

Composing Menus For Deliciousness

Deliciousness
Matters!

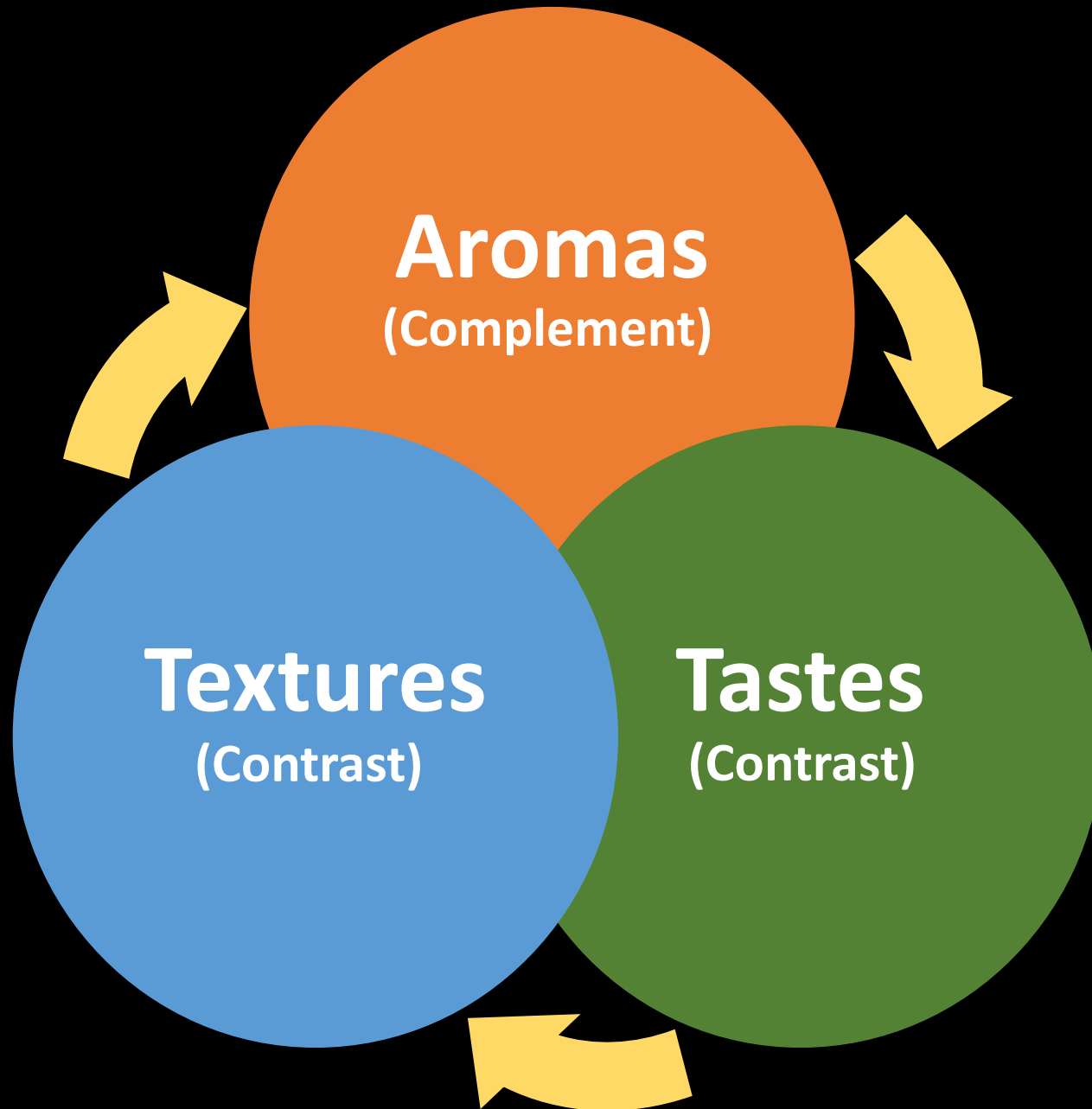
Can We Compose
Flavor to Strategically Increase
Deliciousness?

DON'T WANT — D
A/C#
NAMED OF ALL — A MY SCARS
NO ONE-LL LOVE — BM YOU AS — YOU ARE — A/C#
LET THEM BREAK ME DOWN TO DUST — A I KNOW THAT THERE'S A PLACE FOR US —
FOR — WE ARE GLO — RI — OUS
SHARP-EST WORDS — WAN-NA CUT ME DOWN — WHEN THE
I'M GON-NA

