

The 4th IFFC Technical Program-Draft			
Time	Paper Title	Presenting Author	Institute
3-Nov			
15:00-18:00 Registration/ Name Badge Pick up (Cordis Hotel, Auckland, New Zealand)			
4-Nov			
8:00-9:00	Registration/ Name Badge Pick up, Poster setup (Jade room)		
9:00-9:10	Opening Remarks	Prof. Michael Qian	Oregon State University, America
9:10-9:20	Welcome Remarks	A/Prof. Graham Eyres	University of Otago, New Zealand
9:20-9:40	Welcome Ceremony		
9:40-10:00	Group photo		
10:00-10:30 Morning break/poster (authors of odd number posters must be present)			
Presiding: Bob McGorrin /Michael Qian			
10:30-11:00	Reducing off flavor in plant protein isolates	Prof. Gary Reineccius	University of Minnesota, America
11:00-11:30	Reducing discretionary salt while preserving flavor: insights into consumer affordable practices for lowering sodium intake	Dr. Thierry Thomas-danguin	Université de Bourgogne, France
11:30-11:55	Identification of compounds that impact aroma liking of roasted American-European hybrid hazelnuts	Dr. Devin Peterson	Ohio State University, America
12:00-13:00 Lunch			
Presiding: Thierry Thomas-Danguin/Yunwei Niu			
13:00-13:30	Influence of common missense variants in chemosensory receptor genes on food preferences	Prof. Danielle Reed (Virtual)	Chief Scientific officer Monell Chemical Senses Center, America
13:30-13:50	Key aroma compounds in dairy protein ingredients	Prof. Robert McGorrin	Oregon State University, America
13:50-14:10	Study on the synergism between aroma and taste	Prof. Yunwei Niu	Shanghai Institute of Technology, China
14:10-14:30	Enhancing consumer preference prediction in juices using fNIRS and multimodal data fusion techniques	Jiayu Mai	Zhejiang University, China

14:30-14:50	Flavor characterization, protein structural properties and proteomics analysis of rice during cooking	Donghao Zhang	China Agricultural University, China
14:50-15:20	Afternoon break/poster (authors of even number posters must be present)		
15:20-15:40	Flavor challenges in plant-based food development	Dr. Imre Blank	IBk Food & Beverage Consultancy Sàrl, Switzerland; Ningxia University, China
15:40-16:00	The mechanism of odor-inactivation based on selected aroma compounds covalent binding porcine protein	Dr. Ping Yang	Chinese Academy of Agricultural Sciences, China
16:00-16:20	Decoding umami recognition and perception in Chinese adults: influences of genetic and dietary factors	Yiwen Zhu	Shanghai Jiao Tong University, China
16:20-16:40	Impact of yeast intracellular and extracellular mannoproteins on the hydrolysis of the esters during wine accelerated aging	Prof. Yongsheng Tao	Northwest A&F University, China
18:30-20:30	Welcome Social (Our Land, Cordis Hotel)		
5-Nov			
Presiding: Fereidoon Shahidi /Shuang Chen			
8:30-9:00	Investigating the relationship between flavour chemistry and flavour perception	Prof. Charles Spence (Virtual)	University of Oxford, UK
9:00-9:20	Remediation of smoke-tainted wine using spinning cone column distillation and activated carbon treatment	Ysadora Mirabelli-Montan	The University of Adelaide, Australia
9:20-9:40	Ageing effects on volatile sulfur compounds and varietal thiols in Pinot noir wines: Insight from various treatment combinations	Sukhpreet Gill	University of Auckland, New Zealand
9:40-10:00	Characterization of the key aroma compounds in different varieties of hops by application of the sensomics approach	Dr. Xueli Pang	Tobacco Research Institute of Chinese Academy of Agricultural Sciences, China
10:00-10:30	Morning tea/poster (authors of even number posters must be present)		
10:30-10:50	The missing role of ethanol in alcohol-free drinks from the perspective of flavour chemistry	Dr. José Piornos	Université de Bourgogne, France
10:50-11:10	What determines the quality of ciders?	Dr. Renata Ristic	The University of Adelaide, Australia

