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Present Knowledge in Nutrition - Bernadette P. Marriott 2020-07-21

Present Knowledge in Nutrition, Eleventh Edition, provides an accessible, highly readable, referenced, source of the most current, reliable, and comprehensive information in the broad field of nutrition. Now broken into two, separate volumes, and updated to reflect scientific advancements since the publication of its tenth edition, Present Knowledge in Nutrition, Eleventh Edition includes expanded coverage on the topics of basic nutrition and metabolism and clinical and applied topics in nutrition. This volume, Present Knowledge in Nutrition: Clinical and Applied Topics in Nutrition, addresses life stage nutrition and maintaining health, nutrition monitoring, measurement, and regulation, and important topics in clinical nutrition.

Authored by an international group of subject-matter experts, with the guidance of four editors with complementary areas of expertise, Present Knowledge in Nutrition, Eleventh Edition will continue to be a go-to resource for advanced undergraduate, graduate and postgraduate students in nutrition, public health, medicine, and related fields; professionals in academia and medicine, including clinicians, dietitians, physicians, and other health professionals; and academic, industrial and government

researchers, including those in nutrition and public health. The book was produced in cooperation with the International Life Sciences Institute (<https://ilsi.org/>). Provides an accessible source of the most current, reliable and comprehensive information in the broad field of nutrition Features new chapters on topics of emerging importance, including the microbiome, eating disorders, nutrition in extreme environments, and the role of nutrition and cognition in mental status Covers topics of clinical relevance, including the role of nutrition in cancer support, ICU nutrition, supporting patients with burns, and wasting, deconditioning and hypermetabolic conditions

Eating Behavior and Food Decision Making in Children and Adolescents - Oh-Ryeong Ha 2022-02-23

Development in the Fetus and Infant - James F. Bosma 1973

The Influence of Diet and Gastric Bypass on Behaviorally Assessed Taste Function in a Rodent Model - Kellie M. Hyde 2021

Obesity is a pervasive public health concern that is associated with several comorbidities like Type 2 diabetes and cardiovascular disease (Abdelaal, le Roux, & Docherty, 2017; Fruh, 2017; Pi-Sunyer, 2009; Williams,

Mesidor, Winters, Dubbert, & Wyatt, 2015). Diet, specifically high intake of calorically dense high-fat or high-sugar foods, significantly impacts the likelihood of developing obesity (Blundell & Cooling, 2000; Williams et al., 2015) and a factor which uncontestedly influences diet is taste. Taste signals are channeled into circuits that a) provide information about the sensory features of a food stimulus (sensory-discriminative), b) drive or discourage intake (ingestive motivation), and c) trigger physiological reflexes (cephalic phase responses), all of which influence our dietary choices (Epstein, Carr, Lin, & Fletcher, 2011; Kershaw & Mattes, 2018; Kourouniotis et al., 2016; Negri et al., 2012; A. C. Spector, 2000). Nevertheless, the relationship between obesity and taste has not been fully elucidated. One of the most fundamental processes of any sensory system, including taste, is the detection of the stimulus. Research on the impact of obesity on taste detection in humans is largely inconsistent with some studies finding higher (Kindleysides et al., 2017; Overberg, Hummel, Krude, & Wiegand, 2012; Park et al., 2015; Tucker, Edlinger, Craig, & Mattes, 2014), some lower (Hardikar, Höchenberger, Villringer, & Ohla, 2017; Pasquet, Frelut, Simmen, Hladik, & Monneuse, 2007), and others no differences (Asano et al., 2016; Costanzo, Orellana, Nowson, Duesing, & Keast, 2017; Heinze et al., 2018; Monneuse et al., 2008; Tucker, Nuessle, Garneau, Smutzer, & Mattes, 2015) in sensory thresholds of obese versus lean patients to various taste stimuli. Moreover, taste detection thresholds in a rodent model of obesity for which factors like diet exposure, stimulus experience, and long-term test conditions can be controlled have yet to be examined. Historically, the assessment of a sensory system at the limits of sensitivity, coupled with experimental manipulations, has been exceptionally effective in discerning the contribution of sites along the gustatory neural axis to taste function, especially in animal models (Bales, Schier, Blonde, & Spector, 2015; Blonde, Bales, & Spector,

