

NATIONAL SENSORY EVENT

New research and industry perspectives in sensory science



Sensory Research and Industry Event

Sensory Food Network Ireland is delighted to host an exciting national event on **Monday 30th September, 2019** at Teagasc Food Research Centre, Ashtown, Dublin, which will highlight research and industry-focused sensory activities within the network.

This event offers **unique learning and networking opportunities** with insights covering new sensory research dimensions coupled with relevant industry case studies involving SME and multinational food companies.

Further Details

The cost for the event including a light lunch is €185 (including all booking fees). Please register at Eventbrite: www.eventbrite.com/e/national-sensory-event-new-research-and-industry-perspectives-in-sensory-science-tickets-65163320245

A 25% discount is available for network members. A 15% discount for group bookings of three or more.

If you are entitled to avail of any of these discounts or if you have any further queries, please contact us at

SensoryFoodNetworkIreland@teagasc.ie

PROGRAMME

Monday 30th September, 2019

Teagasc Food Research Centre, Ashtown, Dublin 15

09.30 - 09.50	Registration, tea and coffee
Session 1	Sensory Science and Consumer Foods Chair: Sinéad McCarthy, Teagasc, Ashtown
09.50 - 10.00	Welcome and brief overview of Sensory Food Network Ireland Eimear Gallagher, Teagasc, Ashtown
10.00 - 10.25	The importance of sensory evaluation at the front end of NPD Shelley Fox, St. Angela's College, Sligo
10.25 - 10.50	Moving forward in sensory testing: Novel approaches for food product innovation Emily Crofton, Teagasc, Ashtown
10.50 - 11.15	What can sensory methods tell us about meat? Linda Farmer, Agri-Food and Biosciences Institute, Belfast
11.15 - 11.45	Discussion followed by break
11.45 - 12.10	Cross cultural sensory evaluation of food and beverages for product optimisation for international markets Maurice O'Sullivan, University College Cork
12.10 - 12.35	Using a chemometric approach to determine characteristics influencing consumer preference in cheddar cheese Kieran Kilcawley, Teagasc, Moorepark
12.35 - 13.45	Discussion followed by lunch
Session 2	Sensory Science and the Food Industry Chair: Nikos Pagidas, Kerry Group
Guset speaker: 13.45 - 14.15	Commercial application of sensory techniques: what does the customer expect? Jonathan Birnie, Birnie and Associates Consultancy Ltd., Belfast
14.15 - 15.00	Sensory applications in the food industry: case studies Carol Griffin, Teagasc, Ashtown Deborah Whinnery, College of Agriculture, Food & Rural Enterprise, Loughry Francesco Noci, Galway Mayo Institute of Technology
15.00 - 15.15	Discussion and close