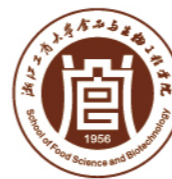
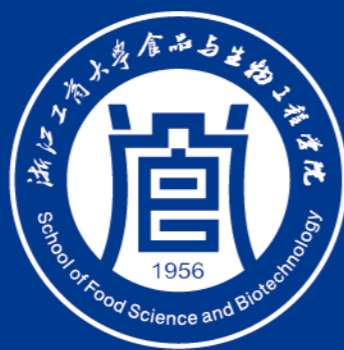




INTERNATIONAL UNIVERSITY CONSORTIUM  
FOOD SCIENCE AND NUTRITION  
食品科学与营养国际大学联盟



# 浙江-英国食品感官科学联合实验室 国际学术报告会

Inaugural Symposium of the Zhejiang-UK  
Joint Research Laboratory of Food Sensory Science



## 会议指南

Conference Guide

主办单位：浙江工商大学  
Organizer: School of Food Science and Biotechnology,  
Zhejiang Gongshang University

承办单位：国际食品科学与营养国际大学联盟  
Host: International University Consortium  
of Food Science and Nutrition

2023年5月10日  
Wednesday, 10<sup>th</sup> May 2023

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## Part One: School Overview



### 1. Zhejiang-UK Joint Research Laboratory of Food Sensory Science.

Zhejiang-UK Joint Research Laboratory of Food Sensory Science is established in response to growing interests and needs of food industry and consumers on the knowledge and skills on eating and sensory perception. The joint research laboratory is under the leadership of Prof. Jianshe Chen at Zhejiang Gongshang University and Prof. Louise Dye at University of Leeds. The joint research laboratory adopts integrated approaches to eating and sensory perception problems. The laboratory has established expertise and facilities in food physics, oral physiology, and sensory psychology and applies multiple experimental techniques and methods to reveal the controlling dynamics of food oral breakdown and the governing principles of sensory perception to apply scientific understandings for technological advances of industrial food processing as well as the well-being of general public, in particular those disadvantaged populations (e.g. elderly, dysphagia patients, infants, etc). The joint research team currently has six professors, two associate professors, two lectures, one technician, and a number of PhD and MSc students. The joint research laboratory aims to make healthy food tastier and tasty food healthier.



## 2. School of Food Science and Biotechnology, Zhejiang Gongshang University, China

Zhejiang Gongshang University is a leading and fast growing university, located in the city of Hangzhou in the east coast of China. The university has two major campuses: Jiaogong campus in city centre and a modern Xiasha campus next to Qiantang River. The university is one of the earliest established higher education institutions in modern China and is a major higher education provider in the region. The university has altogether 23 colleges and schools and offers degree courses across academic disciplines of social science, natural sciences and engineering.

The School of Food Science and Biotechnology at Zhejiang Gongshang University (Xiasha campus) is highly regarded in the country for its leading researches and high standard student training. The school has 144 academic and supporting staff, including 35 professors and 43 associate professors. Over 1,300 fulltime students are currently studying degree courses at undergraduate and post-graduate levels.

The School has a number of well-established research teams and groups led by well-known professors and senior researchers, conducting leading researches in some major areas of food science and bioengineering. Main objectives of our research are to address fundamental issues of food and nutrition concerned by both consumers and government and to apply latest research findings to solve challenges faced by the food industry. The School has recently been assessed by the government as strategic importance to social and economic development. A major governmental funding has been awarded for a significant expansion of its research capacity.



## 3. School of Food Science & Nutrition, University of Leeds, UK

The School of Food Science and Nutrition at University of Leeds is ranked 1<sup>st</sup> in the 'Guardian University Guide', 3<sup>rd</sup> in the 'Complete University Guide' and 4<sup>th</sup> in the 'Times Good University Guide', in this subject area. A first-class study experience is provided in the school based on leading research, close links with industry and supportive teaching staff. The School itself is proud of its outstanding facilities, excellent teaching and exceptional student support, along with an opportunity to broaden the horizons of its students. Students always describes the School as friendly with relaxed atmosphere, and the real sense of community.

