

The first Society of Dairy Technology and the Brewing, Food and Beverage Industry Suppliers Association collaborative event

Sensory Seminar

- Date:** 16th April 2019
- Venue :** The Food Centre, Harper Adams University, Edmond, Shropshire TF10 8NB
- Cost:** **Free of Charge** (lunch included)

Programme

- 12 noon** Registration
- 12.30** Using Sensory Science to Shape the Products for Tomorrow's Consumer (Sensory Dimensions)
- 13.10** Development of a Sensory Lexicon for the Dairy Industry (Cara Technology Ltd)
- 13.50** Lunch
- 14.50** Practicalities of Testing and Standards (FlavorActiiv)
- 15.30** Emotions Measurement and Sensory Evaluation (Dr Wilatsana Posri, Harper Adams University)
- 16.10** Finish

Exhibition Stands

Cara Technology Ltd, FlavorActiv, Moody Direct Ltd, QCL Ltd, Xylem Water Solutions UK Ltd & more

Who should attend?

All working in Product Development, Technical and Quality functions in the dairy industry and allied industries.

Booking your place

For further information or to book your place please contact:
info@bfbi.org.uk