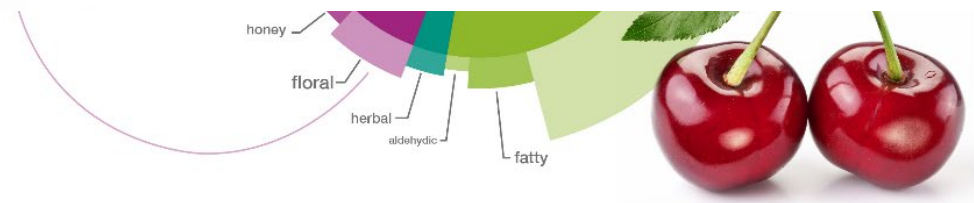
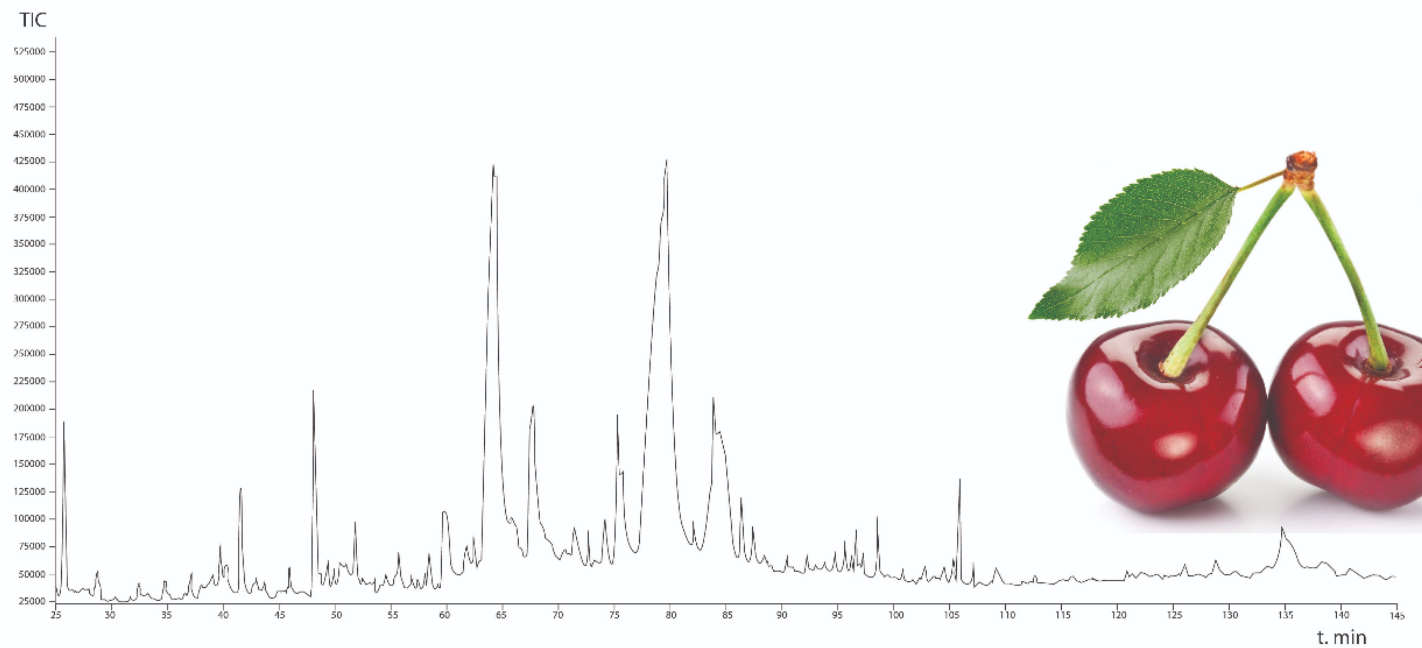
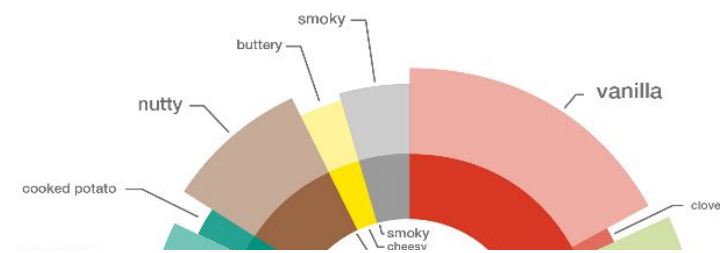
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Aromas (Complementary)

