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Olfactory and gustatory system

**Olfaction and sense of taste are closely interconnected
„chemical senses“**

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“The olfactory and gustatory systems are anatomically and physiologically interrelated”

Odour lasts in time

Olfaction

- Ability to sense chemical compounds dispersed in the air

Olfaction

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- Influenced evolution of neocortex

Olfaction

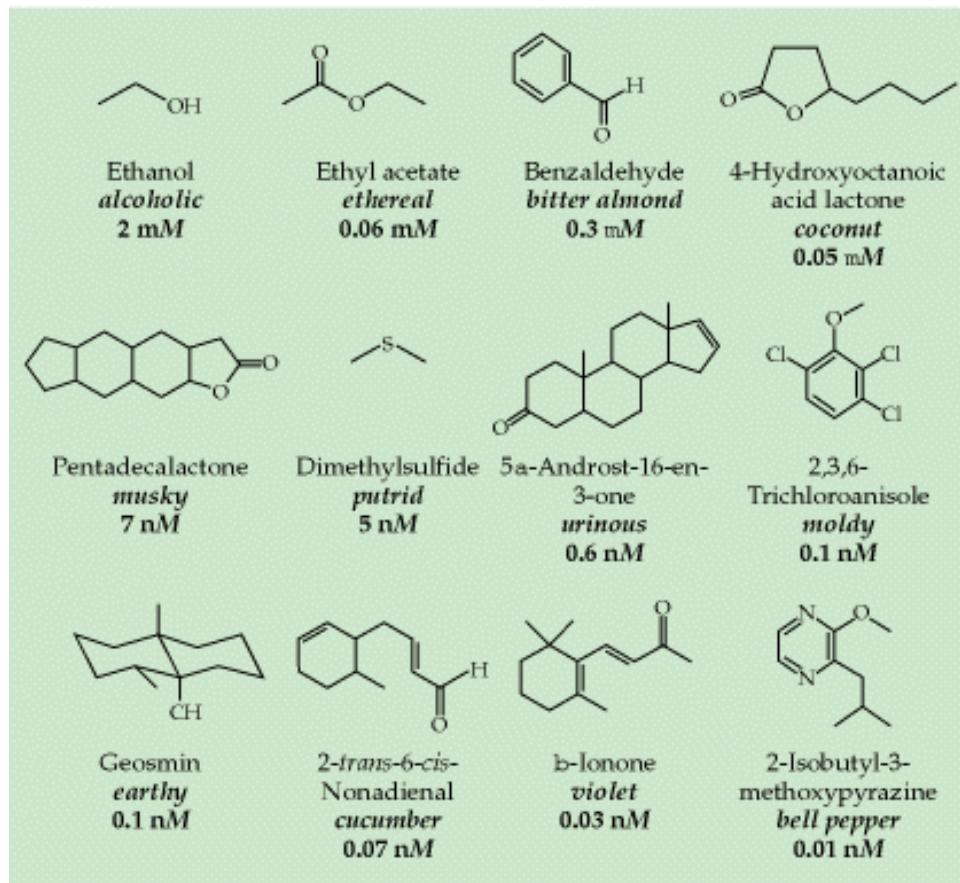
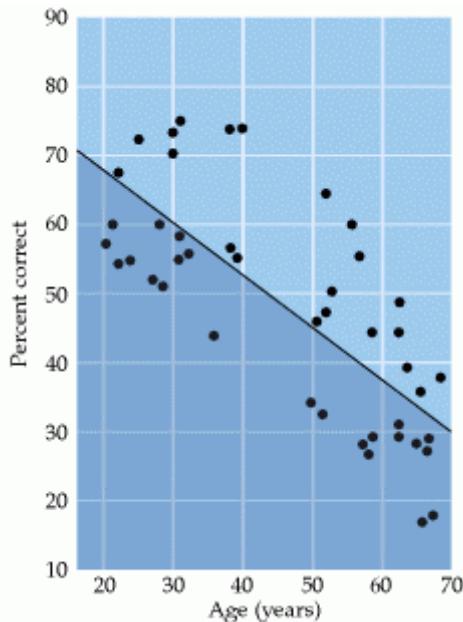
- Ability to sense chemical compounds dispersed in the air
- Influenced evolution of neocortex
- Place identification
- Food identification

