
Agnès Giboreau

Directrice de la recherche

Coordonnées

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Discipline(s)

Sciences des aliments, Evaluation sensorielle, Comportement consommateurs

Activités / CV

MES ACTIVITES

- Coordination de l'activité Recherche de l'Institut Paul Bocuse
- Interface universités/industries
- Direction de thèses

MON CV

- Ingénieure Agrosup Dijon, doctorat AgroParisTech, Master psychologie cognitive à l'Université Paris 8
- Habilitation à diriger des recherches à l'Université Lyon 1, chef de projet recherche et innovation dans l'industrie, directrice des études cabinet conseil études sensorielles et consommateurs, enseignement universitaire
- Membre de l'Université Claude Bernard Lyon 1

Informations complémentaires

MES DERNIERES EXPERIENCES SIGNIFICATIVES

Pilotage du projet CANUT, Cancer Nutrition & Taste : développer, tester et déployer des solutions adaptées aux différents profils de patients sous chimiothérapie (recommandations sensorielles, nutritionnelles et culinaires).

Pilotage du [programme ISPAR](#), Innovation et Science pour l'Alimentation et la restauration (PIA3) : développement de projets collaboratifs et d'infrastructures de créativité, de caractérisation et d'évaluation in situ.

MOI EN 5 MOTS CLEFS

Sensorialité - Plaisir des Repas - Santé - Individus

QUELQUES PUBLICATIONS

Articles dans revues à comité de lecture

- Chen Y, Perez-Cueto F, Giboreau A., Mavridis I. & Hartwell H (2021) Consumer preferences for the use of an innovative digital menu solution in public food service settings in four European countries Food Quality and Preference, 94, <https://doi.org/10.1016/j.foodqual.2021.104324>

- Manesse C., Ferdenzi C., Mantel M., Sabri M., Bessy M., Fournel A., Faure F., Bellil D., Jomain S., Landis B., Hugentobler M., Giboreau A., Rouby C. & Bensafi M. (in press) The prevalence of olfactory deficits and their effects on eating behavior from childhood to old age: a large-scale study in the French population Food Quality and Preference. 93, 104273 <https://doi.org/10.1016/j.foodqual.2021.104273>
- Miele N., Giboreau A. & Almli V.L. (2021) The temporality of eating behavior as a discriminant tool to characterize consumers: Temporal Dominance of Behavior applied to bread consumption during a restaurant meal in France. Food Quality and Preference. 92, 104225 <https://doi.org/10.1016/j.foodqual.2021.104225>
- Patois C., Chen Y., Meiselman H.L., Barraco F. & Giboreau A. (2021) Designing food for bone marrow transplant patients with compromised immunity: limited ingredients, recipes and balanced diet. International Journal of Food Design, 6 (1), 27-51
- Chen Y., Perez Cueto F., Giboreau A., Mavridis I. & Hartwell H. (2020) The promotion of eating behaviour change in healthy populations through digital interventions International Journal of Environmental Research and Public Health 17(20), 74-88. <https://doi.org/10.3390/ijerph17207488>
- Drareni K. Bensafi M., Giboreau A. & Dougkas A. (2020) Chemotherapy-induced taste and smell changes influence food perception in cancer patients, Supportive Care in Cancer. 1-8. <https://doi.org/10.1007/s00520-020-05717-1>
- C. Patois et al. Designing food for bone marrow transplant patients with compromised immunity: limited ingredients, recipes and balanced diet. International Journal Food Design
- Dougkas A., Vannereux M & Giboreau A. (2019) The Impact of Herbs and Spices on Increasing the Appreciation and Intake of Low-Salt Legume-Based Meals. Nutrients 2019, 11(12), 2901-2921; <https://doi.org/10.3390/nu11122901>
- Drareni K, Dougkas A, Giboreau A, Laville M, Souquet PJ, Bensafi M. (2019) Relationship between food behavior and taste and smell alterations in cancer patients undergoing chemotherapy: A structured review. Seminars in Oncology, 46(2), 160-172. doi: 10.1053/j.seminoncol.2019.05.002
- Eschevins A., A. Giboreau, P. Julien & C. Dacremont (2019) From expert knowledge and sensory science to a general model of food and beverage pairing with wine and beer. International Journal of Gastronomy and Food Science, 17, 100-144. <https://doi.org/10.1016/j.ijgfs.2019.100144>
- Giboreau A, Schwartz C., Morizet D. & Meiselman H.L. (2019) Measuring Food Waste and Consumption by Children Using Photography. Nutrients. 11(10), 2410-2441; <https://doi.org/10.3390/nu11102410>
- Liu J., E. Petit, AC Brit & A. Giboreau (2019) The impact of tablecloth on consumers' food perception in real-life eating situation. Food Quality and Preference. 71, 168-171.
- Palczak J., Giboreau A., Rogeaux M. & Delarue J. (in press) How do pastry and culinary chefs design sensory complexity? International Journal of Gastronomy and Food Science
- Saulais L., Massey C., Appleton K., Perez-Cueto F.J.A., Dinnella C., Monteleone E., Depezay L., Hartwell H. & Giboreau A. (2019) When are 'Dish of the Day' nudges most effective to increase vegetable selection? Food Policy. 85, 15-27.
- Eschevins A; Giboreau A., Allard T & Dacremont C. (2018) The role of aromatic similarity in food and beverage pairing Food Quality and Preference, 65, 18-27. <https://doi.org/10.1016/j.foodqual.2017.12.005>
- Iborra-Bernad C., L. Saulais, E. Petit & Giboreau A. (2018) Sensory analysis and observational study in an experimental restaurant: pilot study. International Journal of Gastronomy and Food Science. 13, 47-51.
- Meiselman H.L. & Giboreau A. (2018) Emotions before and after a meal in a natural eating situation. Food Quality and Preference, 65, 191-193.

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Chapitres d'ouvrage et ouvrages

- Giboreau A. & Dworzack F. (2021) Quand la recherche se met à table. Paris :EDP Science
- Edwards J.S.A., Hartwell H. & Giboreau A. (2020) Emotions studied in context : the role of environment. In H.L. Meiselman Emotion Measurement. Elsevier. 2nd Edition
- Zerbini L, Landeau G, Giboreau A, Sharma A, Yu C, Lin M & Jung IH Food access and insecurity during COVID 19 - Evidence from France. PennState Scholar Sphere. <https://doi.org/10.26207/CWFZ-JV47>
- Dougkas, A., Saulais, L., & Giboreau, A. (2019). Studying Natural Meals: What are the Benefits of the Living Lab Approach? in Meiselman H. (Ed.) Context: The Effects of Environment on Product Design and Evaluation.. Woodhead Publishing.

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A la une

[3rd edition - International Symposium on Altered Taste - 14 & 15 September, 2023](#)

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Carrière

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