

PRESS RELEASE

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Association for Chemoreception Sciences (AChemS) 39th Annual Meeting: Smell and Taste: Impacts on Learning, Decision-Making, and Disease

Bonita Springs, FL—Bonita Springs, FL- Smell and taste are vital senses that bring pleasure to daily life, inform us about our environment, and guide fundamental behaviors in humans and animals. This month, about 500 scientists and clinicians will gather for the nation's leading forum on smell and taste research, the annual meeting of the Association for Chemoreception Sciences (AChemS). AChemS will feature over 260 presentations on the roles of smell and taste in both human and animal health. Smell and taste are crucial to daily functions ranging from food choice to selecting commercial products to detecting environmental dangers such as gas leaks. Thousands of Americans experience loss of smell or taste each year resulting from head trauma, sinus disease, normal aging, and neurological disorders. AChemS researchers seek to understand chemosensory systems and function in order to improve the diagnoses and treatment of multiple maladies. This year new findings will be presented on a range of topics from the effects of prenatal alcohol exposure on neurodevelopment, to masking bitter medicine and burning hot sauce, and to understanding decision making and predicting cognitive decline. The 39th annual AChemS meeting is the premiere opportunity to learn about the newest findings in the biological, psychological and clinical aspects of smell and taste.

Members of AChemS (<http://www.achems.org>) will present the latest research on taste, smell and related issues (see program at <http://achems.org/2017/ACHEMS-2017-Program.pdf>). The four-day meeting includes scientists from all around the world, and will feature: nine symposia (including clinical and industry symposia), five poster sessions, three oral sessions, a plenary lecture, a workshop, and a journal club (see abstracts at <http://achems.org/2017/ACHems-2017-Abstracts.pdf>).

Selected new discoveries to be presented at the meeting include:

◆ Loss of Taste Tied to Depression in US Adults

(contact Susan Dambrauskas, susan.dambrauskas@nih.gov; +1 301-827-8183)

◆ Bitter taste perception affects children's intake of seasoned vegetables

(contact Ms. Elizabeth Carney; emc5438@psu.edu; +1 814-863-2915)

◆ Nicotine interferes with acquisition of alcohol taste learning

(contact Dr. Greg Loney; gcloney@buffalo.edu; +1 716-645-0241)

◆ For “Yummy!” Start Your Kids on Veggies When Really Young

(contact Dr. Julia Mennella; mennella@monell.org; +1 267-978-1695)

◆ Sensitivity to Smells Gets Worse the Longer You're Awake

(contact Dr. Rachel Herz; rachel_herz@brown.edu; +1 401-885-3994)

◆ Is Spicy Hot Painful?

(contact Dr. Sara Leijon; sleijon@miami.edu; +1 305-906-0416)

◆ **“Mouthwatering” occurs for sour things, but is different for everyone**

(contact Dr. Cordelia Running; crunning@purdue.edu; +1 765-494-2282)

◆ **Does blindness make for better wine assessment?**

(contact Dr. Simona Manescu; smanescu@hotmail.com; +1 514-886-9690)

◆ **A Whiff of Romance**

(contact Dr. Theresa White; whitetl@lemoyne.edu; +1 315-445-4340)

◆ **Collective decision making among the arms of the Octopus**

(contact Dr. David Gire; dhgire@u.washington.edu; +1 303-618-2002)

◆ **The Taste of Immunity**

(contacts Yumei Qin; +86 1775-715-3930 or Dr. Sunil Sukumaran +1-267-269-5366)