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Interactions of Foods within the Oral Cavity: Flavor Impact

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Message from the Guest Editors

The interactions that occur within this cavity have implications in different research topics, both at health nutrition, sensory nutrition topics, food quality and food engineering topics. The oral cavity environment has several components, namely, saliva, different oral mucosa, taste receptors, and oral microbiota. All these components have different roles and crucial interactions with food compounds during food oral processing: Saliva and salivary proteins are linked to digestion, taste, and aroma perceptions; oral mucosa is implicated in oral absorption and oral mouthfeel; taste receptors are responsible for the perception of taste; and oral microbiota is also related to digestion and taste perception.

This Special Issue is dedicated to the most recent advances on the interactions of food compounds (macro and micronutrients) with saliva, different oral mucosa, taste receptors, and oral microbiota, specially focused on taste, aroma, and mouthfeel perceptions. Furthermore, articles addressing the development of innovative oral models, relating the food compounds to sensory properties, are also in the scope of this Special.













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Message from the Editor-in-Chief

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