

Special Issue

New Insights into Taste, Smell and Chemesthesis Sensitivity and Food Perception

Message from the Guest Editors

People live in their individual sensory worlds. There is a direct link between sensory perception and eating habits via multisensory food perception. The roles of taste, smell and chemesthesis in food-related perception contexts are very important to understand more efficiently.

This Special Issue invites researchers to submit manuscripts bringing novel scientific contribution to research that connects human sensory perception (chemical senses) sensitivity to food perception. Research may include sense of taste, smell or chemesthesis together or separately, as well as singly or various modalities. In addition, the study may involve food flavor combining perception of taste, smell and chemesthesis. Food perception may contain sensory or consumer research focusing on different kinds of edible and drinkable food products or meals. Sensitivity in human sensory perception may be linked to phenotypes or genotypes. Research-based evidence of interaction between individual differences in chemosensory perception and food perception helps one to understand further the possibilities and challenges in food choices and consumption.

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Deadline for manuscript submissions

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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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