

Introduction. As it is known, human is a big riddle. That means that processes in human body are also kind of riddles. One of them is a taste.

Taste perception is difficult process, so it is in the great need of research. Taste, along the smell (olfaction) and trigeminal nerve stimulation (which also handles touch for texture, also pain, and temperature), determines the sensory impression of food or other substance, which react chemically with taste receptors. Humans have taste receptors on taste buds (Fig.1) and other areas including the upper surface of the tongue and the epiglottis[1].

The purpose of the study is to research taste features and to find a way to change taste perception.

Materials and methods

First of all, we must understand that tastes: sweet, bitter, salt, sour (acid) and each taste are different. So called “taste map” and that means, that every part of the tongue

Fig.1. Taste bud

So, after chemical reaction between the mouth and taste receptor the last releases which stimulates nerve. The nerve informs the and its intensity and then, in cerebral cortex, information takes place [2].

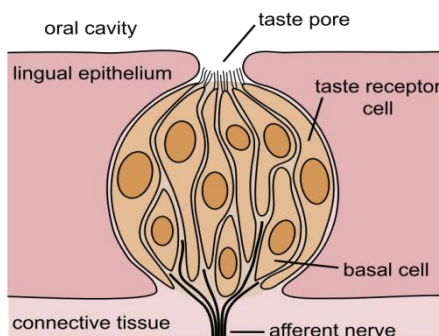
But in some cases we don't feel, that we should. There are two answers: illness or taste modifiers. The first reason is understandable. The second concern some substances, which provoke anomalous taste feelings. The most famous and also banned is miraculin. After the taste buds are exposed to it, ordinarily sour foods are perceived as sweet, but bitter things are unchanged. Another interesting substance is chlorogenic acid (CGA), which is found in artichokes and some other plants[3]. Any substance(citric acid, sodium chloride or cinchonic chloride), which will be eaten after CGA, provokes only sweet taste.

Conclusions:

1. Taste is found as a really interesting object for researching.
2. There are some reasons, that influence on our taste perception: illness and taste modifiers.
3. We need to research more causes, which can change our taste perception, in order to use them in our life.

References:

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2. Блазутина В.В. Анатомия вкуса // *Химия и жизнь*.-2010. - №10. - С.34-37.
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there are only five umami. The origins of is an exploded myth can perceive all tastes.

dissolve substance in neurotransmitter, brain about the taste processing of