

Short presentation 1 - October 1 (18h00 – 18h50)

Eduardo Dellacassa

Mandelate pathway in benzenoids biosynthesis increase sensorial complexity of wines produced using *Hanseniaspora vineae*

Maria Moya-Leon

Unrevealing the biosynthesis of esters in the Chilean papaya fruit: Participation of alcohol acyltransferases

Niina Kelanne

Impact of *Saccharomyces* and non-*Saccharomyces* yeasts on the volatile compounds of Finnish black currants

Graham Eyres

Impact of sourdough culture on the volatile compounds present in sourdough bread

Short presentation 2 - October 2 (15h00 – 16h00)

Gary Reinceccius

Flavoring high protein foods

Mingquan Huang

Characterization of key aroma compounds in Huangjiu from northern China by application of aroma extract dilution analysis, quantitative measurements, aroma recombination, and omission/addition experiments

Monica Quintero

Chemical markers for the sensory shelf life of coffee extract concentrates

Marianela Inga

Identification of *aroma-active* volatile compounds in *Pouteria lucuma* fruit

Jia Li

Flavor analysis of Chinese tea

Short presentation 3 - Octubre 3 (12h00 – 13h00)

Mpho Mafata

Strategies for data visualization: The case of Pivot©Profile and wine storage stability

Carolina Muñoz-González

Effect of oenological tannin extract concentration added to wine on the oral aroma release and on the dynamics of aroma perception

María Ángeles Pozo-Bayón

Impact of age and gender on aroma release after wine intake and its relationship with saliva composition

Kleopatra Chira

Use of oak wood during malolactic fermentation and ageing: impact on chardonnay wine character

Yamin Yu

Sensory Characterization of the Pungency of Chinese Liquor

Yingxia He

Evaluation of Trigeminal Burn in Chinese Liquor Applying Descriptive Analysis, Time-Intensity Analysis, and Temporal Dominance of Sensations Analysis

Short Presentation 4 - Octubre 4 (11h00 – 12h00)

Henryk Jelen

Vacuum assisted sorbent extraction for the analysis of isothiocyanates in Brassica vegetables

Xueli Pang

Identification of Predominant Contributors to Off-Odors in Thermally Processed Muskmelon Juice using Multidimensional Gas Chromatography Techniques and Compared Aroma Extract Dilution Analysis

Astrid Buica

Strategies for data fusion: Sensometric and chemometric perspectives

Thierry Thomas-Danguin

Can aroma compounds really improve the taste of sugar-reduced foods?

Ali Raza

Generation of beef like flavors from glutathione enriched yeast extract

Kejing An

Identification of key aroma compounds causing cooked off-flavor in heat-sterilized Lychee (*Litchi chinensis* Sonn.) juice by aroma reconstitution experiments and omission tests