

Gastrophysics: Frozen Dessert Special!

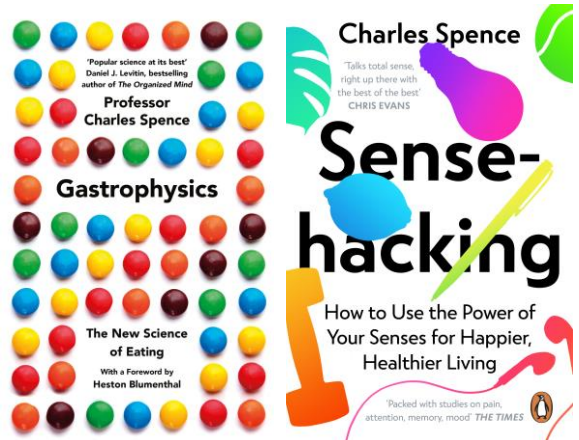
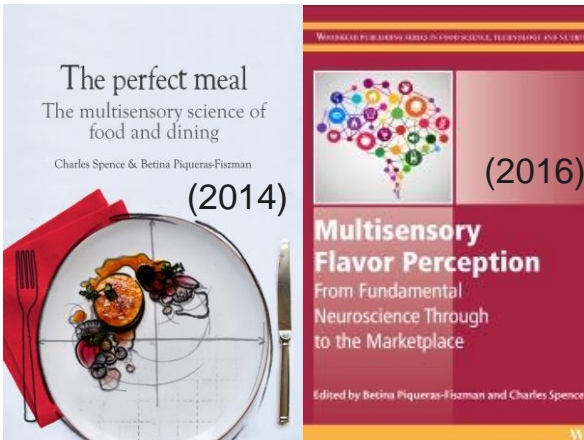
Charles Spence

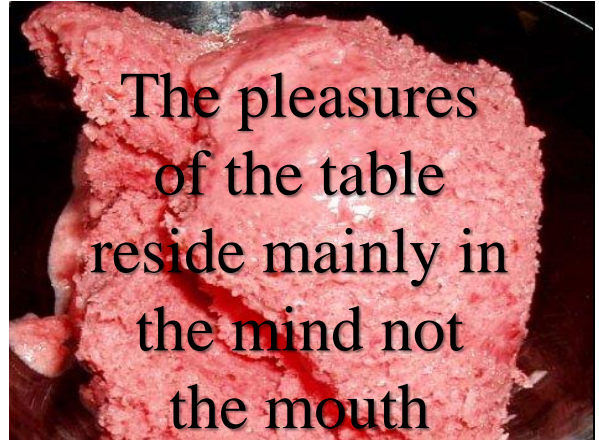
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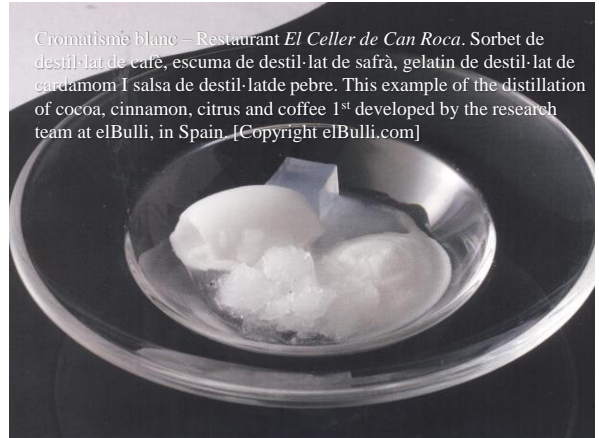
2024 Annual Technical
Conference





In 1789, Frederick Nutt 1st published *The Complete Confectioner* including 31 different recipes for ice creams, some with fresh fruit, others with jams, and some using fruit syrups. Flavours included ginger, chocolate, brown breadcrumbs and one flavoured with Parmesan cheese.

**COMPLETE
CONFECTIONER;**
OR, THE
WHOLE ART OF CONFECTIONARY
By **Frederick Nutt**;
ALSO
RECEIPTS
FOR HOME-MADE WINES, CORDIALS,
FRENCH AND ITALIAN LIQUEURS, &c.
BY
FREDERICK NUTT.
EIGHTH EDITION, CORRECTED AND IMPROVED
By J. J. MACHET,

