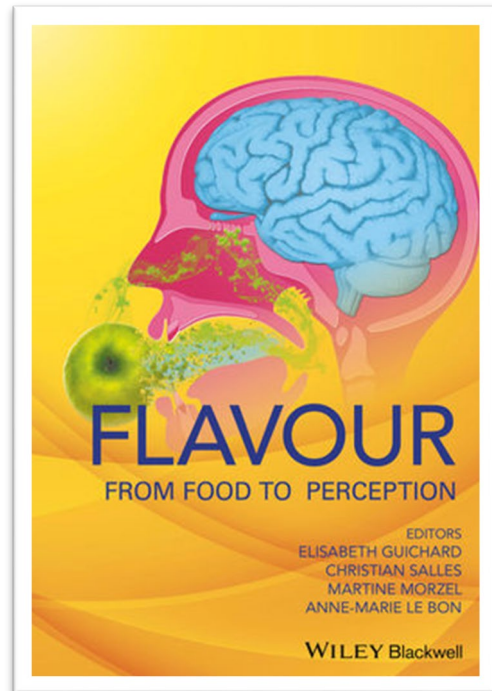


"FLAVOUR, FROM FOOD TO PERCEPTION" A NEW BOOK EDITED BY THE CSGA

This book edited by four CSGA researchers, Elisabeth Guichard, Christian Salles, Martine Morzel and Anne-Marie Le Bon, was published by Wiley in 2016. It describes the different mechanisms involved in flavour perception (smell, taste and trigeminal sensation), from food composition to sensory perception at different levels (peri-receptors, receptors and brain). It fills an increasing request to implement multi-disciplinary approaches in order to further increase understanding of the mechanisms involved in food sensory perception.

After presenting the physiological systems involved in the perception of flavour molecules, the book supplies a general overview of the different flavour molecules and of their interactions within the food. Next, it approaches the mechanisms of transfer of these food molecules towards sensory receptors when eating a food, as well as the integration of sensory information at a central level.

The originality is that highly complementary disciplines covering different fields linked to flavour perception are gathered together in a single book. This publication should be particularly useful for the food-processing industry to improve understanding of perception mechanisms and to integrate them into the reformulation of food answering nutritional and environmental criteria.



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To learn more

Guichard E, Salles C, Morzel M, Le Bon A-M (2016). Flavour : From Food to Perception. Wiley, Chichester, UK. <http://eu.wiley.com/WileyCDA/WileyTitle/productCd-1118929411.html>

Key words

Perception, food, flavour, smell, taste, trigeminal perception, receptors, multimodal interactions, book