Undergraduate courses provided by the School are multidisciplinary, focusing on understanding the science underpinning the behaviour of food along the supply chain, and the effects of foods and diet on health. Three kinds of research degrees are offered for postgraduate students, including PhD, MPhil and MSc by Research. In the 2014 REF (Research Excellence Framework) the impact of Food Science research at Leeds was highly ranked, with all work being rated as internationally excellent or leading. The School maintains a strong research culture based on the application of fundamental scientific principles to addressing issues of food quality of ongoing concern to consumers, government and industry.

The University of Leeds has consistently been ranked within the top 5 in the United Kingdom for the number of applications received from 2006 till present. Leeds is ranked as the 32<sup>nd</sup> best in Europe and globally ranked 87<sup>th</sup> in the 2015 QS World University Rankings; 10<sup>th</sup> in the UK for research power in the 2014 Research Excellence Framework, and 10<sup>th</sup> most targeted British university by the UK's top graduate employers.



#### 4. School of Psychology, University of Leeds, UK

The School of Psychology at University of Leeds is a dynamic, research-based learning environment marked by excellence, innovation and partnership. The school produces outstanding research, from fundamental science through to applied work with real-world-impact. This research is centred around four Research Themes: Health, Wellbeing, and Healthcare Services; Childhood, Adolescence, and Ageing; Appetite, Nutrition, and Obesity; Cognition, Perception, and Action. The school provides vibrant and proactive learning community dedicated to making a contribution to society. They translate world leading research into real world impact which has resulted in innovative solutions positively impacting those around us.

### Part Two: Conference Schedule

Time	2:00 pm Beijing Time (7:00 am UK time)		
2:00 pm	<b>Opening</b> Prof. Jianshe Chen, Director of the joint laboratory		
2:05 pm	<b>Welcome speech</b> Zhejiang Gongshang University		
2:15 pm	<b>Congratulation speech</b> Prof. Alan Mackie, Head of Food Science and Nutrition, University of Leeds		
2:25 pm	<b>Reveal of the plate of the joint laboratory</b>		
2:30 pm	<b>Symposium</b> Chaired by Prof. Mike Morgan, University of Leeds, UK		
	Speaker	Affiliation	Presentation
2:30 pm	Prof. Graham Eyres	Otago University, New Zealand	Dynamic flavour release during consumption and sensory perception
3:00 pm	Prof. Carolyn Ross	Washington State University, USA	Eating behaviours in children with developmental delays
3:30 pm	Prof. Ilija Djekic	University of Belgrade, Serbia	Role of food oral processing in performing in vitro digestion studies
4:00 pm	Prof. Anwesha Sarkar	University of Leeds, UK	Multiscale tribology of soft materials: Case studies on plant proteins and chocolate
4:30 pm	Prof. Paula Verela	Nofima, Norway	Sensory perception and its implications for consumers preferences
5:00 pm	Prof. Louise Dye	University of Leeds, UK	Diet and Cognitive Decline
5:30 pm	<b>Closing remarks</b> Prof. Mike Morgan, University of Leeds, UK		
5:40 pm	<b>End of the symposium</b>		

## Part Three: Introduction to Experts and Abstracts



**Professor Mike Morgan**  
School of Food Science & Nutrition, University of Leeds

### Research Highlights

Professor Morgan was a professor of Food Biochemistry in School of Food Science & Nutrition, University of Leeds, between 1999 and 2017, during which he was appointed as the Head of the School between 2007 and 2017. In 2016, Professor Morgan was appointed as a visiting professor in School of Food Science and Biotechnology, Zhejiang Gongshang University.

