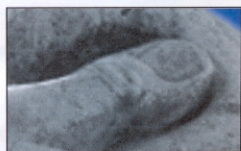
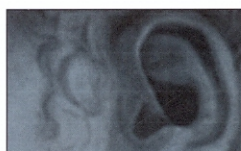


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DELEGATE MANUAL

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[P1.1.57]

Major preferences of commercial and genetically improved bananas across Brazil

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The Black Sigatoka Disease, caused by fungus *Mycosphaerella fijiensis* Morelet, is devastating to traditional cultivars from the Prata and Cavendish banana subgroups. In Brazil, many resistant cultivars are being developed, but if the consumer's preference is not taken into account, the breeding program may not succeed. Besides, the preferences can be much diversified in such a country of continental dimensions. In the present work the acceptability of four resistant banana varieties (*Pacovan Ken*, *Preciosa*, *Thap Maeo*, *Caipira*) was assessed at central location tests, in the five Brazilian geographic regions (South, Southeastern, Central-West, Northeastern, North), and compared to the four most popular commercial varieties, not resistant (*Prata*, *Prata Anã*, *Pacovan*, *Grand Naine*). External appearance and flavor hedonic evaluations were performed by 120 consumers from each region, totalizing 600 subjects. Data were submitted to ANOVA and Internal Preference Mapping (MDPREF), performed by SAS program. No resistant variety was rejected and, in some cases, they reached higher hedonic means than the commercial ones. However means' comparison didn't make a good discrimination among them, mainly for flavor acceptance. MDPREF segmented consumers according to the geographic regions, for both analyses. For external appearance, this segmentation appeared to be due to the bananas' size. South and Southern regions preferred medium-size fruits (*Prata* and *Grand Naine*), while in the Northeastern region people preferred the bigger ones (*Pacovan* and *Preciosa*). It was also observed that, in more than one region, the varieties liked most by appearance were liked least by flavor, what comes to be a difficult challenge to the breeders. The results of the present study are not already conclusive, since we are finishing the sensory profile in order to make an external preference mapping, but it suggests that all resistant genotypes have great potential to please consumers, but respecting the preference differences detected across the country.

Keywords: Internal Preference Mapping, Black Sigatoka Disease, Acceptability, Hedonic Rating

O TRABALHO EM QUESTÃO ENCONTRA-SE DESTACADO A SEGUIR...

