

Sensory alterations in cancer patients



Tuesday 12 November 2024
Lyon, France



I-eat Consortium

Institut Lyfe. Laboratoire des services
3 bis avenue Guy de Collongues Ecully France

Meals in oncology
Perception, nutrition, food enjoyment



What ?

**Sensory alterations in cancer patients
Meals in oncology**

When ?

Where ?

Tuesday 12.11.2024

Institut Lyfe Research and Innovation Centre
3bis Avenue Guy de Collongues Ecully France

A changed relationship with food can occur for many reasons, from illness to aging to shifts in the food environment. The impact of this can range from a loss of pleasure in food and eating, to lower food intake and potential undernutrition, to diminished social engagement and even an altered relationships to oneself and the wider world.

Sensory changes trigger disgust in foods once enjoyed, or even from the smell of a loved one. Food that was once delicious is now tasteless. Overall, altered taste and sensing can shift the valence of our encounters with food, cooking and eating, from being easy and enjoyable to being problematic and unpleasant.

Our 4th International Symposium is dedicated to oncology.

Sensory alterations in cancer patients are observed in a large proportion of patients during or following the cancer treatments.

Taste, smell and somatosensory perception (texture, temperature, and irritating sensations such as spiciness or astringency) have been observed in cancer populations. They impact eating pleasure, appetite, food intake, as well as psychological well-being, quality of life and nutritional status

Sensory alterations are often not considered a priority in clinical practice so patients may not be adequately informed about the potential side effects or benefits of addressing these sensory changes. Moreover, patients also rarely discuss these issues, further highlighting the need for increased awareness and research in this area.

The symposium will gather most advanced and recent research results from internal experts and will provide a multidisciplinary platform to exchange on current strategies for addressing sensory and food perception alterations through interventions based on potential ingredient/food solutions and culinary tips for patients and family carers.

Who should attend ?

Scientists, chefs, professionals interested in the topic of altered taste, in its multi-sensory consideration, consequences in eating and potential solutions.

Program Altered Taste 24 | 12th Nov.

8:30am Welcome coffee

9:00am Introduction **A. GIBOREAU**, Institut Lyfe R&I Center, FR
. **Amandine BRUYAS** Hospices Civils de Lyon, FR
Oncology and the issue of eating in cancer patients

9:30 am **Session I. Nutrition**

- . **Meropi KONTOGIANNI**, Harokopio Athens U., GR
Dietary intake and assessment of nutritional status and nutritional disorders in cancer patients
- . **Anestis DOUGKAS** Institut Lyfe R&I Center, FR
Eating , quality of life and nutritional status
- . **Véronique MOURIER**, Elior Santé, FR
Food service in oncology. Context, challenges and perspectives for food enjoyment
- . **Mélanie ROCHE**, Hospices Civils de Lyon, FR & **Pascale ROUX**, Centre Léon Bérard, FR
The CANUT guide: nutritional, sensory and culinary personalised recommendations for cancer patients

10:40am Coffee Break

11:15am **Session II. Psycho-social dimensions of eating**

- . **Sara SPINELLI** Florence U., IT
The importance of psychological traits and emotions in food liking in cancer patients
- . **Isabelle MAITRE** ESA Angers,FR
Identification of eater profiles in the elderly population and relation to the pleasure of eating
- . **Anna RUDZINSKA** Jagiellonian U., PL
Nutritional challenges in older cancer patients. A patient, caregiver and multidisciplinary team perspective

12:10pm **Discussion: clinical, academic and industrial perspectives**

12:45pm Lunch Break

2:00pm **Session III. Sensory alterations in cancer**

- . **Sanne BOESVELDT**, Wageningen U., NL
Savor the flavor: The impact of chemosensory changes on eating behavior in cancer patients undergoing various treatment
- . **Guillaume BUIRET**, Valence Hospital, FR
Metallic taste in head & neck cancers: frequency, nutritional impact, potential causes & treatments
- . **Fransisco RUIZ OJEDA**, Granada University, ES
Effects of miraculin on taste perception in malnourished cancer patients with dysgeusia
- . **Reisya RIANTININGTYAS**, University of Lyon 1 / Institut Lyfe R&I Center, FR
Somesthesia, contribution of thermal, tactile and chemesthetic sensations to food perception in cancer

3:05pm Coffee Break

3:30pm **Session IV. Measurements, diagnosis and recovery of sensory alteration**

- . **Thomas HUMMEL**, Dresden U., DE
Eating without Smell or taste!
- . **Isabelle CAYEUX**, Firmenich, CH
Measuring perception
- . **Jacco de HAAN**, University Medical Center Groningen, NL
The TASTY project: taste steering and taste & smell training in patients with cancer
- . **Angelica LIPPI**, University of Florence, IT / Institut Lyfe R&I Center, FR / Elior Santé, FR
Sensory-hedonic responses to food in cancer patients with altered perceptions

4:40pm Conclusions - **F. CARROUEL**, Lyon 1 U., FR

5:00pam Closing Cocktail



REGISTRATION & INFORMATION

Registration

Full rate	90 €
Reduced rate (Phd Students, RIC members)	45 €



[Click here to register](#)

<http://research.institutpaulbocuse.com/en/events/>

Contact

Irispal@institutlyfe.com
symposium@institutlyfe.com



LinkedIn

Institut Lyfe Research and Innovation Center
(Ex-Institut Paul Bocuse Research Center)



Address

Institut Lyfe - Laboratoire des services
3 avenue Guy de Collongue
69130 ECULLY FRANCE



Accommodation

Campanile, Ecully - <https://www.campanile.com>
Maison d'Anthouard, Ecully <https://anthouard.fr/>

