

A photograph of two young children, likely twins, sitting on a white surface. They are both wearing white chef hats and aprons. The child on the left is wearing a striped shirt and yellow pants, holding a long green vegetable. The child on the right is wearing a light green shirt and white pants, holding a red bell pepper. In front of them are several other vegetables, including red bell peppers, carrots, and a green pepper. The background is plain white.

A TASTE OF THE FUTURE

CHILDREN AND FOOD PREFERENCES

TAILORMADE HEALTHY FOOD - NORDIC FOOD TRENDS

**4th E3S Symposium & 16th Nordic Sensory Workshop
Oslo, Clarion Hotel Royal Christiania, May 11-12th 2015**

4th E3S Symposium & 16th Nordic Sensory Workshop

THE 16TH NORDIC SENSORY WORKSHOP
WILL BE ARRANGED IN ASSOCIATION WITH
THE EUROPEAN SENSORY SCIENCE SOCIETY
IN OSLO MAY 11TH - 12TH 2015.

On Monday 11th mini-workshops are arranged for
the afternoon. Nofima are responsible for a
ConsumerCheck Workshop.

Further information: consumercheck.co

E3S are arranging a **Children** and **Education**
Working Group Workshop.

Further information: e3sensory.eu

The E3S General Assembly will be held from
17-19.00 and will be followed by a common
dinner.

MAY 11TH, MONDAY - PROGRAM

E3S GENERAL ASSEMBLY & WORKSHOPS

- 15-17.00 ConsumerCheck Workshop
- 15-17.00 Children E3S WG Workshop
- 15-17.00 Education E3S WG Workshop
- 17-19.00 E3S General Assembly
- 19.30 Dinner



The symposium **A Taste of the Future** will start at
9.00 on Tuesday 12th and will include presentations
about three highly relevant sensory topics: **Children**
and food preferences, **Tailormade healthy food**
and **Nordic food trends**.

**FOR THE TWO FIRST TOPICS WE INVITE YOU
TO SEND AN ABSTRACT FOR A 10 MINUTES
FLASH PRESENTATION.**

The events will be in central Oslo at Clarion Hotel Royal
Christiania, where also hotel rooms are booked.

Welcome to Oslo May 2015!



DANISH
TECHNOLOGICAL
INSTITUTE

ORGANISING COMMITTEE

Liv Bente Strandos

Sensory Science Group Leader, Norway
Elopak, Norway

Lily Siri Rømcke

Administrative Coordinator, Nofima, Norway

NORDIC WORKSHOP

Margrethe Hersleth

Mats Carlehøg

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Annika Åström

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Emilia Martinsdóttir

Matis, Iceland

Karsten Kramer Vig

Teknologisk Institut, Denmark

Raija Liisa Heinö

VTT - Technical Research Centre of Finland
Ltd, Finland

E3S

Joanne Hort

E3S Chair
University of Nottingham, UK



A Taste of the Future

MAY 12TH, TUESDAY - PROGRAM

4TH E3S SYMPOSIUM & 16TH NORDIC SENSORY WORKSHOP

9.00 OPENING AND WELCOME

Liv Bente Strandos, Sensory Science Group Leader, Norway
Margrethe Hersleth, Nofima
Joanne Hort, E3S Chair

9.15 – 10.45 CHILDREN AND FOOD PREFERENCES

The role of genetics in children's food preferences

Mari Sandell, University of Turku, Finland

Methods for studying children's preferences for food

Monica Laureati, University of Milan, Italy

Flash presentations:

- **Children's food preferences – according to adults or according to children.** Mia Prim, Gothenburg University, Sweden
- **Liking of apples and other fruits among children.** Laila Seppä & Maija Greis, University of Helsinki, Finland
- **Experiences from sensitivity and preference testing with 3-year old children.** Frida Vennerød, Hanne Kristiansen & Valerie Almlı, Nofima, Norway

10.45-11.15 COFFEE BREAK

11.15 – 12.30 TAILORMADE HEALTHY FOOD

Individual differences in sensory perception

Joanne Hort, University of Nottingham, UK

How we make healthier food taste good!

Tone Nyvold, Orkla Foods Norge, Norway

Flash presentations:

- **Healthy foods containing marine based ingredients.** Kolbrún Sveinsdóttir, Adalheidur Ólafsdóttir & Emilía Martinsdóttir, Matís, Iceland
- **Rethinking the communication of the sensory diversity of extra virgin olive oils: the culinary and emotional profile.** Sara Spinelli, University of Bologna & Erminio Monteleone, University of Florence, Italy
- **Improved interpretation of TDS and TCATA curves using reference lines.** John Castura, Compusense Inc, Canada

12.30 – 13.30 LUNCH

13.30 – 16.00 NORDIC FOOD TRENDS

Nordic Food trends from a chefs perspective

Gunnar Karl Gislason, DILL Restaurant, Reykjavik, Iceland

Sustainable and transformative food trends: examples from our work

Jonas Astrup Pedersen, Nordic Food Lab

14.30 – 15.00 COFFEE BREAK

Gastronomy in a sensory and cultural perspective

Åsa Öström, Örebro University, Grythyttan, Sweden

Children – the future of Nordic food trends

Andreas Viestad, Geitmyra Culinary Centre for Children, Norway

16.00 CLOSING REMARKS



CALL FOR PAPERS

We invite you to send an abstract for a 10 minutes flash presentation.

Abstract should be sent in a word format to Lily Rømcke:

lily.romcke@nofima.no

Deadline for Abstract Submission: March 1st

REGISTRATION

Registration includes refreshments and lunch on 12th. Workshops on 11th afternoon are free of charge, but need registration.

Symposium (12th, May): NOK 1600

Dinner (11th, May): NOK 400

To register please visit: [deltager.no/a taste of the future 2015](http://deltager.no/a_taste_of_the_future_2015)

Deadline for Registration: April 1st

CONTACTS

For information about registrations and call for papers, please contact:

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For information about E3S, please contact:

Sara Spinelli, E3S Secretary

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