Poster Programme

Pangborn 2009 Symposium – Poster Programme

Group 1

Poster Session 1: Monday 27 July - 13:30-14:30 – ALL EVEN NUMBERS

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[P1.1.02]	Comparing sensory profiles and consumer preference for bottled water distributed in Japan , T.A. Aishima ^{*1} , N.M. Miyake ² , K.I. Iizuka ¹ , K.M. Morita ¹ , T.K. Kurata ² , ¹ Chemometrics and Sensometrics Laboratory, Japan, ² Niigata University of Pharmacy and Applied Life Sciences, Japan
[P1.1.03]	Desires for basic tastes, fat and hot foods following consumption of honeys , S. Gadegaard, B.H. Allesen-Holm [*] , W.L.P. Bredie, P. Møller, <i>University of Copenhagen, Denmark</i>
[P1.1.04]	Comparison of naïf and consumer panels in the evaluation of canteen foods using automatic biplots applied to generalized procrustes analysis and 3-way tucker-1 analysis , C. Marbosa ^{1,2} , M.R. Alves ^{*1,2} , M.B. Oliveira ¹ , ¹ Universidade do Porto, Portugal, ² ESTG, Portugal
[P1.1.05]	Time-intensity profile of sweetness, bitterness and fruitness on guava nectars sweetened with different edulcorants in equi-sweet on sucrose , C.A. Kogushi De Brito, H.M. André Bolini [*] , <i>UNICAMP-State University of Campinas, Brazil</i>
[P1.1.06]	Can cheddar cheese sharpness be evaluated by a trained sensory panel? V. Aubry, M. Knorr, V. Mirtchev, F. Rossi [*] , <i>Kraft Foods RD&Q, USA</i>
[P1.1.07]	Effect of crop load and vineyard location on grape composition and wine sensory quality of Montepulciano in Abruzzo region , L. Bailetti ^{*1} , O. Silvestroni ² , R. Pellegrini ¹ , E. Manni ² , ¹ Italian Centre of Sensory Analysis, Italy, ² SAPROV, Italy
[P1.1.08]	Evaluation of bitterness of caffeine/chlorogenic acid binary mixtures , M. Barnabá [*] , L. Navarini, F. Suggi-Liverani, <i>illycaffè s.p.a., Italy</i>
[P1.1.09]	Berry sensory and compositional changes of semillon under different viticultural management , N. Lohitnavy, S. Bastian [*] , C. Collins, <i>University of Adelaide, Australia</i>
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[P1.1.11]	Identifying drivers of consumer liking of carbonated soft drink guarana flavor thru PLSR , A.C. Bertolini ^{*1} , C. Pohl ¹ , L.R. Alves ² , R. Salas ³ , J. Sepulveda ³ , ¹ International Flavors & Fragrances, Inc., Brazil, ² EasyStat Soluções Estatísticas Ltda, Brazil, ³ International Flavors & Fragrances, Inc., Mexico
[P1.1.12]	Consumer based descriptive analysis within and between global markets case study: Home care , C. Mar ¹ , R.N. Bleibaum ^{*1,2} , ¹ Tragon Corporation, USA, ² University of California Davis, USA
[P1.1.13]	Relationship between sensory profile and acceptance of pecan nut oil during storage , T. Oro ¹ , H.M.A. Bolini ^{*2} , D.B. Arellano ² , J.M. Block ¹ , ¹ University Federal of Santa Catarina, Brazil, ² University of Campinas, Brazil
[P1.1.14]	Natural and synthetic sweeteners in vanilla cake: Ideal and equivalent sweetness , A.P. Buoinain, H.M.A. Bolini [*] , <i>University of Campinas, Brazil</i>
[P1.1.15]	The complementarity of GC-olfactometry and descriptive sensory analysis in the study of clonal red wines , G. Botelho ^{*1,3} , A. Mendes-Faia ¹ , M.C. Clímaco ² , ¹ Universidade de Trás-os-Montes e Alto Douro, Portugal, ² INIA – Dois Portos, INRB, Portugal, ³ Instituto Politécnico de Coimbra, Portugal
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[P1.1.17]	Fortified Moscatel wine: a colour evaluation approach , A. Fulgêncio ¹ , M.N. Bravo ² , L.V. Boas ² , M.R. Bronze ^{*2,3} , ¹ Faculdade de Ciências UL, Portugal, ² Instituto de Tecnologia Química e Biológica, Portugal, ³ Faculdade de Farmácia UL, Portugal
[P1.1.18]	Interaction of sweetness and bitterness by sensory analysis of 6-methoxymellein found in carrots (<i>Daucus carota L.</i>) , C. Brugger [*] , V. Blass, E. Hoehn, D. Baumgartner, F. Hesford, A. Bozzi Nising, <i>Research Station Agroscope Changins-Waedenswil ACW, Switzerland</i>
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[P1.1.20]	High throughput instrumental methods: A good alternative to sensory analysis for evaluating flavour of tomatoes? S. Buysens ^{*1} , N. Cap ¹ , K. Beulens ² , M. Hertog ² , B. Nicolai ² , J. Lammertyn ² , ¹ PCG, Belgium, ² Catholic University of Leuven, Belgium
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[P1.1.22]	Sensory profile and consumer research of traditional and light vanilla ice cream , R.S. Cadena*, H.M.A. Bolini, UNICAMP, Brazil
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[P1.1.28]	LAM and category scales of affect: Factors affecting sensitivity to product differences , A.V. Cardello ^{*1} , H.T. Lawless ² , H.G. Schutz ³ , ¹ U.S. Army Natick, USA, ² Cornell University, USA, ³ University of California, Davis, USA
[P1.1.29]	Creating a global formulation that wins across several countries , M. Carrabotta ^{*1} , C. Marketo ² , A. Woody ¹ , ¹ The Coca-Cola Company, USA, ² MMR Research Worldwide Inc, USA
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[P1.1.33]	Leveraging sensory to identify snack market opportunities in terms of market growth , G. Zarate ¹ , V. Coutiño ^{*2} , E. Quintana ³ , R. Morales ⁴ , ¹ Alliante University, Mexico, ² Universidad Autonoma de México, Mexico, ³ Universidad Iberoamericana, Mexico, ⁴ Tecnologico de Monterrey, Mexico
[P1.1.34]	Acoustics of potato chips: Influence of potato variety and process variables , M. Covarrubias-Cervantes ¹ , V. Coutino-Covarrubias ^{*2} , F. Ramirez ² , ¹ Pepsi-Cola R&D, USA, ² PepsiCo SACC Region R&D, Mexico
[P1.1.35]	Comparison of the sensory profile of a white and a red DOC sardinia wine performed by tree trained panels , M.C. Cravero*, F. Bonello, M. Ubigli, CRA-Centro di Ricerca per l'Enologia, Italy
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[P1.1.40]	Correlation between sensory and instrumental variables to measure spreads texture , L. Defranco ^{*1} , N. Pineau ² , S. Henry ¹ , ¹ Nestlé Product Technology Centre Konolfingen, Switzerland, ² Nestlé Research Centre, Switzerland
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[P1.1.46]	Methodology evaluation for standards quality and identity of coffee , E.S.M. Santos ¹ , R. Deliza ^{*2} , D.G.C. Freitas ² , M.S. Carvalho ³ , M. Rapp ⁴ , F.O.M. Correia ¹ , ¹ Universidade Federal Rural do Rio de Janeiro, Brazil, ² Embrapa Food Technology, Brazil, ³ Universidade Federal do Rio de Janeiro, Brazil, ⁴ Forschungszentrum Karlsruhe, Germany, ⁵ University of Lavras, Brazil
[P1.1.47]	Sensory “reduction” in chasselas wines , P. Deneulin ^{*1} , C. Guyot ¹ , M. Wüst ² , ¹ Ecole d'Ingénieurs de Changins, Switzerland, ² HES-SO-Institut Technologies du Vivant, Switzerland
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[P1.1.52]	The taste of Vienna – a sensory evaluation training programme for the food industry of Vienna , K. Duerrschmid*, E. Buchinger, M. Wendelin, W. Kneifel, <i>University of Natural Resources and Applied Life Sciences, Austria</i>