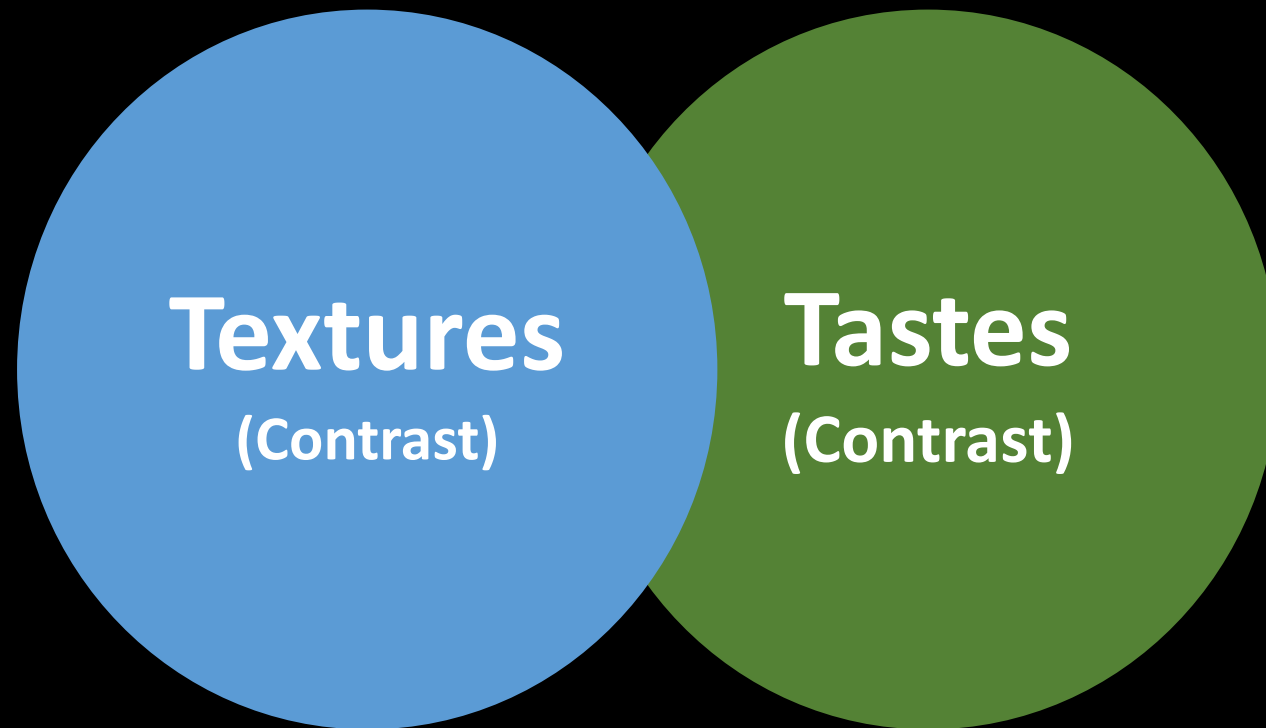


“Contrary to what many who are interested in computational gastronomy would have us believe, the fact that a selection of ingredients share some number of flavor compounds is certainly no guarantee that they will necessarily combine well.”

Pairing flavours and the temporal order of tasting

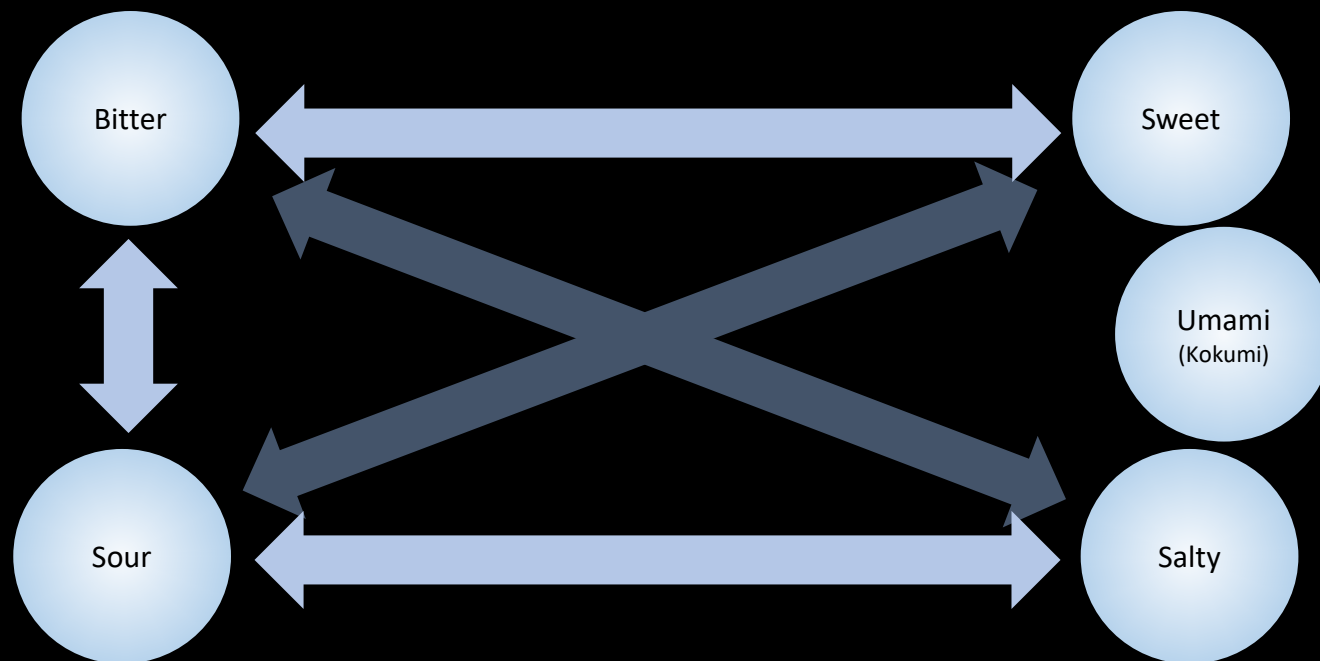
Spence et al. Flavour (2017) 6:4





Textures
(Contrast)

Tastes
(Contrast)



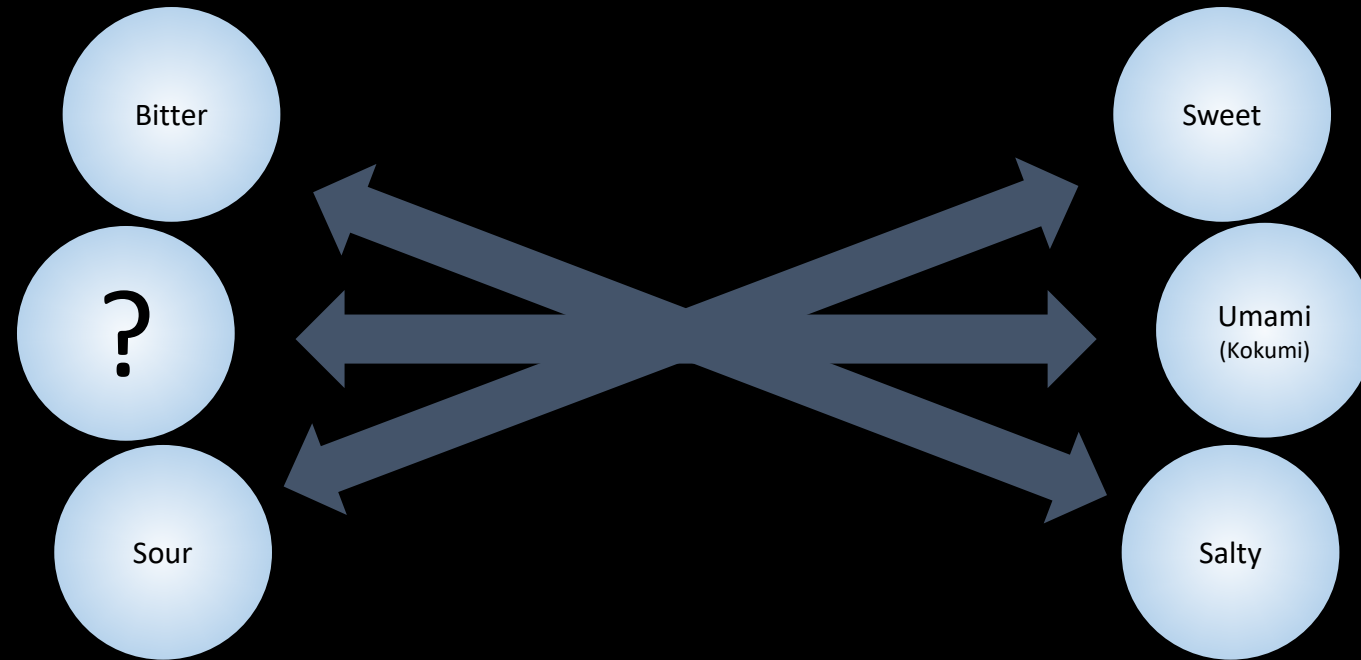
Sources of Umami/Kokumi?