Olfaction

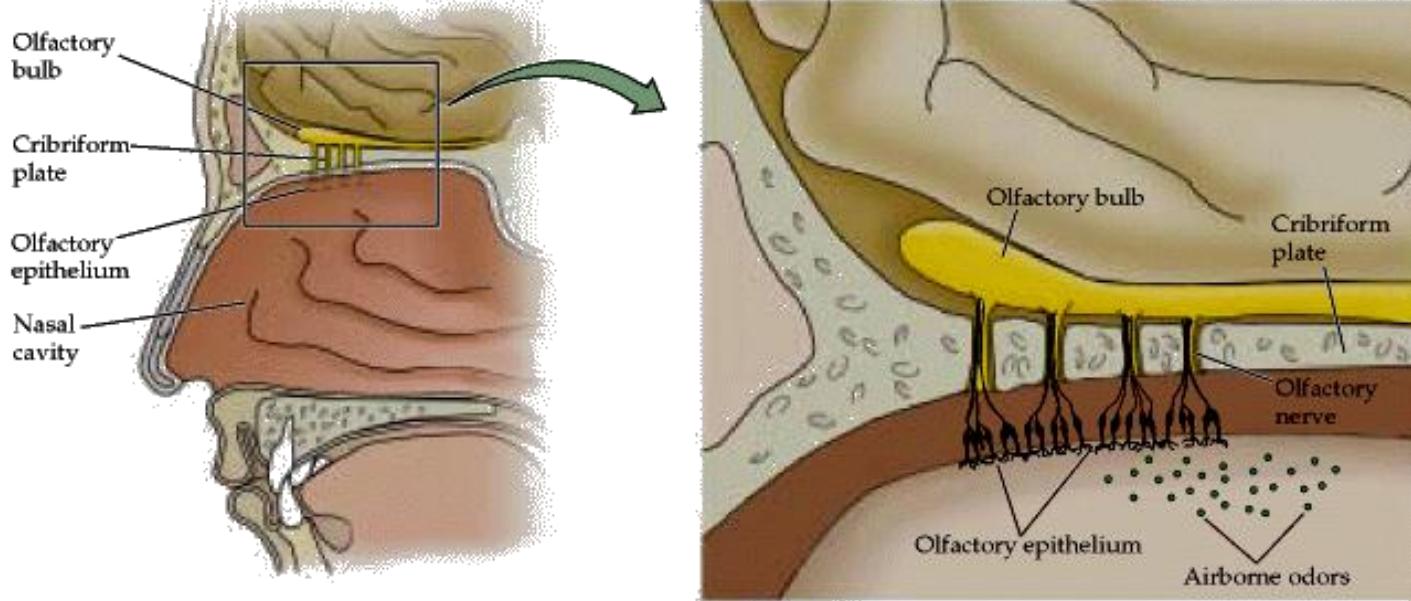
- Ability to sense chemical compounds dispersed in the air
- Influenced evolution of neocortex
- Place identification
- Food identification
- Human being is a microolfactoric organism
 - Loss of analytic capabilities led to a relative enhancement of psychological component

Olfaction

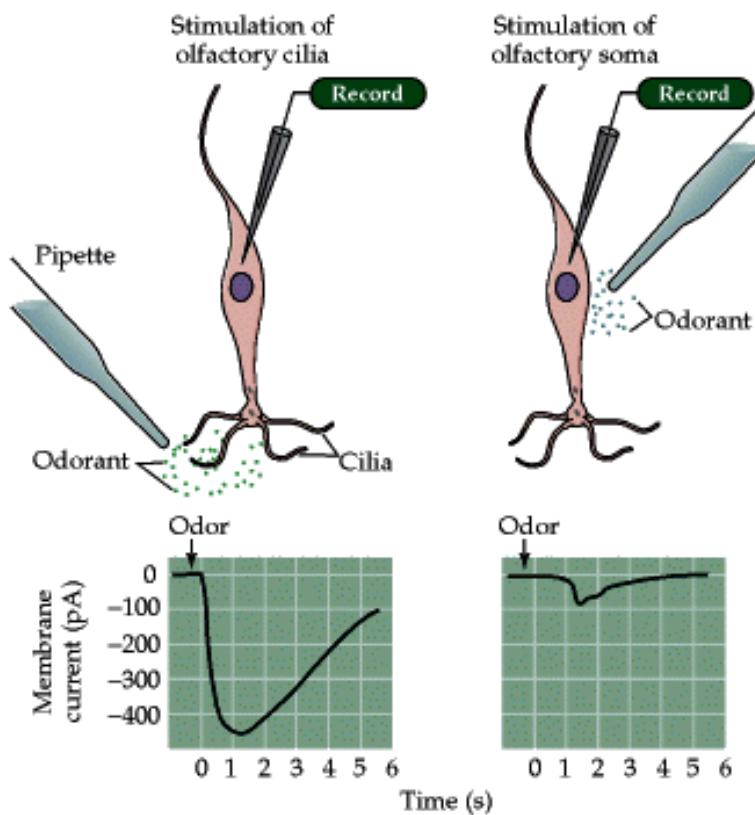
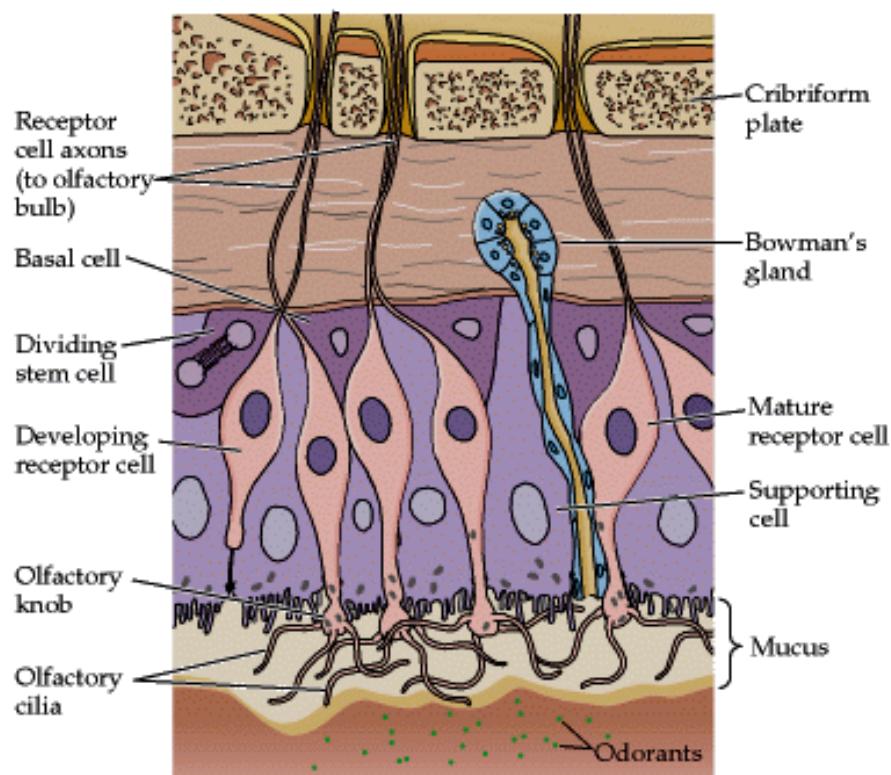
- Humans can distinguish about 80 chemicals
- Better sensitivity to liposoluble molecules
- Olfaction degenerates with age