During his research career, professor Morgan pioneered the extension of food science research to include human studies, and developed the 1st immunochemical method for a trace analyte (aflatoxin B1) (given Official First Action Status by the AOAC International, USA). He also published the 1st recombinant antibody-based method validated for an agri-food application and developed what is still regarded as the best available method for detection of peanut protein; he also characterised the key sesame allergens for the 1st time in academic community along with his internationally-recognised research group. Professor Morgan became only the 3rd person in 30 years at Norwich to achieve the status of Individual Merit Promotion for research activity; he had supervised about 30 PhD students to graduation and had involved in 7 multi-national EU-funded research projects, with over 150 peer-reviewed original research papers.



**A/Prof. Graham Eyres**  
Otago University, New Zealand

A/Prof Graham Eyres completed a PhD in Food Science at the University of Otago (2007) on the identification of aroma-active compounds in hop essential oils. He then worked in the Sensory and Consumer Science research group at CSIRO in Australia from 2008-2013 investigating the release of aroma volatiles during consumption using proton transfer reaction mass spectrometry (PTR-MS), and the impact on sensory perception of flavour. Since 2013, Graham took up an academic position in the Department of Food Science at the University of Otago, where he teaches and researches advances methods of volatile analysis, food chemistry, flavour science, sensory perception and fermentation. Graham's core research expertise is in the identification of volatile compounds in complex samples using advanced analytical techniques. This expertise is applied to (1) understand the impact of food processing on food quality, (2) understand the impact of food composition and structure on flavour release during consumption and sensory perception, and (3) for analysis of volatile compounds in exhaled breath as a non-invasive measure of metabolism and health status. A/Prof Eyres is the author of 65 peer reviewed papers, book chapters and conference proceedings.

### Dynamic flavour release during consumption and sensory perception

Graham Eyres

Department of Food Science, University of Otago

Perception of flavour during eating has a temporal dimension, changing throughout the dynamic eating process. This temporal flavour perception is related to the breakdown of food during mastication and the dynamic release of taste and aroma compounds. Variation in the composition and structure of the food matrix may impact on the rate of oral breakdown and flavour release, and result in differences in time-intensity flavour perception. This ultimately has implications for consumer acceptance and the success of food products in the marketplace.

This presentation will discuss the factors that influence dynamic flavour release, including food composition and structure and the phenomena of partitioning and mass transport. The current state of the art for the measurement of flavour release and time-intensity sensory perception will also be discussed as well as ongoing challenges.



**Prof. Carolyn Ross, School of Food Science,  
Washington State University, Pullman, WA.**

Carolyn Ross is a Professor in the School of Food Science at Washington State University (WSU), Affiliate Professor in the WSU School of Medicine, and Director of the WSU Sensory Science Center. Since starting at WSU in 2004, Dr. Ross has established her lab and the WSU Sensory Science Center as a center for graduate student training in the areas of sensory science and analytical chemistry. Specifically, the overall objectives of Dr. Ross' research and graduate education program are to understand the theoretical basis underpinning the sensory perception of foods and wines and correlate these attributes with quantifiable characteristics. Dr. Ross has also expanded her research to explore food texture perception in children. She has published over 130 research articles and presented at national and international conferences. Dr. Ross has three-times been awarded the Institute of Food Technologists Tanner Award for most-cited article in the Journal of Food Science (sensory and food quality section). Dr. Ross was also recently awarded the WSU Faculty Excellence Award for Instruction and is currently a Fulbright-Australia Scholar at Deakin University in Melbourne (2023).

