

REFERENCE LIST:

01-ACL : Articles dans des revues internationales ou nationales avec comité de lecture répertoriées par l'AERES ou dans les bases de données internationales (ISI Web of Knowledge, Pub Med,,,) (84)

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03-ASCL : Articles dans des revues sans comite de lecture (1)

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04-C-INV : Conférences donnees a l invitation du comite d organisation dans un congres national ou international (12)

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

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Masson, E., E. Sibille, L. Martine, O. Berdeaux, A. Bron, C. Creuzot Garcher, Z. He, G. Thuret and L. Breillon (2016). Gangliosides in the retina: a comparative inventory with brain and other ocular structures. Annual Meeting of the association-for-research-in-vision-and-ophthalmology (ARVO), May 1st-5th, 2016, Seattle, Washington (United States), Assoc Research Vision Ophthalmology Inc., Rockville, Maryland (United States).

Schoumacker, R., A. Robert-Hazotte, E. Sémon, J.-M. Heydel, P. Faure and J.-L. Le Quéré (2016). Aroma volatile metabolites at olfactory mucosa level evidenced by in vitro PTR-ToF-MS studies. The 7th International Conference on Proton Transfer Reaction Mass Spectrometry and its Applications, Obergurgl (Austria), /.

Thomas, A., A. J. Van der Stelt, P. Schlich and J. B. Lawlor (2016). Temporal drivers of liking of daily intake of Oral Nutritional Supplement determined at lab with monitoring of hunger and thirst status at home. The 7th European Conference on Sensory and Consumer Research: A Sense of Life, Dijon (France), /.

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

Lampuré, A., K. Castetbon, A. Deglaire, P. Schlich, S. Péneau, S. Hercberg and C. Méjean (2016). Association entre l'attrance pour le gras, le sucré et le salé et les fluctuations pondérales sur 4 ans. 14e Journées Francophones de Nutrition - JFN à Montpellier (France), 30 novembre-2 décembre 2016.

06-C-ACTN : Communications avec actes dans un congrès national (2)

Laleg, K., D. Cassan, C. Barron, S. Cordelle, P. Schlich, S. Walrand and V. Micard (2016). Qualités culinaires, sensorielles et nutritionnelles des pâtes alimentaires sans gluten à base de légumineuses. 1es Rencontres Francophones sur les Légumineuses (RFL1), Dijon (France).

Lampuré, A., K. Castetbon, M. Hanafi, A. Deglaire, P. Schlich, S. Péneau, S. Hercberg and C. Méjean (2016). Rôle relatif des facteurs individuels, de l'alimentation et de l'activité physique sur la variation de poids sur 5 ans. 14e Journées Francophones de Nutrition - JFN à Montpellier (France), 30 novembre-2 décembre 2016.

07-C-COM : Communications orales sans actes dans un congrès international ou national (13)

Ayed, C., P. Pollien, A. Prot, E. Sémon, E. Guichard, C. Loret and G. Feron (2016). Aroma release from coffee beverages is affected by matrix composition and human saliva during in vitro analysis in model mouth device coupled with PTR-ToF-MS. The 7th International Conference on Proton Transfer Reaction Mass Spectrometry and its Application. /. Innsbruck (Austria), /: 0.

Deuscher, Z., I. Andriot, K. Gourrat, E. Sémon, M. Repoux, E. Guichard, S. Preys, R. Boulanger, H. Labouré and J.-L. Le Quéré (2017). Does aroma composition allow to discriminate groups of dark chocolates categorized on the basis of their organoleptic properties? Inputs of direct-injection mass spectrometry (PTR-ToF-MS) and GC-Olfactometry. International Symposium on Cocoa Research (ISCR). Lima (PER): /.

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Divert, C., C. Chabanet, R. Schoumacker, C. Martin, C. Lange, S. Issanchou and S. Nicklaus (2015). Sweet drink exposure and liking for sweet taste in school-age children. The 39th annual meeting of the British Feeding & Drinking Group (BFDG 2015). /. Wageningen (Netherlands), /.

