

E3S sensory
science
society
European



European Sensory Science Society (E3S)

www.e3sensory.eu



European Sensory Science Society

Constituted in Florence,
Italy, May 2011



National Sensory Societies

Austria	Denmark	Italy	Finland
France	Germany	Norway	Spain
Sweden	Switzerland	The Netherlands	
Ireland	United Kingdom		

Representatives



Board

- **Chair** Margrethe Hersleth, SSG , Norway
- **Vice Chair** Carolina Chaya, AEPAS, Spain
- **Treasurer** Erminio Monteleone, SISS, Italy

Additional Board members

- Julian Delarue, SFAS, France
- Joanne Hort, PFSG, United Kingdom
- Pieter Punter, MOA, The Netherlands
- Guido Ritter, DGSens, Germany
- Board renewed by election every 2 years at AGM



Mission



- To bring together national sensory science organizations from Europe under a single organization in order to:
 - Facilitate the growth of Sensory Science
 - Promote co-operation, shared goals, integration of activities, and knowledge and information exchange amongst national sensory science organisations in Europe
 - Establish, maintain and enhance the professional status of sensory scientists
 - Develop and disseminate research, innovation and education in sensory science

E3S Initiatives & Activities



Symposia/Conferences

- E3S Co-ordinate Biannual EuroSense Symposia in partnership with Elsevier
- Dijon 2016
- Annual E3S conference in partnership with a National Body
 - 2013 UK, 'Fast Forward'
 - 2014 Austria, "Thinking out of the Box"
 - 2015 Norway, "A taste of the future"



THINKING OUT OF THE BOX: SENSORY PRESENT & FUTURE

5TH E3S SYMPOSIUM. THE NETHERLANDS 2016

9 May

Delta Hotel

Maasboulevard 15

3133 AK Vlaardingen

10 May

Unilever R&D Vlaardingen

Olivier van Noortlaan 120

3133 AT Vlaardingen

E3S is arranging a General Assembly and Working Group Workshops on Monday 9th of May at the [Delta hotel](#).

Programme for the Monday 9th of May

13.00-14.00 E3S Sensitivity Working Group meeting

14.00-14.30 Coffee break

Parallel sessions:

14.30-16.00 E3S Education Working Group

14.30-16.00 E3S Children Working Group

16.30-17.00 E3S PDO Working Group

17.00-19.00 E3S General Assembly

19.30 Dinner

Programme and registration: e3sensory.eu



THINKING OUT OF THE BOX: SENSORY PRESENT & FUTURE

5TH E3S SYMPOSIUM. THE NETHERLANDS 2016

Programme for the Tuesday 10th of May

Opening

- 9.30 General Welcome to Unilever R&D Vlaardingen
Rob Hamer *Unilever R&D Vlaardingen, NL*
- 9.35 Introduction to MOA Sensory Science group
Pieter Punter *OP&P Product Research, NL*
Welcome on behalf of E3S
Margrethe Hersleth *Chair E3S, Nofima, Norway*
- 9.55 Introduction of the programme
Liesbeth Zandstra *Unilever R&D Vlaardingen, NL*
Betina Piqueras-Fizman *Wageningen University, NL*

Use of sensory in NPD/company

- 10.00 Rick Schifferstein *Delft University of Technology, NL*
Designing new food experiences: The role of sensory research
- 10.45 Julien Delarue *AgroParisTech, France*
Alternative sensory methods to identify subjective dimensions
- 11.15 Coffee break

New methods for sensory: sensory becoming more sensitive

- 11.45 Danielle van Hout *Unilever R&D Vlaardingen, NL*
Seeking the perfect product experience. Novel indirect consumer scaling approaches based on sensory psychophysics
- 12.15 Stefanie Kremer *Food & Biobased Research, NL*
New methods to quantify sensory experiences
- 12.45 Lunch

New approaches to sensory: Sensory science "going out there"

- 13.45 Agnès Giboreau *Institute Paul Bocuse, France*
Sensory experience in the digital kitchen
- 14.15 Jettie Hoonhout *Philips Research, NL*
Ambient context and sensory perception/ appreciation

Sensory by Design

- 14.45 Tjeerd van der Laan *Purple Bee Hive B.V., NL*
From meat to vegetarian burgers: The role of sensory perception
- 15.15 Maarten Schutyser *Wageningen University, NL*
3D printing technology for high protein foods
- 15.45 Coffee break
- 16.15 Kees de Graaf *Wageningen University, NL*
Sensory science at WUR: Achievements and challenges ahead
- 17.00 Closure

Registration includes refreshments and lunch on the 10th.

