

TASTE

- FUNCTIONS → nutrition - survival

- Information on toxicity and sugar content

- basic tastes

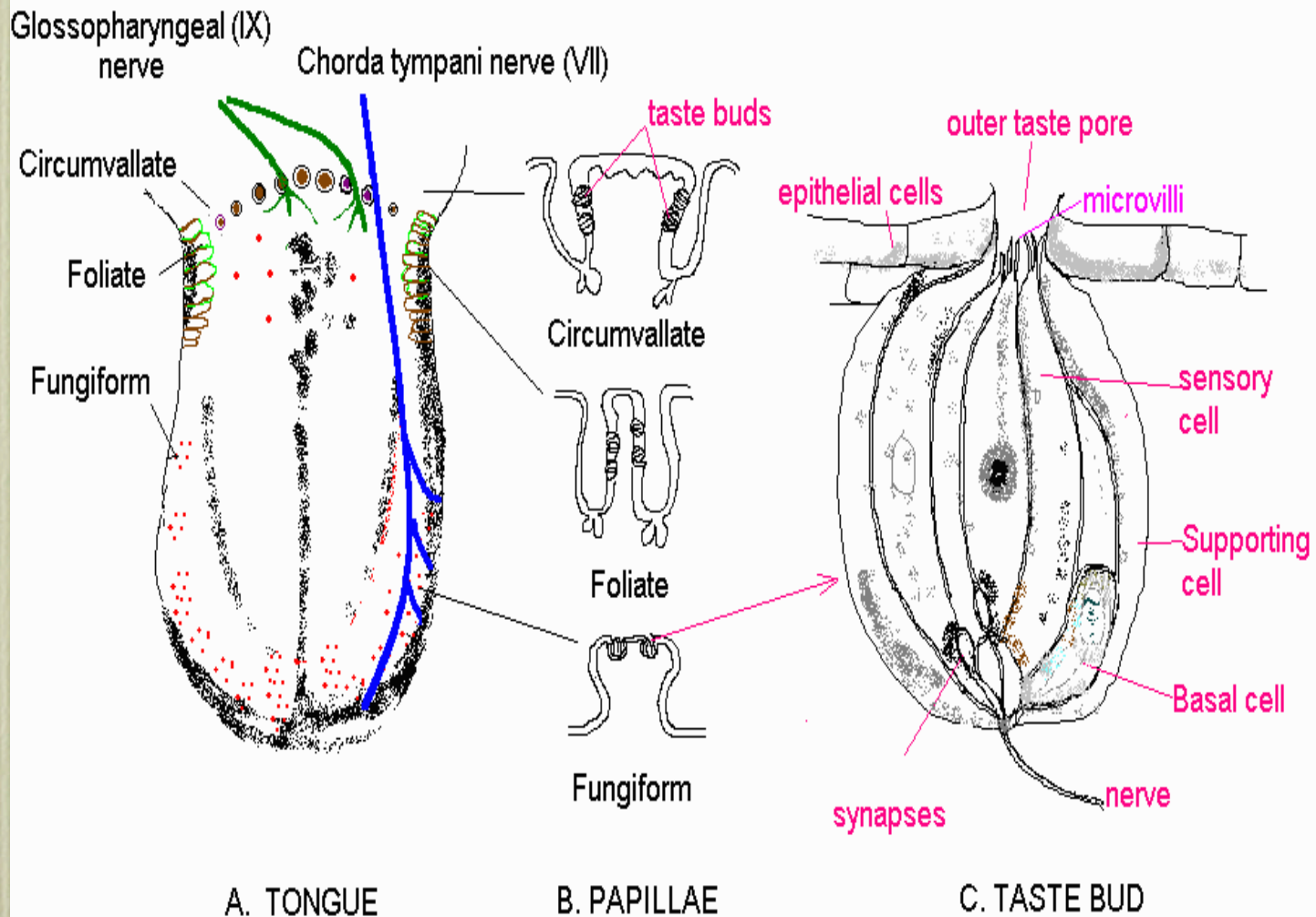
- sweetness: sugar (energy)

- bitterness: plant alkaloids, toxins (dangerous, unpleasant, sharp, or disagreeable)

- saltiness: sodium ions (osmoregulation)

- sourness: acidity (unripe fruits, spoiled food)

- umami: proteins (meaty)



Thermal Gating of TRP Ion Channels: Food for Thought?

Emily R. Liman*

(Published 14 March 2006)

Science's **stke**

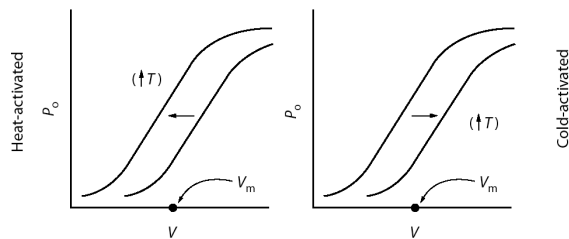
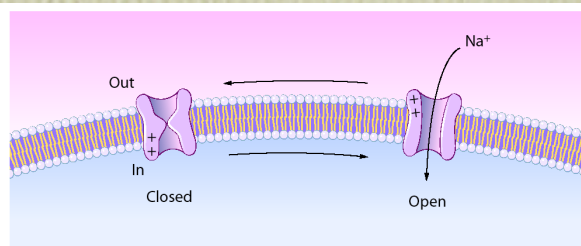


Fig. 1. Model for thermal gating of TRP channels. In this simple model, the channel can occupy one of two states—closed and open—and transitions between the two states are sensitive to voltage (depolarization promotes entry into the open state). Thermosensitivity of the channel results from an asymmetry in the temperature dependence of opening and closing transitions. For the heat-activated channels, the opening transition is more temperature sensitive, whereas for cold-activated channels, the closing transition is more temperature sensitive. This model predicts that the probability that channels are open (P_o) as a function of voltage (V) shifts to the left upon warming for TRPV1 and to the right for TRPM8, a prediction that is validated by the data [based on (10, 11)]. See (12) for an alternate allosteric model for thermo-gating of TRPM8.

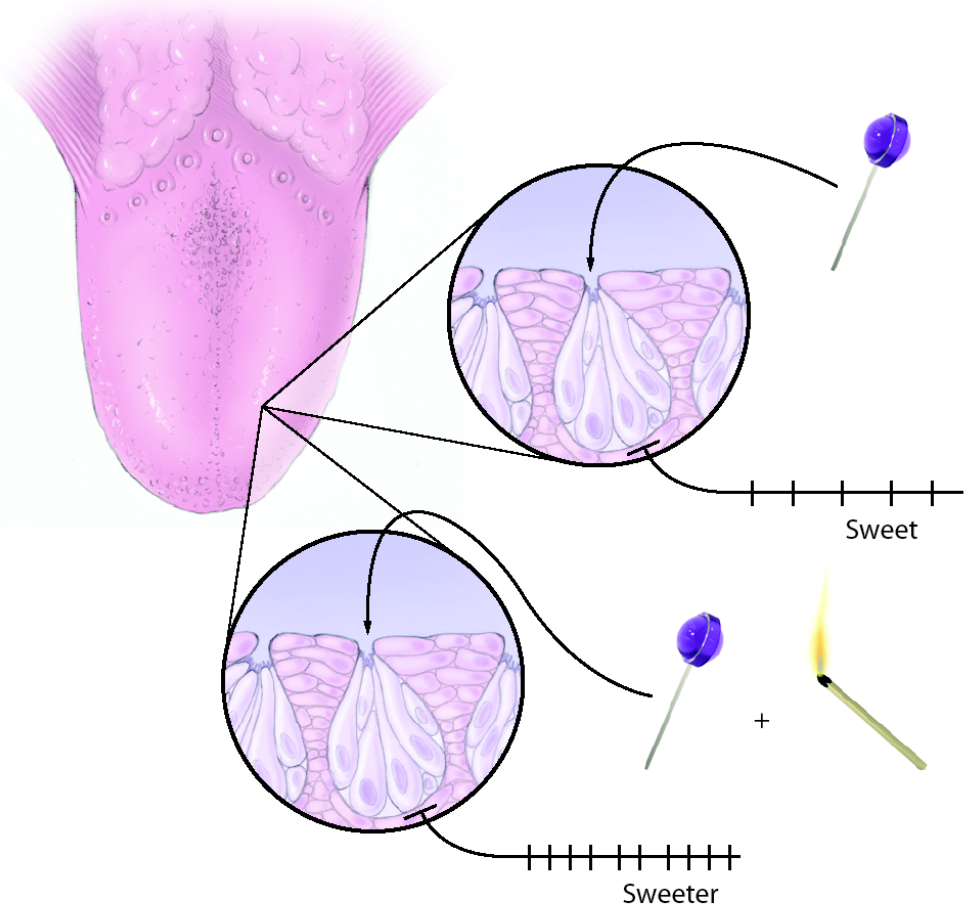
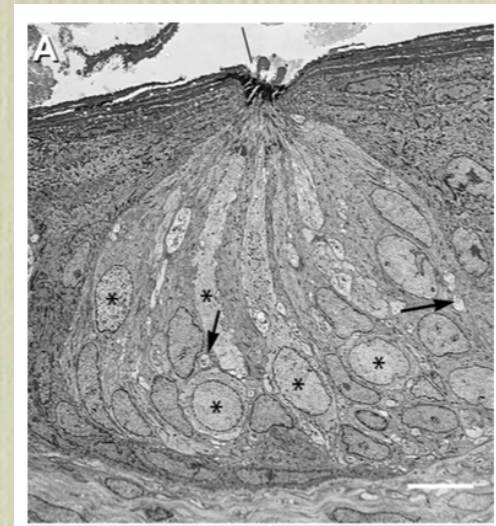
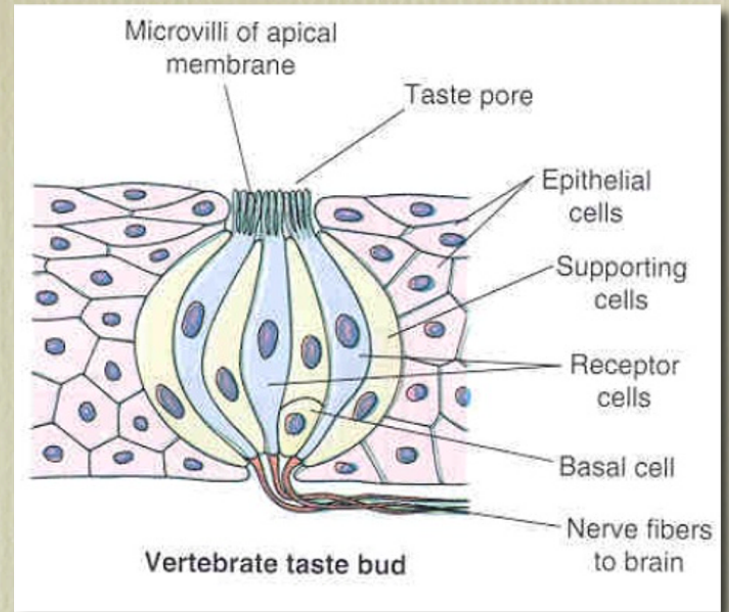


Fig. 2. Signaling of sweet taste is enhanced at warm temperatures. The frequency of action potentials in gustatory nerves in response to sweet chemicals is increased at warmer temperatures. TRPM5 channels are essential for sweet taste, and it is hypothesized that the increased activity of TRPM5 channels at warm temperatures underlies thermal sensitivity of sweet taste (5).

