

## **The Marriage of Science and Taste**

### **Is it Always a Good Thing?**

Take for example, the Aromafork. This scientific wonder promises to provide a “fascinating olfactive experience” by tricking the senses. The fork comes with 21 different fragrances, including:

- 3 “Beans” aromas – chocolate, coffee, and vanilla,
- 4 “Fruits” aromas – banana, lychee, passion fruit and strawberry,
- 3 “Herbs” aromas – basil, cilantro and mint,
- 3 “Nuts” aromas – almond, coconut and peanut,
- 4 “Spices” aromas – black pepper, cinnamon, ginger and wasabi, and
- 4 “Umami” aromas – butter, olive oil, smoke and truffle.

These, they claim, will enhance the eating experience by doubling the flavors that are experienced while eating.

### **How it Works**

At the far end of the fork, there is a divot into which you insert the diffusing papers upon which you place a drop of one of the 21 selected aromas. The idea is that our tongue is capable of recognizing a relatively small, finite number of tastes, while the nose is capable of pulling apart very subtle flavors of food, via the myriad fragrances emitted by a dish. This means that by adding aroma to the fork itself, the palette’s range is expanded as the food it eaten. So, for ~\$60, you can confuse your senses, and possibly enhance your dining experience.

What do you think? Is it worth a try?

### **References:**

<http://www.molecule-r.com/en/volatile-flavoring-kits/179-aroma-r-evolution.html>

<http://www.fastcodesign.com/3027886/this-smelly-fork-adds-21-flavors-to-every-bite>