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, γ-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
14.35-15.05 Nordic Food Lab Crew
Nordic Food Lab
Place-based taste: Geography as starting point for deliciousness
15.10-16.30 Refreshments
16.30-17.15 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)