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- Results of 118 People Who Participated in the University
- Festival and Underwent a Saltiness Cognitive Threshold Test by using SALSAVE
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- 8 Abstract

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- 9 To prevent hypertension, which is closely related to lifestyle, especially eating habits, it is
- necessary to reduce salt intake. Therefore, in this study, we performed a saltiness cognition
- threshold test for participants at the university festival and obtained the saltiness cognition
- threshold results for the general public. 94
  - Index terms—saltiness test, cognition, threshold, SALSAVE, university festival.

### 1 Introduction

ccording to the Japanese dietary intake standard 2020, it hoped that the daily salt intake should be 6.5g for 16 17 females and 7.0g males. After five years, it expected that the desired intake of salt will probably change to below the international standard of 6.0 g per day. Reducing salt helps prevent various diseases. For example, High 18 blood pressure, Kidney disease, and Heart disease 1,2,3,4) . For both young 5) and old people 6,7), reducing 19 salt helps maintain good health, and reducing salt education is effective 8,9) . Therefore, this study reports the 20 result of the saltiness cognitive threshold test for people who participated in the university festival. Since this 21 result can grasp the saltiness perception threshold of the general public, it will be a useful date for future salt 22 reduction education. 23

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- 25 3 Materials and Methods
- <sup>26</sup> 4 a) Participants
- $\begin{tabular}{ll} \begin{tabular}{ll} \be$
- 28 manufactured by Advantech).

## 5 b) Assessment of salt taste identification

- The salty concentration was 0.2-0.6% in 6 levels by using SALSAVE. Participants put a filter paper impregnated
- 31 with salt in their mouths to check the taste and told the inspector what it tasted. The inspector recorded the
- participant's answer. There were 118 participants, 35 males, and 83 females.

## 33 6 c) Ethical review board

- 34 This study conducted with the approval of the Ethics Committee (Nagoya women's university 'hito wo mochiita
- sennkyuu ni kansuru iinnkai'). The approval number is 30-14.

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#### 8 Results

#### 9 a) Saltiness recognition test result

There were 118 participants, 35 males and 83 females (to see Table 1). By age group, there were seven males 39 40 in their '10s, seventeen in their '20s, six in their '30s, two in their '40s, one in their '60s, and two in their '80s. 41 There were nine females in their '10s, 33 in their '20s, three in their '30s, six in their '40s, six in their '50s, seven 42 in their '60s, twelve in their '70s, and seven in their '80s. The results using SALSAVE were as follows (see Table 43 2, Table 3, Table 4, and Table 5). There were 84 who could perceive saltiness at a salt concentration of 0.6%, 61 in females, and 23 in males. There were 25 who could perceive saltiness at a salt concentration of 0.8%, 16 in females, and nine in males. There were three who could perceive saltiness at a salt concentration of 1.0%, 45 one in females and two in males. It evaluated that the salt concentration recognized as a light taste. There 46 were four who could perceive saltiness at a salt concentration of 1.2 %, three in females and one in males. Two 47 women could not perceive even if the salt concentration was 1.6%.94 % of participants could perceive salty taste 48 when the salty taste concentration was 1.0% or less. Four participants were able to perceive saltiness with a salt 49 concentration of 1.2%, and were 45-year-old male, 71-year-old male, 73-year-old female, and 81-year-old female. 50 Two participants could not perceive saltiness even at a salty concentration of 1.6%, a 67-year-old female, and an 51 82-year-old female. 52

#### 10 Discussion

The fact that 94% of the participants could perceive saltiness with a low saltiness (1.0% or less) felt that the effect of health promotion in Japan, which had been enlightened about salt reduction for nearly 20 years, is manifested. On the other hand, two participants could not feel the salty taste even at a salt concentration 56 of 1.6%, so we feel that it was better to continue enlightenment on salt reduction. There are good drugs on the market for hypertensives 10), but we would like to enlighten people to eat a lightly salted diet to prevent lifestyle-related diseases. In the future, we think it would be good to ask questions about eating habits, give advice on improvements, and continue to raise awareness about salt reduction. V.

#### Conclusions 11

We reported the results of 188 people (35male and 83 female) who participated in the saltiness cognitive threshold 63 test at the university festival. Ninetyfour percent of the participants were able to perceive saltiness with a low salt concentration (1.0 % or less). However, two of the participants could not perceive saltiness even at a high salt concentration of 1.6 %. We would like to continue the saltiness cognition threshold test and collect the data of participants to clarify the saltiness cognition threshold for general people. We believe that these results will be useful data for future guidance on salt reduction.

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	10's	20's	30's	40's	50's	60's	70's	80's
Male (n=35)	7	17	6	2	0	1	0	2
Female (n=83)	9	33	3	6	6	7	12	7
Total $(n=118)$	16	50	9	8	6	8	12	9

Figure 1: Table 1:

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Figure 2: Table 2:

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Figure 3: Table 3:

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Figure 4: Table 4:

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Year 2020 2

Figure 5: Table 5:

### 69 .1 Acknowledgements

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