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## Glossary

### Taste & smell



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## Glossary – Taste & smell

The list below provides explanations to technical terms used in the lecture about taste and smell.

olfactory sense	sense of smell
gustatory sense	tasting sense
dysosmia	disturbances in the sense of smell
anosmia	absence or loss of the sense of smell or insensitivity to scents
hyposmia	a diminished or deficient sense of smell
parosmia	a disorder in the sense of smell, especially in the perception of odors that are not present
cacosmia	Unpleasant odor sensation – unpleasant sensory illusions
phantosmia	imagination of smells that are not present
dysgeusia	disturbances in the sense of taste
ageusia	loss or impairment of the sense of taste
hypogeusia	a condition in which the sense of taste is reduced
hypergeusia	a condition in which the sense of taste is abnormally acute or intense
parageusia	altered taste perception
phantogeusia	taste perception without taste stimulus