- Ripened Cheese
- Aged Meat
- Cured Meats
- Dried Fish
- Fish Sauce (garum)
- Maillard Reaction
- Fermented Vegetables
- Mushrooms (esp. dried)



If Umami/Kokumi leverage
decomposition for the purpose
of enhancing flavor...

... is there a counterplay?

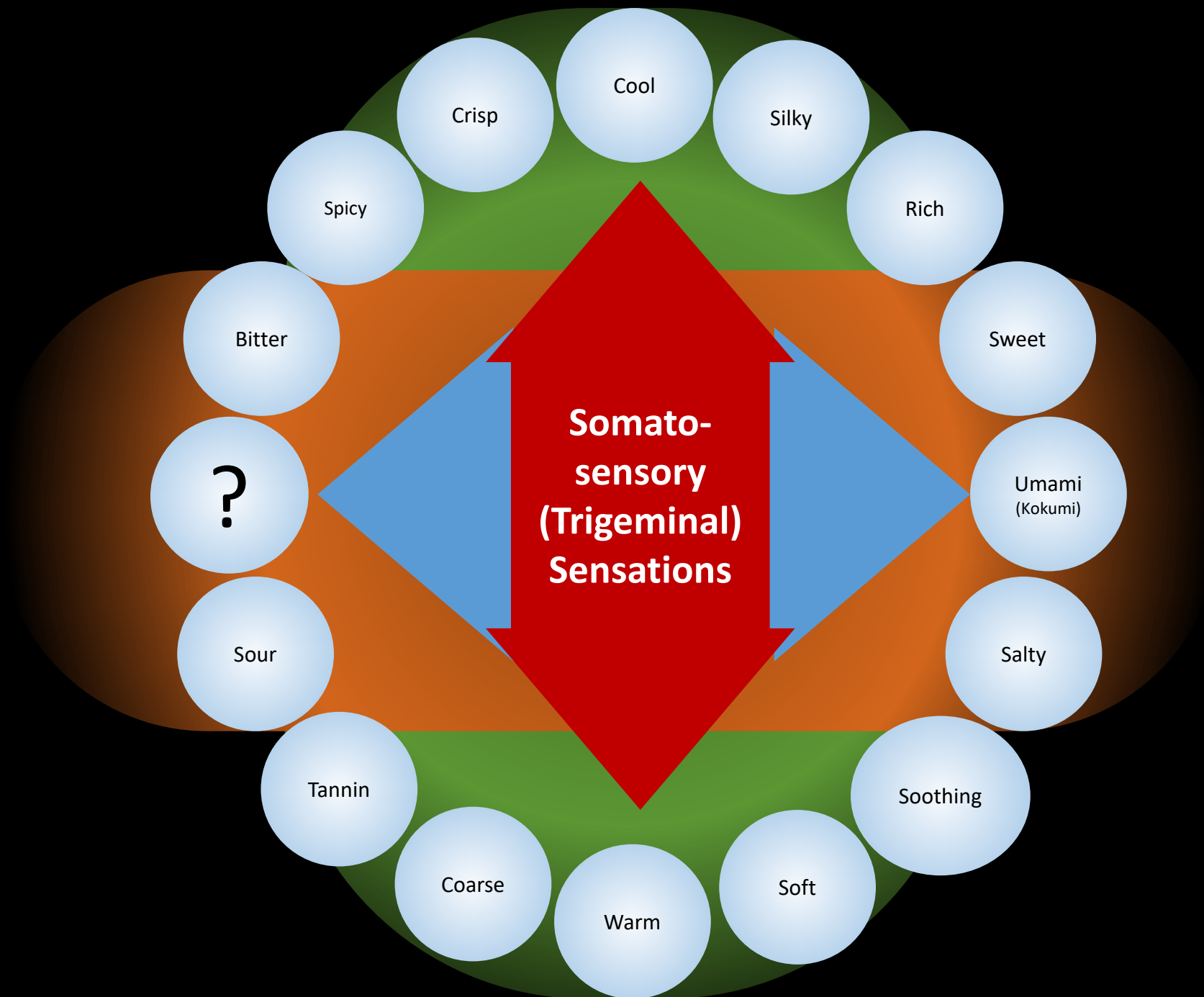


...Can (or Do?) We Counterbalance the flavor contributions of Umami/Kokumi?

