

Program: M.Sc., Biomedical Science

Course Title : Neurobiology

The Somatosensory Neurotransmission

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Classification of Sensory Receptors

• General senses: somatic and visceral.

Somatic- tactile, thermal, pain, pressure and proprioceptive sensations. Visceral- provide information about conditions within internal organs.

- example: pH. Osmolarity, O₂ and CO₂ levels
- **Special senses** smell, taste, vision, hearing and equilibrium or balance.
- Alternate Classifications of Sensory Receptors
 - Structural classification
 - Type of response to a stimulus
 - Location of receptors & origin of stimuli
 - Type of stimuli they detect

Alternate Classifications of Sensory Receptors

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Structural Classification of Receptors

*****Free nerve endings

• bare dendrites

➢pain, temperature, tickle, itch & light touch

Encapsulated nerve endings

dendrites enclosed in connective tissue capsule
> pressure, vibration & deep touch

Separate sensory cells

specialized cells that respond to stimuli
➢vision, taste, hearing, balance

• Structural Classification of Receptors

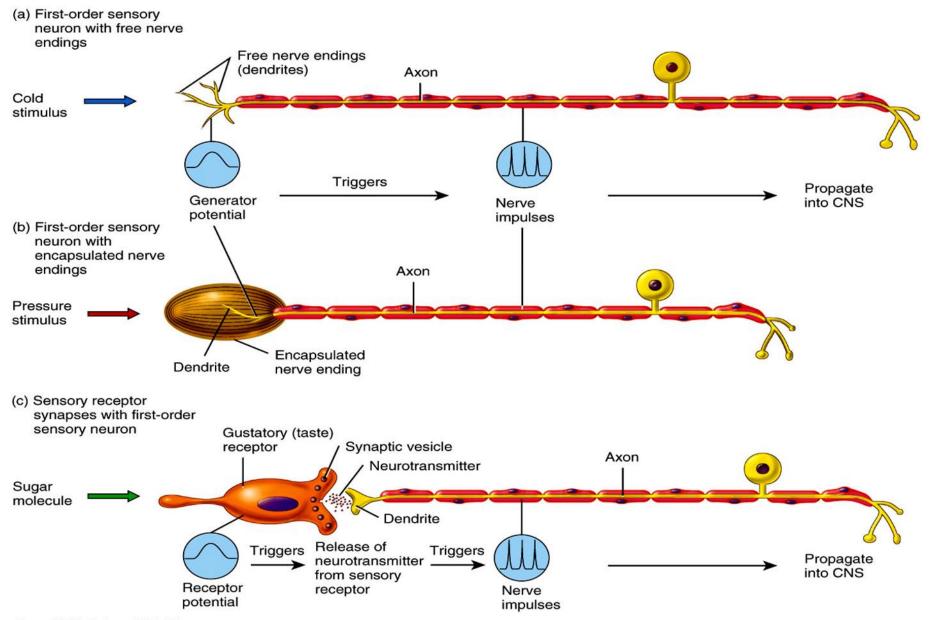
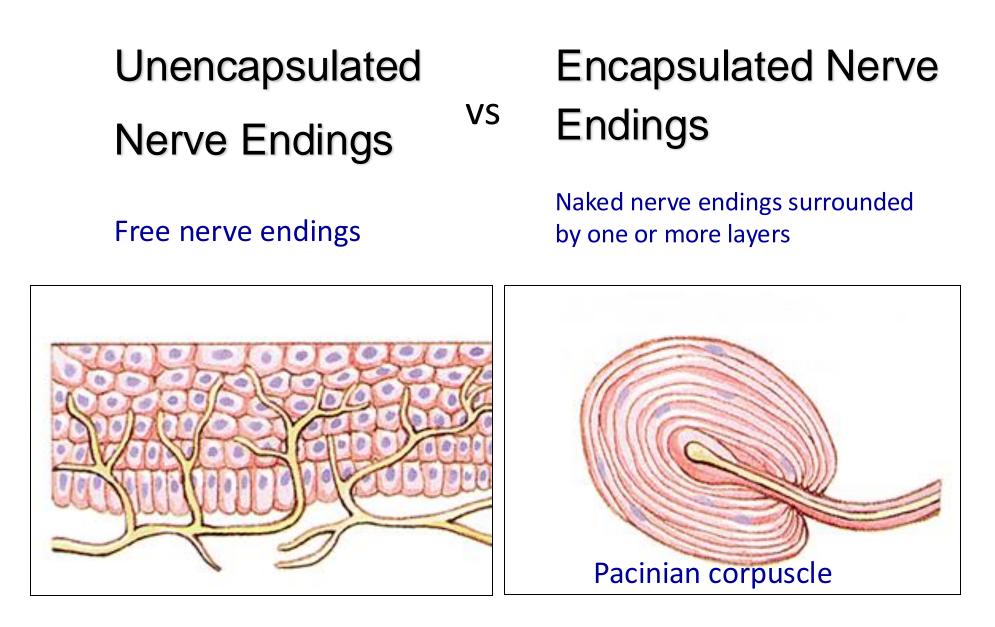
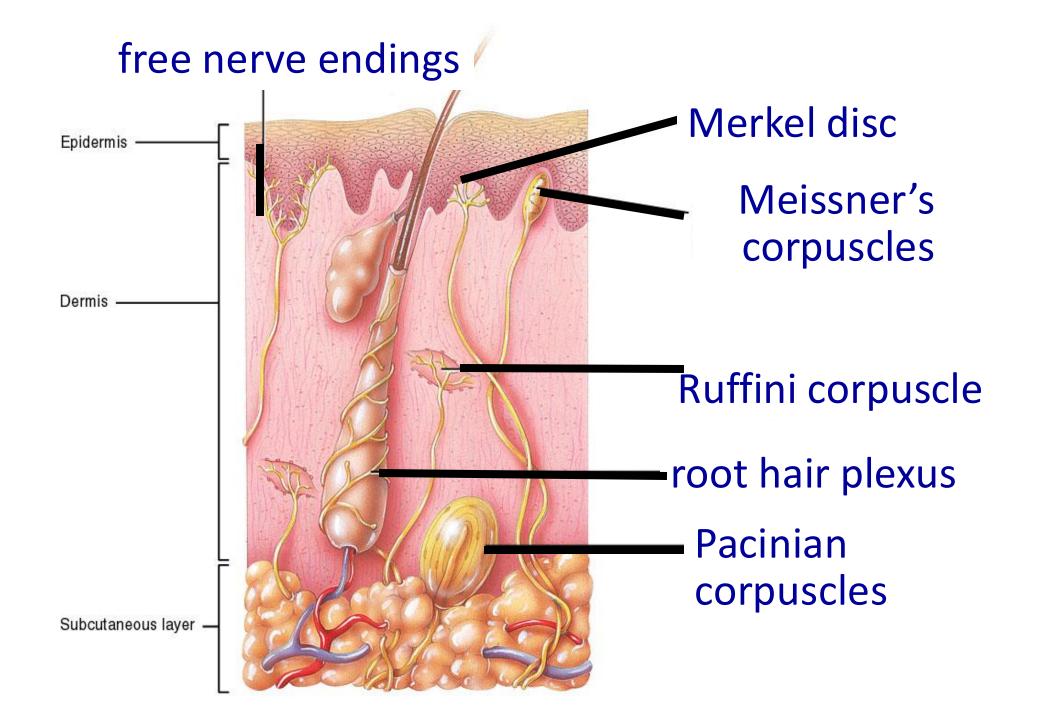


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skin, bones, internal organs, joints

Deeper tissue, muscles



Classification by Stimuli Detected

• Mechanoreceptors

- detect pressure or stretch
- touch, pressure, vibration, hearing, proprioception, equilibrium & blood pressure
- Thermoreceptors detect temperature
- Nociceptors detect damage to tissues (pain)
- Photoreceptors detect light
- Chemoreceptors detect molecules
 - taste, smell & changes in body fluid chemistry