



Sensory Aspects and Techniques in 'Healthy' Food Reformulation

- A targeted workshop for sensory and consumer insights professionals
This workshop will examine sensory aspects and techniques within the context of healthy food reformulations (such as fat, sugar, and salt reduction). What are the sensory aspects of new ingredients? What are some of the relevant sensory techniques and when are they applicable? What is the latest thinking on background issues such as taste perception, genetics, etc.?
- Tutor/Facilitator: Carol Raithatha, Carol Raithatha Ltd.

Carol is a sensory evaluation, consumer research and food and drink consultant. Her experience includes applications, development and research projects on a wide range of products and ingredients within many food and drink sectors. She is a Fellow of the Institute of Food Science and Technology (Secretary of the Professional Food Sensory Group) and a member of the Society of Chemical Industry.

Agenda

- Introduction
 - Healthy food reformulation trends and the key role of sensory and consumer science
- Sensory aspects of new ingredients
 - Alternative sweeteners
 - Fat replacers
 - Salt substitutes
- Sensory evaluation techniques/issues
 - Equi – level determination for replacement
 - Dose/response curves - LMS/magnitude estimation
 - Measuring enhancement, potentiation, and synergy
 - Adapted/targeted profiling
 - Time based methods (TI/TDS)
 - Cross modal interactions
 - In mouth simulations
- Background Issues
 - Basic taste developments
 - Taste receptors
 - PROP status, etc.
 - Environment/portion size





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- Key benefits:
 - Commercially relevant topic
 - Review of current issues as applied in a range of scenarios
 - Interactive and informal environment for open discussion about pros and cons of various techniques
 - Allows sensory/consumer function to add value to whole product, NPD and/or R&D team



“Open discussions, covering a wide range of topics with the latest ideas.”

“I thought the content was interesting and covered the topic very well. I also liked the amount of references given for further reading/research.”

- Tuesday February 28, 2012
- Wyboston Lakes Conference Centre, Bedfordshire, UK
<http://www.wybostonlakes.info/>
- Timings: 10:00 to 16:30
- Early bird up to 31/01/12: £375 + VAT or £275 + VAT for academics and organisations with 3 members of staff or less
- 01/02/11 or after: £475 + VAT or £375 + VAT for academics and organisations with 3 members of staff or less
- To book contact Carol Raithatha info@carolraithatha.co.uk

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