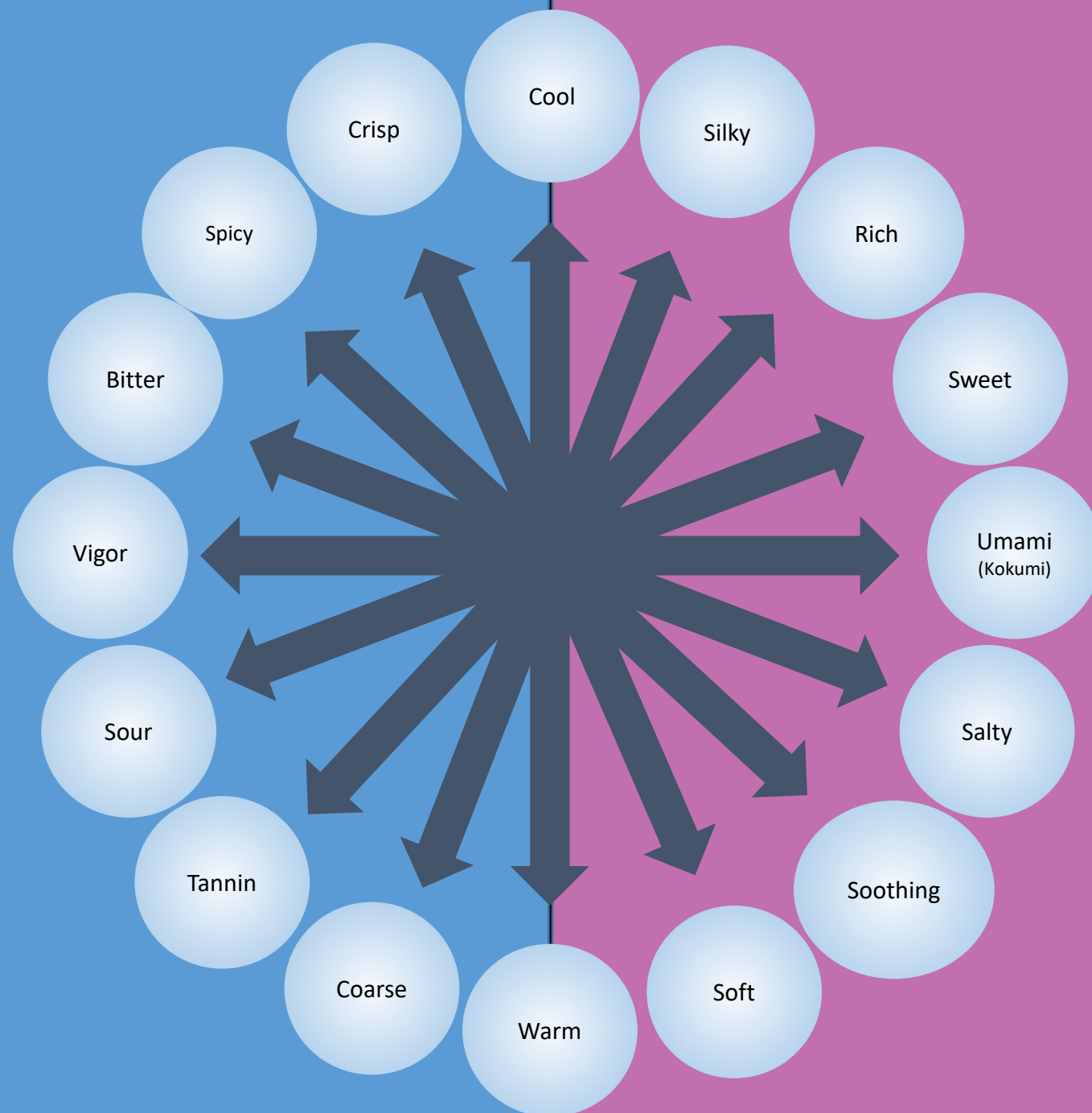


- Fresh Herbs
 - Citrus
 - Green Olives
 - Green Chilis & Tomatillos
- Is the opposite true?
- Under-Ripe Fruit (Papaya)
 - Vegetables – As the Star

