



Flavor

From Food to Behaviors,
Wellbeing and Health

Edited by Patrick Etiévant, Elisabeth Guichard,
Christian Salles and Andrée Voilley

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Nilüfer Z. Aydınoglu Koç University, Istanbul, Turkey

Christine Baly NBO, INRA, Université Paris-Saclay, Jouy-en-Josas, France

Loïc Briand Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon, France

Marie-Claude Brindisi Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon; Endocrinology, CHU Dijon, France

Laurent Brondel Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon; Hepato-Gastro-Enterology, CHU Dijon, France

Ilona Croy Smell and Taste Clinic, Department of Otorhinolaryngology, TU Dresden; Department of Psychosomatic Medicine, TU Dresden, Dresden, Germany

Patricia Duchamp-Viret Neuroscience Research Center of Lyon (CRNL), University of Lyon, Lyon, France

Ciarán G. Forde Clinical Nutrition Research Centre (CNRC); Singapore Institute for Clinical Sciences, Agency for Science, Technology and Research (A*STAR); National University of Singapore, Department of Physiology, Yong Loo Lin-School of Medicine, Singapore

Elisabeth Guichard Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon, France

Antje Haehner Smell and Taste Clinic, Department of Otorhinolaryngology, TU Dresden, Dresden, Germany

Remco C. Havermans Department of Clinical Psychological Science, Faculty of Psychology and Neuroscience, Maastricht University, Maastricht, The Netherlands

Thomas Hummel Smell and Taste Clinic, Department of Otorhinolaryngology, TU Dresden, Dresden, Germany

Agnès Jacquin-Piques Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon; Neurology CHU Dijon, France

E.P. Köster Helmholtz Institute, University of Utrecht, Utrecht, the Netherlands

Nicola Kuszewski Neuroscience Research Center of Lyon (CRNL), University of Lyon, Lyon, France

Marie-Christine Lacroix NBO, INRA, Université Paris-Saclay, Jouy-en-Josas, France

Sandell Mari Functional Foods Forum, University of Turku, Turku, Finland

J. Mojet Wageningen University and Research Centre, Wageningen, the Netherlands

Thomas Mouillot Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon; Hepato-Gastro-Enterology, CHU Dijon, France

Sophie Nicklaus Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon, France

Laaksonen Oskar Department of Biochemistry, Food Chemistry and Food Development, University of Turku, Turku, Finland

Luc Pénicaud Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon, France

Edmund T. Rolls Oxford Centre for Computational Neuroscience, Oxford, United Kingdom

Anne Saint-Eve Microbiology and Food Process Engineering, UMR GMPA, AgroParisTech, INRA, University of Paris Saclay, Thiverval-Grignon, France

Christian Salles Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon, France

Eda Sayin IE Business School, Madrid, Spain

Benoist Schaal Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon, France

Charlotte Sinding Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon, France

Richard J. Stevenson Department of Psychology, Macquarie University, Sydney, NSW, Australia

Thierry Thomas-Danguin Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon, France

Carole Tournier Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon, France

Anne Tromelin Center for Taste and Feeding Behaviour (CSGA), CNRS, INRA, Université de Bourgogne Franche-Comté, Dijon, France

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