2015; Laugerette et al., 2005; Sun, Yan, Sun, Song, & Yan, 2017). While there are few nonsurgical treatment options for morbid obesity, bariatric surgery, such as Roux-en-Y gastric bypass (RYGB), reliably induces substantial weight loss that is maintained long-term via a complex of physiological and behavioral postoperative mechanisms (Lutz & Bueter, 2014; Pournaras & le Roux, 2009; L. Sjöström, 2013). Decreases in appetite accompanied by increased satiation, altered concentrations of postprandial gut hormones, and progressive changes in diet choice and preference are among the postsurgical outcomes hypothesized to promote the long-term success of this surgery (le Roux & Bueter, 2014; Lutz & Bueter, 2014; Miras & Le Roux, 2010; L. Sjöström, 2013; Lars Sjöström et al., 2004; Zoon et al., 2018). Research on the changes in intake and choice induced by RYGB has focused primarily on processes related to motivation, reward, and post-ingestive consequences, while very few studies have examined the impact of this surgery and of diet on post-surgical taste sensitivity. Of the few studies that have measured taste sensitivity in humans (M. Bueter et al., 2011; Burge, Schaumburg, Choban, DiSilvestro, & Flancbaum, 1995; El Labban, Safadi, & Olabi, 2016; Holinski, Menenakos, Haber, Olze, & Ordemann, 2015; Scruggs, Buffington, & Cowan, 1994), there is little agreement. Much of this inconsistency may be due to methodological differences across studies and limited control over environmental factors that are endemic in human-subjects research and can be influential on these outcomes (M. B. Livingstone, 1995; Schoeller, 1995). Thus, whether RYGB has effects on sensory-discriminative taste function remains an open issue. Chapter 2 focuses on the influence of Roux-en-Y gastric bypass (RYGB) surgery on ingestive motivation domain of taste function. Licking response to, caloric intake of, and preference (vs. water) for sucrose and glucose solutions were measured in female rats with and without RYGB. The rats did not display

differences in concentration-dependent licking to sucrose or glucose when these stimuli were presented in brief access (10 s) trials. This effect was maintained even after significant home-cage stimulus experience, and after a marked decrease in fluid and caloric intake and preference for high concentrations to these sugars. These data suggest that reported changes in post-surgical diet preferences may not be attributable to a change in motivational potency of the taste of sugars in female rats. In Chapter 3, taste sensitivity was assessed again to determine the influence of RYGB on detection thresholds in female rats maintained on 3 diet conditions. Again, there was no effect of RYGB on threshold concentration for NaCl or sucrose when rats are maintained on chow diet, but RYGB was associated with a decrease in NaCl threshold in rats maintained on a high-fat diet. These data support that RYGB does not influence sensory-discriminative taste function but may interact with diet to influence changes in some taste sensitivity. Further, these data compliment the results found in Chapter 2 and together, suggest that taste function may not be a primary factor in reported changes in diet choice or preference following RYGB. Finally, because the vast majority of RYGB patients are women (H. Buchwald, Buchwald, & McGlennon, 2014; Henry Buchwald et al., 2004; Kizy et al., 2017), but the bariatric rodent model literature is largely based on male animals, our surgical experiments were conducted on female rats. Male rats were also included in the experiments conducted in Chapter 3 to determine the effects of fat exposure on taste detection and microstructural patterns of licking. Here, there was no diet-specific differences in taste thresholds for NaCl or sucrose; however, males maintained on high-fat diet expressed attenuated licking responses that traditionally reflect stimulus palatability. These experiments are the first to directly assess sensory-discriminative taste function in these diet and surgical contexts. Collectively, these data reveal that reported RYGB-induced changes in food preference

and related ingestive behaviors do not rely heavily on taste sensitivity as surgery alone does not inherently drive changes in the sensory-discriminative domain of taste function. Additionally, fat content of a diet does not interact with detection thresholds in male rats but does have some influence on hedonic responding to palatable stimuli, suggesting a potential association between diet and reward processing or facets of the motivational domain of gustatory function.