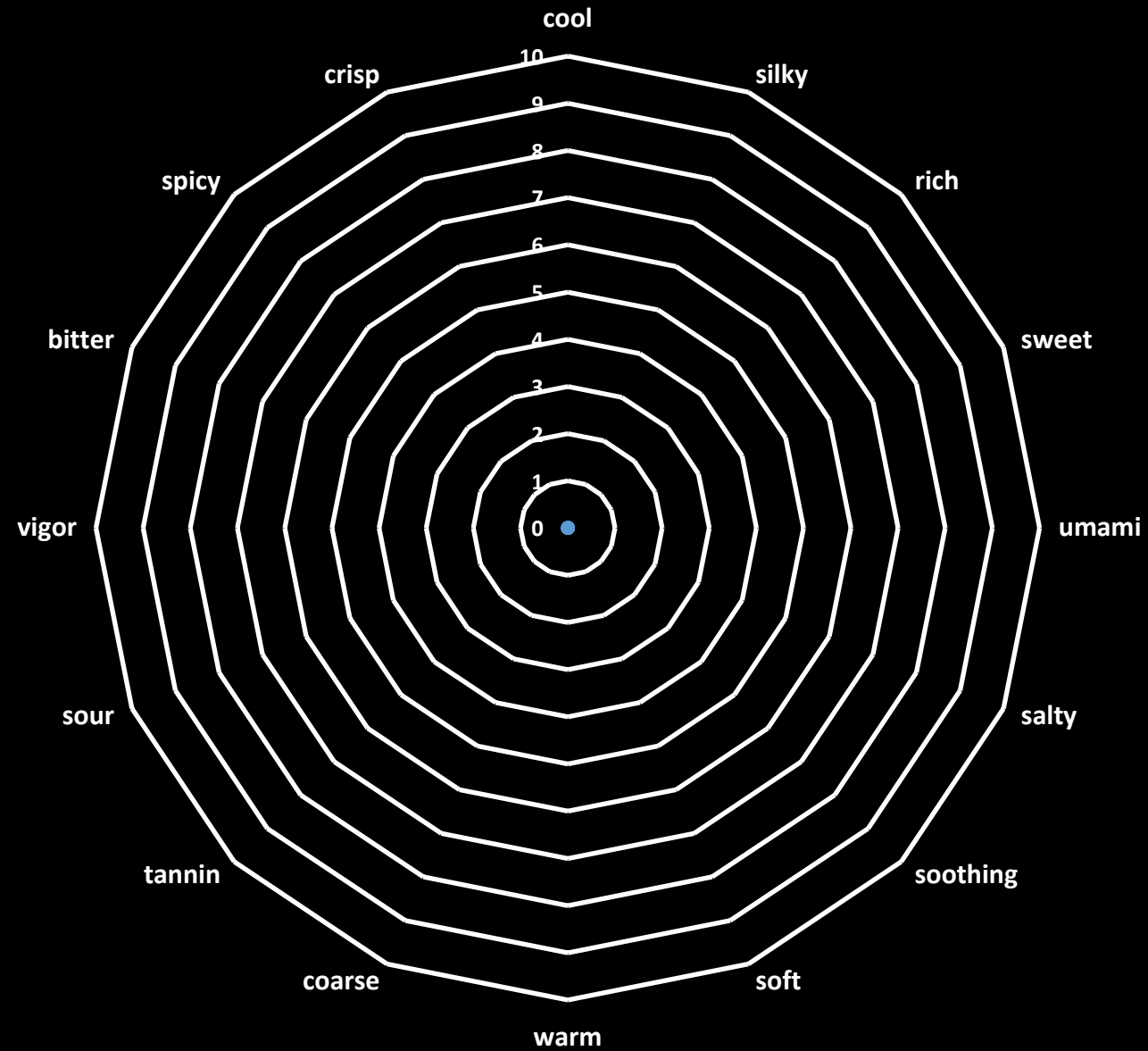
...Let's call it Vigor!



Yin?



Yang?

