# Audrey Cosson

Researcher in Nutrition

## 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 a cursus combining food science and sensory science, she joined the Institut Paul Bocuse Research Centre at the end of 2021.

Audrey Cosson is a researcher in the Nutrition team. She is interested in research projects in the Food Science area, 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 Paul Bocuse
- 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 Paul Bocuse : 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

- 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., Mabille, 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

**DETAILS**

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**Monitoring Molecules in Neuroscience - The 18th International Conference**

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## Career

> PhD CIFRE-Cognitive Science
> International FoodService Project Manager
> Health and Nutrition Research Scientist
> User Experience Project Manager