

Unit 7

Candidate Name: R.T. Van der Meulen
Candidate number: 05001078 (WSET Diploma candidate number)

New basic tastes,
towards a new understanding of taste.

Abstract

Our understanding of taste is still very small. Certainly from a consumer perspective. In order to widen our view upon taste a short resume was given of the "old five" basic taste. An outline of the taste receptor cells of the five basic tastes is given. However on the field of umami is still a lot of research done. Also on the other tastes already known recent research has shown how complex different tastes as well for the interactions between the tastes. Also should be mentioned that we are not fully aware of the effects of umami.

On the new basic tastes research was here and there ample but often giving strong proof of the new basic tastes and possible new basic tastes to be proven. Calcium an metallic taste have yet to be incorporated in our daily understanding of taste. As will later the possible new basic tastes, as for almost sure Free fatty acid will be. On the field of water and alcohol as candidates for new basic tastes new proof was somewhat thin, but I have good hopes for these to be proven as such later on.

On the side other tastes as possible candidates for basic tastes were found. I.e. Caffeine and carbonation, implying we are still on the brink of taste understanding. Other food ingredients are likely to have great effects on taste sensations as well. Namely Peppers and Polyphenols. However these taste sensations lie out of the reach of this thesis.

The impact of the new basic tastes and the ones still to be uncovered is not established yet. Only a few hints have been given mostly on the effect of metallic taste in food and the oyster combination with red wine.

A new concept of taste will rise from the new information coming to us these days. However I have the feeling all information has to crystallize first to be able to give a full structured view upon Taste Perception. Perhaps this will appear to be impossible because of the vastness of the subject. Personally I would like to do much more research on the other fields of taste as well in order to gain greater insight in the wonder works of taste.

Therefore would like to end with the words "the future of taste is big and bright!"

Rien van der Meulen

Delft, the Netherlands, 7th June 2010