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Nota di contenuto	A Tribute to Edmond Roudnitska -- Sect. 1. A Specific Type of Cognition -- 1. Olfaction and Cognition: A Philosophical and Psychoanalytic View / Annick Le Guerer -- 2. Cognitive Aspects of Olfaction in Perfumer Practice / Andre Holley -- 3. The Specific Characteristics of the Sense of Smell / Egon Peter Koster -- Sect. 2. Knowledge and Languages -- 4. Names and Categories for Odors: The Veridical Label / Deniele Dubois and Catherine Rouby -- 5. Nose-wise: Olfactory Metaphors in Mind / David Howes -- 6. Linguistic Expressions for Odors in French / Sophie David -- 7. Classification of Odors and Structure-Odor Relationships / Maurice Chastrette -- Sect. 3. Emotion -- 8. Acquisition and Activation of Odor Hedonics in

Everyday Situations: Conditioning and Priming Studies / Dirk Hermans and Frank Baeyens -- 9. Is There a Hedonic Dimension to Odors? / Catherine Rouby and Moustafa Bensafi -- 10. Influences of Odors on Mood and Affective Cognition / Rachel S. Herz -- 11. Assessing Putative Human Pheromones / Suma Jacob, Bethanne Zelano, Davinder J.S. Hayreh and Martha K. McClintock -- 12. Neural Correlates of Emotion Perception: From Faces to Taste / Mary L. Phillips and Maïke Heining -- Sect. 4. Memory -- 13. Testing Odor Memory: Incidental versus Intentional Learning, Implicit versus Explicit Memory / Sylvie Issanchou, Dominique Valentin, Claire Sulmont, Joachim Degel and Egon Peter Koster -- 14. Odor Memory: A Memory Systems Approach / Maria Larsson -- 15. Repetition Priming in Odor Memory / Mats J. Olsson, Maria Faxbrink and Fredrik U. Jonsson -- 16. Odor Memory in Alzheimer's Disease / Steven Nordin and Claire Murphy -- 17. Development of Odor Naming and Odor Memory from Childhood to Young Adulthood / Johannes Lehrner and Peter Walla -- Sect. 5. Neural Bases -- 18. Odor Coding at the Periphery of the Olfactory System / Gilles Sicard -- 19. Human Brain Activity during the First Second after Odor Presentation / Bettina M. Pause -- 20. Processing of Olfactory Affective Information: Contribution of Functional Imaging Studies / Robert J. Zatorre -- 21. Experience-induced Changes Reveal Functional Dissociation within Olfactory Pathways / Nadine Ravel, Anne-Marie Mouly, Pascal Chabaud and Remi Gervais -- 22. Increased Taste Sensitivity by Familiarization to Novel Stimuli: Psychophysics, fMRI, and Electrophysiological Techniques Suggest Modulations at Peripheral and Central Levels / Annick Faurion, Barbara Cerf, Anne-Marie Pillias and Nathalie Boireau -- 23. The Cortical Representation of Taste and Smell / Edmund T. Rolls -- Sect. 6. Individual Variations -- 24. New Psychophysical Insights in Evaluating Genetic Variation in Taste / Katharine Fast, Valerie B. Duffy and Linda M. Bartoshuk -- 25. The Individuality of Odor Perception / Robyn Hudson and Hans Distel -- 26. Olfactory Cognition at the Start of Life: The Perinatal Shaping of Selective Odor Responsiveness / Benoist Schaal, Robert Soussignan and Luc Marlier -- 27. Age-related Changes in Chemosensory Functions / Thomas Hummel, Stefan Heilmann and Claire Murphy.

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### Sommario/riassunto

The human organs of perception are constantly bombarded with chemicals from the environment. Our bodies have in turn developed complex processing systems, which manifest themselves in our emotions, memory, and language. Yet the available data on the high order cognitive implications of taste and smell are scattered among journals in many fields, with no single source synthesizing the large body of knowledge, much of which has appeared in the last decade. This book presents the first multidisciplinary synthesis of the literature in olfactory and gustatory cognition. Leading experts have written chapters on many facets of taste and smell, including odor memory, cortical representations, psychophysics and functional imaging studies, genetic variation in taste, and the hedonistic dimensions of odors. The approach is integrative, combining perspectives from neuroscience, psychology, anthropology, philosophy, and linguistics, and is appropriate for students and researchers in all of these areas who seek an authoritative reference on olfaction, taste, and cognition.

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