

BAR-ILAN UNIVERSITY

Absorption in Cookware: A Study in Perception

**Is there Perceived Taste from Absorption in Modern
Cookware?**

Chaim M. Finson

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Abstract

In recent years there is newfound interest in questions concerning absorption in cookware (Frank, 2014; Fixler, 2013). The interest stems from discrepancies between the textual law, which speaks of significant absorption, and studies (Lior, 2013) and common experiences which indicate the absence of significant absorption. The goal of the current study is to investigate: 1. Is there a perceivable detection of absorbed taste in cookware? 2. Is there variance in any identification of absorbed taste between ancient and modern cookware? In this study 32 participants who were passersby at Bar-Ilan University each took part in four conditions where in each condition a different type of cookware was used: (a) ancient pottery; (b) recreated pottery; (c) modern stainless steel; (d) modern glazed pottery. The results were inconclusive with regard to the main research questions since the control group of ancient pottery does not yield results of identified absorbed taste; therefore, there is no comparison group. We have attempted to give a number of reasons explaining these results and suggest new directions for future research which may answer these questions.