

Transduction of taste

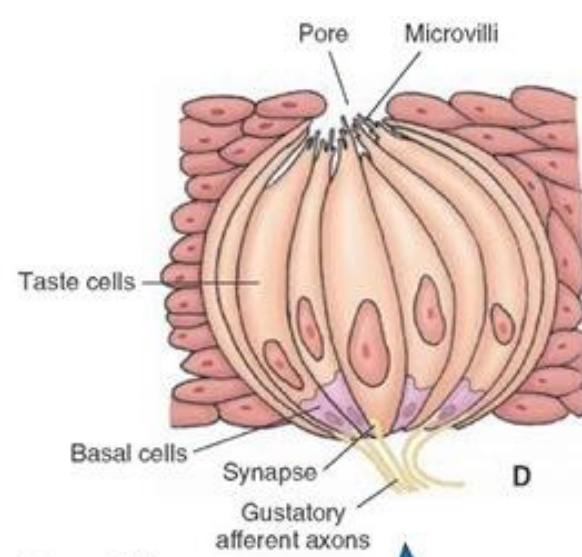
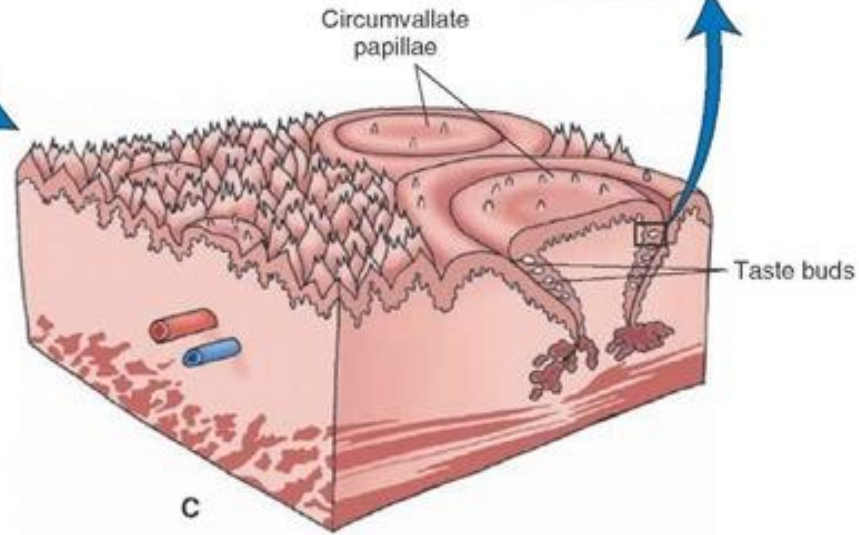
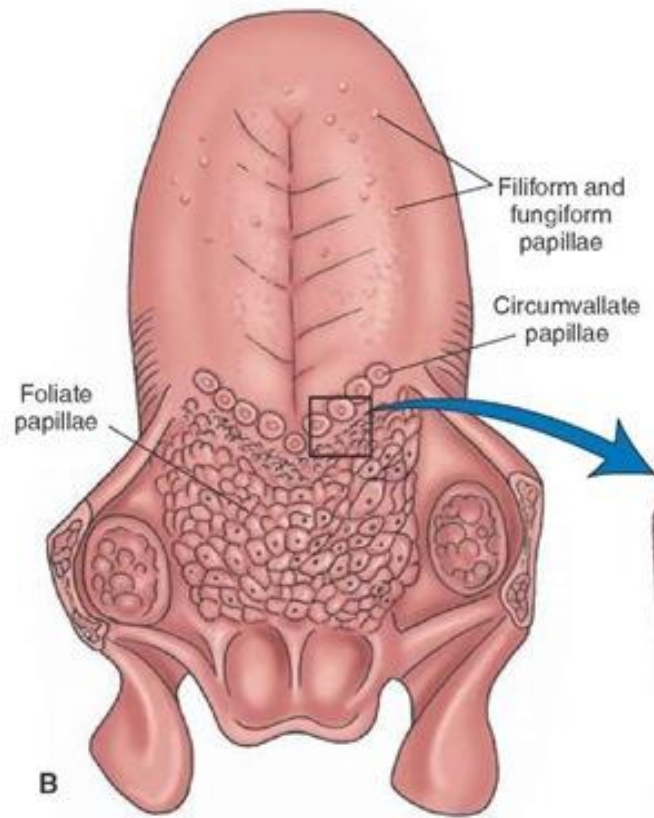


