Taste Information
There are three major *umami* substances: glutamate, inosinate, and guanylate. Glutamate is a common amino acid found abundantly in nature. Nucleotides that contribute the most to *umami* taste, inosinate and guanylate, are also present in many foods. These major *umami* substances were discovered by Japanese scientists, and now *umami* taste is a universal taste in various foods in the world.

### Three *umami* substances and their discoverer

<table>
<thead>
<tr>
<th>Year</th>
<th>Substance</th>
<th>Discoverer</th>
</tr>
</thead>
<tbody>
<tr>
<td>1908</td>
<td>Glutamate</td>
<td>Kikunae Ikeda</td>
</tr>
<tr>
<td>1913</td>
<td>Inosinate</td>
<td>Shintaro Kodama</td>
</tr>
<tr>
<td>1957</td>
<td>Guanylate</td>
<td>Akira Kuninaka</td>
</tr>
</tbody>
</table>
Food Acceptability

Basic Taste

Taste

Flavor

Palatability

Food acceptability

Spicy
Metallic
Astringent

Amplitude
Continuity
Aroma

Texture
Temperature
Color
Shape
Sound

Sweet
Sour
Salty
Bitter
Umani

Personal condition (mood & health)

Other facts (environment, habituation, social situation & culture)