taste buds

- Not only in tongue but also in pharynx, larynx and esophagous
- Each bud includes
 - 50-150 taste cells
 - Basal cells (precursors)
 - Supporting cells
 - Nerve fibers
- 2000/5000 buds/person



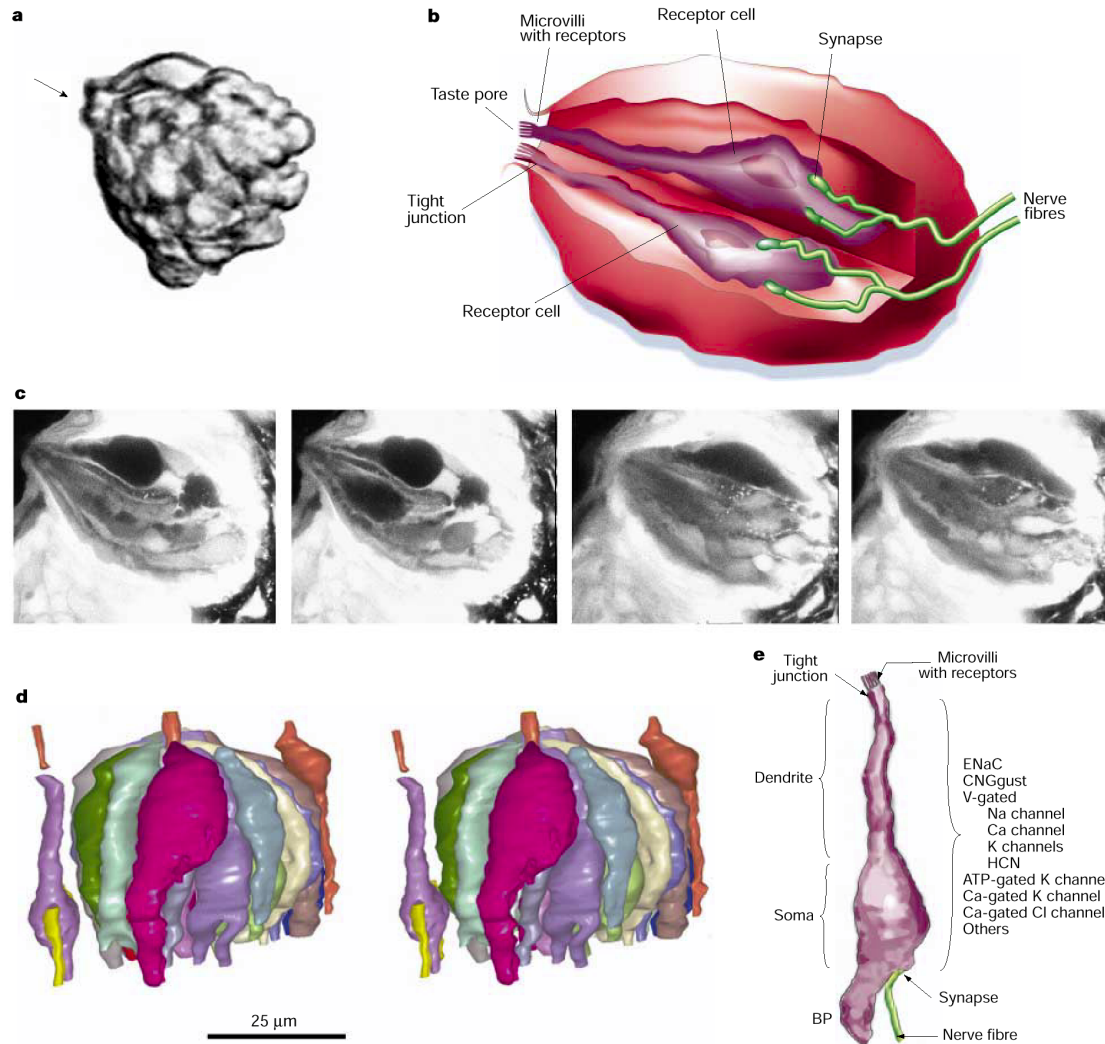
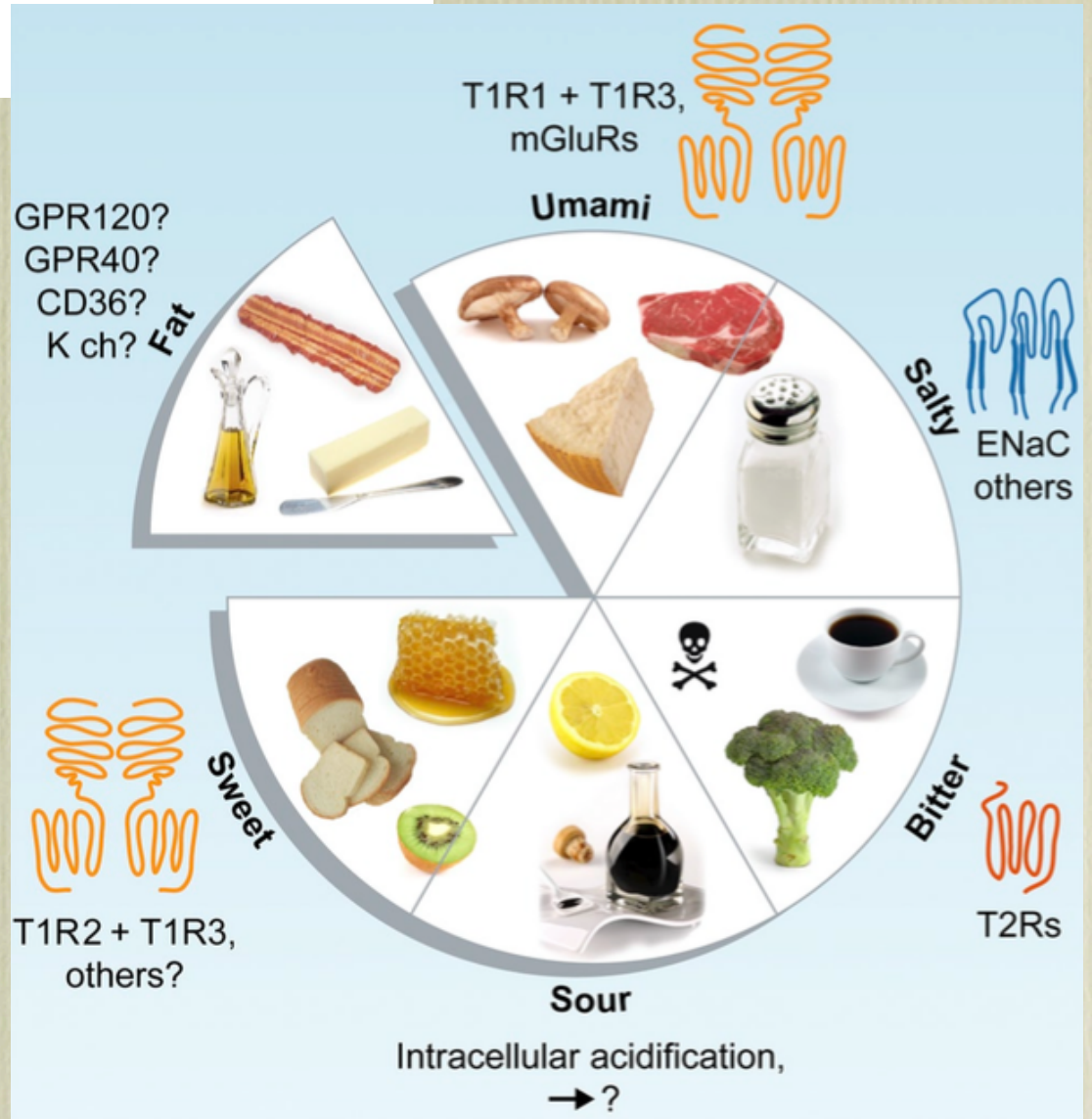
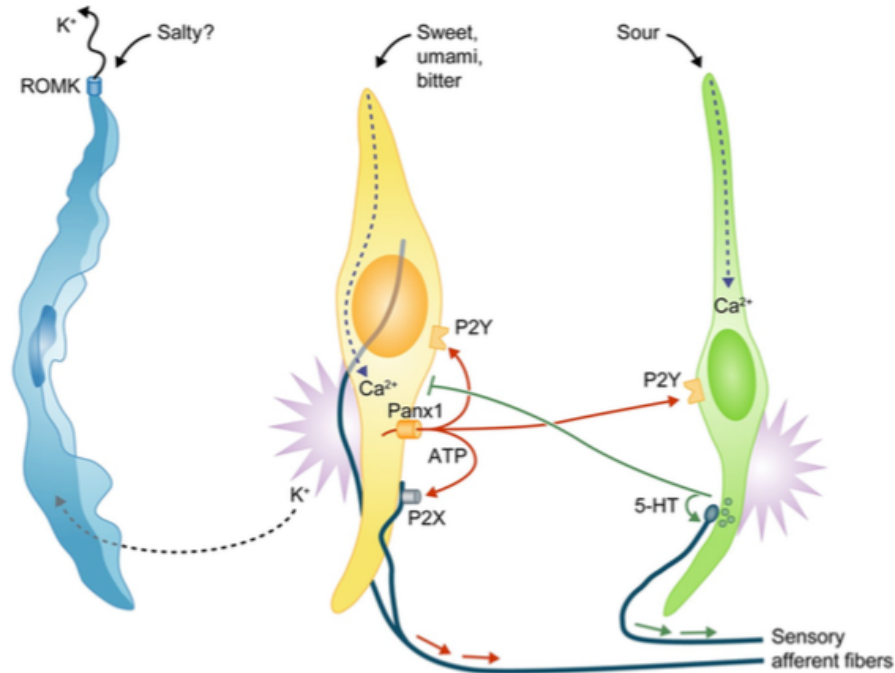


Figure 1 Morphology of taste buds (rat). **a**, Viable bud isolated from the vallate papilla. Taste pore at the upper left (arrow). Length of bud is 30 μm . **b**, Cut-open view of a bud (cartoon). Highlighted are two receptor cells with apical microvilli and basolateral synapses. **c**, Images of a viable bud from the vallate papilla, taken with a 2-photon microscope. The four optical planes depict multiple bipolar cells in different states of loading with a fluorescent dye, and nerve fibres. **d**, Three-dimensional reconstruction, from microscopic serial sections, of a bud from the foliate papilla, the taste pore facing upwards. On the left, a solitary bipolar cell with innervating nerve fibre is also visible. Scale bar, 25 μm . (Image courtesy of V. I. Popov, Institute of Cell Biophysics, RAS, Pushchino, Russia.). **e**, Bipolar receptor cell with sensory nerve fibre attached. Some morphological details and the location of the main types of identified ion channels on the lateral membrane are indicated. BP, basal cell process.

The cell biology of taste

Nirupa Chaudhari and Stephen D. Roper





Type I glial-like cell

Neurotransmitter clearance

GLAST	Glutamate reuptake
NTPDase2	Ecto-ATPase
NET	Norepinephrine uptake

Ion redistribution and transport

ROMK	K ⁺ homeostasis
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Other

OXTR	Oxytocin signaling?
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Type II receptor cell

Taste transduction

T1Rs, T2Rs	Taste GPCRs
mGluRs	Taste GPCRs
G α -gus, Gy13	G protein subunits
PLC β 2	Synthesis of IP3
TRPM5	Depolarizing cation current

Excitation and transmitter release

Na _v 1.7, Na _v 1.3	Action potential generation
Panx1	ATP release channel

Type III presynaptic cell

Surface glycoproteins, ion channels

NCAM	Neuronal adhesion
PKD channels	Sour taste?