### **Eating behaviours in children with developmental delays**

Prof. Carolyn Ross

School of Food Science, Washington State University, Pullman, WA

Children reject foods for many reasons, and the sensory aspects of food, specifically food texture, may explain why some foods are rejected. Developing new products for children is a challenging task for numerous reasons as the goal is to develop a product that is safe, nutritious, and desirable to both the parent and the child. Understanding the child's interaction with the food and acceptance of the food is also challenging, particularly in vulnerable groups such as children with Down syndrome (DS). To start to address food texture challenges early in life, the aim of this research was to understand mealtime behaviours and identify preferred sensory properties of children with DS. Children (ages 11 to 58 months) with DS (n=111) and without DS; n=107) participated in a home use test evaluating snack products. Parents recorded their children's reactions to each food product; a panel of trained coders coded videos for mealtime behaviours. Children were also identified as food texture sensitive (TS) or non-texture sensitive (NTS). All food properties, including flavour, taste, product shape and size, as well as texture, were considered as predictors of child mealtime behaviours and overall disposition. Results showed that age, TS, the presence of a DS diagnosis and the TS\*DS interaction influenced the child's behaviours to the food products. Children with DS ate significantly less than typically developing children. While children with DS/TS had a higher disposition for the dissolvable texture, along with products that were salty and cheesy, children with DS/NTS had a greater tolerance for more textures in general, including crunchy and grainy. When examining the specific sensory modality, texture had largest influence on overall disposition in both young and older children. Coughing/choking/gagging and overstuffing the mouth, generally regarding as challenging eating behaviours, were most influenced by product texture and size. This research used mealtime behaviours in children with DS to identify food product characteristics that should be considered in developing an acceptable and innovative food product for this population. This research will be extended to develop acceptable and innovative food products for children with DS/TS.



**Dr Ilija Djekic | Full Professor  
Department of Food Safety and Quality Management  
Faculty of Agriculture | University of Belgrade**

Dr Ilija Djekic is a full professor and head of Department of food safety and quality management, Faculty of Agriculture – University of Belgrade. His teaching portfolio covers quality and environmental topics in food science. He lectures various courses at all three levels of studies. To-date he lectured to over 1,200 students and supervised over 75 PhD, master's and bachelor's theses. During his research and scientific consulting activities he participated in 12 international projects, six national projects and one French national project and his contracted research was performed in more than 100 food companies. His scientific portfolio is deployed to evaluating food industry performance by using existing and / or developing new diagnostic models and tools for analyzing food quality / food safety / sustainability performance at product, process and company level and identifying improvement possibilities throughout the food supply chain. Ilija Djekic has (co-)authored more than 250 full papers out of which (145+) in journals included in the © ISI Web of Knowledge as well as ten chapters and five books. He has international experience in over ten countries and serves as an Editor in different peer reviewed journals. He appeared on the Stanford list of top 2% scientists in the world for 2021.

### **ROLE OF FOOD ORAL PROCESSING IN PERFORMING *IN VITRO* DIGESTION STUDIES**

Prof. Ilija Djekic

Department of Food Safety and Quality Management Faculty of Agriculture, University of Belgrade

Various consensus reports have been published outlining three main phases that occur in all *in vitro* digestion studies: oral phase, gastric phase and intestinal phase. Within the oral phase, mastication process is simulated by mincing semi-solid and solid food joint with adding various artificial saliva solutions. Opposed to this, food oral processing in its "from first bite to swallowing" studies have developed two very useful methods that are associated with analyzing bolus performance prior to swallowing – particle size distribution and saliva incorporation. Results from various food oral processing studies associated with meat (wild boar and pork) as well as vegetables (celeriac, potato, eggplant, zucchini) prepared with different culinary methods show large differences in particle size distribution and saliva incorporation in-between types of food but also in-between human subjects that serve as panelists. To improve *in vitro* digestion studies, food oral processing results have to be used as inputs in pre-defining characteristics of the oral phase, specifically the mincing process and quantity of artificial saliva added.



