Sensory Experience Profile

Directions: Fill the blanks with the correct words.

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

2. Flavor the blend of _________ and _________ sensations evoked by a substance in the _________.

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

4. Mouthfeel the sensation created by _________ or _________ in the _________.

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

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

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

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

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

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