Neurotransmitter synthesis

AADC	Biogenic amine synthesis
GAD67	GABA synthesis
5-HT	Neurotransmitter
Chromogranin	Vesicle packaging

Excitation, transmitter release

Na _v 1.2	Action potential generation
Ca _v 2.1, Ca _v 1.2	Voltage-gated Ca ²⁺ current
SNAP25	SNARE protein, exocytosis

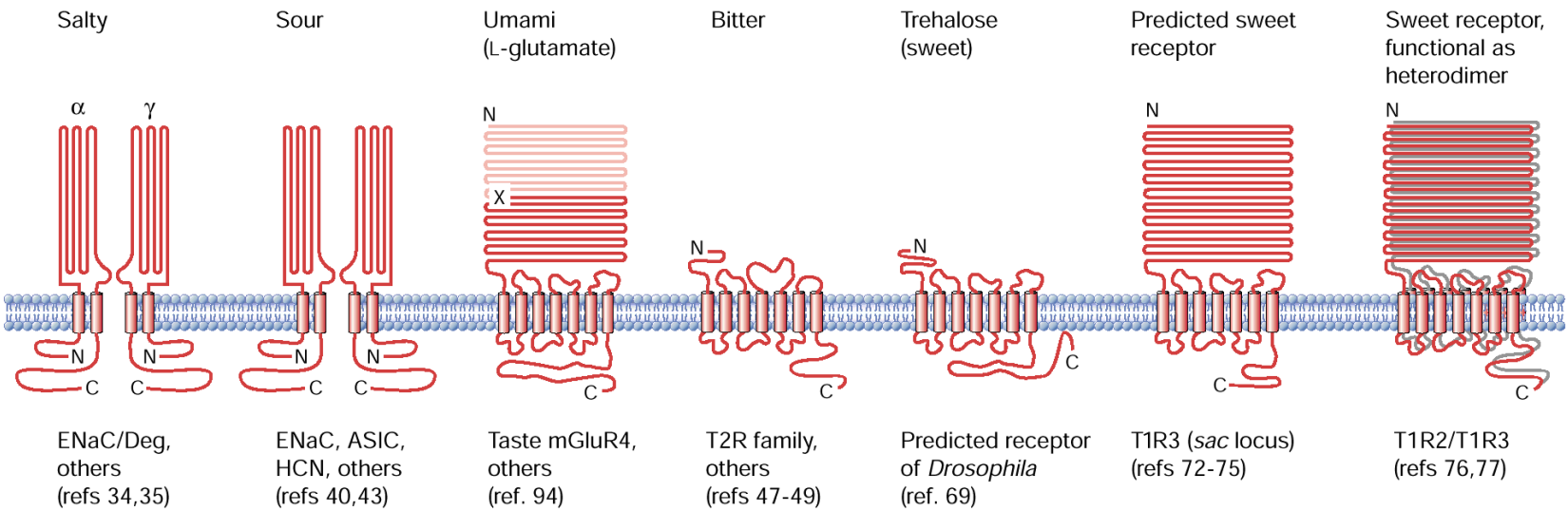
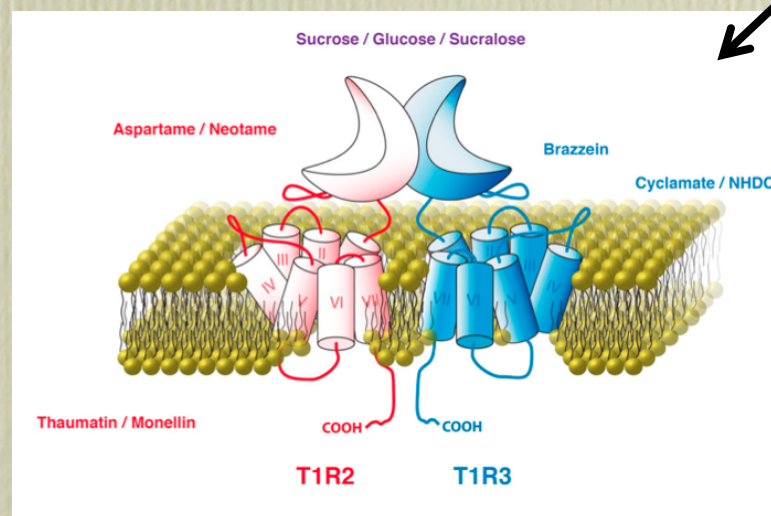


Figure 2 Taste receptors of known primary structure, discovered 1998–2001.



TRCs subtypes express different molecular patterns

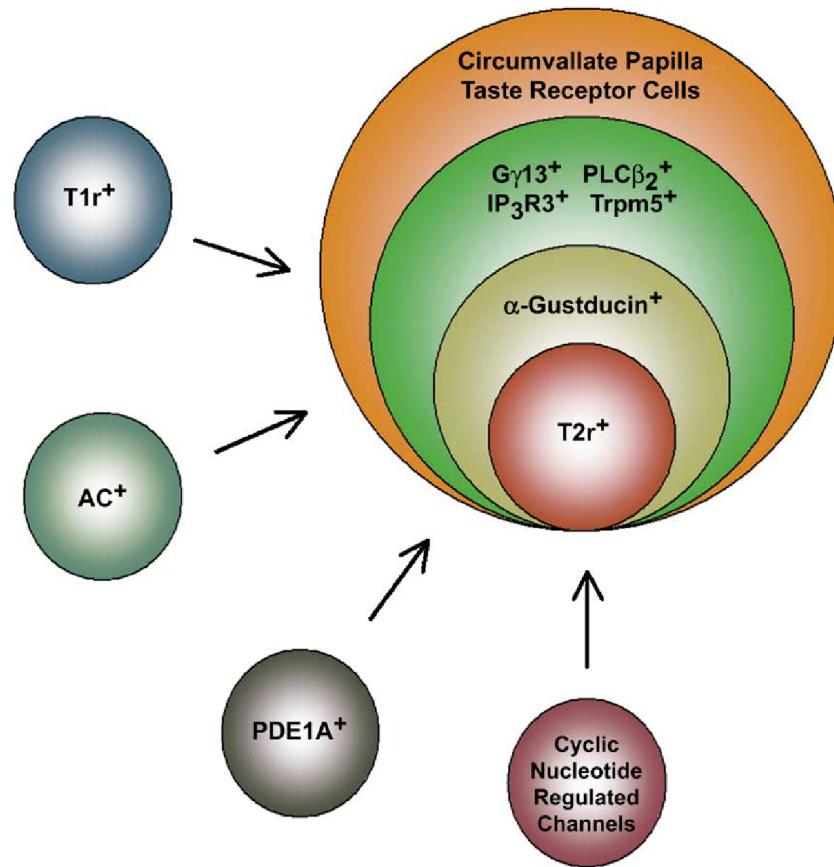


Fig. 4. Diagram of TRC subsets according to expression of signaling molecules. Gene expression profiling, in situ hybridization and immunohistological studies indicate the following pattern of co-expression for the molecules α -gustducin, G γ 13, PLC β 2, IP $_3$ R3 and Trpm5 in circumvallate taste buds. Note the absolute co-expression of G γ 13, PLC β 2, IP $_3$ R3 and Trpm5. α -Gustducin is expressed in a subset of these TRCs. T2r receptors are expressed in a subset of α -gustducin⁺ TRCs. Additional TRC subsets will be defined as more comprehensive studies on the co-expression of the above mentioned molecules and other signaling elements such as sweet/*umami* taste receptors (T1r), G proteins subunits and effectors (PDE1A, adenylyl cyclase (AC)) are carried out. Modified from [37] with permission from the authors.

mouse

Umami substances (L-AA)



Sweet substances



Bitter substances



Sour substances



Salty substance (NaCl)



?



zebrafish

L-AA



?



?



Denatonium



?



?



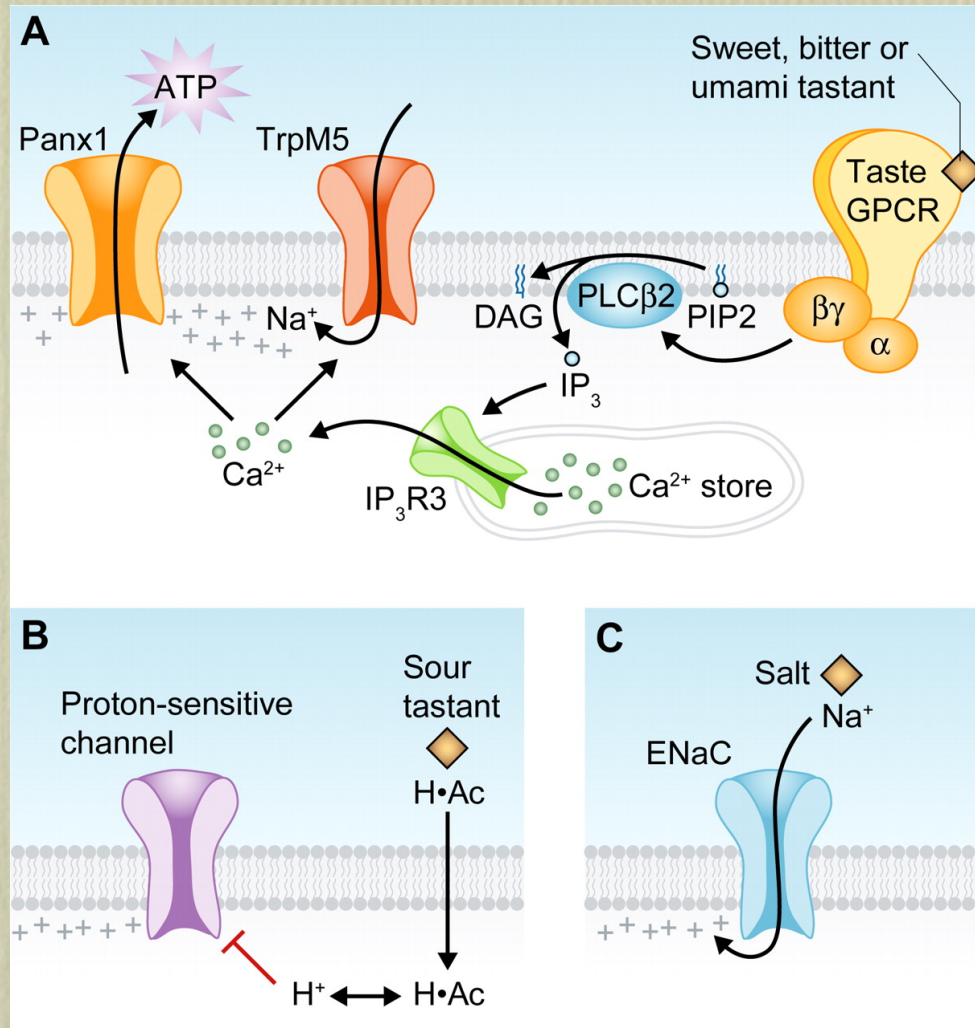
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PLC-β2/TRPM5-expressing cells