Galmarini, M. V., A.-L. Loiseau, M. Visalli and P. Schlich (2016). Having cheese with wine... always a good idea! A sensory proof based on the use of Temporal Dominance of Sensations (TDS). Oenométrie XXIII. /. Colmar (France), /.

Lecuelle, G., M. Visalli, H. Cardot and P. Schlich (2018). Modeling temporal dominance of sensations data with stochastic processes. Congrès AGROSTAT, édition 2018 : Journées du groupe agro-industrie de la Société Française de Statistique. Marseille (France): n.p.

Mahieu, B., M. Visalli, A. Thomas and P. Schlich (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 (United Kingdom): 1-1.

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

Neyraud, E., S. Cabaret, H. Brignot, H. Labouré, E. Guichard and O. Berdeaux (2017). Salivary lipolytic activity seems to modulate the basal free fatty acid concentration in human saliva. The 11th European Symposium on Saliva. Egmond aan Zee (Netherlands).

Schlich, P. (2018). The analysis of sensory profiling data revisited by scaling. Univariate and multivariate implications on panel performances and product differences. The 14th Conference of the Sensometric Society. Montevideo (Uruguay): 1-3.

Schlich, P., A. Thomas, L. Dreyfuss, C. Gilbert and E. Kostyra (2015). Workshop: Temporal Dominance of Sensations paired with temporal liking. The 11th Pangborn Sensory Science Symposium, Gothenburg (Sweden), /.

Thomas, A. and P. Schlich (2017). Temporal Drivers of Liking: a review of 4 years of studies. The 12th Pangborn Sensory Science Symposium. Providence, Rhode Island (United States), /: /.

Yuan, W. L., C. Lange, C. Schwartz, C. Martin, C. Chabanet, B. de Lauzon-Guillain and S. Nicklaus (2015). Determinants of infants' sweetness exposure. Results from the OPALINE mother-child-cohort study. The 39th annual meeting of the British Feeding & Drinking Group (BFDG 2015). /. Wageningen (Netherlands).

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

Acar, N., S. Ajana, O. Berdeaux, H. Jacqmin-Gadda, B. Hejblum, Z. He, S. Grégoire, S.

- Cabaret, L. Martine, B. Merle, L. Breillon, C. Delcourt 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). A. f. R. i. V. Ophthalmology. Vancouver, Canada (United States): 1.
- Breillon, L., B. Merle, L. Martine, S. Grégoire, S. Ajana, O. Berdeaux, A. Bron, C. Creuzot Garcher, J.-F. Korobelnik, N. Acar, C. Delcourt and B. S. Group (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). A. f. R. i. V. Ophthalmology. Vancouver, Canada (United States): 1-1.
- Cordelle, S., A. Thomas and P. Schlich (2019). Relating dimensions of perceived complexity to aroma profiles in Burgundy Truffles (*Tuber uncinatum*). The 13th Pangborn Sensory Science Symposium. Edinburgh (United Kingdom): 1-1.
- Dettmar, B., C. Peltier and P. Schlich (2019). Underdetermination in PCA: towards a psychometric approach of sensory data analysis. The 13th Pangborn Sensory Science Symposium. Edinburgh (United Kingdom): 1-1.
- Deuscher, Z., I. Andriot, K. Gourrat, E. Sémon, M. Repoux, E. Guichard, S. Preys, R. Boulanger, H. Labouré and J.-L. Le Quéré (2017). Organoleptic properties of dark chocolates investigated by direct-injection mass spectrometry (PTR-To-MS) and GC-olfactometry. The 15th Weurman Flavour Research Symposium. Graz (Austria): 1-1.
- Deuscher, Z., I. Andriot, E. Sémon, K. Gourrat, E. Guichard, M. Repoux, S. Preys, H. Labouré and J.-L. Le Quéré (2017). Organoleptic properties of dark chocolates investigated by direct-injection mass spectrometry (PTR-ToF-MS) and GC-MS-Olfactometry. SMAP 2017 - 34e journées françaises de Spectrométrie de Masse et Analyse Protéomique. Paris (France): 1-1.
- Deuscher, Z., I. Andriot, E. Sémon, K. Gourrat, M. Repoux, R. Boulanger, H. Labouré and J.-L. Le Quéré (2017). Organoleptic properties of dark chocolates investigated by direct-injection mass spectrometry (PTR-ToF-MS) and GC-Olfactometry. The 15th Weurman Flavour Research Symposium. Graz (Austria): 1-1.
- Galmarini, M., A. Thomas, A.-L. Loiseau, M. Visalli and P. Schlich (2017). Wine and cheese: alone or in combination? Understanding consumer's preferences thanks to Temporal Drivers of Liking (TDL). The 12th Pangborn Sensory Science Symposium. Providence (United States), /: /.
- Galmarini, M. V., A.-L. Loiseau, M. Visalli and P. Schlich (2015). How about some cheese with that wine? Use of Multi-Intake Temporal Dominance of Sensations

