**S.1 FOP AND SENSORY PERCEPTION**
**MONDAY 12TH JULY - 17:30 - 18:30**

**S1-P1**  
**RELATIONSHIPS BETWEEN ASTRINGENCY PERCEPTION AND SALIVA LUBRICATION OVER TIME AFTER THE IN SITU ADDITION OF PEA PROTEIN DISPERSIONS**  
Melissa ASSAD-BUSTILLOS*1, Marine DEVEZEAUX DE LAVERGNE2, Christoph HARTMANN2, Christophe SCHMITT2, Erich WINDHAB1  
1ETH Zürich, Switzerland; 2Nestlé Research, Switzerland

**S1-P2**  
**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*1, Dieuwerke BOLHUIS1, Krassimir VELIKOV2, Markus STIEGER1  
1Wageningen University, the Netherlands; 2Unilever R&D Wageningen, the Netherlands

**S1-P3**  
**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*, Dieuwerke BOLHUIS1, Krassimir VELIKOV2, Markus STIEGER1  
1Wageningen University, the Netherlands; 2Unilever R&D Wageningen, the Netherlands

**S1-P4**  
**IMPACT OF FLAVOR ON TEMPORAL DOMINANCE OF SENSATIONS IN MEAT ANALOGUES BASED ON PEA PROTEINS**  
I. CAYEUX1, J. ZHANG1,2, S. AVISON1, H. MUNT1, C. SAINT-LEGER1, I. BODNÁR*1  
1Firmenich SA, Geneva, Switzerland; 2Wageningen University, The Netherlands

**S1-P5**  
**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

**S1-P6**  
**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

**S1-P7**  
**FLAVOUR IDENTITY AND DYNAMIC PERCEPTION IN PUREED DISHES. A RESTRUCTURING SOLUTION FOR DYSPHAGIA DIET**  
Elizabeth CARRILLO*1, Laura LAGUNA2, Carla ARANCIBIA2, Adrián MATAS1, Amparo TÁRREGA1  
1Instituto de Agroquímica y Tecnología de Alimentos (IATA-CSIC), Spain; 2Universidad Santiago de Chile, Chile

**S1-P8**  
**THE EFFECT OF SALIVA AND ITS COMPONENTS ON THE AROMA RELEASE OF ESTERS IN SIMULATED BAIIU WITH DIFFERENT ETHANOL CONCENTRATION**  
Lu CHEN, Jinyuan SUN*, Baoguo SUN  
Beijing Laboratory for Food Quality and Safety, Beijing Technology and Business University, Beijing, China

**S1-P9**  
**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
S1-P11  IMPACT OF CAPSAICIN STIMULATION ON SALIVA SECRETION AND AROMA RELEASE IN AQUEOUS AND OIL SYSTEMS
Xiaoxue HU*, Charfedinne AYED2, Jianshe CHEN, Ian FISK2, Ni YANG2
1Laboratory of Food Oral Processing, School of Food Science and Biotechnology, Zhejiang Gongshang University, Hangzhou, China; 2Division of Food, Nutrition and Diabetetics, University of Nottingham Sutton Bonington Campus, United Kingdom

S1-P12  PERCEPTIONS OF GRITTINESS BEYOND PARTICLE SIZE: ROLE OF PARTICLE RIGIDITY, SHAPE AND CONCENTRATION IN FOOD SUSPENSIONS
Rohit SRIVASTAVA1, Anne SAINT-EVE1, Carole TOURNIER2, Paul MENUT2, Veronique BOSC1, Isabelle SOUCHON2, Vincent MATHIEU1*1
1Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, Thiverval-Grignon, France; 2Centre des Sciences du Goût et de l'Alimentation, AgroSup Dijon, CNRS, INRAE, Université Bourgogne Franche-Comté, Dijon, France; 1UMR 408 SQPOV, INRAE, Avignon Université, Avignon, France

S1-P13  INNERVATION AND TRP CHANNEL EXPRESSION IN HUMAN TONGUE AND HARD PALATE
Yalda MOAYEDI*, Mark PARK1, Xun J. CHEN1, Alia KOCH1, Benjamin LE REVEREND2, Stephanie MICHLIG GONZALEZ2, Ellen A. LUMPKIN1,3
1Columbia University, USA; 2Nestle Research, SA; 3University of California, Berkeley, USA

