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Are citizens motivated to take part in participatory research in order to create sensory and consumer databases?

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### Abstract

A concise and factual abstract is required, 200 words maximum.

Participatory research engages voluntary citizens in scientific inquiry to produce new knowledge. There is a large development of participatory research in diverse domains, but only a few are developed in the food domain.

A challenge appeared since consumers are more involved in the food transition. As citizens' engagement is key for participatory research, the objective of our work was to understand citizens' familiarization and motivations to be involved in participatory research to build sensory and consumer databases.

A participatory workshop (n=13) and an online survey (n=500) were performed to establish an initial diagnosis of motivations and barriers contributing to participatory research about food and sensory perception.

Results revealed that citizens are unfamiliar with participatory research, 72% of participants had never heard of it, 82.8% are interested in participating, 43.4% would only do so if they were paid. The main reasons for participating in participatory research in the food sector are to: increase their knowledge (31%), curiosity (30%), have access to information on consumed products (29%), help research (24%) and acquire knowledge in nutrition (22%).

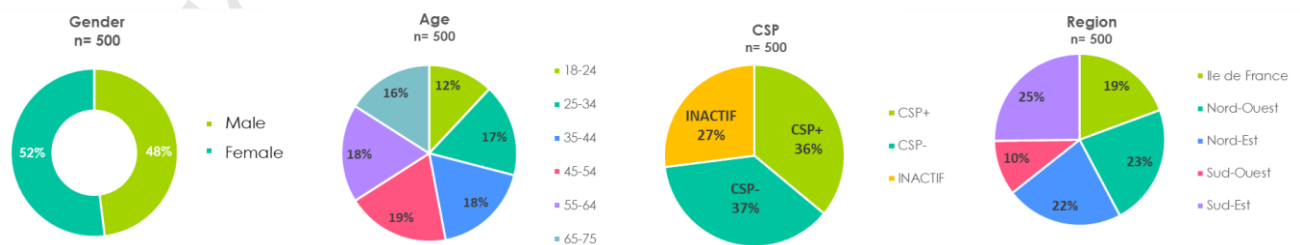
Participatory research can be a valuable way to create sensory and consumer databases if it's possible to capture citizens' motivation and attention (e.g. interactive, playful questionnaires).

### Keywords

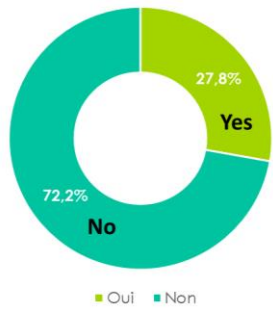
Participatory research, citizens, motivations, sensory and consumer databases

### Figures and tables

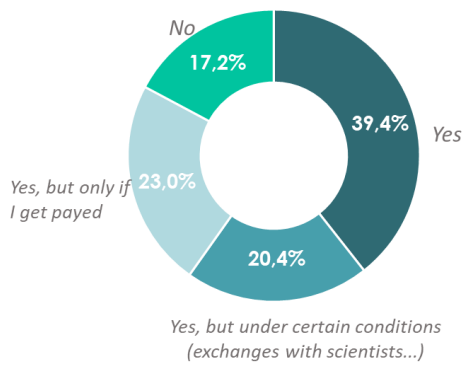
**Figure 1.** Description and classification of the survey participants (slide 10).



**Figure 2 (a).** Participatory research consumers' familiarization (Slide 11).



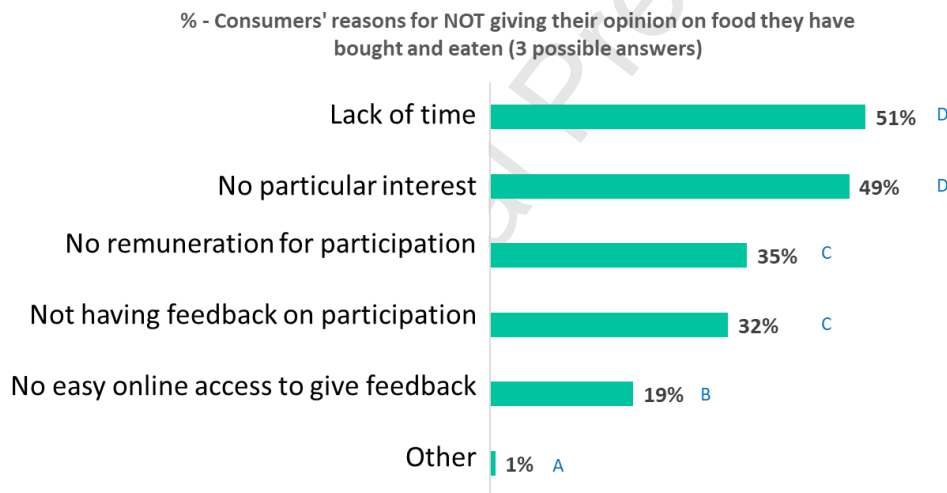
**Figure 2 (b).** Interest in taking part in a participatory science project on food (Slide 11).



**Figure 3.** Consumers' reasons for giving their opinion on food products they have bought and eaten (slide 12).



**Figure 4.** Consumers' reasons for not giving their opinion on food products they have bought and eaten (slide 13).



#### CRedit author statement

**Lucia Espinosa:** Conceptualization, Methodology, Data Curation, Writing - Review & Editing  
**Anne Saint-Eve:** Conceptualization, Methodology, Supervision, Review.

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### **Declaration of interests**

*Please **tick** the appropriate statement below and declare any financial interests/personal relationships which may affect your work in the box below.*

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 The authors declare the following financial interests/personal relationships which may be considered as potential competing interests:

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Francois Houllier, Jean-Baptiste Merilhou-Goudard. 2016. Les sciences participatives en France : Etats des lieux, bonnes pratiques et recommandations. 63 p. hal-02801940.

<https://participatorysciences.org>

<https://www.ecsa.ngo>

### **Authors Biographies**



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Is a Research Scientist in Sensory Engineering for Food Design at the joint research unit of “Food and Bioproduct Engineering” (INRAE – AgroParisTech - Université Paris Saclay). Her research studies focus on sensory engineering for food design and processing, exploring multi-actor and participatory approaches and methodologies. She is interested in how to integrate the perceptions of food raw material, processing and consumption of various stakeholders (producers, manufacturers, consumers) in the design of healthier, sustainable and appreciated foods.



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Professor in Sensory Analysis at AgroParisTech (Institute of Life Sciences and Industries and the Environment). In line with sustainable food systems, the aim of her research works is to acquire knowledge, to adapt and develop sensory methodologies, to propose multi-actor and multi-constraint approaches to food formulation leading to healthier and more sustainable products, appreciated by consumers. She is co-leader of a research team (Human Food Interaction for Design) in the “Food and Bioproduct Engineering” Joint Research Unit with INRAe and Université Paris-Saclay and co-coordinator of the thematic program "Food Science, Nutrition and Human Nutrition" of the Graduate School Biosphera (Université Paris Saclay).