11:10-11:30	Impact of oak on γ -nonalactone concentration during fermentation and ageing of chardonnay wines	Dr. Rebecca Deed	University of Auckland, New Zealand
11:30-11:50	Molecular interpretation of Chinese herbal medicine aroma derived from cabernet gernischt wines of Ningxia	A/Prof. Wen Ma	Ningxia University, China
12:00-13:00 Lunch			
Presiding: Keith Cadwallader/Jia Zheng			
13:00-13:25	Introduction to Chinese Baijiu and Baijiu flavor	Prof. Michael Qian	Oregon State University, America
13:25-13:50	Factors affecting aroma, taste, and mouthfeel perception in distilled spirits	Prof. Keith Cadwallader	University of Illinois at Urbana-Champaign, USA
13:50-14:10	Using volatilomics to decipher strong alcohols complexity, flavor and authenticity	Prof. Henryk Jelen	Poznań University of Life Sciences, Poland
14:10-14:30	Study on characterization of retronasal aroma of Chinese Baijiu	Prof. Shuang Chen	Jiangnan University, China
14:30-14:50	Influence of sorghum varieties on microbial community and flavor component precursors of strong-flavored Baijiu zaopei	Prof. Huibo Luo	Sichuan University of Science and Engineering, China
14:50-15:20 Afternoon tea/poster (authors of odd number posters must be present)			
15:20-15:40	Research progress of aroma compounds in Chinese Baijiu	Dr. Jia Zheng	Wuliangye Yibin Co. Ltd., China
15:40-16:00	Odorants causing an oily-odor in rice-made Baijiu by GC-O, quantitative measurements, aroma addition, and omission studies	A/Prof Ke Tang	Jiangnan University, China
16:00-16:20	The difference of chemosensory characteristics of commercial strong-aroma Baijiu from Chinese core production areas	Dr. Yue Ma	Jiangnan University, China
16:20-16:40	Grain aroma and their contribution to Wuliangye Baijiu evaluated by multiplex identification and sensomic approach	Di Chen	Wuliangye Yibin Co. Ltd., China
16:40-17:00	Volatile phenols: direct analysis using LVI-GCMS/MS and aroma contribution to different aroma type of Baijiu	Mr. Kangzhuo Yang	Wuliangye Yibin Co. Ltd., China
18:00-21:00 Wuliangye Night and Banquet (St Matthew's-in-the-City Cathedral)			

6-Nov			
Presiding: Devin Peterson/Henryk Jelen			
8:30-9:00	Chemosensomics – the receptor-based systems biology approach to identify and predict bioactive flavor compounds	Prof. Veronika Somoza (Virtual)	Leibniz Institute for Food Systems Biology at the Technical University of Munich; University of Vienna, Austria
9:00-9:30	How to design the flavor of the future – a matter of taste or rather of foresight?	Prof. Andrea Buettner (Virtual)	Executive Director Fraunhofer Institute for Process Engineering and Packaging IVV, Freising, Germany
9:30-9:50	Study on the interaction of aromatic substances and correlation between electroencephalogram correlates of odor perception in light flavor Baijiu	Prof. Mingquan Huang	Beijing Technology & Business University, China
9:50-10:10	Fermentation, flavour development and sensory perception of sourdough bread	A/Prof. Graham Eyres	University of Otago, New Zealand
10:10-10:30	The flavor analysis of Chinese blanched chicken and its flavor prediction based on machine learning	A/Prof. Yanping Chen	Shanghai Jiao Tong University, China
10:30-11:00 Morning break/poster (authors of odd number posters must be present)			
11:00-10:20	Shaping plant-based food flavors: application of innovative processing technologies	A/Prof. Fei Lao	China Agricultural University, China
10:20-11:40	Cooked off-flavor volatile sulfur-containing compounds in green tea and their thermal inhibition via (-)-epigallocatechin gallate	Dr. Xiaoting Zhai	Anhui Agricultural University, China
11:40-12:00	Investigation on sweaty off-flavors in small mill sesame oil and its formation mechanism via molecular sensory science, preparative gas chromatography, and microbiomics	Pei Yu	China Agricultural University, China
12:00-13:00 Lunch			
Presiding: Philip Marriott/Yuan Liu			
13:00-13:30	Lipids in food flavor and off-flavor	Prof. Fereidoon Shahidi	Memorial University, Canada
13:30-13:50	Dynamic flavor – accurate monitoring of odor-important compounds generated, retained and lost during baking	Prof. Keith Cadwallader	University of Illinois, America