S1-P14  MASTICATION STIMULI DURING WEANING PERIOD UPREGULATE GABAERGIC SIGNALLING AND REDUCE DENDRITIC SPINE IN THALAMUS
Toshitada NAGAI*, Mana OGAWA1, Yoshikazu SAITO2, Hitonari MIYAGUCHI3, Akihito YASUOKA4, Keiko ABE1, Tomiko ASAKURA2
1Takasaki University of Health and Welfare, Japan; 2The University of Tokyo, Japan; 3Seitoku University, Japan; 4Kanagawa Institute of Industrial Science and Technology, Japan

S1-P15  A NOVEL APPROACH TO INVESTIGATE INFLUENCES OF DYNAMIC SENSORY PERCEPTION ON FOOD INTAKE AND LIKING
Quoc Cuong NGUYEN*, Ingunn BERGET3, Ana Carolina MOSCA1, Paula VARELA3
1Ho Chi Minh City University of Technology (HCMUT), Vietnam; 2Vietnam National University Ho Chi Minh City, Vietnam; 3Nofima AS, Norway; 4Wageningen University, The Netherlands

S1-P16  DOES MEAT FIBRE ORIENTATION IMPACT PERCEIVED EASE OF CHEWING?
Esther ONGUTA*, Eli GRAY-STUART1, Joanne HORT1,2,3, Lovedee KAUR1,2, Marco MORGENSTERN1, John BRONLUND1,2
1Riddet Institute, New Zealand; 2School of Food and Advanced Technology, Massey University, New Zealand; 3Food Experience and Sensory Testing Lab (FEAST), New Zealand; 4NZ Institute for Plant and Food Research, New Zealand

S1-P17  PROTEIN SUPPRESSES BOTH PUNGENCY AND BITTERNESS OF EXTRA VIRGIN OLIVE OIL
Catherine PEYROT DES GACHONS*, Abigail O'KEEFE1, Louise SLADE2, Gary K. BEAUCHAMP3
1Monell Chemical Senses Center, USA; 2Food Polymer Science Consultancy, USA

S1-P19  CHOCOLATE COMPOSITION AND PERCEPTION
Rui DING, Simona GRASSO, Lisa METHVEN, Julia RODRIGUEZ GARCIA* University of Reading, United Kingdom

S1-P20  TRACKING ORAL PROCESSING OF STICKY FOODS – SENSORY PROPERTIES VS PHYSIOLOGY?
Andrew ROSENTHAL*, Seyed-Mostafa KAZEMINI1, Daniel PRADO DE CAMPOS3
1University of Nottingham, UK; 2NTNU, Trondheim, Norway; 3UTFPR-Universidade Tecnológica Federal do Paraná, Brasil

S1-P21  DOES INCLUSION OF SALIVA IMPROVE INSTRUMENTAL-SENSORY RELATIONS?
Madhu SHARMA*, Lisa DUIZER
University of Guelph, Ontario, Canada

S1-P22  THE THRILL OF VICTORY AND THE AGONY OF DEFEAT: USING A STORYTELLING APPROACH TO GIVE CONTEXT TO PRODUCT SUCCESS AND FAILURE
Jennifer VAHALIK*, Jacqueline BECKLEY2, Melissa JELTEMA1
1U&I Collaboration LLC, USA; 2The Understanding & Insight Group LLC, USA

S1-P23  IMPACT OF AGING AND SALIVARY FLOW ON ORAL PERCEPTION OF ASTRINGENCY
Mei WANG*, Chantal SEPTIER, Hélene 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

