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Michael W. Firmin, Ph.D.  Aubrey L. Gillette  Taylor E. Hobbs

Literature Review

• People crave sweet, carbohydrate-rich foods and in recent history, sugar has increasingly been considered as an addictive agent (Avena, Rada, & Hoebel, 2008; Christensen, 2007).

• The word addiction first appeared in an 1890 health journal in reference to chocolate (Davis & Carter, 2014).

• Jáuregui-Lobera et al. (2012) studied the relationship between mental imagery and craving, and found that chocolate is one of America’s most craved foods.

• In a previous study, Kemps and Tiggesmann (2013) assessed the role of the olfactory sense on craving, and determined that the smell of methyl acetate (a neutral scent) decreased participants’ cravings for both savory foods and chocolate foods.

Hypotheses

1. Researchers hypothesized that a fresh scent (Slique™ Essence) would decrease participants’ cravings for chocolate foods.

2. Researchers also hypothesized that a sweet scent (vanilla) would increase participants’ cravings for chocolate foods.

Method

• 93 female undergraduate students were recruited from Physical Activity and Christian Living and General Psychology courses at a conservative Midwestern University.

• 12 digital photographs were presented for five seconds each on a projector screen in a lecture classroom, and participants were instructed to smell a scent during the eight second retention period that followed each photo. The three conditions were: Slique™ Essence essential oil (a citrimum blend by Young Living), vanilla essential oil, and no scent.

• Three groups were presented the photographs in a counterbalanced order.

• Participants recorded their craving level on a 100mm visual analogue scale.

Results

• A multiple regressions ANOVA was conducted, and the results were significant: (F(2, 22) = 73.813; p < .001).

• Both hypotheses were supported:

1. The sweet scent (vanilla) increased craving levels

2. The fresh scent (Slique™ Essence) decreased craving levels. This occurred across the four types of chocolate foods presented in the study, as seen in Table 1 below.

• A slight order effect occurred between the three groups. (Group 1: Control, Sweet, Fresh; Group 2: Fresh, Control, Sweet; Group 3: Sweet, Fresh, Control). Overall, each group had a similar response pattern, as seen in the bar graph below.

Discussion

• The present findings are in agreement with the study being replicated: the olfactory sense has an impact on craving levels.

• This information has implications for health professionals, women seeking weight loss, and the general public.

• Health professionals: Mental health clinicians and practitioners may use this knowledge of scents to alter their treatment plans and intervention strategies for their clients. Although Slique™ Essence is not currently subject to medicinal or prescriptive use, it appears that it is a helpful tool in decreasing one’s craving for chocolate foods. Since Slique™ Essence essential oil is intended to be ingested, it may be capable of even stronger effects than the mere inhalation of the scent.

• Women seeking weight loss: Those trying to lose weight may find it helpful to know what scents they should and should not be surrounding themselves with. Sweet scents may hinder weight loss attempts, while fresh scents may be particularly supportive in curbing unwanted cravings.

• General public: Individuals are susceptible to the stimuli that surrounds them, whether that be images of chocolate or other appetitive foods. It is important to be aware of these stimuli and acknowledge that scents have the power to increase or decrease one’s craving for those particular foods.

References


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