Chaudhari N , Roper S D J Cell Biol 2010;190:285-296

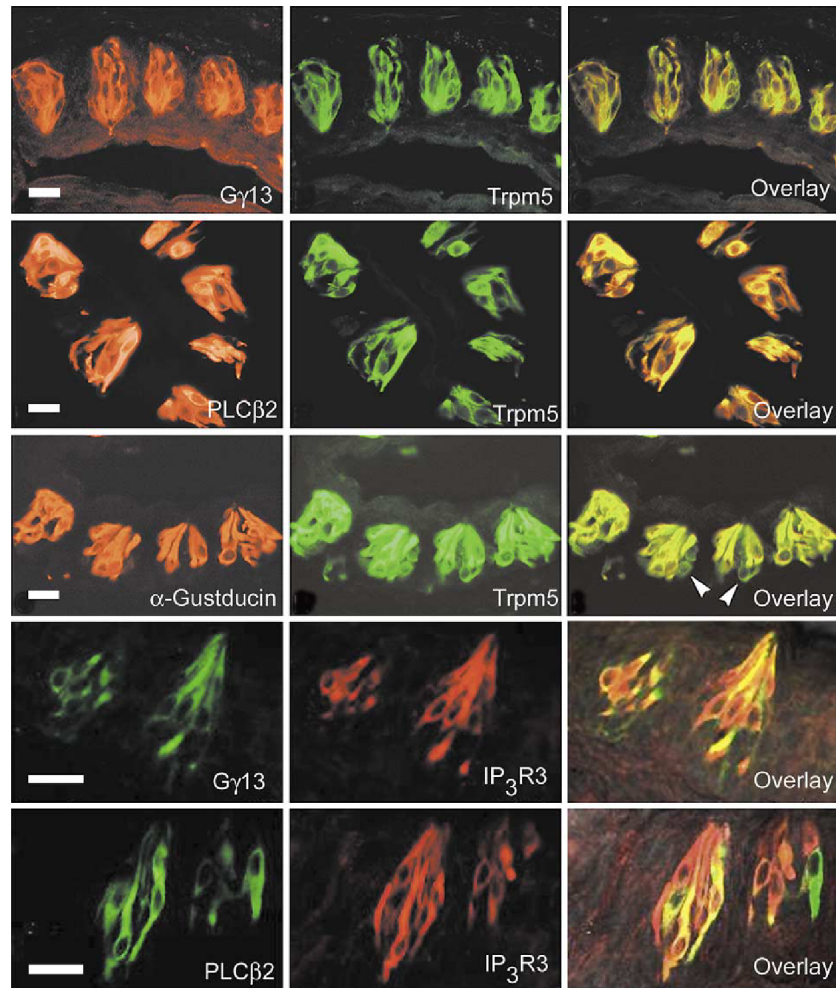
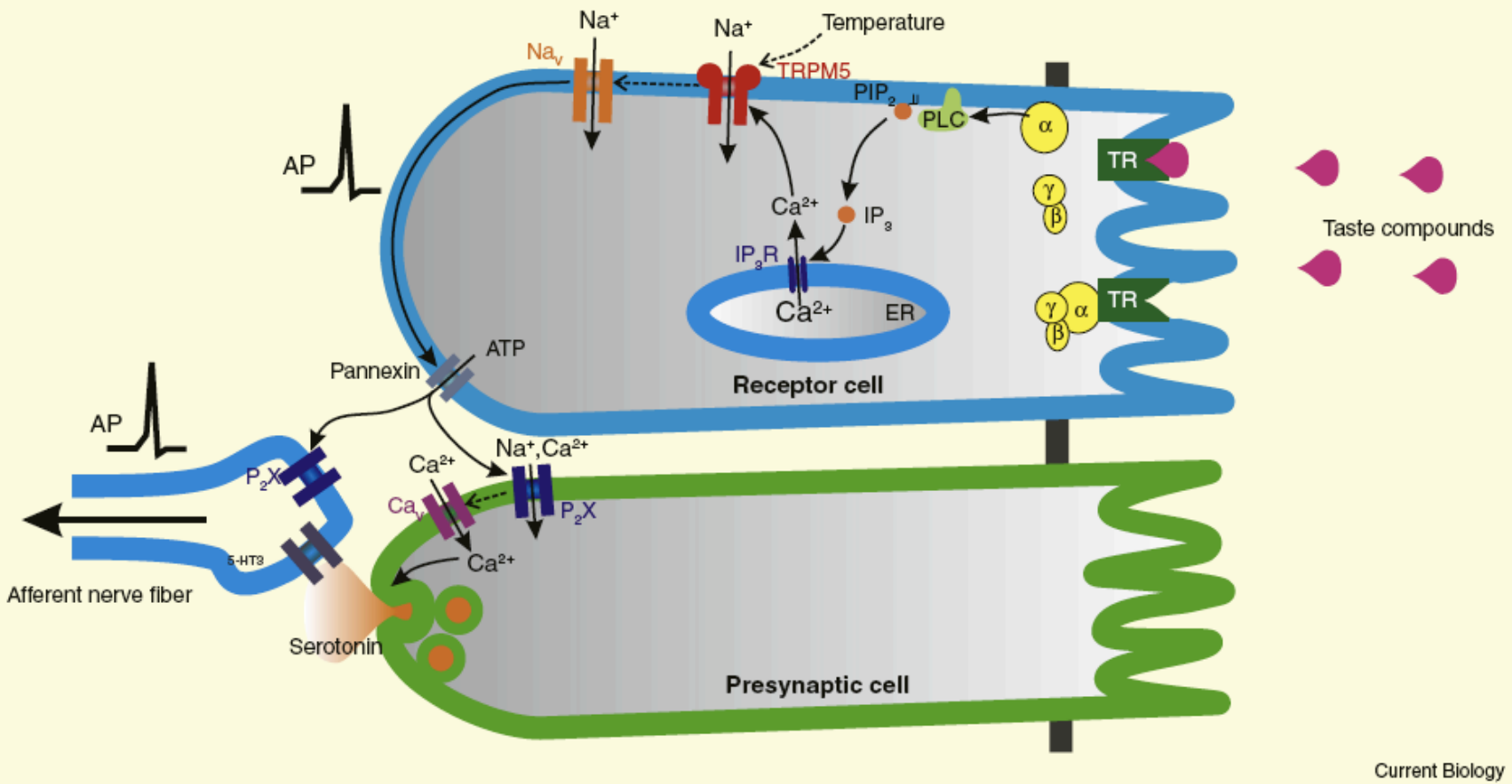


Fig. 3. Co-expression of Trpm5 and IP₃R3 with TRC signaling molecules. Immunohistological staining of CV papillae tissue showing the co-expression of Trpm5 and IP₃R3 with Gy13, PLCβ2 and α-gustducin. Additionally we have directly confirmed the coexpression of Trpm5 and IP₃R3 (Todd Clapp, RFM and SCK, data not shown). Scale bar = 20 μm. Reproduced from [37,69] with permission from the authors.



Current Biology

Figure 2. Model for the role of TRPM5 in the perception of sweet, bitter or umami taste.

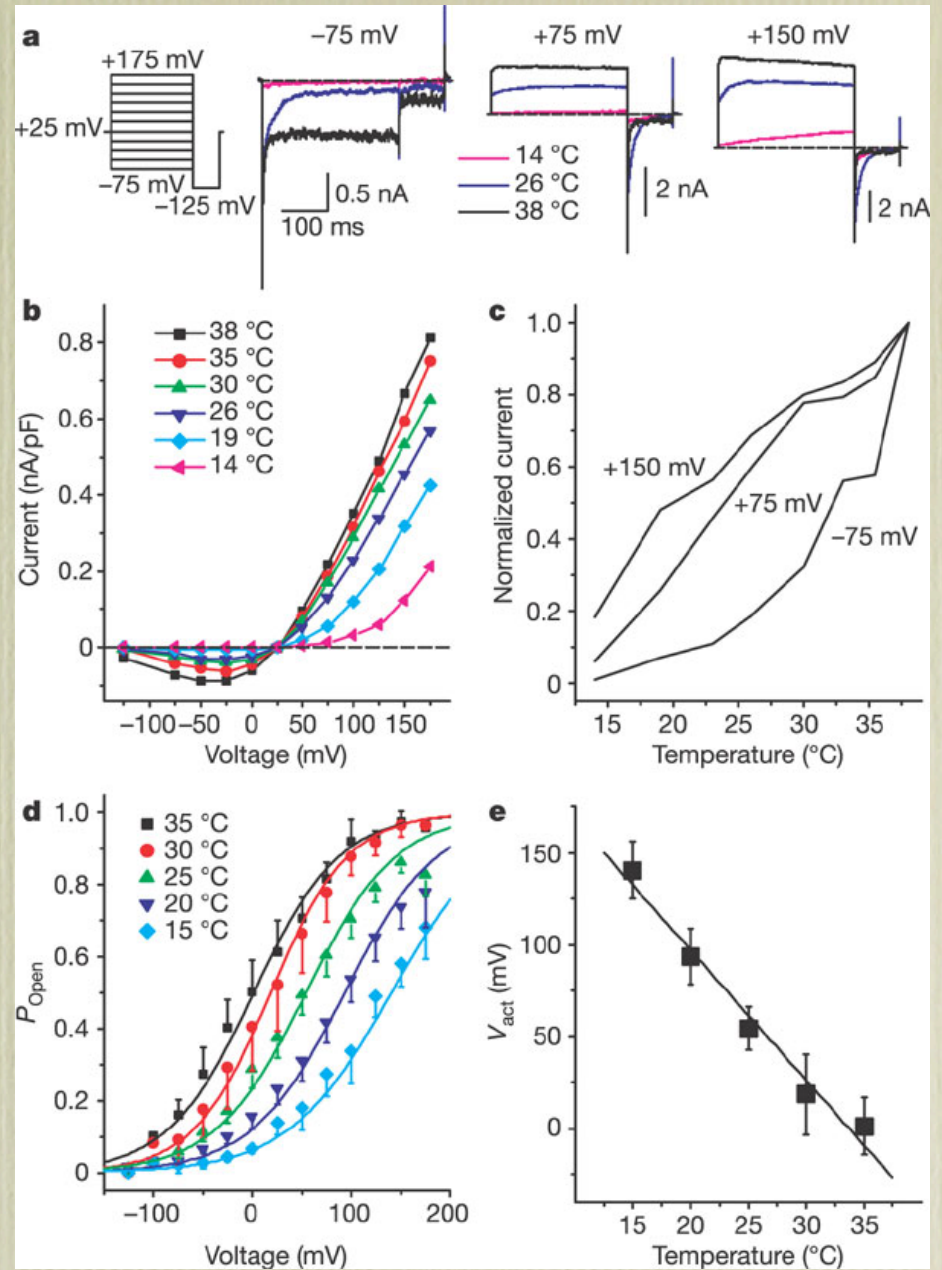
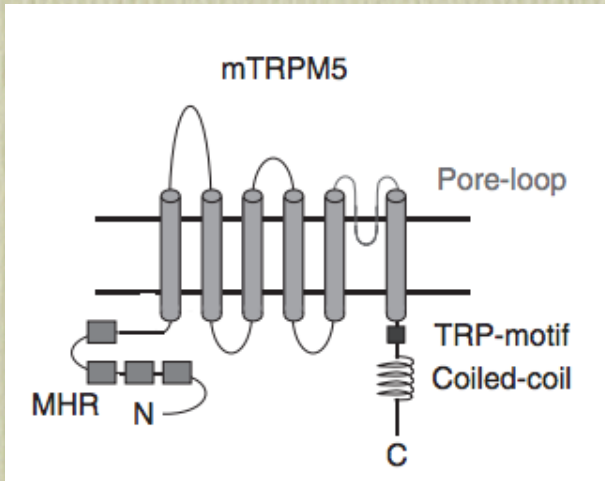
In taste receptor cells of the tongue, taste compounds bind to G-protein-coupled taste receptor proteins (TRs), evoking bitter, sweet or umami taste sensation. These TRs include dimeric T1R2 + T1R3 for sweet taste and more than 36 T2Rs for bitter taste (for a review, see [36]). TRs activate phospholipase C (PLC) via the G protein α subunit α -gustducin, leading to the production of inositol 1,4,5-trisphosphate (IP₃) and release of Ca²⁺ from intracellular stores via the IP₃ receptor (IP₃R). The rise in intracellular Ca²⁺ opens TRPM5, leading to membrane depolarization, activation of voltage-gated Na⁺ (Na_v) channels and generation of action potentials (AP). The depolarization results in the release of ATP, probably via pannexin-type hemichannels. The released ATP activates ionotropic purinergic (P₂X) receptors on neighboring presynaptic cells, leading to depolarization, activation of voltage-gated Ca²⁺ (Ca_v) channels and Ca²⁺-dependent exocytosis of serotonin-containing vesicles. Afferent sensory fibers are depolarized by the serotonin release from the presynaptic cells (via ionotropic 5-HT₃ receptors) and possibly by the ATP released from the taste receptor cells (via P₂X receptors).

