Task Book Report Generated on: 04/24/2024

Fiscal Year:	FY 2011	Task Last Updated:	FY 07/14/2011
PI Name:	Hunter, Jean Ph.D.	Tush Zust e punteur	11 0//1/2011
Project Title:	Effects of Retronasal Smelling, Variety and Choice on Appetite and Satiety		
110feet 11ties	Effects of Retrollastic Smelling, Variety and Choice on Appetite and Statety		
<b>Division Name:</b>	Human Research		
Program/Discipline:	HUMAN RESEARCH		
Program/Discipline Element/Subdiscipline:	HUMAN RESEARCHSpace Human Factors Engineering		
Joint Agency Name:		TechPort:	No
<b>Human Research Program Elements:</b>	(1) SHFH:Space Human Factors & Habitability (archival in 2017)		
Human Research Program Risks:	None		
Space Biology Element:	None		
Space Biology Cross-Element Discipline:	None		
Space Biology Special Category:	None		
PI Email:	jbh5@cornell.edu	Fax:	FY
PI Organization Type:	UNIVERSITY	Phone:	607-255-2297
Organization Name:	Cornell University		
PI Address 1:	Dept of Biological & Environmental Engineering		
PI Address 2:	207 Riley Robb Hall, Wing Drive		
PI Web Page:			
City:	Ithaca	State:	NY
Zip Code:	14853-5701	Congressional District:	22
Comments:			
Project Type:	GROUND	Solicitation / Funding Source:	2009 Crew Health NNJ09ZSA002N
Start Date:	05/01/2011	End Date:	04/30/2013
No. of Post Docs:		No. of PhD Degrees:	
No. of PhD Candidates:	No. of Master' Degrees:		
No. of Master's Candidates:		No. of Bachelor's Degrees:	
No. of Bachelor's Candidates:		Monitoring Center:	NASA JSC
Contact Monitor:	Sullivan, Thomas	<b>Contact Phone:</b>	
Contact Email:	thomas.a.sullivan@nasa.gov		
Flight Program:			
Flight Assignment:			
Key Personnel Changes/Previous PI:			
COI Name (Institution):	Binsted, Kim (University of Hawaii, Ho Spies, Rupert (Cornell University) Halpern, Bruce (Cornell University)	onolulu )	
Grant/Contract No.:	NNX11AE53G		
Performance Goal No.:			
Performance Goal Text:			
	Menu fatigue and its sequelae, lower food intake and weight loss, have been documented in military, polar exploration, and space settings, and among subjects in bed rest studies. Isolation, confinement, stress, and low acceptability of available foods amplify menu fatigue. Adequate levels of acceptability, variety, and usability are required to maintain food intake and crew health and performance.  We wish to use isolated and confined subjects at the NASA bed rest facility, and different subjects in a Mars analog environment, to explore three issues: 1) the relationship between nasal patency and smelling (orthonasal and retronasal) in the microgravity analog of bed rest and in the isolation/confinement setting of a Mars-like habitat, 2) the effect of orthonasal and retronasal smelling on appetite under conditions of menu fatigue, and 3) the hypothesis that a bulk ingredient based food system, with crew-prepared foods, will improve crew food satisfaction and mitigate menu fatigue.		

Task Book Report Generated on: 04/24/2024

The last study will include an ESM cost comparison of crew-prepared and prepackaged food systems.

The first bed rest study reopens an earlier finding (Vickers et al, 2001) that taste, olfaction and trigeminal response are unaffected by fluid shifts resulting from bed rest. We propose to return to the olfaction aspect of that question with objective measurements of nasal cavity dimensions and nasal airway resistance, with a broader and more closely food-related set of odorants, and by measuring retronasal smelling which is more representative of odorant perception during eating.

Task Description:

The second bed rest study seeks to link odorant acceptability ratings for pure, food-related odorants to bed-rested subjects' appetite, or desire to eat a meal. Subjects will rate the pleasantness and perceived food-relatedness of odorants connected and unconnected with the bed rest menu. Subjects will also be asked to observe and smell their meals, then rate their appetite and desire to eat the meal. These measurements will be taken during pre-bed rest, during early and late bed rest when fluid shifts have stabilized and menu fatigue is increasing, and during the recovery period. Odorants used will include the vapor phase odors of foods on the bed rest menu, other food-related odorants not related to the bed rest menu, and pure odorants as controls. We expect to find shifts in odorant acceptability over the course of the study, testing the hypothesis that odorants related to the menu will drop in acceptability over time due to menu fatigue.

Our main analog study will test the hypothesis that allowing the crew to prepare some of their own meals will mitigate menu fatigue and increase food satisfaction. An analog crew of 5 volunteers will inhabit the Mars Desert Research Station analog site for 4 months. After an initial acclimation period they will consume meals of two different types: meals containing only prepackaged foods including NASA foods and commercial packaged foods from the bed rest study and meals prepared by the crew from shelf-stable ingredients. Food preparation time, recipes used, acceptability and intake of each food, and mood will be tracked; estimated nutritional intake will be tracked from intake and recipe data. We will also generate an ESM cost comparison of the two food systems from crew time, water, and usage data and estimates of power.

Finally, analog crewmembers will undergo the same airway patency and odorant identification tests as the bed rest subjects, both to provide an ambulatory isolated/confined control and to detect, if possible, effects of habituation to environmental odors upon perception. Analog subjects will also replicate the study of odorant liking, food-relatedness, and appetite done on the bed rested subjects.

Rationale for HRP Directed Research:

**Research Impact/Earth Benefits:** 

Task Progress:

New project for FY2011.

**Bibliography Type:** 

Description: (Last Updated: 03/01/2018)