

Transcendental Gastronomy (Philosophy of Taste) in Latin America: A Review

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Abstract

A documentary review was carried out on the production and publication of research papers on studying the variable Philosophy of Taste at the Latin American level. The bibliometric analysis proposed in this paper was to know the main characteristics of the volume of publications registered in the Scopus database during 2018-2022, identifying 14 publications. The information provided by the said platform was organized using graphs and figures, categorizing the information by Year of Publication, Country of Origin, Area of Knowledge and Type of Publication. Once these characteristics were described, a qualitative analysis was used to refer to the position of different authors on the proposed topic. Among the main findings of this research, it is found that Brazil, with 7 publications, was the country with the highest scientific production registered in the name of authors affiliated with institutions of that country. The Area of Knowledge that made the most significant contribution to the construction of bibliographic material referring to the study of the Philosophy of Taste was Art and Humanities, with 10 published documents, and the Type of Publication that was most used during the period mentioned above was the Journal Article, representing 86% of the total scientific production.

Keywords: *Philosophy of Taste, Transcendental Gastronomy, Latin America, Review.*

1. Introduction

Undoubtedly, the daily chores of contemporary societies bring with them the regional cuisines that usually show without ambitions or any prevention, the diverse and often hidden riches of a silent territory that remains at the margin of the center of the metropolitan history, the regional gastronomy are a synthesis of the culture, of the productive capacity and the behind of a marked history of its regions recognized to a value to the knowledge arisen from the entrails of Latin America, the Latin American kitchen begins to submerge of this subaltern plane of that local Eurocentric glance that had been assigned within the academic gastronomy at worldwide level.

Cultural gastronomic identity is expressed in the various ways the people of the world feed. With meals mixed with multicultural, mythical reasons and feelings, the preservation of traditional knowledge and, thus, some places do not feed on everything edible, thus exercising their wisdom of attraction and repulsion. A characteristic of culture and uniformity is its nature between tradition and modernity. Culture is neither static nor invariable, requiring a constant change to remain alive. Thus, each gastronomic culture is strengthened, acquiring vigor and validity and is updated in an ongoing search for innovation and the creation of new gastronomic forms.

Gastronomy is a form of communication and cultural transmission, considering gastronomy as one of the foundational elements of any culture since it establishes links between food, territory and culture. Consequently, culture is understood as the set of components that make up the identity of a people, including territorial aspects, climate, history, and symbols, among others, such as values and norms. Therefore, gastronomic landscapes, like cultural landscapes, are not only linked to the Latin

American culinary heritage but are intangible associations between a predetermined place and its food, both the cultural traditions themselves and the natural idiosyncrasies of a place. Therefore, gastronomy has great potential to explore and develop, both from an academic and professional point of view. Many disciplines deal with cooking, gastronomy, heritage and culinary traditions. For this reason, this article describes the main characteristics of the compendium of publications indexed in the Scopus database related to the variables Philosophy of Taste at the Latin American level. As the description of the position of specific authors affiliated with institutions between 2018 and 2022.

2. General Objective

To analyze, from a bibliometric and bibliographic perspective, the production of research papers on the variable Philosophy of Taste by Latin American institutions was registered in Scopus from 2018-2022.

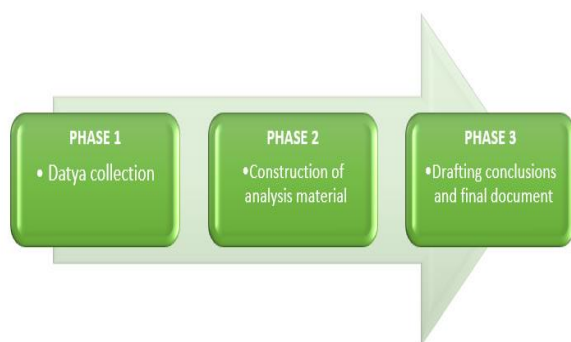
3. Methodology

Quantitative analysis of the information provided by Scopus is performed under a bibliometric approach to the scientific production related to studying the variables of Emotional Development, Cognitive Development and Virtual Learning. Also, from a qualitative perspective, examples of some research works published in the area of the study mentioned above are analyzed from a bibliographic approach to describe the position of different authors on the proposed topic.

The search is performed through the tool provided by Scopus, and the parameters referenced in Figure 1 are established.

