively used for training professional tasters in a variety of industries as breweries, water utilities, soft drinks companies and food manufacturers.

Session 2-4

## Dr. Daniel Festring

*Research Scientist at Nestle PTC*



Daniel Festring studied food chemistry at the University of Muenster (2001-2006) followed by a PhD at the Technical University Munich under the supervision of Prof. T. Hofmann (2007-2010). His studies focused on the identification of umami tastant and taste modulators in yeast extracts and the Maillard reaction of guanosine 5'-monophosphate.

In 2010 he joined the Nestle Product Technology Center (PTC) in Orbe, mainly focussing on the flavour of cereal based products. Since 2013 he is working at PTC York, concentrating on flavour active components in confections.

Session 2-5

## Christos Soukoulis

*Senior Researcher at Luxembourg Institute of Science and Technology*



Dr. Christos Soukoulis is senior researcher in the Luxembourg Institute of Science and Technology (LIST), working in the field of plant sourced materials valorisation (with particular focus on polysaccharides and plant bioactive compounds) on the basis of functional food end-products. His current research aims primarily to the development of innovative strategies of encapsulation/immobilising carriers via structural engineering approaches in order to deliver bespoke health benefits through processed food ingestion.

Christos has been also employed in the fields of probiotics (University of Nottingham, UK) establishing new strategies for probiotic/synbiotic food product development, flavour science (Foundation Edmund Mach, Italy) investigating the impact of genetic, structural, physicochemical properties on the in-vitro and in-vivo (retronasal) flavour release of agri-food products (apple, cheese, olive oil,

ham, fermented milks) using PTR-ToF-MS, and food engineering National Technical University of Athens, Greece) studying the joint role of processing/hydrocolloids on the colloidal, textural and sensory profile of frozen dairy desserts.

Session 3-1

## Curtis Eaton

*Trainee Project Manager at Sensory Dimension*



Curtis Eaton is currently a trainee project manager at Sensory Dimensions, a leading sensory science and consumer research consultancy. This follows on from the submission of his thesis for a PhD in Sensory Science at The University of Nottingham.

Supervised by Professor Joanne Hort, his research focussed on the newly emerging area of emotions research in sensory and consumer science. A key aspect of this project was the exploration of the relationships between sensory properties of beer and emotional response (for example, does an increase in a sensory property such as hoppiness lead to changes in

emotions like happiness?).

Prior to his PhD studies, Curtis graduated from The University of Nottingham in 2011 with a first class BSc (Hons) in Psychology.

Session 3-2

## Dr. Moira Taylor

*Associate Professor at University of Nottingham*



Dr. Moira Taylor, a registered Dietitian, has research interests in obesity, disease related undernutrition and phytochemicals. She is particularly interested in energy balance regulation and the interaction with meal pattern, including the metabolic consequences, nutrient gene interactions, regulation of appetite and potential for therapeutic interventions. One of her current areas of research is how flavour affects appetite.

Session 3-3

## Dr. Lisa Methven *DRAFT*

*Lecturer at University of Reading*



Lisa's areas of expertise are in sensory and consumer science, as well as flavour and taste chemistry. She currently pursues two main research themes; one investigating consumer acceptability and bioactivity of vegetables and the other concerning improving the palatability of foods for older people.

She is the member of the IFST's professional food sensory group (PFSG) and committee member of SCI Food Group.

Session 3-4

## Dr. Taichi Inui

*Senior Scientist in R&D at Wrigley*



Dr. Inui is Senior Scientist in R&D at Wm. Wrigley Jr. Company where he leads saliva research program. He has led multiple external collaborations as industrial co-PI in the areas of oral and systemic health initiatives including saliva functions, biofilm formation, eating behavior, and cognition.

Taichi received his Ph.D. in Pharmacognosy from University of Illinois at Chicago. His B.S. degree in Applied Chemistry was received from Keio University, Japan. Prior to joining Wrigley, he worked on phytochemistry and metabolomics with particular emphases on essential oils, ethnobotanicals, and fungi. He is a member of The American Society of Pharmacognosy and American Society of Nutrition.

Session 3-5

## Professor Devin Peterson

*Professor Food Science and Nutrition, University of Minnesota*



Devin Peterson, Ph.D., has been actively involved in flavour research for more than 10 years. During this time he has published over 50 research articles.

He has contributed original research papers and reviews to a number of scientific journals. Dr. Peterson's teaching experience includes Food Analysis, Food Chemistry, Flavour Technology and Flavour Chemistry.

In 2004, Dr. Peterson received the Presidential Early Career Award for Scientists and Engineers which is presented by the White House Office of Science and Technology Policy as the nation's highest recognition of scientific professionals at the start of their independent research careers.

In 2011, he initiated an industry-academic consortium called the Flavour Research and Education Centre ([www. flavor.umn.edu](http://www.flavor.umn.edu)). Part of the mission of the Centre is to support the food industry to develop healthier food choices with higher product acceptability.

Session 4-1

## Dr. Rebecca Clark

*Research Fellow at University of Nottingham & Sensory Support Specialist at Cara Technology Ltd.*



Becki is experienced in sensory analysis of food, beverages & non-food products through working at Greencore, Northern Foods, Sensory Dimensions and Unilever in her previous career.

