# Effect of orosensory exposure time on ad libitum intake of tomato soup

Published: 12-04-2010 Last updated: 15-05-2024

The objective of this study to determine the effect of orosensory exposure time in combination with salt intensity on ad libitum intake(satiation) of tomato soup.

Ethical reviewApproved WMOStatusRecruitment stoppedHealth condition typeOther conditionStudy typeInterventional

# **Summary**

#### ID

NL-OMON35037

Source

ToetsingOnline

**Brief title** Exposure

#### **Condition**

Other condition

#### **Synonym**

overweight

**Health condition** 

obesitas

#### Research involving

Human

# **Sponsors and support**

**Primary sponsor:** Wageningen Universiteit

Source(s) of monetary or material Support: NWO/STW, Campina, CSM, Danone

1 - Effect of orosensory exposure time on ad libitum intake of tomato soup 9-05-2025

Vitapole, Friesland Nutrition, Unilever

#### Intervention

**Keyword:** ad libitum intake, exposure time, Orosensory, salt intensity

#### **Outcome measures**

#### **Primary outcome**

The difference in ad libitum intake of tomato soup of the short orosensory exposure time compared to long orosensory exposure time of a low-and high-salt tomato soup.

#### **Secondary outcome**

- 1) Sip size and eating rate in self-regulated conditions (condition 3).
- 2) Appetite ratings (i.e pleasantness, desire-to-eat, hunger, fullness, prospective consumption and thirst) before, during and after consumption
- 3) Individual salt-tolerance, salt-sensitivity and PROP-taster status

# **Study description**

#### **Background summary**

The duration of food in the mouth, the orosensory exposure time, was shown to have an influence on satiation. This was illustrated by using sweet products and not by savoury or salty products. Tasting sweetness causes a cephalic phase response (i.e. the metabolic and endocrine responses directly after the first contact with the food) that differs from salty tastes. In addition, tasting sweetness is considered to be a strong predictor of energy. These influences may have increased the effect of orosensory exposure time on satiation. It is questionable whether orosensory exposure time by itself produces a faster satiation or that it only plays a role with an energy-associating tastant. The objective is to determine the effect of orosensory exposure time in combination with salt intensity on satiation in low energetic tomato soups with two different salt intensities.

#### Study objective

2 - Effect of orosensory exposure time on ad libitum intake of tomato soup 9-05-2025

The objective of this study to determine the effect of orosensory exposure time in combination with salt intensity on ad libitum intake(satiation) of tomato soup.

#### Study design

A 3 x 2 cross-over intervention study consisting of two soups (a low- and high salt soup) and three conditions. The first condition is a long exposure time condition (small sips, frequently), condition two is a short exposure time condition (large sips, less frequently) and condition three is a free eating rate and sip size condition (subjects can regulate this by themselves). Condition one and two are designed in a way that eating rate is the same (g/min).

#### Intervention

Ad libitum intake of the long orosensory exposure time (index treatment) will be compared with the ad libitum intake of the short orosensory exposure time (reference treatment).

#### Study burden and risks

The study is non-therapeutic to the subjects. The risk associated with participation is negligble and compared to other studies the burden can be considered low.

# **Contacts**

#### **Public**

Wageningen Universiteit

Bomenweg 2 6703 HD Wageningen Nederland **Scientific** 

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# **Trial sites**

#### **Listed location countries**

**Netherlands** 

# **Eligibility criteria**

#### Age

Adults (18-64 years) Elderly (65 years and older)

#### Inclusion criteria

male non-smoking age: 18-35 year healthy (as jugded by the participant) BMI between 18.5 - 25 kg/m2.

#### **Exclusion criteria**

a score of <5 at a 9-point pleasantness scale for tomato soup thyroid diseases kidney diseases following diets during last two month restaint eating behaviour

# Study design

## **Design**

Study type: Interventional

Intervention model: Crossover

Masking: Open (masking not used)

Control: Uncontrolled

Primary purpose: Basic science

#### Recruitment

NL

Recruitment status: Recruitment stopped

Start date (anticipated): 19-04-2010

Enrollment: 60

Type: Actual

# **Ethics review**

Approved WMO

Date: 12-04-2010

Application type: First submission

Review commission: METC Wageningen Universiteit (Wageningen)

# **Study registrations**

# Followed up by the following (possibly more current) registration

No registrations found.

### Other (possibly less up-to-date) registrations in this register

ID: 23284 Source: NTR

Title:

## In other registers

Register ID

CCMO NL31123.081.09
OMON NL-OMON23284