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Petra Schling

The Sense of Taste

Of genes, molecules and the
fascinating biology of one of
the most fundamental senses



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What You Can Find In This *essential*

- The biological definition of taste and an overview of the cells and molecules involved
- Molecules, receptors, and signaling pathways to the individual flavors and trigeminal stimuli
- The importance of taste for life and survival
- Deceptions of taste from nature and the food laboratory
- A look at the latest findings on the importance of taste receptors away from the mouth