S1-P24  BUFFERING CAPACITY OF SALIVA INFLUENCES THE PERCEPTION OF ACID-RELATED SENSORY PROPERTIES
Donghao ZHANG, Hongnan JIANG, Jiayshe CHEN, Xinmiao WANG*
Laboratory of Food Oral Processing, School of Food Science and Biotechnology, Zhejiang
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<td>IMPACT OF SOUR AND CARBONATED FOODS AND DRINKS ON SUBSEQUENT INTAKE</td>
<td>C. Bozorgi, C. Holleufer, K. Wendin</td>
<td>1Faculty of Health Sciences, University of Southern Denmark, Denmark; 2Faculty of Natural Sciences, Kristianstad University, Sweden; 3Department of Food Science, University of Copenhagen, Denmark</td>
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<td>SODIUM BINDING TO MUCINS ALTERS THEIR LUBRICITY; A POTENTIAL MECHANISM FOR THIRST</td>
<td>Abby WESTON*1, Sorin VLADESCU2, Tom REDDYHOFF2, Guy H. CARPENTER1</td>
<td>1Salivary Research, Faculty of Dental, Oral and Craniofacial Sciences, King’s College London, United Kingdom; 2Tribology group, Department of Mechanical Engineering, Imperial College, United Kingdom</td>
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<td>S1-P27</td>
<td>HOW DOES CAPSAICIN AFFECT AROMA RELEASE AND PERCEPTION?– A CASE STUDY USING FLAVOURED SOLUTIONS</td>
<td>N. YANG*1, Q. YANG1, J. CHEN2, I. FISK1</td>
<td>1University of Nottingham, UK; 2Zhejiang Gongshang University, China</td>
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<td>S1-P28</td>
<td>EFFECT OF MASTICATION STIMULI ON HIPPOCAMPAL NEURON MORPHOLOGY AND LEARNING ABILITY OF WEANING STAGE RATS</td>
<td>S Sonmi LI1, Akihito YASUOKA*2, Toshitada NAGAI3, Yoshikazu SAITO1, Keiko ABE1, Tomiko ASAKURA1</td>
<td>1Department of Applied Biological Chemistry, Graduate School of Agricultural and Life Sciences, The University of Tokyo, Japan; 2Faculty of Human Nutrition, Seiitoku University, Japan; 3Department of Nutrition, Faculty of Health and Welfare, Takasaki University of Health and Welfare, Japan</td>
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S2-P1  STRUCTURE OF FOOD MATRIX INFLUENCES FOOD BOLUS PHYSICAL FEATURES AND ORAL BIOACCESSIBILITY OF HYDROSOLUBLE VITAMINS DURING MASTICATION  
C. BATISSE*1, C. BUFFIERE2, M. HIOLLE3, F. NAU3, I. SAVARY-AUZELOUX2, M. A. PEYRON2  
1Université Clermont Auvergne, USC CROC-INRAE, Clermont-Ferrand - CHU Service Odontologie, Clermont-Ferrand, France; 2Université Clermont Auvergne, INRAE, UMR Human Nutrition Unit, CRNH Auvergne, France; 3STLO, INRAE, Institut Agro, Rennes, France

S2-P2  CHEW ON IT: INFLUENCE OF ORAL PROCESSING BEHAVIOUR ON IN VITRO PROTEIN DIGESTION OF CHICKEN AND SOY-BASED VEGETARIAN CHICKEN  
Yao CHEN*, Edoardo CAPUANO, Markus STIEGER  
Wageningen University & Research, Food Quality and Design, The Netherlands

S2-P3  CONTRIBUTION OF ORAL PROCESSING AND BOLUS PROPERTIES TO POSTPRANDIAL GLUCOSE AND SATIETY RESPONSES  
Jie Ying Michelle CHOY*1, Ai Ting GOH1, Georgia CHATONIDI2, Shalini PONNALAGU1, Markus STEIGER2, Ciaran G. FORDE1,3*  
1Clinical Nutrition Research Centre (CNRC), Singapore Institute for Food and Biotechnology Innovation, Agency for Science, Technology and Research (A*STAR), Singapore; 2Wageningen University, Agro-technology and Food Sciences Group, The Netherlands; 3Department of Physiology, Yong Loo Lin School of Medicine, National University of Singapore, Singapore

S2-P4  INFLUENCE OF BRAN FORTIFICATION IN NOODLE ON ORAL PROCESSING BEHAVIOUR AND POSTPRANDIAL GLYCAEMIC  
Jing RESPONSE Xiaoxuan JIN1, Jing GAO*1, Suyun LIN2, Esther KIM2, Marco MORGENSTERN2, Yong WANG3, Jian YING4, Zhizhong DONG5, Weibiao ZHOU1  
1Department of Food Science & Technology, National University of Singapore, Singapore; 2Plant and Food Research, New Zealand; 3Nutrition & Health Research Institute, COFCO, China

