Special Issue

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

Message from the Guest Editor

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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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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