Cancer, Nutrition, and Eating Behavior -

Thomas G. Burish 2021-06-24

The majority of cancer-related deaths are associated with nutritional problems. The major role that nutrition and diet play in the development and course of cancer had only been recently appreciated, and relatively little had been written on the topic in general. A critical component of nutrition and diet is eating behavior. Originally published in 1985, the purpose of this book was to meet the needs of both the clinician and the researcher by bringing together data and theory about nutrition and cancer from several disciplines, as considered from a biobehavioral perspective. The first chapter of the book provides an overview of the purposes and organization of the volume. The rest is divided into 3 parts. Part 1 focuses on basic research concerned with the nature and development of taste aversions and taste preferences in human and animals. Part 2 applies the basic processes reviews in the first part to the cancer area, focusing on eating and nutritional problems related to both tumor development and to learned processes that develop as a result of being exposed to radiotherapy and chemotherapy treatments. Part 3 focuses on identifying and evaluating intervention strategies for improving the nutritional status of people with cancer or at high risk for developing cancer.

Genetic Variation in Taste Sensitivity - John Prescott 2004-02-10

Featuring results presented at the Sensitivity to PROP (6-n-propylthiouracil) symposium held as a satellite to the European Chemosensory Research Organisation conference in Erlangen,

Germany, this volume's field-shaping selections review all sides of PROP sensitivity measurement—from its descriptive worth with regard to sensory experiences, individual taste perceptions, and food choices to its predictive power in the nutrition and public health arenas. Written by recognized names from industry and academia, *Genetic Variation in Taste Sensitivity* is ideal for taste, olfaction, and flavor chemists and scientists; sensory evaluation chemists and scientists; and nutritionists.

Nutrition Research at the NIH. - 1995

Aging and Behavior - Jack Botwinick
2013-12-01

Taste, Nutrition and Health - Beverly J. Tepper 2020-06-25

The sensation of flavor reflects the complex integration of aroma, taste, texture, and chemesthetic (oral and nasal irritation cues) from a food or food component. Flavor is a major determinant of food palatability—the extent to which a food is accepted or rejected—and can profoundly influence diet selection, nutrition, and health. Despite recent progress, gaps in knowledge still remain regarding how taste and flavor cues are detected at the periphery, conveyed by the brainstem to higher cortical levels, and then interpreted as a conscious sensation. Taste signals are also projected to central feeding centers where they can regulate hunger and fullness. Individual differences in sensory perceptions are also well known and can arise from genetic variation, environmental causes, or a variety of metabolic diseases, such as obesity, metabolic syndrome, and cancer. Genetic taste/smell variation could predispose individuals to these same diseases. Recent findings have opened new avenues of inquiry, suggesting that fatty acids and carbohydrates may provide nutrient-specific signals informing the gut and brain of the nature of the ingested nutrients. This Special Issue, *Taste, Nutrition, and Health*, presents original research communications and comprehensive reviews on topics of

broad interest to researchers and educators in sensory science, nutrition, physiology, public health, and health care.

Strategies to Reduce Sodium Intake in the United States - Institute of Medicine
2010-11-14

Reducing the intake of sodium is an important public health goal for Americans. Since the 1970s, an array of public health interventions and national dietary guidelines has sought to reduce sodium intake. However, the U.S. population still consumes more sodium than is recommended, placing individuals at risk for diseases related to elevated blood pressure. *Strategies to Reduce Sodium Intake in the United States* evaluates and makes recommendations about strategies that could be implemented to reduce dietary sodium intake to levels recommended by the Dietary Guidelines for Americans. The book reviews past and ongoing efforts to reduce the sodium content of the food supply and to motivate consumers to change behavior. Based on past lessons learned, the book makes recommendations for future initiatives. It is an excellent resource for federal and state public health officials, the processed food and food service industries, health care professionals, consumer advocacy groups, and academic researchers.

