

# 6<sup>th</sup> International Conference on Food Oral Processing

Valencia

12th - 14th July  
2021



## PROGRAMME

### MONDAY 12<sup>TH</sup> JULY

#### 10:00 Early Career Researcher Session. Chair: Laura Laguna

- ECR 10:00-10:08 "DOES MEAT FIBRE ORIENTATION IMPACT PERCEIVED EASE OF CHEWING?"  
**E. ONGUTA**<sup>\*1,2,3</sup>, E. GRAY-STUART<sup>2</sup>, J. HORT<sup>1,2,3</sup>, Lovdeep KAUR<sup>1,2</sup>, M. MORGENSTERN<sup>1,4</sup>, J. BRONLUND<sup>1,2</sup>  
<sup>1</sup>Riddet Institute, New Zealand; <sup>2</sup>School of Food and Advanced Technology, Massey University, New Zealand; <sup>3</sup>Food Experience and Sensory Testing Lab (FEAST), New Zealand; <sup>4</sup>NZ Institute for Plant and Food Research, New Zealand
- ECR 10:08-10:16 "CONSUMING FOODS THAT HIGH IN ENERGY INTAKE RATE RATHER THAN THEIR PROCESSING LEVELS ARE ASSOCIATED WITH HIGHER DIETARY ENERGY INTAKE"  
**P.S. TEO**<sup>\*1</sup>, C. WHITTON<sup>2</sup>, L. W. L. TAN<sup>2</sup>, R. TSO<sup>1</sup>, R. M. VAN DAM<sup>2,3</sup>, C. G. FORDE<sup>1,4</sup>  
<sup>1</sup>Clinical Nutrition Research Centre, A\*STAR Singapore Institute of Food and Biotechnology Innovation; <sup>2</sup>Saw Swee Hock School of Public Health, National University of Singapore; <sup>3</sup>Department of Medicine, Yong Loo Lin School of Medicine, National University of Singapore; <sup>4</sup>Department of Physiology, Yong Loo Lin School of Medicine, National University of Singapore
- ECR 10:16-10:24 "FORTIFIED DESIGNER BEVERAGES FOR SPACE EXPLORATION" **S. SCHMIDT**<sup>\*1,2</sup>, N. Nghiep TRAN<sup>1</sup>, I. FISK<sup>2</sup>, V. HESSEL<sup>1</sup>  
<sup>1</sup>School of Chemical Engineering and Advanced Materials & Andy Thomas Centre for Space Resources, University of Adelaide, Australia; <sup>2</sup>School of Biosciences, University of Nottingham, United Kingdom
- ECR 10:24-10:32 "EFFECT OF SALIVARY AMYLASE ON THE RHEOLOGICAL PROPERTIES OF THICKENED LIQUIDS CONTAINING STARCH"  
**A. LAVOISIER**<sup>\*</sup>, S. BOUDRAG, E. LE ROUX, P. SOTO, M. RAMAIOLI  
Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, France
- ECR 10:32- 10:40 "DYSPHAGIA THICKENERS IN CONTEXT. CHANGE IN VISCOSITY OF THICKENED DRINKS WITH TEMPERATURE AND TIME"  
**C. BADIA-OLMOS**<sup>\*</sup>, L. LAGUNA, A. TÁRREGA  
Institute of Agrochemistry and Food Technology, Valencia, IATA-CSIC, Spain
- ECR 10:40-10:48 "AUTOMATIC PAPILLAE IDENTIFICATION USING DISCRETE CURVATURE ANALYSIS"  
**R. ANDREEVA**<sup>\*1</sup>; A. SARKAR<sup>2</sup>; R. SARKAR<sup>†1</sup>  
<sup>1</sup>University of Edinburgh, United Kingdom; <sup>2</sup>University of Leeds, United Kingdom
- ECR 10:48-10:56 "SENSORY FACTORS OF TRADITIONAL NATIVE CORN TOASTS AND THE ADVANTAGE ON HEALTHY STATUS OF OLDER ADULTS"  
**G. PALACIOS POLA**<sup>\*1,2</sup>, M. ABUD ARCHILA<sup>3</sup>, H. PERALES RIVERA<sup>2</sup>  
<sup>1</sup>Universidad de Ciencias y Artes de Chiapas, México; <sup>2</sup>El Colegio de la Frontera Sur, México; <sup>3</sup>Tecnológico Nacional de México/ Instituto Tecnológico de Tuxtla Gutiérrez, México

