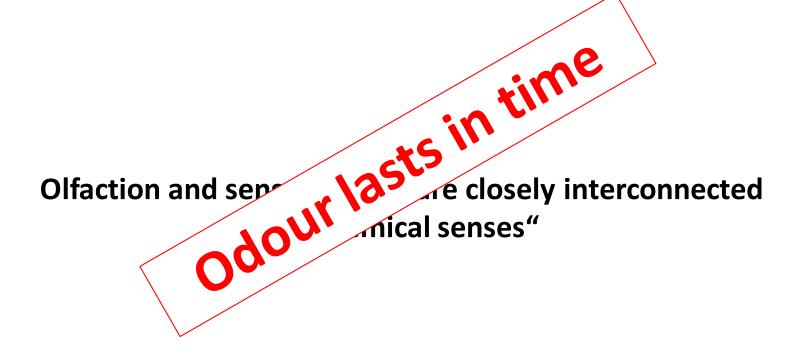
8 Olfactory and gustatory system

Olfaction and sense of taste are closely interconnected "chemical senses"



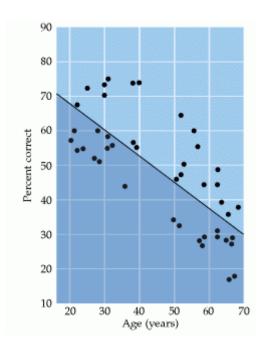
• Ability to sense chemical compounds dispersed in the air

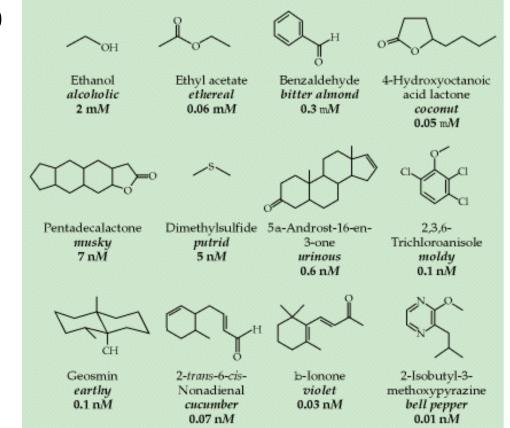
- Ability to sense chemical compounds dispersed in the air
- Influenced evolution of neocortex

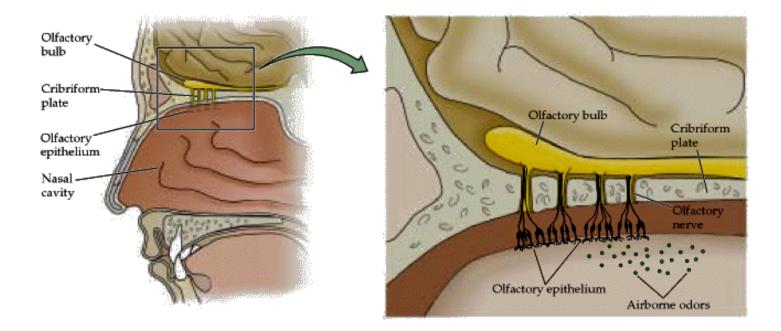
- Ability to sense chemical compounds dispersed in the air
- Influenced evolution of neocortex
- Place identification
- Food identification

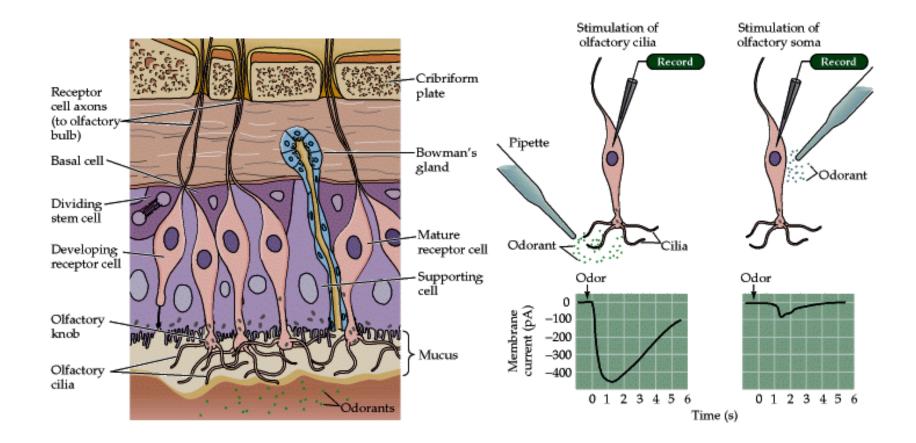
- Ability to sense chemical compounds dispersed in the air
- Influenced evolution of neocortex
- Place identification
- Food identification
- Human being is a microolfactoric organism
 - Loss of analytic capabilities led to a relative enhancement of psychological component