Understanding Consumers of Food Products
- Lynn Frewer 2006-12-22

In order for food businesses, scientists and policy makers to develop successful products, services and policies, it is essential that they understand food consumers and how they decide which products to buy. Food consumer behaviour is the result of various factors, including the motivations of different consumers, the attributes of specific foods, and the environment in which food choices occur. Recognising diversity between individual consumers, different stages of life, and different cultural contexts is increasingly important as markets become increasingly diverse and international. The book begins with a comprehensive introduction and analysis of the key drivers of consumer food choices, such as the environment and

sensory product features. Part two examines the role of consumers' attitudes towards quality and marketing, and their views on food preparation and technology. Part three covers cultural and individual differences in food choice as well as addressing potentially influential factors such as age and gender. Important topics such as public health and methods to change consumers' preferences for unhealthy foods are discussed in part four. The final section concludes with advice on developing coherent safety policies and the consumers' responsibility for food production and consumption. Understanding consumers of food products is a standard reference for all those in the food industry concerned with product development and regulation. Develop an understanding of buyer behaviour to assist developing successful products Recognise the diversity between consumers and learn how to cater for their needs Covers cultural and individual differences in food choice

Biomedical Index to PHS-supported Research: pt. A. Subject access A-H - 1992

The Oxford Handbook of Eating Disorders - W. Stewart Agras 2018

This handbook is currently in development, with individual articles publishing online in advance of print publication. At this time, we cannot add information about unpublished articles in this handbook, however the table of contents will continue to grow as additional articles pass through the review process and are added to the site. Please note that the online publication date for this handbook is the date that the first article in the title was published online. For more information, please read the site FAQs.

Perception of Taste and Smell, Gastrointestinal Symptoms, and Restrictive Eating Behaviors in a Non Clinical Sample - Gabriella Pucci 2021

Restrictive eating behaviors are associated with several poor health outcomes. Exteroceptive sensory modalities such as taste and smell are employed while eating and disturbances in exteroceptive sensitivity

may influence eating behavior. Meal-related gastrointestinal disturbances, such as early satiety and postprandial fullness, are well-documented in eating disorders, and may influence eating behavior. This study aimed to examine the relationship between restrictive eating behaviors and sensitivity to taste or smell and gastrointestinal symptoms, and potential interactions between gastrointestinal symptoms and sensitivity to taste or smell. A sample of adults between the ages of 18 and 65 from the general population (N=420) completed questionnaire assessments of restrictive eating, sensitivity to taste and smell, and gastrointestinal symptom severity. There was a weak relationship between restrictive eating behaviors and both sensitivity to taste ($p=.022$) and smell ($p=.039$).

Additionally, this study replicated previous findings of a strong relationship between gastrointestinal symptom severity and restrictive eating behaviors (p *Dental Research in the United States, Canada, and Great Britain* - National Institute of Dental Research (U.S.) 1974 Presents a comprehensive picture of ongoing dental research in terms of project titles and descriptions, investigators, subject areas, sponsors, performing institutions, and funds.

Artificial Intelligence and Applied Mathematics in Engineering Problems - D. Jude Hemanth 2020-01-03

This book features research presented at the 1st International Conference on Artificial Intelligence and Applied Mathematics in Engineering, held on 20-22 April 2019 at Antalya, Manavgat (Turkey). In today's world, various engineering areas are essential components of technological innovations and effective real-world solutions for a better future. In this context, the book focuses on problems in engineering and discusses research using artificial intelligence and applied mathematics. Intended for scientists, experts, M.Sc. and Ph.D. students, postdocs and anyone interested in the subjects covered, the book can also be used as a reference resource for courses related to

artificial intelligence and applied mathematics.

Research Awards Index - 1987

Diet Quality - Victor R. Preedy 2013-06-28

Diet quality is a broad term that encapsulates both perceived and actual practices, personal preferences and cultural diversity. Measuring dietary quality can be problematic and includes investigating food types, the number or size of portions or their frequency. Diet quality may also be related to the type of food being ingested, snacking and other eating habits. Manufactured beverages and fast food may also be included as well as microbiological quality and attempts to improve single food items such as meats or vegetables. In this book, *Diet Quality: An Evidence-Based Approach, Volume 1* all of the major facets of diet quality in relation to health outcomes are covered. This important new text includes methods for determining diet quality while adopting a holistic approach to impart information on the major areas of concern or knowledge. Chapters link in measurable indices of health such as obesity, pregnancy outcomes, cancer and cancer outcomes, and mortality. This book represents a diverse set of subject matters and seeks to fill a gap in the literature at a time when there is an increasing awareness that well being is associated with the qualitative nature of diets. Contributors are authors of international and national standing and emerging fields of science are incorporated. *Diet Quality: An Evidence-Based Approach, Volume 1* is a useful new text designed for nutritionists, dietitians, clinicians, epidemiologist, policy makers and health care professionals of various disciplines.