## MONDAY 12<sup>TH</sup> JULY

13:00-13:15 Opening session. Amparo Tarrega & Jianshe Chen

### 13:15 SESSION 1.- FOP and sensory perception (part 1). Chair: Jianshe Chen

KN-Lecture	13:15-13:45	"IMPACT OF ORAL MOLECULAR MECHANISMS INVOLVING SALIVARY PROTEINS ON FLAVOR PERCEPTION", <i>F. CANON</i> Centre des Sciences du Goût et de l'Alimentation, AgroSup, UMR 1324 INRAE, UMR 6265 CNRS, University of Bourgogne Franche-Comté, Dijon, France
Oral	13:45-14:00	"ORAL TRIBOLOGY AND SENSORY PERCEPTION OF LAYERED HYDROGELS: INFLUENCE OF PARTICLE SIZE OF SOFT BEADS", <i>E. STRIBITCAIA*</i> , <i>E. KROP</i> , <i>M. HOLMES</i> , <i>A. SARKAR</i> University of Leeds, United Kingdom
Oral	14:00-14:15	"ORAL BURN SENSATIONS CAUSED BY CAPSAICIN INCREASE THICKNESS DISCRIMINATION THRESHOLDS INDEPENDENT OF REPORTED CHILI PEPPER INTAKE", <i>C. LYU*</i> <sup>1</sup> , <i>D. SCHIJVENS</i> <sup>1</sup> , <i>J. E. HAYES</i> <sup>2</sup> , <i>M. STIEGER</i> <sup>1</sup> <sup>1</sup> Wageningen University, The Netherlands; <sup>2</sup> The Pennsylvania State University, USA
Oral	14:15-14:30	"ELUCIDATING AN ORAL DETECTION MECHANISM FOR HIGH-VISCOSITY SOLUTIONS USING TISSUE ISOLATION AND ANATOMICAL CHARACTERIZATION", <i>B. L. MILES*</i> , <i>C. T. SIMON</i> The Ohio State University, USA

14:30-14:45 BREAK

### 14:45 SESSION 1.- FOP and sensory perception (part 2). Chair: Gilles Feron

KN-Lecture	14:45-15:15	"THE TEXTURES OF FLAVOR: THE NEURAL BASIS OF ORAL MECHANOSENSATION", <i>Y. MOAYEDI</i> Columbia, University, New York, USA
Flash-P	15:15-15:20	"DIFFERENCES IN CONSUMPTION TIME BETWEEN CONSUMERS LEAD TO SMALL DIFFERENCES IN DYNAMIC SENSORY PERCEPTION OF COMPOSITE FOODS", <i>K. GONZÁLEZ-ESTANOL*</i> <sup>1,2,3</sup> , <i>M. VAN BRUINESSEN</i> <sup>2</sup> , <i>F. BIASIOLI</i> <sup>1</sup> , <i>M. STIEGER</i> <sup>2</sup> <sup>1</sup> Edmund Mach Foundation, Italy; <sup>2</sup> Wageningen University, The Netherlands; <sup>3</sup> Trento University, Italy
Flash-P	15:20-15:25	"COMPLEMENTARY FOOD TEXTURE PERCEPTION IN INFANTS AND YOUNG CHILDREN- IMPLICATIONS FOR CHILDREN'S FOOD AND NUTRITIONAL SECURITY", <i>J. MAKAME*</i> <sup>1</sup> , <i>M. N. EMMAMBUX</i> <sup>1</sup> , <i>T. CRONJE</i> <sup>2</sup> , <i>H. L. DE KOCK</i> <sup>1</sup> <sup>1</sup> Department of Consumer and Food Sciences and <sup>2</sup> Department of Statistics, University of Pretoria, South Africa
Flash-P	15:25-15:30	"THE INTER-INDIVIDUAL VARIABILITY IN FLAVOR RELEASE MIGHT BE EXPLAINED BY BOTH BIOLOGICAL AND BEHAVIORAL FACTORS", <i>L. MENGHI*</i> <sup>1,2,3</sup> , <i>I. KHOMENKO</i> <sup>3</sup> , <i>M. PEDROTTI</i> <sup>4</sup> , <i>D. CLICERI</i> <sup>3</sup> , <i>E. APREA</i> <sup>1,3</sup> , <i>I. ENDRIZZI</i> <sup>3</sup> , <i>A. CAVAZZANA</i> <sup>5</sup> , <i>F. BIASIOLI</i> <sup>3</sup> , <i>D. GIACALONE</i> <sup>2</sup> , <i>F. GASPERI</i> <sup>1,3</sup> <sup>1</sup> University of Trento, Italy; <sup>2</sup> University of Southern Denmark, Denmark; <sup>3</sup> Edmund Mach Foundation, Research and Innovation Center, Italy; <sup>4</sup> Wageningen University & Research, Wageningen, The Netherlands; <sup>5</sup> Medical Faculty Carl Gustav Carus, Germany
Flash-P	15:30-15:35	"INTAKE MAPPING: UNDERSTANDING INDIVIDUAL DIFFERENCES UNDERLYING FOOD INTAKE AND LIKING, BASED ON STATIC AND DYNAMIC SENSORY DESCRIPTION", <i>P. VARELA</i> <sup>1</sup> , <i>A. C. MOSCA</i> <sup>2</sup> , <i>Q. C. NGUYEN*</i> <sup>3,4</sup> , <i>J. A. McEWAN</i> <sup>5</sup> , <i>I. BERGET</i> <sup>1</sup> <sup>1</sup> Nofima As, Norway; <sup>2</sup> Wageningen University, The Netherlands; <sup>3</sup> Ho Chi Minh City University of Technology (HCMUT), Vietnam; <sup>4</sup> Vietnam National University, Vietnam; <sup>5</sup> Jean A McEwan Consulting, UK

