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The Role of Taste, Smell or Color on Food Intake and Food Choice

Guest Editor:

Prof. Dr. Nobuyuki Sakai

1. Department of Psychology, Tohoku University, 27-1 Kawauchi, Aoba-ku, Sendai 980-8577, Japan 2. Research Institute of Electrical Communication, Tohoku University, 2-1-1 Katahira, Aobaku, Sendai 980-8577, Japan 3. Division for Establishment of Frontier Sciences of the Organization for Advanced

8577, Japan 4. Advanced Institute of Convergence Knowledge (So-Go-Chi) Informatics, Tohoku University, 2-1-1 Katahira, Aobaku, Sendai 980-8577, Japan

Studies, Tohoku University, 2-1-1

Katahira, Aoba-ku, Sendai 980-

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Message from the Guest Editor

Dear Colleagues,

Food choice and food intake are guided by many factors, such as metabolic, sensory, emotional, and cognitive processes. The chemical senses, including taste, smell and chemesthesis, and color senses are well known to play an important role in food choice and food intake.

The sense of taste works as a macronutrient sensor in food intake. Sweetness, umami, and saltiness are the signals of foods that contain high sugar/carbohydrate, protein, and minerals. The sense of smell also plays a major role in initiating eating behavior. It has been proven that odor exposure can induce appetite for cued foods and that odor can be a signal of the nutritious content of foods. Color is the first visual impact of food and has effects on our recognition of the condition of food. With this knowledge, it will be possible to guide people's eating behavior as well as promote food product development towards a society with healthier diets.

This Special Issue is collecting contributions on gustation, olfaction, chemesthesis, and vision in the context of food choice and food intake. Original articles and reviews are welcome.







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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA 2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Message from the Editor-in-Chief

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