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- Visalli, M., Mahieu, B., Dubois, M. and Schlich, P. (2023). "Hedonic valence of descriptive sensory terms as an indirect measure of liking: A preliminary study with red wines." *Food Quality and Preference*. **108**: 104861.
- Visalli, M., Mahieu, B. and Schlich, P. (2023). "A dataset on concurrent and immediate retrospective measures of sensory perception and preferences of dark chocolates." *Data in Brief*. **49**: 109314.
- Visalli, M., Mahieu, B., Thomas, A. and Schlich, P. (2020). "Concurrent vs. retrospective temporal data collection: Attack-evolution-finish as a simplification of Temporal Dominance of Sensations?" *Food Quality and Preference*. **85**: 103956.
- Visalli, M., Mahieu, B., Thomas, A. and Schlich, P. (2020). "Automated sentiment analysis of Free-Comment: An indirect liking measurement?" *Food Quality and Preference*. **82**: 103888.
- Visalli, M., Schlich, P., Mahieu, B., Thomas, A., Weber, M. and Guichard, E. (2023). "First steps towards FAIRization of product-focused sensory data." *Food Quality and Preference*. **104**: 104765.
- Visalli, M., Wakihira, T. and Schlich, P. (2022). "Concurrent vs. immediate retrospective temporal sensory data collection: A case study on lemon-flavoured carbonated alcoholic drinks." *Food Quality and Preference*. **101**: 104629.
- Visalli, M., Wakihira, T. and Schlich, P. (2022). "A dataset on concurrent and immediate retrospective methods for measuring sensory perception and preferences of lemon-flavoured carbonated alcoholic drinks." *Data in Brief*. **43**: 108346.
- Visalli, M., Wakihira, T. and Schlich, P. (2023). "Corrigendum to "Concurrent vs immediate retrospective temporal sensory data collection: A case study on lemon-flavoured carbonated alcoholic drinks" [Food Qual. Pref. 101 (2022) 104629]." *Food Quality and Preference*. **103**: 104711.
- Wagner, S., Issanchou, S., Chabanet, C., Lange, C., Schaal, B. and Monnery-Patris, S. (2019). "Weanling infants prefer the odors of green vegetables, cheese and fish when their mothers consumed these foods during pregnancy and/or lactation." *Chemical Senses*. **44**: 257-265.
- Wakihira, T., Miyashita, S., Kobayashi, M., Uemura, K. and Schlich, P. (2020). "Temporal Dominance of Sensations paired with dynamic wanting in an ad libitum setting: A new method of sensory evaluation with consumers for a better understanding of beer drinkability." *Food Quality and Preference*. **86**: 103992.
- Wakihira, T., Visalli, M. and Schlich, P. (2023). "Temporal drivers of liking by period: A case study on lemon-flavored carbonated alcoholic drinks with consumers in natural settings." *Food Quality and Preference*. **106**: 104793.
- Wang, M., Septier, C., Brignot, H., Martin, C., Canon, F. and Feron, G. (2022). "Astringency sensitivity to tannic acid: effect of ageing and salivary flow." *Molecules*. **27**: 1617.

Weber, M., Buche, P., Ibanescu, L., Dervaux, S., Guillemin, H., Cufi, J., Visalli, M., Guichard, E. and Pénicaud, C. (2023). "PO2/TransformON, an ontology for data integration on food, feed, bioproducts and biowaste engineering." NPJ science of food. **7**: 47.

02-ACLN : Articles dans des revues avec comité de lecture non répertoriées par l'AERES ou dans des bases de données internationales (1)

Mezni, F., Martine, L., Khouja, M.L., Berdeaux, O. and Khaldi, A. (2020). "Identification and quantitation of tocopherols, carotenoids and triglycerides in edible *Pistacia lentiscus* oil from Tunisia." Journal of Materials and Environmental Sciences. **11**: 79-84.

03-ASCL : Articles dans des revues sans comité de lecture (3)

AY, J.-S., Marette, S., Martin, C. and Saïdi, M. (2020). "Les consommateurs face à l'évolution des Appellations d'Origine Contrôlée." INRAE Sciences sociales. **3**: 1-4.

