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Čich a chuť

Čich a chuť jsou „chemické smysly“, které spolu úzce souvisí

Čich a chuť jsou „chemické signály“, které spolu úzce souvisí

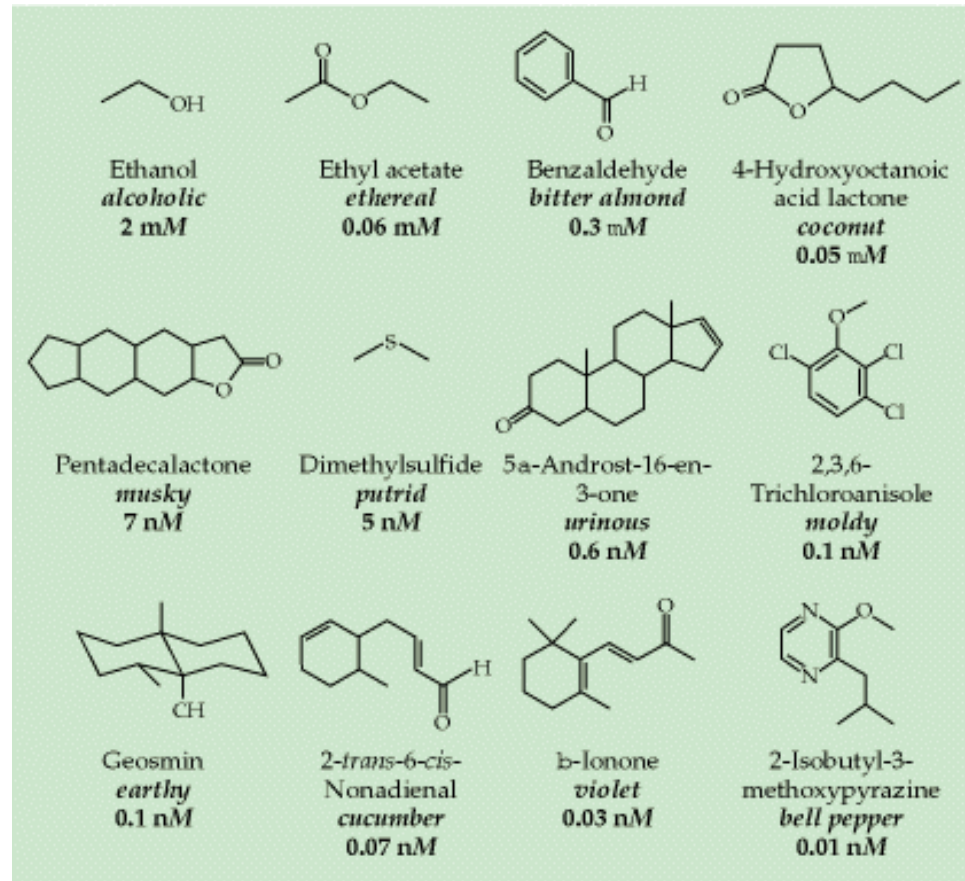
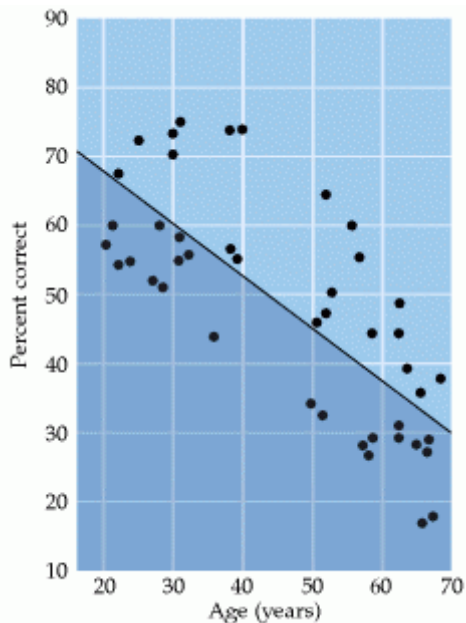
Pachové signály trvají v čase

Čich

- Schopnost vnímat chemické látky ve vzduchu
- Podmínil rozvoj kůry
- Identifikace místa
- Identifikace potravy
- Člověk je mikroolfaktorický tvor
 - Úbytek analytických schopností vedl k relativnímu zvýraznění psychologické komponenty

