



SPISE2014
Ho Chi Minh City, July 25-27, 2014



SPISE2014 SYMPOSIUM TENTATIVE PROGRAM

25 JULY 2014

- 16:00 Registration
17:00 Opening speech. A general review of SPISE symposium-*Dzung Hoang Nguyen*
17:30 Presentation of Learning Tables-*Sylvie Chollet*
18:00 *Welcome reception*

26 JULY 2014

Chairpersons: *Dominique Valentin and Jae-Hee Hong*

8:00 Keynote speaker 1 (Prof. Kwang-Ok Kim),

For the accuracy of the study, how should we control sample preparation and presentation procedures?

9:00 Oral session 1: Sensory evaluation in Quality Control

9:00 Improving quality products with intrinsically hedonic measures...and statistics
Sébastien Lê, Agrocampus-Ouest, France.

9:30 Accelerated vs. real time modeling for shelf life: an example with fortified blended foods, **Uyên Phan**, Kansas State University, USA.

9:50 Application of quality index method for freshness evaluation of chilled-stored farmed cobia (*rachycentron canadum*) portions, **Nga Tuyet Thi Mai**, Nha Trang University, Vietnam.

10:10 *Coffee break*

10:40 Assessing sensory quality using Holos, an environment for holistic methods.
Tâm Minh Lê, Agrocampus-Ouest, France.

11:10 Detection of alternation in virgin coconut oil by the Near Infrared Spectroscopy, color measurement and sensory analysis, **Rianwilairat Ruechai**, Kasetsart University, Thailand.

11:30 Poster presentation 1

12:20 *Lunch*



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Chairpersons: *Sébastien Lê and Parinda Penroj*

14:00 Oral session 2: Sensory evaluation in product development

- 14:00 Quantitative descriptive analysis of sambal terasi, the chili base sauce added with terasi (seafood fermented paste from Indonesia) in relation to its free amino acids profile, **Mery Tambaria Damanik Ambarita**, Ghent University, Belgium.
- 14:20 Role of sensory evaluation in quality control, **Dung Quoc Nguyen**, Ho Chi Minh City University of Technical Education (HCMUTE), Vietnam.
- 14:40 Poster presentation 2
- 15:30 *Coffee break*
- 16:20 Cross-cultural differences in consumer quality perception of rice, **Dominique Valentin**, Agrosup Dijon, France.
- 18:00 *Gala dinner*

27 JULY 2014

Chairpersons: *Herve Adbi and Kadri Koppel*

9:00 Keynote speaker 2 (Dr. Tuu Huy HO)

Exploring factors affecting Vietnamese food/fish consumers' attitudes/satisfaction and consumption behaviors/loyalty.

10:00 Oral session 3: Fundamentals of sensory perception

- 10:00 Understanding Vietnamese consumer's food choice: an approach from food neophobia and food involvement, **Thanh Ba Nguyen**, Industrial of University of Ho Chi Minh City (IUH), Vietnam.
- 10:20 Power comparison between triangle test and tetrad test applied to the spirit, **Phong Quang Nguyen**, Ho Chi Minh City University of Technology (HCMUT), Vietnam.
- 10:40 *Coffee break*
- 11:00 Comparison of conventional and rapid sensory descriptive analysis of fried chili paste, **Phurit Ngoenchai**, Kasetsart University, Thailand.
- 11:20 Poster presentation 3
- 12:10 *Lunch*

Chairpersons: *Luu Dzuan and Thongchai Suwonsichon*

- 14:00 Asean Community 2015: Challenges and chances for the Asean Sensory Network, **Tu Duyen Ha**, Ministry of Science & Technology (MoST), Vietnam.
- 14:30 Learning Tables
- 16:30 **Best poster award, closing ceremony, announcement of SPISE2016.**



SPISE2014 SYMPOSIUM PROGRAM - POSTER SESSION

26 JULY 2014

11:30-12h30 Poster session 1

No	Poster title	Authors
P4	Effect of low glycemic index (GI) sweeteners on sensory characteristic of coconut milk ice cream	Fuangpaiboon, N. and Kijroongrojana, K.*
P8	Comparison ranking test and electronic nose for discriminating freshness of virgin coconut oil	Aimkaew, M. and Suwonsichon, T.*
P9	Application of electronic nose based chromatograph and descriptive sensory analysis for categorization of processed commercial coconut milk products	Wattanapahu,S.* and Suwonsichon, T.
P21	The temporal profile of some sweeteners by thai panelists	Krodchakorn Nilsarta,,Suched Samuahasaneetooa,.* and Parinda Penroja,
P24	Sustainability labels: a key component of the food quality? Impact of food-processing information on the appreciation of toast bread	Desmas, M. * and Chollet S.
P25	Sensory characteristics, color and 1-deoxynojirimycin of mulberry leaf tea during storage in different packaging	*Harnnurak, A. and Riebroy, S.
P26	Effect of sensory attribute on drinking yoghurt in viewing of Thai consumer	Tipparat Tusananukulkit , Parinda Penroj*,and Suched Samoohasaneeto
P29	Sensory evaluation as a tool in assessing the quality of new fermented products	Manhal Yousseef, Samuel Lubbers, Florence Husson and Dominique Valentin
P27	Sensory quality indices and consumer acceptability of functional soft-drink from Thai berries (<i>Antidesma thwaitesatum</i> muell arq.) during storage conditions	Sae-Eew, A.* and Musika, J.