to evaluate the influence of cheese on wine perception and appreciation. The 11th Pangborn Sensory Science Symposium. /. Gothenburg (Sweden), Elsevier: 1 p.

Galmarini, M. V., M. Visalli and P. Schlich (2015). Advances in representation and analysis of mono and multi-intake Temporal Dominance of Sensations data. The 11th Pangborn Sensory Science Symposium. /. Gothenburg (Sweden), Elsevier: p2.129.

Khoury, S., S. Cabaret, E. A. Y. Masson and O. Berdeaux (2018). Analysis of gangliosides in biological samples by hydrophilic interaction liquid chromatography with electrospray ionization tandem mass spectrometry. 66th ASMS Conference on Mass Spectrometry and Allied Topics. San Diego, California (United States): 1-1.

Khoury, S., S. Cabaret, E. A. Y. Masson and O. Berdeaux (2018). A monophasic extraction for simultaneous analysis of polar and non-polar lipids in brain sample by liquid chromatography – mass spectrometry. 66th ASMS Conference on Mass Spectrometry and Allied Topics. San Diego, California (United States): 1-1.

Laleg, K., C. Barron, S. Cordelle, P. Schlich, S. Walrand and V. Micard (2017). Protein structure versus Nutritional and sensory properties of legume enriched pasta. The 5th International Conference on Food Digestion (INFOGEST 2017). Rennes (France): 1 p.

Laleg, K., C. Barron, P. Schlich, S. Walrand and V. Micard (2017). Structure and culinary, sensory and nutritional properties of protein enriched pasta made from legume. The 5th International Conference on Food Digestion (INFOGEST 2017). Rennes (France): P90.

Lange, C., C. Chabanet, M. Visalli, S. Nicklaus and C. Schwartz (2017). How to measure food liking in a dynamic way in 8-10 year-old children? A new method. The 25th Annual Meeting of the Society for the Study of Ingestive Behavior. Montreal, Québec (CAN): 1 p.

Lange, C., C. Hachefa, Y. Cornil, S. Nicklaus, C. Schwartz and P. Chandon (2018). Can sensory food imagery lead children to choose and eat smaller portions of healthy and unhealthy snacks? The 8th European Conference on Sensory and Consumer Research: A Sense of Taste (eurosense). Verona (Italy): 1 p.

Lucchi, G., R. Reynaud, K. Gourrat, I. Andriot, S. Cordelle and O. Berdeaux (2019). Characterization of the key aroma compounds in Burgundy truffle. SMAP 2019 - Journées françaises de Spectrométrie de Masse et Analyse Protéomique. Strasbourg (France): 1-1.

Madrelle, J., C. Lange, I. Boutrolle, O. Valade, H. Weenen, S. Monnery-Patris, S.