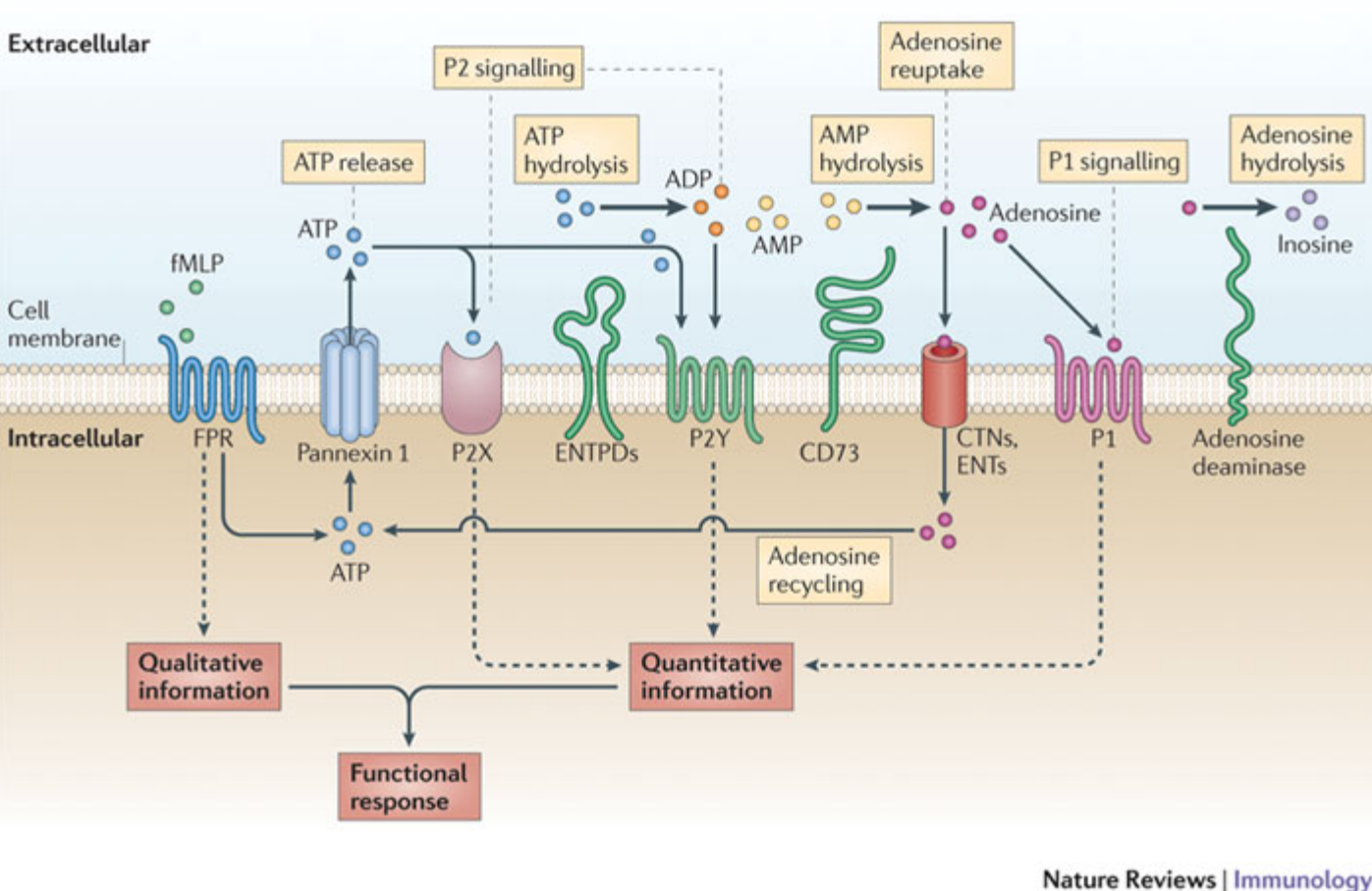
TRPM5 is also expressed in olfactory neurons...feromones

LETTERS

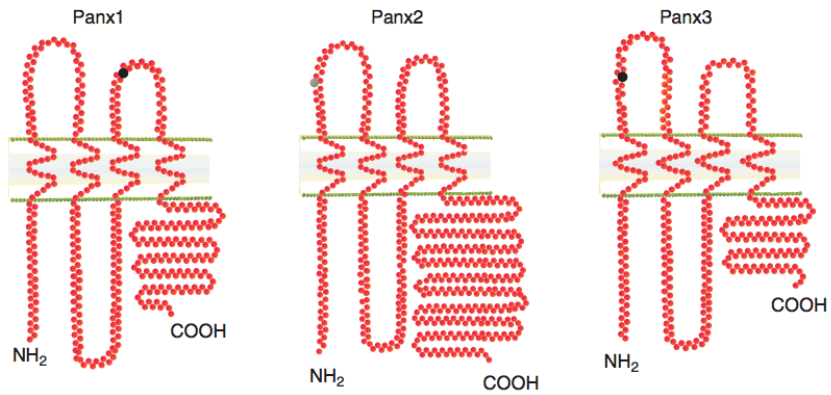
Heat activation of TRPM5 underlies thermal sensitivity of sweet taste

Karel Talavera¹, Keiko Yasumatsu², Thomas Voets¹, Guy Droogmans¹, Noriatsu Shigemura², Yuzo Ninomiya², Robert F. Margolskee³ & Bernd Nilius¹

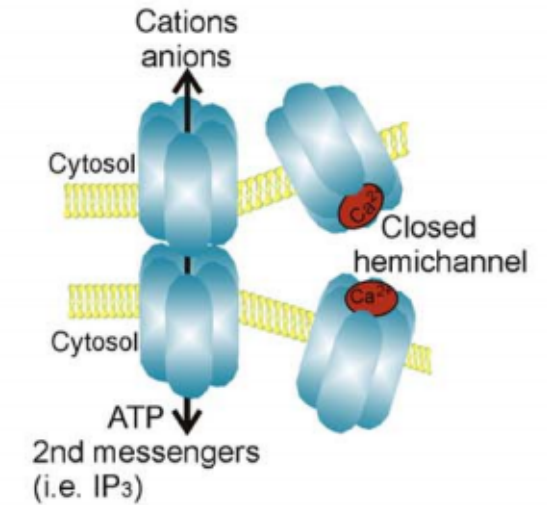
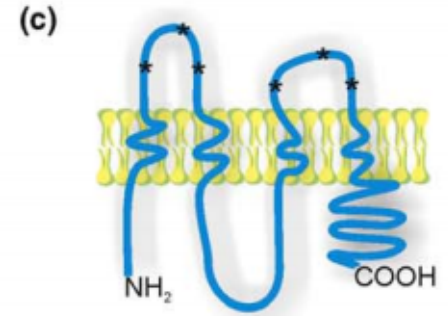
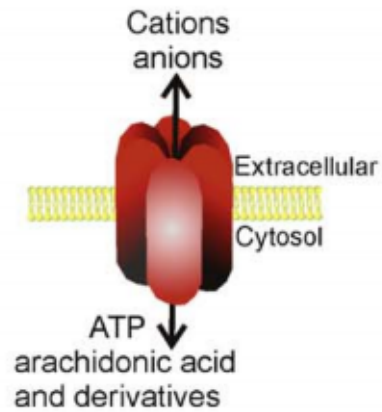
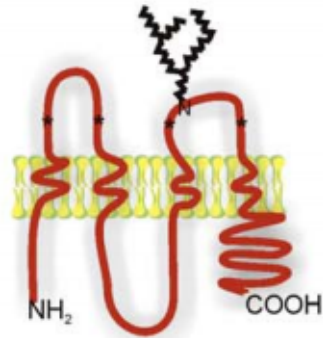




pannexins



- N-glycosylation site
- Predicted N-glycosylation site



Bitter taste receptors on airway smooth muscle bronchodilate by localized calcium signaling and reverse obstruction

Deepak A Deshpande¹, Wayne C H Wang¹, Elizabeth L McIlmoyle¹, Kathryn S Robinett¹, Rachel M Schillinger¹,
Steven S An², James S K Sham³ & Stephen B Liggett^{1,4}

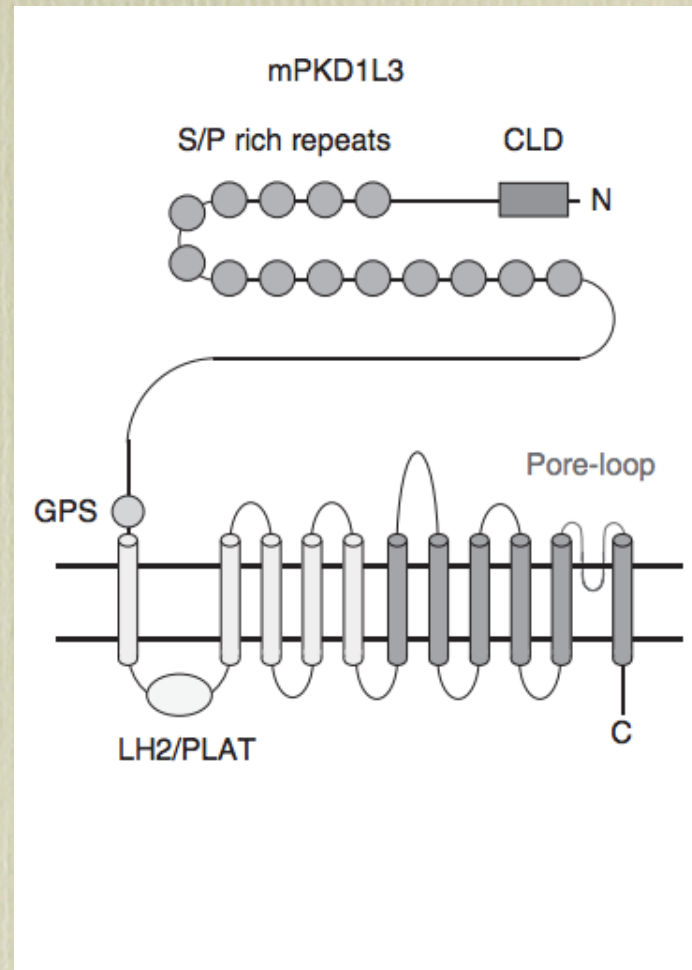
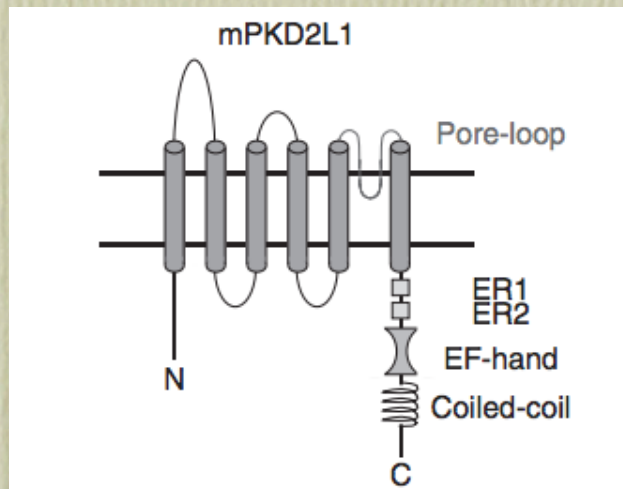
Remember functional redundance...
'unexpected' protein localization