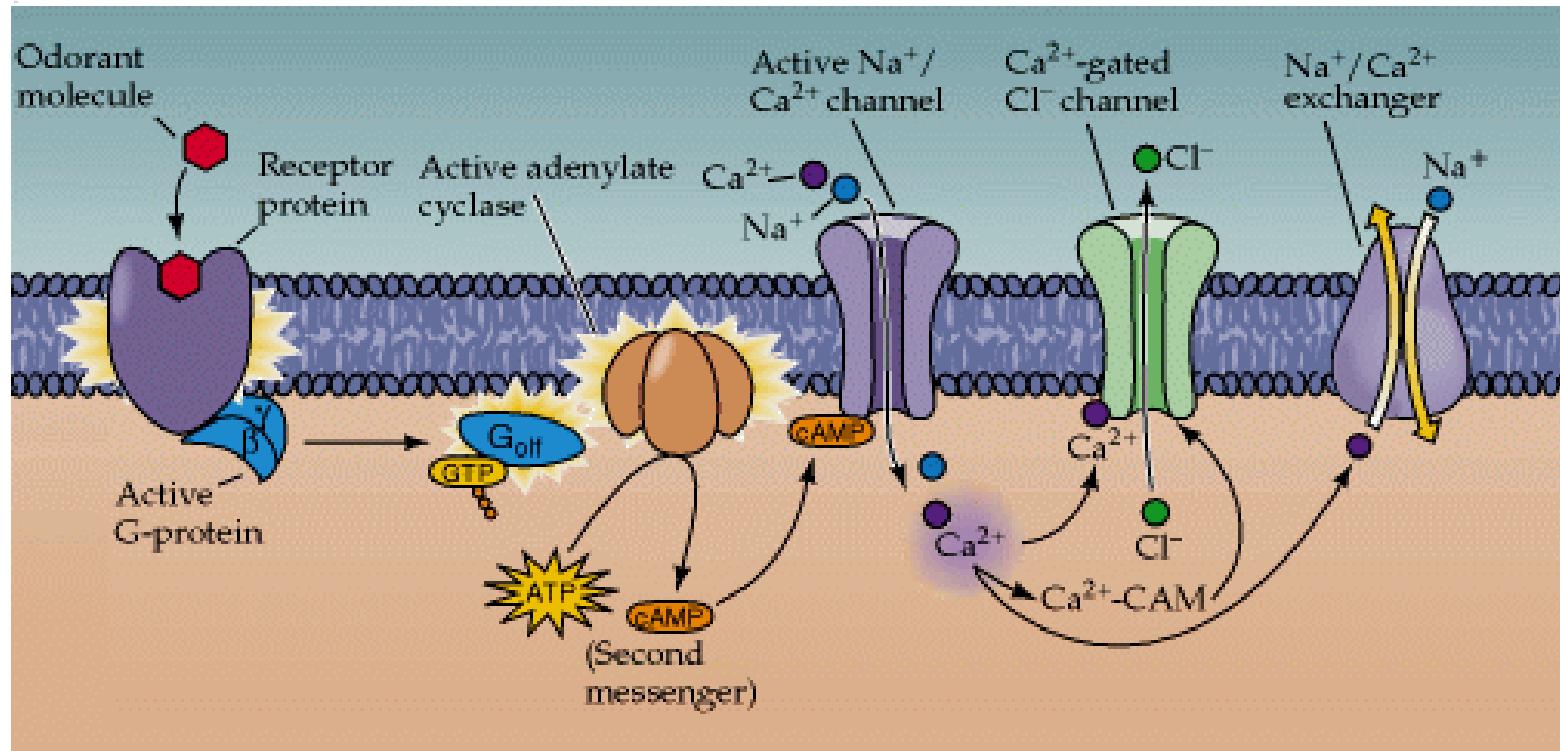
Olfaction



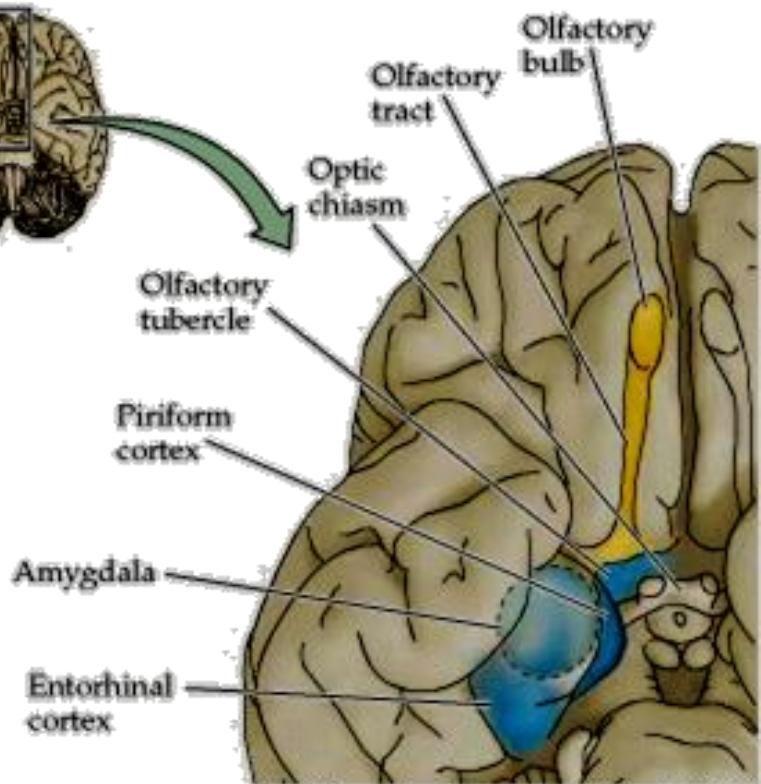