3.1 Methodological design

Figure 1. Methodological design



Source: Own elaboration

3.1.1 Phase 1: Data Collection

The data collection was carried out using the Scopus web page search tool, through which 14 publications were identified. For this purpose, search filters were established consisting of:

TITLE-ABS-KEY (philosophy AND of AND taste) AND (LIMIT-TO (PUBYEAR , 2022) OR LIMIT-TO (PUBYEAR , 2021) OR LIMIT-TO (PUBYEAR , 2020) OR LIMIT-TO (PUBYEAR , 2019) OR LIMIT-TO (PUBYEAR , 2018) OR LIMIT-TO (PUBYEAR , 2017) AND (LIMIT-TO (AFFILCOUNTRY , “Brazil”) OR LIMIT-TO (AFFILCOUNTRY , “Argentina”) OR LIMIT-TO (AFFILCOUNTRY , “Chile”) OR LIMIT-TO (AFFILCOUNTRY , “Jamaica”) OR LIMIT-TO (AFFILCOUNTRY , “Mexico”) OR LIMIT-TO (AFFILCOUNTRY , “Peru”) OR LIMIT-TO (AFFILCOUNTRY , “Uruguay”))

☐ Published papers whose study variables are related to the study of the variable Philosophy of Taste.

☐ Limited to Latin American countries.

☐ Without distinction of area of knowledge.

☐ Without distinction of type of publication.

3.1.2 Phase 2: Construction of analysis material

The information identified in the previous phase is organized. The classification will be made employing graphs, figures and tables based on data provided by Scopus.

☐ Word Co-occurrence.

☐ Year of publication

☐ Country of origin of the publication.

☐ Knowledge area.

☐ Type of Publication

3.1.3 Phase 3: Drafting conclusions and final document

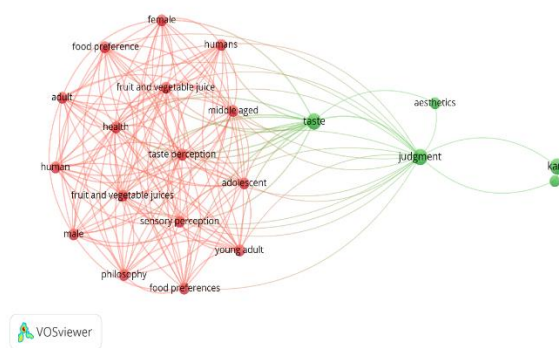
After the analysis carried out in the previous phase, we proceed to drafting the conclusions and preparing the final document.

4. Results

4.1 Co-occurrence of words

Figure 2 shows the Co-occurrence of keywords within the publications identified in the Scopus database.

Figure 2. Co-occurrence of words



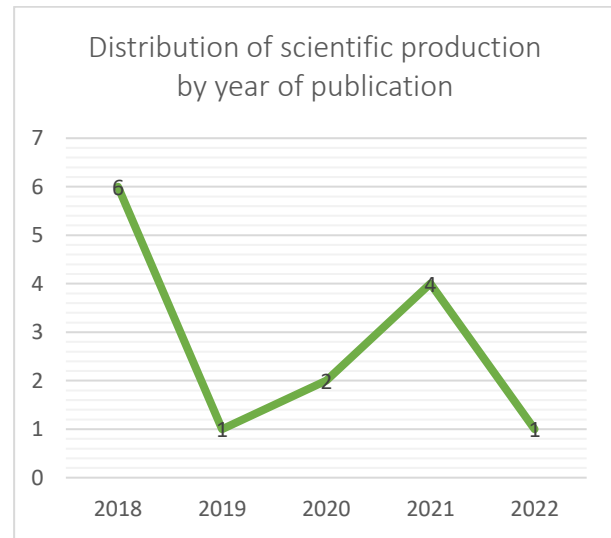
Source: Own elaboration (2023); based on data provided by Scopus.

Within the study reported by the Scopus platform, referring to the variables Philosophy of Taste at the Latin American level, the object of this scientific debit, the philosophy of taste, is the distinction between edible foods and those poisonous substances; therefore, the philosophy of taste is in charge of the study and research of the mechanisms by which we perceive the taste of food and the elements that we put in our mouths. It is for this reason that through the interpretation of Figure 2, it is possible to determine as key words of the publications reported in Scopus, Adolescents, Philosophy, Food Preferences, the Latin American gastronomy is multichromatic, particular, and with a history that goes deep into that Hispanic American cuisine or better Ibero-American so varied, millions of flavors, smells, customs and characteristics very specific to each region and place of the country, this Latin American cuisine is only the logical result of that mixture of ethnic, cultural, social elements that is our continent. Each Latin American cuisine has its culinary characteristics, where the philosophy of the taste of each ingredient of its dishes logically comes from each raw material, from each experience of the ancestors where their common elements do not standardize the proposals of land and gastronomy of fascination.

