



The 18th Nordic Sensory Workshop

13-14 May 2020 in Gothenburg, Sweden

Preliminary Programme

Wednesday 13 May

08:30 – 09:00 Registration & coffee

09:00 – 09:10 **Introduction to the workshop**
Mihaela Mihnea, RISE, Sweden



09:10 – 10:40 **Keynote speaker and workshop**
Johan Swahn, Sense Lab, Örebro university, Sweden



10:40 – 11:10 Coffee break

11:10 – 11:30 **What is food value to young people and could it be increased?**
Kolbrún Sveinsdóttir, Matis, Iceland



11:30 – 11:50 **Consumer oriented sensory in a global company**
Sidsel Jensen, Carlsberg, Denmark



11:50 – 12:50 **Lunch**

12:50 – 13:10 **Steps Towards Permissibility: The Story of Tutti Frutti Brand**
Niina Hytti, Fazer, Finland



13:10 – 13:30 **Optimizing hydrolysates from rest raw material by use of sensory methods**
Mari Øvrum Gaarder, Nofima, Norway



13:30 – 15:00 **Coffee and Poster session/exhibition, Flash presentations and exhibitors presentations**

15:00 – 16:30 **Workshop**
Elin Aronsen Beis, Foodloopz, Sweden



18:00 – Social event/Dinner



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08:30 – 09:00 Coffee & mingle

09:00 – 09:20 **Resume of workshops**
Mihaela Mihnea, RISE, Sweden



09:20 – 09:40 **Texture, Tribology and Touch**
Lisa Skedung, RISE, Sweden



09:40 – 10:00 **Sensory Valuable Insects**
Maja Krogsøe Skou, Teknologisk Institut, Denmark



10:00 – 10:30 Coffee & mingle

10:30 – 10:45 **Flash presentations**

10:45 – 11:05 **Intensified sensory perception of healthy food through external stimuli**
Heikki Aisala, VTT, Finland



11:05 – 11:25 **Can we make sense of cabbage?**
Harald Osa, Bama Group, Norway



11:25 – 11:30 Break

11:30 – 11:50 **The value of sensory evaluation addressing challenges in product development**
Snorri Hreggviðsson, Margildi, Iceland



11:50 – 12:10 **Wrap up and announcement of next location**
Organization committee

12:10 – 13:10 Lunch