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[P1.1.54]	A combined approach to investigate sensory quality of cheese by means of trained and expert panels and instrumental characterisation , I. Endrizzzi*, E. Franciosi, E. Poznanski, F. Gasperi, <i>IASMA, Italy</i>
[P1.1.55]	Sensory differentiation of carbonic maceration and destemming wines from Rioja Alavesa by using the Temporal Dominance of Sensations (TDS) method , I. Etaio ^{*1} , S. Meillon ² , F.J. Pérez Elortondo ¹ , M. Albisu ¹ , P. Schlich ² , ¹ University of the Basque Country, Spain, ² Centre Européen des Sciences du Goût, France
[P1.1.56]	Influence of visual conditions on wine sensory quality scoring by a qualified panel , I. Etaio*, M. Ojeda, P.F. Gil, M. Albisu, J. Salmerón, F.J. Pérez Elortondo, <i>University of the Basque Country, Spain</i>
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[P1.1.60]	Comparison of quantitative descriptive sensory evaluation and flash profile for two different levels of trained panels , S. Fiszman*, A. Salvador, A. Albert, <i>Instituto de Agroquímica y Tecnología de Alimentos, Spain</i>
[P1.1.61]	Attempts to quantification of Serra da Estrela cheese key odorants by gas-chromatography olfactometry combined with conventional descriptive sensory analysis , M.I. Moreira da Costa Franco*, Z.E. Martins, C. Rodrigues, A.C. Silva-Ferreira, A.M. Gomes, M.M. Pintado, <i>Universidade Católica Portuguesa, Portugal</i>
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[P1.1.70]	How to use sensory profile rating to improve the knowledge on traced extra virgin olive oil: The Campania Region experience , A. Giomo* ¹ , E. Boselli ¹ , G. Di Lecce ¹ , M.R. Loizzo ² , N.G. Frega ¹ , ¹ <i>Università Politecnica delle Marche, Italy</i> , ² <i>Facoltà di Farmacia e Scienze della Nutrizione e della Salute, Italy</i>
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[P1.1.72]	Increasing the validity of affective sensory tests in consideration of different consumption habits , S. Glassl* ¹ , G. Haack ² , A. Scharf ¹ , ¹ <i>University of Applied Sciences, Germany</i> , ² <i>Unternehmensgruppe Theo Müller GmbH & Co. KG, Germany</i>
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[P1.1.74]	The index of absorbance difference (IAD) as a tool for segregating peaches and nectarines into homogeneous classes with different shelf-life and consumer acceptance , F. Gottardi* ² , M. Noferini ¹ , G. Fiori ¹ , M. Barbanera ² , C. Mazzini ² , G. Costa ¹ , ¹ <i>Bologna University, Italy</i> , ² <i>COOP Italia, Italy</i>
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[P1.1.78]	Descriptive profile of seabream (<i>sparus aurata</i>): Comparison between wild and cultured by three panels of trained tasters , M.D. Hernández* ¹ , A. Álvarez ¹ , A. Claret ² , L. Guerrero ² , L. Rincón ³ , R. Ginés ³ , ¹ <i>IMIDA-Acuicultura, Spain</i> , ² <i>IRTA, Spain</i> , ³ <i>ULPGC-GIA, Spain</i>
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[P1.1.82]	Sensory evaluation of selected probiotic strains in fermented pork loin , D. Jaworska* ¹ , D. Kolozyn-Krajewska ¹ , Z. Dolatowski ^{1,2} , ¹ <i>Warsaw University of Life Sciences, Poland</i> , ² <i>University of Life Sciences, Poland</i>
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[P1.1.188]	Combining ring-trials among sensory laboratories and multivariate analysis in the determination of the sensory descriptors of Parmigiano Reggiano cheese , M. Zannoni ^{*1,6} , L. Galassi ² , A. Garavaldi ³ , M. Turrini ⁴ , B. Giussani ⁵ , ¹ Dipartimento Controllo Qualità P.R., Italy, ² Ente Regionale per i Servizi all'Agricoltura e alle Foreste sede di Mantova, Italy, ³ Centro Ricerche Produzioni Animali C.R.P.A. S.p.A., Italy, ⁴ Arte Casearia S.r.l., Italy, ⁵ Università degli Studi dell'Insubria, Italy, ⁶ Università Cattolica del Sacro Cuore, Italy
[P1.1.189]	Evolution of the sensory characteristics of Parmigiano-Reggiano cheese to the present day , M. Zannoni ^{1,2} , ¹ Dipartimento Controllo Qualità P.R., Italy, ² Università Cattolica del Sacro Cuore, Italy
[P1.1.190]	Sensory profile analysis in flavor estimation of transgenic, thaumatin II producing cucumber fruits , R. Zawirska-Wojtasiak ^{*1} , M. Goslinski ¹ , M. Szwacka ^{1,2} , J. Gajc-Wolska ^{1,2} , ¹ Poznan University of Life Sciences, Poland, ² Warsaw University of Life Sciences, Poland
[P1.1.191]	Electronic nose vs. sensory profile analysis in quality differentiation of various kind of food , R. Zawirska-Wojtasiak*, S. Mildner-Szkudlarz, H.H. Jelen, <i>Poznan University of Life Sciences, Poland</i>
[P1.1.192]	Changes in aroma descriptors during the industrial biological aging of sherry type wines , L. Zea*, L. Moyano, J.A. Moreno, D. Muñoz, M. Medina, <i>University of Cordoba, Spain</i>
[P1.1.193]	Relationships between sensory descriptive juiciness measurements and functionality parameters of broiler breast fillets , H. Zhuang*, E. Savage, <i>USDA-ARS, USA</i>
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[P1.2.01]	Taste sensitivity and preferences in Danish school children , B.H. Allesen-Holm*, M.B. Frøst, W.L.P. Bredie, <i>University of Copenhagen, Denmark</i>
[P1.2.02]	Selection of extra virgin olive oils for an international award: sensory analysis and spectroscopic control , N. Sinelli ¹ , L. Cerretani ² , E. Casiraghi ¹ , V. Di Egidio ¹ , A. Bendini ^{*2} , ¹ Università di Milano, Italy, ² Università di Bologna, Italy
[P1.2.03]	Sensory descriptive profile of cachaça and rum: Equal or different? H.M.A. Bolini, <i>State University of Campinas, Brazil</i>
[P1.2.04]	Measurement of the relative sweetness of aspartame at different beverages , M.S. Bancalari, E.C. Leite, H.M.A. Bolini*, <i>University of Campinas, Brazil</i>
[P1.2.05]	Measuring sensory perception of children on European level , K. Buchecker*, K. Knof, <i>ttz Bremerhaven, Germany</i>
[P1.2.06]	Sweet smelling headspace aroma evokes orthonasal aroma-taste interactions in beverages , K.M.M. Burseg ^{*1} , C. Brattinga ¹ , H. Beijleveld ¹ , H. Bult ¹ , M. Covarrubias ² , P. Havekotte ² , ¹ NIZO Food Research B.V., Netherlands, ² Pepsi-Cola, USA
[P1.2.07]	Taste perception mechanisms: Sweet taste intensity enhancement through pulsed stimulation is independent of the individual pulse fusion point , K.M.M. Burseg ^{*1,2} , C. Brattinga ^{1,2} , J.H.F. Bult ^{1,2} , ¹ TI Food & Nutrition, Netherlands, ² NIZO Food Research B.V., The Netherlands
[P1.2.08]	Spreadable product from persimmon fruit: Influence of thermal treatment on astringency perception , M.L. Castelló*, A. Heredia, E. Domínguez, M.D. Ortolá, J. Tarrazó, <i>Universidad Politécnica de Valencia, Spain</i>
[P1.2.09]	The fat perception of model emulsions , B. Le Calvé, H. Chevalier, A. Parker, I. Cayeaux*, <i>Firmenich, Switzerland</i>

