

Unraveling mouthfeel

Citation for published version (APA):

Agorastos, G. (2023). *Unraveling mouthfeel: A novel approach to understand taste!* [Doctoral Thesis, Maastricht University]. Maastricht University. <https://doi.org/10.26481/dis.20230713ga>

Document status and date:

Published: 01/01/2023

DOI:

[10.26481/dis.20230713ga](https://doi.org/10.26481/dis.20230713ga)

Document Version:

Publisher's PDF, also known as Version of record

Please check the document version of this publication:

- A submitted manuscript is the version of the article upon submission and before peer-review. There can be important differences between the submitted version and the official published version of record. People interested in the research are advised to contact the author for the final version of the publication, or visit the DOI to the publisher's website.
- The final author version and the galley proof are versions of the publication after peer review.
- The final published version features the final layout of the paper including the volume, issue and page numbers.

[Link to publication](#)

General rights

Copyright and moral rights for the publications made accessible in the public portal are retained by the authors and/or other copyright owners and it is a condition of accessing publications that users recognise and abide by the legal requirements associated with these rights.

- Users may download and print one copy of any publication from the public portal for the purpose of private study or research.
- You may not further distribute the material or use it for any profit-making activity or commercial gain
- You may freely distribute the URL identifying the publication in the public portal.

If the publication is distributed under the terms of Article 25fa of the Dutch Copyright Act, indicated by the "Taverne" license above, please follow below link for the End User Agreement:

www.umlib.nl/taverne-license

Take down policy

If you believe that this document breaches copyright please contact us at:

repository@maastrichtuniversity.nl

providing details and we will investigate your claim.

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.