

Exploring the link between oral processing and the sensory perception of foods we consume, and how this is impacted by food ingredients and their interaction.

Food formulators are constantly challenged to formulate foods consumers love. The complex nature of foods presents a challenge in determining the role of specific ingredients in the food's overall sensory performance. In addition, our chewing behaviour impacts our sensory perception of the foods we consume. Designing food products with knowledge of sensory properties and oral processing will increase the consumer acceptance of foods.

This seminar will outline the multidimensional approach in understanding ingredient behaviour and its impact on consumer perception.

ABOUT THE SPEAKER

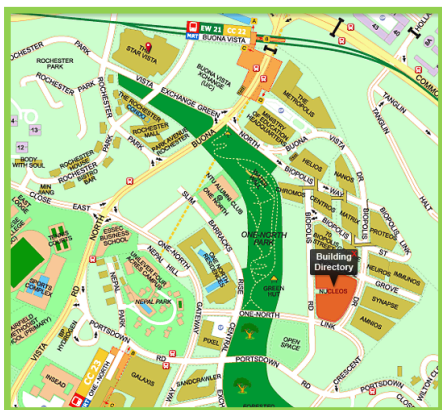
Layo Jegede

Senior Manager, Global Sensory



Layo Jegede has an established track record of consistently delivering strategic innovative products over the past 25 years, with a career spanning between Ingredion, Nestlé SA./Nestec SA. and the Campbell Soup Company.

In her current role at Ingredion, she leads the Sensory Global Expertise Team to provide direction to the Global Innovation team in the development innovative sensory methodologies and reinforcement of established sensory approaches, in delivering consumer preferred food solutions.



Map of Nucleos

The seminar is designed for professionals who are interested in behavioural measurements involving sensory and consumer testing.

- ✓ Sensory
- ✓ Marketing Research
- ✓ Consumer Insight
- ✓ Product R&D
- ✓ Other related domains

Date: 3 December 2015 (Thursday)

Time: 4pm - 5pm

Venue: Ingredion Singapore Pte Ltd
21 Biopolis Road, #05-21/27
Nucleos, Singapore 138567

For registration & enquires, please e-mail to:

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Closing date for registration:

27 November 2015
Limited to first 40 participants

Light refreshments will be provided



Ingredion.