

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

Valencia  
12th - 14th July  
2021



## POSTERS SESSION

### S.1 FOP AND SENSORY PERCEPTION

MONDAY 12<sup>TH</sup> JULY - 17:30 - 18:30

S1-P1	<p>RELATIONSHIPS BETWEEN ASTRINGENCY PERCEPTION AND SALIVA LUBRICATION OVER TIME AFTER THE IN SITU ADDITION OF PEA PROTEIN DISPERSIONS Melissa ASSAD-BUSTILLOS*<sup>1</sup>, Marine DEVEZEAUX DE LAVERGNE<sup>2</sup>, Christoph HARTMANN<sup>2</sup>, Christophe SCHMITT<sup>2</sup>, Erich WINDHAB<sup>1</sup> <sup>1</sup>ETH Zürich, Switzerland; <sup>2</sup>Nestlé Research, Switzerland</p>
S1-P2	<p>REDUCING SLIMINESS AND STICKINESS BY REPLACING XANTHAN GUM WITH MICROFIBRILLATED CELLULOSE AS NATURAL THICKENER – LINKING SENSORY TO RHEOLOGICAL PROPERTIES IN AQUEOUS MODEL FOODS Annelies BLOK*<sup>1</sup>, Dieuwerke BOLHUIS<sup>1</sup>, Krassimir VELIKOV<sup>2</sup>, Markus STIEGER<sup>1</sup> <sup>1</sup>Wageningen University, the Netherlands; <sup>2</sup>Unilever R&amp;D Wageningen, the Netherlands</p>
S1-P3	<p>MICROFIBRILLATED CELLULOSE AS CLEAN LABEL THICKENER IN LOW-FAT MAYONNAISES – COMPARING SENSORY AND RHEOLOGICAL PROPERTIES WITH NATIVE STARCH, MODIFIED STARCH AND XANTHAN GUM Annelies BLOK*<sup>1</sup>, Dieuwerke BOLHUIS<sup>1</sup>, Krassimir VELIKOV<sup>2</sup>, Markus STIEGER<sup>1</sup> <sup>1</sup>Wageningen University, the Netherlands; <sup>2</sup>Unilever R&amp;D Wageningen, the Netherlands</p>
S1-P4	<p>IMPACT OF FLAVOR ON TEMPORAL DOMINANCE OF SENSATIONS IN MEAT ANALOGUES BASED ON PEA PROTEINS I. CAYEUX<sup>1</sup>, J. ZHANG<sup>1,2</sup>, S. AVISON<sup>1</sup>, H. MUNT<sup>1</sup>, C. SAINT-LEGER<sup>1</sup>, I. BODNÁR*<sup>1</sup> <sup>1</sup>Firmenich SA, Geneva, Switzerland; <sup>2</sup>Wageningen University, The Netherlands</p>
S1-P5	<p>THERE IS NO TASTE LIKE HOMEMADE: FLAVOUR IDENTIFICATION AND INTENSITY OF HOMEMADE AND COMMERCIAL INFANT VEGETABLE PUREES Dieuwerke BOLHUIS*, Markus STIEGER Food Quality and Design, Wageningen University and Research, The Netherlands</p>
S1-P6	<p>THE ORAL PROCESSING OF EPI-CATECHINS FROM GREEN TEA Qing-Qing CAO*, Yan-Qing FU, Fang WANG, Jian-Xin CHEN, Jun-Feng YIN, Yong-Quan XU Tea Research Institute Chinese Academy of Agricultural Sciences, Key Laboratory of Tea Biology and Resources Utilization, Ministry of Agriculture, Hangzhou, China</p>
S1-P7	<p>FLAVOUR IDENTITY AND DYNAMIC PERCEPTION IN PUREED DISHES. A RESTRUCTURING SOLUTION FOR DYSPHAGIA DIET Elizabeth CARRILLO*<sup>1</sup>, Laura LAGUNA<sup>1</sup>, Carla ARANCIBIA<sup>2</sup>, Adrián MATAS<sup>1</sup>, Amparo TÁRREGA<sup>1</sup> <sup>1</sup>Instituto de Agroquímica y Tecnología de Alimentos (IATA-CSIC), Spain; <sup>2</sup>Universidad Santiago de Chile, Chile</p>
S1-P8	<p>THE EFFECT OF SALIVA AND ITS COMPONENTS ON THE AROMA RELEASE OF ESTERS IN SIMULATED BAIJIU WITH DIFFERENT ETHANOL CONCENTRATION Lu CHEN, Jinyuan SUN*, Baoguo SUN Beijing Laboratory for Food Quality and Safety, Beijing Technology and Business University, Beijing, China</p>
S1-P9	<p>EXPLAINING THE ROLE OF ETHANOL -SALIVA INTERACTIONS ON THE FLAVOUR OF NON-ALCOHOLIC BEERS Imogen RAMSEY, Vlad DINU*, Rob LINFORTH, Gleb E. YAKUBOV, Stephen E. HARDING, Qian YANG, Rebecca FORD, Ian FISK School of Biosciences, University of Nottingham, Sutton Bonington Campus, United Kingdom</p>