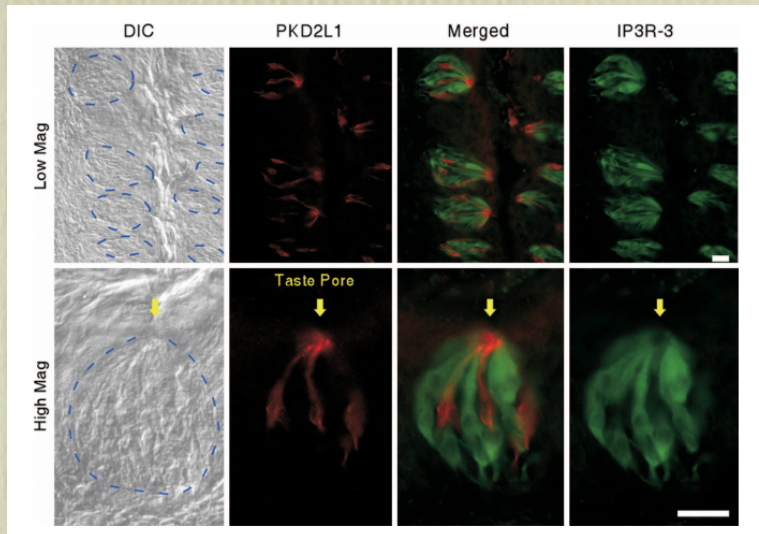
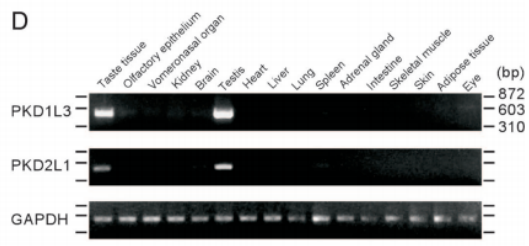
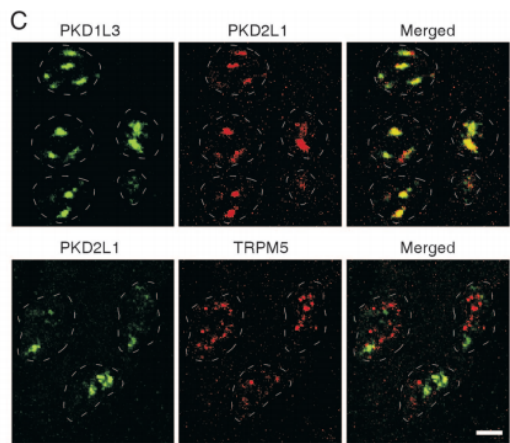
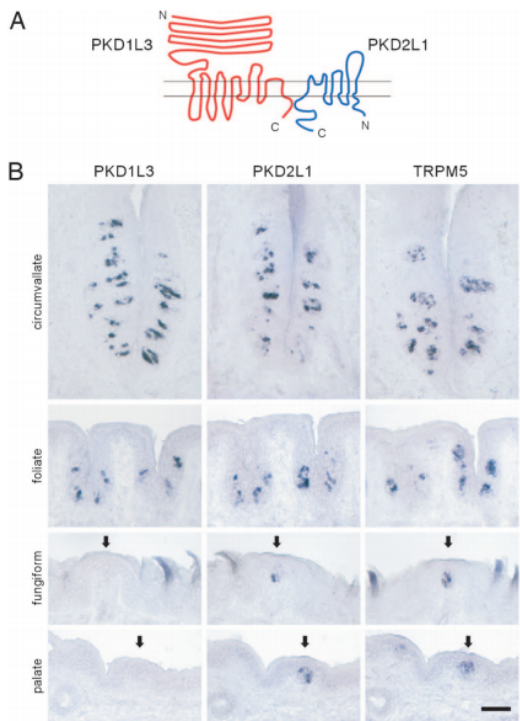
Transient receptor potential family members PKD1L3 and PKD2L1 form a candidate sour taste receptor

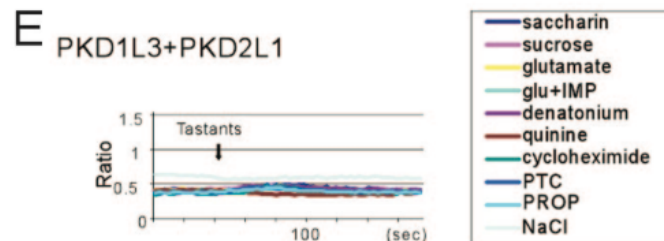
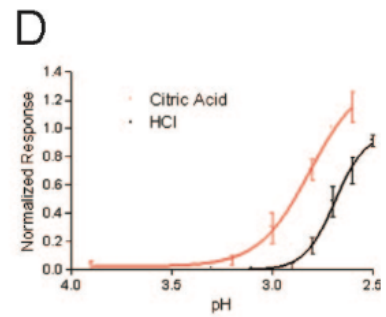
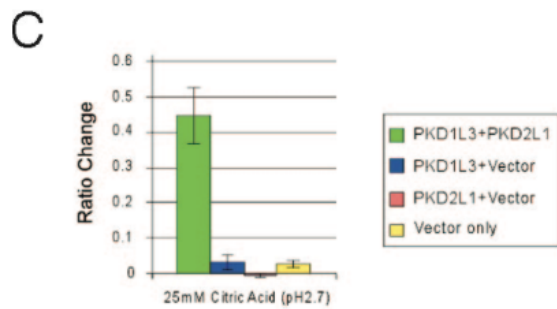
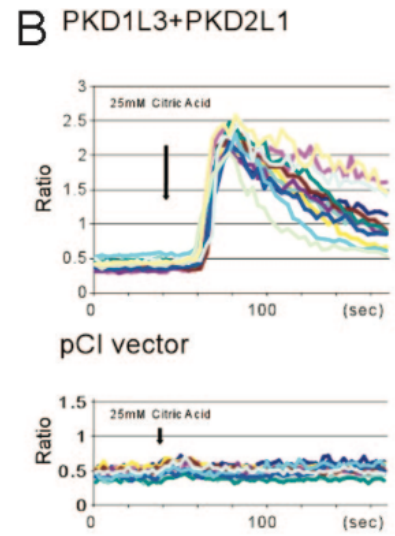
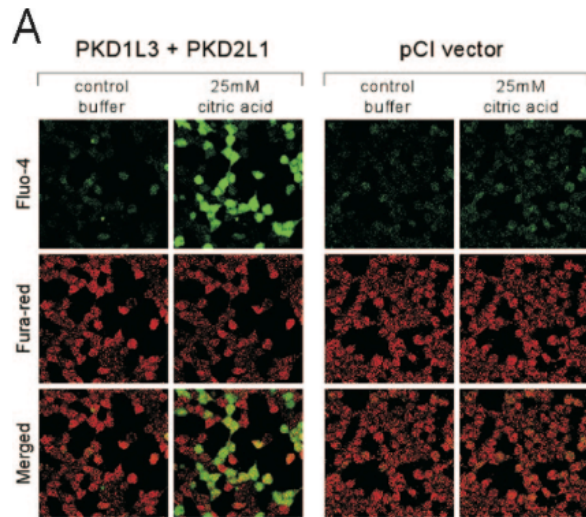
Yoshiro Ishimaru*, Hitoshi Inada[†], Momoka Kubota*, Hanyi Zhuang*, Makoto Tominaga^{†‡}, and Hiroaki Matsunami^{*¶}

PNAS | August 15, 2006 | vol. 103 | no. 33 | 12569–12574

Type III cells are sensitive to acids
(not H⁺)







Sour Taste Responses in Mice Lacking PKD Channels

Nao Horio¹*, Ryusuke Yoshida¹*, Keiko Yasumatsu^{1,2}, Yuchio Yanagawa^{3,4}, Yoshiro Ishimaru^{5,6}, Hiroaki Matsunami⁶, Yuzo Ninomiya^{1*}

Conclusions/Significance: These findings suggest that PKD2L1 partly contributes to sour taste responses in mice and that receptors other than PKDs would be involved in sour detection.

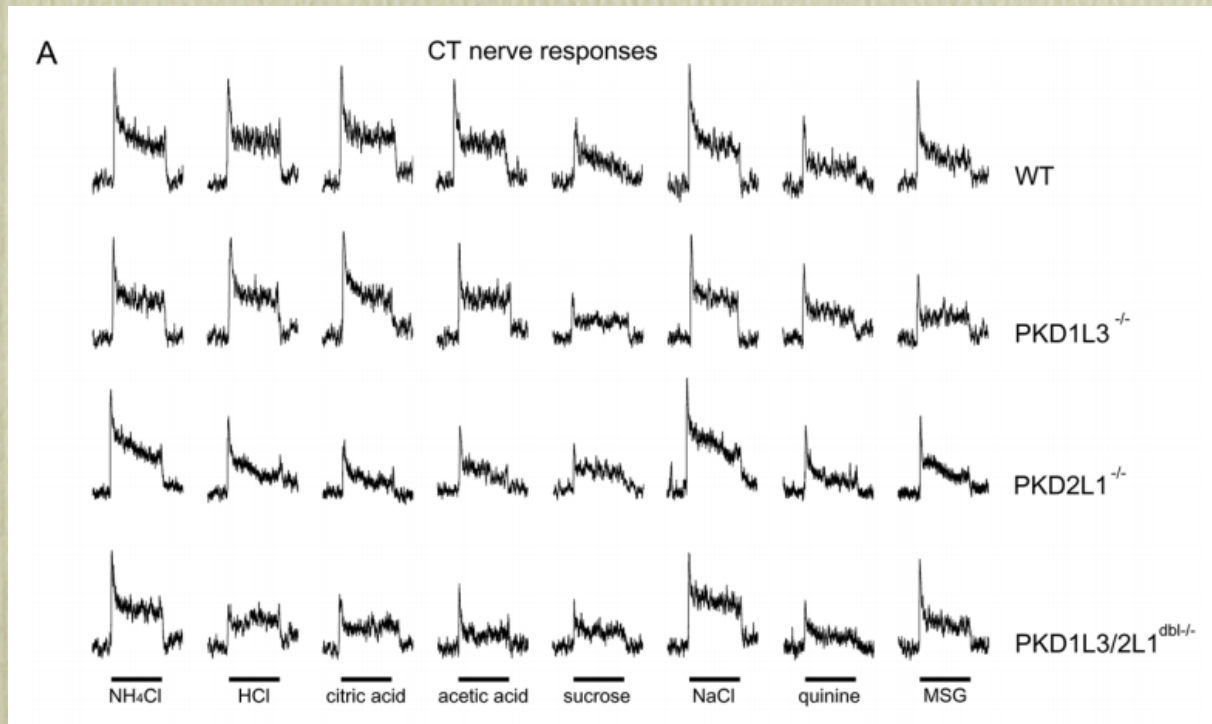


Table 3. ANOVA results for CT and GL nerve responses to taste compounds (vs. WT mice) (Horio et al.).

