









Text

Important

Formulas

Numbers

Doctor notes

Notes and explanation

Lecture No.13

"There Is A Crack In Everything.
That's How The Light Gets In"



Physiology of Taste and Smell

Objectives:

- I. Appreciate the physiology of olfaction.
- 2. Describe the olfactory pathway.
- 3. Appreciate some pathophysiological conditions related to olfaction as anosmia, parosmia hypo and hyperosmia.

I-SMELL

Special senses

ONLY IN FEMALES' SLIDES

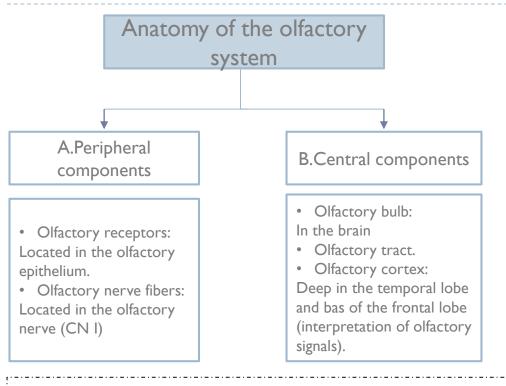
Extra

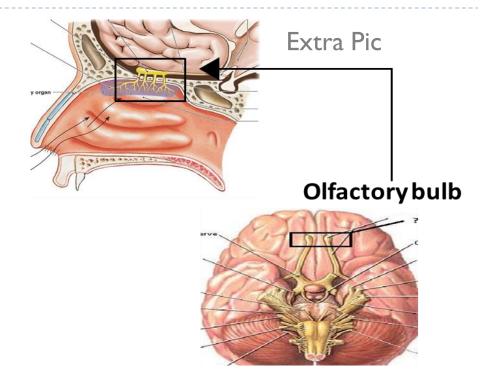
- Vision
- Hearing
- Smell
- Taste



- ▶ The olfactory (smell) system:
- The olfactory system is the least understood sensory system.
- It helps us enjoy life (e.G. Perfume, and food).
- Smell can be a powerful stimulant of human emotions.
- It is also a warning system alerting us to dangerous signals (e.G., Gas leak, spoiled food).
- It helps in choosing mates in some mammals (release of pheromones).
- Minute quantity of an odorant in the air can elicit a smell sensation.
- Methylmercaptan can be smelled when only 25×10
 12 g is present in each ml of air.
- This substance is mixed with natural gas so that even a small amount of gas leak can be detected.

Anatomy of the olfactory system



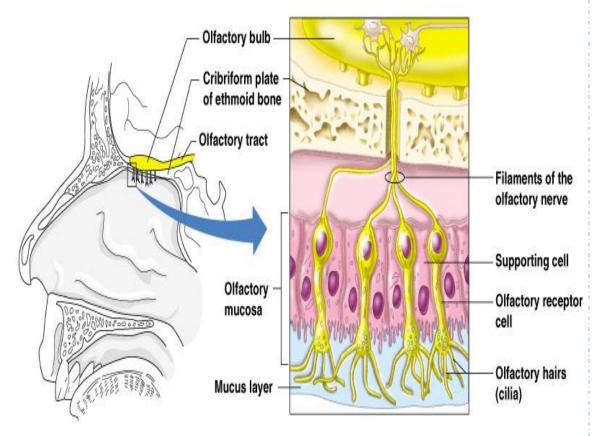


Olfactory mucus:

- in the roof of nasal cavity near the septum.
- Contain olfactory receptors (bipolar neurone).
- Axons collected in bundles called fila olfactoria.

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Olfactory epithelium

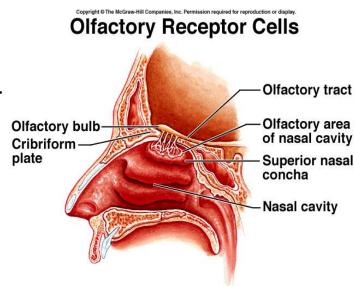


Physiology of smell

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- ▶Power of perceiving odors is called smell.
- ▶Olfactory receptors present in the roof of nasal cavity.
- Neurons with long cilia (olfactory hairs).
- ▶ Chemicals must dissolved in mucus for detection.
- Impulses transmitted via the olfactory nerve.
- Interpretation of smells is made in the olfactory cortex of the

brain.