S2-P5  A SYSTEMATIC AND A SCOPING REVIEW ON THE PSYCHOMETRICS AND CLINICAL UTILITY OF THE VOLUME VISCOITY SWALLOW TEST (V-VST) IN THE CLINICAL SCREENING AND ASSESSMENT OF OROPHARYNGEAL DYSPHAGIA  
Stephanie A. RIERA*1,2, Sergio MARÍN1,3, Mateu SERRA-PRAT4, Noemí TOMSEN1,5, Viridiana ARREOLA1, Omar ORTEGA1,5, Margaret WALSHE6, Pere; Clavé1,2,5  
1Gastrointestinal Motility Laboratory, Hospital de Mataró, Consorci Sanitari del Maresme, Mataró, Spain; 2Department of Surgery and Morphological Sciences, University Autonomous of Barcelona, Cerdanyola del Vallès, Spain; 3Department of Pharmacy, Hospital Universitari Germans Trias i Pujol, Badalona, Spain; 4Research Unit, Hospital de Mataró, Consorci Sanitari del Maresme, Mataró, Spain; 5Centro de Investigación Biomédica en Red de Enfermedades Hepáticas y Digestivas (CIBERehd), Barcelona, Spain; 6Department of Clinical Speech and Language Studies, Trinity College, Dublin, Ireland

S2-P6  MASTICATORY, RHEOLOGICAL AND DIGESTIBILITY PROPERTIES OF VEGETABLE AND CHICKEN PUREE THICKENED WITH TWO DIFFERENT HYDROCOLLOIDS  
Marta GALLEG0, Susana RIBES, Marina LÓPEZ, Raúl GRAU, Pau TALENS*  
Universitat Politècnica de València, Spain

S2-P7  CONSUMING FOODS THAT HIGH IN ENERGY INTAKE RATE RATHER THAN THEIR PROCESSING LEVELS ARE ASSOCIATED WITH HIGHER DIETARY ENERGY INTAKE  
Pey Sze TEO*1, Clare WHITTON2, Linda Wei Lin TAN2, Rachel TSO1, Rob M. VAN DAM2,3, Ciaran G. FORDE1,4  
1Clinical Nutrition Research Centre, A*STAR Singapore Institute of Food and Biotechnology Innovation; 2Saw Swee Hock School of Public Health, National University of Singapore; 3Department of Medicine, Yong Loo Lin School of Medicine, National University of Singapore; 4Department of Physiology, Yong Loo Lin School of Medicine, National University of Singapore

S2-P8  STRUCTURE, TEXTURE AND BREAKDOWN PATTERN OF HIGH FIBRE RYE EXTRUDATES  
Syed Ariful ALAM1, Saara VANHATALO**1, Johanna NÄRVÄINEN1, Kati KATINA2, Kaisa POUTANEN1, Nesli SOZER1  
1VTT Technical Research Centre of Finland Ltd, Finland; 2University of Helsinki, Finland
### S3-P1 PROVIDING A BASIS FOR THE CORRECT INTERPRETATION OF THE EXTENDED STRIEBECK CURVE OF HUMAN SALIVA
Melissa ASSAD-BUSTILLOS*, Ashley Kendyl YOUNG², Christoph HARTMANN², Erich WINDHAB¹
¹ETH Zürich, Switzerland; ²Nestlé Research, Switzerland

### S3-P2 ORAL AND PHARYNGEAL FACTORS AFFECTING THE THERAPEUTIC EFFECT OF DIFFERENT THICKENING PRODUCTS: RESULTS FROM IN VITRO AND EX VIVO RHEOLOGICAL STUDIES M. BOLIVAR-PRADOS*, C. ARENAS², N. TOMSEN², K. ISMAEL³, P. CLAVE³
¹Gastrointestinal Physiology Laboratory. Hospital de Mataró, Universitat Autònoma de Barcelona, Mataró, Spain; ²Centro de Investigación Biomédica en Red de Enfermedades Hepáticas y Digestivas (Ciberehd), Barcelona, Spain

### S3-P3 APPLICABILITY OF ELECTROMYOGRAPHY (EMG) IN TEXTURE EVALUATION OF WATER CHESTNUT FLOUR COOKIES
Bhavnita DHILLON*, Navdeep Singh SODHI, Ravinder Singh PANAG, Sunita CHAUHAN, Sunanda JAISWAL
Department of Food Science and Technology, Guru Nanak Dev University, Amritsar, Punjab, India

