



The 17th Nordic Workshop in Sensory Science: Making sense

Reykjavík, Iceland, 3-4 May 2018 – Save the date!

The theme is *“Making Sense”* and the topic of the Nordic Sensory Workshop 2018 will involve ALL our senses for use in food industry and beyond. The focus is on scientific results and their practical applications in the industrial environment.

Examples will be provided of where, when and why sensory analyses can be used and applied within a wide range of product categories. Industry professionals and scientists working in the sensory and consumer field on product development and marketing aspects of consumer products will have the opportunity to meet and discuss sensory matters at a Nordic level. For further information and registration: www.matis.is/nordicsensory2018

SCIENTIFIC COMMITTEE

Kolbrun Sveinsdottir, Matis Ltd. Food and Biotech R&D institute, Iceland
Anne Normann, Berit Albinsson, RISE Research Institutes of Sweden AB
Mats Carlehög, NOFIMA, Norway
Pia Ingholt Hedelund, Tanja Frydenlund Jaedeke, Danish Technological Institute
Saara Pentikainen, Raija-Liisa Heinio, VTT Technical Research Centre of Finland Ltd, Finland

ORGANISING COMMITTEE

Kolbrún Sveinsdóttir
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Steinar B. Aðalbjörnsson
Rósa Jónsdóttir

Welcome to Reykjavík in May 2018!

