

HEALTHY MEN AND WOMEN WANTED FOR A STUDY ON WINE COMPOUNDS

IN WINE, DIFFERENT COMPOUNDS CAN PROVIDE A PLEASANT TASTE OR A NOT-SO-PLEASANT ONE. THE AIM OF THIS WORK IS TO EVALUATE INDIVIDUAL AND GENETIC DIFFERENCES IN PERCEPTION TO COMPOUNDS COMMONLY PRESENT IN WINE.

YOU WILL RECEIVE MONETARY COMPENSATION FOR YOUR PARTICIPATION!

PARTICIPANTS MUST MEET THE FOLLOWING CRITERIA:

- HEALTHY
- NON-SMOKER
- 21-50 YEARS OF AGE
- WINE DRINKER (AT LEAST 3 TIMES/MONTH)
- FREE FROM METABOLIC DISEASES AND FOOD ALLERGIES
- WILLING TO SMELL AND TASTE WINE COMPOUNDS AND PROVIDE SMALL SALIVA SAMPLES.



FOR MORE INFORMATION OR
TO SCHEDULE A SCREENING
APPOINTMENT:

EMAIL US AT
SENSORYLAB@SEBS.RUTGERS.EDU
OR SCAN THE QR CODE

**SENSORY EVALUATION LAB
FOOD SCIENCE DEPARTMENT**