Food Neophobia - Steve Reilly 2018-01-02

Food Neophobia: Behavioral and Biological Influences brings together academic and applied studies to give a comprehensive overview of this topic in both sensory and consumer science and pediatric psychology. The effects of food neophobia can have a huge impact on children's lives and an influence across their lifespan. Split into two main sections, the book focuses on both the

environmental and biological aspects of food neophobia. It covers social, contextual and psychosocial factors that affect food neophobia. Sensory aspects of food neophobia are covered with chapters on disgust and sensation seeking, and genetic and evolutionary influences are also thoroughly discussed. The book is essential reading for academic researchers studying food neophobia from a sensory, consumer science and psychological perspective. It will also be of value to food product developers, especially those working on products for children. Finally, healthcare professionals treating patients suffering from food neophobia will be able to gain greater insight into this condition. Covers the environmental and social influences on food neophobia Focuses on food neophobia in children and its effects on lifespan Includes discussions on the sensory elements of food neophobia, such as disgust and sensation seeking Provides treatment protocols for food neophobia

Methods in Consumer Research, Volume 1 - Gaston Ares 2018-01-02

Methods for Consumer Research, Volume One: New Approaches to Classic Methods brings together world leading experts in global consumer research who provide a fully comprehensive state-of-the-art coverage of advances in the classical methods of consumer science. The book touches on the latest developments in qualitative techniques, including coverage of both focus groups and social media, while also focusing on liking, a fundamental principle of consumer science, consumer segmentation, and the influence of extrinsic product characteristics, such as packaging and presentation on consumer liking. In conjunction with the second volume, which covers alternative approaches and special applications, this book is an invaluable reference for academics working in the fields of in-sensory and consumer science, psychology, marketing and nutrition. And, with examples of the methodology being applied throughout, it serves as a practical guide to research and development managers in both food and non-food

companies. Presents a fully comprehensive coverage of the latest developments in the classical methodologies of consumer research Provides examples of successful application of the methodologies presented Includes focus groups and social media discussions Encompasses consumer segmentation, with a focus on psychographics and genetics

Nutritional Needs in Cold and High-Altitude Environments - Institute of Medicine 1996-05-15

This book reviews the research pertaining to nutrient requirements for working in cold or in high-altitude environments and states recommendations regarding the application of this information to military operational rations. It addresses whether, aside from increased energy demands, cold or high-altitude environments elicit an increased demand or requirement for specific nutrients, and whether performance in cold or high-altitude environments can be enhanced by the provision of increased amounts of specific nutrients.

Binge Eating - Guido K.W. Frank 2020-06-01

This book provides a comprehensive overview of our current understanding of binge eating, which is characterized by the uncontrollable consumption of large amounts of food in a discrete time period. Written by experts on eating disorders, it first introduces the phenotype of binge eating, including its epidemiology and assessment. It then describes the underlying neurobiological alterations, drawing on cutting-edge animal models and human studies to do so. In addition, it extensively discusses current treatment models, including medication, psychotherapy, self-interventions and disease prevention. Lastly, an outlook on the future research agenda rounds out the coverage. Given binge eating's current status as an under-researched symptom, but one shared across many eating disorders, this book provides an up-to-date, integrative and comprehensive synthesis of recent research and offers a valuable reference for scientists and clinicians alike.

Food Preferences and Taste - Helen

Macbeth 1997-11-01

Food preferences and tastes are among the fundamentals affecting human existence; the sociocultural, physiological and neurological factors involved have therefore been widely researched and are well documented. However, information and debate on these factors are scattered across the academic literature of different disciplines. In this volume cross-disciplinary perspectives are brought together by an international team of contributors that includes social and biological anthropologists, ethnologists and zoologists in order to provide access to the different specialisms on the topic.