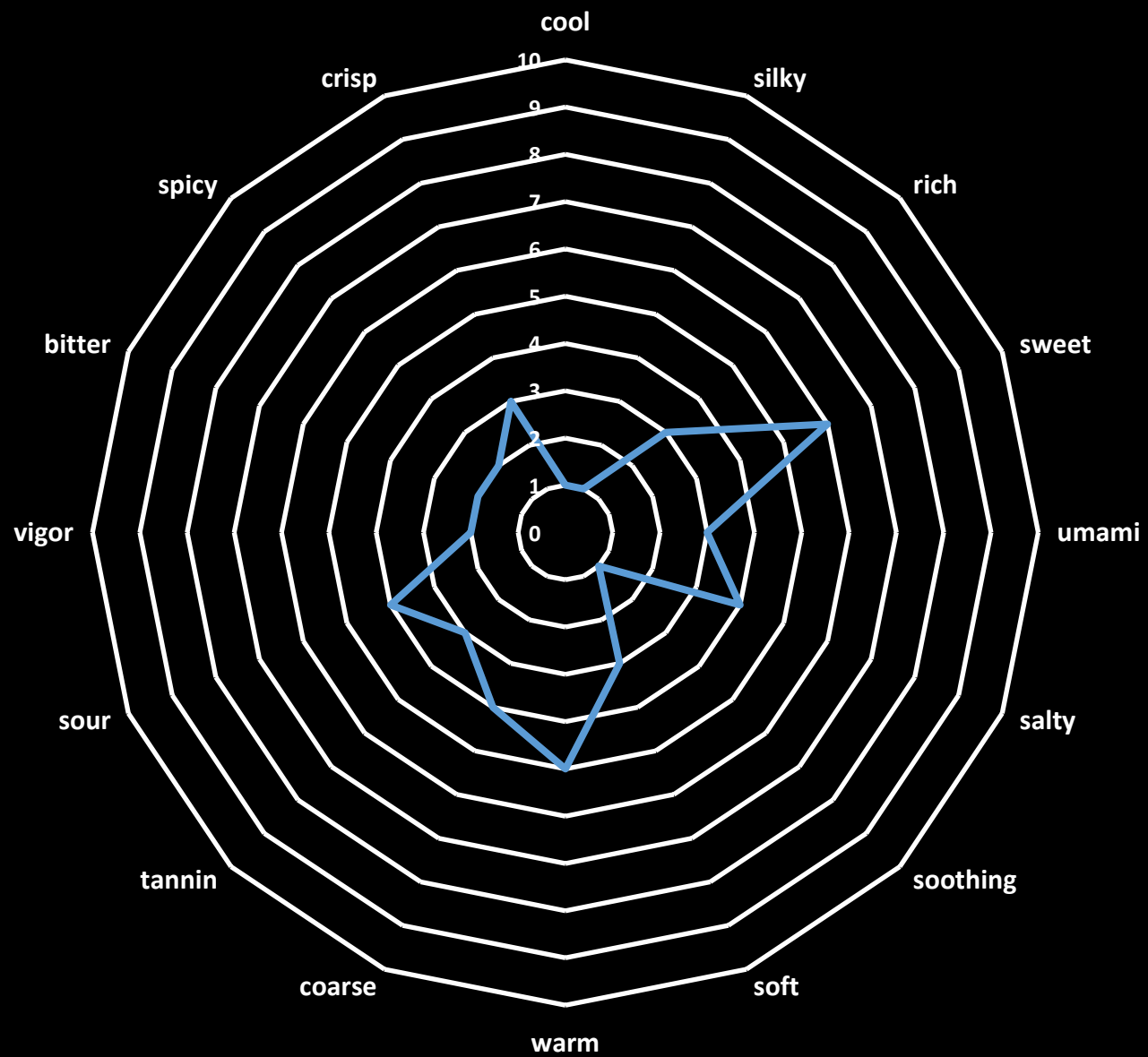




Honey and
Cumin
Roasted
Carrots

	Honey and Cumin Roasted Carrots
cool	1
silky	1
rich	3
sweet	6
umami	3
salty	4
soothing	1
soft	3
warm	5
coarse	4
tannin	3
sour	4
vigor	2
bitter	2
spicy	2
crisp	3

— Honey and Cumin Roasted Carrots

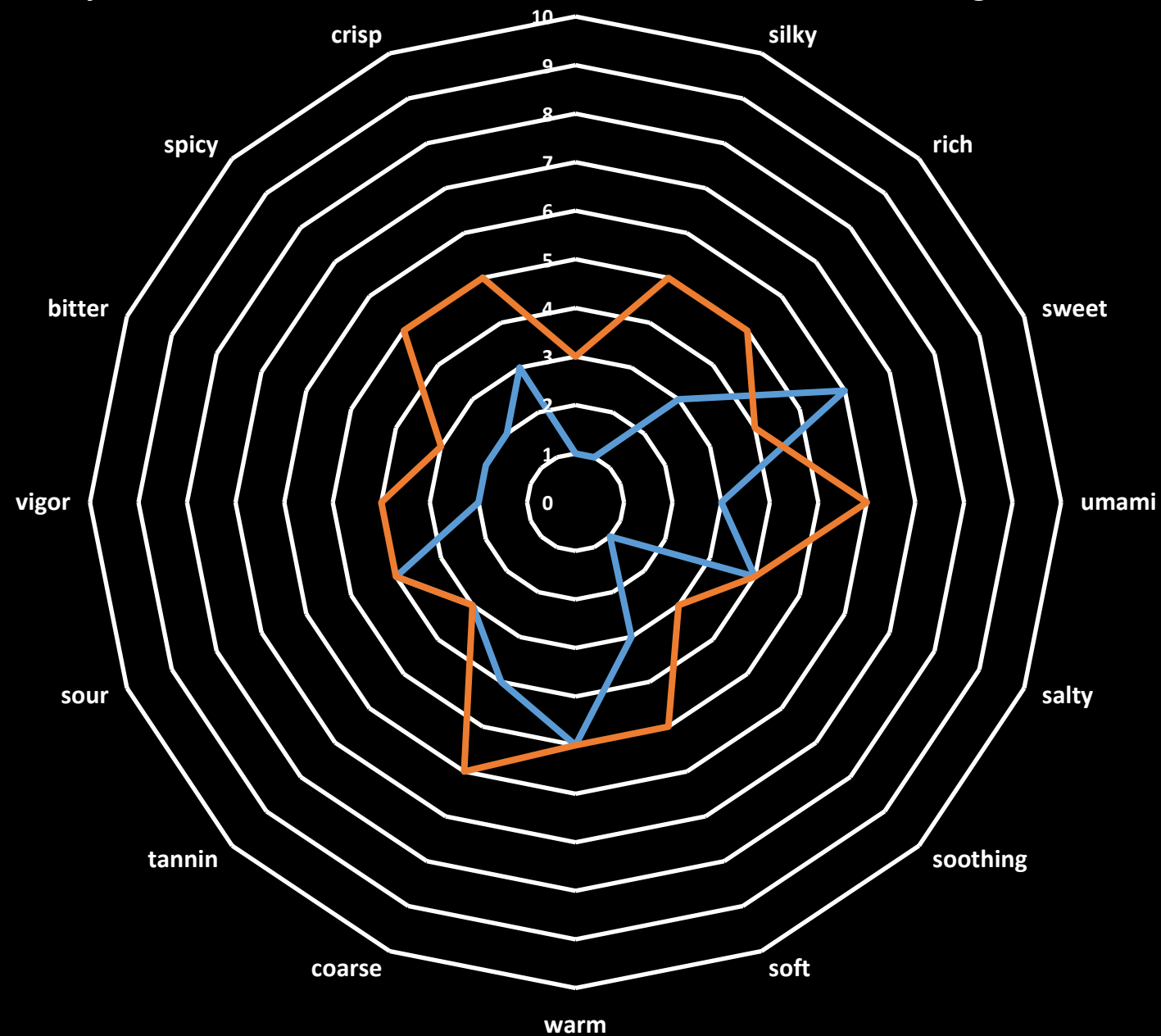


Roasted
Carrots with
Hummus,
Bulgar and
Mushroom
Bacon



	Honey and Cumin Roasted Carrots	...with Hummus, Bulgar and "Bacon"
cool	1	3
silky	1	5
rich	3	5
sweet	6	4
umami	3	6
salty	4	4
soothing	1	3
soft	3	5
warm	5	5
coarse	4	6
tannin	3	3
sour	4	4
vigor	2	4
bitter	2	3
spicy	2	5
crisp	3	5