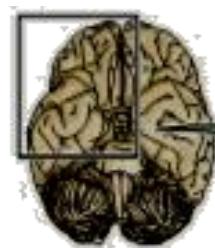
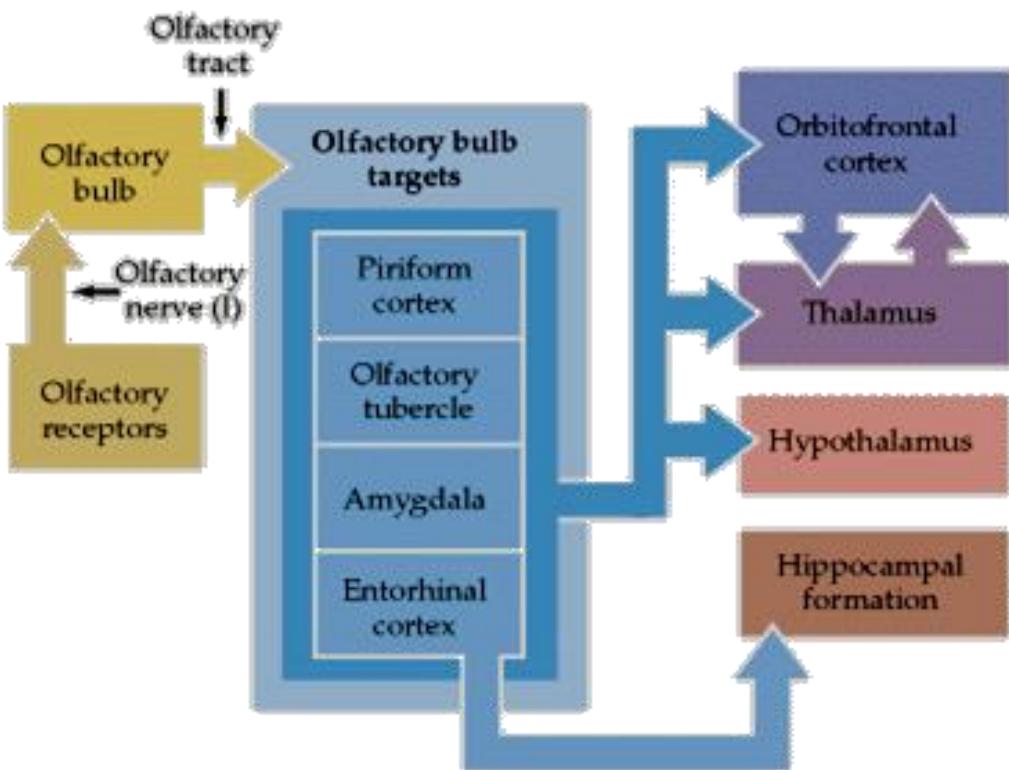
Olfaction



