



BIG QUESTION: Does colour influence our flavour perception?

How would you feel about eating yellow sausages, green ketchup or blue bread?

Do you think this would affect the flavour of the food? Why do you think this?

There is a great story on the internet about a scientist who cooked an unusual dinner for a group of friends. He used exactly the same food he had given them the week before, only this time he prepared it with different colours. The smell, texture and taste of the food had not changed. During the meal, the scientist learned some very important things, he even wrote a journal article about his findings. This has helped other scientists to understand more about how our senses work together.

Now look at the two jugs of flavoured water. Have a taste of each one.

What flavour do you think the green drink is?

What flavour do you think the red drink is?

Was one drink sweeter than the other?