13:50-14:10	Unraveling volatile flavor changes during food processing: a fingerprinting and machine learning approach	Dr. Biniam Kebede (Virtual)	University of Otago, New Zealand
14:10-14:30	Aroma compounds in fermented Kawakawa leaves	Dr. Mariza Reis	Massey University, New Zealand
14:30-14:50	What are the key volatiles in New Zealand Kiwifruits?	Mindy Wang	Plant And Food Research, New Zealand
14:50-15:20 Afternoon tea/poster (authors of even number posters must be present)			
15:20-15:40	A theoretical framework for rationalizing hop chemistry: a hulupone case study	A/Prof. Paul Hughes	Oregon State University, America
15:40-16:00	UV-B regulation of tea flavor characteristics and its application during the processing of oolong tea	Dr. Linlin Liu	Anhui Agricultural University, China
16:00-16:15	The impact of smokehouse conditions and matrix interactions on the transfer of odour active compounds and PAHs in culinary smoke	Chao (Rebecca) Yang	University of Otago, New Zealand
16:15-16:30	Characterising the volatile compounds of hops grown on different farms in New Zealand	Emily Fanning	University of Otago, New Zealand
16:30-16:45	Untargeted metabolomics coupled with chemometrics reveals the effect of agitation on matcha tea sensory profiles	Siying Li	Zhejiang University, China.
16:45-17:00	Sensomics-assisted characterization of key flowery aroma compounds in Lu'an Guapian green tea infusion and their dynamic changes in processing	Jieyao Yu	Anhui Agricultural University, China
Free evening			
7-Nov			
Presiding: Imre Blank/Graham Eyres			
8:30-9:00	Volatile chemical analysis of Australia's distinctive yeast extract spread – vegemite: a flavour Australia loves	Prof. Philip Marriott	Monash University, Australia
9:00-9:20	Unveiling the perception of umami peptides: a molecular mechanism perspective	Prof. Yuan Liu	Shanghai Jiaotong University, China; Ningxia University, China
9:20-9:40	New insights into the umami taste of oolong tea in roasting via	Dr. Xiaoxiao Feng	School of Agriculture & Biology, China

	Maillard reaction		
9:40-9:55	From soil to plate: exploring plant-based flavours	Udo Rupprecht	Lasersan NZ Ltd., New Zealand
10:00-10:30	Morning tea/poster		
10:30-10:45	Use of unique GC-TOFMS technology and hydrogen carrier gas for enhanced & increased throughput screening of ginger oils	Ben MacLeod	LECO Australia Pty Ltd., Australia
10:45-11:00	Application of direct-injection mass spectrometry to rapid aroma screening: food and packaging case studies	Dr. Vaughan Langford	Syft Technologies Ltd., New Zealand
11:00-11:30	Recent development in microextraction technologies for effective characterization of aroma compounds	Prof. Janusz Pawliszyn (Virtual)	University of Waterloo, Canada
11:30--12:00	Poster competition award (Keith Cadwallader/Michael Qian)		
12:00-14:00	Lunch/farewell (Graham Eyres/Michael Qian)		

Poster program

P1: Jackie Wood, Jeni D'Silva, Peter White, Brendon Gill, Robert Crawford, Wendy Longstaff, Iain Mcgrail, Nyssa Hewitt, Vicki Gould, Chelsea D'Sousa, Sukh Kaur, John Waters, Carlos Bergonia and Cherilyn Bunning

Fonterra Co-operative Group Ltd, P.O. Box 7, Waitoa 3341, New Zealand

Title: A chemometric approach of instrumental headspace analysis as a screening tool to prioritise sensory evaluation

P2: Stella Green¹, Emily Fanning¹, Joy Sim¹, Graham T. Eyres¹, Russell Frew² and Biniam Kebede¹

¹ Department of Food Science, University of Otago, PO Box 56, Dunedin 9054, New Zealand; ² Oritain Global Limited, 167 High Street, Dunedin 9016, New Zealand

Title: The potential of NIR spectroscopy and chemometrics to discriminate roast degrees and predict volatiles in coffee

P4: Jingming Ning, Tiehan Li

State Key Laboratory of Tea Plant Biology and Utilization, Anhui Agricultural University, 130 Changjiang West Road, Hefei, Anhui 230036, China

Title: Microbial and moist-heat effects on Pu-erh tea volatiles: methoxybenzene formation mechanism analysis

P5: Yujie Wang, Lunfang Huang, Jingming Ning

State Key Laboratory of Tea Plant Biology and Utilization, Anhui Agricultural University, 130 Changjiang West Road, Hefei, Anhui 230036, China

Title: The shaking and standing processing improves the aroma quality of summer black tea

P6: Yujie Wang, Guojian Deng, Jingming Ning

State Key Laboratory of Tea Plant Biology and Utilization, Anhui Agricultural University, 130 Changjiang West Road, Hefei, Anhui 230036, China

