

# Smell & taste

Expertise Centre of the Netherlands in smell and taste dysfunctions

## Incidence:

5% up to 20% of the population suffers from changes in or loss of smell and taste. 2 out of 3 cancer patients suffers from changes in smell and taste ability.

## Most common causes:

Ageing, trauma to the head, upper respiratory tract infections, sinonasal diseases, chemotherapy.

## Effects:

Decreased food enjoyment, decreased quality of life, higher risk of incidents, changes in food preferences.



A unique, clinical centre in smell and taste research initiated by the Nutrition and Healthcare Alliance



## Research facilities

- Sniffin' Sticks and Taste Strips
- Olfactometer
- Gustometer
- 3T MRI



## Joint expertise

By combining the knowledge from Wageningen University scientists with the expertise of the staff from Gelderse Vallei Hospital, we gain amazing new scientific insights in the field of taste and smell.

- ▶ Collaboration with experts from Sweden, Austria and Germany



## Patient Care and Research

We improve medical care for patients through innovative diagnostics, treatments and patient information. We investigate nutritional status and eating behaviour by measuring food preferences and dietary intake, to improve the nutritional status of the patients.



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## Team

*Prof.dr.ir. Kees de Graaf*  
Chairman Division of Human  
Nutrition and Health, WUR  
Professor in Sensory  
Science and Eating  
Behaviour



*Elbrich Postma*  
MSc Neurobiology  
Coordinator Smell and Taste Centre  
PhD candidate WUR



*Dr. Sanne Boesveldt*  
Olfactory expert, WUR  
Associate Professor in Sensory Science  
and Eating Behaviour



*Dr. Wilbert Boek*  
ENT doctor  
Department of ear, nose  
and throat disease  
Medical Specialist in Smell  
and Taste Centre



*Renske Karens*  
MSc Management and Innovation  
Oncology nurse  
Assistant Manager Oncology, GVH

## Expertise of the Chairgroup Sensory Science and Eating Behaviour

Food structure, oral  
processing and sensory  
perception

Food-Gut-Brain  
interplay

Sensory and metabolic  
drivers of  
eating behaviour

## Example of Patient Care

- An adjusted menu card for oncology patients, take-home recipe cards and other innovative tools.
- The goal is to improve food intake and increase quality of life.



### Publications:

- Boesveldt et al. The Differential Role of Smell and Taste For Eating Behavior. *Perception*. 2017. 463: 307-319.
- Reichert et al. Severity of olfactory deficits is reflected in functional brain networks - An fMRI study. *Hum Brain Mapp*. 2018 Mar 30. [Epub ahead of print]
- Boesveldt et al. Anosmia - A Clinical Review. *Chem Senses*. 2017. 42:513-523.
- De Vries et al. Altered food preferences and chemosensory perception during chemotherapy in breast cancer patients: A longitudinal comparison with healthy controls. *Food Quality and Preference*. 2018. 63:135-143.



info@alliantievoeding.nl

chamber of commerce no. 09202269

www.alliantievoeding.nl

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