

Programme Overview



12th E3S Annual Symposium
6-7 May 2024 • Münster, Germany

*The future
is bright*

New sensory perspectives

*Sensory
cience
ociety
European*

Organized by the
German Sensory Society

DGSens
Deutsche Gesellschaft für Sensorik

 **FH MÜNSTER**
University of Applied Sciences

 **iSuN**
Institute of Sustainable Nutrition

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Welcome



The German Sensory Society is delighted to host the 12th E3S Annual Symposium Tue 7th May 2024 at the University of Applied Sciences in Münster / Germany.

Transformation of our global food system is necessary and has just begun. There are a lot of challenges and tasks for researchers in nutrition science and product development. Sensory sciences can make a positive contribution to tasteful and sustainable future food for good living. Among other topics the symposium includes talks related to the deep understanding of our human perception, the taste of biodiversity in wine breeding and our learnings from space nutrition. ... for good food and a bright future.

The one-day symposium on Tue 7th May also provides excellent international networking opportunities for all attendees and is highly relevant to researchers, students, and professionals interested in the latest developments in sensory science.

The European Sensory Science Society General Assembly, which is a closed meeting for E3S members, will take place on Mon 6th May along with meetings of the working groups associated with ES3.

Organising Committee



In case of questions, please do not hesitate to contact the organizing committee:
info@dgsens.de

Programme of Events

Sunday 5th May 2024



16:00 Guided City Tour (Walking) for delegates arriving on Sunday. Meeting point will be communicated to registered participants 2-3 days before.

Monday 6th May 2024

	Room for registration A 313	Parallel Sessions	
10:00-12:00	Intercultural Workshop on future food Food Lab Münster FoodLab D 411	Sensory SWOT Analysis Workshop Room C 404	
13:00-14:15	"Children" & "Taste Sensitivity" Working Groups Meeting*	Workshop "E3S collaborative project on food neophobia in Europe: first results" Room C 323	"Next Generation" Working Group Meeting* Room C 404
14:30-16:00	"General Assembly" E3S Delegates only** Room D416	"Young Researcher" Networking Room 1 Room C 323	"Networking" Networking Room 2 Room C 404
16:00-18:00	"The future of E3S working groups" 16:00-16:30 Room D416	Intercultural Workshop on future food FoodLab D 411	

*open to Working Group Members, **open to E3S delegates only, two per country

Gala Dinner

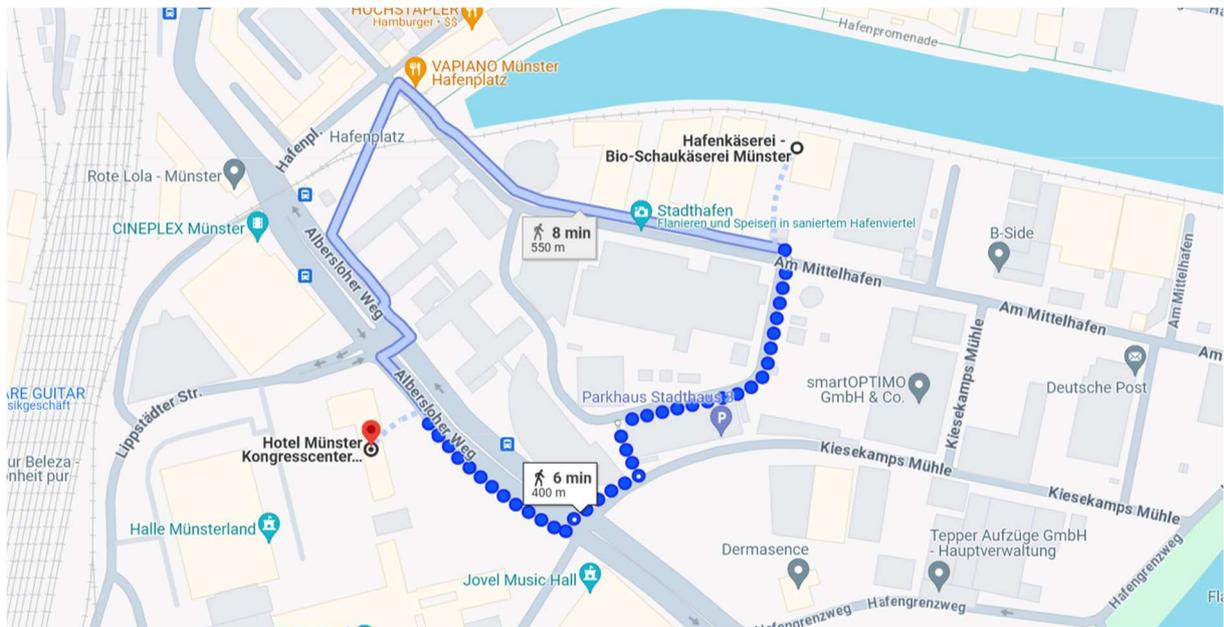
The gala dinner on Monday 6th May 2024 is a ticket event in an exclusive location: "Hafenkäserei" and will start at 19:00.