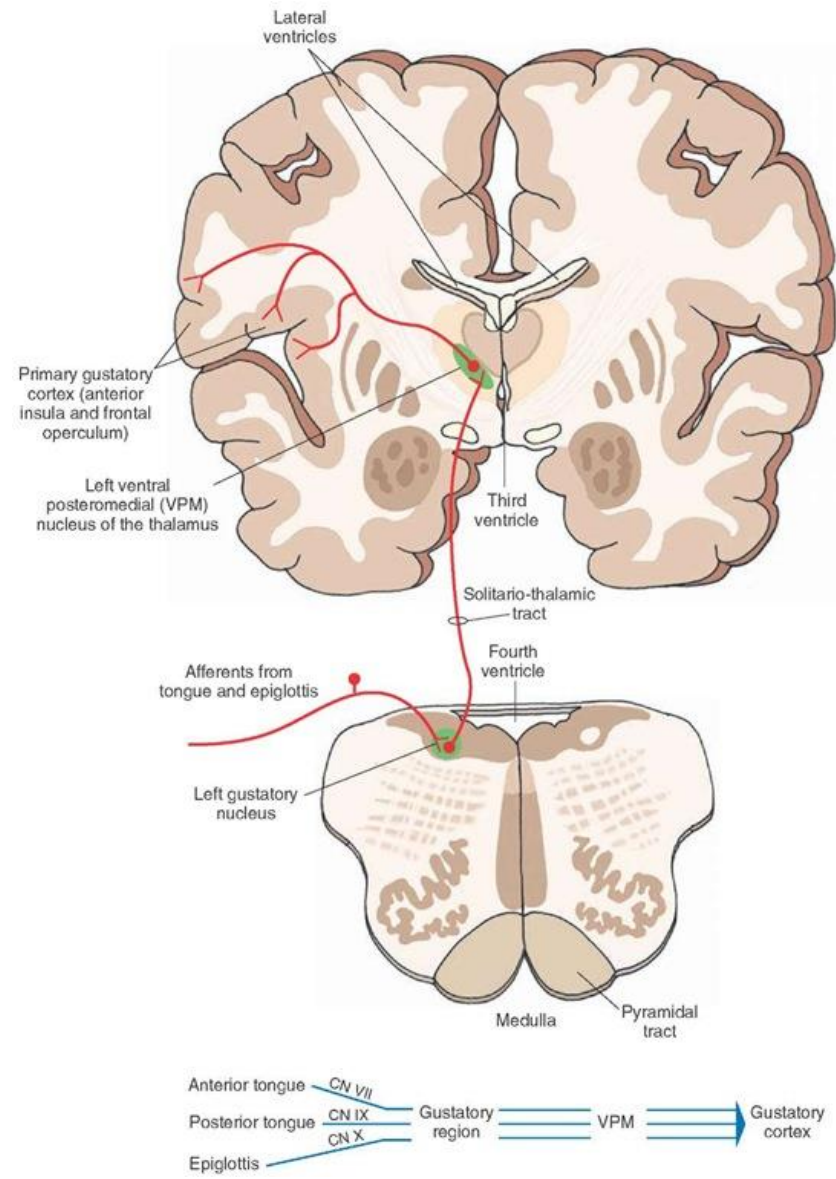
What the problems is

Different foods have a lots of different chemicals different, many which are the same.

We need to be able to distinguish between the combinations of these so we can tell what different foods are, and also learn characteristics of things that will make us sick.







There are five different tastes

- Sweet
- Sour
- Salty
- Bitter
- Umami (savory)



Interesting stuff

Taste is very susceptible to conditioning

This is a problem in some circumstances such as therapies that make you sick

- People associate sickness with food tastes, and start disliking particular types of food
- Strong aversive feelings can be established in a single pairing of a food and an unrelated event

