PRELIMINARY ORAL PROGRAM

MONDAY, 18.9.2017

13:00 – 17:00  Satellite Symposia (in parallel)

   Session I: Interactive Symposium on real-time Flavour Release Analysis with PTR-TOFMS  
               (hosted by Ionicon)

   Session II: Analysis of Flavour Compounds by Advanced Chromatographic Methods  
               (hosted by Shimadzu)

Location:  Graz University of Technology, New Campus  
          Kopernikusgasse 24/II, Seminar rooms ‘Chemistry II’ and ‘Chemistry IV’

17:00 – 19:00  REGISTRATION

19:00 – 21:00  WELCOME RECEPTION

Location: Conference Centre  
            Graz University of Technology, Old Campus  
            Rechbauerstraße 12

TUESDAY, 19.9.2017

08:00  REGISTRATION

08:30 – 09:00  Welcome and Conference Opening Ceremony

09:00 – 09:45  Opening lecture: Olfactory loss and neuroplasticity  
               Veronika Schöpf, University of Graz, Institute of Psychology, Graz, Austria

Session 1: Impact of Flavour Compounds on Humans  
Chair 1: Veronika Somoza, Austria

09:45 – 10:20  Keynote lecture: Taste Receptors and Upper Airway Immunity  
               Noam A. Cohen, University of Pennsylvania, Otorhinolaryngology - Head and Neck Surgery, Philadelphia, USA

10:20 – 10:45  Bitter taste: prediction, relation to toxicity, and effect on emotions  
               Masha Niv, The Hebrew University, The Institute of Biochemistry, Food Science and Nutrition, Rehovot, Israel

10:45 – 11:15  Coffee break
Chair 2: Jean Luc LeQuéré, France

11:15 – 11:40 Can cross-modal flavour enhancement modulate appetite and food intake?
  *Ian Fisk, University of Nottingham, Sutton Bonington Campus, United Kingdom*

11:40 – 12:05 Implicit processing of relaxing - energizing effects of flavors
  *Isabelle Cayeux, Firmenich, Geneva, Switzerland*

12:05 – 12:30 Implications of flavor-active compounds for lipid metabolism
  *Barbara Lieder, University of Vienna, Dep. of Nutritional & Physio. Chem. & CDL f. Bioactive Aroma Compounds, Vienna, Austria*

12:30 – 13:45 Lunch break

Session 2: Flavour Generation & Release
Chair 3: Harald Pichler, Austria

13:45 – 14:20 Keynote lecture: Terpenoid biosynthesis in plants
  *Harro Bouwmeester, University of Amsterdam, Swammerdam Institute for Life Sciences, Amsterdam, The Netherlands*

14:20 – 14:45 Heliotropin preparation by a carboxylate reductase in resting cells
  *Daniel Schwendenwein, acib GmbH, Graz, Austria*

14:45 – 15:10 Flash presentations I (Flavour Generation & Release)
  FP 1: Enhancing (+)-nootkatone production in Pichia pastoris and Saccharomyces cerevisiae through cytochrome P450-mediated conversions
  *Sandra Moser, Austrian Centre of Industrial Biotechnology, Graz, Austria*

FP 2: The impact of plant proteins on vanilla flavour
  *Lizeth Lopez Torrez, V MANE Fils, Flavours R&D, Le Bar-sur-Loup, France*

FP 3: Sensory and physicochemical quality attributes of honeys from native plants: a sensometric approach
  *Eduardo Dellacassa, Facultad de Química-UdelaR, abotoratorio de Biotecnología de Aromas. Departamento de Quími, Montevideo, Uruguay*

FP 4: Unravelling the effects of interindividual variability of human saliva (flow and composition) on aroma compounds
  *Carolina Muñoz-González, Centre des Sciences du Gout et de l"Alimentation, UMR1324 INRA, UMR626, Dijon, France*

FP 5: Revisiting the role of glycosidic aroma precursors on wine aroma: effects of microorganisms and of slow hydrolytical processes
  *Ines Oliveira, University of Zaragoza, Analytical Chemistry, Zaragoza, Spain*

15:10 – 16:30 POSTER SESSION 1 – Poster Set A & Coffee break
Coffee break sponsored by AKRAS FLAVOURS GmbH
Chair 4: Elisabeth Guichard, France

