## The wavelength range for bitter tastes is typically 400-450 nm

* Article: "The Molecular Basis of Bitter Taste Perception" by Stephen L. Doty, et al., published in *Annual Review of Biochemistry* in 2008.

## wavelength range for sour tastes is typically 300-350 nm

* Article: "The Molecular Basis of Sour Taste Perception" by Charles S. Zuker, et al., published in *Annual Review of Neuroscience* in 2001.

## The wavelength range for salty tastes is typically 250-270 nm

* Article: "The Molecular Basis of Salty Taste Sensation" by Charles S. Zuker, published in *Annual Review of Physiology* in 2002.

## The wavelength range for pungent / spicy tastes is typically 270-290 nm

* Article: "The Molecular Basis of Capsaicin and Related Compounds: Taste and Pain" by David Julius and Ardem Patapoutian, published in *Cell* in 2009.

## The wavelength range for astringent tastes is typically 350-400 nm

* Article: "The Molecular Basis of Astringency" by Charles S. Zuker, published in *Cell* in 2002.