



# The Science of Taste

An Interdisciplinary Symposium  
August 11-12, 2014

The Royal Danish Academy of Sciences and Letters  
The Danish Gastronomical Academy  
SmagForLivet  
Copenhagen • Denmark



## PRELIMINARY PROGRAM

### Monday, August 11

- 09.20                    Opening & Welcome (Ole G. Mouritsen)
- 09.30-10.00            **Gary K. Beauchamp**  
Monell Chemical Senses Center, Philadelphia, USA  
*Comparative biology of taste: Insights into mechanism and function*
- 10.05-10.35            **Russell Keast**  
Deakin University, Melbourne, VIC, Australia  
*Is fat the sixth taste quality? Evidence and implication*
- 10.40-11.15            Coffee and tea break
- 11.15-11.45            **Kumiko Ninomiya**  
Umami Information Center, Tokyo, Japan  
*Science of umami taste*
- 11.50-12.20            **Motonaka Kuroda**  
Ajinomoto Research Laboratories, Tokyo, Japan  
*Mechanism of the perception of "kokumi" substance and the sensory characteristics of kokumi peptide,  $\gamma$ -Glu-Val-Gly*
- 12.35-14.00            Lunch: traditional Danish *smørrebrød*
- 14.00-14.30            **Charles Spence**  
Crossmodal Research Laboratory, University of Oxford, UK  
*Sound bites: When and why what we hear changes what we taste*
- 14.35-15.45            **Nordic Food Lab Crew**  
Nordic Food Lab  
*Place-based taste: Geography as starting point for deliciousness*
- 15.45-16.10            Refreshments
- 16.10-17.00            **Koji Shimomura & Hiroya Kawasaki**  
Edition Koji Shimomura, Tokyo & Institute for Innovation, Ajinomoto Co., Inc., Japan  
*Temporal design of taste and flavor: Practical collaboration between chef and scientist*

## Tuesday, August 12

- 09.30-10.00 **John Prescott**  
TasteMatters Research, Australia  
*Taste matters: Why we like the foods we do*
- 10.05-10.35 **Susanne Højlund Pedersen**  
University of Aarhus, Denmark  
*Taste as a cultural activity*
- 10.40-11.10 Coffee and tea break
- 11.10-11.40 **Wolfgang Ahrens**  
BIPS – Institute for Epidemiology and Prevention Research, Bremen, Germany  
*Sensory taste preferences in primary school children across Europe—a population-based survey*
- 11.45-12.15 **Per Møller**  
Dept. of Food Science, University of Copenhagen, Denmark  
*Taste and appetite*
- 12.20-14.00 Lunch presented by Nordic Food Lab
- 14.05-14.35 **Takashi Sasano**  
Tohoku University Graduate School of Dentistry, Japan  
*The important role of umami taste in oral and overall health*
- 14.40-15.10 **Ana San Gabriel**  
Umami Information Center, Tokyo, Japan  
*Taste receptors in the gastro-intestinal system*
- 15.15-15.45 Refreshments
- 15.45-16.15 **Gordon Shepherd**  
Department of Neurobiology, Yale University Medical School, USA  
*Neurogastronomy*
- 16.20-16.50 **Morten Kringelbach**  
University of Aarhus, Denmark, and University of Oxford, UK  
*Brain mechanisms underlying the pleasure of food*
- 16.55 Closing remarks (Ole G. Mouritsen)