S1-P11	<p>IMPACT OF CAPSAICIN STIMULATION ON SALIVA SECRETION AND AROMA RELEASE IN AQUEOUS AND OIL SYSTEMS</p> <p>Xiaoxue HU*<sup>1</sup>, Charfedinne AYED<sup>2</sup>, Jianshe CHEN<sup>1</sup>, Ian FISK<sup>2</sup>, Ni YANG<sup>2</sup></p> <p><sup>1</sup>Laboratory of Food Oral Processing, School of Food Science and Biotechnology, Zhejiang Gongshang University, Hangzhou, China; <sup>2</sup>Division of Food, Nutrition and Dietetics, University of Nottingham Sutton Bonington Campus, United Kingdom</p>
S1-P12	<p>PERCEPTIONS OF GRITTIENESS BEYOND PARTICLE SIZE: ROLE OF PARTICLE RIGIDITY, SHAPE AND CONCENTRATION IN FOOD SUSPENSIONS</p> <p>Rohit SRIVASTAVA<sup>1</sup>, Anne SAINT-EVE<sup>1</sup>, Carole TOURNIER<sup>2</sup>, Paul MENUT<sup>1</sup>, Veronique BOSCH<sup>1</sup>, Isabelle SOUCHON<sup>3</sup>, Vincent MATHIEU*<sup>1</sup></p> <p><sup>1</sup>Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, Thiverval-Grignon, France; <sup>2</sup>Centre des Sciences du Goût et de l'Alimentation, AgroSup Dijon, CNRS, INRAE, Université Bourgogne Franche-Comté, Dijon, France; <sup>3</sup>UMR 408 SQPOV, INRAE, Avignon Université, Avignon, France</p>
S1-P13	<p>INNERVATION AND TRP CHANNEL EXPRESSION IN HUMAN TONGUE AND HARD PALATE</p> <p>Yalda MOAYEDI*<sup>1</sup>, Mark PARK<sup>1</sup>, Xun J. CHEN<sup>1</sup>, Alia KOCH<sup>1</sup>, Benjamin LE REVEREND<sup>2</sup>, Stephanie MICHLIG GONZALEZ<sup>2</sup>, Ellen A. LUMPKIN<sup>1,3</sup></p> <p><sup>1</sup>Columbia University, USA; <sup>2</sup>Nestle Research, SA; <sup>3</sup>University of California, Berkeley, USA</p>
S1-P14	<p>MASTICATION STIMULI DURING WEANING PERIOD UPREGULATE GABAERGIC SIGNALLING AND REDUCE DENDRITIC SPINE IN THALAMUS</p> <p>Toshitada NAGAI*<sup>1</sup>, Mana OGAWA<sup>2</sup>, Yoshikazu SAITO<sup>2</sup>, Hitonari MIYAGUCHI<sup>2</sup>, Akihito YASUOKA<sup>3</sup>, Keiko ABE<sup>2,4</sup>, Tomiko ASAKURA<sup>2</sup></p> <p><sup>1</sup>Takasaki University of Health and Welfare, Japan; <sup>2</sup>The University of Tokyo, Japan; <sup>3</sup>Seitoku University, Japan; <sup>4</sup>Kanagawa Institute of Industrial Science and Technology, Japan</p>
S1-P15	<p>A NOVEL APPROACH TO INVESTIGATE INFLUENCES OF DYNAMIC SENSORY PERCEPTION ON FOOD INTAKE AND LIKING</p> <p>Quoc Cuong NGUYEN*<sup>1,2</sup>, Ingunn BERGET<sup>3</sup>, Ana Carolina MOSCA<sup>4</sup>, Paula VARELA<sup>3</sup></p> <p><sup>1</sup>Ho Chi Minh City University of Technology (HCMUT), Vietnam; <sup>2</sup>Vietnam National University Ho Chi Minh City, Vietnam; <sup>3</sup>Nofima AS, Norway; <sup>4</sup>Wageningen University, The Netherlands</p>
S1-P16	<p>DOES MEAT FIBRE ORIENTATION IMPACT PERCEIVED EASE OF CHEWING?</p> <p>Esther ONGUTA*<sup>1,2,3</sup>, Eli GRAY-STUART<sup>2</sup>, Joanne HORT<sup>1,2,3</sup>, Lovedeep KAUR<sup>1,2</sup>, Marco MORGENSTERN<sup>1,4</sup>, John BRONLUND<sup>1,2</sup></p> <p><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</p>
S1-P17	<p>PROTEIN SUPPRESSES BOTH PUNGENCY AND BITTERNESS OF EXTRA VIRGIN OLIVE OIL</p> <p>Catherine PEYROT DES GACHONS*<sup>1</sup>, Abigail O'KEEFE<sup>1</sup>, Louise SLADE<sup>2</sup>, Gary K. BEAUCHAMP<sup>1</sup></p> <p><sup>1</sup>Monell Chemical Senses Center, USA; <sup>2</sup>Food Polymer Science Consultancy, USA</p>
S1-P19	<p>CHOCOLATE COMPOSITION AND PERCEPTION</p> <p>Rui DING, Simona GRASSO, Lisa METHVEN, Julia RODRIGUEZ GARCIA* University of Reading, United Kingdom</p>
S1-P20	<p>TRACKING ORAL PROCESSING OF STICKY FOODS – SENSORY PROPERTIES VS PHYSIOLOGY?</p> <p>Andrew ROSENTHAL*<sup>1</sup>, Seyed-Mostafa KAZEMEINI<sup>2</sup>, Daniel PRADO DE CAMPOS<sup>3</sup></p> <p><sup>1</sup>University of Nottingham, UK; <sup>2</sup>NTNU, Trondheim, Norway; <sup>3</sup>UTFPR-Universidade Tecnológica Federal do Paraná, Brasil</p>
S1-P21	<p>DOES INCLUSION OF SALIVA IMPROVE INSTRUMENTAL-SENSORY RELATIONS?</p> <p>Madhu SHARMA*, Lisa DUIZER</p> <p>University of Guelph, Ontario, Canada</p>
S1-P22	<p>THE THRILL OF VICTORY AND THE AGONY OF DEFEAT: USING A STORYTELLING APPROACH TO GIVE CONTEXT TO PRODUCT SUCCESS AND FAILURE</p> <p>Jennifer VAHALIK*<sup>1</sup>, Jacqueline BECKLEY<sup>2</sup>, Melissa JELTEMA<sup>1</sup></p> <p><sup>1</sup>U&amp;I Collaboration LLC, USA; <sup>2</sup>The Understanding &amp; Insight Group LLC, USA</p>
S1-P23	<p>IMPACT OF AGING AND SALIVARY FLOW ON ORAL PERCEPTION OF ASTRINGENCY</p> <p>Mei WANG*, Chantal SEPTIER, Hélène BRIGNOT, Christophe MARTIN, Francis CANON, Gilles FERON Centre des Sciences du Goût et de l'Alimentation, AgroSup Dijon, CNRS, INRAE, Université Bourgogne Franche-Comté, Dijon, France</p>
S1-P24	<p>BUFFERING CAPACITY OF SALIVA INFLUENCES THE PERCEPTION OF ACID-RELATED SENSORY PROPERTIES</p> <p>Donghao ZHANG, Hongnan JIANG, Jianshe CHEN, Xinmiao WANG*</p> <p>Laboratory of Food Oral Processing, School of Food Science and Biotechnology, Zhejiang</p>