<https://hafenkaeserei.de/>

The dinner venue is in walking distance (6-10 mins) to both hotels recommended (Melia Hotel Münster Kongresscenter and B&B Hotel Münster Hafen).

The route from the Melia Hotel is:



Tuesday 7th May 2024

08:30 Registration & Refreshments

09:15 Key note by E3S Chair (*Dr. Sara Spinelli (E3S Chair) & Dr. Dirk Minkner (DGSens Chair)*)

Welcome and Key note on “Food product innovation and strategies for tailor-made solutions”

09:45 Food future (*Prof. Dr. Guido Ritter - iSuN - Institute of Sustainable Nutrition*)

The sustainability of future food systems can be improved by many ways. What are the challenges for food product development? How can sensory and consumer research contribute to the sustainability of a future food system?

10:15 Nutrition in space (*Dr. Petra Frings Meuthen - German Aerospace Center, Institute of Aerospace Medicine - DLR*)

Numerous astronauts have participated in space missions, spending periods of up to 15 months on both the MIR and International Space Station (ISS). Health monitoring indicates that these astronauts typically consume only about 80% of the recommended daily calorie and nutrient intake. Such deficiencies raise concerns regarding potential negative impacts on astronauts' mental and physical health during upcoming interplanetary journeys, which are expected to last about three years. Among the various theories addressing this calorie gap, alterations in the smell and taste of meals might affect food intake. Ensuring the fitness of astronauts while minimizing energy usage is crucial for exploration missions. However, this objective presents challenges, especially considering the weight constraints associated with transporting food via rockets.

10:45 Are sustainable food habits consumer relevant? (*Prof. Dr. Wencke Gwozdz – University Gießen*)

Which dietary behaviours have the potential to promote sustainable food systems? Do these behaviours have a high behaviour change potential? Which barriers do consumers face and what are potential leverage points to overcome those?

11:15 Aroma Lab: Innovation made at universities (*Prof. Dr. Helge Fritsch – Baden-Wuerttemberg Cooperative State University Heilbronn*)

Sensory offers more than just guidance for product development and definition in an analytical role: As a source of inspiration, it has a high potential in the product innovation process. Using the example of the stimuli area of aroma perception, it is shown how aroma science and innovation workshops can be linked specifically for food innovation design.

Concrete case studies from innovation workshops already held at the Baden-Wuerttemberg Cooperative State University Heilbronn with food management students, as company representatives from the entire food value chain, demonstrate the approach described – *engaging the senses*.

11:45 Rethinking consumer sensory science: the need for research 'in the wild' (Prof. Dr. Rebecca Ford - University of Nottingham)

This talk will explore the limitations of traditional sensory consumer research methods by presenting the gap between controlled environments and real-world consumer experiences. The needs for more ecologically valid research methodologies that benefit from enhanced external validity will be discussed as well as the methodological considerations and ethical challenges for conducting research in the wild. The importance of interdisciplinary collaboration and integration of new technologies will be presented using the University of Nottingham's living lab – Connect Nottingham as an example.