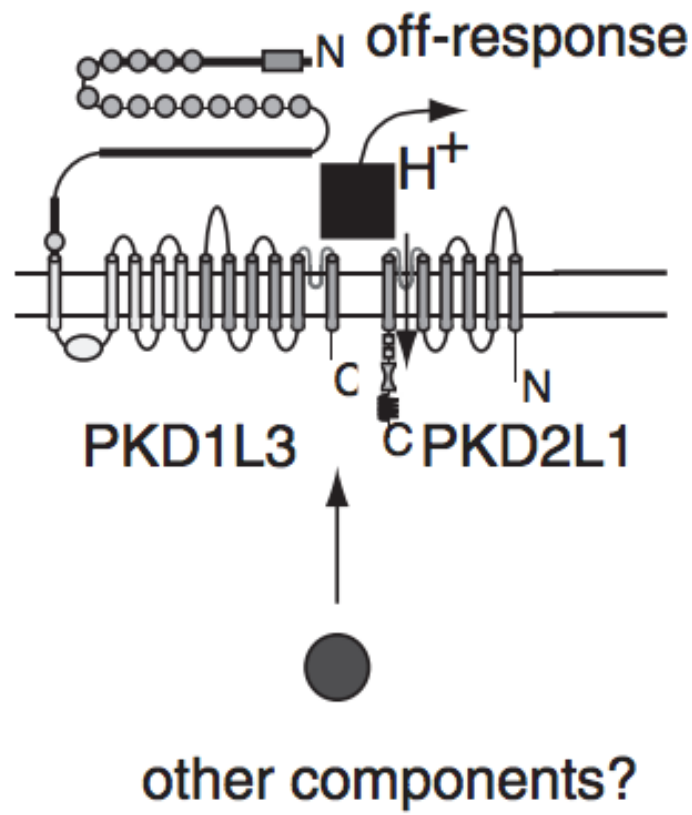
nerve	tastant	PKD1L3 ^{-/-}		PKD2L1 ^{-/-}		PKD1L3/2L1 ^{dbl-/-}	
		DF	F	DF	F	DF	F
CT	HCl	1,64	0.2	1,74	30.1***	1,69	12.1***
	CA	1,64	1.6	1,74	20.9***	1,69	14.5***
	AA	1,64	2.4	1,74	22.5***	1,69	12.0***
	Suc	1,64	2.1	1,74	0.4	1,69	1.4
	NaCl	1,64	2.0	1,74	0.0	1,69	2.8
	QHCl	1,64	1.5	1,74	1.3	1,69	3.8
	MSG	1,64	0.2	1,74	0.0	1,69	0.3
	MPG	1,64	0.0	1,74	0.7	1,69	2.9
	GL	HCl	1,69	0.7	1,69	0.0	1,69
CA		1,69	0.2	1,69	3.8	1,69	0.6
AA		1,69	0.9	1,69	3.8	1,69	2.9
Suc		1,69	1.7	1,69	0.6	1,69	2.3
NaCl		1,69	0.6	1,69	2.2	1,69	0.2
QHCl		1,69	3.8	1,69	3.4	1,69	0.4
MSG		1,69	0.3	1,69	3.4	1,69	0.7
MPG		1,69	2.6	1,69	0.7	1,69	2.7

Response magnitudes were analyzed by two-way ANOVA. Table based on data shown in Fig. 4. DF: degree of freedom. F: F values.

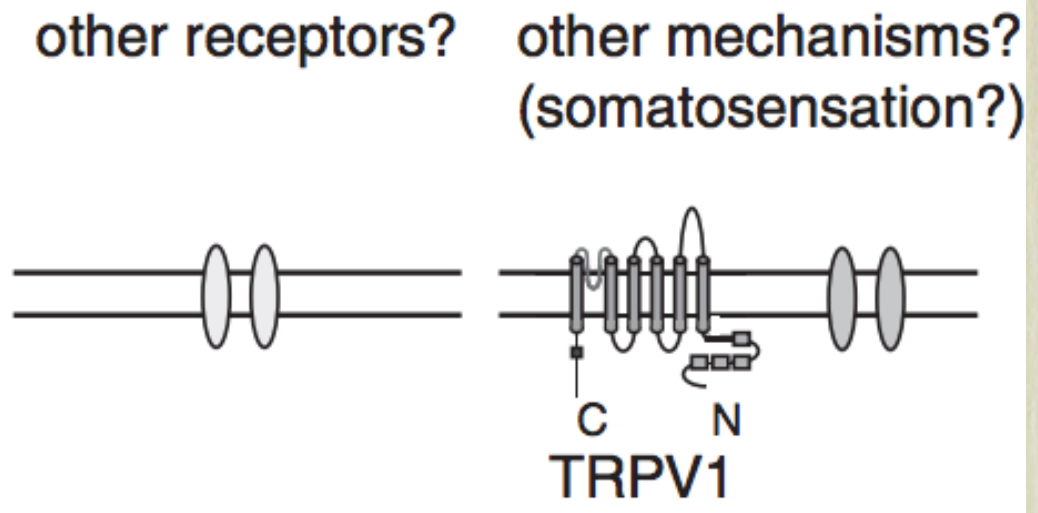
***: P<0.001, ANOVA.

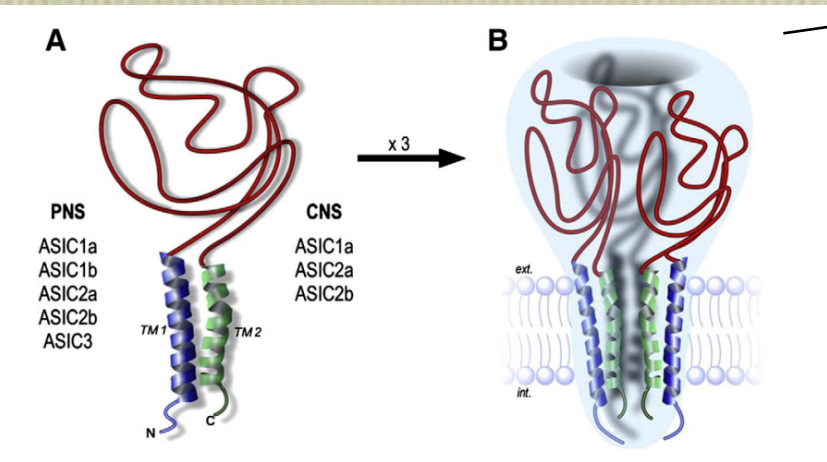
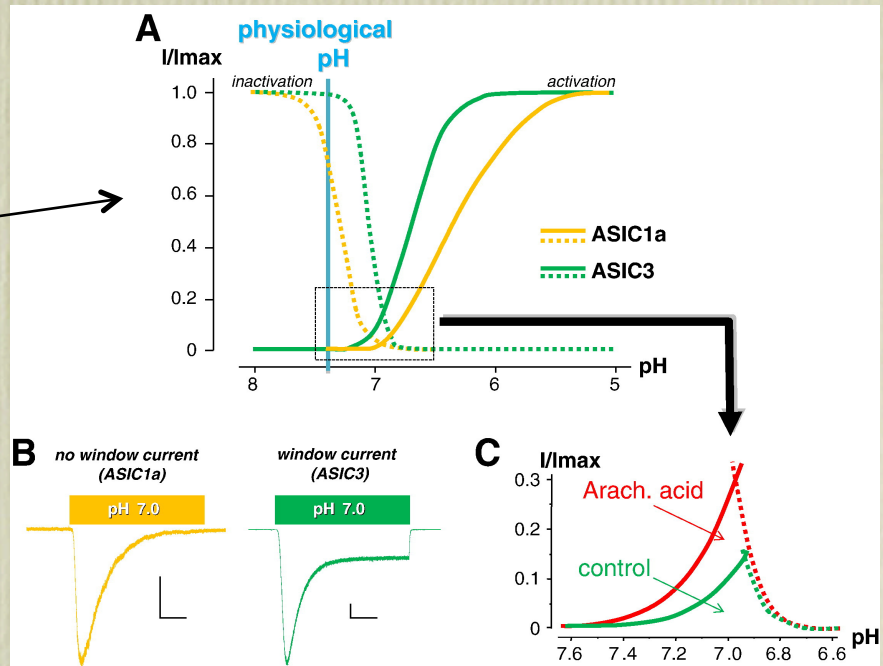
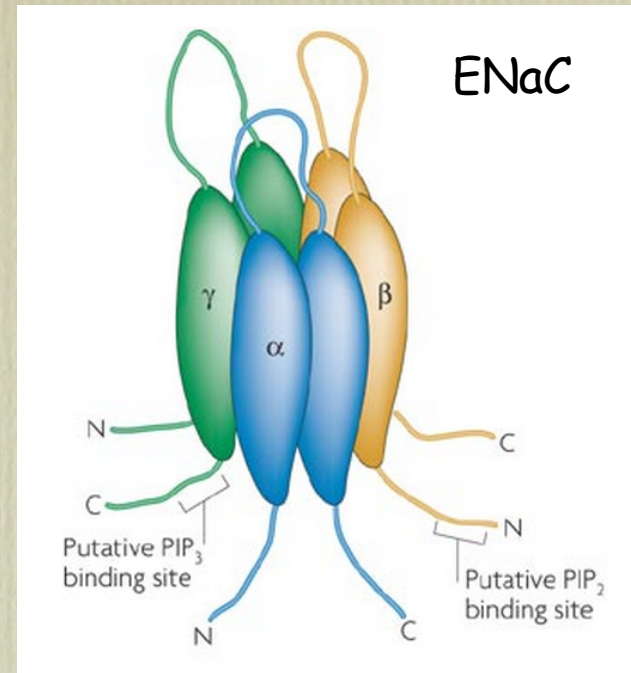
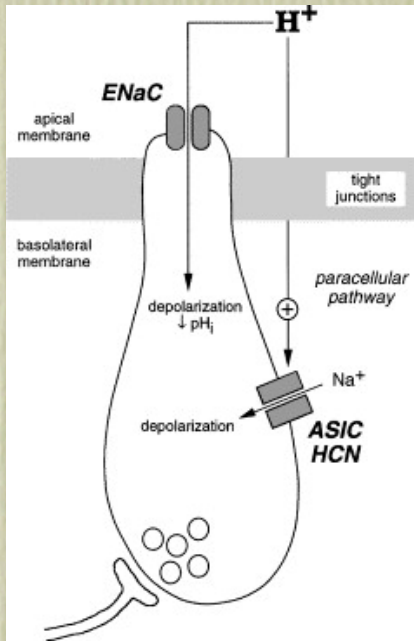
doi:10.1371/journal.pone.0020007.t003