	Gongshang University, Hangzhou, China
S1-P25	<p>IMPACT OF SOUR AND CARBONATED FOODS AND DRINKS ON SUBSEQUENT INTAKE</p> <p>C. Bozorgi, C. Holleufer, K. Wendin</p> <p>C. BOZORGI<sup>1,2</sup>, C. HOLLEUFER<sup>1,2</sup>, K. WENDIN<sup>*2,3</sup></p> <p><sup>1</sup>Faculty of Health Sciences, University of Southern Denmark, Denmark; <sup>2</sup>Faculty of Natural Sciences, Kristianstad University, Sweden; <sup>3</sup>Department of Food Science, University of Copenhagen, Denmark</p>
S1-P26	<p>SODIUM BINDING TO MUCINS ALTERS THEIR LUBRICITY; A POTENTIAL MECHANISM FOR THIRST</p> <p>Abby WESTON<sup>*1</sup>, Sorin VLADESCU<sup>2</sup>, Tom REDDYHOFF<sup>2</sup>, Guy H. CARPENTER<sup>1</sup></p> <p><sup>1</sup>Salivary Research, Faculty of Dental, Oral and Craniofacial Sciences, King's College London, United Kingdom; <sup>2</sup>Tribology group, Department of Mechanical Engineering, Imperial College, United Kingdom</p>
S1-P27	<p>HOW DOES CAPSAICIN AFFECT AROMA RELEASE AND PERCEPTION?– A CASE STUDY USING FLAVOURED SOLUTIONS</p> <p>N. YANG<sup>*1</sup>, Q. YANG<sup>1</sup>, J. CHEN<sup>2</sup>, I. FISK<sup>1</sup></p> <p><sup>1</sup>University of Nottingham, UK; <sup>2</sup>Zhejiang Gongshang University, China</p>
S1-P28	<p>EFFECT OF MASTICATION STIMULI ON HIPPOCAMPAL NEURON MORPHOLOGY AND LEARNING ABILITY OF WEANING STAGE RATS</p> <p>S Sonmi LI<sup>1</sup>, Akihito YASUOKA<sup>*2</sup>, Toshitada NAGAI<sup>3</sup>, Yoshikazu SAITO<sup>1</sup>, Keiko ABE<sup>1</sup>, Tomiko ASAKURA<sup>1</sup></p> <p><sup>1</sup>Department of Applied Biological Chemistry, Graduate School of Agricultural and Life Sciences, The University of Tokyo, Japan; <sup>2</sup>Faculty of Human Nutrition, Seitoku University, Japan; <sup>3</sup>Department of Nutrition, Faculty of Health and Welfare, Takasaki University of Health and Welfare, Japan</p>