Symposium (10th May): 100€

To register please visit: <http://moaweb.nl/sensorisch-onderzoek/e3s-symposium.html>

Invoices will be distributed around mid-March.

Deadline for registration: April 20th

ORGANISING TEAM

Betina Piqueras-Fizman
Wageningen University, NL

Liesbeth Zandstra
Unilever R&D Vlaardingen, NL

Pieter Punter
OP&P Product Research, NL

Hans van Trijp
Wageningen University, NL

E3S

Margrethe Hersleth
Chair E3S, Nofima, Norway



E3S Initiatives & Activities



Conferences



**Training
workshops**

Training workshops

- National Sensory Training Courses
 - For example:



- **E3S Seminars**
 - For example: November 2015 PDO Products Working Group held a workshop in Rome

E3S Initiatives & Activities

Conferences

**Training
workshops**

**Working
Groups**

PDO Products WG

coordinated by Mario Zannoni & Francisco José Pérez Elortondo

- Products of Designated Origin (PDO)
- Aims:
 - Discuss sensory & PDO
 - Exchange information
 - Survey about methods and accreditation
 - Consumer survey
 - Presentations/seminars at Eurosense 2016





E3S Education WG

coordinated by Catherine Dacremont

- Aim to gather information on Sensory training across Europe via an archive of university courses updated each year and published on the E3S website
- Action 1: Sensory science education programs – updated for academic year 2015-2016: www.e3sensory.eu
- Action 2: Promoting student and staff mobility across EU – identifying exchange programs / scholarships
- Action 3: Making Sensory evaluation & Sensory analyses activity better known



E3S Children WG

coordinated by Monica Laureati

- Aim: To facilitate the exchange of research-based knowledge on the mechanisms influencing children's sensory perception and food preferences, and to promote the further development of methodologies appropriate for data collection from these young consumers.
- E3S Workshop at EuroSense in Copenhagen 2014

E3S Taste Sensitivity WG

coordinated by Erminio Monteleone

- Aim: To understand the role of taste sensitivity (TS) on food preference and food related behavior.
 - Physiological indices of TS
 - Genetics of TS
 - Measurements of TS
 - Psychological traits & TS
 - Implications of TS on food preferences and food intake
 - Socio-demographic and socio-cultural characteristics, lifestyle, attitudes & TS
 - Implications of TS on health and nutrition
 - Statistical approaches to taste segmentation

E3S Initiatives & Activities

Conferences

**Training
workshops**

**Working
Groups**

**Online PhD
library**

Networking

**Student
Awards**

Supporting Students

- EuroSense Student Awards

E3S EUROSENSE STUDENT AWARDS 2016

The European Sensory Society is pleased to announce that **three awards of €1,000** will be given out to PhD students enrolled at Universities in E3S Member countries.

The award winners will each receive €1000 after their attendance at the conference to help towards their travel and expenses.

AWARD APPLICATION DEADLINE: 1 APRIL 2016

- Job adverts on website
- E3S Student group

E3S Student Group

coordinator Martha Skinner

- The E3S student group was founded in 2015 to help students from across Europe to network, and have a voice in the wider professional sensory community as the students of today are the future of sensory tomorrow
- Interesting presentations of students and their projects on the web page 😊

E3S Initiatives & Activities

Conferences

**Training
workshops**

**Working
Groups**

**Online PhD
library**

Networking

**Student
Awards**

**Journal:
Food Quality
and Preference**

**Website:
Jobs, News**

What next?

*S*ensory
cience
ociety
European



Thank you for your attention!