### S3-P4 THE IMPACT OF FOOD TEXTURE PREFERENCE AND MOUTH BEHAVIOR GROUP ON ORAL PROCESSING
Erin M. FRANKS*, Trey W. MOBERLY¹, Melissa JELTEMA², Paige J. LUCK³, Jacqueline BECKLEY², E. Allen FOEGEDING³, Christopher J. VINYARD¹
¹Department of Anatomy and Neurobiology, Northeast Ohio Medical University, USA; ²The Understanding and Insight Group LLC, Denville NJ, USA; ³Department of Food, Bioprocessing, and Nutrition Sciences, North Carolina State University, USA

### S3-P5 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

### S3-P6 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

### S3-P7 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

### S3-P8 IMPROVEMENT OF ORAL HYPOFUNCTION BY A COMPREHENSIVE ORAL AND PHYSICAL EXERCISE PROGRAM INCLUDING TEXTURED LUNCH GATHERINGS
Koichiro MATSUO*, Norie KITO³, Koichi OGAWA³, Ayako IZUMI³, Masako KISHIMA³, Masatake ITODA³, Yuji MASUDA⁶
¹Department of Dentistry and Oral-Maxillofacial Surgery, School of Medicine, Fujita Health University, Japan; ²Department of Oral Health Sciences for Community Welfare, Graduate School of Medical and Dental Sciences, Tokyo Medical and Dental University, Japan; ³Food Care Co., Ltd. Japan; ⁴Department of Dentistry, Wakakusa Tatsuma Rehabilitation Hospital, Japan; ⁵Department of Oral Health Sciences, Osaka Dental University Faculty of Health Sciences, Japan; ⁶Division of Oral and Maxillofacial Biology, Institute for Oral Science, Matsumoto Dental University, Japan
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<td>USING THE INTERNATIONAL CLASSIFICATION OF FUNCTIONING, DISABILITIES AND HEALTH TO ASSESS EPIDEMIOLOGY OF FOOD ORAL PROCESSING IMPAIRMENTS: A NUTRINET STUDY</td>
<td>M. L. MUNOZ-SANCHEZ*, D. FAULKS1, V. ANDREEVA2, C. SULMONT-ROSSÉ3, G. FERON3, B. PERREIRA4, M. HENNEQUIN1</td>
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<td>Kazuhiro MURAKAMI*, Naohiko KASAKAWA2, Kazuhiro HORI1, Kazunori IKEBE2, Takahiro ONO2</td>
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<td>1Division of Comprehensive Prosthodontics, Faculty of Dentistry and Graduate School of Medical and Dental Sciences, Niigata University, Japan; 2Department of Prosthodontics, Gerodontology and Oral Rehabilitation, Osaka University Graduate School of Dentistry, Japan</td>
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<td>YOUR URGE TO SWALLOW MAY BE INFLUENCED BY RETRONASAL AROMA</td>
<td>Jumpei OKAWA*, Kazuhiro HORI, Tasuku YOSHIMOTO, Takahiro ONO</td>
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<td>Division of Comprehensive Prosthodontics, Niigata University Faculty of Dentistry &amp; Graduate School of Medical and Dental Sciences, Japan</td>
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<td>THE INFLUENCE OF BOLUS HARDNESS ON CHEWING PATTERN AND NEUROMUSCULAR ACTIVATION: THE IMPORTANCE FOR NEUROGENESIS</td>
<td>Maria Grazia PIANCINO*, Alessandro TORTAROLO1, Ingrid TONNI2</td>
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<td>1Department of Surgical Sciences, Dental School, University of Turin, Turin, Italy; 2Department of Radiological Sciences and Public Health, Dental School, University of Brescia, Italy</td>
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<td>THE PUDDING ASSAY—A PRACTICAL, CHEAP METHOD FOR QUANTIFYING HUMAN SALIVARY AMYLASE ACTIVITY</td>
<td>Cordelia RUNNING*</td>
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<td>Purdue University, USA</td>
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<td>Takanori TSUJIMURA*, Jin MAGARA, Akira OKUBO, Nobuaki SAKA, Yuta NAKAJIMA, Makoto INOUE</td>
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<td>Division of Dysphagia Rehabilitation, Niigata University Graduate School of Medical and Dental Sciences, Japan</td>
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<td>EFFECT OF ORAL PHYSIOLOGICAL CONDITIONS ON THE DYNAMIC AROMA RELEASE DURING FOOD ORAL PROCESSING</td>
<td>Zhejun XU*, Xiaoxue HU, Xinmiaow WANG, Jianshe CHEN</td>
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<td>Laboratory of Food Oral Processing, School of Food Science and Biotechnology, Zhejiang Gongshang University, Hangzhou, China</td>
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### S.4 FOP ACROSS LIFESPAN AND FOR SPECIFIC POPULATIONS