[P1.2.10]	Effects of NaCl and temperature on the sensory characteristics of natural flavour enhancers , J.A. Chung ¹ , S.Y. Eom ² , B.Y. Kim ² , W.D. Chung ² , S.J. Chung ^{*1} , ¹ Seoul Women's University, Korea, ² CJ Cheiljedang, Korea
[P1.2.11]	Multimodal interactions in beer flavour perception and release , R. Clark ^{*1} , D. Cook ¹ , R. Linforth ¹ , L. Hewson ¹ , F. Bealin-Kelly ^{1,2} , J. Hort ¹ , ¹ University of Nottingham, UK, ² SABMiller, UK
[P1.2.12]	Food neophobia and consumer responses to novel food products , G.J. Cleaver ^{*1} , L. Bialek ¹ , R. Martinez-Tomas ² , E. Larque ² , J.A. Lopez-Jimeniz ² , F. Perez-Llamas ² , ¹ Unilever R&D, The Netherlands, ² University of Murcia, Spain
[P1.2.13]	Is there a perceived intensity reduction after repeated exposure in a psychophysical test? E.M. Cubero-Castillo [*] , J. Caravaca, <i>University of Costa Rica, Costa Rica</i>
[P1.2.14]	Structure-odour-activity relationship of volatile alkylated phenols , M. Czerny ^{*1} , A. Buettner ² , ¹ Fraunhofer Institute for Process Engineering and Packaging, Germany, ² University of Erlangen-Nuernberg, Germany
[P1.2.15]	Perfume memorability: The role of emotions and familiarity , C. Dacremont ^{*1} , T. N'Guyen ¹ , B. Le Clavé ² , S. Raviot-Derrien ² , I. Cayeux ² , D. Valentin ¹ , ¹ Centre Européen des Sciences du Goût, France, ² Firmenich S.A., Switzerland
[P1.2.16]	Understanding the French anti-ageing creams market by three different methods using sensory panelists: Conventional profile vs flash profile vs free sorting , S. Danilo, L. Dreyfuss [*] , H. Nicod, <i>Adriant@ Silliker, France</i>
[P1.2.17]	A cross cultural study: How do consumers describe products? L. Dreyfuss ^{*1} , H. Nicod ¹ , Y. Tao ² , S. Sanesi ³ , M. Ferreira ⁴ , K. Muller ¹ , ¹ Adriant@, France, ² Silliker, China, ³ Silliker, Italy, ⁴ Silliker, Portugal
[P1.2.18]	Impact of nature and nurture on fruit and vegetable liking , A. Emehiser [*] , P. Hartwig, <i>Nestlé Nutrition, USA</i>
[P1.2.19]	Sensory properties of white sauces: Effect of starch type, hydrocolloids and freeze/thaw , A. Arocas Marin, T. Sanz Taberner, A. Salvador Alcaraz, S. Fiszman Dal Santo [*] , <i>Instituto de Agroquímica y Tecnología de Alimentos (CSIC), Spain</i>
[P1.2.20]	The effect of phenolic astringent stimuli on saliva protein profile , S. Vincenzi ¹ , C. Dinnella ² , A. Recchia ² , D. Franceschi ^{*1} , E. Monteleone ² , A. Curioni ¹ , ¹ Università di Padova, Italy, ² Università di Firenze, Italy
[P1.2.21]	Screening individual ability in taste and odour identification , F. Gasperi ^{*1} , I. Endrizzi ¹ , N. Pojer ² , D. Recchia ² , M.L. Demattè ² , M. Zampini ² , ¹ Fondazione Edmund Mach, Italy, ² Università di Trento, Italy
[P1.2.22]	Individual variation in oral perception of health promoting polyphenolics , G.J. Pickering, N.J. Gaudette [*] , <i>Brock University, Canada</i>
[P1.2.23]	No difference in satiation between equally palatable meals with a sweet or savory taste , S. Griffioen-Roose ^{*1} , M. Mars ¹ , G. Finlayson ² , J. Blundell ² , C. de Graaf ¹ , ¹ Wageningen University, The Netherlands, ² University of Leeds, UK
[P1.2.24]	The role of saliva flow on taste perception , C.I. Heinzerling ^{*1,2} , J.H.F. Bult ^{1,3} , G. Smit ^{2,4} , ¹ TI Food & Nutrition, The Netherlands, ² Wageningen University and Research Centre, The Netherlands, ³ NIZO Food Research BV, The Netherlands, ⁴ Unilever R&D Vlaardingen, The Netherlands
[P1.2.25]	Caffeine perception in soft drinks: Effect of complexity and taste sensitivity , L. Hewson [*] , M. Ng, R. Linforth, J. Hort, <i>University of Nottingham, UK</i>
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[P1.2.27]	Impact of product information in a blind test: A critical view to test design in acceptance measurement with biscuits , M. Kern ^{*1} , G. Willging ¹ , I. Braun ² , J. Hampshire ² , ¹ SAM ASAP Sensory and Marketing Germany, Germany, ² University of Applied Sciences, Germany
[P1.2.28]	Twin study of astringency and salivary proteins , K. Keskitalo ^{*1} , C. Dinnella ² , S. Vincenzi ³ , E. Monteleone ² , J. Kaprio ¹ , H. Tuorila ¹ , ¹ University of Helsinki, Finland, ² Università di Firenze, Italy, ³ Università di Padova, Italy
[P1.2.29]	Evaluation of visual analogue and labelled magnitude scales on fatigue measurement from Thais and Canadians , K. Khajareern ^{*1} , L. Duizer ² , W. Posri ¹ , ¹ Khon Kaen University, Thailand, ² University of Guelph, Canada
[P1.2.30]	An efficient way to determine the difference threshold from consumer test data , E. Koehn ^{*1} , D. Minkner ² , ¹ Hamburg University of Applied Sciences, Germany, ² British American Tobacco, Germany
[P1.2.31]	Food mechanical properties measured at very large deformation modulate human mastication behaviour , K. Kohyama [*] , T. Sasaki, F. Hayakawa, <i>National Food Research Institute, Japan</i>
[P1.2.32]	Impact of saliva on mouth wetting perception and refreshing experience , D. Labbe [*] , N. Martin, <i>Nestlé Research Center, Switzerland</i>
[P1.2.33]	The unusual taste and smell of perilla frutescens: How do European assessors perceive it? M. Laureati [*] , E. Pagliarini, A. Bassoli, <i>University of Milan, Italy</i>

