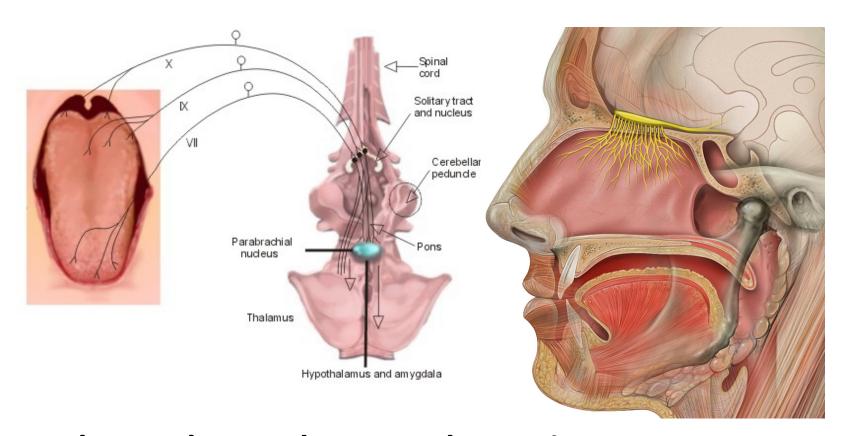
## The chemical senses

#### Oldest sensory systems: Gustation and Olfaction



Work together to detect and perceive chemical signals in the oral and nasal cavities...

## Taste and Smell versus Flavor

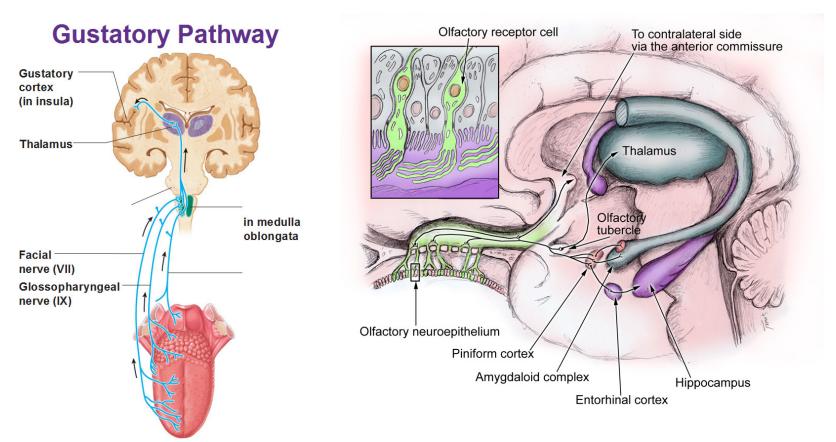
- The Greeks separated sensations from the mouth (taste) and nose (smell). But our experience of flavor involves both...
- In fact, there are even taste receptors in your nose!
- Lose olfaction; lose significant perceptual enjoyment of food
- Why hold your nose..?





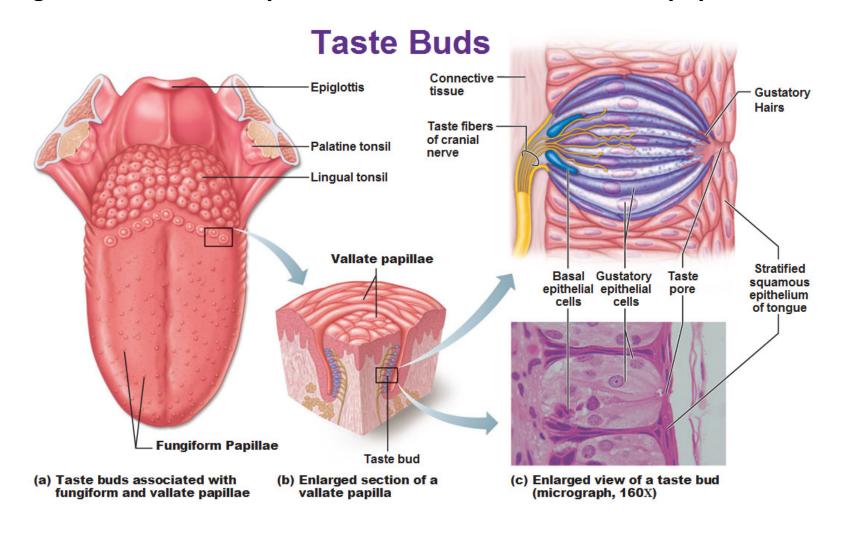
## Chemical senses

- Project ipsilaterally (no "crossing over")
- Primary cortical areas are **limbic** (or paralimbic) also true of pain, temperature, itch, sensual/massage touch sensations...