**TUESDAY 13TH JULY - 17:10 - 18:10**

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<td>Alicia COSTA*1,2, Viridiana ARREOLA3, Alberto MARTÍN4, Ana PIZARRO4, Cristina CAROL5, Laia SERRAS6, Pere CLAVE7,8</td>
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<td>1Gastrointestinal Physiology Laboratory. Hospital de Mataró, Universitat Autònoma de Barcelona, Mataró, Spain; 2Department of Dietetics and Nutrition, Hospital de Mataró, Spain; 3Centro de Investigación Biomédica en Red de Enfermedades Hepáticas y Digestivas (CIBERehd), Instituto de Salud Carlos III, Barcelona, Spain; 4Facultad Odontología de Barcelona UIC, Sant Cugat del Vallès, Barcelona, Spain; 5Fundació El Maresme, Barcelona, Spain</td>
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<td>OROFACIAL MUSCLES IMPAIRMENTS OF SJÖGREN'S SYNDROME PATIENTS ARE ASSOCIATED WITH SYMPTOMS OF DIFFICULTY IN SWALLOWING</td>
<td>Cláudia Maria DE FELÍCIO*1,2, Denny M. GARCIA1,2, Mariana C. ZANIN1,2, Eduardo M. ROCHA1,2</td>
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S4-P3 PREDICTORS OF CHEWING DIFFICULTIES IN TMD PATIENTS BEFORE AND AFTER INTERVENTION
Cláudia Maria DE FELÍCIO*1, Barbara Cristina Zanandréa MACHADO2 1Department of Ophthalmology, Otorhinolaryngology, and Head and Neck Surgery, School of Medicine, Ribeirão Preto, University of São Paulo, Brazil; 2Clinical 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*1,2, Rosa WHALEN3, Ann-Marie WILLIAMSON3, Rebecca FORD1 and Qian YANG1
1School of Biosciences, University of Nottingham, Sutton Bonington Campus, Loughborough, UK; 2School of Agriculture, Food and Wine, University of Adelaide, Waite Campus, Urrbrae, SA, Australia; 3Unilever 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*1, Sayaka ISHIHARA2, Makoto NAKAUMA2, Takahiro FUNAMI2 1Food Research Institute, NARO, Japan; 2San-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*1,2, Miguel ABUD ARCHILA2, Hugo PERALES RIVERA2
1Universidad de Ciencias y Artes de Chiapas, México; 2El Colegio de la Frontera Sur, México; 3Tecnológico 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. ROSS1, Victoria A. SURETTE1, C. B BERNHARD1, Sarah SMITH-SIMPSON2, Jookyeong LEE3, Catherine G. RUSSELL3, Russell KEAST3
1School of Food Science, Washington State University. Pullman, WA, USA; 2Sensory and Consumer Insights, Nestlé Nutrition, Gerber Products Company. Fremont, MI, USA; 3CASS 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 BANDINI1, Emily BARRETT1, Pooja GANDHI1,2, Melanie PELADEAU-PIGEON1, Todd REESOR1, Sana SMAOU1,2, Danielle SUTTON1, Catriona M. STEELE*1,2
1KITE - Toronto Rehabilitation Institute – University Health Network, Ontario, Canada; 2Faculty of Medicine, Rehabilitation Sciences Institute, University of Toronto, Ontario, Canada

S.5 DESIGNING FOOD FOR TAILORED FOP
WEDNESDAY 14TH 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
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

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

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

FORTIFIED DESIGNER BEVERAGES FOR SPACE EXPLORATION
Svenja SCHMIDT*1, 2, Nam Nghiep TRAN1, Ian FISK2, Volker HESSEL1
1School of Chemical Engineering and Advanced Materials & Andy Thomas Centre for Space Resources, University of Adelaide, Australia; 2School of Biosciences, University of Nottingham, United Kingdom