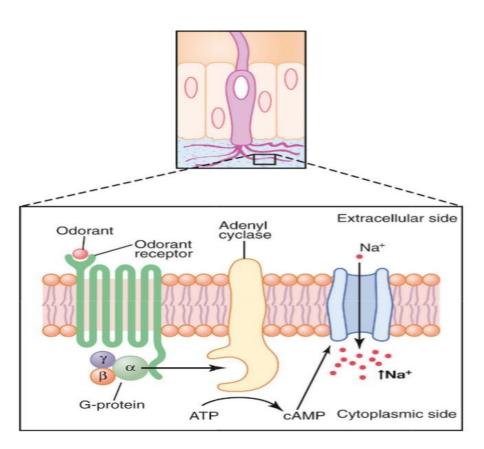
Physiology of olfaction

	Molecules dissolve in mucus layer.
2	Combine with receptors on cilia.
3	Stimulate adenylat cyclase.
4	Increase intracellular camp.
5	Opening of Na channels.
6	Receptors potential.
7	AP in olfactory pathway.

- Human can differentiate between 2000-4000 odours.
- Adaptation can occur to pleasant and nasty smells due to changes both in receptors and central connections.
- ▶ The connection between olfactory epithelium and air molecules is easily abolished.

Mechanism of Excitation of the Olfactory Cells Mechanism of Olfactory Cell Stimulation

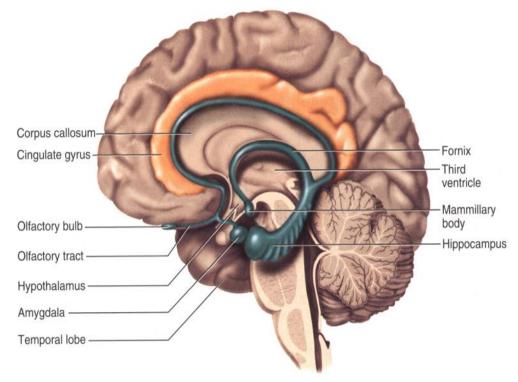
- Diffusion of the odorant substance, into the mucus.
- ▶ Odorant binds and activates the **receptor protein**, resulting in activation of **G-protein complex**.
- ▶ This causes activation of adenyl cyclase in the cell membrane.
- This enzyme converts ATP into cAMP (a second messenger).
- This causes activation of **sodium ion channels** resulting in Na influx.
- **Depolarization and excitation** of the olfactory neuron.
- Transmission of nerve impulses into CNS by the olfactory nerve.



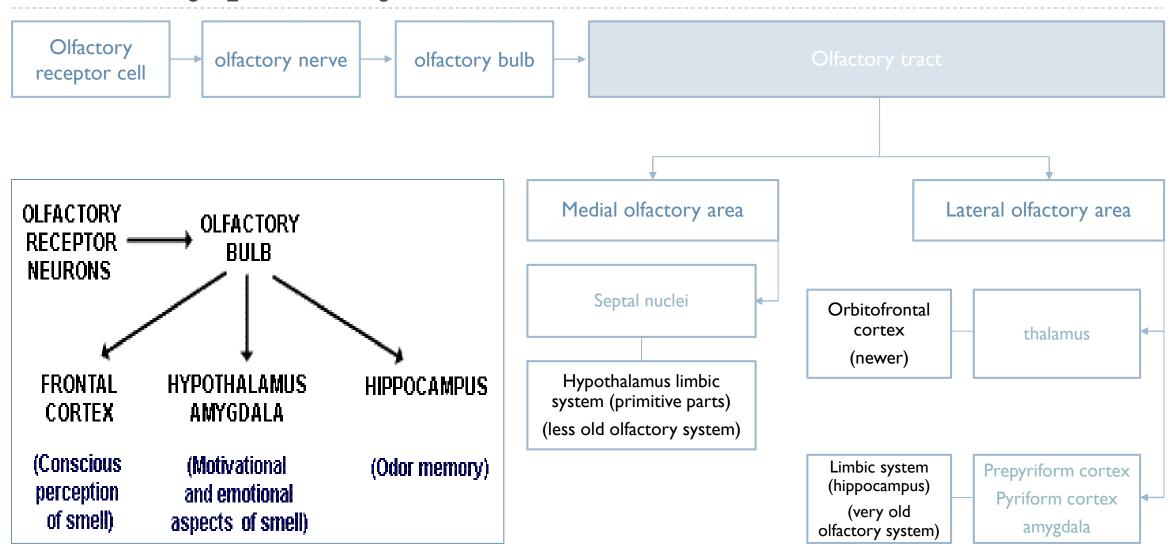
Olfactory pathway

Fila olfactoria inter olfactory bulb ——> synapse with mitral and tufted cells:

- From tufted cells medial strai start then cross the midline & end on granular cells in opposite side (contralateral).
- Impulses travel from ONLY IN MALES' SLIDES olfactory tracts to the limbic system (also involved in emotions and memory).
- Impulses are interpreted in olfactory cortex deep in temporal lobe and base of frontal lobe



Olfactory pathway



Cont.

Neuronal connections of the olfactory system

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First order neuron:

From olfactory epithelium to glomerulus.

