# Aroma of Chocolate: Effects on Affect and Creativity

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## Past Literature

#### Smell and affect

• Pleasant scent increased helping behavior and positive affect. Baron (1997)

#### Smell and aggression

• Results varied by sex; but concluded that smell does affects aggressive behavior. Baron (1980)

#### Chocolate and Positive Affect

• Chocolate consumption increases positive affect immediately after eating. Macht & Dettmer (2006)



# Research Purpose

- Aromas affect behavior and mood
  - Beneficial for high stress environments such as work and school
- Gap in literature
  - -Research done on aromatherapy
  - -No research on chocolate aroma
    - •Effects on affect and creativity





# Hypotheses

### Chocolate scent will:

- 1. Increase PA
- 2. Decrease NA
- 3. Increase creativity



## Method

## Participants

- N = 50
  - 33 Females, 15 Males, and 3 Other
- Some received credit towards Psychology subject pool credits and others an \$8 amazon gift card



- Positive Affect Negative Affect Schedule (PANAS)
  - PA: Excited, strong, proud, alert, determined



		Examples of responses that are too vague to be accepted:	
List as many as six possible uses		To have fun with To break To make something As a weapon (except chair, safety pin)	As a game To use the parts To throw it To hit with (except chair)
1.	CHAIR (used for sitting) a.	To burn (except chair, milk carton) To get	To throw away
	b c.	Examples, item by item:	
	d	1. CHAIR (used for sitting)	
	e	Acceptable	
	f	Use as a desk (table; but not both) As a hurdle	As a doorstop In juggling act
2.	WATCH (used for telling time)	To fence in baby To tame lion (or other animal)	Weapon in the movies To stand on to reach something
	a	Unacceptable	
	b	Something to paint	To stand on (too vague)
	cd.	2. WATCH (used for telling time)	
	e	Acceptable	
	f	Band for a bracelet As a compass As a decoration	Paperweight To start fires

# Methods (cont'd)

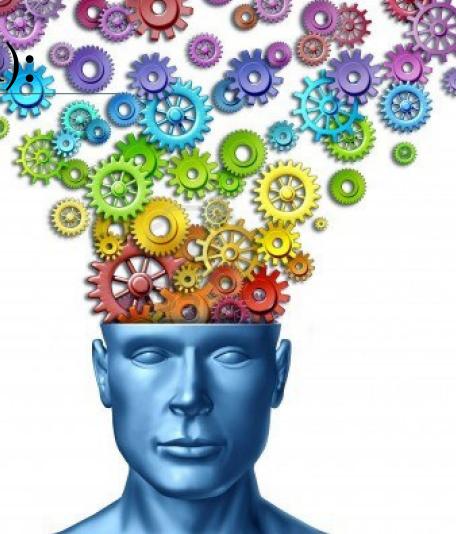
## Procedures



- Two rooms of the exact same dimensions and set-up
  - Each room received a spray of aroma (chocolate or control)
  - Amount was kept equivalent per square foot
- Scent was sprayed immediately before subjects arrived
- Participants were exposed to scents from 15 minutes to 30 minutes

Methods (cont'd)

- Design
  - Independent Variable
    - Aroma
      - Chocolate vs. Neutral
  - Dependent Variables
    - Positive Affect
    - Negative Affect
    - Creativity Score



# Results: Hypothesis 1

## Hypothesis 1--Not supported

(t(48) = .086, p = .466)

Mean Positive Affect did not

differ by aroma.

Chocolate =29.24

Control Group = 29.44

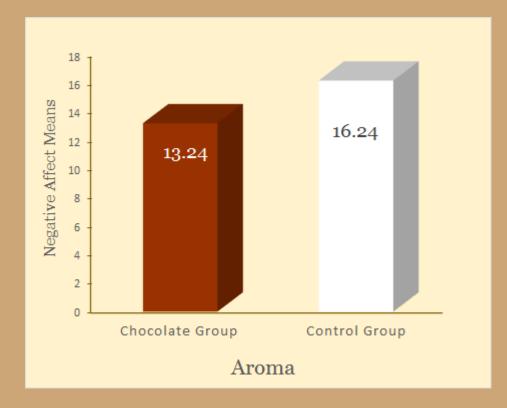


## Results: Hypothesis 2

Hypothesis 2 -- **Supported** (t(48)=2.15, p=.018) Mean Negative Affect significantly differed by aroma.

Chocolate =13.24, Control Group = 16.24





## Results: Hypothesis 3

Hypothesis 3-- Not Supported

$$t(48)$$
= .92,  $p$ =.36

Mean creativity did not differ

by aroma.

Chocolate =17.00

Control Group = 15.56

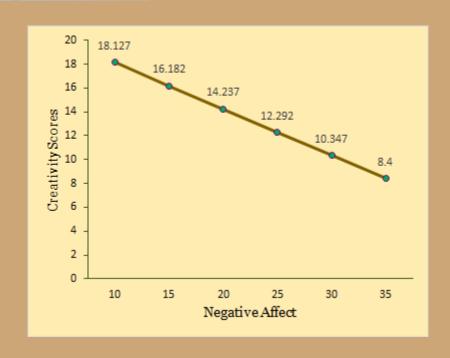


# Additional Analysis

#### However...

A significant correlation was found between creativity and NA r(50) = .-36, p = .005

As NA decreased, creativity increased



## Discussion

#### **Summary of Findings**

- Predicted PA would increase (Baron, 1980, 1997; Macht & Dettmer, 2006)
  - Not supported



- $\circ$  Supported
- Predicted creativity would increase (Isen, Daubman, Nowicki, 1987; George & Zhou, 2002)
  - Not supported, however
  - NA and creativity negatively correlated suggesting that chocolate aroma would have an indirect effect on creativity by reducing NA
- Relation to creativity is supported by other researchers

#### Limitation

Smell adapts quickly and there was no way to keep spraying the scent







## Questions??



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