15:35-16:00

BREAK

**16:00 SESSION 2.- FOP and nutrition and metabolism. Chair: Ciaran Forde**

KN-Lecture	16:00-16:30	"HOW DOES ORAL PROCESSING INFLUENCE POSTPRANDIAL RESPONSES TO FOOD?", <b>K. POUTANEN</b> VTT Technical Research Centre of Finland
Oral	16:30-16:45	"INFLUENCE OF ORAL PROCESSING BEHAVIOUR ON IN VITRO AND IN VIVO STARCH DIGESTION OF BROWN RICE AND CHICKPEA", <b>Y. CHEN</b> <sup>*1</sup> , <b>M. STIEGER</b> <sup>1</sup> , <b>E. CAPUANO</b> <sup>1</sup> , <b>R. DE WIJK</b> <sup>2</sup> <sup>1</sup> Food Quality and Design, and <sup>2</sup> Food & Biobased Research, Fresh Food Chains, Food, Health & Consumer Research, Wageningen University & Research, The Netherlands
Oral	16:45-17:00	"INCREASED ORAL PROCESSING AND A SLOWER EATING RATE INCREASE GLYCAEMIC, INSULIN AND SATIETY RESPONSES TO A MIXED MEAL TOLERANCE TEST", <b>A. T. GOH</b> <sup>*1</sup> , <b>J. Y. M. CHOY</b> <sup>1</sup> , <b>X. H. CHUA</b> <sup>2</sup> , <b>S. PONNALAGU</b> <sup>1</sup> , <b>C. KHOO</b> <sup>3,4</sup> , <b>Clare WHITTON</b> <sup>2</sup> , <b>R. M. VAN DAM</b> <sup>2</sup> , <b>C. G. FORDE</b> <sup>1,5</sup> <sup>1</sup> Agency for Science, Technology and Research (A*STAR), <sup>2</sup> Saw Swee Hock School of Public Health; <sup>3</sup> Yong Loo Lin School of Medicine, <sup>4</sup> Department of Medicine and <sup>5</sup> Department of Physiology, National University of Singapore, Singapore
Oral	17:00-17:15	"AGE AND ETHNICITY AFFECT ORAL PROCESSING, GLYCAEMIC RESPONSE AND TEXTURE PREFERENCE", <b>E. KIM</b> <sup>*1</sup> , <b>X. JIN</b> <sup>2</sup> , <b>S. LIN</b> <sup>2</sup> , <b>Y. ZHANG</b> <sup>3</sup> , <b>M. P. MORGENSTERN</b> <sup>1,4</sup> <sup>1</sup> The New Zealand Institute for Plant and Food Research Limited, New Zealand; <sup>2</sup> National University of Singapore, Singapore; <sup>3</sup> Zhejiang Gongshang University, China; <sup>4</sup> Riddet Institute, New Zealand
Flash-P	17:15-17:20	"SPEED LIMITS: DAILY FOOD INTAKE AND EATING BEHAVIOUR OF UNPROCESSED AND ULTRA-PROCESSED MEALS", <b>M. LASSCHUIJT</b> <sup>*</sup> , <b>G. CAMPS</b> , <b>M. MARS</b> , <b>E. SIEBELINK</b> , <b>K. DE GRAAF</b> , <b>D. BOLHUIS</b> Wageningen University and Research, The Netherlands
Flash-P	17:20-17:25	"IS IT FOOD PROCESSING OR ORAL PROCESSING THAT DRIVES GREATER ENERGY INTAKE? INVESTIGATING HOW FOOD ENERGY DENSITY AND EATING RATE INFLUENCE ENERGY INTAKE RATE IN UNPROCESSED AND ULTRA-PROCESSED FOODS" <b>P. S. TEO</b> <sup>1</sup> , <b>A. T. GOH</b> <sup>1</sup> , <b>M. CHOY</b> <sup>1</sup> , <b>A. J. LIM</b> <sup>1</sup> , <b>J. R</b> <sup>1</sup> , <b>K. MCCRICKERD</b> <sup>2</sup> , <b>C. G. FORDE</b> <sup>1,3</sup> <sup>1</sup> Singapore Institute of Food and Biotechnology Innovation and <sup>2</sup> Department of Human Development, Agency for Science, Technology and Research (A*STAR), Singapore, <sup>3</sup> National University of Singapore, Singapore
Flash-P	17:25-17:30	"DEFICIENT MASTICATION AND TYPE OF PASTA MODIFY <i>IN VITRO</i> ORAL AND INTESTINAL STARCH DIGESTIBILITY", <b>S. BLANQUET-DIOT</b> <sup>1</sup> , <b>O. FRANÇOIS</b> <sup>2</sup> , <b>S. DENIS</b> <sup>1</sup> , <b>M. HENNEQUI</b> <sup>2</sup> , <b>M. PEYRON</b> <sup>3*</sup> <sup>1</sup> INRAE, UMR MEDIS, CRNH Auvergne ; <sup>2</sup> USC CROC - INRAE, CHU Odontology department and <sup>3</sup> INRAE, UMR Human Nutrition Unit, CRNH Auvergne, University Clermont Auvergne, France

