

1. Record Nr.	UNINA9910877322703321
Titolo	Flavor perception // edited by Andrew J. Taylor, Deborah Roberts
Pubbl/distr/stampa	Oxford, UK ; ; Ames, Iowa, USA, : Blackwell Pub., c2004
ISBN	1-280-23801-1 9786610238019 0-470-79857-2 0-470-99571-8 1-4051-5001-7
Descrizione fisica	1 online resource (306 p.)
Altri autori (Persone)	TaylorA. J <1951-> (Andrew John) RobertsDeborah D. <1969->
Disciplina	152.1/67
Soggetti	Taste Flavor Chemical senses Chemoreceptors
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	Measuring proximal stimuli involved in flavour perception / Andrew J. Taylor, Joanne Hort -- The role of oral processing in flavour perception / Jon J. Prinz -- The cellular basis of flavour perception: taste and aroma / Nancy E. Rawson, Xia Li -- Structural recognition between odorants, olfactory-binding proteins, and olfactory receptors: first events in colour coding / Jean-Claude Pernollet, Loic Briand -- Oral chemesthesis: an integral component of flavour / Barry G. Green -- Flavour perception and the learning of food preferences / A. Blake -- Functional magnetic resonance imaging of human olfaction / H. Wiesmann, B. Kettenmann, G. Kobal -- Flavour interactions at the sensory level / Russell S.J. Keast, Pamela H. Dalton, Paul A.S. Breslin -- Psychological processes in flavour perception / John Prescott.
Sommario/riassunto	Unlike other human senses, the exact mechanisms that lead to our perception of flavor have not yet been elucidated. It is recognised that the process involves a wide range of stimuli, which are thought likely to

interact in a complex way, but, since the chemical compounds and physical structures that activate the flavor sensors change as the food is eaten, measurements of the changes in stimuli with time are essential to an understanding of the relationship between stimuli and perception. It is clear that we need to consider the whole process - the release of flavor chemicals in the mout