12:15 Lunch & Poster Session

13:15 Clinical perspectives: taste & smell (Prof. Dr. Thomas Hummel – TU Dresden)

The sense of smell is important! The lecture will show how olfactory disorders affect people, what types of olfactory disorders there are, and also touch upon aspects of how olfactory disorders can be diagnosed and treated.

14:00 Flash presentations by young researchers

- 1.) The Text Highlighting Method for measuring attitudes toward sustainability: advantages and limitations (*Ejona Boci - Department of Agriculture, Food, Environment and Forestry (DAGRI), University of Florence*)
 - 2.) Oenological measures to improve sensory quality of dealcoholised white and red wines (*Lisa K ppler - DLR Rheinpfalz, Neustadt an der Weinstra e/Germany*)
 - 3.) Sensory Nutrition: the Umami Taste Role in Satiation and Eating Behavior (*Zahra HEJAZI - University of Burgundy Franche Comte, Dijon, France*)
-

14:45 Coffee Break

15:15 Award Presentation - Student Competition

15:25 Predictive breeding for wine quality (*Prof. Dr. Ulrich Fischer – DLR Rheinpfalz*)

Breeding of new, fungi-tolerant grape varieties (PIWI), which will reduce pesticide treatment in integrated and organic viticulture by 80%, is still slowed down by the long time needed to obtain enough grapes for winemaking and quality evaluation. To speed up this process, a consortium of geneticist, breeder, analyst and sensory scientist joined to develop genetic marker in the grape vine genome. Genetic markers are already widely used to detect at an early stage presence of fungus resistances in a new breeding. Sensory evaluation of wines made from grapes of 150 crossings of the same two parents were done during 6 vintages and yielded a stable differentiation between good and poor quality crossings. Relating the sensory quality traits with a large and precise genetic map allowed to identify several quality markers related to biosynthesis of aroma compounds and the grape ripening process. These markers will allow now to discard at a very early stage the selection of crossing of promising wine quality from those breeding's, which can be safely discarded due to a poor quality potential. Preference for PIWI wines have been assessed in home-use-tests by German, Danish, Dutch, French and Italian consumers and showed equal or even improved quality than the benchmarks of traditional grape varieties.

15:55 Sensory evaluation of alternative proteins (*Prof. Dr. Andrea Bauer – HAW Hamburg*)

Considering the rapid growth of the global population, and challenges regarding the sustainability of animal-derived proteins, proteins from alternative sources like plants and insects are enjoying increasing interest for food and feed production. Many alternative protein ingredients already are commercially available. However, their techno-functional and sensory properties are not fully known. This makes choosing the "right" protein difficult for product developers. Therefore, a research consortium embarked on evaluating the characteristics of protein ingredients from various sources, aiming at building a protein-database for the targeted selection of protein ingredients in the product development process. HAW Hamburg examined the sensory properties of 59 protein ingredients from 13 different sources in aqueous dispersion, and in emulsion, applying the Rate-All-That-Apply (RATA)-methodology. This presentation will provide insights into the research project and share some results.

16:25 Different perspectives of the perfect apple (*Dr. Hannah Jilani - University Bremen*)

Today's consumers are used to buy perfect looking fruits and vegetables from all over the world. But are they actually willing to buy less perfect looking products in order to prevent food waste? This choice-experiment investigated attributes (local and organic production, price, promotional claims) that may enhance the willingness of consumers to purchase 'imperfect' looking apples.

