
Adriana Galinanes Plaza

PhD Student

Details

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Activities / CV

FIELDS

Sensory analysis, Consumer science, Experimental economy

MY THESIS

My thesis focuses on the effects of context on food liking and choice. Context has shown to play an important role in the evaluation of food products. Results obtained under controlled conditions cannot be generalized towards natural situations of consumption due to the lack of contextual variables. The objective of my thesis is to study the hedonic responses of consumers to variations in the way food is prepared in different consumption contexts. On the one hand, the objective is to compare the effects of context on the perceived quality of different foods that vary according to their method of preparation and, on the other hand, to develop or improve consumer contextualization tools during hedonic evaluation tests, identifying in particular, the key elements of the context for the studied food categories.

- [Summary of the thesis](#)

ATTACHMENTS

[Société Scientifique d'Hygiène Alimentaire \(SSHA\)](#)

[ABIES Doctoral School - AgroParisTech](#)

PROFESSIONAL EXPERIENCE

- 2016-2019: PhD Student at AgroParisTech, Paris and at the Center for Food and Hospitality Research, Institut Paul Bocuse, Ecully. Project funded by the French Society of Food Hygiene (SSHA)
- 2013 - 2015: Food Innovation and Product Design (Erasmus Mundus Master) - AgroParisTech (Paris) - France, Dublin Institute of Technology (Dublin) - Ireland and University of Naples Federico II (Naples) - Italy.
- 2012: BSc. in Food Science and Technology. Complutense University (Madrid) - Spain.
- 2009: BSc. in Human Nutrition and Dietetics. Complutense University (Madrid) - Spain.

Additional information

ME IN 5 WORDS

Sensory science - Hedonic measures - Behavioral and experimental economics - Consumer science - Food catering

MY PUBLICATIONS

Articles

- Miele, N. A., Cabisidan, E. K., Galiñanes Plaza, A., Masi P., Cavella, S., Di Monaco, R. (2017). Carbohydrate sweetener reduction in beverages through the use of high potency sweeteners: Trends and new perspectives from a sensory point of view. *Trends in Food Science and Technology*, 64, 87-93.

- Di Monaco, R., Galiñanes Plaza, A., Miele, N. A., Picone, D., Cavella, S. (2016). Temporal sweetness profile of MNEI protein in gelled model systems. *Journal of Sensory Studies*, 31, 382-392.

Posters

- Galiñanes Plaza, A., Saulais L., Delarue J. (2017). Effects of context on hedonic evaluation of a dish. Added value of evocations in comparison with a real-life restaurant situation. *12th Pangborn Sensory Science Symposium*, August 20-24 2017, Providence, United States.
- Galiñanes Plaza, A., Saulais L., Delarue J. (2017). Effects of context on liking and consumers' choice: A review of the different methodological approaches. *2nd Cook & Health Scientific Symposium*, March 2nd 2017, London, UK.
- Miele, N.A., Cavella, S., Galiñanes Plaza, A., Rega, M.F., Picone, D., Di Monaco R. (2015). Application of the sweet protein MNEI in different gels: mechanical and sensory characterization. *11th Pangborn Sensory Science Symposium*, August 23-27 2015, Gothenburg, Sweden.

Other communications

- Galiñanes Plaza, A., Saulais L., Delarue J. (2017). Effects of context on hedonic evaluation of a dish. Added value of evocations in comparison with a real-life restaurant situation. *Workshop Société Française d'Analyse Sensorielle (SFAS)*, November 10th 2017, Lyon, France
- Galiñanes Plaza, A. (2017). Effets du contexte sur l'appréciation d'un repas. Du laboratoire à la vie réelle. Benjamin Delessert Conference, « *La table, entre santé et art culinaire* », June 21st 2017, Paris, France
- Galiñanes Plaza, A., Saulais L., Delarue J. (2017). Towards a better integration of contextual factors in the assessment of food choice. ", *International Research Symposium "Food Choice Environments to promote healthy and sustainable eating behaviours"*, Institut Paul Bocuse, February 2-3, 2017, Ecully, France.

DETAILS

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MY PROFILE

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Career

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