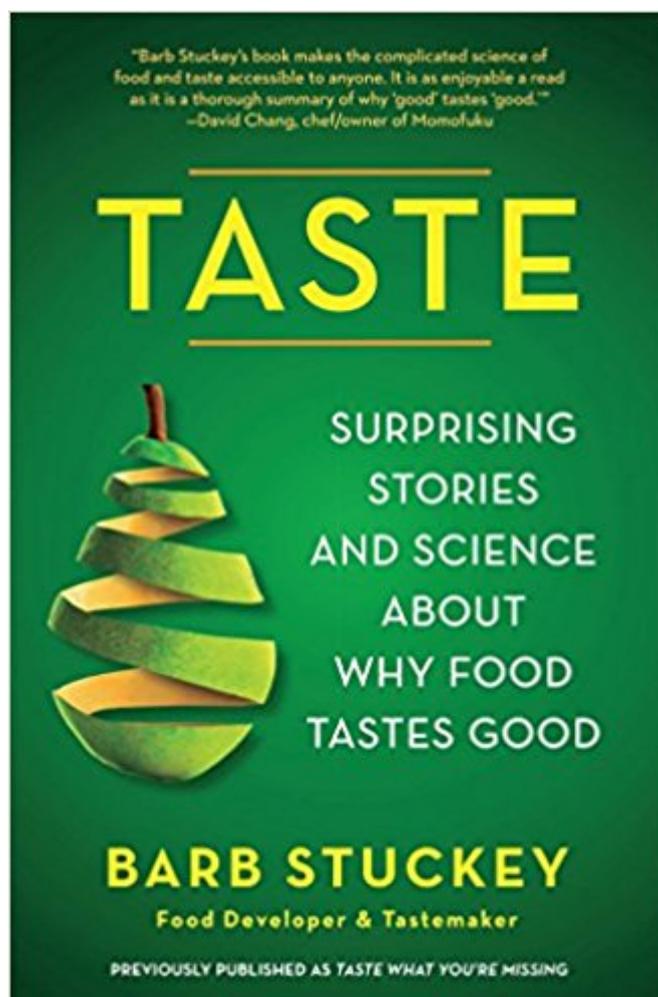


The book was found

Taste: Surprising Stories And Science About Why Food Tastes Good



Synopsis

Whether it's a grilled cheese sandwich with tomato soup or a salted caramel coated in dark chocolate, you know when food tastes good. Now here's the amazing story behind why you love some foods and can't tolerate others. Whether it's a salted caramel or pizza topped with tomatoes and cheese, you know when food tastes good. Now, Barb Stuckey, a seasoned food developer to whom food companies turn for help in creating delicious new products, reveals the amazing story behind why you love some foods and not others. Through fascinating stories, you'll learn how our five senses work together to form flavor perception and how the experience of food changes for people who have lost their sense of smell or taste.

You'll learn why kids (and some adults) turn up their noses at Brussels sprouts, how salt makes grapefruit sweet, and why you drink your coffee black while your spouse loads it with cream and sugar. Eye-opening experiments allow you to discover your unique "taster type" and to learn why you react instinctively to certain foods. You'll improve your ability to discern flavors and devise taste combinations in your own kitchen for delectable results. What Harold McGee did for the science of cooking Barb Stuckey does for the science of eating in Taste: a calorie-free way to get more pleasure from every bite.

Book Information

Paperback: 368 pages

Publisher: Atria Books; Reprint edition (March 26, 2013)

Language: English

ISBN-10: 1439190747

ISBN-13: 978-1439190746

Product Dimensions: 5.5 x 1 x 8.4 inches

Shipping Weight: 9.9 ounces (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 45 customer reviews

Best Sellers Rank: #282,003 in Books (See Top 100 in Books) #55 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Tasting](#) #143 in [Books > Cookbooks, Food & Wine > Professional Cooking](#) #435 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays](#)

Customer Reviews

"A mouthwatering exploration of the science of taste ... Stuckey tantalizes readers with details about the intricacies of taste." (Publishers Weekly) "Fascinating! A must for any food lover" (San

Francisco Chronicle)“Try following even a handful of these pointers and your enjoyment of food will increase markedly.” (Chicago Tribune)“When it comes to fulfilling food, quality can be a substitute for quantity if only we know how to appreciate it—a skill that can be developed by reading this fine book.” (Financial Times)

Barb Stuckey is a professional food developer who leads the marketing, food trend tracking, and consumer research functions at Mattson, North America’s largest independent developer of new foods and beverages. She and her HyperTaster fiancé divide their time between San Francisco and Healdsburg, in Northern California’s wine country.