S.2 FOP AND NUTRITION AND METABOLISM	
MONDAY 12 <sup>TH</sup> JULY - 17:30 - 18:30	
S2-P1	<p>STRUCTURE OF FOOD MATRIX INFLUENCES FOOD BOLUS PHYSICAL FEATURES AND ORAL BIOACCESSIBILITY OF HYDROSOLUBLE VITAMINS DURING MASTICATION</p> <p>C. BATISSE*<sup>1</sup>, C. BUFFIERE<sup>2</sup>, M. HIOLLE<sup>3</sup>, F. NAU<sup>3</sup>, I. SAVARY-AUZELOUX<sup>2</sup>, M. A. PEYRON<sup>2</sup></p> <p><sup>1</sup>Université Clermont Auvergne, USC CROC-INRAE, Clermont-Ferrand - CHU Service Odontologie, Clermont-Ferrand, France; <sup>2</sup>Université Clermont Auvergne, INRAE, UMR Human Nutrition Unit, CRNH Auvergne, France; <sup>3</sup>STLO, INRAE, Institut Agro, Rennes, France</p>
S2-P2	<p>CHEW ON IT: INFLUENCE OF ORAL PROCESSING BEHAVIOUR ON IN VITRO PROTEIN DIGESTION OF CHICKEN AND SOY-BASED VEGETARIAN CHICKEN</p> <p>Yao CHEN*, Edoardo CAPUANO, Markus STIEGER</p> <p>Wageningen University &amp; Research, Food Quality and Design, The Netherlands</p>
S2-P3	<p>CONTRIBUTION OF ORAL PROCESSING AND BOLUS PROPERTIES TO POSTPRANDIAL GLUCOSE AND SATIETY RESPONSES</p> <p>Jie Ying Michelle CHOY*<sup>1</sup>, Ai Ting GOH<sup>1</sup>, Georgia CHATONIDI<sup>2</sup>, Shalini PONNALAGU<sup>1</sup>, Markus STEIGER<sup>2</sup>, Ciaran G. FORDE<sup>1,3*</sup></p> <p><sup>1</sup>Clinical Nutrition Research Centre (CNRC), Singapore Institute for Food and Biotechnology Innovation, Agency for Science, Technology and Research (A*STAR), Singapore; <sup>2</sup>Wageningen University, Agro-technology and Food Sciences Group, The Netherlands; <sup>3</sup>Department of Physiology, Yong Loo Lin School of Medicine, National University of Singapore, Singapore</p>
S2-P4	<p>INFLUENCE OF BRAN FORTIFICATION IN NOODLE ON ORAL PROCESSING BEHAVIOUR AND POSTPRANDIAL GLYCAEMIC</p> <p>Jing RESPONSE Xiaoxuan JIN<sup>1</sup>, Jing GAO*<sup>1</sup>, Suyun LIN<sup>1</sup>, Esther KIM<sup>2</sup>, Marco MORGENSTERN<sup>2</sup>, Yong WANG<sup>3</sup>, Jian YING<sup>3</sup>, Zhizhong DONG<sup>3</sup>, Weibiao ZHOU<sup>1</sup></p> <p><sup>1</sup>Department of Food Science &amp; Technology, National University of Singapore, Singapore; <sup>2</sup>Plant and Food Research, New Zealand; <sup>3</sup>Nutrition &amp; Health Research Institute, COFCO, China</p>
S2-P5	<p>A SYSTEMATIC AND A SCOPING REVIEW ON THE PSYCHOMETRICS AND CLINICAL UTILITY OF THE VOLUME VISCOSITY SWALLOW TEST (V-VST) IN THE CLINICAL SCREENING AND ASSESSMENT OF OROPHARYNGEAL DYSPHAGIA</p> <p>Stephanie A. RIERA*<sup>1,2</sup>, Sergio MARÍN<sup>1,3</sup>, Mateu SERRA-PRAT<sup>4</sup>, Noemí TOMSEN<sup>1,5</sup>, Viridiana ARREOLA<sup>1</sup>, Omar ORTEGA<sup>1,5</sup>, Margaret WALSHE<sup>6</sup>, Pere; Clavé<sup>1,2,5</sup></p> <p><sup>1</sup>Gastrointestinal Motility Laboratory, Hospital de Mataró, Consorci Sanitari del Maresme, Mataró, Spain; <sup>2</sup>Department of Surgery and Morphological Sciences, University Autonomus of Barcelona, Cerdanyola del Vallès, Spain; <sup>3</sup>Department of Pharmacy, Hospital Universitari Germans Trias i Pujol, Badalona, Spain; <sup>4</sup>Research Unit, Hospital de Mataró, Consorci Sanitari del Maresme, Mataró, Spain; <sup>5</sup>Centro de Investigación Biomédica en Red de Enfermedades Hepáticas y Digestivas (CIBERehd), Barcelona, Spain; <sup>6</sup>Department of Clinical Speech and Language Studies, Trinity College, Dublin, Ireland</p>
S2-P6	<p>MASTICATORY, RHEOLOGICAL AND DIGESTIBILITY PROPERTIES OF VEGETABLE AND CHICKEN PUREE THICKENED WITH TWO DIFFERENT HYDROCOLLOIDS</p> <p>Marta GALLEGO, Susana RIBES, Marina LÓPEZ, Raúl GRAU, Pau TALENS*</p> <p>Universitat Politècnica de València, Spain</p>
S2-P7	<p>CONSUMING FOODS THAT HIGH IN ENERGY INTAKE RATE RATHER THAN THEIR PROCESSING LEVELS ARE ASSOCIATED WITH HIGHER DIETARY ENERGY INTAKE</p> <p>Pey Sze TEO*<sup>1</sup>, Clare WHITTON<sup>2</sup>, Linda Wei Lin TAN<sup>2</sup>, Rachel TSO<sup>1</sup>, Rob M. VAN DAM<sup>2,3</sup>, Ciaran G. FORDE<sup>1,4</sup></p> <p><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</p>
S2-P8	<p>STRUCTURE, TEXTURE AND BREAKDOWN PATTERN OF HIGH FIBRE RYE EXTRUDATES</p> <p>Syed Ariful ALAM<sup>1</sup>, Saara VANHATALO*<sup>1</sup>, Johanna NÄRVÄINEN<sup>1</sup>, Katl KATINA<sup>2</sup>, Kaisa POUTANEN<sup>1</sup>, Nesli SOZER<sup>1</sup></p> <p><sup>1</sup>VTT Technical Research Centre of Finland Ltd, Finland; <sup>2</sup>University of Helsinki, Finland</p>

