



# SEASONED Advances in Food Sensory Analyses of Novel Foods

International Scientific Conference on Food Sensory Science:

SEASONED in 4 Seasons

## DAY 1 (25.06.2025)

**Place: Wrocław University of Environmental and Life Sciences (UPWr)**

*Center for Applied Biology and Innovative Food Production Technologies*

*39 Chełmońskiego Str., 51-630 Wrocław*

8:00 – 9:00	<b>Registration and welcome to UPWr</b>
9:00 – 9:15	<b>Opening of the conference</b> <i>Agnieszka Kita (UPWr)</i> <i>Sara Spinelli (E3S)</i>
9:15 – 11:00	<b>Session 1 – Sensory analysis in academia and business</b>
9:15 – 9:45	<b>Plenary lecture</b> <b>When is sensory testing essential and when is it not!</b> <i>Speaker: Edgar Chambers IV (KSU)</i>
9:45 – 10:05	<b>Seasoned lecture</b> <b>Role of sensory evaluation panels in the accreditation of food quality schemes</b> <i>Speaker: Angel A. Carbonell Barrachina (UMH)</i>
10:05 – 10:20	<b>Short communications</b> <b>Inclusive design as a tool for products improvement</b> <i>Speaker: David López-Lluch (UMH)</i>
10:20 – 10:30	<b>Cross-national consumer insights on herbal-infused reconstituted fruit beverages: a comparative study of Poland and Switzerland</b> <i>Speaker: Nesa Digabar (UPWr)</i>
10:30 – 10:40	<b>The Influence of lavender and lemon essential oils constituents on environmentally sustainable consumer choices</b> <i>Speaker: Julia Wolska (UPWr)</i>
10:40 – 11:00	<b>Discussion</b>
11:00 – 11:45	<b>Coffee break and poster session</b>
11:45 – 13:15	<b>Session 2 – Sensory analysis in new product development</b>
11:45 – 12:15	<b>Plenary lecture</b> <b>Sensory Secrets: Texture's influence on food intake, consumer behaviour, and implications for product reformulation</b> <i>Speaker: Paula Varela Tomasco (NOFIMA)</i>

12:15 – 12:35	<b>Seasoned lecture</b> <b>A multi-dimensional approach to new food development: Examining the interaction of sensory properties, consumption context, and cultural significance</b> <i>Speaker: Laura Vázquez-Araújo (BCC)</i>
12:35 – 12:45	<b>Short communications</b> <b>Sensory expectations in the co-creation process as tools for developing products for people with specific dietary needs</b> <i>Speaker: Artur Głuchowski (SGGW)</i>
12:45 – 12:55	<b>Comparison of sensory quality perceptions of gluten-free cookies evaluated by celiac and non-celiac people</b> <i>Speaker: Daria Musilenko (CZU)</i>
12:55 – 13:05	<b>Shaping the sensory attributes of sous-vide chicken breast by the addition of novel condiments mixes containing blackcurrant pomace</b> <i>Speaker: Małgorzata Korzeniowska (UPWr)</i>
13:05 – 13:15	<b>Discussion</b>
13:15 – 14:15	<b>Lunch break</b>
14:15 – 15:45	<b>Session 3 – Perception and motivation in consumer science</b>
14:15 – 14:45	<b>Plenary lecture</b> <b>Psychographics in the development of healthy and sustainable food products</b> <i>Speaker: Erminio Monteleone (UNIFI)</i>
14:45 – 15:05	<b>Seasoned lecture</b> <b>Diversity in the determinants of consumer acceptance of plant-based foods</b> <i>Speaker: David Giacalone (SDU)</i>
15:05 – 15:15	<b>Short communications</b> <b>Sensory aspects in the design of low-GI catering meals using the co-creation process</b> <i>Speaker: Katarzyna Świąder (SGGW)</i>
15:15 – 15:25	<b>Aroma – not just the hedonic value of food</b> <i>Speaker: Jacek Łyczko (UPWr)</i>
15:25 – 15:35	<b>The potential of mold-derived umami - natural flavour enhancers in Europe</b> <i>Speaker: Maciej Król (European Miso Institute)</i>
15:35 – 15:45	<b>Discussion</b>
15:45 – 16:15	<b>Coffee break</b>
16:15 – 17:00	<b>Expert panel - why do we need sensory analysis?</b> <i>Edgar Chambers, Paula Varela-Tomasco, Erminio Monteleone, Elena Kotsaki</i>
17:00 – 17:30	<b>The Section of Food Sensory Analysis of PTTŻ members' assembly</b>
19:30 – 24:00	<b>Conference banquet</b>

## DAY 2 (26.06.2025)

### Place: Mondelez RD&Q

*1A Czekoladowa Str., 55-040 Bielany Wrocławskie*

8:30	Departure from UPWr to RD&Q *
9:00 – 9:30	Registration & settling in
9:30 – 10:30	Mondelez introduction, Consumer Science & real case presentation
10:30 – 12:00	Consumer Science lab tour and practical applications
12:00 – 13:00	<i>Lunch break</i>
13:00 – 14:30	Pilot plant tours
15:00	Departure from RD&Q to UPWr

*\* Meeting point in front of the conference venue building: Center for Applied Biology and Innovative Food Production Technologies, 39 Chelmońskiego Str., 51-630 Wrocław. Transportation provided by the conference organizers.*