


Thursday June 5, 2014

SESSION GASTRONOMY, TESTING and HEALTH

2b

chaired by

11:00 - 13:00

	<p><u><i>Restaurants and BYOB: What Do Consumers Expect and Who Are They?</i></u></p>
	<p>Nelson A. BARBER , D. Christopher TAYLOR Univ. New Hampshire & Univ. Houston, US</p>
	<p><u><i>The Profiles of Worldwide Gastronomy</i></u></p>
	<p>Quentin BONNARD , Christian BARRÈRE, Véronique CHOSSAT Univ. de Reims, FR</p>
	<p><u><i>Analysis of Consumers' Sensory Preferences of Nanche (byrsonima crassifolia) Liquor in the South of the State of Mexico.</i></u></p>
	<p>Erandi TENA, Javier J. RAMÍREZ, Jessica AVITIA , Tirzo CASTAÑEDA Universidad Autónoma del Estado de México, MX</p>
	<p><u><i>Evaluation of the Influence of the Interaction tannin-anthocyanin over the tannin-protein Binding and its Effect on the Perception of Astringency in Red Wines</i></u></p>
	<p>Marcela MEDEL , Alvaro PEÑA, Elias OBREQUE, Lopez REMIGIO-LOPEZ Facultad de Ciencias Agronomicas & Faculta de Medicina, Univ. Chile, CL</p>
	<p><u><i>Gastronomic Supply and Touristic Clientele</i></u></p>
	<p>Christian BARRÈRE , Quentin BONNARD, Elsa GATELIER Univ. de Reims, FR</p>
	<p><u><i>Is a Sequential, Profiling Approach useful for Predicting Match Perceptions in Food and Wine?</i></u></p>
	<p>Robert HARRINGTON, Lobat SIAHMAKOUN, Nelson A. BARBER Univ. Arkansas & Univ. New Hampshire, US</p>

13:00 - 14:00 *Frugal Lunch*