Directions: Fill the blanks with the correct words.

1. Aromatic/Aroma a distinctive pervasive and usually pleasant or savory smell; of, relating to, or having aroma; a fragrant, strong smell having a distinctive quality.

2. Flavor the blend of taste and smell sensations evoked by a substance in the mouth.

3. Monosodium Glutamate a crystalline sodium salt derived from glutamic acid and used to enhance the flavor of food — abbreviation MSG.

4. Mouthfeel the sensation created by food or drink in the mouth.

5. Receptors a cell or group of cells that receives stimuli.

6. Sensory Evaluation a scientific discipline used to evoke, measure, analyze, and interpret reactions to the characteristics of food and materials as they are perceived by the senses of sight, smell, taste, touch, and hearing.

7. Sensory Perception recognition and interpretation of sensory stimuli based chiefly on memory.

8. Taste Buds an end organ mediating the sensation of taste and lying chiefly in the epithelium of the tongue.

9. Stimuli an agent that directly influences the activity of a living organism or one of its parts (as by exciting a sensory organ or evoking muscular contraction or glandular secretion).

10. Umami (Japanese) a taste sensation that is meaty or savory and is produced by several amino acids and nucleotides (as glutamate and aspartame).