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Nota di contenuto	Editorial: Applied Olfactory Cognition --part I. Olfactory attention and memory --part II. Olfactory expertise --part III. Chemoreception in everyday life --part IV. Odour and emotion --part V. Reproductive life and body odours --part VI. Olfaction in health and disease: from genetic to neuroimaging studies.
Sommario/riassunto	In recent years a significant body of research literature has accumulated on olfaction along several levels of investigation detailed in this Research Topic, ranging from molecular processes to the neural and cognitive processing of olfactory information, as well as to the influence of odors on our everyday lives. A useful resource for colleagues scholars and professionals dealing with the study of chemical senses this work focuses on the applied aspects of olfaction including: Olfaction in everyday life (e.g., olfactory driven attitudes, behaviors and emotions; cognitions and behavior around human body odors; olfaction and consumer behavior; olfactory cognition and emotion in pregnancy; odors in the emergence and maintenance of

disgust; air pollution studies; detecting malingering by means of odors; electronic noses and food analyses), Olfactory expertise (e.g., wine expertise in sommeliers and oenologists; odors and flavors in culinary environment; olfactory cognition in food science and in hedonics; skills of perfumers' noses) and Olfaction in health and disease (e.g., olfaction in multiple chemical sensitivity; olfaction in post traumatic stress disorders; olfaction and sick building syndrome; olfaction and the motion sickness paradigm; olfactory loss and coping strategies; odors and pain relief; odors in the management of coma, neurodegenerative and psychiatric diseases).
