

CURRICULUM VITAE

Etat civil

Issanchou Sylvie
Née le 9 février 1956

Situation à l'Académie

Elu correspondant en 2020
Section 8 Alimentation Humaine

Situation actuelle

Directrice de recherche INRAE

Coordonnées

Centre INRAE Bourgogne Franche-Comté
Centre des Sciences du Goût et de l'Alimentation
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Formation

1979 : Diplôme d'ingénieur ENSBANA (Ecole Nationale Supérieure de Biologie Appliquée à la Nutrition et à l'Alimentation, Dijon)
1984 : Doctorat de 3ème Cycle, Université de Dijon

Carrière

1985-1998 : Chargée de recherche INRA au Laboratoire de Recherches sur les Arômes, Dijon
1998-2000 : Directrice de recherche INRA au Laboratoire de Recherches sur les Arômes, Dijon
2001-2009 : Responsable de l'équipe « Perception sensorielles et comportement du consommateur », UMR Flaveur, Vision et Comportement du consommateur, Dijon
2010-2016 : Responsable de l'équipe « Développement et dynamique des préférences et du comportement alimentaires », UMR Centre des Sciences du Goût et de l'Alimentation (CSGA), Dijon
2017-2020 : Directrice adjointe de l'UMR Centre des Sciences du Goût et de l'Alimentation (CSGA), Dijon

Domaines d'expertise

Perception sensorielle
Préférences alimentaires
Comportement alimentaire

Mots clés

Evaluation sensorielle
Développement et dynamique des préférences alimentaires
Déterminants des choix alimentaires

Distinctions et Prix

Food Quality and Preference Award pour chercheur senior en 2017
Chevalier dans l'Ordre du Mérite Agricole en 2017
Prix Benjamin Delessert en 2015

Publications

Poquet D., Ginon E., Sénécal C., Chabanet C., Marette S., Issanchou S., Monnery-Patris S., 2020, Effect of a pleasure-oriented intervention on the nutritional quality of midafternoon snacks and on the relationship between food liking and perceived healthiness within mother-child dyads. *Food Quality and Preference*, 84, <https://doi.org/10.1016/j.foodqual.2020.103947>

Brugaillères P., Issanchou S., Nicklaus S., Chabanet C., Schwartz C., 2019. Caloric compensation in infants: developmental changes around the age of 1 y and associations with anthropometrics up to 2 y. *American Journal of Clinical Nutrition*, 109, 1344-1352.

Martin C., Issanchou S., 2019. Nutrient sensing: What can we learn from different tastes about the nutrient contents in today's foods? *Food Quality and Preference*, 71, 185-196.

Schwartz, C. Chabanet, C., Szeleper, E., Feyen, V., Issanchou, S., Nicklaus, S. (2017). Infant acceptance of primary tastes and fat emulsion: developmental changes and links with maternal and infant characteristics. *Chemical Senses*, 42 (7), 593-603.

Maier-Noth A., Schaal B., Leathwood P., Issanchou S., 2016. The lasting influences of early food-related variety experience: a longitudinal study of vegetable acceptance from 5 months to 6 years in two populations. *PLoS One*, 11, e0151356.

Chambaron-Ginhac, S., Chisin, Q., Chabanet, C., Issanchou, S., Brand, G. (2015). Impact of olfactory and auditory priming on the attraction to foods with high energy density. *Appetite*, 95, 74-80.

Divert, C., Laghmaoui, R., Crema, C., Issanchou, S., Van Wymelbeke, V., Sulmont-Rossé, C. (2015). Improving meal context in nursing homes. Impact of four strategies on food intake and meal pleasure. *Appetite*, 84, 139-147.

Remy E., Issanchou S., Chabanet C., Boggio V., Nicklaus S., 2015. Impact of adiposity, age, sex and maternal feeding practices on eating in the absence of hunger and caloric compensation in preschool children. *International Journal of Obesity*, 39, 925-930.

Sulmont-Rossé, C. Maître, I., Amand, M., Symoneaux, R., Van Wymelbeke, V., Caumon, E., Tavarès, J., Issanchou, S. (2015). Evidence for different patterns of chemosensory alterations in the elderly population: impact of age versus dependency. *Chemical Senses*, 40 (3), 153-164.

Ginon, E., Ares, G., Esteves dos Santos Laboissière, L. H., Brouard, J., Issanchou, S., & Deliza, R. (2014). Logos indicating environmental sustainability in wine production: An exploratory study on how do Burgundy wine consumers perceive them. *Food Research International*, 62, 837-845.

Activités éditoriales

Membre du comité éditorial de *Chemosensory Perception*

Membre du comité éditorial de *Food Quality and Preference*

Short bio (anglais)

S. Issanchou got an Engineer degree in Food Science from ENSBANA (now AgroSup Dijon) in 1979 and a PhD from Dijon University in 1984. Sylvie Issanchou has been a researcher within INRA (now INRAE, the National Research Institute for Agriculture, Food and Environment) since 1985. Between 2001 and 2009 S. Issanchou chaired the "Sensory perception and consumer behaviour" group of the Flaveur, Vision et Comportement du Consommateur (FLAVIC) unit. Between 2010 and 2016 she chaired the "Development and dynamic of preferences and eating" group of the Centre des Sciences du Goût et de l'Alimentation (CSGA). Her first works deal on sensory evaluation and on the links between sensory data and chemical data, then on preferences, food choices and eating behaviours and their determinants. Between 2010 and 2014 she was the coordinator of the European project "Determining factors and critical periods in food habit formation and breaking in early childhood: a multidisciplinary approach" (HabEat). S. Issanchou was awarded in 2015 by the Institute Benjamin Delessert and received the senior scientist Food Quality and Preference award in 2017. She is co-authored of more than 130 peer-reviewed articles.