Herbreteau, V., Barrier Guillot, B. and Schlich, P. (2019). "Enrichissement en fibres des produits céréaliers : aspect sensoriels. Projet Céréfibres [Fiber enrichment in cereal food products: sensory dimension. Céréfibres Project]." Innovations Agronomiques. **78**: 41-54.

Schlich, P. (2019). "Enrichissement en fibres des produits céréaliers : des améliorations possibles mais complexes." Industries des Céréales. **N° 213**: 36-39.

04-C-INV : Conférences données à l'invitation du comité d'organisation dans un congrès national ou international (4)

Deucher, Z., Andriot, I., Sémon, E., Cordelle, S., Schlich, P., Repoux, M., Roger, J.-M., Boulanger, R., Labouré, H. and Le Quéré, J.-L. (2019). Dark chocolates organoleptic differences: a PTR-ToF-MS success story. The 8th International Conference on Proton Transfer Reaction Mass Spectrometry and its Applications, Innsbruck (AUT), Innsbruck University Press.

Harel-Oger, M., Garric, G., Le Loir, Y., Soler, L.-G., Marette, S. and Martin, C. (2022). Des Fromages Modèles Innovants pour construire la qualité d'un aliment. Séminaire SYALSA : Systèmes alimentaires et santé humaine, Paris (FRA): 3 p.

Harel-Oger, M., Garric, G., Marette, S. and Martin, C. (2021). Qu'est-ce que l'Infrastructure de Recherche CALIS peut apporter à des projets de recherche pluridisciplinaire ? Exemple du projet FroM'Innov dans le MP SYALSA. Présentation Callis, Paris (FRA): 6 p.

Le Quéré, J.-L., Hélar, C., Labouré, H., Andriot, I., Cordelle, S. and Schlich, P. (2021). Nosespace PTR-MS analysis with simultaneous TDS or TCATA sensory evaluation: Release and perception of the aroma of dark chocolates differing in sensory properties. The American Chemical Society (ACS) annual meeting, (USA), online meeting: 1-2.

05-C-ACTI : Communications avec actes dans un congrès international (10)

Acar, N., Ajana, S., Berdeaux, O., Jacqmin-Gadda, H., Hejblum, B., He, Z., Grégoire, S., Cabaret, S., Martine, L., Merle, B.M.J., Bretillon, L. and Delcourt, C. (2019). Identification of a circulating biomarker highly associated to retinal omega-3 polyunsaturated fatty acid content: the BLISAR project. Annual Meeting of the association-for-research-in-vision-and-ophthalmology (ARVO), 2019/04/27-2019/05/02, Vancouver (CAN), Assoc Research Vision Ophthalmology Inc., Rockville, Maryland (United States).

Andriot, I., Gourrat, K., Reynaud, R., Cordelle, S., Peltier, C., Berdeaux, O. and Lucchi, G. (2021). Characterization of key aroma compounds in Burgundy truffle. Proceedings of the 16th Weurman Flavour Research Symposium, Dijon (France), 2021/05/04-06, online meeting.

Batrancourt, B., Marin, F., Peltier, C., Lejeune, F.-X., Tanguy, D., Godefroy, V., Sezer, I., Boucly, M., Bendetowicz, D., Carle, G., Rametti-Lacroux, A., Migliaccio, R. and Levy, R. (2022). A Distance-Based Classification Method to Assess Frontal Behavior from Human Behavioral Sensing. Measuring Behavior 2022. Proceedings of the 12th International Conference on Methods and Techniques in Behavioral Research, and 6th Seminar on Behavioral Methods, 18-20 May 2022. Session theme: Measuring the behavior of farm animals, online meeting, Noldus Information Technology BV.

Bretillon, L., Merle, B., Martine, L., Grégoire, S., Ajana, S., Berdeaux, O., Bron, A., Creuzot Garcher, C., Korobelnik, J.-F., Acar, N. and Delcourt, C. (2019). Validation of the use of a circulating biomarker of retinal omega-3 polyunsaturated fatty acids in supplementation conditions: the BLISAR project. Annual Meeting of the association-for-research-in-vision-and-ophthalmology (ARVO), 2019/04/27-2019/05/02, Vancouver (CAN), Assoc Research Vision Ophthalmology Inc., Rockville, Maryland (United States).

