3rd Flavors, Fragrances & Perception Symposium
Sponsored by
The Center for Sensory Sciences & Innovation
Trayes Hall, Douglass Student Center
Rutgers University, New Brunswick, New Jersey
December 7, 2015

8:15 Registration / Networking

9:05 Beverly Tepper, Director, and Jim Simon, Assoc Director, Center for Sensory Sciences & Innovation
Introduction to the Symposium

9:10 Bradley Hillman, Director of Research, NJ Agricultural Experiment Station, School of Environmental and Biological Sciences, Rutgers University
Welcoming Remarks

9:20 Cherise Kent, Director of Corporate Engagement, Office of Research & Economic Development, Rutgers University
Welcoming Remarks

9:30 Anandashankar Ray, Associate Professor of Entomology, University of California at Riverside
Keynote: Discovery of Odorants as Drugs for Control of Infectious and Neurological Diseases

10:20 Break / Posters

10:50 Gail Vance Civille, President, Sensory Spectrum Inc., New Providence, NJ
Product Design: The Role of Texture – Hints and Hazards

11:30 Pamela Dalton, Member Scientist, Monell Chemical Senses Center, Philadelphia, PA
There’s Something in the Air: Fragrance and the Respiratory Tract Response

12:10 Beverly Tepper, Director, Center for Sensory Sciences & Innovation
CSSI Updates

12:40 Lunch

1:20 Lou Cooperhouse, Director, Rutgers Food Innovation Center, Bridgeton, NJ
An International Model for Industry-University Cooperation

1:50 Elizabeth Baldwin, Research Leader, USDA-ARS Horticultural Research Laboratory
Chemical Drivers for Flavor Acceptance in Fresh and Processed Fruit and Impact of Citrus Greening or Hunaglongbing (HLB) Disease on Orange Juice Flavor
2:30  **Brief Break**

2:40  Beverly Tepper, Professor of Sensory Science/Nutrition, Rutgers University  
*A Role for the Salivary Proteome in the Perception of Bitterness and Astringency*

3:20  Thomas Gianfagna, Professor of Plant Biology and Pathology, Rutgers University  
*Use of Anti-microbial Essential Oils in Packaging for Disease Control*

4:00  **End of formal program/posters**