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Olfaction and Taste XI

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and of the 27th Japanese Symposium on Taste and Smell

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Preface

The first meeting of the International Symposium on Olfaction and Taste (ISOT) was held at the Wenner Gren Center in Stockholm in 1962 under Professor Yngve Zotterman's chairmanship. Ever since the International Union of Physiological Sciences (IUPS) held its first congress, ISOT has been one of the satellite symposia of the Congress. To date, ISOT meetings have taken place as follows:

I	1962	Stockholm, Sweden
II	1965	Tokyo, Japan
III	1968	New York, USA
IV	1971	Starnberg, Germany
V	1974	Melbourne, Australia
VI	1977	Paris, France
VII	1980	Noordwijkerhout, Netherlands
VIII	1983	Melbourne, Australia
IX	1986	Snowmass, USA
X	1989	Oslo, Norway
XI	1993	Sapporo, Japan

After the first ISOT, three research organizations for chemoreception science—the Japanese Association for the Study of Taste and Smell (JASTS), the European Chemoreception Organization (ECRO), and the Association for Chemoreception Sciences (AChemS)—were founded in Japan, Europe, and the USA. Each organization has elected two representative members to the International Commission of Olfaction and Taste (ICOT) of IUPS. At the 1989 meeting held in Oslo, ICOT decided that future ISOT meetings would be convened in principle by each of the three organizations in turn. ISOT is a satellite symposium of IUPS, and hence ISOT is to be held every 4 years, since the interval between IUPS Congresses was changed from 3 to 4 years. The conference site for ISOT is, however, independent of the site for the IUPS Congress. Therefore, the next ISOT will be organized by AChemS in 1997.

ISOT XI was held at Kosei-nenkin Kaikan in Sapporo from July 12 to 16, 1993. The meeting was held as a joint congress with JASTS XXVII (President, T. Shibuya). About 630 persons participated in the congress. Four plenary lectures, 136 papers in 21 session symposia, 59 papers in an oral session, and 170 papers in a poster session were presented. The total number of papers was 369, which represents a marked increase over that of previous ISOTs. In particular, there were significantly more papers on the molecular biology of chemoreception at this conference. The Organizing Committee scheduled 21 session symposia to address every current topic in various fields of chemoreception. Many front-line scientists in each field participated in the conference and actively exchanged their scientific information. The meeting was held from early morning to late evening and active discussion was carried out at each session. Especially the audience at the poster session was in a fever of discussion. Participants in the congress also had a chance to meet informally at three evening parties and one afternoon excursion. This was an additional fruitful product of the meeting.

In compiling the proceedings of this conference into the book entitled “Olfaction and Taste XI”, the papers presented at the conference were completely rearranged. That is, all short and long papers submitted to the editors were systematically arranged according to the fields of chemoreception. We hope that this book may serve as a handbook for all researchers and students who wish to study current advances in many different fields of chemoreception.

The congress was successfully coordinated by the members of the Organizing Committee. The Committee would like to extend its thanks to all participants for having contributed to the success of the meeting. The Committee also wishes to express its gratitude to the many organizations and companies that provided financial assistance to this congress. Their support was essential to the success of the conference.

KENZO KURIHARA
Chairperson of ISOT XI
Editor-in-Chief for
Olfaction and Taste XI

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