17:30-18:30

POSTER SESSION 1 &amp; 2

**TUESDAY 13<sup>TH</sup> JULY****13:00 SESSION 3.- Oral physiology and food oral processing. Chair: Chris Vinyard**

KN-Lecture	13:00-13:30	"THE ROLE OF THE ORAL METABOLOME ON TASTE", <b>G. CARPENTER</b> King's college, London, UK
Oral	13:30-13:45	"EXPLORING SALIVARY COMPOSITION, THE INFLUENCE OF STIMULATION & THE RELATIONSHIP WITH SALT TASTE SENSITIVITY IN HEALTHY INDIVIDUALS", <b>K. HURST</b> <sup>*</sup> , <b>S. LESTER</b> , <b>C. AYED</b> , <b>L. HEWSON</b> , <b>I. FISK</b> University of Nottingham, UK

Oral	13:45-14:00	“RELATIONSHIPS AMONG SALIVA CHARACTERISTICS, PERCEIVED SWALLOW EFFORT, AND SWALLOWING OUTCOMES IN OLDER PATIENTS WITH DYSPHAGIA” <b>A. KUROSU</b> <sup>*1</sup> , <b>R. PEÑA-CHÁVEZ</b> <sup>1</sup> , <b>E. SAMPENE</b> <sup>2</sup> , <b>H. FIROUZMAND</b> <sup>3</sup> , <b>B. ABEBE</b> <sup>3</sup> , <b>J. YEE</b> <sup>4</sup> , <b>M. NICOSIA</b> <sup>3</sup> , <b>R. HARTEL</b> <sup>3</sup> , <b>N. ROGUS-PULIA</b> <sup>1,3</sup> <sup>1</sup> Department of Medicine, <sup>2</sup> Department of Biostatistics and Medical Informatics and <sup>3</sup> Department Food Science University of Wisconsin-Madison U.S.A.; <sup>4</sup> William S. Middleton Memorial Veterans Hospital, U.S.A.
Oral	14:00-14:15	“SPECIFICITY OF HUMAN SALIVARY ESTERASE BY CARBOXYLIC ESTERS AND ITS INHIBITION BY WINE FLAVONOIDS” <b>M. PÉREZ-JIMÉNEZ</b> <sup>*</sup> , <b>C. PÉREZ-GARCÍA</b> , <b>C. MUÑOZ-GONZÁLEZ</b> , <b>M. Á. POZO-BAYÓN</b> Instituto de Investigación en Ciencias de la Alimentación CIAL (CSIC-UAM), Spain
Flash-P	14:15-14:20	“UNRAVELLING THE INTERPLAY BETWEEN THE LUBRICATION BEHAVIOUR AND TEXTURAL PERCEPTION OF SOLID FOOD”, <b>S. SOLTANAHMADI</b> <sup>*1</sup> , <b>M. BRYANT</b> <sup>2</sup> , <b>A. SARKAR</b> <sup>1</sup> <sup>1</sup> School of Food Science and Nutrition; <sup>2</sup> School of Mechanical Engineering, University of Leeds, UK
Flash-P	14:20-14:25	“A COMPARATIVE STUDY ON THE BIOMECHANICS AND NEUROPHYSIOLOGY OF SWALLOWING BETWEEN DIFFERENT OROPHARYNGEAL DYSPHAGIA PHENOTYPES (ELDERLIES, STROKE AND NEURODEGENERATIVE DISEASES)” <b>N. TOMSEN</b> <sup>*1,2</sup> , <b>O. ORTEGA</b> <sup>1,2</sup> , <b>P. CLAVÉ</b> <sup>1,2</sup> <sup>1</sup> Centro de Investigación Biomédica en Red de Enfermedades Hepáticas y Digestivas (Ciberehd), Barcelona, Spain; <sup>2</sup> Gastrointestinal Physiology Laboratory. Hospital de Mataró, Universitat Autònoma de Barcelona, Mataró, Spain
Flash-P	14:25-14:30	“CHARACTERIZATION OF PARTICLE SIZE DISTRIBUTIONS BY VOLUME: RELEVANCE AND LINKING OF SIEVING AND SCANNING METHODOLOGY” <b>H. VAN DER GLAS</b> <sup>*</sup> , <b>Y. ZHANG</b> , <b>J. JIA</b> , <b>X. WANG</b> , <b>J. CHEN</b> Zhejiang Gongshang University, China
Flash-P	14:30-14:35	“COMPARISON OF AND RELATIONSHIPS BETWEEN ORAL PHYSIOLOGY, ANATOMY AND FOOD ORAL PROCESSING BEHAVIOR OF CHINESE (ASIAN) AND DUTCH (CAUCASIAN) CONSUMERS DIFFERING IN AGE” <b>E. C. KETEL</b> <sup>1,2</sup> , <b>Y. ZHANG</b> <sup>*3</sup> , <b>J. JIA</b> <sup>3</sup> , <b>X. WANG</b> <sup>3</sup> , <b>R. A. DE WIJK</b> <sup>4</sup> , <b>J. CHEN</b> <sup>3</sup> and <b>M. STIEGER</b> <sup>1,2</sup> <sup>1</sup> TiFN, The Netherlands; <sup>2</sup> Division of Human Nutrition and Health, Wageningen University, The Netherlands; <sup>3</sup> Zhejiang Gongshang University, China; <sup>4</sup> Food and Biobased Research, Wageningen University, The Netherlands
Flash-P	14:35-14:40	“A MODIFICATION OF THE TOMASS, A CLINICAL TEST TO ASSESS THE ORAL PREPARATORY PHASE OF DIFFERENT FOOD TEXTURES”, <b>S. A. RIERA</b> <sup>*1,2</sup> , <b>J. ROVIRA</b> <sup>3</sup> , <b>M. KOTHARI</b> <sup>4</sup> , <b>P. CLAVÉ</b> <sup>1,2,5</sup> <sup>1</sup> Hospital de Mataró, <sup>2</sup> Department of Surgery and Morphological Sciences, and <sup>3</sup> Faculty of Psychology, University Autonomous of Barcelona, Spain; <sup>4</sup> Research Hammel Neurorehabilitation Center and University Research Clinic Department of Clinical Medicine, Health, Aarhus University, Denmark; <sup>5</sup> Centro de Investigación Biomédica en Red de Enfermedades Hepáticas y Digestivas (CIBERehd), Barcelona, Spain