Different perspectives of consumer perception - Results from a national survey

16:40 Closing Remarks

16:45 End of Symposium

Schedule Summary



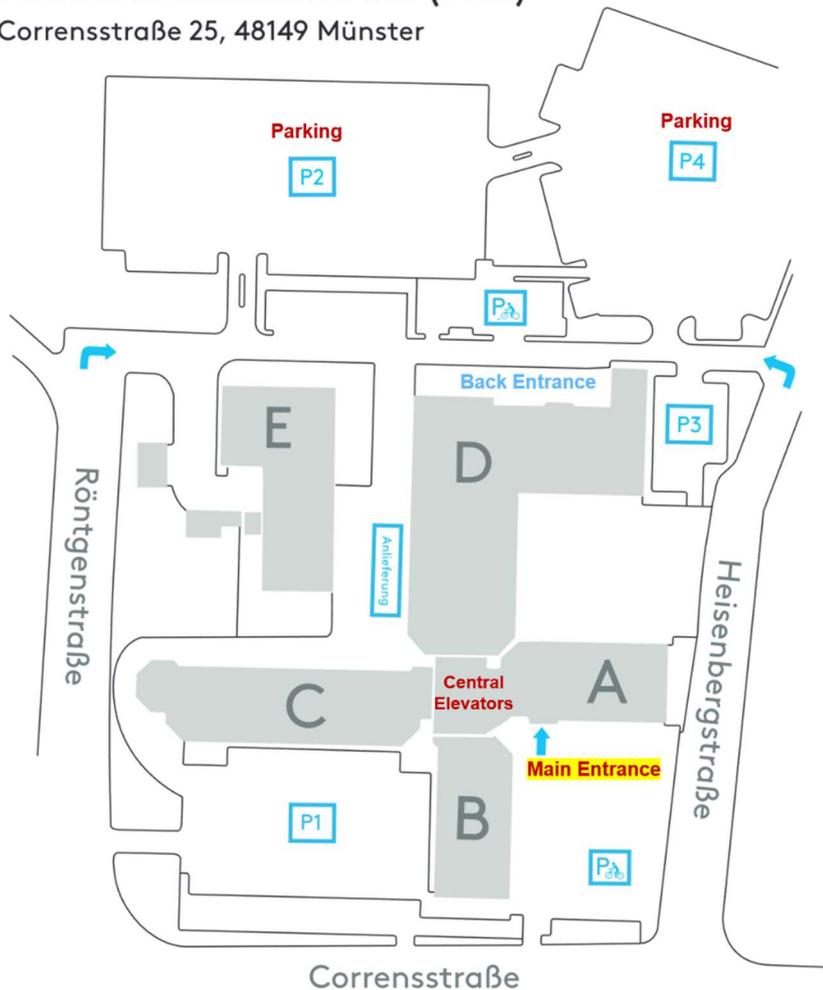
Time	Topic
08:30	Registration & Refreshments
09:15	<i>Dr. Sara Spinelli & Dr. Dirk Minkner</i> Welcome and Key note by E3S Chair
09:45	<i>Prof. Dr. Guido Ritter</i> Food Future
10:15	<i>Dr. Petra Frings-Meuthen</i> Nutrition in Space
10:45	<i>Prof. Dr. Wencke Gwozdz</i> Are sustainable food habits consumer relevant?
11:15	<i>Prof. Dr. Helge Fritsch</i> Aroma Lab – Innovation made at universities
11:45	<i>Prof. Dr. Rebecca Ford</i> Rethinking consumer sensory science: the need for research 'in the wild'
12:15	Lunch and poster session
13:15	<i>Prof. Dr. Thomas Hummel</i> Clinical perspectives: taste & smell
14:00	<i>Ejona Boci, Lisa Käppler, Zahra Hejazi</i> Flash presentations by young researchers
14:45	Coffee break
15:15	Award Presentation – Student Competition
15:25	<i>Prof. Dr. Ulrich Fischer</i> Predictive breeding for wine quality
15:55	<i>Prof. Dr. Andrea Bauer</i> Sensory evaluation of alternative proteins
16:25	<i>Dr. Hannah Jilani</i> Different perspectives of the perfect apple
16:40	Closing Remarks
16:45	End of Symposium

Site Plan FH Münster / Room Allocation

The Letter indicates the building track and the first number the floor. All building tracks can be reached by the central elevators in the middle.

