
Audrey Cosson

Researcher in Nutrition

Details

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Discipline(s)

Nutrition, Sciences des aliments, Evaluation sensorielle

Activities / CV

ACTIVITES

Audrey Cosson has a PhD in Food Engineering from the University of Paris-Saclay. After studies combining food science and sensory science, she joined the Institut Lyfe Research Centre at the end of 2021.

Audrey Cosson is a researcher on the Nutrition team. She is interested in research projects in the area of Food Science , at the crossroads of scientific research and culinary arts (food formulation, integration of ingredients in the food matrix and their impact on sensory appreciation/evaluation, sensory engineering). In particular, she is interested in issues related to the sustainability of food, especially plant-based products, as well as the diet of the elderly, combining sensory pleasure and nutritional needs.

BACKGROUND

- 2021 to present : Researcher in Food Science and Sensory Evaluation, Research Centre of the Institute Lyfe
- 2021: Lecturer, AgroParisTech, France
- 2021: PhD in Food Engineering, Paris-Saclay University, France
- 2018: Research Scientist, Roquette Frère, France
- 2017: Diploma in Agri-Food Engineering (equivalent Master 2), AgroParisTech, France

TEACHING

- 2021 to present: Lecturer, Institut Lyfe : Food Science
- 2021: Lecturer, AgroParisTech : Food and bioproducts Science
- 2019-2020: Contractual lecturer, AgroParisTech : Sensory Analysis, Statistical Analysis

Additional information

KEYWORDS

Formulation, Perceptions, Sensory engineering, Consumers, Plant proteins

PUBLICATIONS

-Cosson A, Meudec E, Ginies C, Dane A, Lieben P, Descamps N, Cheynier V, Saint-Eve A, Souchon I, Identification and quantification of key phytochemicals in peas - Linking compounds with sensory attributes, Food Chemistry, 2022,

385, 132615. [doi: 10.1016/j.foodchem.2022.132615](https://doi.org/10.1016/j.foodchem.2022.132615)

- Cosson A., Oliveira Correia L., Descamps N., Saint-Eve A., Souchon I (2022). Identification and characterization of the main peptides in pea protein isolates using ultra high-performance liquid chromatography coupled with mass spectrometry and bioinformatics tools. Food Chemistry, 367, 130747. doi.org/10.1016/j.foodchem.2021.130747.

- Cosson A., Blumenthal D., Descamps N., Souchon I, Saint-Eve A. (2021). Using a mixture design and fraction-based formulation to better understand perceptions of plant-protein-based solutions. Food Research International, 110151. doi.org/10.1016/j.foodres.2021.110151

- Cosson, A., Souchon, I., Richard, J., Descamps, N., & Saint-Eve, A. (2020). Using multiple sensory profiling methods to gain insight into temporal perceptions of pea protein-based formulated foods. Foods, 9(8), 969. doi.org/10.3390/foods9080969

- Cosson, A., Delarue, J., Mabile, A.-C., Druon, A., Descamps, N., Roturier, J.-M., Souchon, I., & Saint-Eve, A. (2020). Block protocol for conventional profiling to sensory characterize plant protein isolates. Food Quality and Preference, 83, 103927. doi.org/10.1016/j.foodqual.2020.103927

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