Olfaction



Olfaction



Sense of taste

- Ability to sense chemical compounds dissolved in saliva

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- Close connection with olfaction
- Food identification

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- Connection to the reward system

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✓ Umami

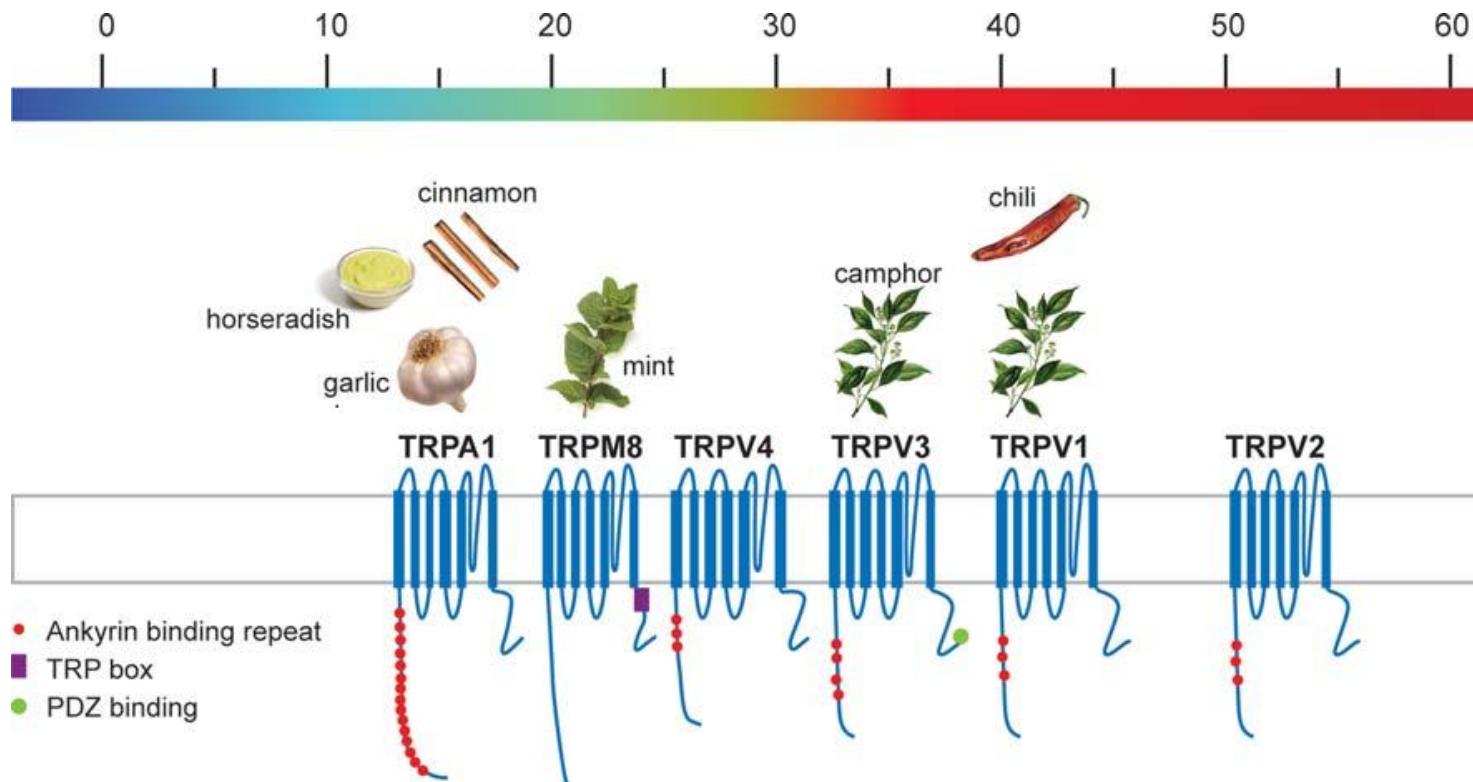
➤ Taste-mGluR4 receptor – glutamic acid, glutamate