Routledge International Handbook of Food Studies - Ken Albala 2013-05-07

Over the past decade there has been a remarkable flowering of interest in food and nutrition, both within the popular media and in academia. Scholars are increasingly using foodways, food systems and eating habits as a new unit of analysis within their own disciplines, and students are rushing into classes and formal degree programs focused on food. Introduced by the editor and including original articles by over thirty leading food scholars from around the world, the Routledge International Handbook of Food Studies offers students, scholars and all those interested in food-related research a one-stop, easy-to-use reference guide. Each article includes a brief history of food research within a discipline or on a particular topic, a discussion of research methodologies and ideological or theoretical positions, resources for research, including archives, grants and fellowship opportunities, as well as suggestions for further study. Each entry also explains the logistics of succeeding as a student and professional in food studies. This clear, direct Handbook will appeal to those hoping to start a career in academic food studies as well as those hoping to shift their research to a food-related project. Strongly interdisciplinary, this work will be of interest to students and scholars throughout the social sciences and humanities.

Handbook of Behavior, Food and Nutrition - Victor R. Preedy 2011-04-15

This book disseminates current information pertaining to the modulatory effects of foods and other food substances on behavior and neurological pathways and, importantly, vice versa. This ranges from the neuroendocrine control of eating to the effects of life-threatening disease on eating behavior. The importance of this contribution to the scientific literature lies in the fact that food and eating are an essential component of cultural heritage but the effects of perturbations in the food/cognitive axis can be profound. The complex interrelationship between neuropsychological processing, diet, and behavioral outcome is explored within the context of the most contemporary psychobiological research in the area. This comprehensive psychobiology- and pathology-themed text examines the broad spectrum of diet, behavioral, and neuropsychological interactions from normative function to occurrences of severe and enduring psychopathological processes.

Management of Smell and Taste Disorders - Antje Welge-Luessen

2013-11-27

Recent breakthroughs in the diagnosis and treatment of smell and taste disorders have dramatically altered clinical outcomes for these patients. In this important book, readers will get a full overview of the topic today, including functional anatomy, pathophysiology, diagnostic and clinical work-up, assessment techniques, medical and surgical options, and more. Focused and to-the-point, the book is especially designed for physicians treating patients in the everyday practice setting. Special Features: Covers the most important advances in diagnostic and treatment techniques Provides a clear methodology for examining, testing, classifying, diagnosing, and treating a wide range of idiopathic, congenital, and acquired smell and taste disorders Explores the use of MRI for improved visualization of central olfactory areas, including the lesions and other disturbances that cause olfactory disorders Offers new information on the

interaction between the chemical senses, especially important in medicolegal cases Includes more than 130 full-color diagrams, clinical pathways, tables, photographs, and anatomic illustrations that clarify all concepts Complete with expert foundational chapters on the anatomy and structure of the olfactory and gustatory systems, as well as compelling information on quality-of-life issues, this book makes a major contribution to the field. It is essential for otolaryngologists, neurologists, internists, residents, and other specialists treating patients with smell and taste disorders in a modern clinical setting.

Salt Taste, Nutrition, and Health - Albertino Bigiani 2021-01-20

Salt (NaCl) is a key component of the human diet because it provides the sodium ion (Na⁺), an essential mineral for our body. Na⁺ regulates extracellular fluid volume and plays a key role in many physiological processes, such as the generation of nerve impulses. Na⁺ is lost continuously through the kidneys, intestine, and sweating. Thus, to maintain proper bodily balance, losses have to be balanced with foods containing this cation. The need for salt explains our ability to detect Na⁺ in foodstuffs: Na⁺ elicits a specific taste sensation called “salty”, and gustatory sensitivity to this cation is crucial for regulating its intake. Indeed, the widespread use of salt in food products for flavoring and to improve their palatability exploits our sense of taste for Na⁺. When consumed in excess, however, salt might be detrimental to health because it may determine an increase in blood pressure—a major risk factor for many cardiovascular diseases. Understanding how salt taste works and how it affects food preference and consumption is therefore of paramount importance for improving human nutrition. This book comprises cutting-edge research dealing with salt taste mechanisms relevant for nutrition and health.