[P1.2.34]	What are the effects of using or not consensus protocols during TDS training? G. Lecourt ^{*1} , K. Duineveld ² , C.T. Simons ¹ , ¹ <i>Givaudan, USA</i> , ² <i>Givaudan, The Netherlands</i>
[P1.2.35]	Discrimination among astringent samples is affected by choice of palate cleanser , C.A. Lee*, Z.M. Vickers, <i>University of Minnesota, USA</i>
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[P1.2.37]	Investigation of the evolution of liking during mastication , N. Martin*, J. Sudre, N. Pineau, C. Loret, <i>Nestlé Research Center, Switzerland</i>
[P1.2.38]	Thermal inactivation of a sweet protein thaumatin and its inhibition by phosvitin , N. Matsudomi*, K. Tatemura, T. Hatashima, <i>Yamaguchi University, Japan</i>
[P1.2.39]	Contrast effects in sensory acceptability testing , J. Mazur*, G. Hofstra, A. Goldman, D. Germain, <i>ACCE International, Canada</i>
[P1.2.40]	PanelSelect: Development of an effective method for the selection of new assessors for descriptive analysis , J. Meier, <i>Neubrandenburg University of Applied Sciences, Germany</i>
[P1.2.41]	Use of temporal dominance of sensation method to understand perception of complexity and quality – application to partially dealcoholized wines , S. Meillon ^{*1,2} , D. Viala ² , M. Medel ¹ , C. Urbano ¹ , G. Guillot ² , P. Schlich ¹ , ¹ <i>Centre Européen des Sciences du Goût, France</i> , ² <i>Centre de Recherche Pernod Ricard, France</i>
[P1.2.42]	Can pulsed delivery enhance salt perception and the performances of KCl/NaCl model systems? C. Morris*, C. Labarre, A.L. Koliandris, B. Wolf, J. Hort, A.J. Taylor, <i>University of Nottingham, UK</i>
[P1.2.43]	Which viscosity affects salt perception? A.L. Koliandris, C. Morris*, J. Hort, A.J. Taylor, B. Wolf, <i>University of Nottingham, UK</i>
[P1.2.44]	Overcoming difficulties of sensory evaluation of reduced sugar products , C. Beeren, C. Narain*, <i>Leatherhead Food International, UK</i>
[P1.2.45]	Influence of emotional elements on sensory perception , M. Blay, C. Narain*, C. Beeren, S. Lawson, <i>Leatherhead Food International, UK</i>
[P1.2.46]	Clustering acceptance and hedonic responses to cassava noodles extruded from cassava mosaic disease resistant varieties , T.U. Nwabueze*, G.A. Anoruoh, <i>Michael Okpara University of Agriculture, Nigeria</i>
[P1.2.47]	Ethnographic approach of flavour perception further to a co-exposure between a novel odorant and sucrose: Cognitive perspective , M.N. Ottavi ^{*1} , D. Labbe ² , N. Martin ² , ¹ <i>University of Nice Sophia-Antipolis, France</i> , ² <i>Nestlé Research Center, Switzerland</i>
[P1.2.48]	Sensory analysis (QDA) as authenticity tests of organic products (example apple varieties) , A.A. Ploeger*, M. Roeger, J. Kahl, <i>University of Kassel, Germany</i>
[P1.2.49]	Do trained panellists enjoy their food? Analytical evaluation and the learning and expression of preferences , J. Prescott ^{*1} , S. Murphy ¹ , K.O. Kim ² , S.M. Lee ² , ¹ <i>University of Newcastle, Australia</i> , ² <i>Ewha Womans University, Korea</i>
[P1.2.50]	Tap water consumers differ from non-consumers in their chlorine flavour acceptability: A key role of trigeminal sensitivity? S. Puget ^{*1,2} , N. Béno ¹ , L. Huault ¹ , C. Chabanet ¹ , E. Guichard ¹ , T. Thomas-Danguin ¹ , ¹ <i>INRA-ENESAD-UB, France</i> , ² <i>Lyonnais des Eaux, France</i>
[P1.2.51]	Effect of astringency responsiveness on liking and food preference , A. Recchia ^{*1} , C. Dinnella ¹ , M. Borgogno ¹ , H. Tuorila ² , E. Monteleone ¹ , ¹ <i>Università degli Studi di Firenze, Italy</i> , ² <i>University of Helsinki, Finland</i>
[P1.2.52]	What about the link between aroma release and in mouth degradation of mint pastille? M. Repoux ^{*1} , I. Andriot ² , O. Palicki ² , E. Sémon ² , C. Septier ² , C. Yven ² , ¹ <i>SOREDAB, France</i> , ² <i>UMR 1129 Flavic, France</i>
[P1.2.53]	Temporal dominance of sensation measurement: Are intensities needed? K. Robinson, F. Le Révérend, C. Del Lucchese Aiman-Smith*, <i>Kraft Foods Global, Inc., USA</i>
[P1.2.54]	Inducing satiation via aroma in foods , R.M.A.J. Ruijschop ^{*1} , A.E.M. Boelrijk ² , C. de Graaf ³ , M.S. Westerterp-Plantenga ⁴ , ¹ <i>NIZO Food Research, The Netherlands</i> , ² <i>Danone Research Medical Nutrition, The Netherlands</i> , ³ <i>Wageningen University, The Netherlands</i> , ⁴ <i>Maastricht University, The Netherlands</i>
[P1.2.55]	Volatile ester compounds of osmanli and camarosa strawberry (<i>fragaria x ananassa Dutch</i>) , S. Selli*, E.O. Surucu, <i>Cukurova University, Turkey</i>
[P1.2.56]	Comparison of mapping with free sorting task and with simple difference test , G. Blancher, J. Parcon, M. Burland, C. Simons*, <i>Givaudan Flavors Corp., USA</i>
[P1.2.57]	Representation of sweet and salty taste intensity and pleasantness in the brain, a fMRI study , M.S. Spetter ^{*1,2} , P.A.M. Smeets ^{1,2} , C. de Graaf ² , M.A. Viergever ¹ , ¹ <i>University Medical Center Utrecht, The Netherlands</i> , ² <i>Wageningen University, The Netherlands</i>

