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Reconsidering the classification of sweet taste liker phenotypes: a methodological review

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Title

Reconsidering the classification of sweet taste liker phenotypes: a methodological review

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Abstract

Human ingestive behavior depends on myriad factors, including both sensory and non-sensory determinants. Of the sensory determinants, sweet taste is a powerful stimulus and liking for sweetness is widely accepted as an innate human trait. However, the universality of sweet-liking has been challenged. Sub-groups exhibiting strong liking (sweet likers) or having aversive responses to sweet taste (sweet dislikers) have been described, but the methods defining these phenotypes are varied and inconsistent across studies. Here, we explore the strengths and weaknesses of different methodological approaches in identifying sweet taste liker phenotypes in a comprehensive review. Prior studies (N = 71) using aqueous sucrose solution-based taste tests and a definition of two or more distinct hedonic responses reported between 1970

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