**PlantMolecularTasteDB: a versatile tool in designing fortified food**

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PlantMolecularTasteDB is the first database dedicated to all types of orosensorially active phytochemicals (bitter, sweet, sour, umami, salty, pungent, astringent phytochemicals). It is freely available at http://plantmoleculartastedb.org, and includes over 1500 phytochemicals [1]. The phytochemicals can be searched by name, identifiers, molecular formula, chemical class, SMILES, taste or orosensation, associated taste receptors and other chemosensors, potential anti-inflammatory activity. PlantMolecularTasteDB facilitates exploration of phytotastants for multiple purposes: finding phytocompounds matching a specific taste, finding the molecular taste of a plant extract/ingredient, studying the potential correlations between taste/orosensation and antiinflammatory activity. This may also contribute to design fortified food with anti-inflammatory potential and a certain organoleptic profile, in accordance with the consumers preferences.

References

[1] Gradinaru CT, Petran M, Dragos D, Gilca M. PlantMolecularTasteDB: a database of taste active phytochemicals. Front. Pharmacol. doi: 10.3389/fphar.2021.751712 (Accepted on 06 December 2021)