

The Bite as Transformation: Chewing, Saliva and a Changing Experience

Sensory Science and Judging Ethics — Ahmad Issam Maadarani's Series

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By Ahmad Issam Maadarani

Ahmad Issam Maadarani treats a bite as an evolving eating process rather than a sample retaining its initial structure. He proposes stage-based descriptions linked to culinary reasoning, while testing whether the recording task itself changes the experience being studied.

Evidence map

Published evidence: [ORAL09]

Author proposal: Connect transformation stages with decision reasons.

1. The served sample is a starting point

A cook describes a product before oral processing; an assessor describes what happens while interacting with it. Even a shared word such as “cohesive” may concern different moments. Record onset, middle and finish, including transitions and disappearing attributes. This does not assign a chemical mechanism to every change. Begin with observation, then identify the additional evidence needed to explain it.

2. Prior research and proposed contribution

A study of oral food breakdown developed sensory trajectories describing successive texture events during chewing. [\[ORAL09\]](#) This article does not claim to originate temporal trajectories. Its proposed contribution links stages to culinary justification and bite-condition records. Temporal description establishes what happens, but cannot alone determine whether the transformation suits the task or what caused it in the formulation.

3. Transitions matter

A hypothetical element may start brittle and become dry fragments persisting at the finish. “Brittle and dry” loses the sequence between initial success and later burden. Record the transition and its recurrence. A natural-eating study should not impose one chewing speed without reason. If standardization is intended, disclose imposed instructions and their possible effects on transfer to restaurant eating.

4. Manage recording burden

Briefly define three understandable stages and compare coded versions with balanced orders. One method records after the bite; another records at specified points. Balance methods across sessions and retain eating duration and interruptions where feasible. Neither method is assumed neutral. Investigate whether description or liking changes with the recording task before choosing it for the main study.

5. Transformation and judgment

Declare the intended trajectory: retained structure, fragmentation enabling mixing, or a finish with little residue. A product may deliver an excellent onset and an unsuitable finish.

Explain the location and role of the failure while preserving early success. Naming saliva as a possible cause does not demonstrate between-person secretion differences. Such attribution requires separate measurements; judging can remain useful through a bounded description of transformation.

6. Stage record and scope

Retain bite composition, size, temperature, recording method, onset, middle, finish, eating duration and declared task. Leave the cause field open when unmeasured. Do not force uncomfortable chewing or swallowing or derive a health assessment. This approach complements texture mechanics: that article specifies action and attribute, while this one links changing attributes to a decision whose reasoning can be traced.

Application worksheet

Field	What to retain
Conditions	Bite composition, size and temperature
Stages	Onset, middle, finish and duration
Recording	Method, interruptions and bounded interpretation

The author's analysis and proposals; examples are hypothetical and proposed procedures have not been tested here. No new experimental data are presented. Research-attributed claims remain within their source scope.

Related articles

- [27 — Article 27](#)
- [33 — Article 33](#)

References and source scope

1. **[ORAL09]**Lenfant, F., Loret, C., Pineau, N., Hartmann, C., & Martin, N. (2009). Perception of oral food breakdown. The concept of sensory trajectory. *Appetite*, 52(3), 659–667. DOI: 10.1016/j.appet.2009.03.003.<https://pubmed.ncbi.nlm.nih.gov/19501764/>

Sensory trajectory is a prior concept; this judging application is proposed.

Publication metadata and available abstracts were used; complete original texts were not fully reviewed for this edition.

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