Unraveling mouthfeel

PhD Propositions:

1) Taste is driven by matrix interactions in foods and the affinity of compounds with oral receptors. (This thesis)

2) Tactile and chemesthetic dimensions can sufficiently classify beverages based on mouthfeel sensations. (This thesis)

3) The complex functioning of minerals in taste is underestimated. (This thesis)

4) Assessing saliva's impact on oral sensations, factoring in age and medication effects, can optimize personalized food product development and dietary interventions for diverse populations. (This thesis)

5) Once you learn about the rough side of polyphenols you start to like them.

6) Curiosity and creativity are the best drivers for the development of taste science

7) Scientists should seek the universal truth and not be stuck with personal beliefs based on limited information.

8) A beneficial nutrition intake can be achieved by multidimensional taste and not only by focusing on fat and sugar.