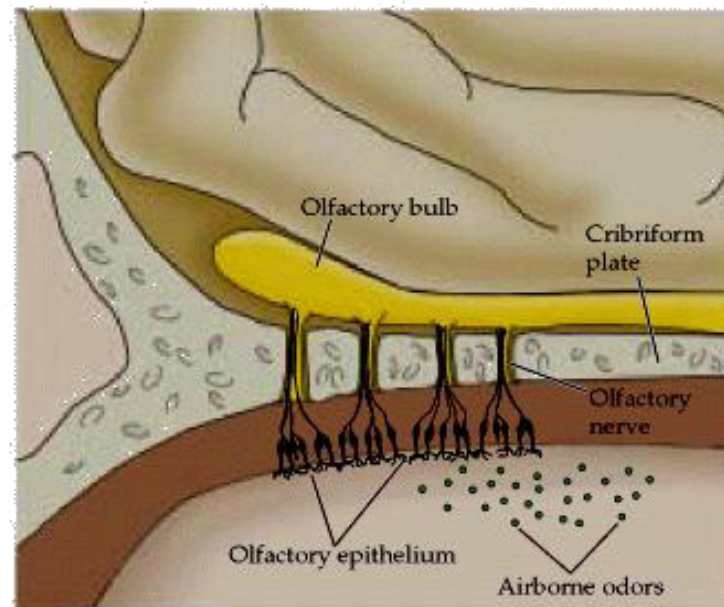
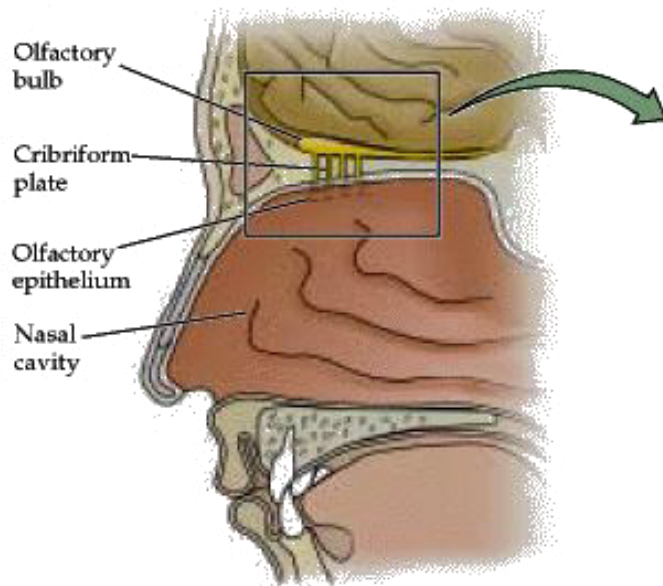
Čich

- Člověk je schopen rozlišit asi 80 chemických látek
- Vyšší citlivost vůči liposolubilním molekulám
- Čich s věkem výrazně degeneruje

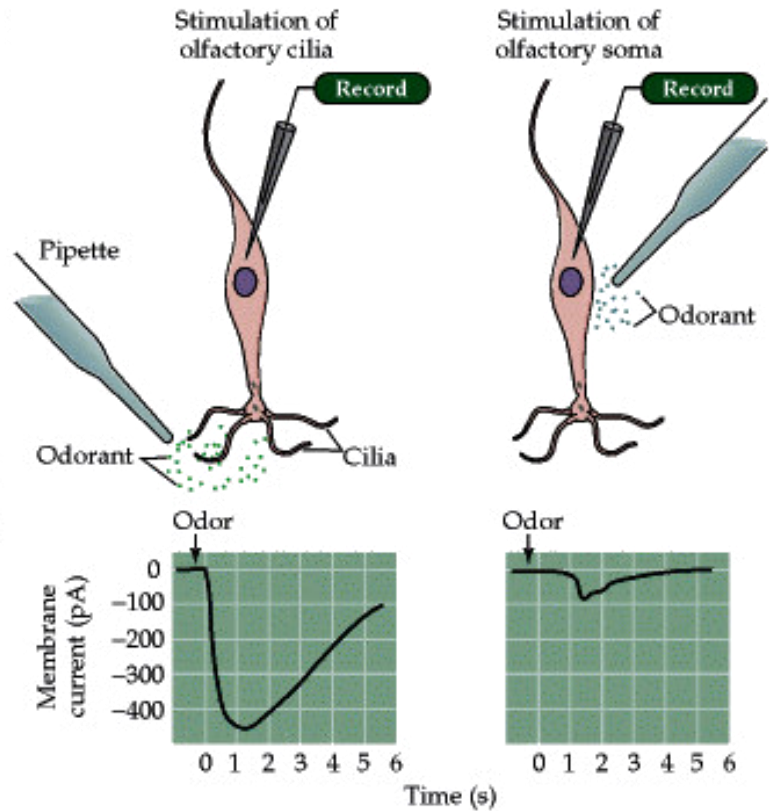
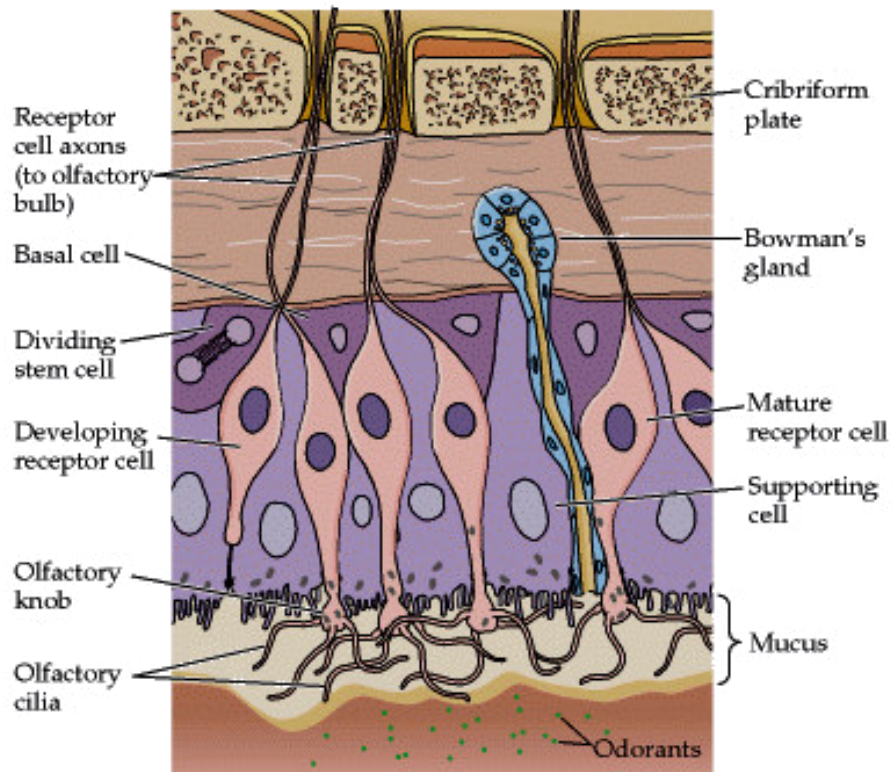