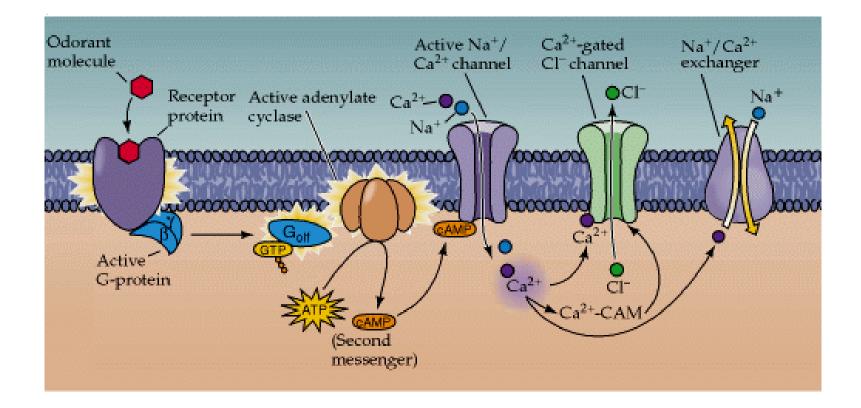
- Humans can distinguish about 80 chemicals
- Better sensitivity to liposoluble molecules
- Olfaction degenerates with age

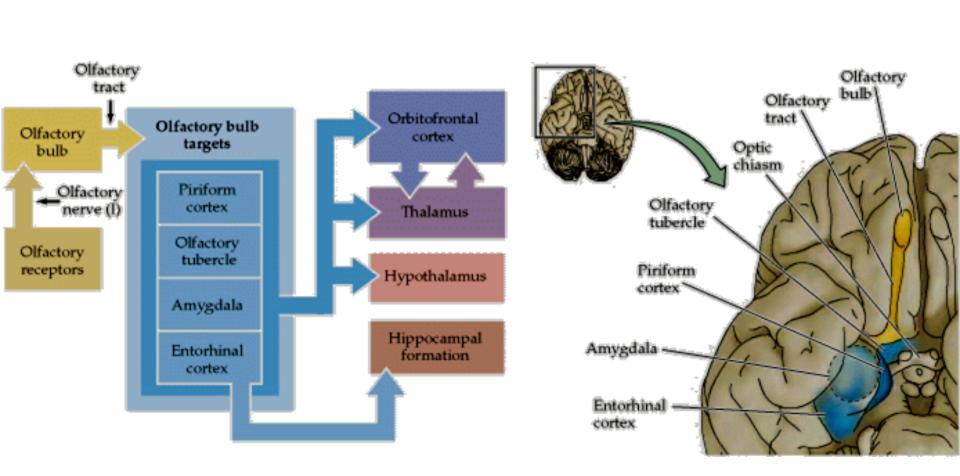










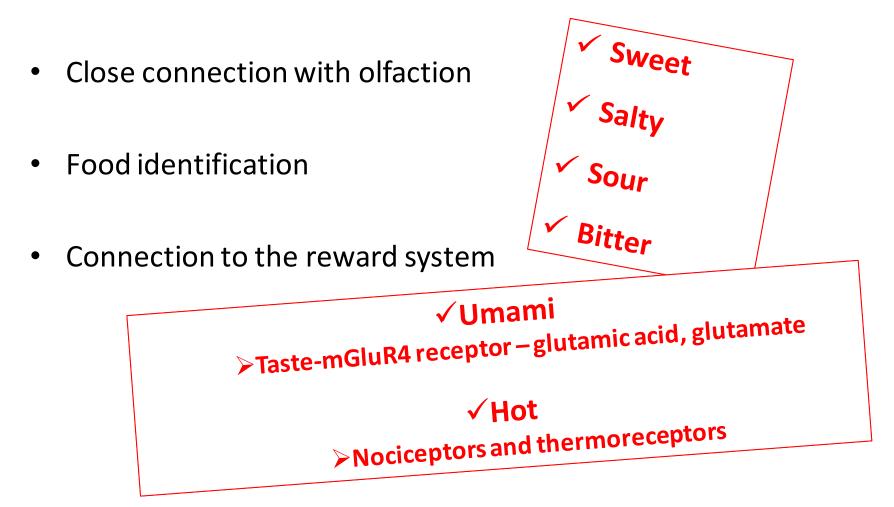


• Ability to sense chemical compounds dissolved in saliva

- Ability to sense chemical compounds dissolved in saliva
- Close connection with olfaction
- Food identification

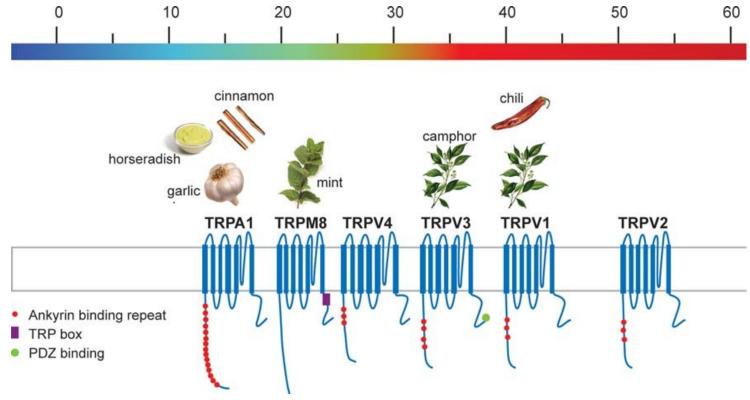
- Ability to sense chemical compounds dissolved in saliva
- Close connection with olfaction
- Food identification
- Connection to the reward system