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[P1.2.59]	Estimating taste thresholds with single-interval methods , M.A. Stocks*, M.J. Hautus, D. Shepherd, <i>The University of Auckland, New Zealand</i>
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[P1.2.63]	The affective tests of pasteurized milk containing sunflower oil as fat substitute and fortified vitamin D₃ and calcium , S. Thaidom, <i>Suranaree University of Technology, Thailand</i>
[P1.2.64]	Relationship between consumer liking and physical characteristics of sandwich bread: Evaluation of artificial neural networks , N. Therdthai*, S. Tontan, <i>Kasetsart University, Thailand</i>
[P1.2.65]	Training on sensory evaluation and function of accredited sensory laboratory in the food industries , V. Giannou, C. Soukoulis, D. Lebesi, S. Papoutsakis, C. Tzia*, <i>NTUA, Greece</i>
[P1.2.66]	Time-intensity evaluation of flavour and texture in bologna type sausages as affected by fat and salt content , S. Ventanas* ¹ , E. Puolanne ² , H. Tuorila ² , ¹ University of Extremadura, Spain, ² University of Helsinki, Finland
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[P1.2.68]	Sensory properties of chocolate in different matrices , V.J. Whelan* ¹ , A. Ryan ² , A.J. Taylor ¹ , J. Hort ¹ , ¹ University of Nottingham, UK, ² Nestlé PTC, UK
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[P1.2.71]	Training and monitoring sensory panel using SensoMineR , D. Yuksel* ¹ , A. Kanal ² , O. Biler ² , E. Kökören ² , ¹ Yuksel Consultancy, The Netherlands, ² Eti Food Industry and Trade Co. Inc., Turkey
[P1.2.72]	Effect of bite size and oral processing time on satiation , N. Zijlstra* ^{1,2} , M. Mars ^{1,2} , A. Stafleu ^{1,3} , R.A. de Wijk ² , J.F. Prinz ³ , C. de Graaf ^{1,2} , ¹ Top Institute Food and Nutrition, The Netherlands, ² Wageningen University, The Netherlands, ³ TNO Quality of Life, The Netherlands
[P1.2.73]	Sensory evaluation in comparison of GPPS,HIPS,EPS glasses used for hot drinks by three heat treatment and detecting residual monomer of polystyreneby HPLC , A. Najafpourkhadem* ¹ , M. Shahrestani ¹ , S. Eskanderi ¹ , L. Rokooei ² , M. Pirali ¹ , N. Layeghi ¹ , ¹ Food & Drug Control Laboratories and Research Center, Iran ² University of Welfare & Rehabilitation, Iran
[P1.2.74]	Determination of aroma active compounds in kama using SPME-GC/MS and GC-olfactometry , K. Kaseleht* ¹ , E. Leitner ² ; ¹ Tallinn University of Technology, Estonia, ² Graz Univeristy of Technology, Austria