### S.3 ORAL PHYSIOLOGY AND FOP

TUESDAY 13<sup>TH</sup> JULY - 17:10 - 18:10

S3-P1	<p>PROVIDING A BASIS FOR THE CORRECT INTERPRETATION OF THE EXTENDED STRIBECK CURVE OF HUMAN SALIVA Melissa ASSAD-BUSTILLOS*<sup>1</sup>, Ashley Kendyl YOUNG<sup>2</sup>, Christoph HARTMANN<sup>2</sup>, Erich WINDHAB<sup>1</sup> <sup>1</sup>ETH Zürich, Switzerland; <sup>2</sup>Nestlé Research, Switzerland</p>
S3-P2	<p>ORAL AND PHARYNGEAL FACTORS AFFECTING THE THERAPEUTIC EFFECT OF DIFFERENT THICKENING PRODUCTS: RESULTS FROM IN VITRO AND EX VIVO RHEOLOGICAL STUDIES M. BOLIVAR-PRADOS*<sup>1,2</sup>, C. ARENAS<sup>1,2</sup>, N. TOMSEN<sup>1,2</sup>, K. ISMAEL<sup>1</sup>, P. CLAVE<sup>1,2</sup> <sup>1</sup>Gastrointestinal Physiology Laboratory. Hospital de Mataró, Universitat Autònoma de Barcelona, Mataró, Spain; <sup>2</sup>Centro de Investigación Biomédica en Red de Enfermedades Hepáticas y Digestivas (Ciberehd), Barcelona, Spain</p>
S3-P3	<p>APPLICABILITY OF ELECTROMYOGRAPHY (EMG) IN TEXTURE EVALUATION OF WATER CHESTNUT FLOUR COOKIES Bhavнита DHILLON*, Navdeep Singh SODHI, Ravinder Singh PANAG, Sunita CHAUHAN, Sunanda JAISWAL Department of Food Science and Technology, Guru Nanak Dev University, Amritsar, Punjab, India</p>
S3-P4	<p>THE IMPACT OF FOOD TEXTURE PREFERENCE AND MOUTH BEHAVIOR GROUP ON ORAL PROCESSING Erin M. FRANKS*<sup>1</sup>, Trey W. MOBERLY<sup>1</sup>, Melissa JELTEMA<sup>2</sup>, Paige J. LUCK<sup>3</sup>, Jacqueline BECKLEY<sup>2</sup>, E. Allen FOEGEDING<sup>3</sup>, Christopher J. VINYARD<sup>1</sup> <sup>1</sup>Department of Anatomy and Neurobiology, Northeast Ohio Medical University, USA; <sup>2</sup>The Understanding and Insight Group LLC, Denville NJ, USA; <sup>3</sup>Department of Food, Bioprocessing, and Nutrition Sciences, North Carolina State University, USA</p>
S3-P5	<p>DEVELOPMENT OF A SUITABLE WALL MATERIAL FOR CONTROLLED RELEASE OF CHIA SEED OIL INTO THE DIGESTIVE SYSTEM Santiago SEGURA PACHECO, Juan Sebastián AMAYA CANO, María HERNÁNDEZ CARRIÓN*, Felipe SALCEDO GALÁN Grupo de Diseño de Productos y Procesos (GDPP), Department of Chemical Engineering, Universidad de los Andes, Colombia</p>
S3-P6	<p>MASTICATION BEHAVIOR CHANGE USING A WEARABLE DEVICE SYSTEM Shoko HORI*, Kazuhiro HORI, Shogo YOSHIMURA, Fumiko UEHARA, Yoko HASEGAWA, Takahiro ONO Division of Comprehensive Prosthodontics Niigata University Graduate School of Medical and Dental Sciences, Japan</p>
S3-P7	<p>IN VITRO INTERACTIONS BETWEEN PLANT PROTEIN DISPERSIONS AND THE SALIVARY MUCOSAL PELLICLE Hanna LESME*, Marine DEVEZEAUX DE LAVERGNE, Béatrice AUBERT, Carole BEZENÇON, Coline LEGRAND, Stéphanie MICHLIG GONZALEZ Nestlé Research Center, Switzerland</p>
S3-P8	<p>IMPROVEMENT OF ORAL HYPOFUNCTION BY A COMPREHENSIVE ORAL AND PHYSICAL EXERCISE PROGRAM INCLUDING TEXTURED LUNCH GATHERINGS Koichiro MATSUO*<sup>1,2</sup>, Norie KITO<sup>1</sup>, Koichi OGAWA<sup>3</sup>, Ayako IZUMI<sup>3</sup>, Masako KISHIMA<sup>4</sup>, Masataka ITODA<sup>5</sup>, Yuji MASUDA<sup>6</sup> <sup>1</sup>Department of Dentistry and Oral-Maxillofacial Surgery, School of Medicine, Fujita Health University, Japan; <sup>2</sup>Department of Oral Health Sciences for Community Welfare, Graduate School of Medical and Dental Sciences, Tokyo Medical and Dental University, Japan; <sup>3</sup>Food Care Co., Ltd. Japan; <sup>4</sup>Department of Dentistry, Wakakusa Tsuma Rehabilitation Hospital, Japan; <sup>5</sup>Department of Oral Health Sciences, Osaka Dental University Faculty of Health Sciences, Japan; <sup>6</sup>Division of Oral and Maxillofacial Biology, Institute for Oral Science, Matsumoto Dental University, Japan</p>

S3-P9	<p>USING THE INTERNATIONAL CLASSIFICATION OF FUNCTIONING, DISABILITIES AND HEALTH TO ASSESS EPIDEMIOLOGY OF FOOD ORAL PROCESSING IMPAIRMENTS: A NUTRINET STUDY M. L. MUNOZ-SANCHEZ*<sup>1</sup>, D. FAULKS<sup>1</sup>, V. ANDREEVA<sup>2</sup>, C. SULMONT-ROSSÉ<sup>3</sup>, G. FERON<sup>3</sup>, B. PERREIRA<sup>4</sup>, M. HENNEQUIN<sup>1</sup></p> <p><sup>1</sup>CROC, EA4847, Université Clermont-Auvergne, France; <sup>2</sup>UFR SMBH, Université Paris 13, France; <sup>3</sup>CSGA, INRAE, Dijon, France; <sup>4</sup>CHU Clermont-Ferrand, France</p>
S3-P10	<p>THE MAXIMAL VOLUNTARY TONGUE PRESSURE CAN PREDICT THE LIMIT FRACTURE FORCE VALUE OF GELS IN TONGUE SQUEEZING Kazuhiro MURAKAMI*<sup>1</sup>, Naohiko KASAKAWA<sup>2</sup>, Kazuhiro HORI<sup>1</sup>, Kazunori IKEBE<sup>2</sup>, Takahiro ONO<sup>1</sup></p> <p><sup>1</sup>Division of Comprehensive Prosthodontics, Faculty of Dentistry and Graduate School of Medical and Dental Sciences, Niigata University, Japan; <sup>2</sup>Department of Prosthodontics, Gerodontology and Oral Rehabilitation, Osaka University Graduate School of Dentistry, Japan</p>
S3-P11	<p>YOUR URGE TO SWALLOW MAY BE INFLUENCED BY RETRONASAL AROMA Jumpei OKAWA*, Kazuhiro HORI, Tasuku YOSHIMOTO, Takahiro ONO</p> <p>Division of Comprehensive Prosthodontics, Niigata University Faculty of Dentistry &amp; Graduate School of Medical and Dental Sciences, Japan</p>
S3-P12	<p>THE INFLUENCE OF BOLUS HARDNESS ON CHEWING PATTERN AND NEUROMUSCULAR ACTIVATION: THE IMPORTANCE FOR NEUROGENESIS Maria Grazia PIANCINO*<sup>1</sup>, Alessandro TORTAROLO<sup>1</sup>, Ingrid TONNI<sup>2</sup></p> <p><sup>1</sup>Department of Surgical Sciences, Dental School, University of Turin, Turin, Italy; <sup>2</sup>Department of Radiological Sciences and Public Health, Dental School, University of Brescia, Italy</p>
S3-P13	<p>THE PUDDING ASSAY—A PRACTICAL, CHEAP METHOD FOR QUANTIFYING HUMAN SALIVARY AMYLASE ACTIVITY Cordelia RUNNING*</p> <p>Purdue University, USA</p>
S3-P14	<p>VOLITIONAL CHEWING AFFECTS PHARYNGEAL BOLUS TRANSIT TIME DURING SWALLOWING IN HEALTHY PARTICIPANTS Takanori TSUJIMURA*, Jin MAGARA, Akira OKUBO, Nobuaki SAKA, Yuta NAKAJIMA, Makoto INOUE</p> <p>Division of Dysphagia Rehabilitation, Niigata University Graduate School of Medical and Dental Sciences, Japan</p>
S3-P15	<p>EFFECT OF ORAL PHYSIOLOGICAL CONDITIONS ON THE DYNAMIC AROMA RELEASE DURING FOOD ORAL PROCESSING Zhejun XU*, Xiaoxue HU, Xinmiao WANG, Jianshe CHEN</p> <p>Laboratory of Food Oral Processing, School of Food Science and Biotechnology, Zhejiang Gongshang University, Hangzhou, China</p>