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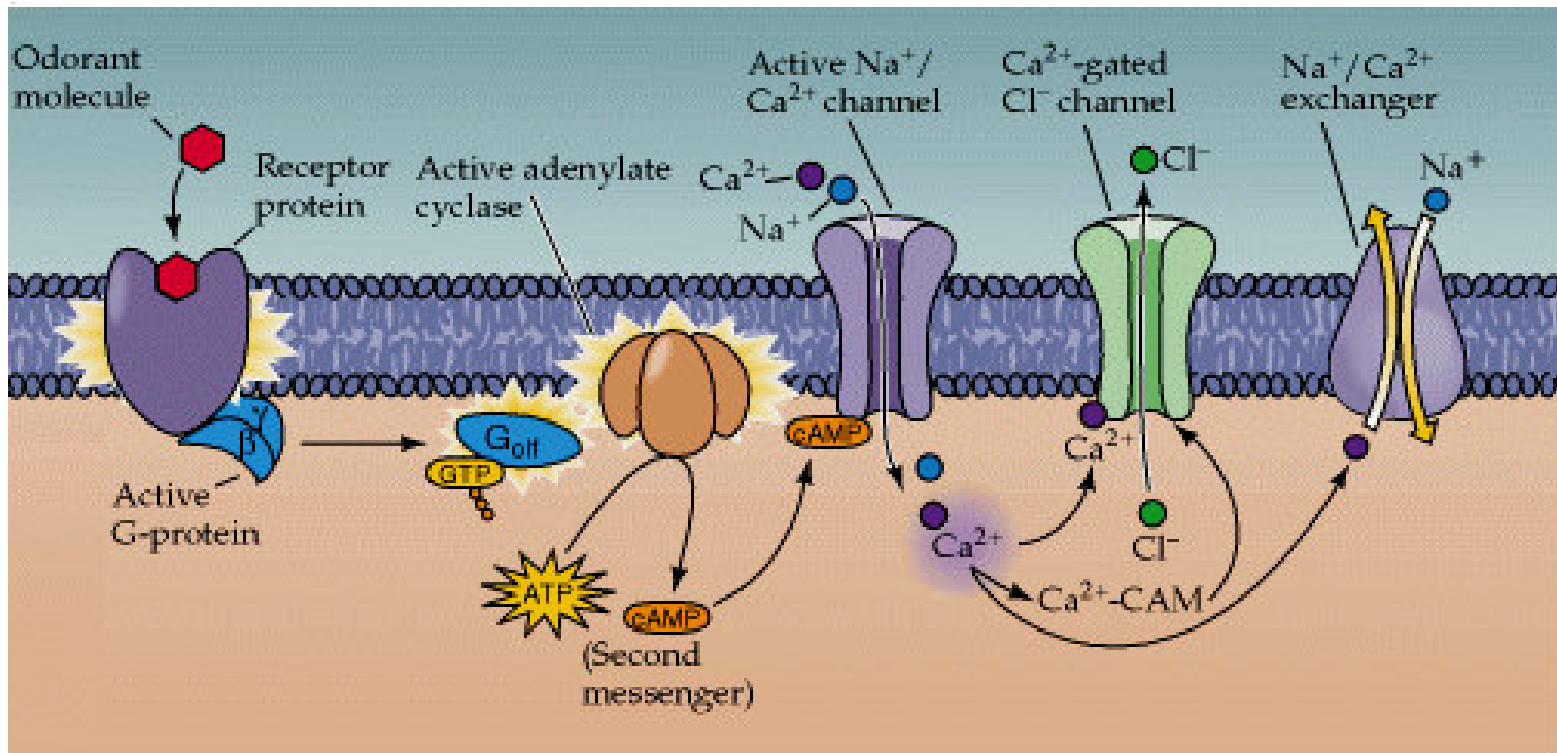
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