14:40-14:50

BREAK

#### 14:50 SESSION 4.- FOP across lifespan and for specific populations. Chair: Markus Stieger

KN-Lecture	14:50-15:20	“FOOD ORAL PROCESSING IN CHILDHOOD: ROLE OF ORAL PHYSIOLOGY AND EARLY FOOD EXPERIENCES AND RELATIONSHIPS WITH THE DEVELOPMENT OF EATING HABITS”, <b>C. TOURNIER</b> Centre des Sciences du Goût et de l'Alimentation, INRA Dijon, France
Oral	15:20-15:35	“A NOVEL CHOKING RISK ASSESSMENT METHOD FOR SAFE FOOD DESIGNS”, <b>M. INOUE</b> <sup>*1</sup> , <b>Y. TOYAMA</b> <sup>1</sup> , <b>T. KAMIYA</b> <sup>1</sup> , <b>M. TAKAI</b> <sup>1</sup> , <b>K. HANYUU</b> <sup>1</sup> , <b>T. KIKUCHI</b> <sup>2</sup> , <b>Y. MICHIWAKI</b> <sup>2</sup> <sup>1</sup> MEIJI Co., Ltd., Japan; <sup>2</sup> Japanese Red Cross Hospital, Japan
Oral	15:35-15:50	“NOVEL LUBRICATING PROTEINACEOUS MICROGEL-REINFORCED BIOPOLYMERIC HYDROGEL AS A SALIVA SUBSTITUTE”, <b>O. PABOIS</b> <sup>*</sup> , <b>J. HU</b> , <b>A. SARKAR</b> University of Leeds, United Kingdom
Oral	15:50-16:05	“FOOD TEXTURE SENSITIVITY IN CHILDREN WITH DOWN SYNDROME: THE RESULTS OF A HOME-USE TEST”, <b>C. F. ROSS</b> <sup>1</sup> , <b>C. B. BERNHARD</b> <sup>1</sup> , <b>V. A. SURETTE</b> <sup>1</sup> , <b>A. HASTED</b> <sup>3</sup> , <b>I. WAKELING</b> <sup>3</sup> , <b>S. SMITH-SIMPSON</b> <sup>2</sup> <sup>1</sup> Washington State University, USA; <sup>2</sup> Nestlé Nutrition North America (Gerber), USA; <sup>3</sup> Qi Statistics, Kent, UK