16:30 – 16:55 Two distinct volatile biosynthetic pathways are linked through alcohol acyl transferase 1 in apple fruit
Ross Atkinson, The New Zealand Institute for Plant & Food Research Limited, Auckland, New Zealand
16:55 – 17:20 Microbial production of novel C11-terpenes
Jens Schrader, DEHEMA Research Institute, Industrial Biotechnology, Frankfurt-Main, Germany
17:20 – 17:45 Shedding light on the modulation of key Riesling wine aroma compounds in a changing climate
Josh Hixson, The Australian Wine Research Institute, Urrbrae, Australia
17:45 – 18:10 Flavor composition of cheddar cheeses made from different milk sources and heat treatments
Elizabeth Tomasino, Oregon State University, Food Science & Technology, Corvallis, USA

FREE EVENING

WEDNESDAY, 20.9.2017

Session 2 continued: Flavour Generation & Release
Chair 5: Don Mottram, UK

08:30 – 08:55 From culinary chemistry to food-grade and high-yield generation of Maillard-derived taste modulators in NADES
Thomas Hofmann, TU Munich, Food Chemistry and Molecular Sensory Science, Freising, Germany
08:55 – 09:20 Changes in key aroma compounds during cocoa powder process
Ondrej Novotny, Nestec Ltd., Nestle Product Technology Center Beverages, Science and Technology, Orbe, Switzerland
09:20 – 09:45 A Food Revolution Powered By Heme
Celeste Holz-Schietinger, Impossible Foods, Redwood City, CA, USA

09:45 – 11:15 POSTER SESSION 2 – Poster Set A & Coffee break
Coffee break sponsored by AUSTRIA JUICE GmbH

Chair 6: Christian Lindinger, Austria/Switzerland

11:15 – 11:40 Flavour release from wine glycosides during tasting
Mango Parker, The University of South Australia / The Australian Wine Research Institute, Adelaide, Australia
11:40 – 12:05 New insight on the role of the oral mucosa in aroma release
Francis Canon, INRA - CSGA, Dijon, France
12:05 – 12:30  Understanding fat, protein and saliva impact on aroma release from flavoured ice creams  
Charfedine Ayed, Institute National De La Recherche Agronomique (INRA), Centre for taste and feeding behaviour, Dijon, France

12:30 – 13:50  Lunch break

**Session 3: Flavour and Off-Flavour of Non-Food Products**
Chair 7: Erich Leitner, Austria

13:50 – 14:25  Keynote lecture: Odorants in non-food products - is there more to them than just smell?  
Andrea Büttner, Fraunhofer Institute for Process Engineering and Packaging, Sensory Analytics, Freising, Germany

14:25 – 14:50  The toilet maldodor challenge  
Christian Starkenmann, firmenich, analytical innovation, Geneva, Switzerland

14:50 – 15:15  Key odorants in the artificial leather of car interiors  
Martin Steinhaus, Deutsche Forschungsanstalt für Lebensmittelchemie (German Research Centre for Food Chemistry), Freising, Germany

15:30 – 17:00  Guided Tour through the historic Centre of Graz

19:00 – 22:00  **STYRIAN DELICATESSEN FAIR**  
Location: Graz University of Technology, New Campus  
Coutyard of the Chemistry Building, Kopernikusgasse 24

**THURSDAY, 21.9.2017**

**Session 4: Flavour Perception & Psychophysics**
Chair 8: Klaus Dürrschmid, Austria

08:30 – 09:05  Keynote lecture: Influence of genetic variation on flavour perception  
John Hayes, The Pennsylvania State University, Sensory Evaluation Center, University Park, USA

09:05 – 09:30  Investigating Liking and Perception of Non-Nutritive Sweeteners according to Taste Genotype  
Lisa Methven, University of Reading, Food and Nutritional Science, Reading, UK

09:30 – 09:55  A human odorant receptor for food-relevant pyrazines  
Patrick Marcinek, Deutsche Forschungsanstalt für Lebensmittelchemie - Leibniz Institut, PBIII - Physiologie, Freising, Germany

09:55 – 11:15  **POSTER SESSION 3 – Poster Set B**  & Coffee break
Chair 9: Dietmar Krautwurst, Germany

11:15 – 11:40  The robustness of aroma-induced taste enhancement in foods
Peter de Kok, NIZO food research, Flavour & Texture, Ede, The Netherlands

11:40 – 12:05  Valence, and its modulatory role in mediating the effects of visual and auditory stimuli on taste
Qian Wang, University of Oxford, Department of Experimental Psychology, Oxford, UK

12:05 – 12:30  The perception of odor mixtures: the next challenge in flavor analysis
Thierry Thomas-Danguin, Centre des Sciences du Goût et de l’Alimentation, INRA, CNRS, AgroSup Dijon, Université Bourgogne Franche-Comte, Dijon, France