- Issanchou and S. Nicklaus (2015). Development of a new home testing method to assess infant's food liking by mothers. The 11th Pangborn Sensory Science Symposium. /. Gothenburg (Sweden), /: 1 p.
- Mahieu, B., M. Visalli, P. Schlich and A. Thomas (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 (United Kingdom): 1-1.
- Peltier, C. and P. Schlich (2016). Mapping products with the CVAS R-package. AgroStat 2016 Congress - The 14th Symposium on Statistical Methods for the Food Industry. Lausanne (Swiss): 1 p.
- Peltier, C. and P. Schlich (2016). Monitoring sensory panel performances with the mamcap R-package. AgroStat 2016 Congress - The 14th Symposium on Statistical Methods for the Food Industry. Lausanne (Swiss): 1 p.
- Peltier, C., P. Schlich and M. Visalli (2015). Should I replace replicates by additional subjects in my trained descriptive sensory panel? The 11th Pangborn Sensory Science Symposium. Gothenburg (Sweden): 1 p.
- Peltier, C., M. Visalli and P. Schlich (2015). The effect of gender, age and smoking status on use of scale, repeatability, product discrimination and agreement with the panel investigated in 177 descriptive sensory studies. The 11th Pangborn Sensory Science Symposium. Gothenburg (Sweden): 1 p.
- Peltier, C., M. Visalli and P. Schlich (2015). The subject effect in descriptive analysis: fixed or random? An old question revisited thanks to 697 datasets from the sensobase. The 11th Pangborn Sensory Science Symposium. Gothenburg (Sweden): 1 p.
- Ployon, S., E. Sémon, J.-L. Le Quéré, C. Belloir, A. Tromelin, E. Guichard, M. Morzel and F. Canon (2015). Développement d'une méthode d'analyse de la désorption de composés d'arôme par PTR-MS sur un modèle in vitro de muqueuse orale. Congrès français de Spectrométrie de Masse et d'Analyse Protéomique. /. Ajaccio, Corse (France), /.
- Schoumacker, R., C. Martin, T. Thomas-Danguin, E. Guichard, J.-L. Le Quéré and H. Labouré (2015). Perception thresholds for fat in cottage cheese: inter-individual variability, aroma contribution and impact of tasting temperature. The 11th Pangborn Sensory Science Symposium. /. Gothenburg (Sweden), /.
- Sibille, E., E. Masson and O. Berdeaux (2016). Sample preparation and analysis of gangliosides and phospholipids from plasma by liquid chromatography coupled to mass spectrometry. The 21st International Mass Spectrometry Conference (IMSC 2016). /. Toronto (Canada), /.

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Thomas, A., M. Chambault, L. Dreyfuss, C. Gilbert, A. Hegyi, S. Henneberg, A. Knippertz, E. Kostyra, S. Kremer, A. P. Silva and P. Schlich (2015). Temporal drivers of liking in 6 european countries. Advances in data collection and analysis. The 11th Pangborn Sensory Science Symposium. /. Gothenburg (Sweden), /.

Thomas, A., H. Kawasaki, C. Kasamatsu and P. Schlich (2016). Measuring temporal dominances of sensations and liking, hunger status and wanting dynamically from consumers eating a full portion of soup. Is that really possible? The 7th European Conference on Sensory and Consumer Research: A Sense of Life. /. Dijon (France), /: 1 p.

Visalli, M., C. Lange, L. Mallet Loge and S. Cordelle (2015). Should I use touchscreen tablets rather than computers and mice in TDS trials? The 11th Pangborn Sensory Science Symposium. Gothenburg (Sweden).

