Record Nr. UNINA9910459708303321 Autore Diederich Catherine Titolo Sensory adjectives in the discourse of food: a frame-semantic approach to language and perception / / Catherine Diederich, University of Basel Pubbl/distr/stampa Amsterdam, [Netherlands];; Philadelphia, [Pennsylvania]:,: John Benjamins Publishing Company, , 2015 ©2015 **ISBN** 90-272-6880-0 Descrizione fisica 1 online resource (234 p.) Collana Converging Evidence in Language and Communication Research (CELCR), , 1566-7774; ; Volume 16 415/.5 Disciplina Soggetti Grammar, Comparative and general - Adjective Taste - Physiological aspects Perception - Physiological aspects Sensory evaluation - Physiological aspects Food Electronic books. Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Note generali Description based upon print version of record. Nota di bibliografia Includes bibliographical references and indexes. Nota di contenuto Sensory Adjectives in the Discourse of Food; Editorial page; Title page; LCC data: Table of contents; List of tables; List of figures; Acknowledgments; Chapter 1. Introduction; 1.1 The sensory adjectives; 1.2 The cognitive semantic approach; 1.3 Structure; Chapter 2. Researching language and perception: 2.1 The semantics of the senses: 2.1.1 The semantics of color terms; 2.1.2 The semantics of taste terms; 2.1.3 The semantics of wine vocabulary; 2.2 The effability and ineffability of the senses; 2.3 Talking about eating and drinking; 2.4 Cross-sensory experience; 2.5 Summary Chapter 3. Scientific discourse 3.1 Scientific use of language; 3.1.1 What is scientific use of language?; 3.1.2 Characterizing scientific terminology; 3.2 Sensory science; 3.2.1 The use of scientific language in sensory science; 3.2.2 Scientific standardizations; 3.2.3 Challenges

of interaction in sensory science; 3.3 Texture analysis; 3.3.1 Definition

and characterization of texture; 3.3.2 Textural characteristics; 3.3.3 Assessment of texture in sensory science; 3.3.4 Textural preferences of consumers; 3.4 Summary; Chapter 4. Framing meaning; 4.1 The semantics of adjectives

4.2 Adjectives in context4.3 Frames; 4.3.1 Cognitive frames; 4.3.2 Frame semantics; 4.4 FrameNet; 4.4.1 FrameNet lexical entry: An example; 4.4.2 FrameNet procedures; 4.4.3 Analytical elaboration of FrameNet; 4.5 Applying frame semantics to specialized fields; 4.5.1 Frame-based terminology: EcoLexicon; 4.5.2 The scientific text as a conceptual frame; 4.6 Situational framing; 4.7 Lexical profiling; Chapter 5. Framing crispy and crunchy in everyday discourse; 5.1 Material; 5.1.1 The Corpus of Contemporary American English; 5.1.2 Choice of corpus: Purposes and restrictions

5.1.3 The material selected for the present study5.2 Analysis of text type: 5.2.1 Introduction; 5.2.2 Methodology; 5.2.3 Results and discussion; 5.3 Coding of frame elements; 5.4 Analysis of food product; 5.4.1 Introduction; 5.4.2 Methodology; 5.4.3 Results and discussion; 5.5 Analysis of product preparation; 5.5.1 Introduction; 5.5.2 Methodology; 5.5.3 Results and discussion; 5.6 Analysis of product profiling; 5.6.1 Introduction; 5.6.2 Methodology; 5.6.3 Results and discussion; 5.7 Analysis of evaluation; 5.7.1 Introduction; 5.7.2 Methodology: 5.7.3 Results and discussion: 5.8 Summary Chapter 6. Framing sensory descriptors: Crispy and crunchy in food science6.1 Material; 6.2 Methodology and procedure; 6.2.1 Characterization of text type; 6.2.2 Identification of keywords and semantic clustering; 6.3 Results and discussion; 6.3.1 Event-based frame in scientific research; 6.3.2 Lexicalization of frame components; 6.3.3 The meta-discussion of crispy and crunchy; 6.4 Summary; Chapter 7. Cross-linguistic framing: The German sensory adjectives knackig and knusprig; 7.1 Common translations of sensory descriptors; 7.2 Data and methodology; 7.3 Framing the German lexeme knackig 7.4 Framing the German lexeme knusprig