4.2 Distribution of scientific production by year of publication.

Figure 3 shows how the scientific production is distributed according to the year of publication, considering the period from 2018 to 2022.

Figure 3. Distribution of scientific production by year of publication.



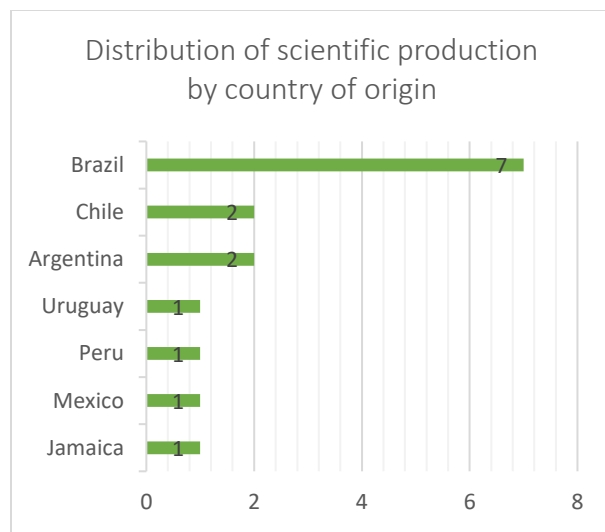
Source: Own elaboration (2023); based on data provided by Scopus.

Figure 3 shows the scientific production around the variables Philosophy of Taste at the Latin American level in the period between 2018 and 2022, where the increase in the volume of production in the year 2021 is evidenced, with a total of 4 publications related to the keywords, among which stands out the article entitled “an analysis of the centrality of intuition in the discussion on the disagreements of taste” (Bordonaba-Plou, 2021), whose scope of study in this article examines the question of centrality, taking as a case study the literature on taste disagreements, a topic that has received significant attention in the philosophy of language in the last fifteen years. To this end, a corpus is built from the most relevant works in the area and then examines intuition’s centrality. The results show that intuition is central to the literature on disagreements in taste and that intuitions are taken as evidence in favor of a given theory if the theory can account for them.

4.3 Distribution of scientific production by country of origin.

Figure 4 shows the distribution of scientific production according to the nationality of the authors.

Figure 4. Distribution of scientific production by country of origin.



Source: Own elaboration (2023); based on data provided by Scopus.

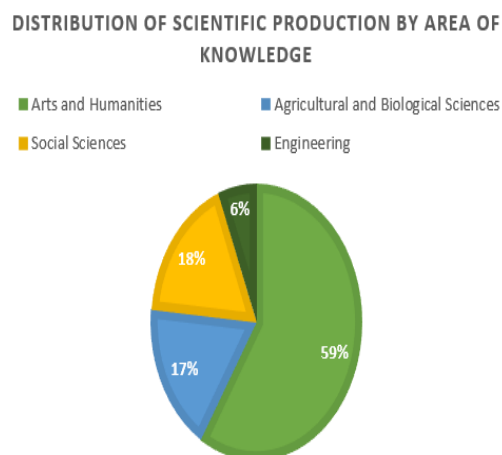
Brazil was the Latin American country with the highest number of publications registered in Scopus referring to the study Philosophy of Taste at the Latin American level during the period 2018-2022 with a total of 7 publications, followed by Chile with 2 registrations and Argentina with 2. Of the latter, the article entitled “Time-intensity and time-reaction methodology applied to the dynamic perception and taste of bitterness with body mass index” stands out (León Bianchi L, 2018), whose object of study was to determine the relationship between BMI with dynamic perception and liking for bitter taste solutions. For this purpose, two different categories of bitter products were applied: 6-n-propylthiouracil (PROP) solutions (0.010, 0.032 and 0.060 mmol/L) and commercial

beverages (coffee, yerba mate infusion and grapefruit juice). The proposed methodology to assess perception and the hedonic response was based on the measurement of reaction time (R-T) and time-intensity (T-I) recordings of multiple sips in people with high BMI ($25 < \text{BMI} < 30$; overweight group) and normal BMI (< 25 ; normal weight control group). The evaluation of multiple sips to describe the perception of PROP solutions and beverage liking was used as an ecologically more valid laboratory methodology to simulate a situation of habitual consumption. In this sense, working with a multiple-sip design helped to confirm that bitter taste has a cumulative effect since, in all cases the sip effect was significant when assessing the maximum intensity; this effect was more important as bitterness increased.