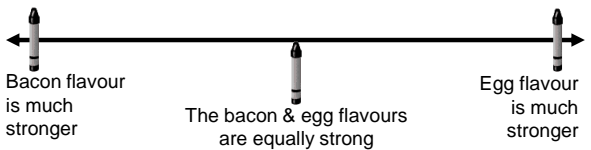


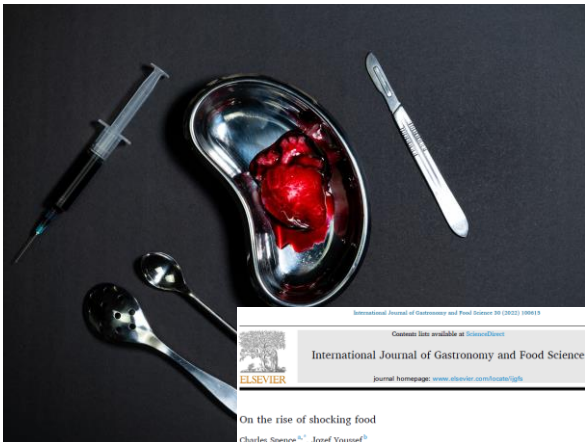
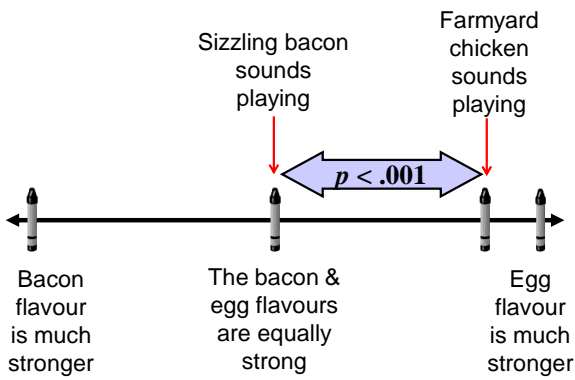
Bacon & Egg Ice-Cream: Importance of texture congruency



Bacon & Egg Ice Cream Test

Please mark on the following scales (between the two crayons) whether the ice-cream samples (1 & 2) have a stronger 'bacon' taste or a stronger 'egg-like' taste.





Blumenthal

Mustard ice cream, anyone?

His creations include tobacco chocolate and veal cooked with hay. But his restaurant, the Fat Duck at Bray, has won a Michelin star - and he is rumoured to be the best chef in Britain. Victoria Moore watches Heston Blumenthal work his magic

Victoria Moore

Fri 12 Jan 2001 02:53 GMT

Share

Crab risotto with crab ice cream. Veal sweetbread cooked with hay and pollen and roasted in a salt crust. Foie gras with smoked eel and jasmine and mead jelly. And smoked bacon ice cream with pain perdu, caramelised tomato and puree of cep. For dessert.



Mustard ice-cream: In the lab vs. in the restaurant. The importance of context



Review Article

Comfort food: A review

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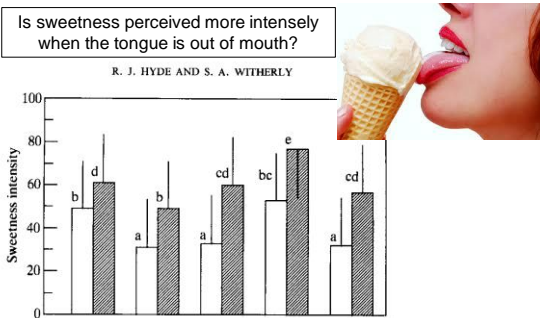


I tasted Heston's Topsy Turvy £325 menu - which starts with dessert and ends with a starter - and, believe it or not, he's on to something

By SARAH RAINEY

PUBLISHED: 02:13 BST, 24 May 2024 | UPDATED: 03:04 BST, 24 May 2024

Hyde, R. J., & Witherly, S. A. (1993). Dynamic contrast: A sensory contribution to palatability. *Appetite*, 21(1), 1-16. <https://doi.org/10.1006/appe.1993.1032>.



5 MAGNUM SENSES

Destination: sensory heaven
 There's more than one path to sensory heaven. Enjoy the finest-salted Magnum 5 Senses ice creams.

Aroma	Touch	Sound	Taste	Vision
Surrender to the sweetest aroma of soft-cream chocolate with dark chocolate. And savor the subtle fragrance of salty vanilla.	Melt into the embrace of luscious ice cream, glacial smooth milk chocolate. And immerse with your tongue the headiest chocolate.	Hear the crackling of shimmery dark chocolate. And listen to the soft chocolate splat with cream ice cream and fragments of caramelized sugar.	Tantalize your taste buds with thick chocolate coating. And let it melt to discover the hidden caramel nut within the creamy vanilla.	gaze at milky white chocolate swirl through with a nut strewn with nut. And let your eyes linger on the subtle chocolate.