09-OS : Ouvrages scientifiques ou chapitres d ouvrages (5)

Combris, P., C. Lange and S. Issanchou (2018). Chapter 24: Assessing the effect of information on the reservation price for champagne: What are consumers actually paying for? Handbook of the Economics of Wine, 564 p. O. Ashenfelter, O. Gergaud, K. Storckmann and W. Ziemba, World Scientific Publishing Co Pte. Ltd. **Volume 1: Prices, Finance, and Expert Opinion: 517-533.**

Deucher, Z., I. Andriot, K. Gourrat, E. Sémon, M. Repoux, E. Guichard, S. Preys, R. Boulanger, H. Labouré and J.-L. Le Quéré (2018). Organoleptic propoerties of dark chocolates investigated by direct-injection mass spectrometry (PTR-To-MS) and GC-olfactometry. Flavour Science. Proceedings of the 15th Weurman Flavour Research Symposium in Graz (Austria), September, 18th-22nd, 2017, Graz (Austria), Verlag der Technischen Universität Graz.

Issanchou, S. and C. Martin (2018). Analyse sensorielle du fromage. Le fromage. J. C. Gillis and A. Ayerbe. Paris (France), Lavoisier Tec & Doc: 789-818.

Pineau, N. and P. Schlich (2015). Temporal dominance of sensations (TDS) as a sensory profiling technique. Rapid sensory profiling techniques and related methods. Applications in new product development and consumer research. J. Delarue, B. J. Lawlor and M. Rogeaux. Cambridge (England), Elsevier Ltd. **Vol. 274: 269-306.**

Schlich, P. and N. Pineau (2017). Temporal dominance of sensations. Time-Dependent Measures of Perception in Sensory Evaluation (456 p.). J. Hort, S. E. Kemp and T. Hollowood, John Wiley & Sons Ltd. **Section III: Techniques**: 283-320.

12-11-AP TH : Theses (2)

Peltier, C. (2015). L'analyse statistique du profil sensoriel par une approche base de données [Statistical analysis of sensory profiling data revisited by a database approach]. doctorat en Sciences de l'Alimentation Recherche, Université de Bourgogne.

Thomas, A. (2016). Analyse sensorielle temporelle descriptive et hédonique. Doctorat en Sciences de l'Alimentation Methodologie, Université de Bourgogne Franche-Comté.

12-2-AP BRE : Brevets et protections industrielles (1)

Martin, C., G. Feron and D. Robert (2015). Dispositif pour évaluer la perception orosensorielle d'un sujet [Device for evaluating the orosensory of a subject]. Institut National Propriété Industrielle (INPI). INRA. Courbevoie (France): 33 p.

12-4-AP DIV : article de vulgarisation en ligne sur un site de la presse quotidienne (1)

Plateforme_ ChemoSens and sous_la_direction_de_O._Berdeaux_et_P._Schlich (2016). De nouveaux locaux pour les chercheurs. Le Bien Public. Dijon (France). édition Dijon ville.

12-4-AP DIV : Divers (1)

Esnouf, C., M. Visalli, C. Salles, E. Guichard, B. Comte, V. Coxam, I. Souchon and T. Cattenoz (2018). Sixième édition des rencontres de l'institut Carnot Qualiment®. ././. Paris (France), ./.

12-4-AP DIV : Divers ("carte postale" qualiment) (1)

Nicklaus, S. and C. Lange (2019). Baby Liking. Méthode pour évaluer l'appréciation de différents aliments par bébé dès le début de la diversification. Septième édition des rencontres de l'institut Carnot Qualiment. I. C. Qualiment. Paris (France): 1-2.

12-4-AP DIV : Divers (45 retombées assemblées dans la revue de presse de l'INRA suite au communiqué "Vins et fromage" du 23 octobre 2017)

(1)

Schlich, P. (2017). Vins et fromages, innover en analyse sensorielle pour mieux étudier leur association. Service presse INRA. Paris (France): n.c.

12-4-AP DIV : Divers (appareil expérimental au CSGA décrit dans un rapport annuel par le Département CEPIA de l'INRA) (1)

Béno, N. and E. Guichard. (2019). "Olfactometer–Olfactoscan coupling to dissect cheese aroma." Rapport d'activité du Département CEPIA de l'INRA.