## S.4 FOP ACROSS LIFESPAN AND FOR SPECIFIC POPULATIONS

TUESDAY 13<sup>TH</sup> JULY - 17:10 - 18:10

S4-P1	<p>ASSESSMENT OF NUTRITIONAL AND HYDRATION STATUS IN STUDENTS WITH SEVERE NEUROLOGICAL DISABILITIES INCLUDING CEREBRAL PALSY Alicia COSTA*<sup>1,2</sup>, Viridiana ARREOLA<sup>1</sup>, Alberto MARTÍN<sup>1,3</sup>, Ana PIZARRO<sup>4</sup>, Cristina CAROL<sup>5</sup>, Laia SERRAS<sup>5</sup>, Pere CLAVÉ<sup>1,3</sup></p> <p><sup>1</sup>Gastrointestinal Physiology Laboratory. Hospital de Mataró, Universitat Autònoma de Barcelona, Mataró, Spain; <sup>2</sup>Department of Dietetics and Nutrition, Hospital de Mataró, Spain; <sup>3</sup>Centro de Investigación Biomédica en Red de Enfermedades Hepáticas y Digestivas (CIBERehd), Instituto de Salud Carlos III, Barcelona, Spain; <sup>4</sup>Facultad Odontología de Barcelona UIC, Sant Cugat del Vallès, Barcelona, Spain; <sup>5</sup>Fundació El Maresme, Barcelona, Spain</p>
S4-P2	<p>OROFACIAL MUSCLES IMPAIRMENTS OF SJÖGREN'S SYNDROME PATIENTS ARE ASSOCIATED WITH SYMPTOMS OF DIFFICULTY IN SWALLOWING Cláudia Maria DE FELÍCIO*<sup>1,2</sup>, Denny M. GARCIA<sup>1,2</sup>, Mariana C. ZANIN<sup>1,2</sup>, Eduardo M. ROCHA<sup>1,3</sup></p>



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S4-P3	PREDICTORS OF CHEWING DIFFICULTIES IN TMD PATIENTS BEFORE AND AFTER INTERVENTION Cláudia Maria DE FELÍCIO* <sup>1</sup> , Barbara Cristina Zanandrea MACHADO <sup>2</sup> <sup>1</sup> Department of Ophthalmology, Otorhinolaryngology, and Head and Neck Surgery, School of Medicine, Ribeirão Preto, University of São Paulo, Brazil; <sup>2</sup> Clinical Hospital of the School of Medicine, Ribeirão Preto, University of São Paulo, Brazil
S4-P4	THE IMPACT OF SWEET LIKING PHENOTYPE ON HEDONIC RESPONSES TO SUGAR SOLUTIONS AND TASTE PERCEPTION OF CHOCOLATE Gabriele KAVALIAUSKAITE* <sup>1,2</sup> , Rosa WHALEN <sup>3</sup> , Ann-Marie WILLIAMSON <sup>3</sup> , Rebecca FORD <sup>1</sup> and Qian YANG <sup>1</sup> <sup>1</sup> School of Biosciences, University of Nottingham, Sutton Bonington Campus, Loughborough, UK; <sup>2</sup> School of Agriculture, Food and Wine, University of Adelaide, Waite Campus, Urrbrae, SA, Australia; <sup>3</sup> Unilever R&D Colworth, Colworth Science Park, Sharnbrook, Bedfordshire, UK
S4-P5	A SIMPLE COMPRESSION TEST OF SOFT GELS AND PASTES WITH ARTIFICIAL TONGUES Kaoru KOHYAMA* <sup>1</sup> , Sayaka ISHIHARA <sup>2</sup> , Makoto NAKAUMA <sup>2</sup> , Takahiro FUNAMI <sup>2</sup> <sup>1</sup> Food Research Institute, NARO, Japan; <sup>2</sup> San-Ei Gen F. F. I., Inc., Japan
S4-P6	APPLICATION OF A TONGUE-PRESSURE SENSOR IN TEXTURE EVALUATION OF TONGUE-CRUSHABLE FOODS Kaoru KOHYAMA* Food Research Institute, NARO, Japan
S4-P7	SENSORY FACTORS OF TRADITIONAL NATIVE CORN TOASTS AND THE ADVANTAGE ON HEALTHY STATUS OF OLDER ADULTS Gabriela PALACIOS POLA* <sup>1,2</sup> , Miguel ABUD ARCHILA <sup>3</sup> , Hugo 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
S4-P8	DEVELOPMENT AND APPLICATION OF SPECIFIC QUESTIONS TO CLASSIFY A CHILD AS FOOD TEXTURE SENSITIVE Carolyn F. ROSS <sup>1</sup> , Victoria A. SURETTE <sup>1</sup> , C. B BERNHARD <sup>1</sup> , Sarah SMITH-SIMPSON <sup>2</sup> , Jookyeong LEE <sup>3</sup> , Catherine G. RUSSELL <sup>3</sup> , Russell KEAST <sup>3</sup> <sup>1</sup> School of Food Science, Washington State University. Pullman, WA, USA; <sup>2</sup> Sensory and Consumer Insights, Nestlé Nutrition, Gerber Products Company. Fremont, MI, USA; <sup>3</sup> CASS Food Research Centre, School of Exercise and Nutrition Sciences, Deakin University. Melbourne, Australia
S4-P11	ARE MASTICATORY MEASURES IN A CHEW-AND-EXPECTORATE TASK REPRESENTATIVE OF A CHEW-AND-SWALLOW TASK? Andrea BANDINI <sup>1</sup> , Emily BARRETT <sup>1</sup> , Pooja GANDHI <sup>1,2</sup> , Melanie PELADEAU-PIGEON <sup>1</sup> , Todd REESOR <sup>1</sup> , Sana SMAOUI <sup>1,2</sup> , Danielle SUTTON <sup>1</sup> , Catriona M. STEELE* <sup>1,2</sup> <sup>1</sup> KITE - Toronto Rehabilitation Institute – University Health Network, Ontario, Canada; <sup>2</sup> Faculty of Medicine, Rehabilitation Sciences Institute, University of Toronto, Ontario, Canada