Title: Key volatiles' role in enhancing osmanthus-scented green tea's aroma and taste quality

P7: Ning Ma¹, Jiancai Zhu², Heng Wang¹, Michael Qian³, Zuobing Xiao¹

¹ Department of Food Science & Technology, School of Agriculture and Biology, Shanghai Jiao Tong University, Shanghai 200240, P. R. China; ² School of Perfume and Aroma Technology, Shanghai Institute of Technology, Shanghai 201418, P. R. China; ³ Department of Food Science and Technology, Oregon State University, Corvallis, Oregon 97331, USA

Title: Comparative investigation of aroma-active volatiles in apples by application of GC-MS-O, and GC×GC-qMS coupled with sensory molecular science

<p>P8: Junmei Liu^{1,2}, Siyang Deng^{1,2}, Jingfan Wang^{1,2}, Feng Huang¹, Dong Han¹, Ying Xu¹, <u>Ping Yang</u>^{1*}, Chunhui Zhang^{1,3,4*}, Christophe Blecker²</p> <p>¹ Key Laboratory of Agro-Products Processing, Ministry of Agriculture and Rural Affairs, Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences, Beijing 100193, China; ² Unit of Food Science and Formulation, University of Liège, Gembloux Agro-Bio Tech, Passage des Déportés, 2B, 5030, Gembloux, Belgium</p> <p>³ Yihai Kitchen (Tianjing) Investment Co., Ltd., Tianjin 300461, China; ⁴ Jiangsu Huaguoshan Food Co., Ltd., Jiangsu 222000, China</p> <p>Title: Comparison and elucidation of the changes in the key odorants of stewed beef during cooking-refrigeration-reheating</p>
<p>P9: <u>Yue Ma</u>^{1,2}, Yan Xu¹, Ke Tang¹</p> <p>¹ Lab of Brewing Microbiology and Applied Enzymology, Key Laboratory of Industrial Biotechnology of Ministry of Education; School of Biotechnology, Jiangnan University, 1800 Lihu Avenue, Wuxi, Jiangsu 214122, P. R. China; ² Sichuan Key Laboratory of Solid-State Fermentation Resources Utilization; Wuliangye Co. Ltd., Yibin, Sichuan 644000, P. R. China</p> <p>Title: Olfactory perception complexity induced by key odorants perceptual Interactions of alcoholic beverages: wine as a focus case example</p>
<p>P10: Bei Zhou¹, Xiaolei Fang^{1,2}, Xin Yao³, Tianlan Xu¹, Haihua Zhang², Xiaoting Zhai³, <u>Yanping Chen</u>^{1*}, Yuan Liu^{1,4}</p> <p>¹ School of Agriculture and Biology, Shanghai Jiaotong University, Shanghai, 200240, China; ² College of Food and Health, Zhejiang Agriculture and Forestry University, Hangzhou, 311300, China; ³ School of Tea and Food Sciences & Technology, Anhui Agricultural University, Hefei, 230036, China; ⁴ School of Food Science and Engineering, Ningxia University, Yinchuan, 750021, China</p> <p>Title: The mechanism of three aroma compounds in jinhua ham enhancing saltiness perception by salivary proteomics</p>
<p>P11: <u>Ning Wang</u>^{1,2,*}, Kangjie Yu^{1,2,*}, Yi Ma^{1,2*}, Xiaojiao Chen^{1,2}, Huixiang Wu³, Xiongjun Xiao^{1,2}</p> <p>¹ College of Bioengineering, Sichuan University of Science and Engineering, Yibin 644000, China; ² Engineering Technology Research Center of Special Grain for Wine Making, Yibin 644000, China; ³ Department of Light Industry Textile Garment Testing, Guangdong Testing Institute of Product Quality Supervision, Guangzhou 510670, China</p> <p>* These authors contributed equally to this work</p> <p>Title: Effects of plant-derived polyphenols on antioxidant activity and aroma of sulfur dioxide-free red wine</p>
<p>P12: Yufeng Feng, Yan Xu, <u>Shuang Chen</u></p> <p>Laboratory of Brewing Microbiology and Applied Enzymology, School of Biotechnology, Jiangnan University, 1800 Lihu Ave, Wuxi 214122, Jiangsu, China</p> <p>Title: Study on molecular and sensory characterization of Chinese Baijiu aged in Jiuhai container</p>