Foodie, author, food developer, and Executive Vice President of Mattson, an independent developer of foods and beverages, Barb Stuckey tackles the issues of taste. She covers how the senses work, the basic tastes and how the senses and tastes work together. She weaves an entertaining story by combining anecdotes from her personal and professional experience with well-honed research and shows how much of what we know about taste is wrong. Her work should appeal to anyone interested in making or eating food.

Explains so much. If you’re not a cook and not a foodie and can’t tell if more salt is needed or something else; and if you wish you could take more pleasure out of food; ; and if you feel you have a palate made from synthetic leather, read this book. Barb will bring you through the science and the process of activating your senses to make you a more sure and knowledgeable taster. Minus one point because the tables in the kindle version are truncated.

I’ve sold a lot of these. (You’re welcome Barb. You know we’re SF neighbors and should chocolate taste some time.) This book is the perfect reference book: look up a sense and check out what you can learn about how it, like sound, from music in a room to the potato chip’s crunch in our heads, affects and contributes to how we taste, er, savor. Chapters on flavors, too. Also an interesting feature is the tests and games to learn from in the real world. Recommended!!

Love this book. The author knows her stuff. I am a judge for preserved food events, and this book has really expanded my outlook on judging and quality. It has also helped me to understand people who don’t react to food the same way I do.

An excellent, scientific look at a fascinating subject. An easy read for non-scientists, but with enough "meat" for scientific readers.

Bought as a gift. He said it was very good

I read it and loved what I learned from it and have since given it as a gift to many friends. My sense and understanding of taste have woken up! This book should be on a best sellers list.

An interesting, fun book.

[Download to continue reading...](#)

Taste: Surprising Stories and Science about Why Food Tastes Good Taste What You're Missing: The Passionate Eater's Guide to Why Good Food Tastes Good Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Bedtime Stories for Kids: Short Bedtime Stories for Children: (Bedtime Stories for Babies, Bedtime stories for Kids Ages 4-8, Uncle Nick's Bedtime Stories ... (Uncle Nick's Bedtime Stories for Kids) Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook, Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Barking up the Wrong Tree: The Surprising Science Behind Why Everything You Know About Success Is (Mostly) Wrong Slow Food Nation: Why our Food Should be Good, Clean, and Fair Bedtime Stories for Children: Short Bedtime Stories for Kids: (Bedtime Stories for Babies, Bedtime stories for Kids Ages 4-8, Uncle Nick's Fun Bedtime ... Nick's Bedtime Stories for Kids Book 3) Bedtime Stories for Kids: Short Bedtime Stories for Children: (Bedtime Stories for Babies, Bedtime stories for Kids Ages 4-8, Uncle Nick's Fun Bedtime ... Nick's Bedtime Stories for Kids Book 1) The Food and Cooking of Peru: Traditions, Ingredients, Tastes and Techniques in 60 Classic Recipes Portuguese Cookbook: 25 Delicious Portuguese Recipes to Get the Taste of Portugal - Enjoy the Authentic Taste of Portuguese Dishes Can I Taste It Forever: The Complete Series (Can I Taste It? Book 3) Damascus Taste of a City: Taste of a City (Armchair Traveller) The Food and Cooking of Belgium: Traditions Ingredients Tastes Techniques Over 60 Classic Recipes The Food and Cooking of Poland: Traditions, Ingredients, Tastes, Techniques: Over 60 Classic Recipes The Food and Cooking of Colombia & Venezuela: Traditions, ingredients, tastes, techniques, 65 classic recipes Great Tastes Made Simple: Extraordinary Food and Wine Pairing for Every Palate Contested Tastes: Foie Gras and the Politics of Food (Princeton Studies in Cultural Sociology) Freezing Colloids: Observations, Principles, Control, and Use: Applications in

Materials Science, Life Science, Earth Science, Food Science, and Engineering (Engineering Materials and Processes) Danish Food & Cooking: Traditions Ingredients Tastes Techniques Over 60 Classic Recipes

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)