

Role of Taste on the Palatability of Food

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Summary

Sensitivity and resolution are considerably lower in the sense of taste compared with smell. Moreover, taste is less suitable than the sense of smell as a tool of the long-term memory. The reason why such a clumsy sense is important is that taste has a very special function for man. That is the function to enjoy oneself over food. Without taste, we aren't captivated by delicious foods.

The taste is transmitted to the brain through the nerves. The world of tasting is composed of electrical signals in the brain. This can be called a sensibility. However, the sensibility doesn't contain any judgment as to likes and dislikes which is an issue of preference. In this feature, six relating reviews were requested from authors to provide basic information about preference of foods.