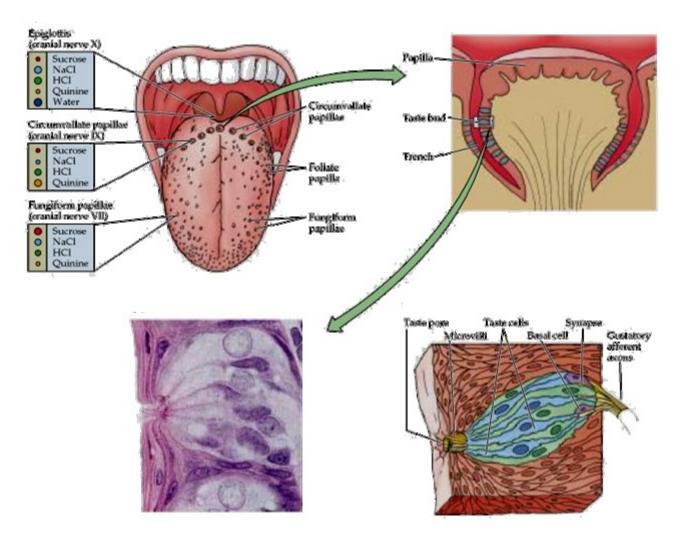
Ability to sense chemical compounds dissolved in saliva

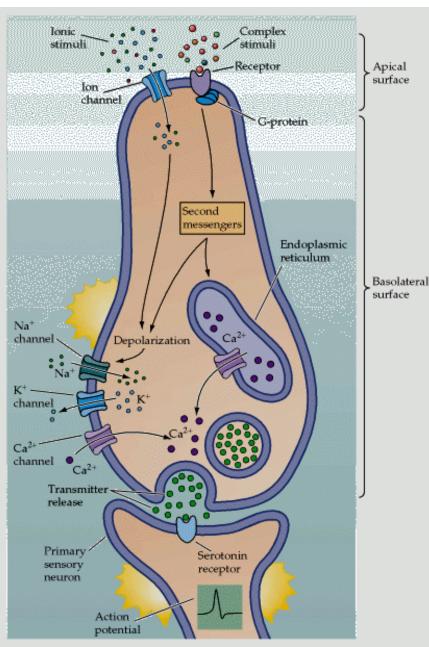


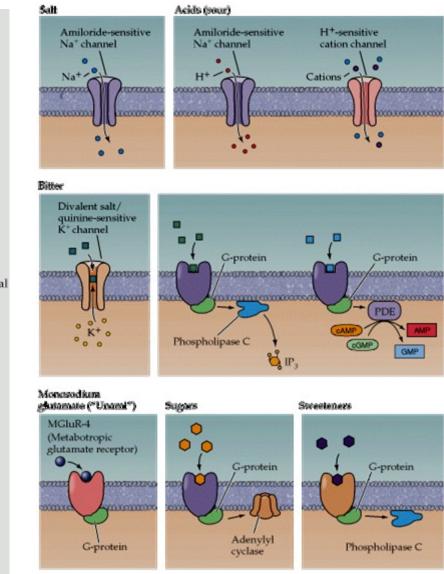
Thermoreceptors

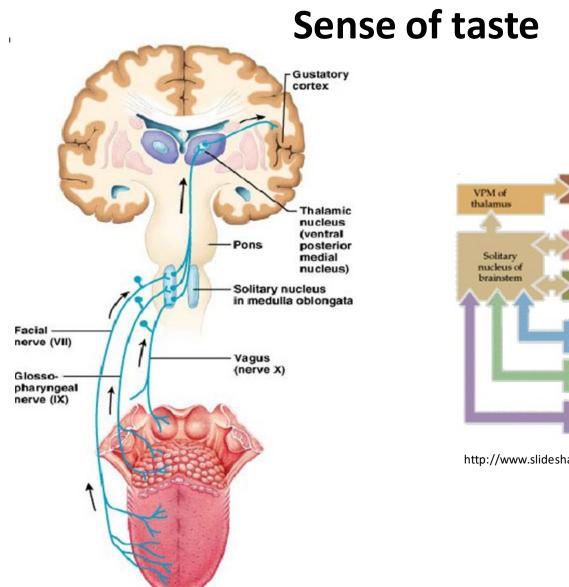
- Free nerve endings sensitive to heat
- TRP channels(transient receptor potential)
- Each subtype of TRP channels is sensitive to a certain temperature and chemical substance











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