

June 9 (Thu)

ROOM 320

## Sensory Evaluation Division

### Recent Trends in Sensory Science

**Chair** : Hye-Seong Lee (Ewha Womans University, Korea)

**D4-1**

**15:00 ~ 15:35**

How the Brain Shapes Our Tastes: Correlating Neural and Behavioural Responses to Food Stimuli  
Anna Thomas (Unilever R&D, UK)

**D4-2**

**15:35 ~ 16:10**

How Sensory and Consumer Research Guides the Development of New Products  
Daniella van Hout (Unilever R&D, Netherlands)

**16:10 ~ 16:20** *Coffee Break*

**Chair** : Bo-Kyung Moon (Chung-Ang University, Korea)

**D4-3**

**16:20 ~ 16:55**

Sensory Properties As a Tool for the Identification of Bioactive Compounds  
Gabiella Morini (University of Gastronomic Sciences, Pollenzo (CN), Italy)

**D4-4**

**16:55 ~ 17:25**

Contextual Influences on Chemosensory Perception  
Han-Seok Seo (University of Dresden Medical School, Germany)

**D4-5**

**17:25 ~ 17:55**

Application of Sensory Evaluation to the Tea Industry  
Young-Kyung Kim (AMOREPACIFIC R&D Center)

\* All lectures will be presented in English.