

# AROMA R-EVOLUTION

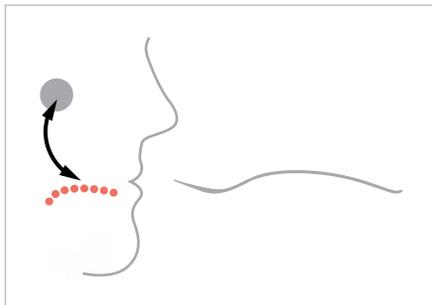
INSTRUCTION BOOKLET  
LIVRET D'INSTRUCTION



## VOLATILE FLAVORING BY MOLECULE-R

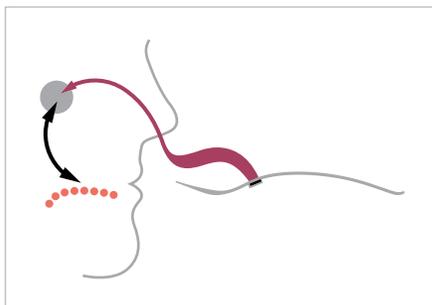
ENJOY A FASCINATING OLFACTIVE EXPERIENCE THAT WILL FOREVER CHANGE THE WAY YOU PERCEIVE FLAVORS!

The AROMAFORK™ is a patented piece of cutlery specifically designed to create a novel and intense olfactive experience!



### REGULAR TASTING EXPERIENCE

Your taste buds can only recognize 5 primary tastes while your nose is capable of distinguishing the subtle flavors of food as aromas reach the back of your palate upon expiration.



### ENHANCED TASTING EXPERIENCE

The AROMAFORK™ provides a flow of aromas upon inhalation, therefore doubling the flavors your brain can analyze!

## HOW IT WORKS



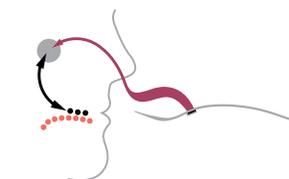
- 1 PLACE ONE OF THE DIFFUSING PAPERS UNDER THE AROMAFORK™ HANDLE.



- 2 FILL A DROPPER WITH THE AROMA OF YOUR CHOICE.



- 3 DRIP ONE OR TWO DROPS OF THE AROMA ONTO THE DIFFUSING PAPER.



- 4 TAKE A BITE AND EXPERIENCE VOLATILE FLAVORING.

## 2 EXERCISES TO EXPERIMENT WITH YOUR AROMAFORK™

### TRICK YOUR MIND:

Show your guests the imperative role of their nose in the tasting experience by destabilizing their senses to the point they will no longer be able to identify what they are eating!

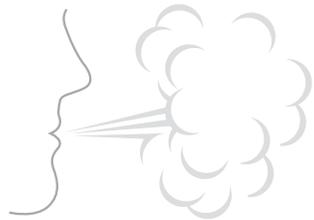
As your nose and brain work together to identify the aroma diffused by the AROMAFORK™, the nerve signals transmitted by your taste buds surprisingly pass unnoticed and it becomes very difficult to recognize the food in your mouth! This clearly exemplifies the fact that 80% of flavor perception is governed by smell.



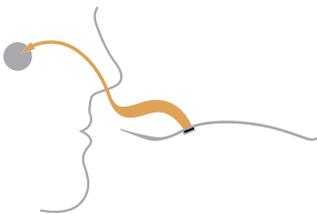
- 1 CHOOSE AN UNCOMMON FOOD AND AROMA PAIRING SURE TO DESTABILIZE YOUR PALATE!

OUR SUGGESTIONS:

- BROCCOLI WITH VANILLA AROMA
- CHOCOLATE WITH WASABI AROMA
- LEMON WITH BANANA AROMA



- 2 BEFORE TAKING A BITE OFF YOUR FORK, BE SURE TO DEEPLY EXHALE TO ENSURE YOUR LUNGS ARE COMPLETELY EMPTY.



- 3 AS YOU TAKE A BITE AND BEGIN TO MASTICATE, HOLD THE FORK CLOSE TO YOUR NOSE AND SLOWLY INHALE THE CHOSEN AROMA!

**BE SURE TO SWALLOW YOUR FOOD BEFORE EXHALING.**

### PUSH THE BOUNDARIES OF FOOD PAIRING:

Now that your guests have been exposed to the importance of smell in the tasting process, they can start using the AROMAFORK™ to experiment with volatile flavoring, an innovative way to complement traditional food seasoning.

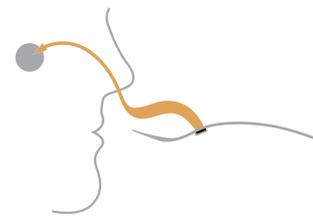
Careful attention should be drawn to your sense of smell, specifically to the variance in the perceived aromas depending on whether you are inhaling or exhaling. You will then be in a position to fully appreciate the complementarity of the chosen volatile aroma with your favorite food.