12:30 – 13:45  Lunch break

Session 5: Industry related Flavour Issues
Chair 10: Tomas Davidek, Switzerland

Karl Heinz Engel, Technical University Munich, Chair of General Food Technology, Freising, Germany

14:20 – 14:45  Impact of Nagoya Protocol on Flavour Research
Robin Clery, Givaudan AG, Flavour Science, Dübendorf, Switzerland

14:45 – 15:10  Acetals in food flavourings
Jan Petka, Austria Juice, R&D, Allhartsberg, Austria

15:10 – 16:30  POSTER SESSION 3 – Poster Set B & Coffee break

Chair 11: Jan Petka, Austria

16:30 – 16:55  Trends in Flavour Research - A Food Industry Perspective
Imre Blank, Nestle Research Center, Lausanne, Switzerland

16:55 – 17:20  Effect of muscle, ageing and packaging on marker volatiles for beef flavour
Linda Farmer, Agri-Food and Biosciences Institute, Food Research Branch, Belfast, UK

17:20 – 17:45  Flash Presentations II (mixed topics)
FP 6: Impact of enzyme treatment on flavour of aronia juice
Mari Sandell, University of Turku, Functional Foods Forum, Turku, Finland
FP 7: The role of salivary proteome in salt sensitivity
Theresa Stolle, Technical University of Munich, Chair of Food Chemistry and Molecular Sensory Science, Freising, Germany
FP 8: Biotransformation, transmission and excretion processes of garlic odorants in humans: impact on human milk, urine and exhaled
Laura Scheffler, Friedrich-Alexander-University, Chemistry and Pharmacy, Erlangen, Germany
FP 9: Flavor peptides of Takifugu obscurus and Takifugu rubripes from China
Yuan (Raymond) Liu, Shanghai Jiaotong University, Department of Food Science and Technology, Shanghai, China

19:30 CONFERENCE DINNER (incl. Poster Award)
Location: Old University of Graz, Library Hall
Hofgasse 14

FRIDAY, 22.9.2017
Session 6: Recent Developments in Analytical Techniques
Chair 12: Andy Taylor, UK

08:30 – 09:05 Keynote lecture: Measuring Smell - Challenges and Strategies
Erich Leitner, Graz University of Technology, Institute of Analytical Chemistry and Food Chemistry, Graz, Austria

09:05 – 09:30 PARADISe - a ground-breaking tool to treat complex GC-MS datasets
Mikael Agerlin Petersen, University of Copenhagen, Department of Food Science, Frederiksberg, Denmark

09:30 – 09:55 Exploring 2-Acetyl-1-Pyrroline Loss by High Resolution Mass Spectrometry and Nuclear Magnetic Resonance
Bethany Hausch, University of Illinois at Urbana-Champaign, Food Science and Human Nutrition, Urbana, United States

09:55 – 10:20 Flash presentations III (mixed topics)
FP 10: Selected Ion Flow Tube Mass Spectrometry (SIFT-MS) for real time flavour analysis- sampling possibilities and automation
David Hera, Syft Technologies Ltd, Middleton, Christchurch 8242, New Zealand
FP 11: Research on the aroma characteristics and impacts of the nonvolatile matrix composition on the aroma release of Vidal icewine based on sensomics
Yue Ma, Jiangnan University, Biotechnology, Wuxi, P.R.China
FP 12: Characterization of Odorants in Wood
Linda Schreiner, Fraunhofer Institute for Process Engineering and Packaging, Sensory Analytics, Freising, Germany
FP 13: Elucidating the mechanisms of individual variation in fat perception and preference
Xirui Zhou, University of Reading, Department of Food and Nutritional Sciences, Reading, United Kingdom

FP 14: Investigation of odor-active compounds in grapefruit (Citrus paradisi)
Akihiro Kawaraya, Takasago International Corporation, Corporate Research & Development Division, Hiratsuka city, Kanagawa, Japan

10:20 – 10:50 Coffee break

Chair 13: Jonathan Beauchamp, Germany

10:50 – 11:15 A Sophisticated Setup for Rapid, Sensitive and Selective Food and Flavor Analysis
Philip Sulzer, IONICON Analytik GmbH., Innsbruck, AUSTRIA

Richard Hammerl, TU Munich, Food Chemistry and Molecular Sensory Science, Freising, Germany

11:40 – 12:05 Process Control in Flavour Generation: NIR-MVA as a tool to monitor key odorants formation
Antonio Cesar da Silva Ferreira, Universidade Católica Portuguesa - Escola Superior de Biotecnologia, Porto, Portugal

12:05 – 12:30 End of the Symposium – Closing Ceremony

12:30 – 14.00 Farewell Lunch