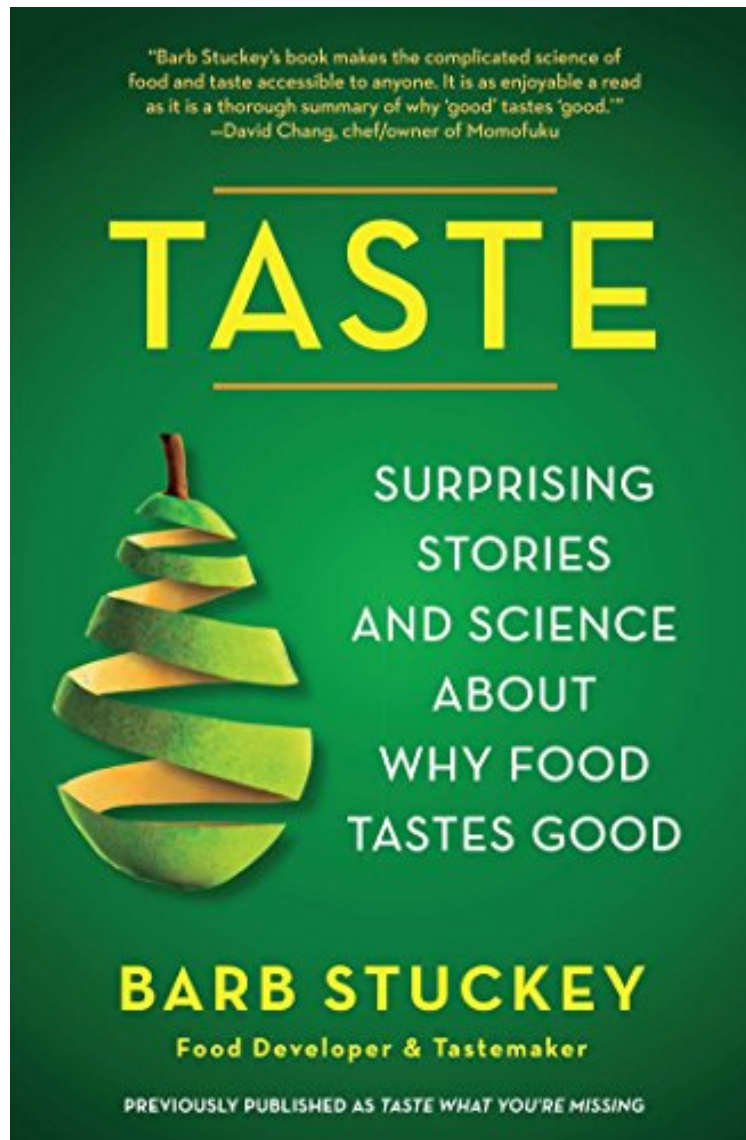


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Taste: Surprising Stories and Science about Why Food Tastes Good

Barb Stuckey

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Barb Stuckey : Taste: Surprising Stories and Science about Why Food Tastes Good before purchasing it in order to gauge whether or not it would be worth my time, and all praised Taste: Surprising Stories and Science about Why Food Tastes Good:

2 of 2 people found the following review helpful. Easy to read, well written By P. Mulloy Foodie, author, food developer, and Executive Vice President of Mattson, an independent developer of foods and beverages, Barb Stuckey tackles the issues of taste. She covers how the senses work, the basic tastes and how the senses and tastes work

together. She weaves an entertaining story by combining anecdotes from her personal and professional experience with well-honed research and shows how much of what we know about taste is wrong. Her work should appeal to anyone interested in making or eating food. 0 of 0 people found the following review helpful. Great for people who were never into food. By ShopperExplains so much. If you're not a cook and not a foodie and can't tell if more salt is needed or something else; and if you wish you could take more pleasure out of food; ; and if you feel you have a palate made from synthetic leather, read this book. Barb will bring you through the science and the process of activating your senses to make you a more sure and knowledgeable taster. Minus one point because the tables in the kindle version are truncated. 1 of 1 people found the following review helpful. You're welcome. By Jessica L FerraroI've sold a lot of these. (You're welcome Barb. You know we're SF neighbors and should chocolate taste some time.) This book is the perfect reference book: look up a sense and check out what you can learn about how it, like sound, from music in a room to the potato chip's crunch in our heads, affects and contributes to how we taste, er, savor. Chapters on flavors, too. Also an interesting feature is the tests and games to learn from in the real world. Recommended!!

Whether its a grilled cheese sandwich with tomato soup or a salted caramel coated in dark chocolate, you know when food tastes good. Now heres the amazing story behind why you love some foods and cant tolerate others. Whether its a salted caramel or pizza topped with tomatoes and cheese, you know when food tastes good. Now, Barb Stuckey, a seasoned food developer to whom food companies turn for help in creating delicious new products, reveals the amazing story behind why you love some foods and not others. Through fascinating stories, youll learn how our five senses work together to form flavor perception and how the experience of food changes for people who have lost their sense of smell or taste. Youll learn why kids (and some adults) turn up their noses at Brussels sprouts, how salt makes grapefruit sweet, and why you drink your coffee black while your spouse loads it with cream and sugar. Eye-opening experiments allow you to discover your unique taster type and to learn why you react instinctively to certain foods. Youll improve your ability to discern flavors and devise taste combinations in your own kitchen for delectable results. What Harold McGee did for the science of cooking Barb Stuckey does for the science of eating in Tastea calorie-free way to get more pleasure from every bite.