Fachhochschulzentrum (FHZ)

Corrensstraße 25, 48149 Münster



Rooms on Monday 06.05.:

- Registration, Refreshments & Lunch **A 313**
- Workshop **Future Food D 411**
- Workshop **Sensory SWOT C 404**
- Working Group **Next Generation C 404**
- Working Group **Children & Taste Sensitivity C 323**
- **E3S General Assembly D 416**
- The Future of E3S Working Groups **D 416**
- Networking **C 404**
- Young Researcher **C 323**

Rooms on Tuesday 07.05.:

- Registration, Refreshment, Buffet in **Entrance Area A**
- E3S Conference **B008**

Travel Information

Arriving in Münster

Travelling from Münster/Osnabrück Airport to Münster (Westf) central station

The closest airport to Münster is [Münster/Osnabrück Airport \(FMO\)](#) and is situated 25km from the University of Applied Science Campus (FHZ) in Münster.

Bus

Regular shuttle buses with lines S50 (Schnellbus HBF) and R51 operate from there to Münster (Westf) central station. Depending on the bus line, it will take 35min or 50min to travel to central station. Tickets will cost approximately 8,50€.

Taxi

A taxi from the airport to Münster city centre or directly to the University of Applied Science (FH Münster) will cost approximately 60€ - 65€ and takes 25 minutes.

Travelling from Düsseldorf Airport to Münster (Westf) central station

Another airport option is [Düsseldorf Airport \(DUS\)](#) and is situated 130 km from Münster.

Train

If you arrive at Düsseldorf Airport (DUS), take the train RE 2 (Regional Express) direction Osnabrück Hbf for a direct connection to Münster (Westf) central station. The journey takes 1h30min and costs approximately 22€.

Travelling from Münster (Westf) central station to the Conference Venue (University)

From Münster (Westf) central Station you can reach the FHZ (Corrensstraße 25, 48149 Münster) using various bus lines, depending on the stop you select:

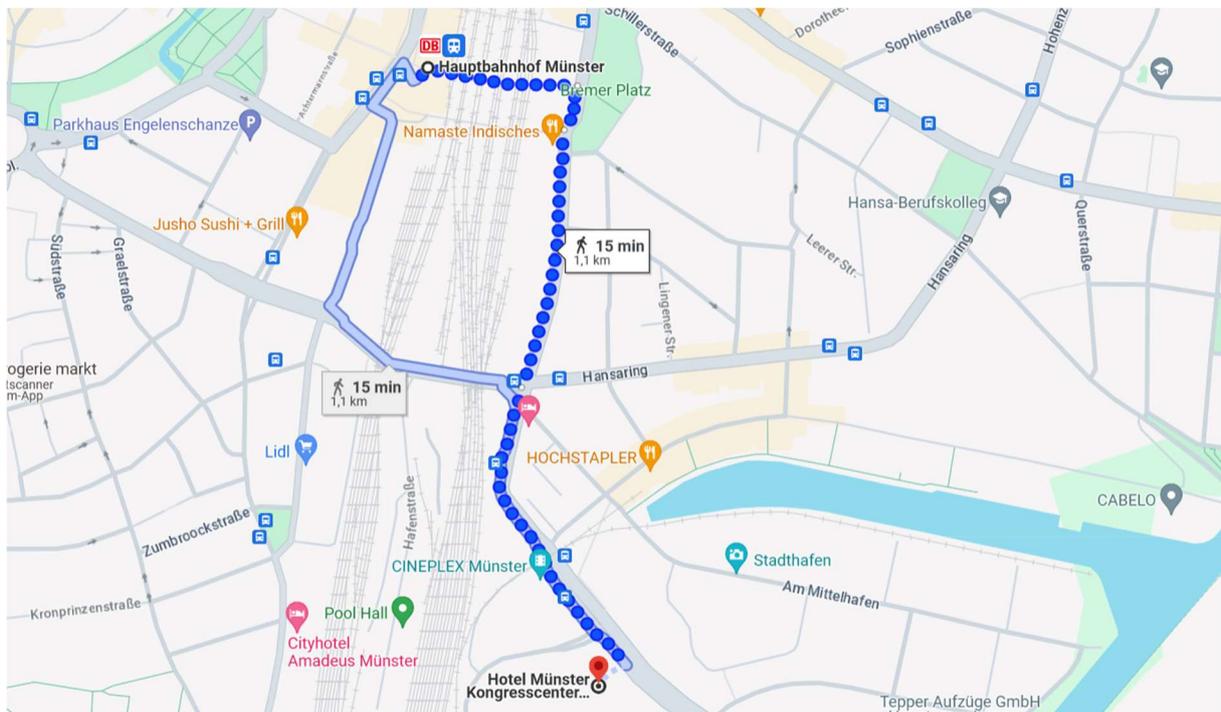
Bus Stop	Line	Direction
Mendelstraße	2	Alte Sternwarte
	13	Technologiepark
Coesfelder Kreuz	5	Nienberge
	11	Dieckmannstraße
	12	Rüschhausweg
	22	Heekweg
	R64	Hauptbahnhof Havixbeck
Schreiberstraße	5	Hannaschweg
	22	Heekweg