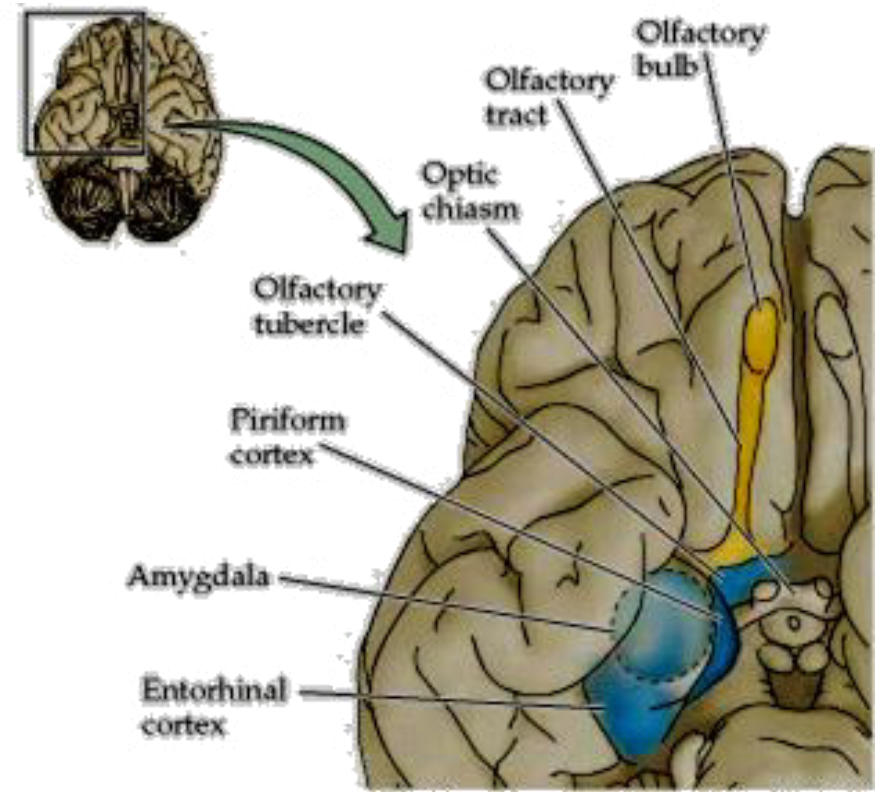
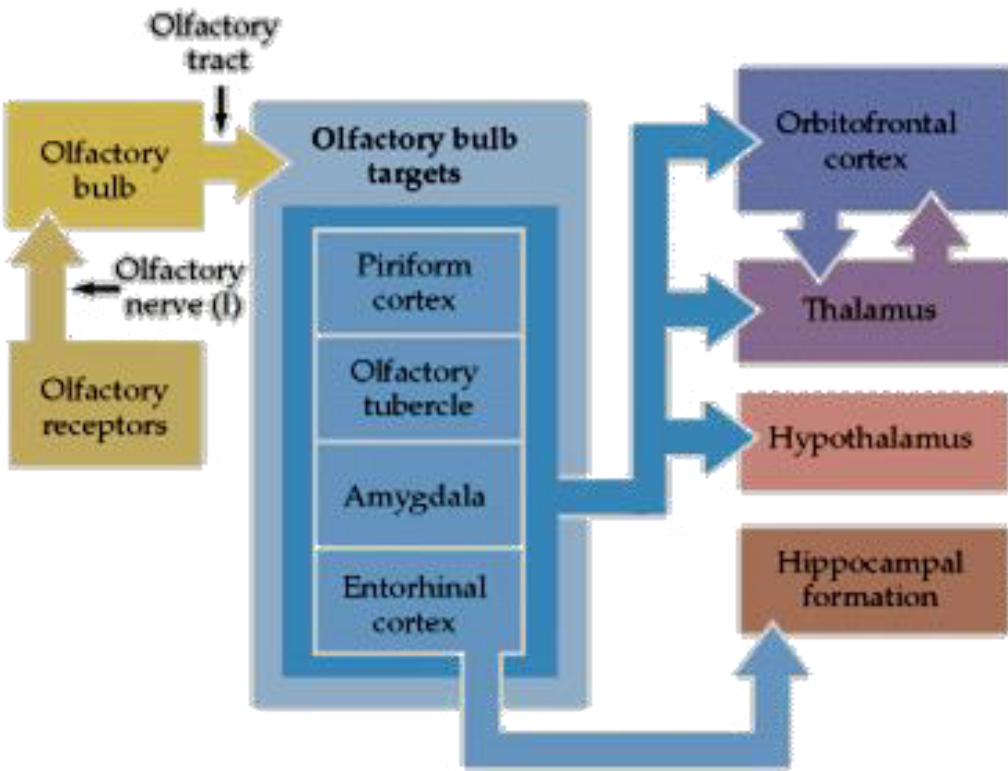
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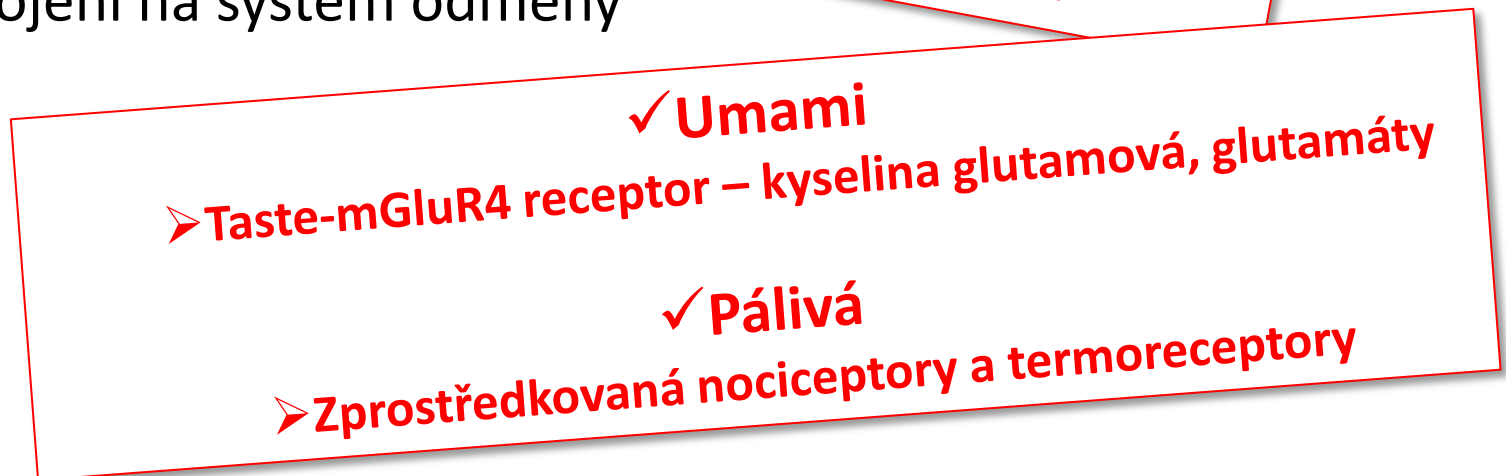


