# Investigation of food Taste on Satiety and food preference

Submission date	<b>Recruitment status</b> No longer recruiting	Prospectively registered		
11/05/2011		☐ Protocol		
Registration date	Overall study status Completed	Statistical analysis plan		
26/05/2011		[X] Results		
<b>Last Edited</b> 27/11/2015	Condition category  Mental and Behavioural Disorders	Individual participant data		

#### Plain English summary of protocol

Background and study aims

Taste plays an important role in what we decide to eat or drink. It is also thought that different types of taste, such as sweet or savoury, can influence our appetite and the amount we actually eat. Studies have shown that sweet-tasting foods can increase the appetite, and so we are likely to eat more. There have been very few studies testing the effects of savoury-tasting foods on appetite however. The aim of this study is to compare the effects of sweet and savoury preloads (flavoured drinks before meals) on feelings of hunger and food intake.

Who can participate?

Health women between the ages of 18 and 30.

What does the study involve?

Participants are randomly allocated to one of three groups. Those in the first group are given a sweet-tasting milk-based drink, flavoured with chocolate and sweetened with sucrose (sugar). Those in the second group are given a savoury-tasting milk-based drink flavoured with mushroom and monosodium glutamate (MSG). Those in the third group are given a bland-tasting milk-based drink containing powdered skimmed milk and corn flour. Participants in all three groups are then given a very large portion of food (including both sweet and savoury tastes) and told to eat as much as they like. The amount of food the participants in each group eat is then recorded. This exercise is repeated every day for four days. Throughout the 4 days, participants are interviewed to find out how full they are feeling before and after the meals.

What are the possible benefits and risks of participating? Not provided at time of registration.

Where is the study run from? Institute of Psychological Sciences, Leeds (UK)

When is the study starting and how long is it expected to run for? March 2008 to August 2008

Who is funding the study?

- 1. Ajinomoto Inc. (Japan)
- 2. Biotechnology and Biological Sciences Research Council (UK)
- 3. European Union (Belgium)

Who is the main contact? Dr Graham Finayson

# **Contact information**

#### Type(s)

Scientific

#### Contact name

Dr Graham Finlayson

#### Contact details

Institute of Psychological Sciences University of Leeds Leeds United Kingdom LS2 9JT

# Additional identifiers

**EudraCT/CTIS** number

**IRAS** number

ClinicalTrials.gov number

Secondary identifying numbers

08073-01

# Study information

#### Scientific Title

Influence of savoury or sweet food on sensory regulation of appetite and liking and wanting for foods: a single centre cross-sectional randomised cross-over study

#### Acronym

TasteSat

#### **Study objectives**

- 1. Savoury taste will have a stronger modulating effect on food preference than sweet or bland taste
- 2. Individual differences in psychological eating behaviour traits will moderate the effect of taste on satiety and food preference

# Ethics approval required

#### Old ethics approval format

#### Ethics approval(s)

Institution of Psychological Sciences Ethics Committe, University of Leeds, 11th March 2008, Ref: 08073-01

#### Study design

Single centre cross-sectional randomised crossover study

#### Primary study design

Interventional

## Secondary study design

Randomised controlled trial

## Study setting(s)

Other

# Study type(s)

Screening

#### Participant information sheet

Not available in web format, please use the contact details below to request a patient information sheet

#### Health condition(s) or problem(s) studied

Eating attitudes and behaviours

#### **Interventions**

In the randomised cross-over study participants will be given iso-energetic, equi-palatable, liquid preloads made from commercially available foods and manipulated according to taste (flavour).

# 30 participants randomised to

- 1. Savoury taste
- 2. Sweet taste
- 3. Bland taste (control) in counterbalanced order

#### **Intervention Type**

Other

#### Phase

Not Applicable

#### Primary outcome measure

- 1. Food intake at one's pleasure (ad libitum): multi item test meal (buffet)
- 2. Foods of known macronutrient and energy composition, each item weighed before and after consumption to the nearest 0.1g

#### Secondary outcome measures

1. Food selection according to taste (savoury or sweet) and fat content (>50% or <25% energy) of items consumed in test meal

- 2. Subjective appetite (hunger, fullness, prospective consumption) using visisal analogue scales (VAS) score (0 = not at all, 100 = extremely) at 0, +10, +20, +30 minutes following preload consumption
- 3. Food preferences using computerised task to assess images of foods varying according to taste (savoury or sweet) and fat content (>50% or <25% energy)
- 4. Liking measured by (VAS) score (0 = not at all, 100 = extremely) at +10 minutes following preload consumption
- 5. Wanting measured by paired choice reaction time task

#### Overall study start date

17/03/2008

# Completion date

04/08/2008

# **Eligibility**

#### Key inclusion criteria

- 1. Female, in good general health, aged 18-30 years
- 2. Non-obese (< 30kg/m2)
- 3. Acceptance of the study foods

#### Participant type(s)

Patient

#### Age group

Adult

#### Lower age limit

18 Years

#### Upper age limit

30 Years

#### Sex

Female

#### Target number of participants

30

#### Key exclusion criteria

- 1. Currently following a weight loss/maintenance routine
- 2. History of eating or psychological disorders in previous 3 years

#### Date of first enrolment

17/03/2008

#### Date of final enrolment

04/08/2008

# **Locations**

#### Countries of recruitment

England

**United Kingdom** 

Study participating centre Institute of Psychological Sciences Leeds United Kingdom LS2 9JT

# Sponsor information

# Organisation

Ajinomoto Co., Inc. (Japan)

# Sponsor details

1-1, Suzuki-Cho Kawasaki-Ku Kawasaki Japan 210-8681

## Sponsor type

Industry

#### **ROR**

https://ror.org/044mkdq33

# Funder(s)

# Funder type

Research council

#### **Funder Name**

Ajinomoto Inc. (Japan)

#### **Funder Name**

Biotechnology and Biological Sciences Research Council (BBSRC) (UK) (BB/G005524/1)

## Alternative Name(s)

UKRI - Biotechnology And Biological Sciences Research Council, BBSRC UK, BBSRC

# **Funding Body Type**

Government organisation

# **Funding Body Subtype**

National government

#### Location

**United Kingdom** 

#### **Funder Name**

European Union (EU) (Belgium) - Seventh Framework Programme (FP7/2007-2013, grant:266408)

# **Results and Publications**

## Publication and dissemination plan

Not provided at time of registration

Intention to publish date

Individual participant data (IPD) sharing plan

# IPD sharing plan summary

Not provided at time of registration

# **Study outputs**

Output type	Details	Date created	Date added	Peer reviewed?	Patient-facing?
Results article	results	01/01/2012		Yes	No