**Prof. Anwesh Sarkar**  
University of Leeds, UK

Prof. Anwesh Sarkar is a full Professor of Colloids and Surfaces at the University of Leeds, UK. She also serves as the Director of Research and Innovation for the School of Food Science and Nutrition and Management Board Member of the Bragg Centre for Materials Research at the University of Leeds. Prof. Sarkar received her PhD from Massey University, New Zealand in 2010 and worked in Nestle Research Centre and Nestle Global Headquarters in Switzerland before establishing her independent group at Leeds in 2014. Sarkar's group focuses on multi-scale understanding of dynamics of food colloidal structure and other orally ingested soft materials during oral processing to pave the way for design of advanced functional materials in food, healthcare, biomedical and allied soft matter sectors. To date, Prof. Sarkar has published more than 100 international research articles and 10 edited book chapters and is the inventor of 7 world-wide patents. Prof. Sarkar has been the recipient of several awards and honorary fellowships, including Leeds Women of Achievement Award (2021), Royal Society of Chemistry (RSC) Food Junior medal (2019), ERC Starting Grant (2017). She serves as an Editorial Board Member of journals Food Hydrocolloids, Food Hydrocolloids for Health, Food Structure, Biotribology, Journal of Texture Studies, Sustainable Food Proteins and Tribology Letters. She is a regular keynote speaker in major national and international conferences. <https://sarkar.leeds.ac.uk/>

### Multiscale tribology of soft materials: Case studies on plant proteins and chocolate

Prof. Anwesh Sarkar

Food Colloids and Bioprocessing Group, School of Food Science and Nutrition, University of Leeds, Leeds, LS2 9JT, United Kingdom

Oral tribology at multiple length scales<sup>1-3</sup> is emerging as a new frontier in food science to quantify friction and lubrication of food-saliva mixtures in the oral surfaces and is providing fundamental insights into the physics of sensory perception<sup>4</sup>. Although biopolymers in general have attracted significant research attention for tribological analysis, systematic tribological characterisation of plant proteins is fairly limited in literature to date. In this talk I will discuss a case study on macroscale<sup>5,6</sup> and nanoscale<sup>7,8</sup> tribological performance of a range of plant and dairy proteins and explain those performance using a combination of novel 3D soft tribo-surfaces<sup>9</sup> and soft nanotribological contacts<sup>7</sup> (ranging from 150 kPa to 2 MPa) using elastomeric colloidal probes in an atomic force microscopy set-up. Unlike single asperity models, such as JKR, friction on protein-coated surfaces can be described with macroscale models, with protein affinity followed by hydration towards the surface playing a major impact on resulting friction. Proteins with high surface affinity, such as potato protein, pea protein have better lubricating performance than lupine at the nanoscale<sup>9</sup> whilst pea protein has the highest friction in the macroscale<sup>5</sup>. Other minor factors that drive lubrication are surface interactions between sliding bodies, especially at low load, whilst jamming of the contact area caused by larger protein aggregates increases friction. In addition to these case studies, recent research on understanding chocolate mouthfeel using tribology<sup>10</sup> using single papillae to tongue scale will be elaborated.

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### Acknowledgements

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**Prof. Paula Varela**  
Nofima, Norway

Professor Paula Varela is Food Engineer from Universidad de la República (Uruguay) and has a PhD from the Universidad Polit écnica de Valencia (Spain). She is Senior Researcher in Sensory and Consumer Sciences at Nofima in Norway and Professor at the Norwegian University of Life Sciences. She has authored more than 150 scientific articles, various book chapters and numerous presentations in conferences; she has co-authored four books on methodological aspects of consumer research and has been ranked among the top 2% most cited researchers in the Food Science area, by Stanford University. Paula is the current Chair of the European Sensory Science Society, E3S (2021-2023). Her current areas of interest include methodological aspects of research with special populations (children, elderly, food sub-cultures) at the light of societal issues related to food behaviour, and how to support consumers' transition to healthier and more sustainable diets. Prof. Varela leads the EU projects Edulia, looking into bringing down barriers to children healthy eating and EAT4AGE, Palatable, nutritious and digestible foods for prevention of undernutrition in active aging. She is also part of the InnoFoodAfrica project, supporting the training of African researchers in Sensory and Consumer Science.