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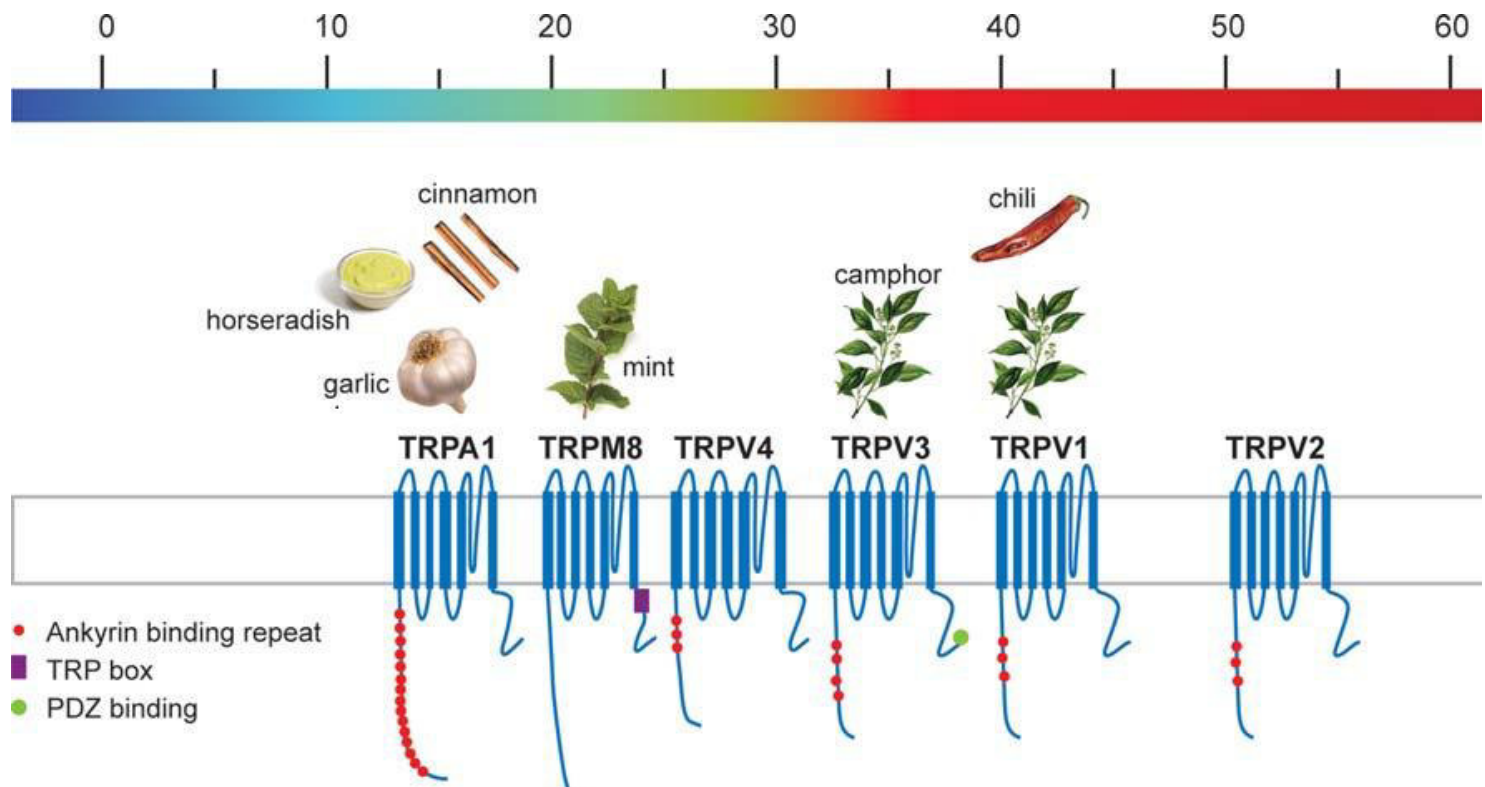
Chuť