The first mention of the cone being used as an edible receptacle for the ice cream is in *Mrs. A.B. Marshall's Book of Cookery of 1888*. Her recipe for "Cornet with Cream" said that "the cornets were made with almonds and baked in the oven, not pressed between irons". The ice cream cone was popularized in the US at the 1904 World's Fair in St. Louis, Missouri

Research review

Cold pleasure. Why we like ice drinks, ice-lollies and ice cream

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 TSPAS
 Pleasure
 Rele-thing
 Thirst

ABSTRACT

This review discusses how the ingestion of cold foods and drinks may be perceived as pleasant because of the effects of cooling of the mouth. The case is made that man has originated from a tropical environment and that cold stimuli applied to the external skin may initiate thermal discomfort and reflexes such as shivering and vasoconstriction that defend body temperature, whereas cold stimuli applied to the mouth are perceived as pleasant because of pleasure associated with satiation of thirst and a refreshing effect. Cold water is preferred to warm water as a thirst quencher and cold products such as ice cream may also be perceived as pleasant because oral cooling satiates thirst. The case is made that cold stimuli may be perceived differently in the skin and oral mucosa, leading to different effects on temperature regulation, and perception of pleasure or displeasure, depending on the body temperature and the temperature of the external environment.

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Ben & Jerry's Ice Cream

WELL DONE CHERIE!

99% pleasure. The rest is the carton!

Fairly Nutty



The sound of ice-cream

Does it smell like chocolate?



Manuel Linares' colour-changing ice cream, called Xamaleón (a play on the Spanish word for chameleon). The tutti-frutti-flavoured ice cream starts out as a periwinkle blue but is coated with a special compound that reacts to changes in temperature and saliva, causing the surface to turn purple and then pink as it is licked (Moon, 2014).



Spence, C. (2019). On the changing colour of food & drink. *International Journal of Gastronomy & Food Science*, 17:100161.



Kitchen Theory: BURNT TOAST, MARMALADE & BREAKFAST TEA ICE CREAM!

THE COLOURS OF A BURNT BREAKFAST – NEST @ LONDON DESIGN FESTIVAL!



Can you taste the plate?



Food Quality and Preference 78 (2019) 103742

Contents lists available at ScienceDirect

Food Quality and Preference



journal homepage: www.elsevier.com/locate/foodqual

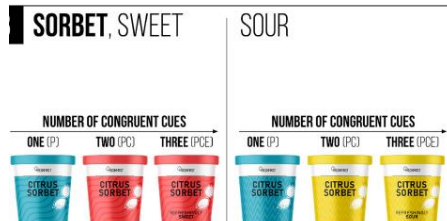


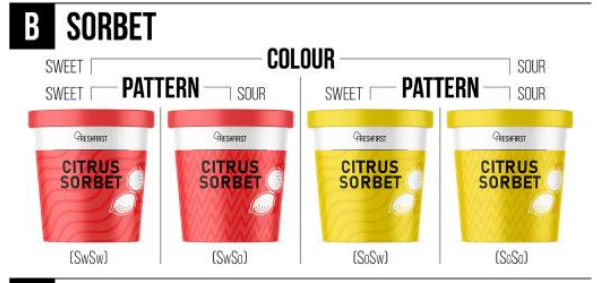
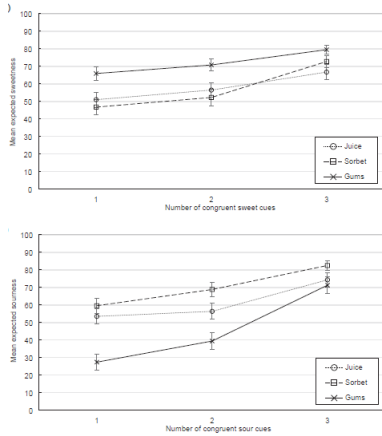
Establishing boundary conditions for multiple design elements congruent with taste expectations



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Oxamendil Research Laboratory, Department of Experimental Psychology, University of Oxford, Oxford, UK





“How sweet does the ice-cream look?
(1 = not at all 7 = very sweet)



Chen et al (2018; *Int. Journal of Food Design*)



Van Rompay, T. J. L., Kramer, L.-M., & Saakes, D. (2018). The sweetest punch: Effects of 3D-printed surface textures and graphic design on ice-cream evaluation. *Food Quality and Preference*, 68, 198-204. DOI: 10.1016/j.foodqual.2018.02.015



Poster designs. “Ijsje proeven?” translates as “Wanna try ice cream?”