✓ Hot

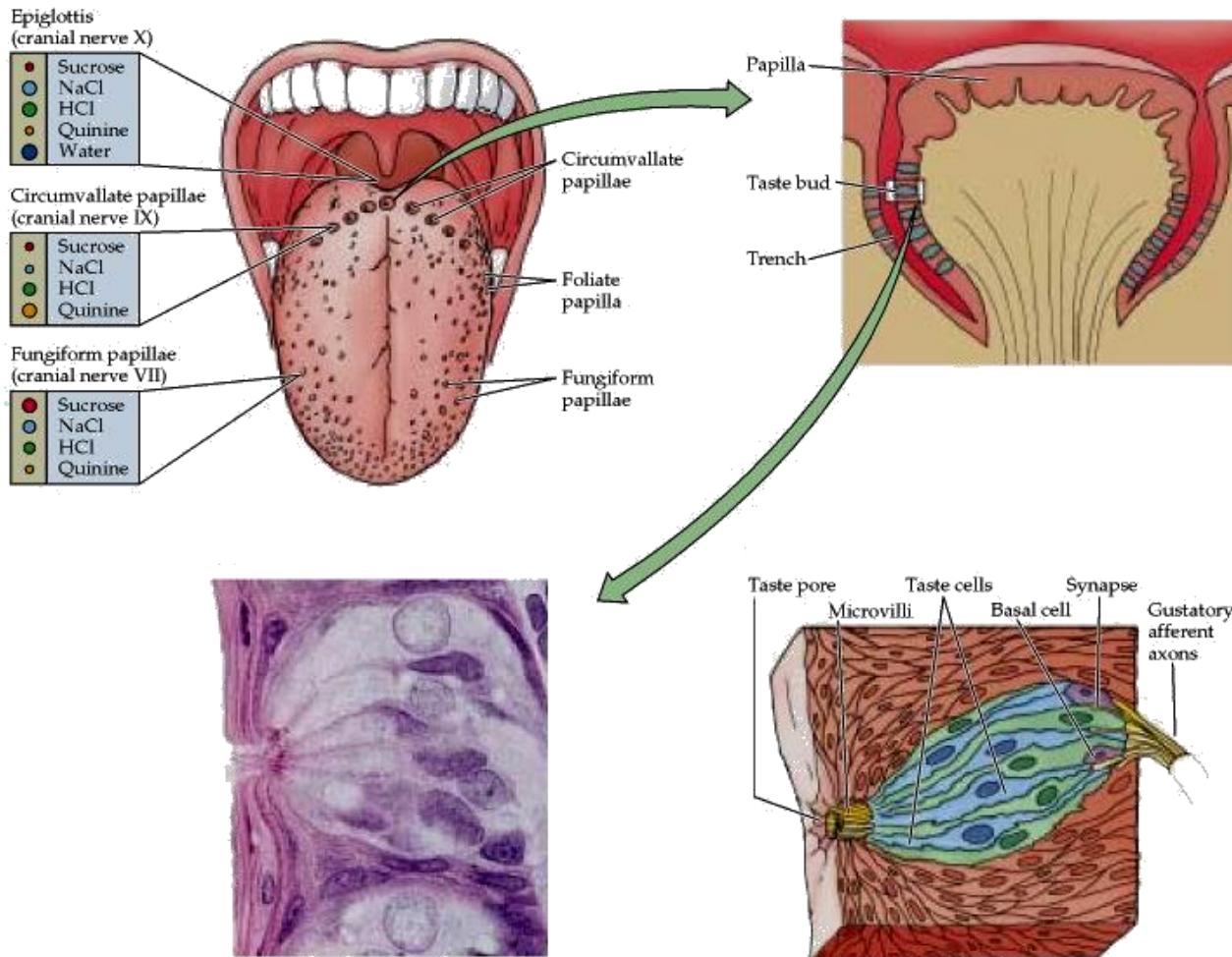
➤ Nociceptors and thermoreceptors

Thermoreceptors

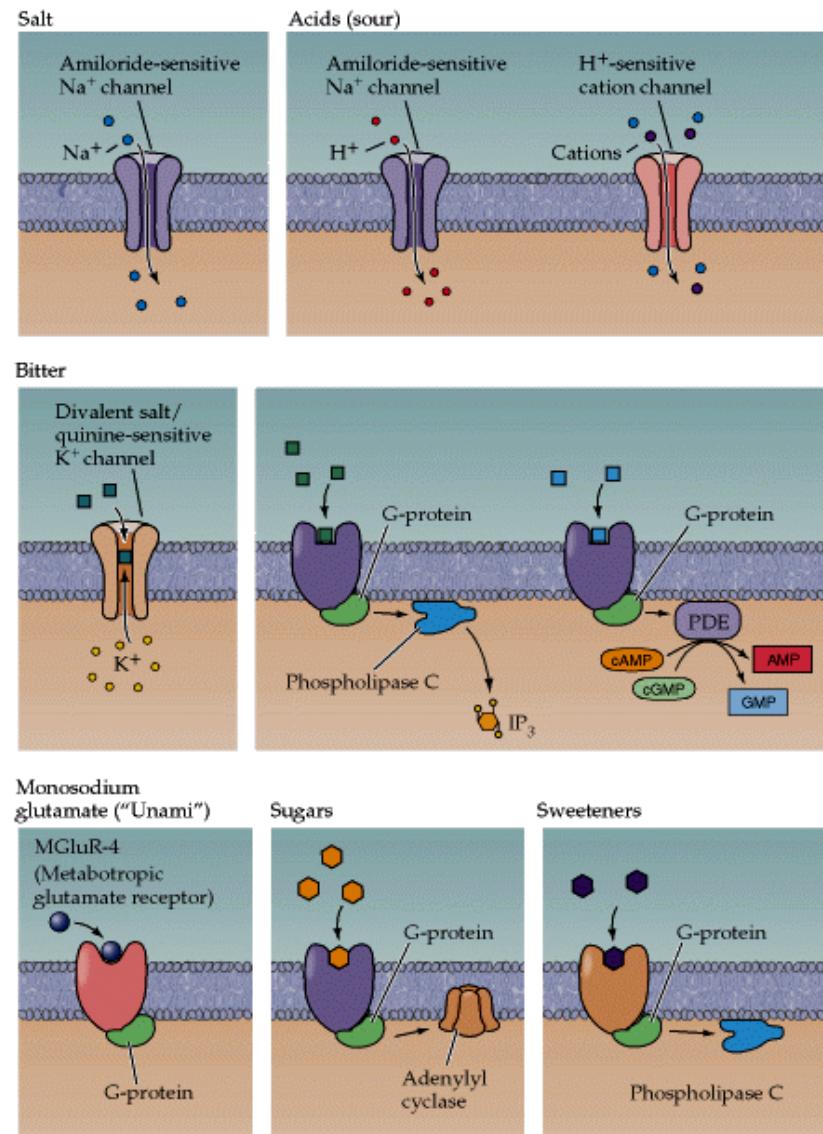
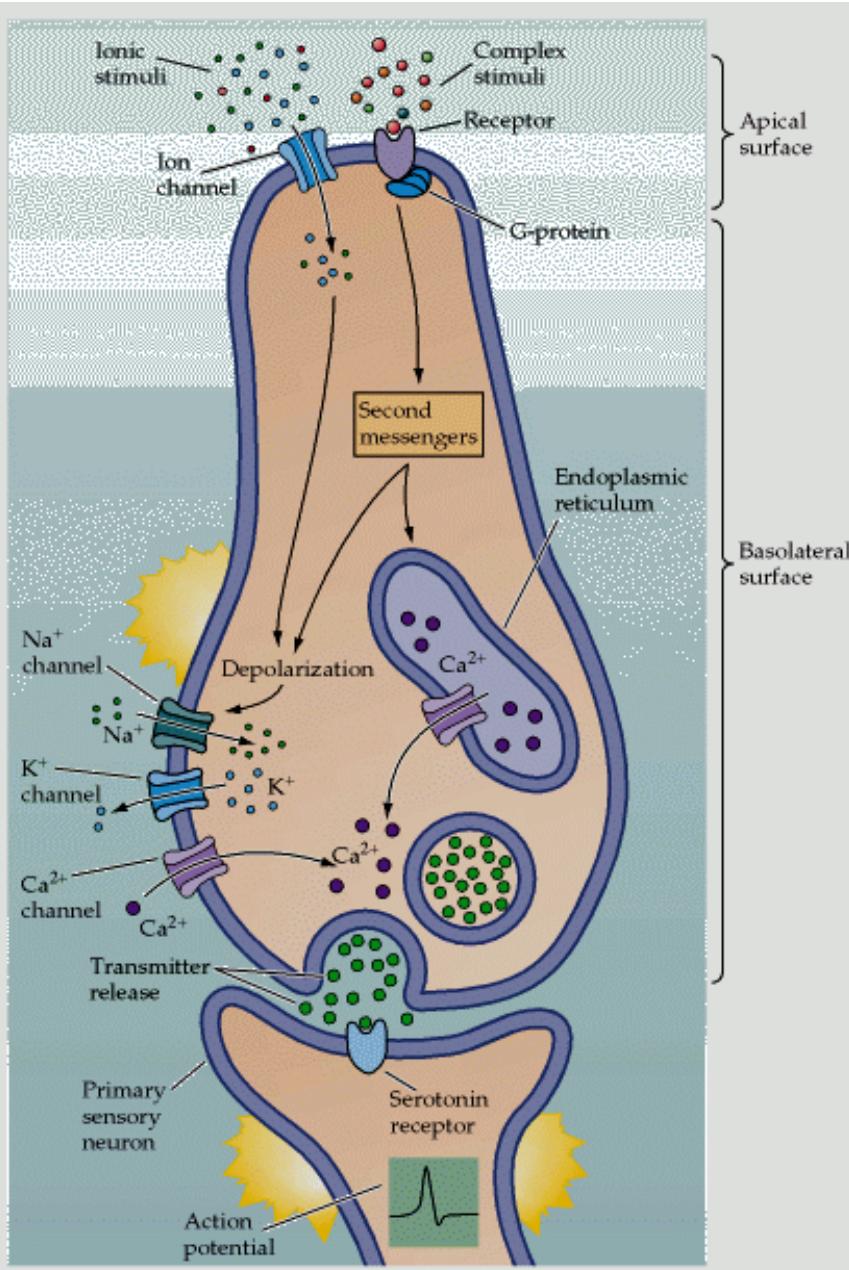
- Free nerve endings sensitive to heat
- TRP channels(transient receptor potential)
- Each subtype of TRP channels is sensitive to a certain temperature and chemical substance