4.4 Distribution of scientific production by area of knowledge

Figure 5 shows how the production of scientific publications is distributed according to the area of knowledge through which the different research methodologies are executed.

Figure 5. Distribution of scientific production by area of knowledge.



Source: Own elaboration (2023); based on data provided by Scopus.

Arts and Humanities was the area of knowledge with the highest number of publications registered in Scopus, with 59% of documents that have based their methodologies on the impact of the Philosophy of Taste at the Latin American level. In second place, Social Sciences with 18% of documents. The above can be explained thanks to the contribution and study of different branches; the article with the highest impact was registered by the area of Arts and Humanities entitled “Predicates of cognitive penetration and taste: Making an exception to the rule” (Bordonaba-Ploue 2021). This article aims to show that this phenomenon is also relevant to the philosophy of language. First, it argues that there are situations where ethical, social, or cultural rules can affect our taste perceptions. This influence may cause speakers to utter contradictory contents that lead them to disagree and, subsequently, to negotiate the circumstances of application of the gustatory predicates they have used to describe or express their taste perceptions. Then, to account for the appropriate dynamics of these cases, it develops a theoretical framework based on two elements: Lewis’s idea of the score of a conversation (Lewis, 1979) and Richard’s (2008) taxonomy of the different attitudes that speakers can have disagreements in taste. In short, it will argue that speakers can accommodate these conflicting contents as exceptions to the rule that determines the circumstances of the application of gustatory predicates.

4.5 Type of publication

Figure 6 shows how the bibliographic production is distributed according to the author’s chosen publication type.

Figure 6. Type of publication



Source: Own elaboration (2023); based on data provided by Scopus.

The type of publication most frequently used by Latin American researchers was the article; 86% of the total scientific production corresponds to this document type. In the second place, Session Papers with 7% and Editorial with 7%. In this last category, “the effect of hedonic/healthy claims on the consumer’s sensory and hedonic perception of sugar reduction: a case study with orange/passion fruit nectars,” stood out (Oliveira, 2018). The present work aimed to study the influence of hedonic/healthy claims on consumer sensory and hedonic perception of sugar reduction in orange/passion fruit nectars under expected and reported conditions. Sugar-reduced orange/passion fruit nectars (20% and 40% reduced in added sugar) were evaluated with different claims (none, healthy or hedonic) and a control product with no reduction. Following a between-subjects experimental design, 206 participants evaluated the nectars under two conditions: (a) expected, looking at the containers, and (b) informed, looking at the containers and tasting the nectars. In each

experimental condition, participants evaluated their overall taste using a 9-point hedonic scale and answered all-choice questions related to the sensory characteristics of the nectars. The results showed that although consumers did not have negative expectations about reduced sugar nectars, the sensory characteristics of the products were the main determinants of consumers' hedonic reactions to the nectars.

5. Conclusions

Through the bibliometric analysis carried out in this research work, it was possible to establish that Brazil was the country with the most significant number of published records regarding the variables Philosophy of Taste at the Latin American level, with a total of 7 publications in the Scopus database during the period 2018-2022. Similarly, it was established that Latin American gastronomy is characterized by its variety and the use of spices. Each Latin American country has its typical dishes. The indigenous roots of many regions have influenced Latin American gastronomy, but it has also received Spanish, Italian, French and British influences, adopting benefits or relationships that strengthen the gastronomic sector. In the same way, the strengthening of local producers and exports, since through gastronomy, it is necessary the intervention of different Latin countries, thus achieving the optimization of the market and multiculturalism.

Gastronomy as a cultural concept is considered the fundamental pillar for the knowledge of Latin American cultures starting from the populations as ethnic and gastronomic wealth; in this way, the culinary activity is included not only in the form of preparation it also implies the social interrelation that occurs from the family point of view, the philosophy of taste tells us that food should not be seen only as a

result or as a product but as part of a cultural process. Therefore, Latin American gastronomy is an important factor that identifies to each people the social and economic value of this transmission of knowledge and culinary techniques. In the same way, it is important to keep in mind the study of the economic aspects included in the gastronomic support in Latin America, which reflects that it should lead to an improvement of the quality of life of the populations involved in order not to achieve a denaturalization of their traditions and customs considering for these communities the value of their culture. In this sense, the purpose of this research is to the importance of the intercultural union of Latin American countries through innovative strategies such as gastronomy, which can be reflected as a new society based on cultural acceptance.

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