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Travelling from Münster (Westf) central station to the Hotel

From Münster (Westf) central Station you can reach the main Hotel (**Hotel Münster Kongresscenter Melia**) within walking distance (15 mins):



Travelling from the Hotel to the Conference Venue (University) and vice versa

The distance between conference Venue (University of Applied Science Campus) and the main Hotel (Hotel Münster Kongresscenter Melia) is approx. 5 km and will take ca. 10-15 mins by taxi or car.

Costs for the taxi should be around 20 € a for a normal taxi and around 30 € for large taxi.

Public transport:

Easiest way is to start using the public transport from the train main station (and walk from/to the hotel). For details of public transport from the main station to the university see above.

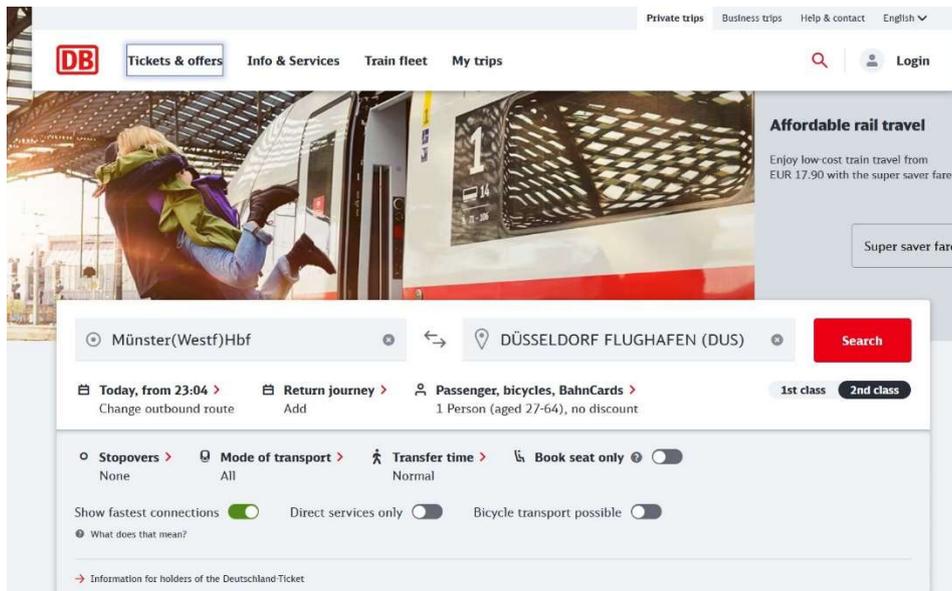
Tickets for Bus and Trains

For the best connections from the airport to the University of Applied Sciences Campus and ticket information, please visit the Deutsche Bahn website <https://int.bahn.de/en>.

