

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

Article

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Figure 1: Mean (+/- standard error) change in liking of soup flavours from session 1 to session 8 in those in those previously exposed to the flavour with or without MSG (MSG+, MSG- respectively)

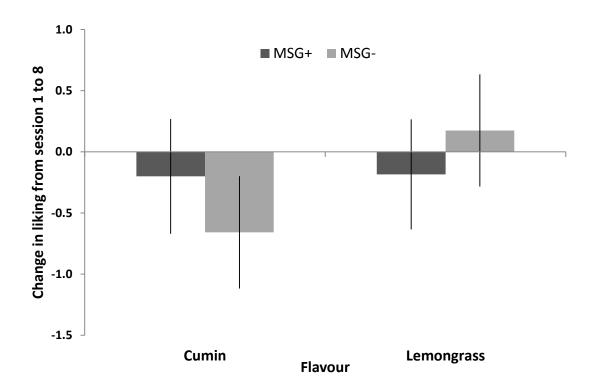


Figure 2: Mean (+/- standard error) change in familiarity ratings between session 1 and 8 for cumin and lemongrass in those previously exposed to the flavour with or without MSG (MSG+, MSG- respectively)

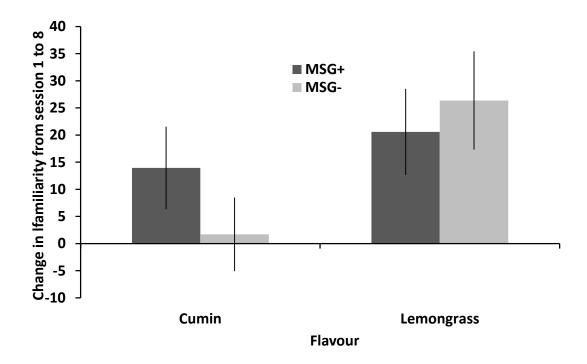


Figure 3: Mean (+/- standard error) ratings of hunger, desire to eat and mood, all preconsumption, at sessions 1 and 8 (Ratings from Questions 4, 5 and 6 in Table 1)

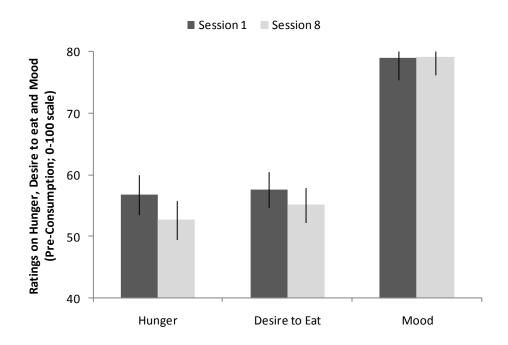


Figure 4: Mean (+/- standard error) consumption of soup in session 1 and session 8 of those exposed to that flavour with MSG (MSG+) and those not exposed to that flavour with MSG (MSG-)

