Scientific Details

## Sweet vs. Salty



## The brain and taste preference

There's no taste map on your tongue. But there is a vast taste network in your brain. Genetics may influence how your brain judges and responds to tastes.

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kary\_mullis, the combination of your genetics and other factors makes you likely to prefer salty or savory snacks. Of 23 and Me research participants with results like yours: 57% prefer salty or savory snacks. 43% prefer sweet snacks.

## How did we calculate your result?

Which do you tend to prefer?

We added up the effect of your genetic variants at 43 places in your DNA (genetic markers) plus the effect of other factors, including your age and sex.

# Total effect of your genetics + other factors



### Breakdown of your genetics

### The bigger the circle, the stronger the effect your variants have on your overall chances

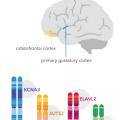
At 14 of the genetic <u>markers</u> we looked at you have variants that make you more likely to prefer salty, and at 13 you have variants that make you more likely to prefer sweet. At 16 of the markers we looked at, you have variants with no effect either we you for shown). See Scientific Details

# More about taste preferences

## How the brain judges tastes

Many areas of your nervous system work together to influence your taste preferences. The tongue detects the molecules present in foods you eat and sends signals to a brain area, the "primary gustary ocreat", that helps identify their tastes. Another area, the "orbitofrontal contex", then helps judge whether you like these tastes. And several other brain areas help determine your responses to pleasant flavors – like deciding to eat more.

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# Keep exploring your Traits results.







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# We use one of two different methods to calculate your trait

# Statistical Model

Most traits are influenced by many different factors, including genetics, lifestyle, and environment. Usually, a statistical model using many factors provides better predictions than looking at single factors by factors provides better predictions than looking at single factors by themselves. To develop our models, we first identify genetic <u>markers</u> associated with a trait using data from tens of thousands of 23andMe customers who have consented to research. Then, we use statistical methods to generate a "score" for that trait using your genetype at the relevant genetic markers as well as your age and sec. We predict your likelimood of having different versions of the trait based on the survey responses of 23andMe customers with similar scores. These predictions apply best to customers who are of the same ethnicity as the people whose data contributed to the model. The accuracy of these predictions varies from trait to trait.

# Curated Model For some traits, just a few genetic markers can strongly predict whether a person will have a particular version of the trait. For curated models, we first evaluate published scientific studies to identify genetic markers

we first evaluate published scientifies studies to identify genetic markers with well-eatablead sociotions with the trait. Then, we look at genetic and survey data from ters of thousands of 23 and Me customers who have consented to research. We estimate your likelihood of having different versions of the trait based on survey responses from customers who are genetically similar to you at those markers. These results apply bear to customers have are of the same enthicity as the people whose data contributed to the predictions.

# Your result for this trait was calculated using a statistical model

About your Sweet vs. Salty result

bout the Sweet vs. Salty model	DIII #	rielers saity	rielers sweet
eated based on customers	1	70.56%	29.44%
ethnicity: European	2	66.30%	33.70%
umber of customers used to eate: 120,000	3	63.65%	36.35%
mber of markers: 43	4	62.38%	37.62%
ea Under Curve (AUC): 58	5	60.60%	39.40%
Non-genetic factors: <b>Age, Sex</b>	6	60.17%	39.83%
	7	59.49%	40.51%
	8	58.22%	41.78%
	9	57.60%	42.40%
	KK 10	57.21%	42.79%
	11	55.99%	44.01%
	12	53.65%	46.35%
	13	53.93%	46.07%
	14	51.75%	48.25%
	15	50.90%	49.10%
	16	50.17%	49.83%
	17	49.32%	50.68%
	18	48.41%	51.59%
	19	44.16%	55.84%
	20	41.45%	58.55%
	Overall European	55.80%	44.20%

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Your report may occasionally be updated based on new information. This Change Log describes update and revisions to this report.

Change Log

Date	Change	
Dec. 15, 2017 Sweet vs. Salty report updated with revised content and de Additionally, as part of regular report review and improvem analysis, some male customers may see an updated result.		
June 22, 2017	Sweet Taste report separated from the Taste and Smell report.	
Oct. 21, 2015	Taste and Smell report created.	