## S.5 DESIGNING FOOD FOR TAILORED FOP

WEDNESDAY 14<sup>TH</sup> JULY - 17.30 - 18:20

S5-P1	DYSPHAGIA THICKENERS IN CONTEXT. CHANGE IN VISCOSITY OF THICKENED DRINKS WITH TEMPERATURE AND TIME Celia BADIA-OLMOS*, Laura LAGUNA, Amparo TÁRREGA Institute of Agrochemistry and Food Technology, Valencia, IATA-CSIC, Spain
S5-P3	THE CONTRIBUTION OF TRIBOLOGY ON SELECTING THE OPTIMAL STARTER CULTURE FOR DEVELOPMENT OF FERMENTED PLANT-BASED PRODUCTS Patrizia BULDO* Food Cultures and Enzymes, Chr. Hansen A/S, Denmark

S5-P4	SOFTENING OF CARROTS BY FREEZE-THAW IMPREGNATION TECHNIQUE WITH MACERATING ENZYMES Sergio HERNÁNDEZ, Samuel VERDÚ, Pau TALENS, Raúl GRAU* Departamento de Tecnología de Alimentos, Universitat Politècnica de València, Valencia, Spain
S5-P5	SQUID TENDERIZATION. EFFECT OF PAPAIN TREATMENT AND PROCESSING Samuel VERDÚ, Sergio HERNÁNDEZ, Pau TALENS, Raúl GRAU* Departamento de Tecnología de Alimentos, Universitat Politècnica de València, Valencia, Spain
S5-P6	EFFECT OF SALIVARY AMYLASE ON THE RHEOLOGICAL PROPERTIES OF THICKENED LIQUIDS CONTAINING STARCH Anaïs LAVOISIER*, Sabrina BOUDRAG, Even LE ROUX, Paola SOTO, Marco RAMAIOLI Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, France
S5-P7	FORTIFIED DESIGNER BEVERAGES FOR SPACE EXPLORATION Svenja SCHMIDT* <sup>1,2</sup> , Nam Nghiep TRAN <sup>1</sup> , Ian FISK <sup>2</sup> , Volker 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
S5-P8	VISCOELASTIC BALANCE OF PEA CREAMS WITH MODIFIED TEXTURE Susana RIBES, Raúl GRAU, Pau TALENS* Departamento de Tecnología de Alimentos, Universitat Politècnica de València, Valencia, Spain

## S.6 ASSESSMENT AND MODELLING OF FOOD STRUCTURE AND ORAL PROCESSING

WEDNESDAY 14<sup>TH</sup> JULY - 17.30 - 18:20

S6-P1	AUTOMATIC PAPILLAE IDENTIFICATION USING DISCRETE CURVATURE ANALYSIS Rayna ANDREEVA* <sup>1</sup> ; Anwasha SARKAR <sup>2</sup> ; Rik SARKAR <sup>1</sup> <sup>1</sup> University of Edinburgh, United Kingdom; <sup>2</sup> University of Leeds, United Kingdom
S6-P2	TASTE CLASSIFICATION OF FOODS CONSUMED IN THE NATIONAL DIET AND NUTRITION SURVEY Areej BAWAJEEH* <sup>1,2</sup> , Michael ZULYNYIAK <sup>1</sup> , Charlotte EVANS <sup>1</sup> , Janet CADE <sup>1</sup> <sup>1</sup> Nutritional Epidemiology Group, School of Food Science and Nutrition, University of Leeds, UK; <sup>2</sup> Department of Food and Nutrition, Faculty of Human Sciences and Design, King Abdulaziz University, Jeddah, Saudi Arabia
S6-P3	HOW HELPFUL ARE ARTIFICIAL MASTICATORS IN ORAL PROCESSING STUDIES? Ilija Djekic*, Dušan Živković, Jovan Ilic, Igor Tomasevic University of Belgrade – Faculty of Agriculture, Serbia
S6-P4	A SOFT ROBOTIC TONGUE TO DEVELOP SOLUTIONS TO SWALLOW MORE EASILY FOOD AND PHARMACEUTICAL PRODUCTS M. MARCONATI <sup>1</sup> , A. LAVOISIER* <sup>2</sup> , S. PANI <sup>1</sup> , J. ENGMANN <sup>3</sup> , A. BURBIDGE <sup>3</sup> , M. RAMAIOLI <sup>2</sup> <sup>1</sup> University of Surrey, UK; <sup>2</sup> Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, France; <sup>3</sup> Nestle Research Centre, Switzerland
S6-P5	IN VITRO STABILITY STUDY OF SALIVA EMULSIONS: THE IMPACT OF TIME, CALCIUM ION, PH AND TEMPERATURE Tian MA*, Jianshe CHEN Laboratory of Food Oral Processing, School of Food Science and Biotechnology, Zhejiang Gongshang University, Hangzhou, China.
S6-P6	OBSERVATION OF PROCESSED RICE USING SYNCHROTRON RADIATION X-RAY PHASE-CONTRAST IMAGING Hiromi MIKI* <sup>1</sup> , Akio YONEYAMA <sup>2</sup> , Keiichi HIRANO <sup>3</sup> <sup>1</sup> SOKENDAI (The Graduate University for Advanced Studies), Japan; <sup>2</sup> SAGA Light Source, Japan; <sup>3</sup> Institute of Materials Structure Science, High Energy Accelerator Research Organization, Japan
S6-P7	BIAXIAL BEHAVIOR DETERMINATION OF COMMERCIAL AND VEGAN TYPE CHEESE SAMPLES Angela MONASTERIO* <sup>1</sup> , Emerson NÚÑEZ <sup>2</sup> , Johana LÓPEZ-POLO <sup>1</sup> , Fernando OSORIO <sup>1</sup> <sup>1</sup> Departamento de Ciencia y Tecnología de los Alimentos, Facultad Tecnológica, Universidad de Santiago de Chile, Chile; <sup>2</sup> Departamento de Ingeniería Química (DIQ), Facultad de Ingeniería, Universidad de Santiago de Chile



