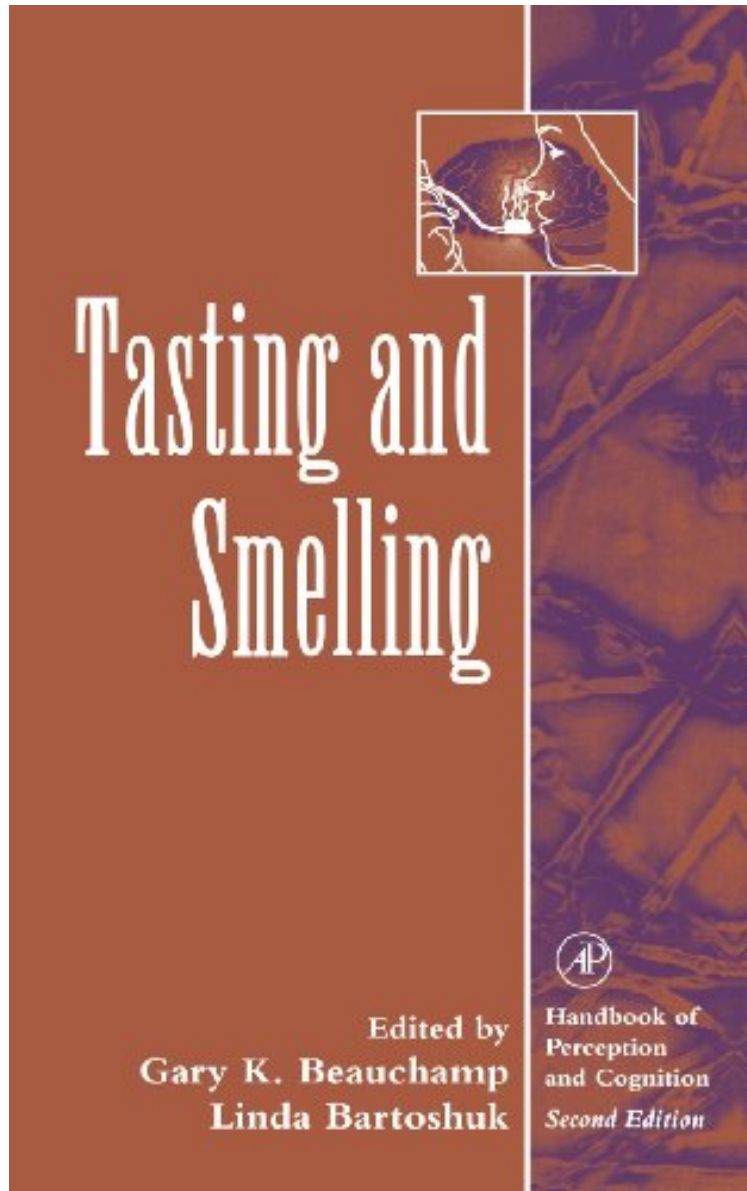


[E-BOOK] Tasting and Smelling (Handbook of Perception and Cognition, Second Edition)

Tasting and Smelling (Handbook of Perception and Cognition, Second Edition)

From Gary K Beauchamp
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(Handbook of Perception and Cognition, Second Edition):

Tasting and Smelling presents a comprehensive overview to research on these two important modes of perception. The book offers a review of research findings on the biophysics, neurophysiology, and psychophysics of both senses, as well as discussing the emotional component associated with taste and smell, and clinical disorders affecting each of these two senses. Tasting and Smelling answers how odors and flavors are perceived, why we have favorites, and what happens when our senses go awry. This book is of interest to the researcher in perception, cognition, or neurophysiology.

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