- Schopnost vnímat chemické látky rozpuštěné ve slinách
- Úzká souvislost s čichem
- Identifikace potravy
- Napojení na systém odměny

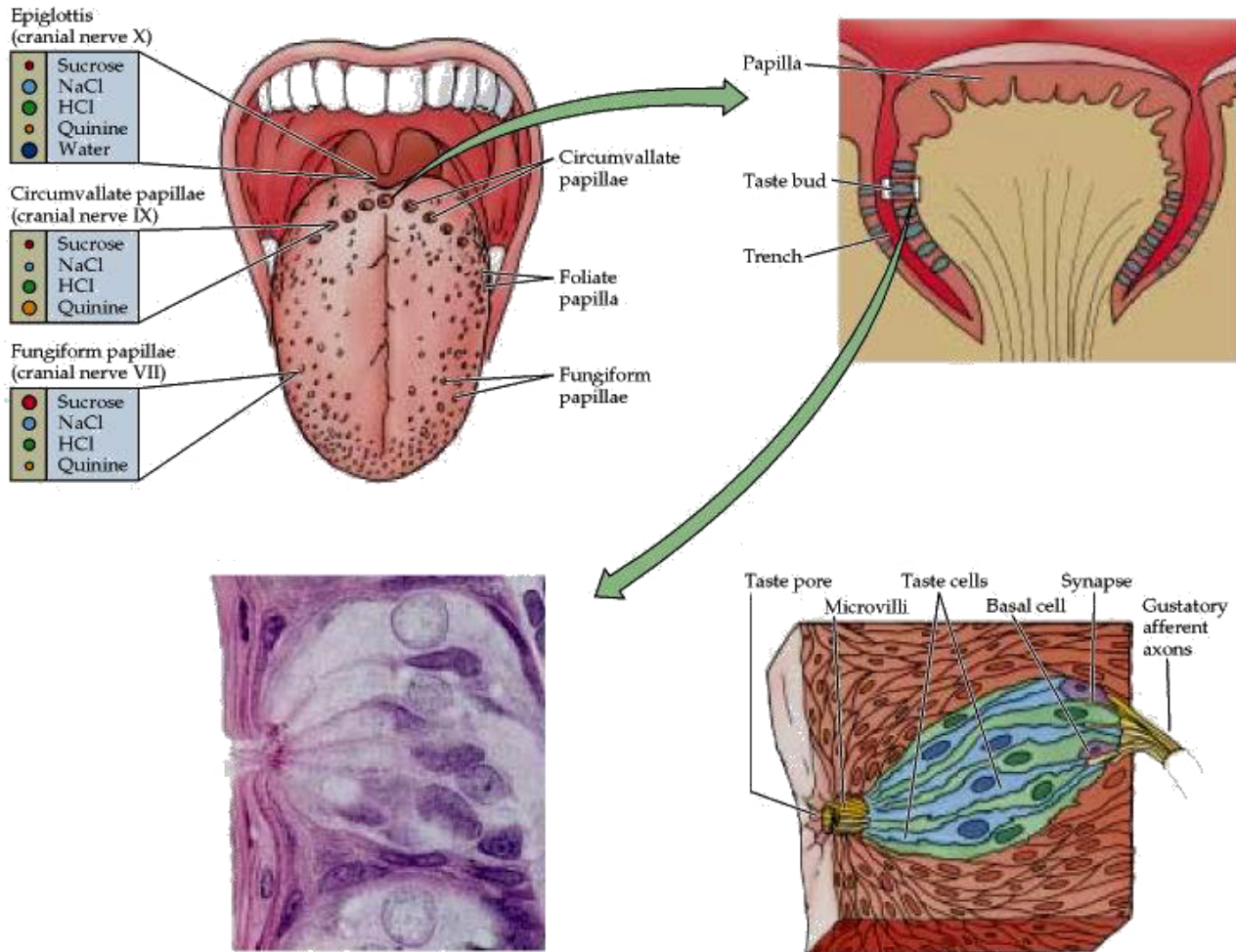


Termoreceptory

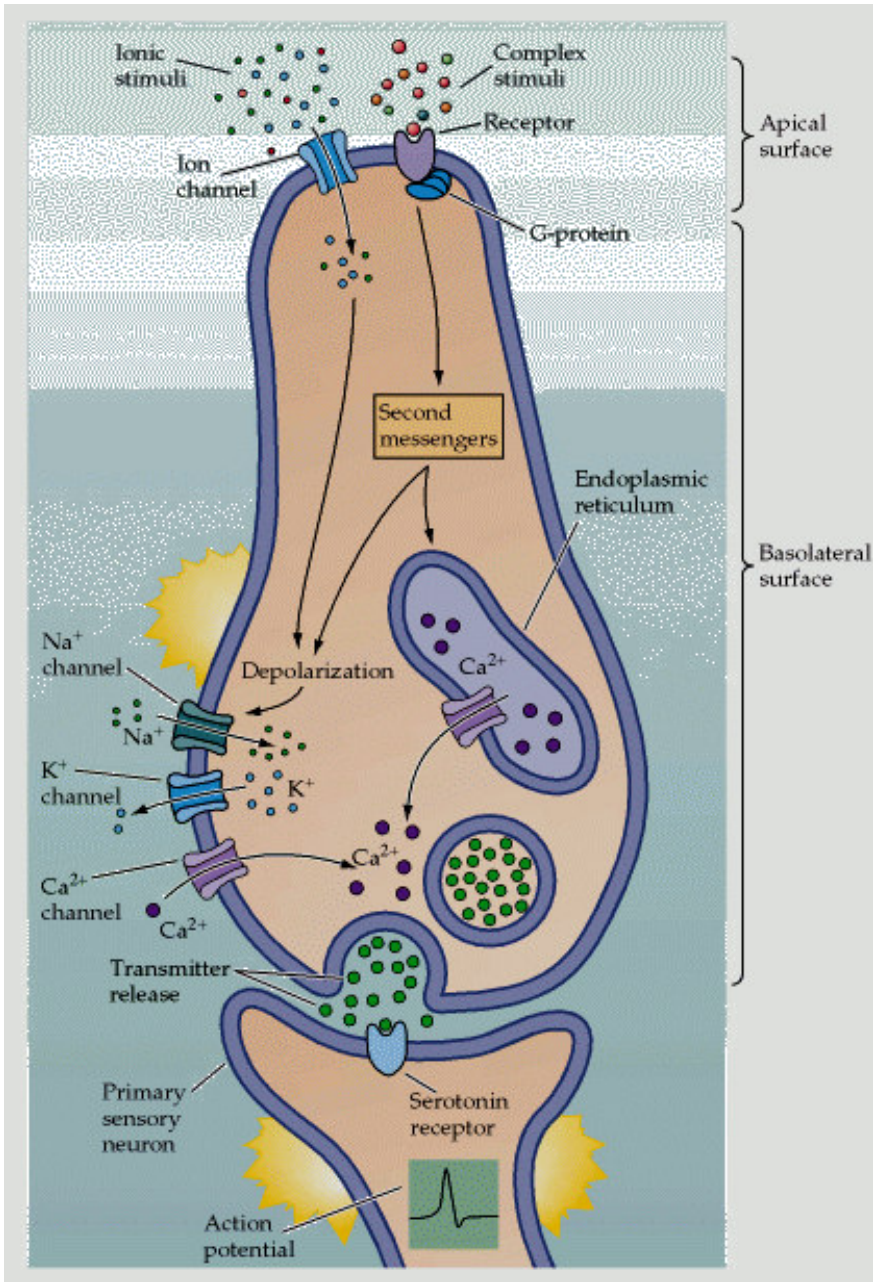
- Volná nervová zakončení senzitivní na teplo
- TRP kanály (transient receptor potential)