	16:05-16:15	BREAK
Oral	16:15-16:30	“FOOD TEXTURE EXPERIENCES ACROSS AGE GROUPS IN 4–36-MONTH”, <b>V. A. SURETTE</b> <sup>*1</sup> , <b>S. SMITH-SIMPSON</b> <sup>2</sup> , <b>L. R. FRIES</b> <sup>3</sup> , <b>C. F. ROSS</b> <sup>1</sup> <sup>1</sup> Washington State University, USA; <sup>2</sup> Nestlé Nutrition North America (Gerber); <sup>3</sup> Nestlé Research, China
Oral	16:30-16:45	“A NEW MEASUREMENT OF MAXIMUM COMFORTABLE BITE FORCE ACROSS LIFESPAN”, <b>Y. ZHU</b> <sup>*1</sup> , <b>S. RODRIGUES</b> <sup>1</sup> , <b>B. JAMES</b> <sup>2</sup> , <b>A. MILES</b> <sup>1</sup> <sup>1</sup> The University of Auckland, New Zealand; <sup>2</sup> University of Waikato, New Zealand
Flash-P	16:45-16:50	“ORAL PROCESSING AND COMFORT PERCEPTION OF SOFT CEREAL FOODS FORTIFIED WITH PULSE PROTEINS IN THE ELDERLY WITH DIFFERENT ORAL HEALTH STATUS”, <b>M. ASSAD-BUSTILLOS</b> <sup>*1,2,3,4</sup> , <b>C. TOURNIER</b> <sup>2</sup> , <b>J. PALIER</b> <sup>1</sup> , <b>C. SEPTIER</b> <sup>2</sup> , <b>G. FERON</b> <sup>2</sup> , <b>G. DELLA VALLE</b> <sup>1</sup> <sup>1</sup> INRAE-BIA, France; <sup>2</sup> INRAE-CSGA, France; <sup>3</sup> Cerelab, France; <sup>4</sup> ETH, Switzerland
Flash-P	16:50-16:55	“ONLINE EDUCATIONAL TOOL FOR PATIENTS WITH OROPHARYNGEAL DYSPHAGIA AND THEIR CAREGIVERS: A WEBSITE WITH AN ALGORITHM OF VIDEO RECIPES BASED ON THE TRIPLE ADAPTATION OF TRADITIONAL MEDITERRANEAN FOOD”, <b>A. COSTA</b> <sup>1,2</sup> , <b>S. CARRIÓN</b> <sup>1</sup> , <b>M. BOLÍVAR-PRADOS</b> <sup>1</sup> , <b>J. M. VIVES</b> <sup>3</sup> , <b>P. CLAVÉ</b> <sup>1,4</sup> <sup>1</sup> Universitat Autònoma de Barcelona, Spain; <sup>2</sup> Hospital de Mataró, Spain; <sup>3</sup> Fundació per a la Recerca en Gastroenterologia (Furega), Spain; <sup>4</sup> Centro de Investigación Biomédica en Red de Enfermedades Hepáticas y Digestivas (Ciberehd), Spain
Flash-P	16:55-17:00	“A ONE-YEAR FOLLOW-UP STUDY OF THE EVOLUTION OF MASTICATORY CAPABILITY AND BEHAVIOR AFTER GLOBAL DENTAL TREATMENT FOR EARLY CHILDHOOD CARIES: PRELIMINARY RESULTS”, <b>N. LINAS</b> <sup>*1,2</sup> , <b>M. PEYRON</b> <sup>3</sup> , <b>E. NICOLAS</b> <sup>1,2</sup> , <b>V. COLLADO</b> <sup>1,2</sup> <sup>1</sup> Centre de Recherche en Odontologie Clinique, Université Clermont-Auvergne, France; <sup>2</sup> CHU Clermont-Ferrand, France; <sup>3</sup> Human Nutrition Unit (UNH) - Université Clermont-Auvergne, France
Flash-P	17:00-17:05	“EXPLORING THE UTILITY OF IDDSI TESTING TO EVALUATE FOOD ORAL PROCESSING”, <b>C. M. STEELE</b> <sup>*1,2</sup> , <b>P. GANDHI</b> <sup>1,2</sup> , <b>D. SUTTON</b> <sup>1</sup> <sup>1</sup> University Health Network, Canada; <sup>2</sup> University of Toronto, Canada
Flash-P	17:05-17:10	“THE EFFECT OF BOLUS SIZE ON MASTICATORY PERFORMANCE IN CHILDREN”, <b>A. WINTERGERST</b> <sup>*</sup> , <b>R. S. GÓMEZ-ZUÑIGA</b> Universidad Nacional Autónoma de México, México

17:10-18:10

POSTER SESSION 3 & 4

## WEDNESDAY 14<sup>TH</sup> JULY

### 13:00 SESSION 5.- Designing food for tailored FOP. Chair: Chrystel Loret

KN-Lecture	13:00-13:30	“FOOD STRUCTURING APPROACHES TO ALTER PERCEPTION: FROM MODEL EMULSIONS TO APPLICATIONS”, <b>E. SCHOLTEN</b> Wageningen University & Research, Wageningen, The Netherlands
Oral	13:30-13:45	“WHICH RHEOLOGICAL PROPERTIES AFFECT THE THERAPEUTIC EFFECT OF THICKENING PRODUCTS ON SAFETY OF SWALLOW IN POST-STROKE OROPHARYNGEAL DYSPHAGIA? EXTENSIONAL VS SHEAR VISCOSITY”, <b>M. BOLIVAR-PRADOS</b> <sup>*1,2</sup> , <b>C. ARENAS</b> <sup>1,2</sup> , <b>N. TOMSEN</b> <sup>1,2</sup> , <b>P. CLAVE</b> <sup>1,2</sup> <sup>1</sup> Hospital de Mataró, Spain; <sup>2</sup> Centro de Investigación Biomédica en Red de Enfermedades Hepáticas y Digestivas (Ciberehd), Spain
Oral	13:45-14:00	“ORAL TRIBOLOGY, ADSORPTION AND RHEOLOGY OF ALTERNATIVE FOOD PROTEINS”, <b>B. KEW</b> <sup>*1</sup> , <b>M. HOLMES</b> <sup>1</sup> , <b>M. STEIGER</b> <sup>2</sup> , <b>A. SARKAR</b> <sup>1</sup> <sup>1</sup> University of Leeds, UK; <sup>2</sup> Wageningen University, the Netherlands
Oral	14:00-14:15	“BOLUS RHEOLOGY OF TEXTURE ADJUSTED SOLID FOOD”, <b>M. STADING</b> <sup>*1,2</sup> <sup>1</sup> RISE Research Institutes of Sweden; <sup>2</sup> Chalmers University of Technology, Sweden



