

## Taste Profiling of *Centella Asiatica* by a Taste Sensor

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A taste sensor was used for organoleptic profiling and quality evaluation of *Centella asiatica* extracts and isolates on the basis of basic tastes i.e., sweet, sour, bitter, salty and *umami*. The sensor uses an array of electrodes composed of different lipid polymer membranes. The potentiometric data obtained were classified using principal component analysis (PCA) and discriminant function analysis (DFA). A good correlation was obtained between *Centella asiatica* extracts ( $r > 0.97$ ) and the salty taste, and isolates ( $r > 0.94$ ) and the *umami* taste. Similar results were obtained from the DFA method.

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