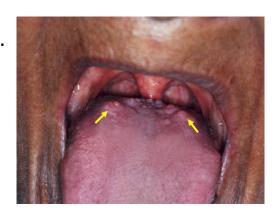
## Gustatory system

Begins with taste receptor cells, found in taste buds, in papillae...

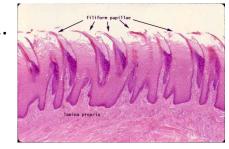


# Four types of papillae

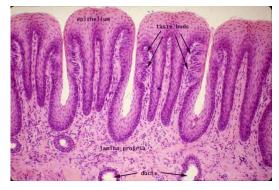
- 1. Filiform
- 2.
- 2. Fungiform
- 3. Foliate
- 4. Circumvallate
  - 4.







3.



## Four basic tastes — or five?

- Much of the complexity of taste comes from smell...
- Taste responses are simpler, and more stereotyped.

**SWEET**: Desirable
Only a few receptor types
VERY specific (hard to trick)

**SALTY**: Desirable

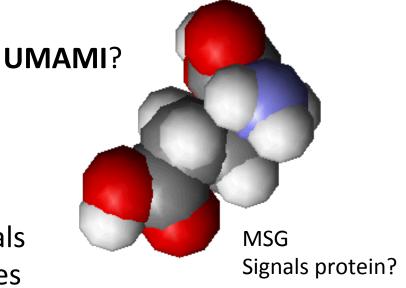
**BITTER**: Not desirable

Receptors bind MANY chemicals Identifies dangerous substances

**SOUR**: Mixed

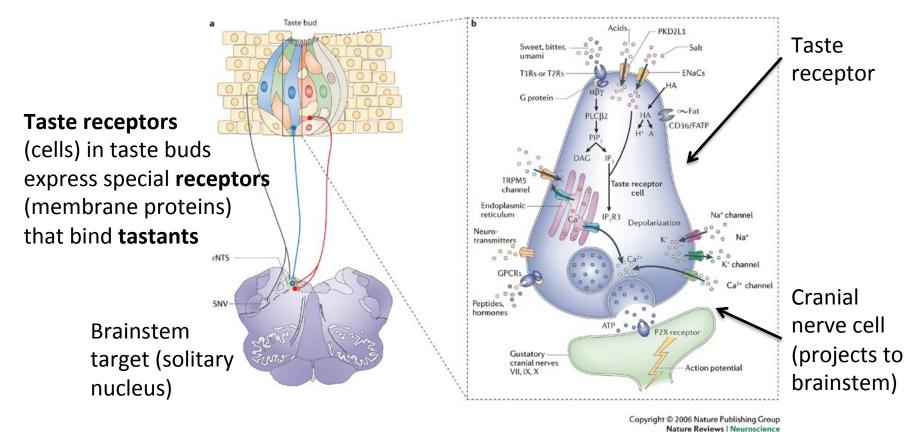
More H+ ions (acids)

Do you like pickles..?



Receptors in rat papillae But mostly found in gut!

# Taste receptor mechanisms



Both **ionotropic** (mostly for salty, sour) and **metabotropic** (primarily sweet, bitter) responses. Rapid depolarization or hyperpolarization, and/or release of G-proteins...

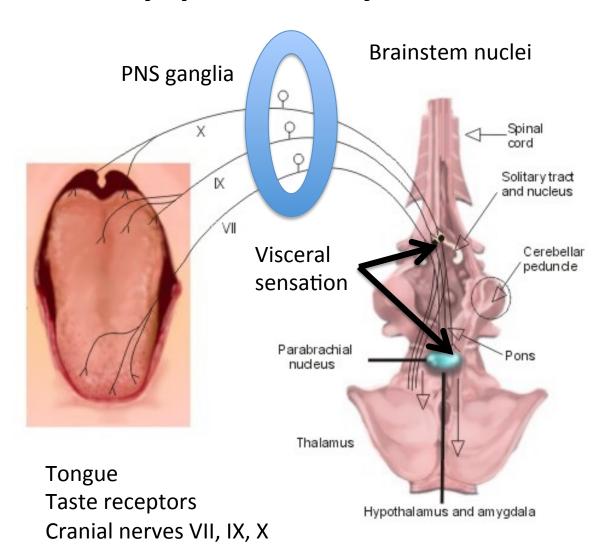
# Gustatory pathways

#### Three cranial nerves

- Facial (VII): anterior 2/3s of tongue
- 2. Glossopharyngeal (IX): posterior 1/3
- 3. Vagus (X): epiglottis

