

## Trends in Food Flavour Conference April 16-17 2015

### Wednesday April 15<sup>th</sup>

5pm –Registration in the Orchard Hotel, University Park

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

### Thursday April 16<sup>th</sup> – Day One Programme

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| 08:30  | Registration (Trent Building foyer)   |
| 09:00  | Welcome and Conference Opening  |
| <b>Session 1 – Flavour and the World Market - Chaired by Dr Ian Fisk, University of Nottingham</b> |   |
| 09:10  | L1-1: Global challenges for the food and drink industry and the pre-competitive research landscape, Stephen Parry, <i>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&amp;D Refreshment Discover Director, Unilever</i>  |
| 10:25  | Group Questions and Discussion  |
| 10:40  | Coffee break  |
| <b>Session 2 – Flavour and Product Application – Chaired by Dr Ann-Marie Williamson, Unilever</b>  |   |
| 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 Yeretjian, 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>   |

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| 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  |
| <b>13:15</b>  | <b>Lunch and Group Photo</b>  |
| <b>Session 3 – Flavour and Healthy Eating – Chaired by Professor Steve Howdle, University of Nottingham</b> |   |
| 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&amp;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 17<sup>th</sup> – Engineering Science Learning Centre**

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| <b>Session 4 – Flavour and Research Overview - Chaired by Prof Jianshe Chen, Zhejiang Gongshang University</b> |   |
| 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 &amp; 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  |

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| 10:15  | Flash Poster Presentations   |
| 10:40  | Coffee break   |
| <b>Session 5 – Flavour and Technology Development – <i>Chaired by Prof Devin Peterson, University of Minnesota</i></b> |  |
| 11:20  | L5-1: Combination of various techniques to measure flavour in food – <i>Dr Hansruedi Gyax, 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   |
| <b>12:50</b>   | <b>Lunch and Coach Transfer to Sutton Bonington Campus</b>   |
| <b>Session 6 – Flavour Tour, Sutton Bonington Campus (<i>optional</i>)</b>   |  |
| 14:30 –<br>16:30   | Tours of the Flavour laboratories and Food Processing Hall at the Division of Food Sciences, Sutton Bonington Campus, University of Nottingham.                |