Sex Differences - Lee Ellis 2013-05-13

This volume is the first to aim at summarizing all of the scientific literature published so far regarding male-female differences and similarities, not only in

behavior, but also in basic biology, physiology, health, perceptions, emotions, and attitudes. Results from over 18,000 studies have been condensed into more than 1,900 tables, with each table pertaining to a specific possible sex difference. Even research pertaining to how men and women are perceived (stereotyped) as being different is covered. Throughout this book's eleven years in preparation, no exclusions were made in terms of subject areas, cultures, time periods, or even species. The book is accompanied by a CD containing all 18,000+ references cited in the book. Sex Differences is a monumental resource for any researcher, student, or professional who requires an assessment of the weight of evidence that currently exists regarding any sex difference of interest. It is also suitable as a text in graduate courses pertaining to gender or human sexuality.

Pediatric Food Preferences and Eating Behaviors - Julie C. Lumeng 2018-07-04

Pediatric Food Preferences and Eating Behaviors reviews scientific works that investigate why children eat the way they do and whether eating behaviors are modifiable. The book begins with an introduction and historical perspective, and then delves into the development of flavor preferences, the role of repeated exposure and other types of learning, the effects of modeling eating behavior, picky eating, food neophobia, and food selectivity. Other sections discuss appetite regulation, the role of reward pathways, genetic contributions to eating behaviors, environmental influences, cognitive aspects, the development of loss of control eating, and food cognitions and nutrition knowledge. Written by leading researchers in the field, each chapter presents basic concepts and definitions, methodological issues pertaining to measurement, and the current state of scientific knowledge as well as directions for future research. Delivers an up-to-date synthesis of the research evidence addressing the development of children's eating behaviors, from birth to age 18 years. Provides an in-depth synthesis of the basic

eating behaviors that contribute to consumption patterns. Translates the complex and sometimes conflicting research in this area to clinical and public health practice. Concludes each chapter with practical implications for practice. Presents the limits of current knowledge and the next steps in scientific inquiry.

The Oxford Handbook of Autism and Co-Occurring Psychiatric Conditions - Susan W. White 2020-03-16

Co-occurring psychiatric conditions are extremely common among people who have autism spectrum disorder (ASD). The Oxford Handbook of Autism and Co-Occurring Psychiatric Conditions presents a compilation of the latest research in this area, summarized by internationally renowned experts. Each chapter presents an overview of the problem or disorder including information on prevalence in ASD and in the general public and a synthesis of the research on etiology, diagnostic best practices, and evidence-based intervention approaches. Case studies bring these concepts to life, and each chapter concludes with suggestions for future research directions in order to further develop our scientific and clinical understanding of the particular comorbidity. Given the fact that comorbidity is often a chronic and pervasive concern, this Handbook takes a lifespan approach, with each chapter touching on developmental aspects of the targeted problem, from early childhood through adulthood. The concluding section of the Handbook is comprised of content on clinical considerations and research approaches, including chapters on medications commonly used to treat co-occurring conditions, strategies for managing crisis situations in this clinical population, and community partnerships within an implementation science framework. [Biomedical Index to PHS-supported Research](#) - 1990

Handbook of Preschool Mental Health - Joan L. Luby 2009-06-19
Children.

Evolution in Health and Disease -

Stephen C. Stearns 2008

This work explores and analyses the ways in which our ancient genes contend with, and influence, modern human life. It offers coverage of the points of contact between evolutionary biology and medical science.