They do have a website in English and some other languages to choose.

Please note that the train station in Münster is called: **Münster(Westf)Hbf**

The train station for Duesseldorf Airport: **DÜSSELDORF FLUGHAFEN (DUS)**



The screenshot shows the Deutsche Bahn (DB) website's search interface. At the top, there are navigation links for 'Private trips', 'Business trips', 'Help & contact', and 'English'. Below this is a search bar with 'Tickets & offers', 'Info & Services', 'Train fleet', and 'My trips' tabs. The main search area is a white box with a red 'Search' button. The origin is set to 'Münster(Westf)Hbf' and the destination is 'DÜSSELDORF FLUGHAFEN (DUS)'. Below the search bar, there are options for 'Today, from 23:04', 'Return journey', and 'Passenger, bicycles, BahnCards'. The '1st class' and '2nd class' buttons are visible. At the bottom, there are filters for 'Stopovers', 'Mode of transport', 'Transfer time', and 'Book seat only'. There are also checkboxes for 'Show fastest connections', 'Direct services only', and 'Bicycle transport possible'.

Departure from Münster Conference Venue to Düsseldorf Airport

To get to the train station (**Münster(Westf)Hbf**) in Muenster will take around min 20 mins by using a taxi.

Please note – when travelling to the airport Düsseldorf - that the train station (Duesseldorf Airport) is not directly in the airport, but they offer a transfer from the station to the terminals by Sky Train. The Sky Train goes every 5-7 minutes and will need 7 minutes for the transfer from the train station to the airports. The fee is included in your railway ticket...

<https://www.dus.com/en/to-and-from/bus-and-train>

Important comment: Please ensure you plan some buffer time regarding arrival at the airport required. Just in case the train is delayed (which may happen! German rail is currently not always on time, unfortunately).

Addresses

Venue

University of Applied Science Campus
Corrensstraße 25
48163 Münster

Hotels

The Hotel Münster Kongresscenter Affiliated by Melia is the official hotel for E3S Delegates. Another option for your stay in Münster is the B&B Hotel Münster Hafen.

Hotel Münster Kongresscenter Affiliated by Melia (4 Star)

Address: Albersloher Weg 28, 48155 Münster
Phone: +49 251 142 00

<https://www.melia.com/de/hotels/deutschland/munster/hotel-munster-kongresscenter-by-melia>

Hotel B&B Münster Hafen (3 Star)

Address: Albersloher Weg 7-13, 48155 Münster
Phone: +49 251 284510

<https://www.hotel-bb.com/en/city/hotels-muenster>

Gala Dinner

Venue: Hafenkäserei

Address: Am Mittelhafen 20, 48155 Münster
Phone: +49 251 6744000

Useful

WLAN / Internet

Free access is available. Please ask when registering. Each guest gets their own individual password and will have to sign into a list.



Taxi

Taxi Call +49 (0) 251 60011

Please check in advance if they accept credit cards or ask when ordering.

If you'll need a taxi picking you up / traveling to the conference venue, please ask them to come/go to Corrensstraße 25, Main Entrance.

You can pre-order online (but the homepage is in German language only, unfortunately!)

<https://www.taxizentrale-muenster.de/>



Taxi-Zentrale Münster e.G.

Mehr als 200 Taxis 24/7

 **0251 60011**

Emergency calls

Fire and rescue services: 112 / Police: 110

Emergency Numbers for contacts on-site

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Hannah Jilani +49 17670043846

Gloria Börger +49 172 723 64 83

You can also reach Dirk by dm@dgsens.de



All information and latest updates, please check on our homepage

<https://www.dgsens.de/E3S-symposium.html>