Delcourt, C., Ajana, S., Berdeaux, O., Merle, B.M.J., Jacqmin-Gadda, H., Hejblum, B., Bron, A.M., Creuzot-Garcher, C., Korobelnik, J.-F., Bretillon, L. and Acar, N. (2019). Association of a predictor of retinal omega-3 polyunsaturated fatty acids with advanced age-related macular degeneration: the BLISAR project. Annual Meeting of the association-for-research-in-vision-and-ophthalmology (ARVO), 2019/04/27-2019/05/02, Vancouver (CAN), Assoc Research Vision Ophthalmology Inc., Rockville, Maryland (United States).

Engel, E., Planche, C., Thomopoulos, R., Macombe, C., Nielsen-Leroux, C., Bazoche, P., Bressac, C., Donkpegan, A., Méda, B., Mezdour, S., Harchaoui, S., Boué, G., Berri, M., Schlich, P., Skiba, S., Virlogeux-Payant, I., Steyer, J.-P., J.-P. and Borel, P. (2022). The project INSECT4CITY: assessment of benefits and risks of insect-based bioconversion for recycling bio-waste from urban and peri-urban areas. Proceedings of the Nutrition Society: Urban food policies for sustainable nutrition and health, January 27th-28th, 2022, online meeting, Cambridge University Press, Cambridge (England).

Gourrat, K., Voisine, M., Redl, A. and Berdeaux, O. (2021). Characterisation of key aroma compounds in foods containing vegetable proteins. Proceedings of the 16th Weurman Flavour Research Symposium, Dijon (France), 2021/05/04-06, online meeting.

Hayashi, K., Nakada, Y., Semon, E. and Salles, C. (2021). Analysis of retro-nasal flavour of beef pate using chewing simulator. Proceedings of the 16th Weurman Flavour Research Symposium, Dijon (France), 2021/05/04-06, online meeting.

Lucchi, G., Le Quéré, J.-L., Gourrat, K. and Crépin, M. (2021). Comparison of 3 ionisation methods - electron ionisation, chemical ionisation and atmospheric pressure photoionisation for the characterisation of volatile organic compounds (VOCs). Proceedings of the 16th Weurman Flavour Research Symposium, Dijon (France), 2021/05/04-06, online meeting.

Simon, M., Vessot, A., Mallard, J., Romanet, R., Béno, N., Lübke, M., Ballester, J., Nikolantonaki, M., Gougeon, R., Thomas-Danguin, T. and Le Fur, Y. (2022). Oxidation markers of premature aging in Chardonnay wine: Combined use of GC-MS/MS, GC-O/Olfactoscan and sensory analysis for their characterization. Proceedings of the 16th Weurman Flavour Research Symposium, Dijon (France), 2021/05/04-06, online meeting.

06-C-ACTN : Communications avec actes dans un congrès national (1)

Sophie, N. and Lucchi, G. (2022). Des formules infantiles présentant des profils sensoriels différents. Conférence "Des formules infantiles saines et natives : quels défis technologiques et quels impacts pour le bébé ?". Rennes (FRA).

07-C-COM : Communications orales sans actes dans un congrès international ou national (18)

Deglaire, A., Blais, A., Calvez, J., Lucchi, G., Gourrat, K., Leconte, N., Jeantet, R., Dupont, D., Nicklaus, S. and Davila, A.-M. (2021). The production of an infant formula with a minimally processed route impacts its nutritional, physiological and sensorial qualities. The 12th NIZO Dairy Conference - Innovations in dairy ingredients, online meeting, (FRA): 1 p.

Deuscher, Z., Andriot, I., Cordelle, S., Repoux, M., Boulanger, R., Labouré, H., Schlich, P. and Le Quéré, J.-L. (2019). Nosespace of dark chocolates differing in sensory characteristics using PTR-TOF-MS and link to flavour perception through simultaneous Temporal Dominance of Sensations (TDS). The 12th Wartburg Symposium on Flavour chemistry and biology, Eisenach (DEU): 1-1.

