

Trends in Food Flavour Conference April 16-17 2015

Wednesday April 15th

5pm –Registration in the Orchard Hotel, University Park

7pm – Welcome Reception (including tastings led by All Beer), Mezzanine Level, Orchard Hotel

Thursday April 16th – Day One Programme

08:30	Registration (Trent Building foyer)
09:00	Welcome and Conference Opening

Session 1 – Flavour and the World Market - *Chaired by Dr Ian Fisk, University of Nottingham*

09:10	L1-1: Global challenges for the food and drink industry and the pre-competitive research landscape, <i>Stephen Parry, Non-Exec Director, Chair Food Sector Knowledge Transfer Network (KTN), Food and Drink Advisor, University of Nottingham</i>
09:25	L1-2: Current trends in food processing/production – <i>Prof Tim Foster, University of Nottingham</i>
09:40	L1-3: General trends in food flavour - <i>Professor Andy Taylor, Senior Research Manager at Mars Petcare, and Emeritus Professor at University of Nottingham</i>
09:55	L1-4: Recent trends in flavour legislation – <i>Joy Hardinge, AJH Consulting</i>
10:10	L1-5: Sustainability in the flavour industry – <i>Dr Ann-Marie Williamson, R&D Refreshment Discover Director, Unilever</i>
10:25	Group Questions and Discussion
10:40	Coffee break

Session 2 – Flavour and Product Application – *Chaired by Dr Ann-Marie Williamson, Unilever*

11:20	L2-1: Flavour in food and oral processing – <i>Professor Jianshe Chen, Specially Appointed Professor at Zhejiang Gongshang University</i>
11:35	L2-2: Exploring aroma formation during coffee roasting – <i>Professor Chahan Yeretzian, Zurich University of Applied Sciences</i>
11:50	L2-3: Flavour creation - blending science and art – <i>Alice Fouquere, Sensient Flavours Ltd</i>
12:05	L2-4: Developments in reference flavour standards for professional beer tasters – <i>Dr Christine Mayr, Senior Flavour Chemist at Cara Technology Ltd</i>

12:20	L2-5: Flavour and food processing – <i>Dr Daniel Festring, Research Scientist at Nestle PTC</i>
12:35	Group Questions and Discussion
12:50	Flash Poster Presentations
13:15	Lunch and Group Photo
Session 3 – Flavour and Healthy Eating – Chaired by Professor Steve Howdle, University of Nottingham	
14:30	L3-1: Flavour release in fat, sugar and salt reformulated food products – <i>Dr Christos Soukoulis, Senior Researcher at Luxembourg Institute of Science and Technology</i>
14:45	L3-2: Flavour & emotion – <i>Curtis Eaton, Trainee Project Manager at Sensory Dimension</i>
15:00	L3-3: Flavour & appetite – <i>Dr Moira Taylor, Associate Professor, University of Nottingham</i>
15:15	L3-4: Flavour & the aging population – <i>Dr Lisa Methven, Reading University</i>
15:30	L3-5: Flavour & oral care – <i>Dr Taichi Inui, Senior Scientist in R&D at Wrigley</i>
15:45	Group Questions and Discussion
16:00	Flash Poster Presentations

5pm – Social Programme including garden tour

7pm – Pre dinner drinks followed by Conference Dinner in Trent Building

Day Two Programme – Friday April 17th – Engineering Science Learning Centre

Session 4 – Flavour and Research Overview - Chaired by Prof Jianshe Chen, Zhejiang Gongshang University	
09:00	L4-1: Flavour & taste chemistry – <i>Professor Devin Peterson, University of Minnesota</i>
09:15	L4-2: Flavour & physiology – a fMRI story – <i>Dr Rebecca Clark, Research Fellow at University of Nottingham & Sensory Support Specialist at Cara Technology Ltd.</i>
09:30	L4-3: Flavour & saliva interaction – a brief overview – <i>Dr Gilles Feron, Senior Scientist at INRA</i>
09:45	L4-4: Flavour stability and effect of flavour solvent – <i>Dr Ni Yang, Laboratory Manager, University of Nottingham</i>
10:00	Group Questions and Discussion

10:15	Flash Poster Presentations
10:40	Coffee break
Session 5 – Flavour and Technology Development – Chaired by Prof Devin Peterson, University of Minnesota	
11:20	L5-1: Combination of various techniques to measure flavour in food – <i>Dr Hansruedi Gygax, Principal Consultant and Founder of Gygarome Consulting</i>
11:35	L5-2: Review of extraction methods for flavour analysis – <i>Dr Rob Linforth, Principal Research Fellow, University of Nottingham</i>
11:50	L5-3: An overview of sensomics – <i>Dr Jane Parker, Senior Research Fellow, University of Reading</i>
12:05	L5-4: PTR-MS technology for flavour studies – <i>Dr Jonathan Beauchamp, Senior Scientist at Fraunhofer-Institute for Process Engineering and Packaging IVV</i>
12:20	Group Questions and Discussion
12:35	Poster Prize Announcement and Conference Close
12:50	Lunch and Coach Transfer to Sutton Bonington Campus
Session 6 – Flavour Tour, Sutton Bonington Campus (optional)	
14:30 – 16:30	Tours of the Flavour laboratories and Food Processing Hall at the Division of Food Sciences, Sutton Bonington Campus, University of Nottingham.