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Descrizione fisica	1 online resource (244 p.)
Disciplina	612.8/7
Soggetti	Taste Smell
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 index.
Nota di contenuto	What is taste? -- The origin of taste: why do we feel taste? -- Taste is general science -- How do we smell odors? -- What creates smell? -- Technological advancements brought by the love of flavors -- Flavors influence us deeply -- Taste is regulated by flavor, and flavor is regulated by the brain -- The future of taste and aroma -- Ending remarks.
Sommario/riassunto	Taste is the number one driving force in the decision to purchase a food product and food consumption is the most critical function for living organisms to obtain the energy and resources essential to their vitality. Flavor and aroma are therefore universally important concepts: intrinsic to human well-being and pleasure, and of huge significance for the multi-trillion dollar global food business. How Flavor Works: the Science of Taste and Aroma offers a fascinating and accessible primer on the concepts of flavor science for all who have an interest in food and related topics. Professionals