### Sensory perception and its implications for consumers preferences

Prof. Paula Varela

Nofima and Norwegian University of life Sciences, Norway

Undernutrition among older adults is a multifaceted challenge where the palatability, availability and cost of food intersect with metabolic effects and health outcomes. The research partners representing six different countries in EAT4AGE will focus on some of the most important age-related changes that should be overcome to prevent undernutrition and avoid impaired muscle function; i.e. decline in digestive functions, oral processing, sensory perception and appetite. EAT4AGE will investigate how food reformulation can be used to combat undernutrition and improve the health of older people. The project will specifically address the choice of protein source and type of processing in developing innovative nutrient-dense foods with improved acceptability, as protein source may affect digestibility in older adults as well as appetite and satiety. Initial screening will result in formulation of innovative energy- and nutrient-dense food prototypes based on cereals, dairy and meat. Palatability, and appetite/satiety of nutritionally enhanced innovative products will be tested in older adults in all countries with culturally relevant food prototypes. *In-vitro* testing of selected prototypes for textural properties will be performed to develop a textural ingredient toolbox for developing innovative food products for older adults. The digestive processes change with increased age, thus, food prototypes will be tested using a semi-dynamic in vitro digestion model. This will provide new knowledge for older adults, that will be disseminated with the INFOGEST network as discussion partner and dissemination platform. Selected food prototypes will also be tested for anabolic response in skeletal muscle among older adults. This will provide further knowledge on how the different protein sources in the selected food prototypes are processed in older adults.



Prof. Louise Dye  
University of Leeds, UK

Louise was awarded a PhD from the University of Leeds in 1989. Her Royal Society postdoctoral fellowship took her to the Ruhr-University Bochum, Germany and she returned to Germany as a Marie Curie Professorial Fellow at the Friedrich Schiller University Jena in 2002. Louise is a Chartered Health Psychologist whose research focuses on the effects of nutrition (diet/food components) on cognitive function and decline, health and wellbeing. She was academic lead of the N8 Agrifood programme at University of Leeds and has developed a strong interest in how to encourage and sustain dietary behaviour change at individual, organisational and societal levels, linking to global issues of food production/supply, inequality and health in vulnerable populations e.g. children, ageing and food insecure people. Louise leads the Diet and Health priority area of the Global Food and Environment Institute at the University of Leeds. She chairs the BBSRC Strategic Advisory Panel for Biosciences for an Integrated Understanding of Health, served on the BBSRC Diet and Health Research Industry Club (DRINC) Steering Group and chaired the BBSRC Working Group on Neuroscience and Mental Health. Louise is past President of ILSI Europe and is current Co-Chair of ILSI Global. She is Associate Editor of Nutritional Neuroscience. She is leading a work package on increasing dietary fibre intake in low income consumers in the UKRI funded H3 project ([www.h3.ac.uk](http://www.h3.ac.uk)) and is co-Chair of the health and wellbeing pillar of the Leeds Food Strategy for Leeds City Council.

#### Diet and Cognitive Decline

Prof. Louise Dye

University of Leeds, UK

Many societies are facing an ageing population. The trajectory of cognitive decline is determined by a complex interplay of genetic and environmental factors, including diet, socioeconomic status, and education. is a modifiable environmental factor which could reduce the risk of age-related cognitive pathologies and help to preserve both physical and cognitive health. This presentation will review dietary patterns, nutrients and food ingredients that might benefit cognitive function in the short and long term and examine some of the underlying mechanisms by which diet could impact on the trajectory or cognitive decline. It may be important to initiate interventions to preserve cognitive health before cognitive decline has started and the importance of adequate nutrition in utero, during childhood and in mid-life as well as the avoidance of obesity and impaired glucose tolerance which could accelerate cognitive decline will be discussed.

## Part Four: Conference Participation Information

1.线下会议参与信息：食品学院257报告厅

2.线上会议参与信息：

请单击下方的链接以加入网络研讨会：

**Topic:** 浙江-英国食品感官科学实验室国际学术报告会

**Time:** 2023年5月10日 01:00 下午 北京，上海

**Join Zoom Meeting:**

<https://zoom.us/j/99543234952?pwd=ckoreVIKWkVHbW1Ha1EyNVhPZUhQZz09>

**Passcode:** 901857