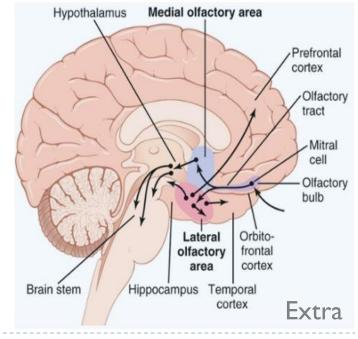
Second order neuron:

- The olfactory bulb, where the second neurons of the olfactory pathway (mitral and tufted cells) are located.
- The axon of these second order neurons pass centrally as the olfactory tract.

Third order neuron:

The prepiriform area (area 28) is considered the primary olfactory cortex which contains the third order neurons.

- Impulses travel along the olfactory tracts to the limbic system:
 - Also involved in emotions and memory.
- Impulses are interpreted in olfactory cortex:
- Deep in temporal lobe and base of frontal lobe.



Pathophysiology of smell This slide is very important

- Anosmia: loss of smell sensation.
- Due to damage of olfactory epithelium.
- Some brain oberation
- genetic
- Hyposmia: decreased ability to smell.
- Due to Vitamin A deficiency.
- Inflamation
- age
- **Dysosmia**: distorted identification of smell.

- ▶ Parosmia (dysosmia):
- Alteration in smell sensation
- Altered perception of smell in the presence of an odor, usually unpleasant.
- Phantosmia: Perception of smell without an odor present.

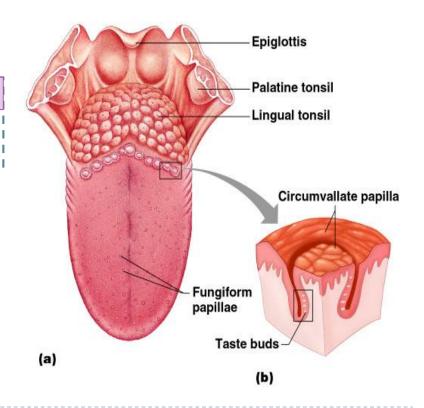
- Agnosia: Inability to classify or contrast odors, although able to detect odors.
- Hyperosmia: increase in smell sensation adrenal insufficiency.

2-TASTE (Gustation)

Taste sensations

- Taste is the sensation produced when a substance in the mouth reacts chemically with taste receptor.
- Taste buds are specialized receptors widely scattered throughout the oral cavity.
 - Tongue
 - Soft palate
 - Inner surface of cheeks

A Taste bud is a specialised receptors in the oral cavity, but mainly on the tongue, some on the palate.



Cont.

- Sweet (sweet receptors respond to sugar, sacchrine, amino acids).
- 2. Sour (salt receptors respond to acids -free H ions-).
- 3. Bitter (alkaloids, other substances).
- 4. Salty (chemical salts (NaCl) m ions . Mental.
- 5. Umami (glutamate-"meat (beef) taste of steak").

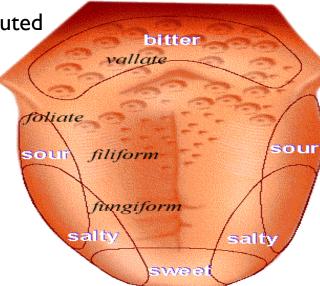
We will talk about how the first 4 tastes are transmitted.

- 5 established taste
- **ONLY IN MALES' SLIDES**
- Taste buds on tongue not uniform

Distribution of taste buds on tongue (not uniform):

- I. Sweet tongue tip
- 2. Sour tongue margins
- 3. Bitter back of tongue

4. Salty - widely distributed



Taste buds

- ▶ Barrel shaped structures that contain taste receptors.
- Types of papillae:

The tongue is covered with 3 types of projections called papillae:

They are found in small protrusions (bumps, projections) called papillae

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

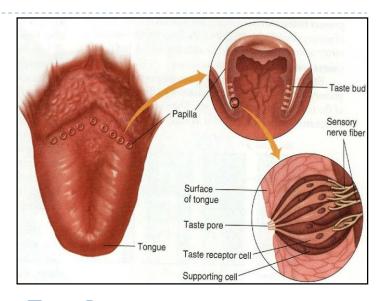
(no taste buds on the mid dorsum of the tongue)

Filiform: Sharp - no taste buds

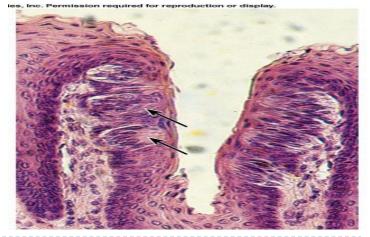
Fungiform: Rounded with taste buds

Circumvallate: Large papillae with taste buds

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Taste Receptors:



Anatomy of taste buds

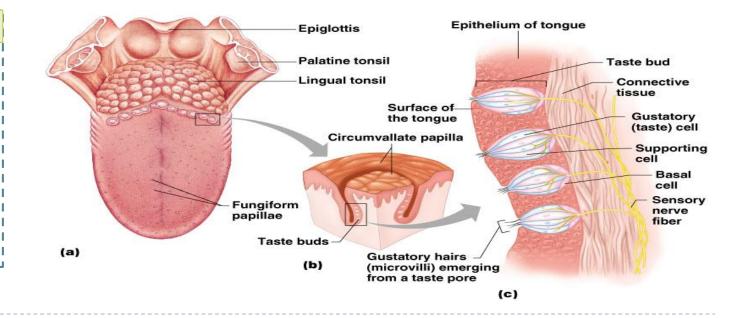
Structure of Taste bud:

- Gustatory cells with microvilli (gustatory hair).
- They are receptors cells with cilia projected through taste pore in between there are supporting cells.
- Hairs are stimulated by chemicals dissolved with saliva and transmit impulses to the brain.

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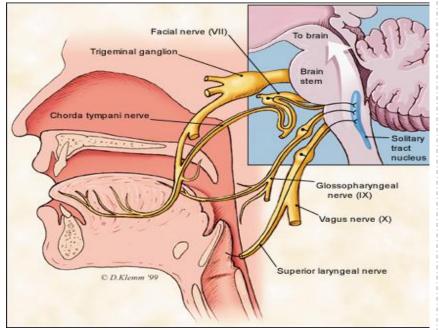
Impulses are **ONLY IN MALES' SLIDES** carried to the gustatory complex by cranial nerves as taste buds are found in different areas:

- Facial nerve
- Glossopharyngeal nerve
- Vagus nerve



Taste sensation

- Molecules dissolve in the saliva » attached to receptors on cillia of gustatory cells » receptors potential » action potential.
- Combination between molecules and receptors are week (since taste can be easily abolished by washing mouth with water).



The taste pathway

Taste Pathway

First order neurons:

Taste fibres from the three cranials nerves form tractus solitarius » end in the nucleus of tractus solitarius (medulla).

Second order neurons:

From TS cross the midline to ascend in the medial lemniscus to the thalamus.

Third order neurons:

From thalamus project the cerebral cortex through thalamic radiation

Pathophysiology of taste sensation

- Ageusia (complete loss of taste).
 - Genetic
- Dysgeusia (disturbed taste).
 - Sexual hormonal effect (metallic taste)
- 3. Hypergeusia (adrenal insufficiency)
 - Common cold
 - inflamation
- 4. Hypogeusia: it can be caused by many diseases, and drugs such as penicillamine

Many diseases can produce hypogeusia. **ONLY IN MALES' SLIDES** In addition, drugs such as captopril and penicillamine, which contain sulfhydryl groups, cause temporary loss of taste sensation.

- Taste sensation can be modified by Meraculin (from Miracle fruit):
- When Meraculin is applied to tongue, it makes acids taste sweet.





Doctors' notes

- Dr mentioned for taste to be registered by brain, food particules have to dissolve in saliva.
- Taste is condensed in the tip, back and periphery of tongue. Mid dorsum has an insignificant amount so it's dismissable.
- Gustatory cells = Taste cells (they're the same thing).
- Dr mentioned he might bring a picture of the tongue and ask which areas of the tongue have a condensation for which taste (for example: tip of tongue → Sweet).
- There are 4 main taste sensations (Sweet, sour, bitter, salty) and I extra called "Umami" (Umami works on the sour and salty regions, it's the "Beef taste" receptors).
- ▶ The Receptor-Molecule bond is weak \rightarrow taste of something can be washed off from mouth.

يعنى لأن الرابطة ضعيفة بين المستقبل و الأكل نفسه لو نغسل فمنا بالموية بس يروح الطعم

- For smell to be registered, molecules HAVETO BE DISSOLVED IN MUCUS.
- Adaptation is when a person gets used to a smell so he no longer feels it.

زي مثلاً لما واحد يروح سوق السمك، بالبداية الريحة ما تطاق كريهة بعدين بعد ربع ساعه تسوق يصير ما يشمها

- Olfactory pathways:
- A. Frontal cortex
- B. Hypothalamus amygdala
- C. Hippocampus
- > Smell is registered in Area 28 of the brain.

Thank you!

اعمل لترسم بسمة، اعمل لتمسح دمعة، اعمل و أنت تعلم أن الله لا يضيع أجر من أحسن عملا.

The Physiology 436 Team:

Females Members:

Males Members:

Reema Alotaibi

Abdullah Alsaeed

Rana Barasain

Shrooq Alsomali

Amal Algarni

Najd AlTheeb

Team Leaders:

Lulwah Alshiha

Laila Mathkour

Mohammad Alayed

Contact us:













References:

- Girls' and boys' slides.
- Guyton and Hall Textbook of Medical Physiology (Thirteenth Edition.)