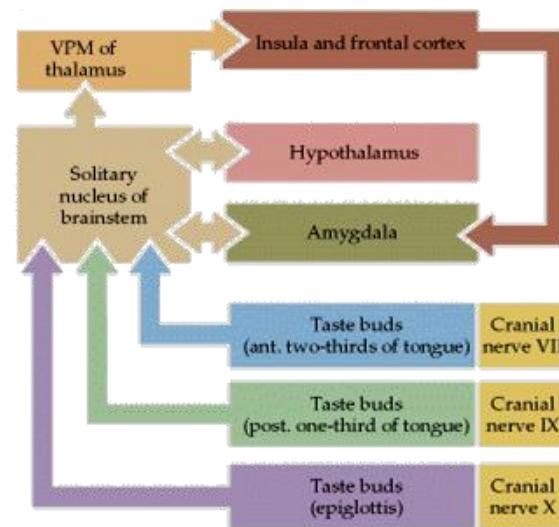
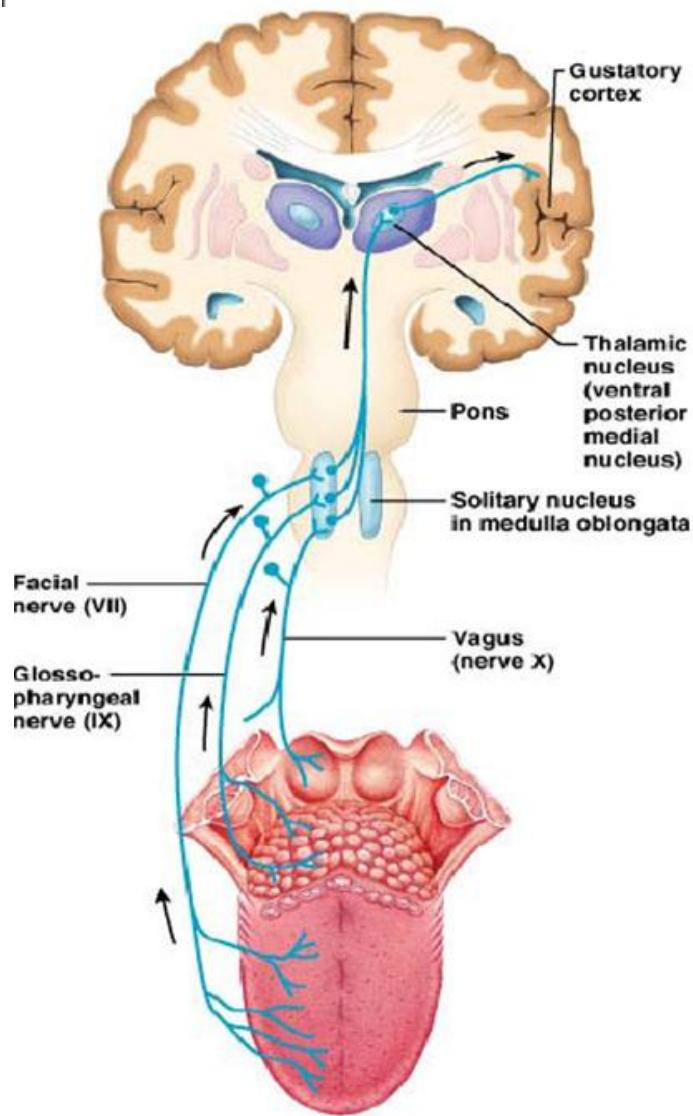
Sense of taste



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Sense of taste



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