Perception-Enhancing Sculptural Ceramics



Youssef et al. (2015; *Flavour*)



'Taste of nature': Smoked cox apple crème, cobb nuts, homemade curd, apple caviar & beetroot reduction

Youssef, J., & Spence, C. (2021). Introducing diners to the range of experiences in creative Mexican cuisine, including the consumption of insects. *International Journal of Gastronomy & Food Science*, 25:100371. <https://doi.org/10.1016/j.ijgfs.2021.100371>.



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HOUSE of WOLF
Experimental Dining, Drinking, Art & Entertainment

The Fat Duck
London, UK

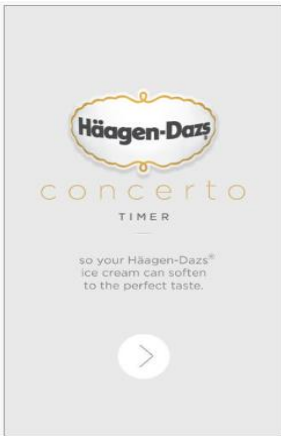
CONDIMENT JUNKIE

HOUSE of WOLF
Experimental Dining, Drinking, Art & Entertainment

The Fat Duck
London, UK

XIN CAFE
Singapore

SONIC SWEETENER
An Innovative Way to Reduce Sugar Consumption



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Clin. Transl Oncol. (2022) 14:66-72
 DOI: 10.1007/s12094-022-0783-9

RESEARCH ARTICLES

Adapted ice cream as a nutritional supplement in cancer patients: Impact on quality of life and nutritional status

Francesc Casas · Concha León · Esther Jovell · Juana Gómez · Ángels Corvito · Remei Blanco · Jordi Alfradó · Miquel Àngel Seguí · Eugeni Saigó · Toni Massamés · Carme Sala · Anna Librán · Àngels Arcusa



Abstract

Aims The aim of this study was to assess the impact of adapted ice cream as a dietary supplement on the quality of life (QLQ) of malnourished patients with cancer.

Material and methods We present an exploratory prospective observational study comparing two patterns of nutrition in cancer patients admitted during the study period who presented malnutrition disorders: adapted ice cream (Group I: 39 patients) and nutritional supplements (Group II: 31 patients). Patients were selected from two different hospitals from the same Oncologic Institute. QLQ was evaluated with the Hospital Anxiety and Depression Scale (HADS) and QLQ of the European Organization for Research and Treatment of Cancer (EORTC QLQ C30). Nutrition was determined by the PG-SGA test.

Conclusions The administration of ice cream could cover, in part, the social aspect of food and improve QLQ in malnourished cancer patients. These results are encouraging and deserve further confirmation.

International Journal of Gastronomy and Food Science 16 (2019) 100140

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journal homepage: www.elsevier.com/locate/ijgfs



Using ice-cream as an effective vehicle for energy/nutrient delivery in the elderly

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ARTICLE INFO

Keywords:
 Ice-cream
 Dynamic contrast
 Energy/nutrient delivery
 Nostalgia
 Comfort food
 Elderly
 Hospital food

ABSTRACT

In this article (submitted as a Proposal), we investigate the use of ice-cream as a potentially effective vehicle for the delivery of nutrition/energy to the elderly in hospital and in old people's facilities. Currently, there appears to be a general belief that ice-cream is an unhealthy product and so is not commonly considered in this capacity. That said, the cooling sensation, as well as the dynamic contrast, that ice-cream provides appears capable of providing positively-valenced sensory stimulation at mealtimes to those elderly individuals who, for whatever reason, might not otherwise eat enough (i.e., who may well be malnourished). After outlining the problem, we go on to provide recipes for those wishing to replace eggs and sugar using the latest ingredients and techniques from the field of food science/molecular gastronomy. We illustrate how widely available most replacement powders and/or pureed vegetables can be incorporated into the recipe to make ice-cream a more effective vehicle for the delivery of nutrients/vitamins while maintaining an appropriate texture/mouthfeel. We link to

JWT



foods

Review
 Aging and the (Chemical) Senses: Implications for Food Behaviour Amongst Elderly Consumers

Charles Spence^{1,*} and Jozef Youssef²

VISION The perfect meal
 The multisensory science of food and dining

SMELL

TOUCH

TASTE

HEARING

Multisensory Flavor Perception
 Food Experience, Behavioural Research and the Industry

Gastrophysics
 The New Science of Eating

(2021)
 Senschacking
 How to Use the Power of Your Senses for Happier, Healthier Living