

Editorial Note

The following three papers, by Birch & Shamil, Schiffman and Mac-Dougall, were read at a symposium, 'The Chemical Basis of Sensory Perception of Foods', held on 18 October, 1985. Unfortunately, the other three papers have not been received for publication; it is therefore impossible to comment on these. However, the three submitted papers serve to illustrate the complexity of sensory perception. It has been said that all foods are made up of protein, fat and carbohydrate, but this statement is such a broad generalization that it is, today, scarcely worth making. The combinations of colouring and flavouring; the requirements of shelf-life under a variety of climatic and storage conditions; the need to keep foods in pristine condition despite their age; the changing fashions in taste and satisfactory impact and the present tendency to require 'natural' ingredients all merely serve to illustrate the difficulties in presenting present-day foods to the public. Most have a sensory connotation. The subject of this symposium emphasizes the rôle the chemists must play in determining the *modus operandi* of such factors and their impact upon the senses.