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

AUTOMATIC PAPILLAE IDENTIFICATION USING DISCRETE CURVATURE ANALYSIS
Rayna ANDREEVA*1; Anwesha SARKAR2; Rik SARKAR†1
1University of Edinburgh, United Kingdom; 2University of Leeds, United Kingdom

TASTE CLASSIFICATION OF FOODS CONSUMED IN THE NATIONAL DIET AND NUTRITION SURVEY
Areej BAWAJEEH*1,2, Michael ZULYNIAK1, Charlotte EVANS2, Janet CADE1
1Nutritional Epidemiology Group, School of Food Science and Nutrition, University of Leeds, UK; 2Department of Food and Nutrition, Faculty of Humanities and Design, King Abdulaziz University, Jeddah, Saudi Arabia

HOW HELPFUL ARE ARTIFICIAL MASTICATORS IN ORAL PROCESSING STUDIES?
Ilija Djekic*, Dušan Živković, Jovan Ilic, Igor Tomasevic University of Belgrade – Faculty of Agriculture, Serbia

A SOFT ROBOTIC TONGUE TO DEVELOP SOLUTIONS TO SWALLOW MORE EASILY FOOD AND PHARMACEUTICAL PRODUCTS
M. MARCONATI1, A. LAVOISIER*2, S. PANI1, J. ENGMANN3, A. BURBIDGE3, M. RAMAIOLI2
1University of Surrey, UK; 2Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, France; 3Nestle Research Centre, Switzerland

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.

OBSERVATION OF PROCESSED RICE USING SYNCHROTRON RADIATION X-RAY PHASE-CONTRAST IMAGING
Hiromi MIKI*1, Akio YONEYAMA2, Keiichi HIRANO3
1SOKENDAI (The Graduate University for Advanced Studies), Japan; 2SAGA Light Source, Japan; 3Institute of Materials Structure Science, High Energy Accelerator Research Organization, Japan

BIAXIAL BEHAVIOR DETERMINATION OF COMMERCIAL AND VEGAN TYPE CHEESE SAMPLES
Angela MONASTERIO*1, Emerson NÚÑEZ2, Johana LÓPEZ-POLO3, Fernando OSORIO1
1Departamento de Ciencia y Tecnología de los Alimentos, Facultad Tecnológica, Universidad de Santiago de Chile, Chile; 2Departamento de Ingeniería Química (DIQ), Facultad de Ingeniería, Universidad de Santiago de Chile

S.6 ASSESSMENT AND MODELLING OF FOOD STRUCTURE AND ORAL PROCESSING
WEDNESDAY 14TH JULY - 17.30 - 18:20
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*,1, Véronique BOSC1, Frédéric, RESTAGNO2, Carole TOURNIER3, Paul MENU1, Anne SAINT-EVE1, Isabelle SOUCHON4, Vincent MATHIEU1 1Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, Thiverval-Grignon, France; 2Université Paris-Saclay, CNRS, Laboratoire de physique des solides, France; 3Centre des Sciences du Goût et de l'Alimentation, AgroSup Dijon, CNRS, INRAE, Université Bourgogne Franche-Comté, Dijon, France; 4UMR 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*,1, Markus STIEGER2, Elke SCHOLTEN3, Isabelle SOUCHON4, Vincent MATHIEU1 1Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, Thiverval-Grignon, France; 2Division of Human Nutrition and Health & Food Quality and Design, Wageningen University, Wageningen, The Netherlands; 3Physics and Physical Chemistry of Foods, Wageningen University, Wageningen, The Netherlands; 4UMR 408 SQPOV, INRAE, Avignon Université, Avignon, France

S6-P11  FOOD TRIBOLOGY IN THE STATIC AND KINETIC REGIMES OF FRICTION—EXTENDED STRIBECK CURVES Paul STAUDINGER**,1, Kartik S. PONDICHERY1 and J. LÄUGER2 1Anton Paar Austria GmbH, Austria; 2Anton Paar India Pvt. Ltd., India; 3Anton 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 TIMILEHIN1, Won Byong YOON*1,2 1Department of Food Science and Biotechnology, College of Agricultural and Life Science, Kangwon National University, Chuncheon, Kangwon, South Korea; 2Elderly-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 TIMILEHIN1, Hwabin JUNG1, Won Byong YOON*1,2 1Department of Food Science and Biotechnology, College of Agricultural and Life Science, Kangwon National University, Chuncheon, Kangwon, South Korea; 2Elderly-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, Anwesha 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