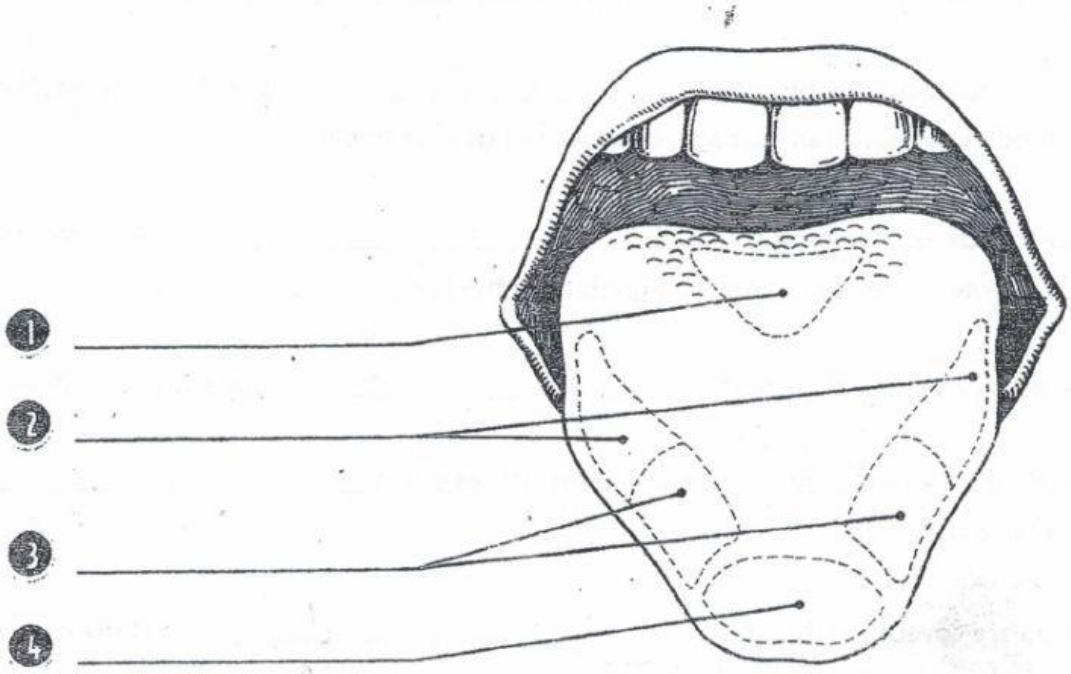
Name _____ Date _____

How Does That Taste?

Taste is described by four qualities: sweetness, saltiness, sourness, and bitterness. Some scientists also think there is a fifth taste, umami. This describes the taste of amino acids present in the proteins of meat, fish, legumes, and monosodium glutamate (MSG). While all taste cells can distinguish all tastes, some seem more receptive to certain flavors than others. Use the terms in the word box to label the diagram.

salty	sweet	sour	bitter	umami



Match each term in the word box to its description.

5. _____ A taste sensed in table sugar, honey, berries, and melons.
6. _____ A taste that may be sensed in a steak, a piece of fish, or a bowl of baked beans.
7. _____ A taste sensed in potato chips, popcorn, and salted nuts.
8. _____ A taste sensed in dill pickles, vinegar, and yogurt.
9. _____ A taste sensed in aspirin and some other medicines.

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LIVEWORKSHEETS