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# Altered Taste International Symposium - 2nd Edition



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## Altered Taste International Symposium

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An interest in food and maintaining the pleasure in eating is important for everyone but essential in fragile populations. Various factors are involved in loss of appetite and loss of motivation to eat among which sensory alterations are particularly important in specific groups. For instance, older adults may have chew or swallow difficulties, cancer and brain injuries may alter smell and taste and lead to a loss of joy in food and eating.

The symposium aims at providing scientific and expert knowledge on underlying mechanisms and the role of sensory knowledge and culinary know-how to increase meal pleasure and thus food intake. Such strategies based on better understanding and enhancing the hedonic value of the eating experience could help against undernourishment and meet the nutritional requirements for targeted populations.

In 2022, the focus of the day will be on the **trigeminal sensations**: the hotness of chili peppers or mustard, the cooling of menthol, the warmth of cinnamon, the tingling of bubbles ... From perception, preference and potential solutions to compensation strategies for altered eating.

This symposium brings together scientists, chefs and professionals interested in the topic of altered taste and potential food solutions

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## Overview of the program

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### Science

Pr. Adeline Braud, *Hôpital Rothschild, APHP-Sorbonne Université, Paris*, will present the latest knowledge on the trigeminal system and its multiplicity.

A selection of talks from the received proposals will bring other illustrations of the role of trigeminal sensations in food perception in various populations.

### Gastronomy

Eve Laure Taront, *marketing director at Terre Exotique, NotreDame-d'Oé*, will present the universe of peppers and spices.

Julien Ferretti, *chef at the Institut Paul Bocuse*, will demonstrate the use of a range of trigeminal stimulants to enrich the flavor of dishes

A selection of talks from the received proposals will bring other illustrations of the role of trigeminal sensations in food perception in various populations.

### Sensory box

Simple tests will allow individual experiences to be discussed and collectively throughout the day.

[SEE THE FULL PROGRAM](#)

## Organizers

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- **Duika Burges Watson**, Lead Altered Eating Research Network, UK
- **Chrissi Kelly**, founder of AbScent, UK
- **John Coveney**, Professor of Global Food, Culture and Health at Flinders University, Australia
- **Agnès Giboreau**, Director, Institut Paul Bocuse Research Center, France



RESEARCH  
Science & Innovation

The **Institut Paul Bocuse Research Center** conducts multidisciplinary research on food and hospitality questions in relation to pleasure and health, worldwide. The Center conducts collaborative research projects privileging real-life studies, offers a doctoral program with partner universities and develops operational knowledge for companies, based on cooperation between researchers and professional experts. Research works are grounded in theoretical concepts of several academic disciplines (sociology, cognitive science, nutrition, food science, marketing) leading to knowledge and identify openings for optimisation and innovation to contribute to the challenge of a tasty, healthy and sustainable to diet for all.



**Flinders University** was established in 1966 and has consolidated 50 years of achievement with a vision to be internationally recognized as a world leader in research, an innovator in contemporary education, and the source of Australia's most enterprising graduates. Research is a fundamental cornerstone of Flinders' mission thanks to its large range of Research Areas - Engineering and technology, health and medical, people and society...



**Newcastle University** is a world-class institution established in 1834 with an international reputation for academic excellence. Newcastle University is a founding member of the elite Russell Group, a group of 24 highly research-intensive universities in the UK. High-quality teaching, strong research profile, and outstanding student support make the University one of the most popular institutes in the UK.



**AbScent** is a UK-registered charity funding research to end smell disorders and supporting people who are experiencing the distressing effects of smell loss. AbScent is an unrivalled resource of trusted information delivered by a distinguished advisory board, and working with the latest scientific and clinical evidence.

## Partners

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*Terre Exotique*

CIVILISATIONS & GASTRONOMIE

In our quest for premium quality spices since 1998 as an importer and blender, Kerex and its brand Terre Exotique are renowned for the wide range and outstanding quality of our spices available for professional clients. For over 20 years Erwann de Kerros and his team of spice experts have travelled throughout Africa, Asia and America in search of the very best products and the most exotic aromas returning to France to blend and prepare them for you, our customers, to discover our delicious mixes. Our travels in search of new flavours grant us the wonderful experience of meeting local farmers who share their way of life and culinary traditions with us; that we are so eager to share with all our clients. At Terre Exotique, we value our local producers and aim to go to the source of all our spices, ensuring short food supply

chains guaranteeing the quality and freshness of all our products.

In more than 50 countries, several thousand professionals worldwide already use our products and savor the wide range of Terre Exotique spices. We offer more than 600 products from rare peppers to endemic berries as well as our very own mixes concocted by our team. Terre Exotique's own mixes are created in our laboratory in the French Touraine region, where we have full control over the quality of our products. We have a wide range of packaging from tins containing a few dozen grammes to Doypack pouches for much larger quantities. Our tins and Doypack pouches are airtight and opaque to best preserve the organoleptic properties of their precious contents.

## Information

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[symposium@institutpaulbocuse.com](mailto:symposium@institutpaulbocuse.com)

## Joint Conference

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Participants are welcome to join the [ICCAS conference](#), held on June 2nd & 3rd, 2022.



**ICCAS 2022**  
Lyon, France

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#### Career

- > [PhD Position - HealthFerm - Social Science](#)
- > [Social Science Research Scientist F/M](#)
- > [PhD Position - Computational Neuroscience - Cognitive Neuroscience](#)