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NIH Toolbox Regional Taste Intensity Test

Availability:	Please visit this website for more information about this instrument: <a href="#">NIH Toolbox website</a>
Classification:	<b>Supplemental:</b> Acute Hospitalized, Concussion/Mild TBI, Epidemiology, Moderate/Severe TBI: Rehabilitation Traumatic Brain Injury (TBI)
Short Description of Instrument:	<p>NIH Toolbox Regional Taste Intensity Test</p> <p>This test measures the perceived intensity of quinine (a bitter tastant) and salt administered in liquid solutions. The tastants are each applied to the tip of the tongue as well as swished around in the whole mouth and are rated on a generalized labeled magnitude scale (gLMS). The gLMS is a measure of perceived intensity, with seven anchor labels provided (<i>Strongest imaginable, Very strong, Strong, Moderate, Weak, Barely detectable, No sensation</i>). Participants can rate their intensity by clicking with a computer mouse on any point on the scale from Strongest imaginable to No sensation.</p> <p><b>Ages:</b> 12 – 85</p> <p><b>Administration:</b> Approximately 6 minutes to administer.</p>
Scoring:	<b>Scoring:</b> A score from 0–100 on a semi-logarithmic scale is produced for each of the four items (quinine whole mouth, salt whole mouth, quinine tip of tongue, salt tip of tongue), corresponding to the point on the gLMS where the participant clicked. A higher score represents greater perceived intensity of the tastant.
References:	<p><b>References:</b></p> <p>Majorana, A., Campus, G., Anedda, S., Piana, G., Bossu, M., Cagetti, M. G., . . . Polimeni, A. (2012). Development and validation of a taste sensitivity test in a group of healthy children. <i>Eur J Paediatr Dent, 13</i>(2), 147–150.</p> <p>NIH. (2012). NIH Toolbox Regional Taste Intensity Test. Retrieved 3/11, 2015, from <a href="http://www.nihtoolbox.org/WhatAndWhy/Sensation/Taste/Pages/NIH-Toolbox-Regional-Taste-Intensity-Test.aspx">http://www.nihtoolbox.org/WhatAndWhy/Sensation/Taste/Pages/NIH-Toolbox-Regional-Taste-Intensity-Test.aspx</a></p> <p>Schiffman, S. S. (1983a). Taste and smell in disease (first of two parts). <i>N Engl J Med, 308</i>(21), 1275–1279.</p> <p>Schiffman, S. S. (1983b). Taste and smell in disease (second of two parts). <i>N Engl J Med, 308</i>(22), 1337–1343.</p> <p>Stevens, J. C., Cruz, L. A., Hoffman, J. M., &amp; Patterson, M. Q. (1995). Taste sensitivity and aging: high incidence of decline revealed by repeated threshold measures. <i>Chem Senses, 20</i>(4), 451–459.</p>