12-4-AP DIV : Divers (article dans newsletter INRA) (1)

Thomas, A. and P. Schlich. (2019). "3 questions à une jeune pousse : TimeSens et SensoStat." Newsletter <Innover avec l'Inra> n° 109 Janvier 2019. Retrieved Janvier 2019, from <https://www.inra.fr/layout/set/newsletter/Kiosque/Newsletters/La-lettre-aux-entreprises/Campagne/NL-innover-109-2019>.

12-4-AP DIV : Divers (article de presse rédigé par le Centre INRA de Dijon) (1)

Salles, C. and E. Sémon. (2016, 04/10/2016). "TeRIFIQ : les caméras d'Euronews mettent à l'honneur les travaux du CSGA." <http://www.dijon.inra.fr/Toutes-les-actualites/>, Centres Inra>Dijon Bourgogne Franche-Comté>Toutes les actualités>, from <http://www.dijon.inra.fr/Toutes-les-actualites/csga-et-terifiq-sur-euronews>.

12-4-AP DIV : Divers (article de presse rédigé par Ludovic Piquemal du Centre Inra de Dijon relatif au forum mené par des chercheurs du CSGA à l'attention des professionnels de santé) (1)

Acar, N., L. Bretillon, S. Chambaron, D. Jarriault, L. Merle, C. Sinding, C. Salles, P. Schlich, C. Schwartz and E. Vidal. (2018, 2018/01/17). "Le CSGA a ouvert ses portes pour fêter les 20 ans du bâtiment CSG sur le campus." Actualités du Centre INRA de Bourgogne-Franche-Comté Retrieved 2018/01/17, 2018, from <https://intranet.dijon.inra.fr/Actualites/Le-CSGA-a-ouvert-ses-portes-pour-feter-le-s-20-ans-du-batiment-CSG-sur-le-campus>

<http://www.dijon.inra.fr/>.

12-4-AP DIV : Divers (article de presse rédigé par Ludovic Piquemal sur l'internet du Centre INRA de Dijon) (1)

Berdeaux, O. (2017). "26-27 oct. : Journées du Réseau Français des Lipidomystes." Newsletter du Centre INRA de Bourgogne-Franche-Comté Retrieved 2017/10/11, 2017, from <http://www.dijon.inra.fr/Evenements/Journees-du-Reseau-Francais-des-Lipidomystes>
<http://www.dijon.inra.fr/>.

12-4-AP DIV : Divers (article de presse) (2)

Pénicaud, L., X. Fioramonti, J.-Y. Baudouin, A.-L. Loiseau, S. Cordelle and M. Visalli. (2015, 02/06/2015). "Le Secrétaire d'Etat aux affaires européennes en visite au Centre des Sciences du Goût et de l'Alimentation." <http://www.dijon.inra.fr/Toutes-les-actualites/>, Centres Inra>Dijon>Toutes les actualités>, from <http://www.dijon.inra.fr/Toutes-les-actualites/Le-Secretaire-d-Etat-aux-affaires-europeennes-en-visite-au-CSGA>.

Pénicaud, L., X. Fioramonti, J.-Y. Baudouin, A.-L. Loiseau, S. Cordelle and M. Visalli (2015). Le Secrétaire d'Etat aux affaires européennes en visite au Centre des Sciences du Goût et de l'Alimentation. CNRS Hebdo. / Vandoeuvre-lès-Nancy (France), CNRS Délégation Centre-Est. **Actualités de la délégation**.

12-4-AP DIV : Divers (article de vulgarisation dans presse quotidienne) (1)

Schlich, P. (2016). Quel est le secret du mariage réussi entre fromage et vin ? Le Bien Public. Dijon (France). **1er novembre 2016: 1-1**.

