



**Ole G. Mouritsen** PhD DSc is a physicist and professor of gastrophysics and culinary food innovation at the University of Copenhagen. He is an elected fellow of the Danish Academy of Sciences and Letters, the Danish Gastronomical Academy, and Sigma Xi. He is president of the Danish Gastronomical Academy and director of the Danish national center for taste *Taste for Life*. He is the author of several scientific books and about 400 scientific papers and reports, in addition to being recipient of a number of prestigious science and science communication prizes. He is appointed Japanese Cuisine Goodwill Ambassador. In his spare time, he cooks, collaborates with chefs, furthers his knowledge of all aspects of food, and writes articles and books about the science of food and taste, including English editions *Sushi: Food for The Eye, the Body, and the Soul* (2009), *Seaweeds: Edible, Available & Sustainable* (2014), *Umami: Unlocking the Secrets of the Fifth Taste* (2014), *Life-As a Matter of Fat* (2015), *Mouthfeel: How Texture Makes Taste* (2017), *Octopuses, Squid and Cuttlefish. Seafood for Today and Tomorrow* (2021), *The Science and Art of Pickled Vegetables: Tsukemono* (2021).