S6-P8	CHARACTERISING MOUTH BEHAVIOUR WITH TIME-SERIES ANALYTICS Michael KIM; Jordan NOTTAGE; Andreas W. KEMPA-LIEHR; Sophia A. RODRIGUES* The University of Auckland, NZ
S6-P9	POTENTIAL OF A NEWLY DEVELOPED BIOMIMETIC SETUP TO BETTER INTEGRATE THE KINEMATIC, MECHANICAL AND SURFACE CHARACTERISTICS OF TONGUE IN ORAL TRIBOLOGICAL STUDIES OF FOODS Rohit SRIVASTAVA* <sup>1</sup> , Véronique BOSCH <sup>1</sup> , Frédéric RESTAGNO <sup>2</sup> , Carole TOURNIER <sup>3</sup> , Paul MENUT <sup>1</sup> , Anne SAINT-EVE <sup>1</sup> , Isabelle SOUCHON <sup>4</sup> , Vincent MATHIEU <sup>1</sup> <sup>1</sup> Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, Thiverval-Grignon, France; <sup>2</sup> Université Paris-Saclay, CNRS, Laboratoire de physique des solides, France; <sup>3</sup> Centre des Sciences du Goût et de l'Alimentation, AgroSup Dijon, CNRS, INRAE, Université Bourgogne Franche-Comté, Dijon, France; <sup>4</sup> UMR 408 SQPOV, INRAE, Avignon Université, France
S6-P10	TEXTURE CONTRAST: ULTRASONIC QUANTIFICATION OF BULK DEFORMATIONS DURING COMPRESSION OF BILAYER GELS ON A BIO-MIMICKING TONGUE Rohit SRIVASTAVA* <sup>1</sup> , Markus STIEGER <sup>2</sup> , Elke SCHOLTEN <sup>3</sup> , Isabelle SOUCHON <sup>4</sup> , Vincent MATHIEU <sup>1</sup> <sup>1</sup> Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, Thiverval-Grignon, France; <sup>2</sup> Division of Human Nutrition and Health & Food Quality and Design, Wageningen University, Wageningen, The Netherlands; <sup>3</sup> Physics and Physical Chemistry of Foods, Wageningen University, Wageningen, The Netherlands; <sup>4</sup> UMR 408 SQPOV, INRAE, Avignon Université, Avignon, France
S6-P11	FOOD TRIBOLOGY IN THE STATIC AND KINETIC REGIMES OF FRICTION– EXTENDED STRIBECK CURVES Paul STAUDINGER* <sup>1</sup> , Kartik S. PONDICHERRY <sup>2</sup> and J. LÄUGER <sup>3</sup> <sup>1</sup> Anton Paar Austria GmbH, Austria; <sup>2</sup> Anton Paar India Pvt. Ltd., India; <sup>3</sup> Anton Paar Germany GmbH, Germany
S6-P12	Description of oral behavior during the food oral processing of heterogeneous apple purees: An application of Temporal Check-All-That-Apply (TCATA) method Christophe MARTIN, Virginie DANTEN, Carole TOURNIER UMR Centre des Sciences du Goût et de l'Alimentation, AgroSup Dijon, CNRS, INRAE, Université Bourgogne Franche-Comté, F-21000 Dijon, France
S6-P13	EVALUATION OF AGE-FRIENDLY SURIMI SAUSAGE FORMULATION USING REPEATABLE DUAL EXTRUSION CELL (RDEC) Oyinloye Martins TIMILEHIN <sup>1</sup> , Won Byong YOON* <sup>1,2</sup> <sup>1</sup> Department of Food Science and Biotechnology, College of Agricultural and Life Science, Kangwon National University, Chuncheon, Kangwon, South Korea; <sup>2</sup> Elderly-Friendly Food Research Center, Agriculture and Life Science Research Institute, Kangwon National University, Chuncheon, Kangwon, South Korea
S6-P14	REPEATABLE DUAL EXTRUSION CELL: A NOVEL DEVICE TO MEASURE THE TEXTURE CHARACTERISTICS OF SURIMI GELS FROM THE FIRST BITE TO THE POINT OF SWALLOWING Oyinloye Martins TIMILEHIN <sup>1</sup> , Hwabin JUNG <sup>1</sup> , Won Byong YOON* <sup>1,2</sup> <sup>1</sup> Department of Food Science and Biotechnology, College of Agricultural and Life Science, Kangwon National University, Chuncheon, Kangwon, South Korea; <sup>2</sup> Elderly-Friendly Food Research Center, Agriculture and Life Science Research Institute, Kangwon National University, Chuncheon, Kangwon, South Korea
S6-P15	INVESTIGATION ON RHEOLOGY AND TRIBOLOGY PROPERTIES OF BIOPOLYMER MIXTURES Kwan-Mo YOU*, Brent S. MURRAY, Anwasha SARKAR Food Colloids and Bioprocessing Group, School of Food Science and Nutrition, University of Leeds, UK
S6-P16	DEVELOPMENT OF A SOFT TA-TRIBOMETER (STAT) FOR IN VITRO ORAL TRIBOLOGY STUDY Yang ZHU*, Qi WANG, Jianshe CHEN Laboratory of Food Oral Processing, School of Food Science and Biotechnology, Zhejiang Gongshang University, Hangzhou, China