— Honey and Cumin Roasted Carrots — ...with Hummus, Bulgar and "Bacon"

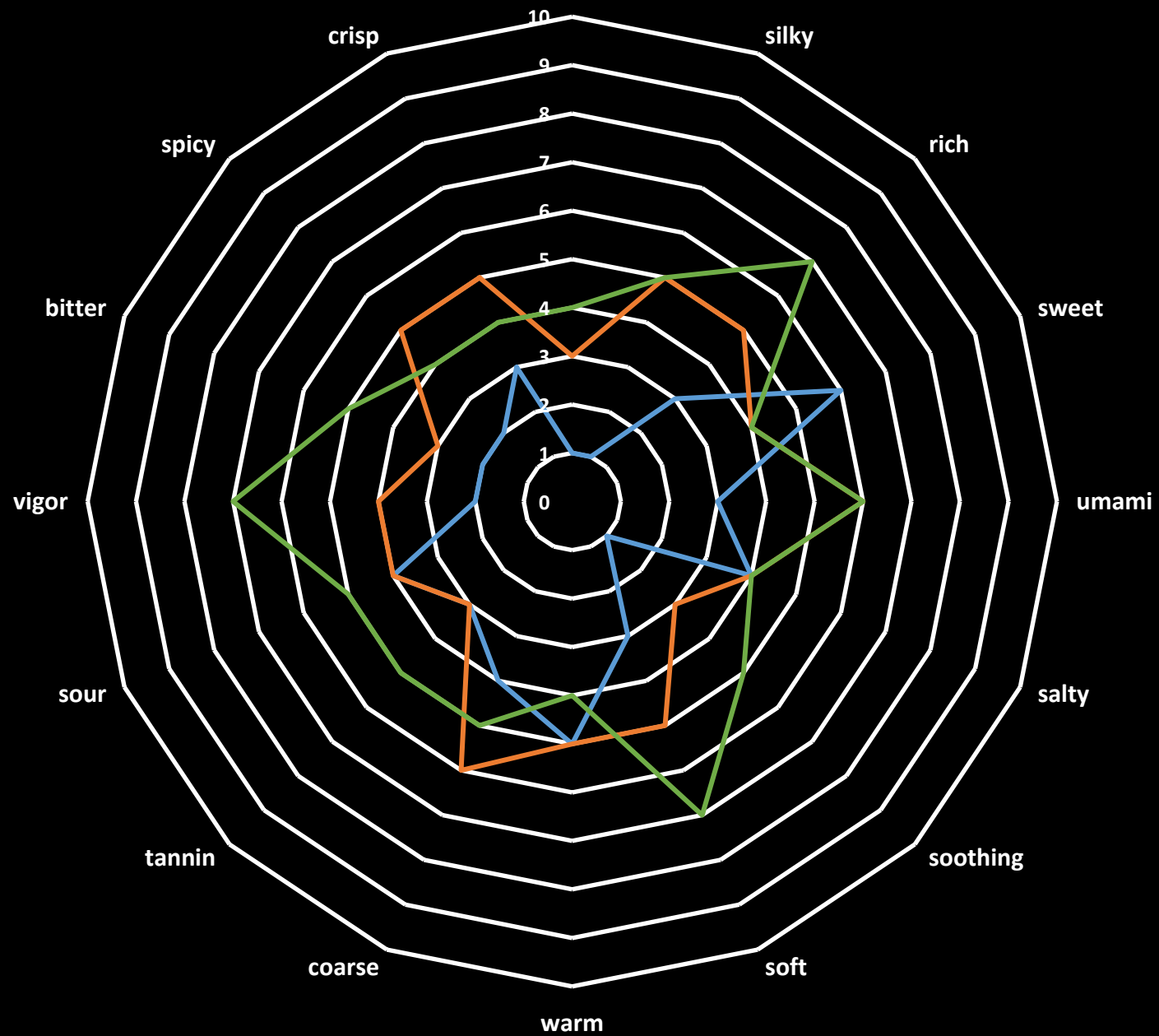


A top-down view of a white ceramic plate with a decorative, scalloped rim. The plate is set on a dark wooden surface with a woven placemat visible on the left. The dish consists of a base of creamy hummus. On top of the hummus are several roasted carrots, some showing charred ends. A mound of cooked bulgar wheat is in the center, garnished with fresh green herbs and small pine nuts. Three dollops of vibrant green pesto are placed around the bulgar. The lighting is warm, creating soft shadows and highlighting the textures of the food.

Roasted Carrots
with Hummus,
Bulgar, and Pesto

	Honey and Cumin Roasted Carrots	...with Hummus, Bulgar and "Bacon"	... with Pesto
cool	1	3	4
silky	1	5	5
rich	3	5	7
sweet	6	4	4
umami	3	6	6
salty	4	4	4
soothing	1	3	5
soft	3	5	7
warm	5	5	4
coarse	4	6	5
tannin	3	3	5
sour	4	4	5
vigor	2	4	7
bitter	2	3	5
spicy	2	5	4
crisp	3	5	4

— Honey and Cumin Roasted Carrots — ... with Hummus, Bulgar and "Bacon" — ... with Pesto



Where Do We Go From Here?

- Develop a method of commonly understood calibration for each of the sensations (i.e. “salty” expressed from tapwater=0 to seawater=10)
- Study “fingerprints” of a variety of dishes to see if meaningful correlations exist
- Can the tool be an additional step in menu analysis?