Engel, E., Planche, C., Thomopoulos, R., Macombe, C., Nielsen-Leroux, C., Bazoche, P., Bressac, C., Donkpegan, A., Meda, B., Mezdoor, S., Harchaoui, S., Boue, G., Berri, M., Schlich, P., Skiba, S., Virlogeux-Payant, I., Steyer, J.P. and Borel, P. (2022). INSECT4CITY: benefits and risks of insect-based bioconversion for recycling bio-waste from urban and peri-urban areas. 4th international conference Insects to Feed the World (IFW 2022), Québec (CAN).

Harel-Oger, M., Martin, C., Marette, S., Chamberland, J. and Garric, G. (2023). Would a breakthrough cheese technology be accepted by the consumer? ADSA Annual meeting 2023, Ottawa, Ontario (CAN): 22 p.

Karolkowski, A., Gourrat, K., Briand, L. and Salles, C. (2022). Volatile and odour-active compounds of air-classified faba bean fractions. Food Chemistry and Technology Conference (FCT-2022), Rome (ITA).

Licandro, H., Truntzer, C., Fromentin, S., Morabito, C., Pons, N., Martin, C., Blottière, H. and Neyraud, E. (2023). Is oral microbiota implicated in taste? A shotgun metagenomics approach. Saliva Symposium, Egmond aan Zee (NLD).

Mahieu, B. and Schlich, P. (2020). Free-comment data collection and analysis revisited and new tools in correspondence analysis. The 9th European Conference on Sensory and Consumer Research: A sense of Innovation (EuroSense meeting tutorial), Rotterdam (NLD) online meeting: 1-1.

Mahieu, B., Visalli, M., Thomas, A. and Schlich, P. (2019). Free comment using speech recognition: an alternative to Check-All-That-Apply for sensory characterization of red wines at home. The 13th Pangborn Sensory Science Symposium, Edinburgh (GBR): 1-1.

Mahieu, B., Visalli, M., Thomas, A. and Schlich, P. (2021). Attack-Evolution-Finish: a new method allowing for temporal product description thanks to Free-Comment with consumers. The 14th Pangborn Sensory Science Symposium 'Sustainable Sensory Science', online meeting.

Martin, C., Bougaud, A. and Neyraud, E. (2019). T@sty: a test for assessing taste sensitivity. Description, application example. The 13th Pangborn Sensory Science Symposium, Edinburgh (GBR): 1-1.

Muñoz-González, C., Martin, C., Brulé, M., Feron, G. and Canon, F. (2021). Effects of EGCg on the metabolisation of aroma compounds and its implication on retronasal aroma. The 16th Weurman Flavour Research Symposium, online meeting.

Peltier, C., Jaillais, B. and Hanafi, M. (2022). Exploratory multiblock data: do they lead to the same results? Congrès annuel Chimométrie 2022, Brest (FRA): 35 p.

Pittari, E., Andriot, I., Moio, L., Le Quéré, J.-L., Schlich, P., Piombino, P. and Canon, F. (2021). A real-time in-vivo approach to explore tannins effect on aroma release and perception of red wine after air exposition. The 16th Weurman Flavour Research Symposium, online meeting.

Pittari, E., Piombino, P., Andriot, I., Cheynier, V., Cordelle, S., Feron, G., Gourrat, K., Le Quéré, J.-L., Meudec, E., Moio, L., Neiers, F., Schlich, P. and Canon, F. (2021). Effect of oenological tannins on wine aroma before and after oxidation: a real-time study by coupling sensory (TDS) and chemical (PTR-ToF-MS) analyses. Macrowine, Verona (ITA).

Schwartz, M., Poirier, N., Gourrat, K., Canon, F. and Neiers, F. (2022). In-mouth metabolism and production of flavor sulfur compounds by oral microbiota enzymes. Food Chemistry and Technology Conference (FCT-2022), Rome (ITA).

Tournier, C. (2022). Oralité alimentaire du jeune enfant : Développement de la physiologie orale, expériences alimentaires et acceptabilité des aliments de différentes textures 11e Colloque international ASELF - UPLF, Namur (BEL).

Visalli, M. and Mahieu, B. (2023). Combining statistics and semantic for an automated data analysis of Free-Comment sensory description of products. The 15th Pangborn Sensory Science Symposium "Meeting new challenges in a changing world", Nantes (FRA): 1-54.

