

FST Webinar Series (4 of 5)

# What does complexity mean when it comes to food?

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Complexity is a term that is often invoked by those writing appreciatively about the taste, aroma/ bouquet, and/or flavour of food and drink. However, it is not always clear what exactly complexity refers to. In this talk, I will address different ways of defining flavour complexity, how to measure complexity, and how individual factors influence the perception of complexity. Along the way, I will highlight research studies I have conducted using wine as an example of a complex product.



**Date: September 29, 2021 (Wednesday)**  
**Time: 4:00 PM - 5:00 PM**

For FST Alumni, please register at  
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