<p>P13: <u>Chao Wang</u>¹, Yue-Bo Dai², Ke Tang²</p> <p>¹ Science Center for Future Foods, Jiangnan University, Wuxi 214122, China; ² Jiangnan University, Wuxi 214122, China</p> <p>Title: Effects of different aging methods on phenolic compounds and antioxidant activity of red wine</p>
<p>P14: Fangling Zheng^{1,2,3}, Shiya Gan^{1,2,3}, Xiaoyi Zhao^{1,2,3}, Yingqi Chen^{1,2,3}, Ying Zhang^{1,2,3}, Tong Qiu^{1,2,3}, Pengcheng Zheng⁴, Xiaoting Zhai^{1,2,3*}, <u>Qianying Dai</u>^{1,2,3*}</p> <p>¹ State Key Laboratory of Tea Plant Biology and Utilization, Anhui Agricultural University, Hefei, 230036, China; ² Key Laboratory of Tea Biology and Tea Processing of Ministry of Agriculture and Rural Affairs, Hefei, 230036, China; ³ International Joint Laboratory on Tea Chemistry and Health Effects of Ministry of Education, Anhui Agricultural University, Hefei, 230036, China; ⁴ Hubei Tea Engineering and Technology Research Centre, Institute of Fruit and Tea, Hubei, Academy of Agricultural Sciences, Wuhan, 430064, China</p> <p>Title: Unraveling the chemosensory attributes of Chinese black teas from different regions using GC-IMS combined with sensory analysis</p>
<p>P15: Yuanyuan Zhang, Rui Huo, <u>Meili Zhang</u>[*]</p> <p>College of Food Science and Engineering, Inner Mongolia Agricultural University, Hohhot 010018, China. E-mail: zhangmeili22@sina.com</p> <p>Title: Influence of stir-frying on the lipid stability and flavor substances in oat flour during storage</p>
<p>P16: Lulu Wang^{1,2}, <u>Shuang Chen</u>^{1*}, and Yan Xu^{1*}</p> <p>¹ State Key Laboratory of Food Science & Technology, Key Laboratory of Industrial Biotechnology of Ministry of Education & School of Biotechnology, Jiangnan University Wuxi, Jiangsu, China, 214122; ² Department of Brewing Engineering, Moutai Institute, Renhuai, China, 564507</p> <p>Title: Characterization of key aroma compounds in aged Chinese baijiu by means of the sensomics approach</p>
<p>P17: <u>Yi Ma</u>^{1,2*}, Ziyun Wei^{1,2}, Yong Du³, Yajun Li³</p> <p>¹ College of Bioengineering, Sichuan University of Science and Engineering, Yibin 644000, China; ² Engineering Technology Research Center of Special Grain for Wine Making, Yibin 644000, China; ³ Wuliangye Yibin Co., Ltd.</p> <p>Title: Investigating the impact of various sorghum types on the key aroma compounds of Sichuan Xiaoqu Baijiu through application of the sensomics approach</p>

