



## Editorial — Sweet Taste Chemoreception

This issue of *Food Chemistry* consists of the proceedings of the Second European Chemoreception Research Organisation (ECRO) Symposium on Sweet Taste Chemoreception. The focus of this meeting is the current collaborative research programme involving eight ECRO laboratories which is coordinated by The University of Reading and funded by the European Community. The proceedings represent the first stepping-stone after 8 months of scientific effort addressed to the 'Mechanism of the Sweetness Response' and the most up-to-date findings are presented by the Universities of Reading (two laboratories), Galway, Wageningen, Rheims, Milan and Zürich and the Leatherhead Food Research Association.

In addition to the above contributions there are papers from eminent scientists in Japan, the UK and the USA, including one from R. S. Shallenberger of Cornell University who originated the AH,B theory of sweetness with T. E. Acree, in 1967.

The leading research institute dedicated to the science of taste and smell is probably the Monell Chemical Senses Center in Philadelphia. It is, therefore, appropriate that the leading paper should be a contribution on the 'Biochemistry of Sweet Taste' by J. E. Brand and A. M. Feigin of the Monell. Thereafter the papers focus on chemical mechanisms, molecules and the psychophysics of sweet taste and demonstrate how a major European research programme benefits by close contact with related work in Japan, the USA and elsewhere in the world.

**Gordon Birch**  
*Managing Editor*