

ECRO 2021 PROGRAM OVERVIEW

MONDAY, 13 SEP. 2021



12:00 REGISTRATION

13:00 ECRO BOARD MEETING

14:00 PRE-SYMPOSIUM

Part I: Social chemosensing
Mats Olsson, Nuno Gomes, Jasper de Groot, Filipa Barros, Jitka Fialová

15:30 COFFEE BREAK

16:00 PRE-SYMPOSIUM

Part II: Nutrition
David Garcia-Burgos, Camilla Cattaneo, Carlos Ribeiro, Francisca Noya-Leal, Elsa Lamy

17:30 CONCLUDING REMARKS

TUESDAY, 14 SEP. 2021

9:00 OPENING REMARKS

9:15 KEYNOTE LECTURE
20 years of taste receptors
Danielle Reed

10:00 KEYNOTE LECTURE
Food for thought
Chef José Avillez

10:45 COFFEE BREAK

11:15 KEYNOTE LECTURE
Linking the past to the future in olfaction
Sandeep Robert Datta

12:00 LUNCH

14:00 SPLIT SESSIONS

I. Spatial transcriptomic insight into olfactory function
I-Hao Wang, Antonio Scialdone, Mattias Alenius, Alexander Fleischmann, Hiro Matsunami

II. Combining technologies to elucidate taste mysteries
Laura Degirmenci, Daniel Münch, Kype Palmer, Yaron Ben-Shoshan Galeczki

15:45 COFFEE BREAK

16:15 KEYNOTE LECTURE
30 years of olfactory receptors
Linda Buck

17:00 POSTER SESSION (ONE HOUR-LONG)

18:30 WELCOME COCKTAIL (PRE-BOOKING REQUIRED)
CONVERSAS DA GANDARINHA - CENTRO CULTURAL DE CASCAIS

WEDNESDAY, 15 SEP. 2021

8:30 SYMPOSIUM

III. ECRO YOUNG INVESTIGATORS
Anne-Charlotte Trouillet, Megha Treesa Tom, Jean-Marc Lassance, Marília Freire, Rebecca Spione, Mackenzie Hannum, Nandita Nataraj

10:30 COFFEE BREAK

11:00 SYMPOSIUM
IV. Taste and nutrient sensing: from bench to bedside, in health and disease
Amber L. Alhedeiri, Monica Dus, Gabriela Ribeiro, Nicola Pirastu

12:30 LUNCH

14:00 SYMPOSIUM

V. Chemosensory modulation of feeding behaviors
Nilay Yapici, Ibrahim Tastekin, Nao Horio, Emre Yaksi, Piali Sengupta

15:45 COFFEE BREAK

16:15 SYMPOSIUM
VI. Gastronauts
Maya Kaelberei, Kamil Steczkiewicz, Silvia Conde, Marcelo Dietrich, Arthur Beyder

18:00 POSTER SESSION (ONE HOUR-LONG)

19:30 GALA DINNER (PRE-BOOKING REQUIRED)
CISTERNA ROOM - CIDADELA HOTEL

THURSDAY, 16 SEP. 2021

8:45 SPLIT SESSIONS

VII. What is what? Innovative methods to diagnose smell and taste disorders
David Tianxiang Liu, Cagdas Guducu, Danielle Reed, Cécilia Tremblay, Jonas Olofsson

VIII. Chemosenses beyond science: How the humanities and social sciences can inform science
Gabriella M. Petrick, Ishita Dey, Daniel Normark, Lauryn Mannigel

10:30 COFFEE BREAK

11:00 SPLIT SESSIONS

IX. Mind the gap: whatever happened to odour cognition?
Bob Pellegrino, Rachelle de Vries, Ilja Croijmans, Qian Janice Wang, Laura Speed, Alex Koullakov

X. Can chemosensory perception be represented in a single connectome?
Wen Li, Behzad Irvani, Renee Hartig, Maria Veldhuizen, Arnaud Leleu, Bob Pellegrino

13:00 LUNCH

14:30 SPLIT SESSIONS

XI. Intra- and interspecific olfactory signaling in insects
Olena Riabinina, Jean-Christophe Billeter, Maria Luisa Vasconcelos, Silke Sachse, Bill S. Hansson

XII. Regeneration of olfactory and taste cells
Peihua Jiang, James Schwob, Linda Barlow, Bradley Goldstein, Akihito Kuboki

16:15 COFFEE BREAK

16:45 **XIII. Publishing with Chemical Senses**
Steve Munger

17:15 CLOSING REMARKS