Visalli, M., Mahieu, B. and Schlich, P. (2021). Time periods segmentation in TDS and TCATA. 16ème édition de la conférence AgroStat (AgroStat 2021), Gathertown (France), online meeting: 1-20.

08-C-AFF : Communications par affiche dans un congrès international ou national (31)

Acar, N., Ajana, S., Berdeaux, O., Jacqmin-Gadda, H., Hejblum, B., He, Z., Grégoire, S., Cabaret, S., Martine, L., Merle, B., Bretilon, L., Delcourt, C. and BLISAR Study Group (2019). Identification of a circulating biomarker highly associated to retinal omega-3 polyunsaturated fatty acid content: the BLISAR project. Annual meeting of the association-for-research-in-vision-and-ophthalmology (ARVO), Vancouver (CAN): 1.

Andriot, I., Gourrat, K., Reynaud, R., Cordelle, S., Peltier, C., Berdeaux, O. and Lucchi, G. (2021). Characterization of key aroma compounds in Burgundy truffle. The 16th Weurman Flavour Research Symposium, online meeting: 1 p.

Andriot, I., Gourrat, K., Reynaud, R., Cordelle, S., Peltier, C., Berdeaux, O. and Lucchi, G. (2021). Characterization of key aroma compounds in Burgundy truffle. Journées Françaises de Spectrométrie de Masse, visioconférence (FRA): 1 p.

Andriot, I., Septier, C., Peltier, C., Barbet, P., Palme, R., Arnould, C., Buchin, S. and Salles, C. (2022). Influence of cheese composition on the aroma content, release and perception. Congrès Analytics Nantes 2022, Nantes (FRA): 1 p.

- Béno, N., Maillard, G., Palczak, J., Le Bourgot, C. and Thomas Danguin, T. (2023). Assessing temporal changes in sweetness and other flavor descriptors during tasting of water or yogurt with added sweeteners using the progressive profile method. The 15th Pangborn Sensory Science Symposium "Meeting new challenges in a changing world", Nantes (FRA).
- Béno, N., Nicolle, L. and Visalli, M. (2023). Evaluation of the validity of temporal sensory evaluation methods carried out by consumers on controlled stimuli delivered by a gustometer. The 45th Annual Meeting - Association for Chemoreception Sciences (AChemS XLV), Bonita Springs, USA: 1 p.
- Bretilon, L., Merle, B., Martine, L., Grégoire, S., Ajana, S., Berdeaux, O., Bron, A., Creuzot Garcher, C., Korobelnik, J.-F., Acar, N., Delcourt, C. and Group, B.S. (2019). Validation of the use of a circulating biomarker of retinal omega-3 polyunsaturated fatty acids in supplementation conditions: the BLISAR project. Annual meeting of the association-for-research-in-vision-and-ophthalmology (ARVO), Vancouver (CAN): 1 p.
- Cordelle, S., Thomas, A. and Schlich, P. (2019). Relating dimensions of perceived complexity to aroma profiles in Burgundy Truffles (*Tuber uncinatum*). The 13th Pangborn Sensory Science Symposium, Edinburgh (GBR): 1 p.
- Crépin, M., Gourrat, K., Feyen, V., Szleper, E., Nicklaus, S., Deglaire, A. and Lucchi, G. (2022). Impact of a minimally processing route for the production of infant formulas on the organoleptic properties. Congrès Analytics Nantes 2022, Nantes (FRA): 1 p.
- Delcourt, C., Ajana, S., Berdeaux, O., Merle, B., Jacqmin-Gadda, H., Helblum, B., Bron, A., Creuzot-Garcher, C., Korobelnik, J.-F., Bretilon, L., Acar, N. and for the BLISAR Study Group (2019). Association of a predictor of retinal omega-3 polyunsaturated fatty acids with advanced age-related macular degeneration: the BLISAR project. Annual meeting of the association-for-research-in-vision-and-ophthalmology (ARVO), Vancouver (CAN): 1.
- Dettmar, B., Peltier, C. and Schlich, P. (2019). Underdetermination in PCA: towards a psychometric approach of sensory data analysis. The 13th Pangborn Sensory Science Symposium, Edinburgh (GBR): 1 p.
- Engel, E., Planche, C., Thomopoulos, R., Macombe, C., Nielsen-Leroux, C., Bazoche, P., Bressac, C., Donkpegan, A., Méda, B., Mezdoor, S., Harchaoui, S., Boué, G., Berri, M., Schlich, P., Skiba, S., Steyer, J.-P., J.-P. and Borel, P.A. (2022). The project INSECT4CITY: assessment of benefits and risks of insect-based bioconversion for recycling bio-waste from urban and peri-urban areas. 3rd International Symposium on Nutrition (ISN 2022), online meeting: 1 p.
- Gourrat, K., Peltier, C., Cheynier, V. and Lucchi, G. (2022). Characterization of the aromatic potential of grape berry. Congrès Analytics Nantes 2022, Nantes (FRA): 1 p.
- Gourrat, K., Voisine, M., Redl, A. and Berdeaux, O. (2021). Characterization of key aroma compounds in vegetable proteins foods. The 16th Weurman Flavour Research Symposium, online meeting: 1 p.
- Harel-Oger, M., Martin, C., Levesque-Du-Rostu, G., Leduc, A., Boissel, F., Pedron, C., Murette, S. and Garric, G. (2023). From'Innov: a new technology to obtain aroma in solubilized soft-cheese. The 14th International Congrès on Engineering and Food (ICEF14), Nantes (FRA): 1 p.
- Karolkowski, A., Gourrat, K., Bouzidi, E., Albouy, J.-F., Levavasseur, L., Briand, L., Guichard, E. and Salles, C. (2022). Volatile and odour-active compounds of air-classified faba bean fractions. Food Chemistry and Technology Conference (FCT-2022), Rome (ITA): 1 p.
- Lavoisier, A., Morzel, M., Sounouvou, C., Houinsou-Houssou, B., Septier, C., Tournier, C., Feron, G. and Dupont, D. (2023). In vitro digestion of two age-tailored dairy products in the aging gastrointestinal tract. The 14th International Congrès on Engineering and Food (ICEF14), Nantes (FRA): 1 p.

