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Literature review: Investigation of food and beverage pairing. A review.

A. Eschevins*

* The Centre for Food and Hospitality Research, Institut Paul Bocuse, 69130 Ecully, France

* Université de Bourgogne, UMR Centre des Sciences du Goût et de l'Alimentation, 21000 Dijon, France

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Abstract: Generally a food or a beverage is not consumed alone. They are paired together in order to create a good match. But what makes a good match between food and beverage? This review offers a summary of what is known about food and beverage pairing in summarizing both, the experts and scientific knowledge. Experts knowledge bring up the pairing principles mentioned in books, websites and blog as some rules to respect, in order to create a good match. Scientific knowledge bring up the different variables investigated in food and beverage pairing as liking, the perception of products' sensory properties or the cultural dimension of matching these two products together. It also offers an analysis of the link between all these dimensions and gives recommendation for future researches.

Keywords: food, beverage, pairing, liking, sensory properties.

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Institut Paul Bocuse

Château du Vivier - Ecully - France
Tel: +33 (0)4 72 18 02 20

20, place Bellecour - Lyon - France
Tel: +33 (0)4 78 37 23 02

Contact

Raphaëlle Mouillefarine
Partnerships Development

[Send an email](#)
+33 (0)4 26 20 97 63

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