#### Brainstem nuclei

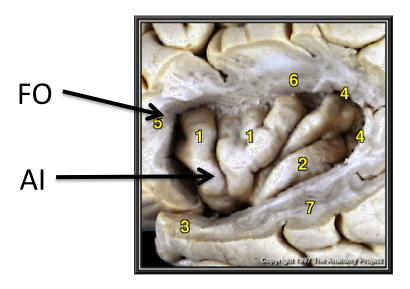
- Solitary: integration with visceral inputs
- Parabrachial: conditioned taste aversion (Reilly S, 1999)



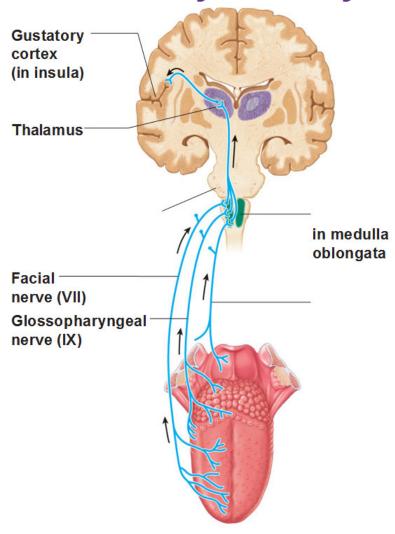
# Gustatory pathways (cont)...

Thalamic nucleus (VPM) processes gustatory input before arrival in **primary gustatory cortices**:

- 1. Anterior Insula (AI)
- 2. Frontal operculum (FO)