Group 2

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Poster Session 4: Wednesday 29 July - 13:30-14:30 – ALL ODD NUMBERS

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[P2.1.02]	Consumer preference for coffee (<i>Coffea Arabica Caturra</i>) cultivated at different altitudes in Veracruz Mexico, using hedonic ranking R-Index measures , L. Haro ¹ , O. Gonzalez-Rios ¹ , M. Suarez-Quiroz ¹ , M. O'Mahony ² , O. Angulo* ¹ , ¹ Instituto Tecnológico de Veracruz, Mexico, ² University of California, USA

[P2.1.03]	Effect of growing altitude and roasting of coffee (<i>coffea arabica L.</i>) on beverage preference , A.L. Salomon-Gutierrez ¹ , O. Gonzalez-Rios ¹ , M.L. Suarez-Quiroz ¹ , M. O'Mahony ² , O. Angulo ^{*1} , ¹ <i>Instituto Tecnológico de Veracruz, Mexico</i> , ² <i>University of California, USA</i>
[P2.1.04]	Colour cultural personality: An interdisciplinary consumer perception research on colour, flavour and emotion , L.M. Arango ^{*1} , B.L. Useche ¹ , A. Castaño ^{2,1} , ¹ <i>Aclab S.A., Colombia</i> , ² <i>Politécnico Granacolombiano, Colombia</i>
[P2.1.05]	Studying the influence of the colour and shape of bottles on consumer perception of wines using check-all-that-apply methodology , V. Puyares, G. Ares*, F. Carrau, <i>Universidad de la Republica, Uruguay</i>
[P2.1.06]	Sensory shelf life estimation of strawberries using a sensory quality index , G. Ares*, S. Barrios, C. Lareo, P. Lema, <i>Universidad de la Republica, Uruguay</i>
[P2.1.07]	Comparison of rating-based and choice conjoint analysis to investigate the influence of package shape and colour on consumer purchase intention of milk desserts , G. Ares ^{*1} , A. Giménez ¹ , R. Deliza ² , ¹ <i>Universidad de la República, Uruguay</i> , ² <i>EMBRAPA Food Technology, Uruguay</i>
[P2.1.08]	Importance of interest in trying new foods on neophobia: A modification of the food neophobia scale , A. Gimenez, C. Barreiro, G. Ares*, <i>Universidad de la Republica, Uruguay</i>
[P2.1.09]	Taste is (not) everything: A qualitative exploration into the role of packaging and label information on UK consumer perceptions of German wines , R.C.G. Arnold*, A. Tregear, D. Marshall, <i>University of Edinburgh, UK</i>
[P2.1.10]	Influence of osmotic pretreatment on dried cashew apple acceptability , P.M. Azoubel ^{*1} , R.V. Tonon ² , G.C. Antonio ² , L.E. Kurozawa ² , F.E.X. Murr ¹ , ¹ <i>Embrapa Tropical Semi-Arid, Brazil</i> , ² <i>State University of Campinas, Brazil</i>
[P2.1.11]	Brand, price and sensory characteristics on consumer's preferences , L. Bailetti*, S. Morena, R. Pellegrini, <i>Italian Centre of Sensory Analysis, Italy</i>
[P2.1.12]	Triple bottom line values, social identification and organic food consumption , J. Bartels*, M.C. Onwezen, <i>Wageningen University and Research Centre, The Netherlands</i>
[P2.1.13]	Consumer preferences for shiraz wine and cheddar cheese pairings , S.E.P. Bastian*, T.E. Johnson, <i>University of Adelaide, Australia</i>
[P2.1.14]	Consumer attitudes to packaging and its impact on the environment , N. Patterson, T. Phelps, C. Beeren*, <i>Leatherhead Food International, UK</i>
[P2.1.15]	Consumer attitudes to indulgence , N. Patterson, C.J.M. Beeren*, <i>Leatherhead Food International, UK</i>
[P2.1.16]	Exploring adult and children's perception of fruit juice drinks , C. Beeren*, M. Blay, C. Narain, <i>Leatherhead Food International, UK</i>
[P2.1.17]	Influence of dehydration by sun or by oven on trachanas quality , S. Carpino ¹ , T. Rapisarda ¹ , G. Belvedere ^{*1} , M. Neocleous ² , P. Papademas ³ , G. Licitra ^{1,4} , ¹ <i>CoRFiLaC, Italy</i> , ² <i>Ministry of Agriculture, Cyprus</i> , ³ <i>Biotechnology and Food Science, Cyprus</i> , ⁴ <i>Catania University, Italy</i>
[P2.1.18]	How do we search for health labels? S. Bialkova*, H. van Trijp, <i>Wageningen University, The Netherlands</i>
[P2.1.19]	Sweetness preference of novices, experienced consumers and winemakers in Hunter Valley Semillon wines , J.W. Blackman ^{*1,2} , A.J. Saliba ^{1,2} , ¹ <i>Charles Sturt University, Australia</i> , ² <i>National Wine and Grape Industry Centre, Australia</i>
[P2.1.20]	Longitudinal changes in infants' dietary variety during the first 18 months of life , I. Blossfeld ^{*1} , M. Kiely ² , C. Delahunty ³ , ¹ <i>Nestlé Product Technology Centre, Germany</i> , ² <i>University College Cork, Ireland</i> , ³ <i>Food Science Australia, Australia</i>
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[P2.1.25]	Study of acceptance of three pineapples cultivars (<i>ananas comosus (L.) merrill</i>) , C.A.K. Brito, V.M. Caselato de Sousa, P.B. Siqueira, T.F. Pio, H.H. Sato, H.M.A. Bolini*, <i>State University of Campinas, Brazil</i>
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[P2.1.35]	Consumer sensory evaluations of wine quality: The influence of country of origin , E. Campo* ¹ , J. Wang ¹ , J. Ballester ¹ , I. Lesschaeve ² , A. Sutan ³ , D. Valentin ¹ , ¹ <i>Centre Européen des Sciences du Goût, France</i> , ² <i>Vineland Research Innovation Center, Canada</i> , ³ <i>Ecole Supérieur de Commerce, France</i>
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[P2.1.40]	Hedonic evaluation of spanish commercial samples of special unifloral honeys , C. Chaya* ¹ , M.J. Mendieta ¹ , E. Sánchez ² , M.A. González ² , ¹ <i>Technical University of Madrid, Spain</i> , ² <i>University of Castilla-La Mancha, Spain</i>
[P2.1.41]	Sensory characteristics and consumer preferences of white wines made with different commercial inactive yeast preparations , I. Andújar-Ortiz ¹ , M.A. Pozo-Bayón ¹ , M.V. Moreno-Arribas ¹ , V. Fernández-Ruiz ² , M.J. Callejo ³ , C. Chaya* ³ , ¹ <i>Instituto de Fermentaciones Industriales, Spain</i> , ² <i>Complutense University of Madrid, Spain</i> , ³ <i>Technical University of Madrid, Spain</i>
[P2.1.42]	Assessment of the advantages and disadvantages of fish consumption by spanish consumers , A. Claret* ¹ , L. Guerrero ¹ , M.D. Guàrdia ¹ , M.D. Hernández ² , E. Aguirre ³ , R. Ginés ⁴ , ¹ <i>IRTA, Spain</i> , ² <i>IMIDA, Spain</i> , ³ <i>DAP, Spain</i> , ⁴ <i>ULPGC, Spain</i>
[P2.1.43]	Consumer acceptance of dry-cured ham with different salt levels and different origin/brand: An experimental study , M. Contel ¹ , T. Naes ² , M.L. Scalvedi* ¹ , ¹ <i>PEGroup s.r.l., Italy</i> , ² <i>Nofima, Norway</i>
[P2.1.44]	Food preferences for fat and sweet: insights from an exploratory study including 696 consumers from 7 to 80 years old , S. Cordelle*, E. Cartier-Lange, C. Boudalier, C. Urbano, M. Visalli, P. Schlich, <i>INRA Centre des Sciences du Goût, France</i>
[P2.1.45]	Consumer preferences for tomato cultivars in three European countries , M. Causse ² , V. Cottet* ¹ , B. Navez ¹ , F. Sinisio ⁴ , S. Grandillo ³ , N. Holthuysen ⁵ , ¹ <i>CTIFL, France</i> , ² <i>INRA, France</i> , ³ <i>CNR-Institute of Plant Genetics, Italy</i> , ⁴ <i>Ist Nazl Ric Alimenti Nutr, Italy</i> , ⁵ <i>A&F, The Netherlands</i>
[P2.1.46]	Psycho-socio-demographic predictors of dimensions of reported red wine consumption and wine involvement , D.N. Cox* ¹ , A. Harrison ¹ , C. Chrea ² , S. Smyth ² , C. Delahunty ² , C. Forde ² , ¹ <i>CSIRO Human Nutrition, Australia</i> , ² <i>Food Science Australia, Australia</i>
[P2.1.47]	Stability, reliability and predictive validity of the food technology neophobia scale , D.N. Cox* ¹ , G. Evans ¹ , C. Kermarrec ² , T. Sable ² , ¹ <i>CSIRO Human Nutrition, Australia</i> , ² <i>INSFA, France</i>
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[P2.1.50]	The role of printed media in the social amplification of food risk during the new millennium: An evaluation of cover news in the Portuguese press , A. Pinto de Moura ^{1,2} , L.M. Cunha ^{*1} , ¹ University of Porto, Portugal, ² Universidade Aberta, Portugal
[P2.1.51]	A survey on the perception of foods of the Russian speaking communities in Italy , L.F. D'Antuono ^{*1} , C. Bignami ² , ¹ University of Bologna, Italy, ² University of Modena and Reggio Emilia, Italy
[P2.1.52]	Mood portraits: A way to measure moods elicited by flavours , P. Arents ¹ , S. Davodeau ^{*1} , A. Churchill ² , M. Cook ³ , ¹ Givaudan Nederland BV, The Netherlands, ² Givaudan UK Ltd, UK, ³ Givaudan Flavors Corp., USA
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[P2.1.57]	Using high hydrostatic pressure (HHP) to extend the shelf life of turkey sliced and identifying the sensory characteristics that drive consumer preference , S.P. Mathias ¹ , R. Deliza ^{*2} , A. Rosenthal ² , A. Gaspar ¹ , A.P. Slongo ³ , ¹ Federal Rural University of Rio de Janeiro, Brazil, ² Embrapa Food Technology, Brazil, ³ Federal University of Santa Catarina, Brazil
[P2.1.58]	Consumption habits, preference and labelling of ready-to-drink juice: An exploratory study on pressurized mango juice , M.M.M. Pontes ¹ , R. Deliza ^{*2} , A. Rosenthal ² , L.M. Casotti ³ , ¹ Federal Rural University of Rio de Janeiro, Brazil, ² Embrapa Food Technology, Brazil, ³ COPPEAD / Federal University of Rio de Janeiro, Brazil
[P2.1.59]	Cognitive associations of colours and flavours – and their dependence on peoples' wine, fruit and vegetable consumption , M. Fink ¹ , T. Horvath ¹ , A. Baierl ¹ , E. Derndorfer ^{*2} , ¹ University of Vienna, Austria, ² Independent Sensory Consultant, Austria
[P2.1.60]	Effect of meal accompaniments and health claim information on the acceptability and intake of a walnut oil-enriched mayonnaise , R. Di Monaco [*] , S. Cavella, N.A. Miele, P. Masi, University of Naples 'Federico II', Italy
[P2.1.61]	Preschool lunch preference: A case study with children aged from 2.5 to 5.5 years , G. Donadini ^{*1} , M.D. Fumi ¹ , G. Spigno ¹ , L. Vanoni ² , ¹ Università Cattolica del Sacro Cuore, Italy, ² ISPA-CNR, Italy
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[P2.1.64]	Reducing salt content in dry cured ham: Are expected and sensory likings of French consumers congruent? G. Enderli ^{*1} , M. Hersleth ² , S. Issanchou ¹ , C. Sulmont-Rossé ¹ , ¹ UMR1129 Flavic, France, ² Nofima Mat, Norway
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[P2.1.69]	Brazilian consumer's acceptability of tilapia pâté , D.G.C. Freitas ^{*1} , A.L.S.S. Resende ² , A.A.L. Furtado ¹ , L. Tashima ³ , ¹ Embrapa Food Technology, Brazil, ² Federal Rural University of Rio de Janeiro, Brazil, ³ Veiga de Almeida University, Brazil
[P2.1.70]	Consumer acceptance of nutritional innovation in traditional cheeses: Effect of initial perception and of exposure , E. Ginon ^{*1} , G. Enderli ¹ , P. Combris ² , S. Issanchou ¹ , ¹ UMR1129 Flavic, France, ² UMR1303 Aliss, France
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[P2.1.75]	Consumer preferences for fruit: A cross-cultural study in four EU-countries , M.J. Reinders, K.L. Zimmermann, M.D. Guardia*, S.J. Sijtsema, <i>LEI Wageningen University and Research Centre, The Netherlands</i>
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[P2.1.83]	Appropriateness and valuation of traditional cheeses exposed to different innovations: A study in France and Norway , M. Hersleth* ¹ , V. Lengard ¹ , T. Næs ¹ , S. Issanchou ² , G. Enderli ² , C. Sulmont-Rossé ² , ¹ Nofima Mat, Norway, ² UMR1129 Flavic, France
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[P2.1.87]	Food choice: Important factors to diabetic individuals , S.C.F. Iop* ^{1,2} , E. Teixeira ² , R. Deliza ³ , ¹ Federal Technological University of Paraná, Brazil, ² Federal University of Santa Catarina, Brazil, ³ Embrapa Food Technology, Brazil
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[P2.1.90]	A critical perspective on choice experimentation: The need to understand how consumers process the information with which they are presented , C. Bulley, C.M. Bava, S.R. Jaeger*, <i>Plant & Food Research, New Zealand</i>
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[P2.1.93]	Dried fruits – a carrier of functional ingredients? K. Jesionkowska* ¹ , D. Konopacka ¹ , S.J. Sijtsema ² , R. Symoneaux ³ , ¹ Research Institute of Pomology & Floriculture, Poland, ² LEI Wageningen University and Research Centre, The Netherlands, ³ Groupe ESA – Labo GRAPPE, France

