Novel flavours paired with glutamate condition increased intake in older adults in the absence of changes in liking


It is advisable to refer to the publisher's version if you intend to cite from the work.

To link to this article DOI: http://dx.doi.org/10.1016/j.appet.2015.03.002

Publisher: Elsevier
CentAUR

Central Archive at the University of Reading

Reading's research outputs online
Figure 1: Mean (+/- standard error) change in liking of soup flavours from session 1 to session 8 in those previously exposed to the flavour with or without MSG (MSG+, MSG- respectively)
Figure 2: Mean (+/- standard error) change in familiarity ratings between session 1 and 8 for cumin and lemongrass in those previously exposed to the flavour with or without MSG (MSG+, MSG- respectively)
Figure 3: Mean (+/- standard error) ratings of hunger, desire to eat and mood, all pre-consumption, at sessions 1 and 8 (Ratings from Questions 4, 5 and 6 in Table 1)
Figure 4: Mean (+/- standard error) consumption of soup in session 1 and session 8 of those exposed to that flavour with MSG (MSG+) and those not exposed to that flavour with MSG (MSG-).