Oral	14:15-14:30	"THE ROLE OF STARTER CULTURES ON ORAL PROCESSING PROPERTIES OF DIFFERENT FERMENTED MILK PRODUCTS", <b>P. BULDO*</b> , M. SOKOLOWSKY, T. HOEGHOLM Food Cultures and Enzymes, Chr. Hansen A/S, Denmark
Flash-P	14:30-14:35	"THE APPLICATION OF CHEWING MODELS FOR FOOD DESIGN", <b>M. S. HOW*</b> <sup>1,2,3</sup> , J. JONES <sup>1</sup> , E. GRAY-STUART <sup>1</sup> , M. MORGENSTERN <sup>2,4</sup> , J. BRONLUND <sup>1,2</sup> <sup>1</sup> Massey University, New Zealand; <sup>2</sup> Riddet Institute, New Zealand; <sup>3</sup> Universiti Putra Malaysia, Malaysia; <sup>4</sup> New Zealand Institute for Plant and Food Research, New Zealand
Flash-P	14:35-14:40	"IMPACT OF THE RHEOLOGICAL PROPERTIES OF LIQUID CARRIERS ON THE ORAL PHASE OF SWALLOWING OF SOLID ORAL DOSAGE FORMS <i>IN VITRO</i> ", <b>A. LAVOISIER*</b> , M. RAMAIOLI Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, France
Flash-P	14:40-14:45	"COMBINED IMPACT OF TEXTURE MANIPULATION ON ORAL PROCESSING BEHAVIOURS AMONG FASTER AND SLOWER EATERS", <b>J. R*</b> <sup>1</sup> , V. W. K. TAN <sup>1</sup> , Ciarán G. FORDE <sup>1,2</sup> <sup>1</sup> Agency for Science, Technology and Research (A*STAR), Singapore; <sup>2</sup> National University of Singapore, Singapore

14:45-15:00 BREAK

**15:00** **SESSION 6.- Assessment and modelling of food structure and oral processing (Part 1). Chair: Ann-Marie Williamson**