[P2.1.94]	Motivation for choosing calorie reduced dairy products – a cross-cultural study , S.B. Johansen ^{*1,2} , T. Næs ¹ , M. Hersleth ^{1,2} , ¹ <i>Nofima Mat, Norway</i> , ² <i>The Norwegian University of Life Sciences, Norway</i>
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[P2.1.97]	Leafy Asian brassica vegetables: Health promoting potential and consumer acceptance , E. Kaim ^{*1} , M. Schreiner ² , A. Krumbein ² , ¹ <i>Research Institute Geisenheim, Germany</i> , ² <i>Leibniz-Institute of Vegetables and Ornamental Crops Grossbeeren/Erfurt, Germany</i>
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[P2.1.104]	Development of novel dried fruit products: An interdisciplinary approach , D. Konopacka ^{*1} , K. Jesionkowska ¹ , S.J. Sijtsema ² , R. Symoneaux ³ , Z. Szuba ⁴ , C. Bonazzi ⁵ , ¹ <i>Research Institute of Pomology & Floriculture, Poland</i> , ² <i>Wageningen University and Research Centre, The Netherlands</i> , ³ <i>Groupe ESA, France</i> , ⁴ <i>Celiko S.A., Poland</i> , ⁵ <i>JRU Food and Research Engineering, France</i>
[P2.1.105]	Explore the charm of aroma – the development of an aroma which become habit-forming , S. Kunieda ^{*1} , M. Takayanagi ¹ , R. Petry ² , E. Calloni ² , L. Martens ² , M. Fujiwhara ¹ , ¹ <i>Takasago International Corporation, Japan</i> , ² <i>Takasago Europe G.m.b.H, Germany</i>
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