12-4-AP DIV : Divers (articles dans magazine ou quotidien, rapports de stages, logiciels enregistrés, traductions, catalogues d'exposition, rapports de fouilles, guides techniques, comptes rendus d'ouvrages, disséminations...)(1)

Deuscher, Z., I. Andriot, E. Sémon, M. Repoux, S. Preys, J.-M. Roger, R. Boulanger, H. Labouré and J.-L. Le Quéré (2019). "Cover story: Volatile compounds profiling by using proton transfer reaction-time of flight-mass spectrometry (PTR-ToF-MS). The case study of dark chocolates organoleptic differences." Journal of Mass Spectrometry **54**(1): ii-ii.

12-4-AP DIV : Divers (communication orale lors d'un symposium à Dijon)
(1)

Lange, C. (2016). Effect of a sensory education programme on children's preferences and eating behavior. Mini seminar: Children and food. /. Dijon (France), /: 1-17.

12-4-AP DIV : Divers (Communication/vulgarisation/presse) (1)

Schlich, P. (2015, 25/02/2015). "Perception sensorielle, comportement du consommateur : exemple de 2 outils utilisables en industrie." Portail actus INRA Retrieved 25/02/2015, from <http://www.inra.fr/Entreprises-Monde-agricole/Dispositifs-de-partenariat/Toutes-les-actualites/Hedonext-TimeSens>.

12-4-AP DIV : Divers (Communication/vulgarisation/presse) (article de vulgarisation dans magazine) (1)

Schlich, P. and O. Berdeaux (2016). Gros plan sur ChemoSens, R&D et expertise en analyses physico-chimique et sensorielle. Une plate-forme du Centre des Sciences du Goût et de l'Alimentation, labellisée IBISA. La Gazette du Laboratoire. 218: 72-72.

12-4-AP DIV : Divers (Communication/vulgarisation/presse) (article de vulgarisation en ligne sur un site de la presse quotidienne) (1)

Pénicaud, L. and O. Berdeaux (2016). L'Inra Dijon veut entrer dans une nouvelle ère. Le Bien Public. Dijon (France). édition Dijon ville: 1-1.

12-4-AP DIV : Divers (Communication/vulgarisation/presse) (lettre d'information du journal interne INRA Dijon "Premier Cru") (1)

Pénicaud, L., X. Fioramonti, J.-Y. Baudouin, A.-L. Loiseau, S. Cordelle and M. Visalli (2015). Le Secrétaire d'Etat aux affaires européennes en visite au CSGA. 1er CRU Journal d'information du Centre INRA de Dijon. /. Dijon (France), INRA. n° 12 - juin 2015: 1-2.

12-4-AP DIV : Divers (communiqué du service de presse INRA rédigé par Caroline THOMAS pour publication dans le magazine électronique, et

pour diffusion sur le site internet INRA) (1)

Schlich, P. (2017). Vins et fromages, innover en analyse sensorielle pour mieux étudier leur association. INRA en bref n° 254 du 15.11.2017. Paris (France), INRA: 1-1.

12-4-AP DIV : Divers (preprint submitted on 12 Jun 2018) (1)

Cardot, H., G. Lecuelle, P. Schlich and M. Visalli (2018). Estimating finite mixtures of semi-Markov chains: an application to the segmentation of temporal sensory data. arXiv:1806.04420 [stat.ME]: 1-26.

12-4-AP DIV : Divers (reportage dans journal télévisé) (1)

Pénicaud, L., O. Berdeaux and P. Schlich (2016). Inauguration de l'extension de la plate-forme "perception sensorielle des aliments" de l'Unité Centre des Sciences du Goût et de l'Alimentation (CSGA) sur le site de l'INRA. France Television. France_3_Bourgogne_JT_19/20. Dijon (France), France_3: 3 mn. 16 s.

12-4-AP DIV : Divers (reportage télévisé) (1)

Salles, C., E. Sémon and I. Andriot (2016). Quels aliments pour demain ? EuroNews-Futuris. /. Dijon (France), /: 1 mn. 46 s.