<p>P18: Yuchen Gao¹, <u>Shuang Chen</u>², Yan Xu²</p> <p>¹ School of Life Science, Shanxi University, Taiyuan, 030006, Shanxi, China; ² Lab of Brewing Microbiology and Applied Enzymology, Key Laboratory of Industrial Biotechnology of Ministry of Education, State Key Laboratory of Food Science & Technology & School of Biotechnology, Jiangnan University, Wuxi, 214122, Jiangsu, China</p> <p>Title: A comprehensive evaluation of Baijiu solid-state distillation: volatile aroma compounds mass transfer character and operation conditions effects</p>
<p>P19: <u>Wei Zhou</u>¹, Martyna Natalia Wieczorek², Janusz Pawliszyn¹</p> <p>¹ Department of Chemistry, University of Waterloo, Waterloo, Ontario, N2L 3G1, Canada; ² Faculty of Food Science and Nutrition, Poznań University of Life Sciences, Poznań, Poland</p> <p>Title: Odorants analysis in beverages: advancements in SPME strategies to tackle low sensitivity and displacement challenges</p>
<p>P20: Liu Yuhao¹, Zhang Baochun², and <u>Ke Tang</u>^{1*}</p> <p>¹ Lab of Brewing Microbiology and Applied Enzymology, School of Biotechnology and Key Laboratory of Industrial Biotechnology of Ministry of Education, Jiangnan University, Wuxi 214122, P. R. China; ² ChangYu Group Company Ltd., Yantai, Shandong 264000, P. R. China</p> <p>Title: Determination of non-volatile metabolic profiles and their sensory relevance in different grades of brandy through widely targeted metabolomics</p>
<p>P22: <u>Zhanglan He</u>¹, Dong Zhao^{1,2}, Jia Zheng^{1,2*}, and Michael C. Qian^{3*}</p> <p>¹ Flavor Innovation Center, Technology Research Center, Wuliangye Yibin Co., Ltd., 150# Minjiang West Road, Cuiping District, Yibin, Sichuan, China 644007; ² Key Lab of Solid-state Fermentation Resource and Utilization in Sichuan Province, Yibin, Sichuan, China, 644007; ³ Department of Food Science and Technology, Oregon State University, Corvallis, Oregon 97330, United States</p> <p>Title: Quantitative errors and analytical method improvement of volatile sulfur-containing compounds in Chinese Baijiu</p>
<p>P24: Yingying Xu, Xin Pan, Qi Luo, <u>Fei Lao</u>, Jihong Wu[*]</p> <p>College of Food Science and Nutrition Engineering, China Agricultural University; National Engineering Research Center for Fruit & Vegetable Processing, Beijing, 100083, China</p> <p>Title: Insights into the non-covalent interaction between muskmelon peel pectin and two C9 aldehydes by the application of multiple spectroscopy and molecular docking</p>
<p>P25: Yiqing Ge, Donghao Zhang, Yingying Xu, Jihong Wu, <u>Fei Lao</u>[*]</p> <p>College of Food Science and Nutritional Engineering, China Agricultural University; National Engineering Research Center for Fruit & Vegetable Processing; Key Laboratory of Fruit & Vegetable Processing, Ministry of Agriculture and Rural Affairs; Beijing Key Laboratory for Food Non-thermal Processing, Beijing 100083, China</p> <p>Title: The effect of mango aroma in low-sugar beverage: A sensory study on odor induced sweetness enhancement</p>

<p>P26: <u>Emily Fanning</u>¹, Graham T. Eyres¹, Russell Frew², Biniam Kebede¹</p> <p>¹ Department of Food Science, 90 Union Place East, University of Otago, Dunedin 9054, New Zealand; ² Oritain Global Limited, Dunedin, New Zealand</p> <p>Title: Characterising New Zealand hops from different farm origins: a rapid sensory approach</p>
<p>P27: ZuoBing Xiao^{1,2}, HuiLei Qu¹, <u>YunWei Niu</u>¹</p> <p>¹ School of Perfume and Aroma Technology, Shanghai Institute of Technology, Shanghai 201418, China; ² School of Agriculture and Biology, Shanghai Jiao Tong University, Shanghai 200240, China</p> <p>Title: Study on the sweetening mechanism of aroma compounds in Yangshan peach</p>
<p>P28: Mingyang Li¹, <u>Yiwen Zhu</u>¹, Zhiyong Cui¹, Ninglong Zhang¹, Wenli Wang¹, Yuan Liu^{1,2*}</p> <p>¹ School of Agriculture and Biology, Shanghai Jiao Tong University, Shanghai, 200240, China; ² School of Food Science and Engineering, Ningxia University, Yinchuan 750021, China</p> <p>Title: Identifying umami peptides specific to the T1R1/T1R3 receptor via phage display</p>
<p>P29: <u>Yiwen Zhu</u>¹, Tianran Chen², Ruoyan Liu¹, Xiaoxiao Feng¹ and Yuan Liu^{1,2*}</p> <p>¹ School of Agriculture and Biology, Shanghai Jiao Tong University, Shanghai, 200240, China; ² School of Food Science and Engineering, Ningxia University, Yinchuan 750021, China</p> <p>Title: Umami recognition and intensity perception: a study on individual differences based on electroencephalography (EEG)</p>
<p>P30: Fangdai Tan¹, Yingxia He^{1,2}, <u>Yongsheng Tao</u>^{1,2*}</p> <p>¹ College of Enology, Northwest A&F University, Yangling, Shaanxi, 712100, China, ² Shaanxi Provincial Key Laboratory of Viticulture and Enology, Yangling, 712100, China</p> <p>Title: Chemosensory study on co-astringency effect of organic acids in dry red wines</p>
<p>P31: Yingxia He^{1,2}, Fangdai Tan¹, <u>Yongsheng Tao</u>^{1,2*}</p> <p>¹ College of Enology, Northwest A&F University, Yangling, Shaanxi, 712100, China, ² Shaanxi Provincial Key Laboratory of Viticulture and Enology, Yangling, 712100, China</p> <p>Title: Do facial expression analysis add new dimensions to evaluate mouthfeel quality of spirits?</p>