SPISE2014 SYMPOSIUM PROGRAM - POSTER SESSION

26 JULY 2014

14:00 Poster session 2

No	Poster title	Authors
P2	Potential use of pumpkin flour instead of wheat starch in a noodle product	Natcharee Jirukkakul*
P5	Sensory evaluation of glutinous and non-glutinous pigmented whole grain rice in Thailand	Juemanee, A. and Kijroongrojana, K.*
P6	Sensory characteristics of flavourant extracted from pacific white shrimp head	Sukkwai, S. and Kijroongrojana, K.*
P10	Cross-cultural comparison of consumer perception of nuttiness in commercial soymilk	J.M. Ko, S.H. Hwang, S.H. Park and J.H. Hong*
P15	Preference mapping from the combination of customer liking and quantitative descriptive analysis on sensory quality of soymilk products	Duong, T.P.L*, Phan, T. B. T and Ha, T. T
P19	Optimization of HS-SPME for key aroma compounds analysis of Thai aromatic coconut juice using gas chromatography-olfactometry (GC-O) and gas chromatography-mass spectrometer (GC-MS)	Surada Dithboonyarath , Suched Samuhasaneetoo*, Parinda Penroj and Arunsri Leejeerajumneun
P23	Aroma key compounds of Thai lime essential oil	Santi Chantanakitwanita , Suched Samuhasaneetoo Parinda Penroj and Arunsri Leejeerajumneun
P32	Descriptive analysis and preference mapping of osmotically dehydrated papaya	Rongtong, B. and Suwonsichon, T.*
P33	Hedonic sensory evaluation and sensorial description on sambal terasi, the chili base sauce added with terasi (seafood fermented paste from Indonesia)	M.T.D Ambarita*, B. De Meulenaer
P1	Comparison of different vegetable oil usage as an ingredient for each mayonnaise recipe on quality and consumer acceptance	Khajareern, K*



SPISE2014 SYMPOSIUM PROGRAM - POSTER SESSION
27 JULY 2014

10:00 Poster session 3

No	Poster title	Authors
P3	Effects of freezing pomegranate juice on flavor of sorbet	Anderson, E. , Koppel, K.,* and Chambers IV, E.
P7	Consumer acceptability of partial substitution of wheat flour with the glutinous puffed rice, khao mao, flour on muffin	Suwanpanich, P., Wanvijitkul, V. and Suwonsichon, T. *
P11	Comparison of consumer preferences on dog food products between Thailand and Singapore using choice-based conjoint analysis	Phaosathienpan S.*, Leong J. and Tengpongsathon K.
P24	The effect of information and a carrier on acceptability and perceived saltiness intensity of fried pork cutlet sauce	M.J. Kim, J.H. Hong*
P14	Effects of miracle fruit juice on the changes in basic tastes recognition threshold and the sensory quality of orange juice	Duong, T.P.L*, Nguyen T. T. T. and Phan, T. B. T
P16	Sensory characteristics and cross-cultural acceptability of different types of hot sauce	Bae, S. J. , Choi, J. H. , Lee, S. M., Chung, S. J. , Nielsen, B. , Ishii, R. , O'Mahony, M. and Kim, K. O. *
P17	Cross-cultural comparison in reasons for liking and disliking of different types of hot sauce using CATA	Bae, S. J. , Choi, J. H. , Lee, S. M. , Chung, S. J. , Nielsen, B. , Ishii, R. , O'Mahony, M. and Kim, K. O. *
P18	Power comparison between triangle test and tetrad test applied to the astringency of green tea	Madec L. *, Guéguen M., Nguyen, Q.P., Tran, T.H.C., Pham, T.Q. and Nguyen, H.D.
P20	Effect of droplet size of emulsion of o/w (oil in water emulsion) on temporal flavour released of butyl butyrate	Ketsara Phadungrerk, Manee Bunyarit, Suched Samuhasaneetoo* and Parinda Penroj
P31	Saltiness has been recovered, but do consumers still like the product?	Lee, C.L. , Lee, S.M. , Kim, S.E. and Kim, K.O.*