

Pathway assignment

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ASSIGNMENT...

Elucidate the pathway involved in a taste..

TASTE:Is the ability to tell the difference between flavors in your mouth.its your sense of taste that tells you if what you're eating is salty,sweet or sour..it's sensing flavors on your tongue,but it's also having preference for something or a sense of discernment..

PATHWAY OF TASTE:Three nerves carry taste signals to the brain stem,the chorda tympanic nerve(from the front of the tongue),the glossopharyngeal nerve(from the back of the tongue),and the vagus nerve(from the throat area and

palate). In addition, the trigeminal nerve carries signals from the touch, temperature, pain system..

There are 7 different types of tastes, they are:

- Bitter
- Salty
- Sour
- Astringent
- Sweet
- Pungent
- Umami..

There are however five basic tastes that the tongue is sensitive to; salt, sweet, bitter sour and umami. The taste of MSG...

In the tongue's taste buds, the taste receptors receive sensory input via two important mechanisms-Depolarization and Neurotransmitter release, then, the rest of the taste sensations from the throat, palate and posterior tongue are transmitted by the branches of CN IX (glossopharyngeal nerve) and CN X (vagus nerve)..

-Different modalities of taste are unequally distributed on the tongue; sour taste is usually perceived on the side of the tongue, while bitter is at the back. salt and sweet are concentrated at the tip of the tongue..

Function of taste:

- The sense of taste has a protective function as spoiled or bitter-tasting food is often poisonous.
- Taste stimulate secretion of saliva and gastric juices..

*Four basic qualities of taste;

- sour taste;it's caused by acids-hydrogen ion concentration,the more acidic the food,the stronger the food sensation.
- Salty taste;by ionized salt-sodium ion concentration.
- sweet taste;not by single class of chemicals,some are sugars,glycol,alcohols,aldehydes,k

ketones, amides, esters, some proteins, sulfonic acids.

Some inorganic salts are lead & beryllium.

- Bitter taste: not caused by single type of chemical agents, entirely by organic substances—long chain organic substances contain nitrogen and alkaloids..