
International Symposium on Altered Taste - 1st June 2022



On June 1, 2022

Symposium on Altered Taste

An interest in food and maintaining the pleasure in eating is important for everyone but essential in fragile populations. Various factors are involved in loss of appetite and loss of motivation to eat among which sensory alterations are particularly important in specific groups. For instance, older adults may have chew or swallow difficulties, cancer and brain injuries may alter smell and taste and lead to a loss of joy in food and eating.

The symposium aims at providing scientific and expert knowledge on underlying mechanisms and the role of sensory knowledge and culinary know-how to increase meal pleasure and thus food intake. Such strategies based on better understanding and enhancing the hedonic value of the eating experience could help against undernourishment and meet the nutritional requirements for targeted populations.

In 2022, the focus of the day will be on the trigeminal sensations: the hotness of chili peppers or mustard, the cooling of menthol, the warmth of cinnamon, the tingling of bubbles ... From perception, preference and potential solutions to compensation strategies for altered eating.

This symposium brings together scientists, chefs and professionals interested in the topic of altered taste and potential food solutions.

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