

## CALIFORNIA SCIENCE & ENGINEERING FAIR 2018 PROJECT SUMMARY

Name(s)	Project Number
Konish Bhattacharya	
	38793
Project Title	
The Effect of Age on Taste Buds	
Abstract	
Objectives/Goals	S
The purpose of this project is to find out if sense of taste changes with ag	e and for the sensitivity to a Ay hypothesis is: If the sense of
certain flavor is more dominant in any particular age group than others. A taste is related to age and I people of different ages to see different factor	hresholds then different ages will
have different taste bud sensitivities.	
Methods/Materials 24 volunteers of four different age groups tasted solution of sweet, salty	bitte and sour Each flavor was
given in four different concentrations. The taste sensitivity of each solution	on recorded in 0-10 scale, 10
being the most intense and 0 being the least intense.	$\boldsymbol{\mathcal{V}}$
Results For sweet and salty flavors the data shows a common tend flowes to	a sansitivity in the age group of
For sweet and salty flavors the data shows a common trend of lowes take 0-20 and the highest in 21-40, the sense of taste slowly decreased after the that sense of taste changes with age. For the sour taste the taste constituty bitter taste the lowest taste sensitivity was found in the of 80 age group. my hypothesis that certain age groups are more sensitive to certain flavor Conclusions/Discussion	at. This supports my hypothesis
that sense of taste changes with age. For the sour taste the taste censrivity	y increased with age. For the
bitter taste the lowest taste sensitivity was found in the 6 80 age roup.	This supports the second part of
From my study I found out that taste changes with ag. The results gave a important because it tells us that taste sensitivity is less interise in younge could be helpful to food industries when they make specific food for different sensitivity is a sensitivity in the specific food for different sensitivity is a sensitivity in the specific food for different sensitivity is a sensitivity in the specific food for different sensitivity is a sensitivity in the sensitivity is a sensitivity is a sensitivity in the sensitivity is a sensitivity is a sensitivity in the sensitivity is a sensitivity is a sensitivity in the sensitivity is a sensitivity is a sensitivity in the sensitivity is a sensitivity is a sensitivity is a sensitivity is a sensitivity in the sensitivity is a sensitivity is a sensitivity in the sensitivity is a sensitivity in the sensitivity is a sensitivity is	a specific trend, and this is
important because it tells us that taste sensitivity is less interise in younge could be helpful to food industries when they have specific food for diff	er as well as older ages which
could be helpful to food industries when they have specific food for diffe	erent age groups.
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Summary Statement	
The sensitivity of different taste and their effect on tastebuds as it change	s through age.
Help Received	
My teacher Amy Schwerdtfeger	