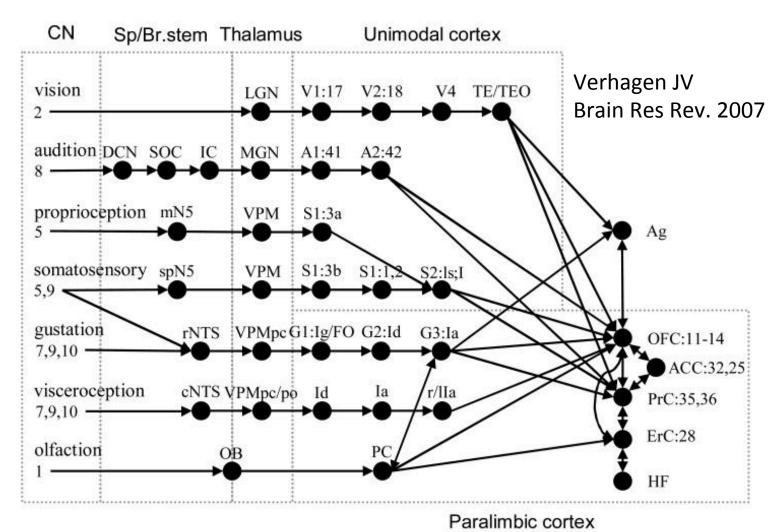


### **Gustatory Pathway**

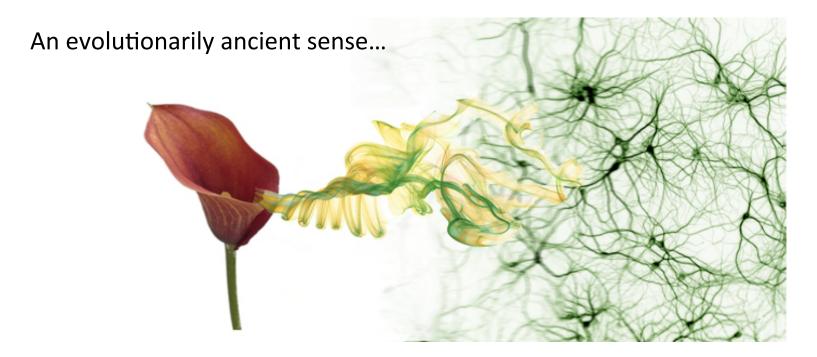


# Perception of flavor...

#### So much more than taste!

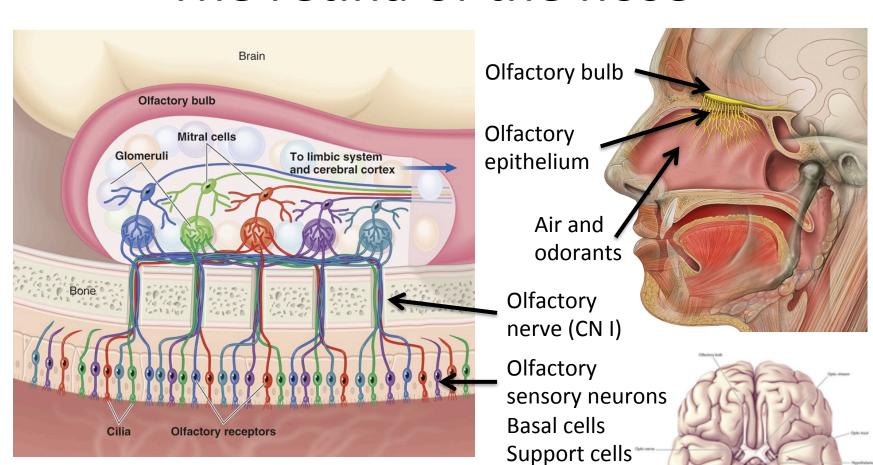


## Olfaction



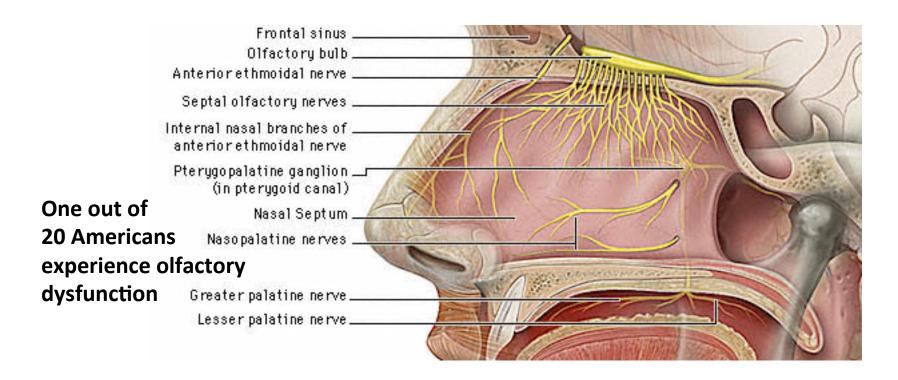
- Olfactory perceptions are called odors
- Result from detection of odorants
  - Volatile, small, hydrophobic chemicals
  - Not all chemicals detected (e.g., CO, CH4)

## "The retina of the nose"



Olfactory sensory neurons – Olfactory bulb (CN I) (glomeruli: link up similar sensory neurons in bulb)

## Risk of anosmia



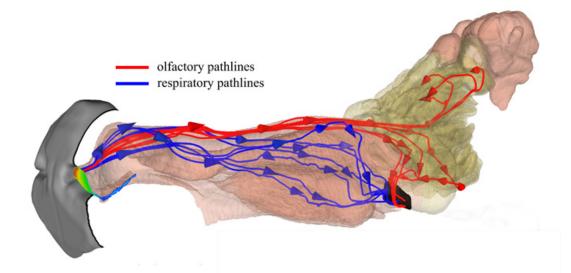
- From upper respiratory infection, sinonasal disease (e.g., polyps), head trauma...
- Loss of smell (no taste, link to depression)

# Comparative detection ability

Dogs sense of smell 10,000 to 100,000 times as acute as ours...

Up to 300 million olfactory neurons (no more than 20 million in humans)

Brain areas 40 times larger



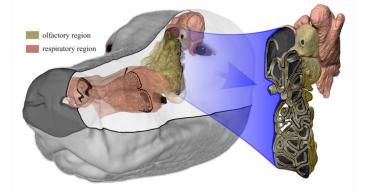
Flehmen response



(Jacobsen's organ)

Separate olfactory system
For pheromones: to amygdala,
Hypothalamus (medial preoptic area)





# Olfactory tracts

Five ventral brain targets...



#### 1. Olfactory tubercle

- Anterior perforated substance
- Part of basal forebrain

#### 2. Amygdala

Emotional response

#### 3. Anterior olfactory nucleus

Just behind olfactory bulb

# Medial Stria to Pyriform Cortex to Diagonal Band Orbital gyrus Anterior perforated substance (substantia inominata) Corticomedial Amygdala

#### 4. Piriform and periamygdaloid cortex

Projects to thalamus, then to orbitofrontal cortex (taste integration)

#### 5. Rostral entorhinal cortex

Lots of projections to and from hippocampus; Memory