Evaluation of vegetable acceptability through individual and environmental characteristics across the lifespan in institutional foodservice.

https://microsites.bournemouth.ac.uk/veggieat/

- 5 partners da quattro paesi:
  - 3 Università: Bournemouth (UK); (4 Ricercatori + 2 Dottorandi),
  - Copenhagen (DK); (3 Ricercatori + 2 Dottorandi)
  - Firenze (IT); (3 Ricercatori + 4 Dottorandi)
- 2 Aziende Private:
  - 1 Centro di Formazione e Ricerca: Institute Paul Bocuse
  - 1 Company: Bonduelle (5 unità di personale del Dipartimento R&D
- Project leader: Dr Heather Hartwell (UK)

https://www.youtube.com/watch?v=C8oc7QdYPMY
Work Package Overview

WP1: Management and Coordination

WP2: Consumer perception (product and sensory analysis)

WP3: Product acceptance (Recipe development)

WP4: Baseline data collection (Consumers)

WP4: Living Laboratories
1. Exposure to the vegetables
2. Choice Architecture

WP5: Model mapping the determinants of vegetable consumption

WP4: Post-exposure data collection (Consumers)

WP6: Dissemination of results

Figure 1: Work Plan Components
The Sensory Veggieat research team at Florence University

E. MONTELEONE  C. DINNELLA  D. CLICERI  C. MASI  M. PIOCHI  T. MARZI
PhD Student  PhD Student  PhD Student  PhD Student  (neuroscientist)  Florence University

S. SPINELLI  L. PIERGUIDI  Dott. Mag. I. LA VIOLA
Post Doc  PhD Student  Tecnologo Alimentare


Danish adolescents like their vegetables fresh rather than frozen or canned – International Journal of Gastronomy and Food Science

A high quantity of vegetables and a high variety of vegetables regularly consumed are predicted by different food choice motives in older adults from France, Italy and the UK – European Journal of Nutrition
EDULIA

MSCA-ITN-ETN: European Training Networks

BRINGING DOWN BARRIERS TO CHILDREN’S HEALTHY EATING