- Licandro, H., Truntzer, C., Fromentin, S., Pons, N., Martin, C., Blottière, H. and Neyraud, E. (2022). Is oral microbiota linked to taste perception in human? World of Microbiome, Vienne (AUT): 1 p.
- Licandro, H., Truntzer, C., Fromentin, S., Pons, N., Martin, C., Blottière, H.M. and Neyraud, E. (2022). [Thu-P1-056] Is taste linked to oral microbiota? 32. International Congress of the European-Chemoreception-Research-Organization (ECRO), Berlin (DEU): 1 p.
- Lucchi, G. (2021). GC-APPI-HRMS developments for the analysis of volatile organic compounds. The 16th Weurman Flavour Research Symposium, online meeting: 1 p.
- Lucchi, G., Le Quéré, J.-L., Gourrat, K. and Crépin, M. (2021). Comparison of 3 ionisation methods - electron ionisation, chemical ionisation and atmospheric pressure photoionisation for the characterisation of volatile organic compounds (VOCs). The 16th Weurman Flavour Research Symposium, online meeting: 1 p.
- Lucchi, G., Le Quéré, J.-L., Gourrat, K. and Crépin, M. (2021). Comparison of 3 ionisation methods - electron ionisation, chemical ionisation and atmospheric pressure photoionisation - for the characterisation of volatile organic compounds (VOCs) Journées Françaises de Spectrométrie de Masse, visioconférence (FRA): 1 p.
- Lucchi, G., Reynaud, R., Gourrat, K., Andriot, I., Cordelle, S. and Berdeaux, O. (2019). Characterization of the key aroma compounds in Burgundy truffle. SMAP 2019 - Journées françaises de Spectrométrie de Masse et Analyse Protéomique, Strasbourg (FRA): 1 p.
- Mahieu, B., Schlich, P., Visalli, M. and Cardot, H. (2021). A multiple-response chi-square framework for the analysis of Free-Comment and Check-All-That-Apply data. The 14th Pangborn Sensory Science Symposium 'Sustainable Sensory Science', online meeting: 1 p.
- Mahieu, B., Visalli, M., Schlich, P. and Thomas, A. (2019). Eating chocolate, smelling perfume or watching video advertisement: does it make any difference on emotional states measured at home using facial expressions? The 13th Pangborn Sensory Science Symposium, Edinburgh (GBR): 1 p.
- Mahieu, B., Visalli, M., Thomas, A. and Schlich, P. (2021). Sensory evaluation with consumers revisited thanks to Free-Comment. The 14th Pangborn Sensory Science Symposium 'Sustainable Sensory Science', online meeting: 1 p.
- Maillard, G., Belloir, C., Béno, N., Jeannin, M., Arnoult, V., Le Bourgot, C., Briand, L. and Thomas-Danguin, T. (2021). Prediction of sweetness potency from sweet taste receptor dose-response curves. ECRO (European Chemoreception Research Organization) XXXI International Congress, Cascais (PRT): 1 p.
- Nivet, C., Brignot, H., Briand, L., Feron, G., Neiers, F., Schwartz, M., Tournier, C., Belloir, C. and Canon, F. (2021). Development of a new *in vitro* model of oral mucosa to investigate a new hypothesis on the molecular origin of astringency. 31. International Congress of the European-Chemoreception-Research-Organization (ECRO), Cascais (PRT): 1 p.
- Schlich, P., Frascolla, C. and Visalli, M. (2019). Indexes of individual and panel performances in TDS and TCATA and their statistical inference. The 13th Pangborn Sensory Science Symposium, Edinburgh (GBR): 1 p.
- Thomas, A., Parise, J., Demonteil, L., Peltier, C., Teillet, E. and Visalli, M. (2023). Emojis vs. Liking scores: Which offers a better insight into hedonic dynamics? The 15th Pangborn Sensory Science Symposium "Meeting new challenges in a changing world", Nantes (FRA): 1 p.

