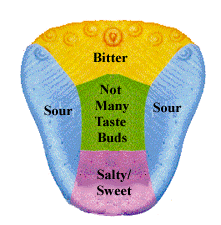
*Taste BY ZACK,DYLAN AND JOSH*

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*What is taste?*

Taste is one of the traditional five senses. It refers to the ability to detect the flavor of substances such as food, certain minerals, and poisons, etc. The sensation of taste can be categorized into five basic tastes: sweetness, bitterness, sourness, saltiness, and umami. The recognition and awareness of umami is a relatively recent development in Western cuisine. MSG produces a strong umami taste (It’s a sweet savory taste. Cheese and soy sauce for example have this taste.)

*Taste Buds*

Humans receive tastes through sensory organs called the taste bud or gustatory calyculi, concentrated on the upper surface of the tongue. As taste senses both harmful and beneficial things, all basic tastes are classified as either appetitive or aversive, depending upon the effect the things they sense have on our bodies

*The Tongue*

The tongue is covered with thousands of taste buds which send messages to the brain about what you taste.