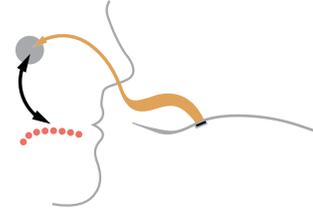
- 1 PAIR UP A COMMON FOOD AND AROMA SURE TO COMPLEMENT ONE ANOTHER!

OUR SUGGESTIONS:

- CURRY CHICKEN WITH CORIANDER AROMA
- BAKED POTATOES WITH BUTTER AROMA
- FRUIT WITH CHOCOLATE OR MINT AROMA



- 2 TAKE A BITE AND HOLD THE FORK CLOSE TO YOUR NOSE WHILE MASTICATING.



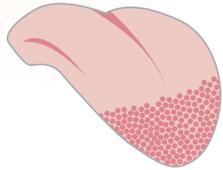
- 3 NOTICE THE DIFFERENCE IN THE PERCEIVED AROMAS DEPENDING ON WHETHER YOU ARE INHALING OR EXHALING.

## 2 ADDITIONAL TESTS TO KEEP YOUR GUESTS ENTERTAINED

### ARE YOU A SUPERTASTER?

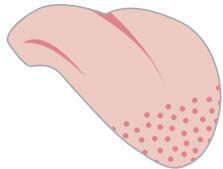
Discover why some of your guests have been picky eaters since childhood! You now have the tools to diagnose your guests and see if they are one of the 35% of women or 15% of men that are deemed a supertaster!

#### Supertaster



*A supertaster is an individual that will taste with far greater intensity than the average population. For instance, they will be extremely sensitive to the bitterness found in coffee, beer and in some green vegetables such as broccoli.*

#### Average taster



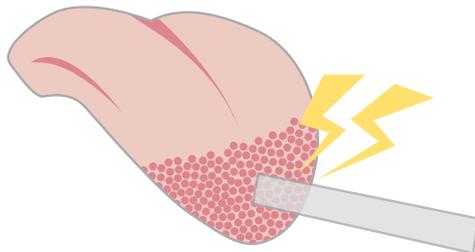
*Contrarily, average tasters do not experience such a strong dislike as they have significantly less taste buds which are also less sensitive.*

### PROP TEST:

PROP is a molecule used to treat hyperthyroidism though it is also commonly used as a test to identify supertasters!

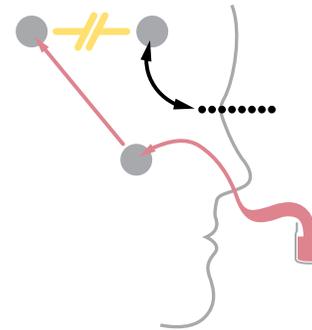
To begin the test, simply place one of the provided PROP strips on your tongue. **Do not swallow the strip.**

If you are a supertaster the experience will be extremely unpleasant as it will taste overly bitter, while it will be tasteless to a non-taster. The average taster's experience will be somewhere in the middle.



### ARE YOU A SUPERSMELLER?

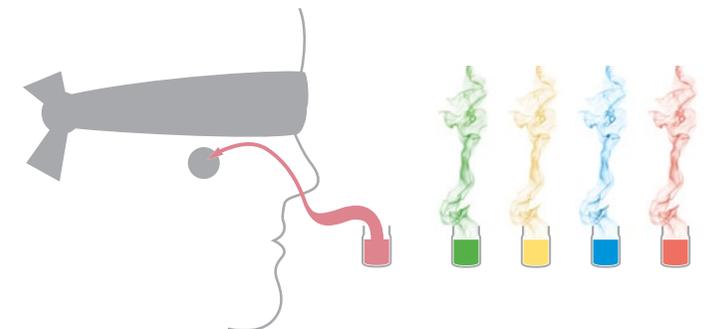
Determine who among your guests is a supersmeller! They could very well have what it takes to become a sommelier or an acclaimed gourmet critic.



*The ability of humans to verbally identify odors is very restricted despite the ability to differentiate hundreds of odors. This is due to a lack of connection between two distinct areas of your brain, one being responsible for odor recognition while the other being responsible for the verbal retrieval of information. Supersmellers are therefore defined as individuals that have the rare ability to quickly and accurately recognize and articulate a given odor.*

### OLFACTIVE MEMORY TEST:

Pick a random selection of the aromas available in your kit. Now blindfold your guests and have them identify the chosen aroma. This may seem like quite a simple test, though you will realize that we are often strangely familiar with a particular smell, yet unable to verbally identify it!



# PLAY WITH YOUR FOOD AND TRANSFORM ANY LIQUID INTO:



**FOAMS**



**PEARLS**



**NOODLES**



*Experiment with molecular gastronomy at home!*

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