She is currently a Post-doctoral research fellow at University of Nottingham. She is investigating how taste is represented in the primary gustatory cortex using high resolution functional magnetic resonance brain imaging (fMRI).

She also works part-time at Cara Technology as a sensory specialist training professional sensory assessors using AROXA™ certified flavour standards. AROXA™ products ensure sensory training and testing carried out in industry are as objective as possible, creating high impact taste and odour panels with analytical capabilities.

Session 4-2

## Dr. Gilles Feron

*Senior Scientist at INRA*



Gilles Feron is a physiologist and biochemist. His main research interest concerns food aroma metabolism. Particularly, his research focuses on the identification and regulation of aroma metabolic pathways in complex biological systems (from plant to human).

He is working currently on the importance of the oral sphere and saliva in the formation and release of flavour and taste compounds during food consumption and is focusing on fat and lipids.

He has published about 60 papers and book chapters, applied for 5 patents, presented more than 30 oral communications and 50 poster communications, in the field of flavour biochemistry, metabolism and perception.

Session 4-3

## Dr. Ni Yang

*Laboratory Manager at University of Nottingham*



Ni Yang manages a range of research and commercial projects with internal and external collaborating partners. She is keen to apply knowledge into a wide range of applications, and also to share and exchange ideas with others. Hence, she initialised and designed this “Trend in Food Flavour” conference aiming to bridge the gaps between industry and academia.

She started working as a knowledge transfer associate six years ago to manage research projects between a flavour company and the University of Nottingham. She gained some insights from the industry and related experience to apply research in a commercial context. At the same time, she studied her PhD on flavour reformulation and flavour stability. Her expertise is in the area of flavour release and flavour analysis. She is also actively exploring collaboration

opportunities with other international institutes.

Session 4-4

## Dr. Hansruedi Gygax

*Principal Consultant and founder of Gygarome Consulting*



Dr. Hansruedi Gygax is currently the principal consultant and founder of Gygarome Consulting, which service is focused on odour related measurement techniques. He was the head of the Flavour Science R&D team in Givaudan and he managed multiple complex collaborations with Givaudan's academic partners such as MIT, Stanford University, EPFL and ETHZ.

With strong Physical Chemistry background, he developed the Givaudan Cascade Olfactometer with granted patent joining in the Odour Measurement techniques group, and he also led the developments on VAS-Technology (Virtual Aroma Synthesizer). He continues his passion on following all developments for Volatile Organic Compounds and Odour-Measurements.

Session 5-1

## Dr. Rob Linforth

*Principal Research Fellow at University of Nottingham*



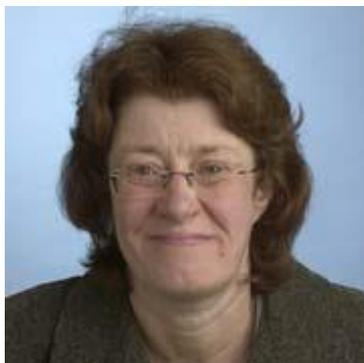
I started working as a plant scientist studying plant hormone biosynthesis. Following this, I moved into the area of analytical Food Science. There I worked with industrial companies, on short term projects and ran the research laboratory. I am responsible for co-ordination and supervision of a range of projects across the School of Biosciences, principally within flavour science.

One project was the development of methodology for the real-time analysis of volatiles in the breath during eating. To study the effects of the food matrix, human physiology, or, the aroma compounds themselves, on volatile release in mouth. I designed the gas phase interface, which was patented and went into commercial production.

Session 5-2

## Dr. Jane Parker

*Senior Research Fellow at University of Reading*



Flavour is something which caught my interest whilst working as a chemist at Firmenich SA in Switzerland. As a chemist, I am fascinated by what compounds are responsible for taste and flavour, and how they are formed - either in nature (in fresh fruit and vegetables), or during cooking or processing.

As part of the Flavour Chemistry Research Group at the University of Reading, my main role is in developing and managing The Flavour Centre which is the interface between the research group and industry, providing consultancy, technical service and training in flavour chemistry. I am keen to communicate the role of taste and flavour to a wider audience and have been involved with the SCI, RSC and local WI science events.

Session 5-3

## Dr. Jonathan Beauchamp

*Senior Scientist at Fraunhofer-Institute for Process Engineering and Packaging IVV*



After completing an undergraduate degree in physics at UCL in the UK in 2002, Jonathan joined the Institute of Ion Physics at the University of Innsbruck, Austria to conduct his PhD research, which focused on applications of PTR-MS in the investigation of VOCs from anthropogenic, biogenic and indoor air sources.

He was employed for several years at Ionimed Analytik (a former subsidiary of PTR-MS manufacturer IONICON), working on product development and carrying out research on applications of PTR-MS in the medical and bio-pharmaceutical sciences, principally breath gas analysis.

In 2008 Jonathan relocated to Germany, joining the Department of Sensory Analytics at Fraunhofer IVV in Freising. His current research interests and activities focus on olfactory detection and perception of aromas, as well as the temporal development and release of volatiles from food, both desired and undesired. He also maintains an active role in the breath gas analysis community, sitting on the board of Journal of Breath Research and leading a task force for the International Association of Breath Research for standardising breath analysis.

Session 5-4