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## The Physiology Of Taste Or

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Food preferences and aversions involve the sense of taste, but these phenomena are almost certainly mediated through the central nervous system. Taste Receptor Cells, Taste Buds and Taste Nerves. The sense of taste is mediated by taste receptor cells which are bundled in clusters called taste buds. Taste receptor cells sample oral concentrations of a large number of small molecules and report a sensation of taste to centers in the brainstem.

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Taste, or gustation, is a sense that develops through the interaction of dissolved molecules with taste buds. Currently five sub-modalities (tastes) are recognized, including sweet, salty, bitter, sour, and umami (savory taste or the taste of protein). Umami is the most recent taste sensation described, gaining acceptance in the 1980s.

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The Physiology of Taste is a mishmash of style and purpose, combining science and pseudoscience about food and eating with anecdotes, recipes and social commentary. It is all great fun, and in a weird way hangs together as a cohesive whole.

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^ "The physiology of taste, or, Meditations of transcendent gastronomy; a theoretical, historical and topical work, dedicated to the gastronomes of Paris by a professor, member of several literary and scholarly societies" ^ Mennell, 1996, p. 268. ^ Brillat-Savarin, Jean Anthelme (1970). The Physiology of Taste. trans. Anne Drayton.

## **Jean Anthelme Brillat-Savarin - Wikipedia**

Taste is the sense which communicates to us a knowledge of vapid bodies by means of the sensations which they excite. Taste, which has as its excitement appetite, hunger and thirst, is the basis of many operations the result of which is that the individual believes, develops, preserves and repairs the losses occasioned by vital evaporation.

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