




FIFTH TASTE

(glutamates)

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What's is the "Fifth taste"?

Umami (fifth taste) – is one of the five basic tastes (together with sweet, sour, bitter and salty).

A loanword from the Japanese, umami can be translated as "pleasant savory taste".

Discovery.

Scientists have debated whether umami was a basic taste since Kikunae Ikeda first proposed its existence in 1908. In 1985, the term umami was officially recognized.



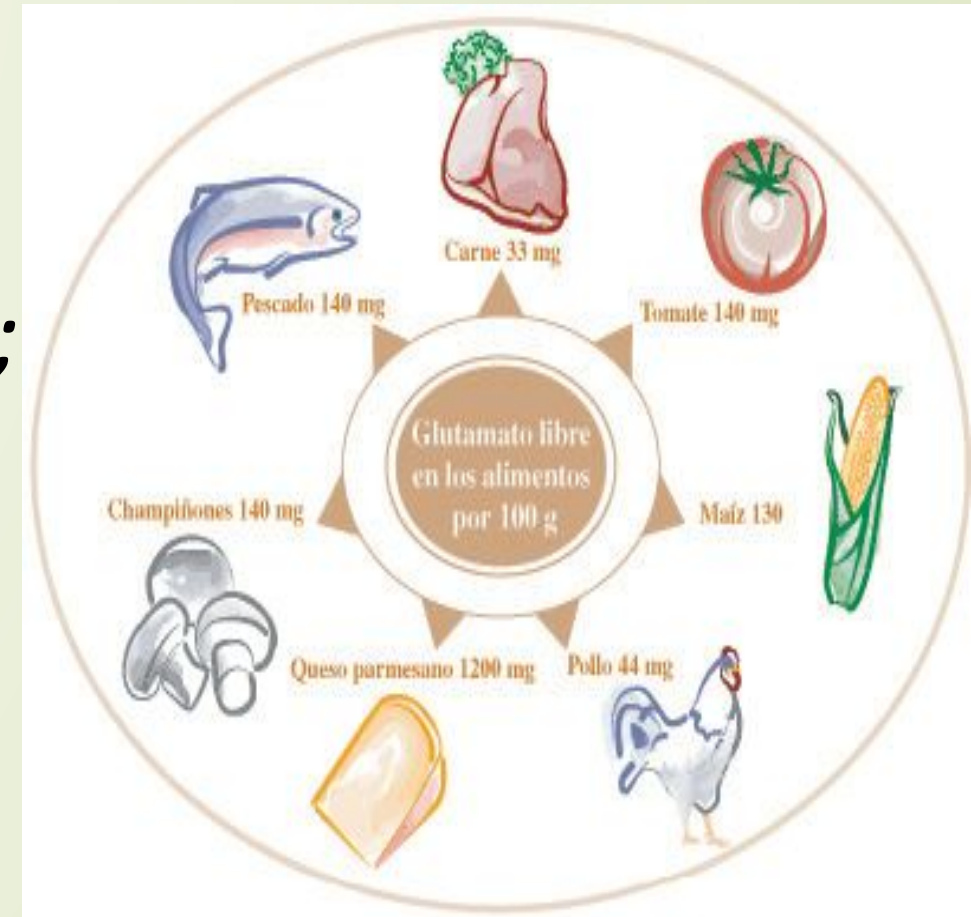


Properties of umami taste.

Umami has a mild but lasting aftertaste that is difficult to describe. It has a meaty flavor, similar to taste of the broth.

Food rich in umami.

- *seafood;*
- *potato, tomato, spinach;*
- *mushrooms;*
- *green tea;*
- *cheese;*
- *fish and soy sauce.*



Questions:

- 1. Translated as “umami”?*
- 2. When discovered the fifth taste?*
- 3. What he has flavor?*





Thank you for your attention!