

## Taste and olfactometry result for making space foods

\*Ai Daito<sup>1</sup>, NAOMI KATAYAMA<sup>1</sup>

1. Nagoya Women's University

Taste and sense of smell are very important senses on making space foods. We investigated cognitive ability of the taste of general people and the olfactory recognition. 260 general people (12 male :16-50 years old and 248 female: 15-70 years old). Firstly we performed questionnaire survey. The content is as follows. Does saliva secrete it well? Do you understand the taste? Do you understand the smell? How is the everyday favorite seasoning? We checked the sense of the saltiness by using Sor save. It was 0.6%, 0.8%, 1.0%, 1.2%, 1.4%, six phases of 1.6%. We checked the olfactometry by using the smelling stick method. We inspected it for 12 kinds of smells. The results of the examination for saltiness were as follows. The person of 53% recognized in 0.6% saltiness. The person of 27% recognized in 0.8% saltiness. The results of olfactometry were as follows. The person of 12 correct answers was 16%, 11 correct answers was 24%, ten correct answers was 28% and nine correct answers was 15%. We want to think about good meal as space foods in light seasoning and in good smell in future.

Keywords: taste examination, olfactometry, Space foods