- Každý subtyp TRP kanálu citlivý na určitou teplotu a chemickou substanci



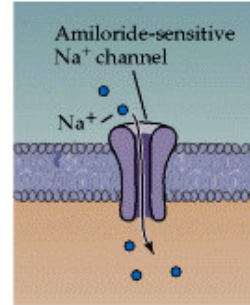
Chut'



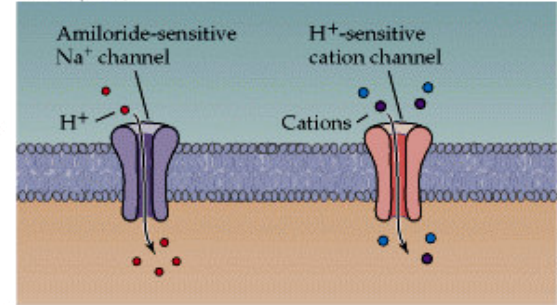
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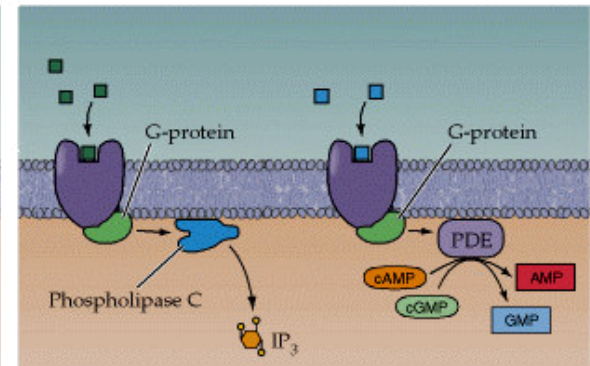
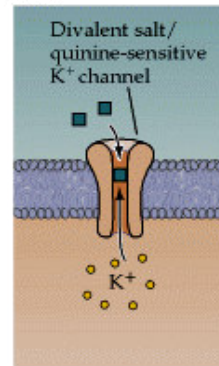
Salt