Thomas-Danguin, T., Le Bon, A.-M., Taboureau, O., Jarriault, D., Datiche, F., Aveline, C., Beno, N., Koensgen, F., Rugard, M., Audouze, K., Soubeyre, V., Bouchez, O., Klopp, C., Guichard, E., Sinding, C. and Tromelin, A. (2023). Multidisciplinary approach to explore interactions in odor mixture perception. The 45th Annual Meeting - Association for Chemoreception Sciences (AChemS XLV), Bonita Springs (USA): 1 p.

09-OS : Ouvrages scientifiques (ou chapitres de ces ouvrages) (3)

Chandon, P., Cornil, Y., Hachefa, C., Lange, C., Nicklaus, S. and Schwartz, C. (2020). "L'imagerie sensorielle : Un nudge pour inciter les enfants à mieux manger à l'heure du goûter." Guide de l'Économie Comportementale 2020. Series Singler. Paris (FRA), Editions Labrador. 176-184.

Schlich, P. (2021). "Temporal Domination of Sensation: When building dishes, let's take temporality into account." Handbook of Molecular Gastronomy: Scientific Foundations, Educational Practices, and Culinary Applications (1st ed.). Series Kelly, vo Kientza, Lavelle and Burke. Boca Raton, FL (USA), CRC Press. 6 p.

Vasku, G., Acar, N. and Berdeaux, O. (2023). "Rapid Analysis of Plasmalogen Individual Species by High-Resolution Mass Spectrometry." Lipidomics: Methods and Protocols. Series Bhattacharya. New-York, NY (USA), Humana, New York, NY (United States). **Vol. 2625:** 259-267.

10-PV : Publications de vulgarisation (1)

Martin, C. and Neyraud, E. (2021). "Boire très chaud pourrait diminuer notre capacité à bien percevoir les saveurs." <https://www2.dijon.inrae.fr/csga/>. 1 p.

12-0-AP : Autres productions scientifiques propres au domaine (pré-publication, doc de travail) (5)

Lapaquette, P., Terrat, S., Proukhnitzky, L., Martine, L., Grégoire, S., Buteau, B., Cabaret, S., Rieu, A., Bermudez-Humaran, L.G., Gabrielle, P.-H., Creuzot-Garcher, C., Berdeaux, O., Acar, N. and Bringer, M.-A. (2023). "Long-term intake of *Lacticaseibacillus helveticus* enhances bioavailability of omega-3 fatty acids in the mouse retina." Research Square. 1-47.

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