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ELUCIDATE THE PATHWAY INVOLVED IN TASTE

TASTE; taste is the ability o tell the difference between favors 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.

Three nerves carry taste signals to the rain 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, he trigeminal nerve carries signals from the touch, temperature, pain system.

 There are seven different types of tastes;

bitter

Salty

Sour

Sweet

Pungent

Umami

Astringent

 There are however five basic tastes that the tongue is sensitive to; salty, sweet, bitter, sour and umami. In the tongue taste buds, the tongue 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 y the ranches of CN IX 9glossopharyngeal 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.

Functions of taste;

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

Four basic qualities of taste;

Sour taste; caused y acid-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, ketones, amides, proteins, sulfonic acids. Some inorganic salts are lead and beryllium.

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