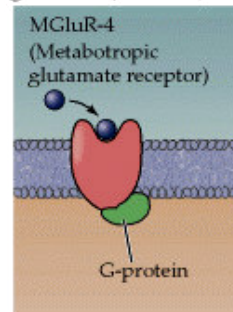
Acids (sour)



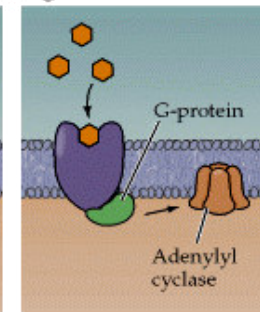
Bitter



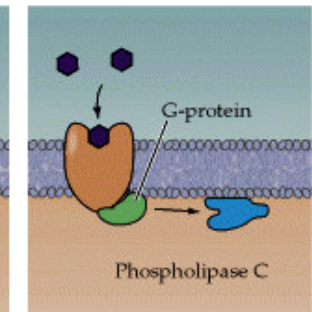
Monosodium glutamate ("Umami")



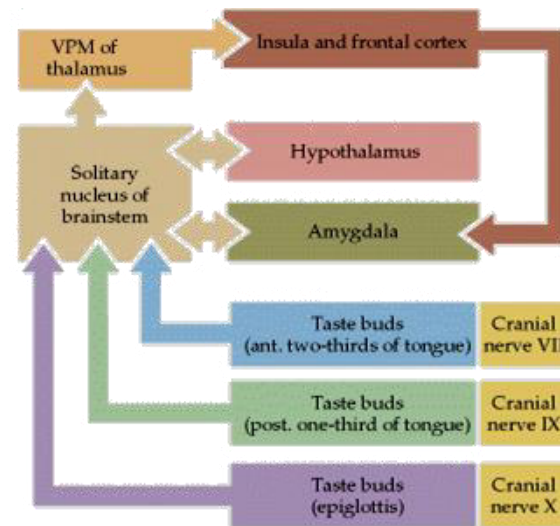
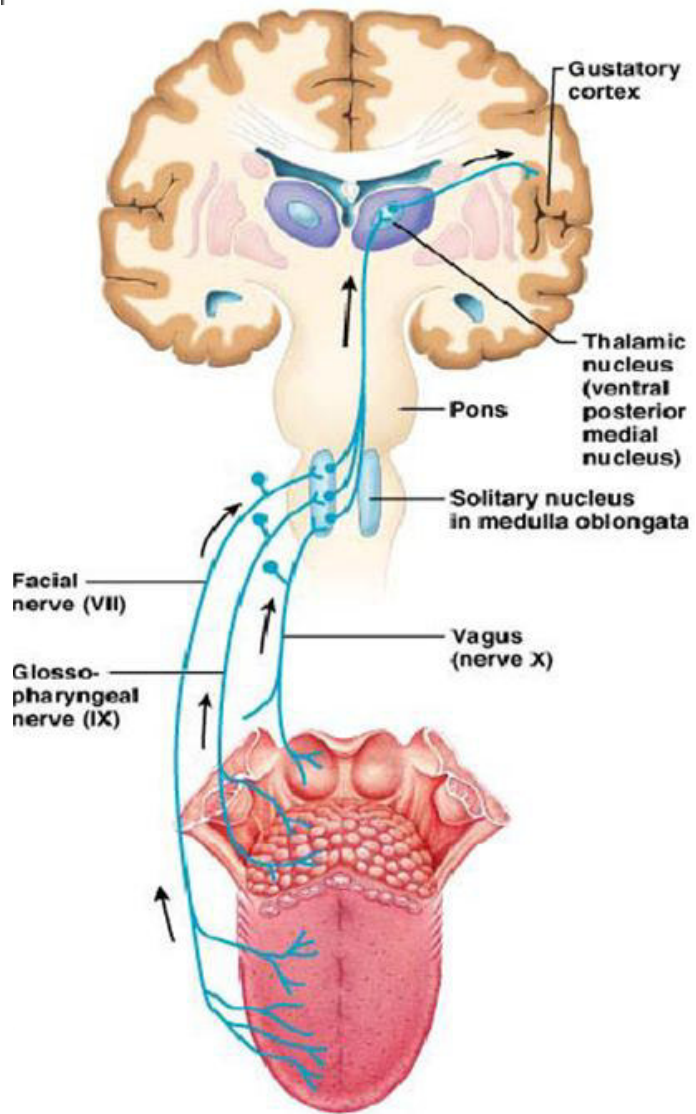
Sugars



Sweeteners



Chut'



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