Lecture	15:00-15:30	Oral tribology: New insights on 3D biomimetic tongue-like surface", <b>A. SARKAR</b> University of Leeds, UK
Oral	15:30-15:45	"HOW ROUGH AND DEFORMABLE BIOMIMETIC TONGUES AND ORIGINAL ULTRASOUND MONITORING METHODS CAN PROVIDE NEW INSIGHTS ON TEXTURE PERCEPTIONS RESULTING FROM TONGUE-PALATE COMPRESSION", R. SRIVASTAVA <sup>1</sup> , M. MANTELET <sup>1</sup> , A. SAINT-EVE <sup>1</sup> , J. GENNISSON <sup>2</sup> , F. RESTAGNO <sup>3</sup> , I. SOUCHON <sup>4</sup> , <b>V. MATHIEU*</b> <sup>1</sup> <sup>1</sup> INRAE, AgroParisTech, UMR SayFood, <sup>2</sup> CEA, CNRS, Inserm, BioMaps, Service Hospitalier Frédéric Joliot, and <sup>3</sup> CNRS, Laboratoire de physique des solides, Université Paris-Saclay, France; <sup>4</sup> UMR 408 SQPOV, INRAE, Avignon Université, France
Oral	15:45-16:00	"ROLE OF ELASTIC MODULUS ON FRICTIONAL PROPERTIES OF PROTEIN-COATED SURFACES AT NANOSCALE", <b>E. LIAMAS*</b> <sup>1</sup> , S. CONNELL <sup>2</sup> , A. SARKAR <sup>1</sup> <sup>1</sup> School of Food Science and Nutrition; <sup>2</sup> School of Physics and Astronomy, University of Leeds, UK
Flash-P	16:00-16:05	"DESIGN AND DEVELOPMENT OF A NOVEL ELECTRO-MECHANICAL MOUTH SYSTEM FOR FOOD ORAL PROCESSING RESEARCH", <b>S. PANDA*</b> <sup>1,2</sup> , J. CHEN <sup>*1</sup> , O. BENJAMIN <sup>2</sup> <sup>1</sup> Zhejiang Gongshang University, China; <sup>2</sup> Tel Hai Academic College, Israel
Flash-P	16:05-16:10	"IMPACT OF MICRO-AERATION ON THE THERMAL PROPERTIES OF CHOCOLATES AND ITS RELATIONSHIP WITH ORAL PROCESSING", <b>D. BIKOS*</b> <sup>1</sup> , G. SAMARAS <sup>1</sup> , M. CHARALAMBIDES <sup>1</sup> , M. MASEN <sup>1</sup> , P. CANN <sup>1</sup> , C. HARTMANN <sup>2</sup> , J. VIEIRA <sup>3</sup> , A. SERGIS <sup>1</sup> , Y. HARDALUPAS <sup>1</sup> <sup>1</sup> Imperial College London, UK; <sup>2</sup> Nestlé Research, Switzerland; <sup>3</sup> Nestlé Product Technology Centre, UK
Flash-P	16:10-16:15	"RELATIONSHIP BETWEEN INSTRUMENTAL AND SENSORY MEASUREMENT OF STICKINESS OF FOOD PRODUCTS", <b>S. M. KAZEMEINI*</b> <sup>1</sup> , A. ROSENTHAL <sup>2</sup> , G. YAKUBOV <sup>1</sup> <sup>1</sup> University of Nottingham, <sup>2</sup> NTNU, Norway
Flash-P	16:15-16:20	"A COMPUTATIONAL AND EXPERIMENTAL STUDY ON THE EFFECT OF MICRO-AERATION ON THE MECHANICAL BREAKDOWN DURING THE FIRST BITE", <b>G. SAMARAS*</b> <sup>1</sup> , D. BIKOS <sup>1</sup> , P. CANN <sup>1</sup> , M. MASEN <sup>1</sup> , Y. HARDALUPAS <sup>1</sup> , C. HARTMANN <sup>2</sup> , J. VIEIRA <sup>3</sup> , M. N. CHARALAMBIDES <sup>1</sup> <sup>1</sup> Imperial College London, UK; <sup>2</sup> Nestlé Research, Switzerland; <sup>3</sup> Nestlé Product Technology Centre, UK
Flash-P	16:20-16:25	"EFFECT OF SALIVA ON VISCOSITY, TRIBOLOGY AND MOUTH COATING OF THICKENED EMULSIONS WITH DIFFERENT PARTICLE SIZE", <b>C. ARANCIBIA*</b> <sup>1</sup> , N. RIQUELME <sup>1,2</sup> , L. LAGUNA <sup>3</sup> , A. TARREGA <sup>3</sup> <sup>1</sup> Universidad de Santiago de Chile, Chile; <sup>2</sup> Universidad de Chile, Chile; <sup>3</sup> Instituto de Agroquímica y Tecnología de Alimentos, Spain

16:30-17:30

POSTER SESSION 5 & 6

**17:30** **SESSION 6.- Assessment and modelling of food structure and oral processing (Part 2). Chair: Ann-Marie Williamson**

Oral	17:30-17:45	<p>“THE ROLE OF BIOPOLYMER COMPLEXES IN ORAL LUBRICATION: TOWARDS CREATING POLYSACCHARIDE-PROTEIN COMPLEXES TO CONTROL AQUEOUS LUBRICATION”, S. A. RODRIGUES<sup>1,2</sup>, G. E. YAKUBOV*<sup>1,3*</sup>, C. PRADAL<sup>1</sup>, L. YU<sup>1,4</sup>, K. J. STEADMAN<sup>5</sup>, J. R. STOKES<sup>1</sup></p> <p><sup>1</sup>School of Chemical Engineering, The University of Queensland, Australia; <sup>2</sup>The University of Auckland, New Zealand; <sup>3</sup>The University of Nottingham, UK; <sup>4</sup>The University of Adelaide, Adelaide, Australia; <sup>5</sup>School of Pharmacy, The University of Queensland, Australia</p>
Oral	17:45-18:00	<p>“FLUID GELS PHYSICS: MICROSTRUCTURE, RHEOLOGY, TRIBOLOGY, MOUTHFEEL”, M. GHEBREMEDHIN, T. VILGIS*</p> <p>Max-Planck-Institute for Polymer Research, Mainz, Germany</p>
Closing Lecture	18:00-18:20	<p>“FOOD ORAL PROCESSING - AN INDUSTRY PERSPECTIVE” M. DEVEZEAUX DE LAVERGNE<sup>1</sup>, A. K. YOUNG<sup>1</sup>, J. ENGMANN<sup>1</sup>, C. LORET<sup>2</sup>, C. HARTMANN<sup>1</sup></p> <p><sup>1</sup>Nestlé Research, Société des Produits Nestlé, Switzerland; <sup>2</sup>Nestlé Product Technology Center Beverage, Société des Produits Nestlé, Switzerland</p>

**18:20-18:30** **SESSION 6.- Announcement of Awards Winners and next FOP Conference Host**

KN-Lecture: Key note Lecture

Oral: Oral Communication

Flash-P: Flash poster presentation