Fat Detection - Jean-Pierre Montmayeur
2009-09-14

Presents the State-of-the-Art in Fat Taste Transduction A bite of cheese, a few potato chips, a delectable piece of bacon – a small taste of high-fat foods often draws you back for more. But why are fatty foods so appealing? Why do we crave them? *Fat Detection: Taste, Texture, and Post Ingestive Effects* covers the many factors responsible for the sensory appeal of foods rich in fat. This well-researched text uses a multidisciplinary approach to shed new light on critical concerns related to dietary fat and obesity. Outlines Compelling Evidence for an Oral Fat Detection System Reflecting 15 years of psychophysical, behavioral, electrophysiological, and molecular studies, this book makes a well-supported case for an oral fat detection system. It explains how gustatory, textural, and olfactory information contribute to fat detection using carefully designed behavioral paradigms. The book also provides a detailed account of the brain regions that process the signals elicited by a fat stimulus, including flavor, aroma, and texture. This readily accessible work also discusses: The importance of dietary fats for living organisms Factors contributing to fat preference, including palatability Brain mechanisms associated with appetitive and hedonic experiences connected with food consumption Potential therapeutic targets for fat intake control Genetic components of human fat preference Neurological disorders and essential fatty acids Providing a comprehensive review of the literature from the leading scientists in the field, this volume delivers a holistic view of how the palatability and orosensory properties of dietary fat impact food intake and ultimately health. *Fat Detection* represents a new frontier in the study of food perception, food intake, and related health consequences.

A Psychology of Food - B. Lyman 2012-12-06
Writing this book has been a pleasure, but it has also been frustrating. It was a delight to see that the facts of food preferences, eating, and food behavior conform in many ways to the general principles of psychology. Matching these, however, was often like putting together a jigsaw puzzle – looking at a fact and trying to figure out which psychological theories or principles were relevant. This was made more difficult by conflicting principles in psychology and contradictory findings in psychological as well as food-preference research. The material cited is not meant to be exhaustive. Undoubtedly, I have been influenced by my own research interests and points of view. When conflicting data exist, I selected those that seemed to me most representative or relevant, and I have done so without consistently pointing out contrary findings. This applies also to the discussion of psychological principles. Much psychological research is done in very restrictive conditions. Therefore, it has limited applicability beyond the confines of the context in which it was conducted. What holds true of novelty, complexity, and curiosity when two-dimensional line drawings are studied, for example, may not have much to do with novelty, complexity, and curiosity in relation to foods, which vary in many ways such as shape, color, taste, texture, and odor. Nevertheless, I have tried to suggest relationships between psychological principles and food preferences.

Effects of Age on Sucrose Taste Sensitivity - Loretta McNertney Moore
1979

A Guide to the Psychology of Eating - Leighann R. Chaffee 2022-01-13
Why are spicy cuisines characteristic of hot climates? Does our stomach or our brain tell us when it is time to eat? And how do we decide if bugs are food? Employing a learner-centered approach, this introduction to the psychological mechanisms of consumption engages readers with questions and cross-cultural examples to

promote critical analysis and evidence-based comprehension. The discipline of psychology provides an important perspective to the study of eating, given the remarkable complexity of our food environments (including society and culture), eating habits, and relationships with food. As everything psychological is simultaneously biological, the role of evolutionary pressures and biopsychological forces are bases to explore complex processes within the book, such as sensation and perception, learning and cognition, and human development. The authors illuminate contemporary eating topics, including the scope and consequences of overnutrition, the aetiology of eating disorders, societal focus on dieting and body image, controversies in food policy, and culture-inspired cuisine. Supplemental resources and exercises are provided in a pedagogically-focused companion website.

Dental Research in the United States, Canada and Great Britain, Fiscal Year 1975 - 1977

Flavor - Elisabeth Guichard 2022-08-18
Flavor: From Food to Behaviors, Wellbeing and Health, Second Edition presents the

different mechanisms of flavor perception. Broken into four parts, the first begins with coverage of flavor release in humans. Part two addresses flavor perception, from molecules to receptors and brain integration. Part three analyzes flavor perception, preferences and food intake. Finally, part four considers flavor perception and physiological status. Academics working in the areas of sensory science, food quality, nutrition and human sciences, as well as research and development professionals and nutritionists, will benefit from this important revised reference. Addresses the link between flavor perception and human behaviors, specifically human physiology in relation to perception Presents opportunities for the reformulation of healthy foods while maintaining the acceptability by consumers Explains how flavor compounds may modulate food intake and behavior Assesses the influence of age, physiological disorders, or social environments on the impact of food flavor

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