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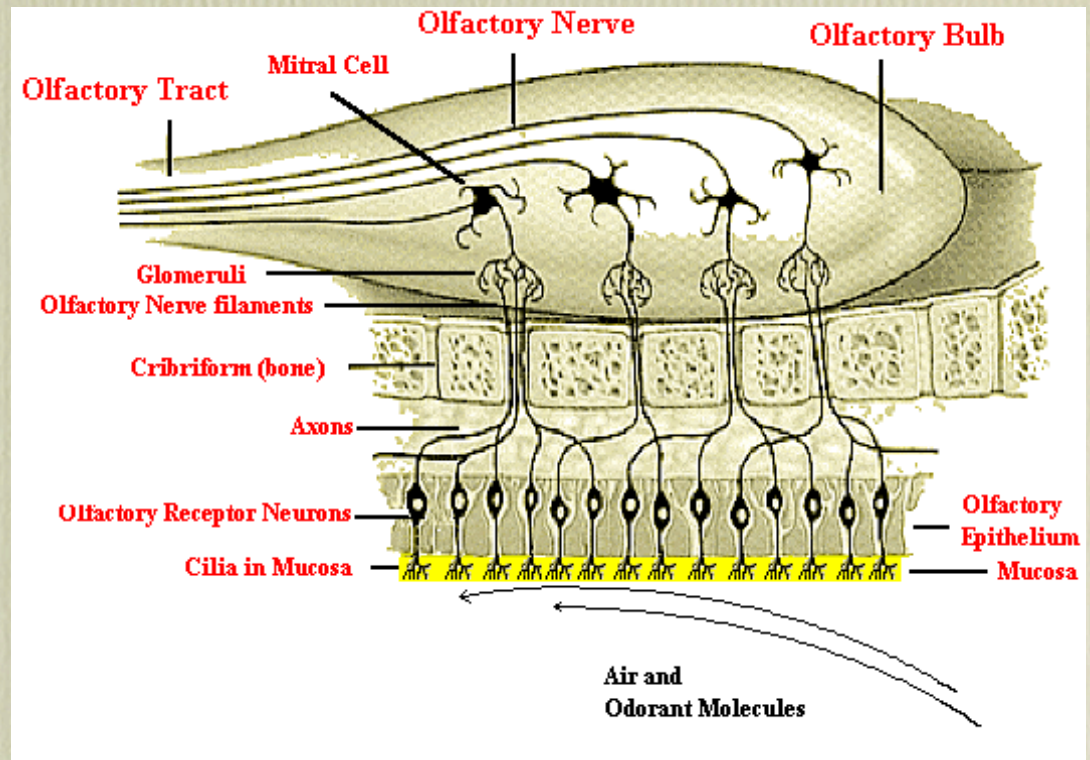
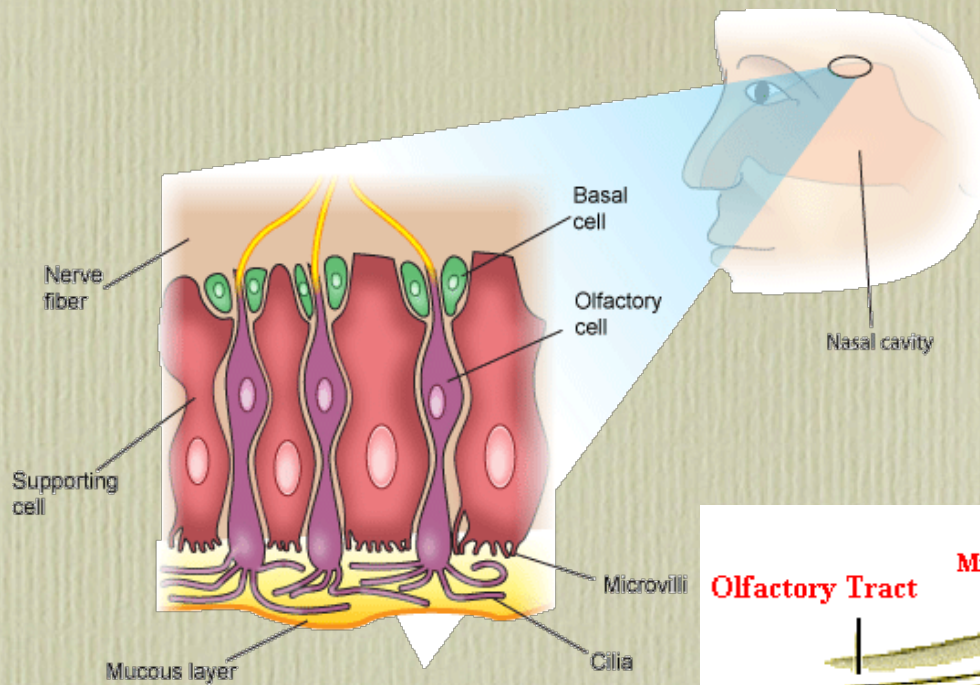


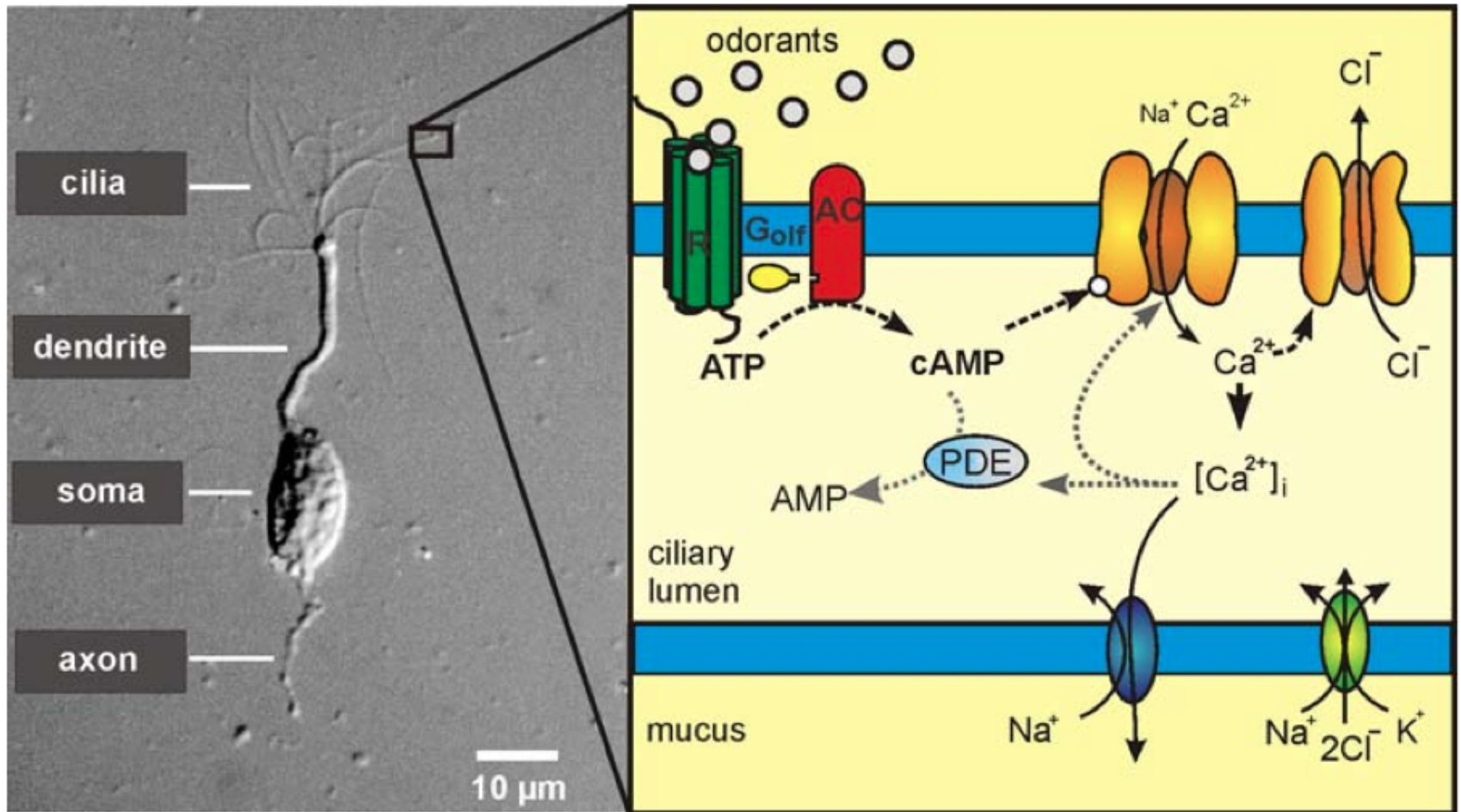
B





OLFACTION





Ca²⁺-activated Cl⁻ currents are dispensable for olfaction

Gwendolyn M Billig^{1,2}, Balázs Pál¹, Pawel Fidzinski¹ & Thomas J Jentsch^{1,3}

Canonical olfactory signal transduction involves the activation of cyclic AMP-activated cation channels that depolarize the cilia of receptor neurons and raise intracellular calcium. Calcium then activates Cl⁻ currents that may be up to tenfold larger than cation currents and are believed to powerfully amplify the response. We identified Anoctamin2 (Ano2, also known as TMEM16B) as the ciliary Ca²⁺-activated Cl⁻ channel of olfactory receptor neurons. Ano2 is expressed in the main olfactory epithelium (MOE) and in the vomeronasal organ (VNO), which also expresses the related Ano1 channel. Disruption of *Ano2* in mice virtually abolished Ca²⁺-activated Cl⁻ currents in the MOE and VNO. *Ano2* disruption reduced fluid-phase electro-olfactogram responses by only ~40%, did not change air-phase electro-olfactograms and did not reduce performance in olfactory behavioral tasks. In contrast with the current view, cyclic nucleotide-gated cation channels do not need a boost by Cl⁻ channels to achieve near-physiological levels of olfaction.

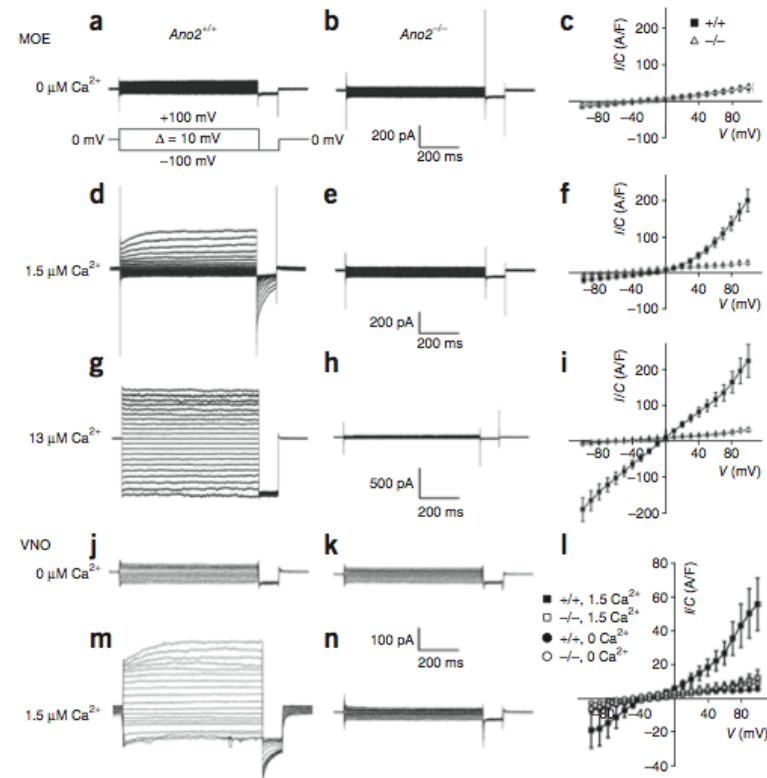
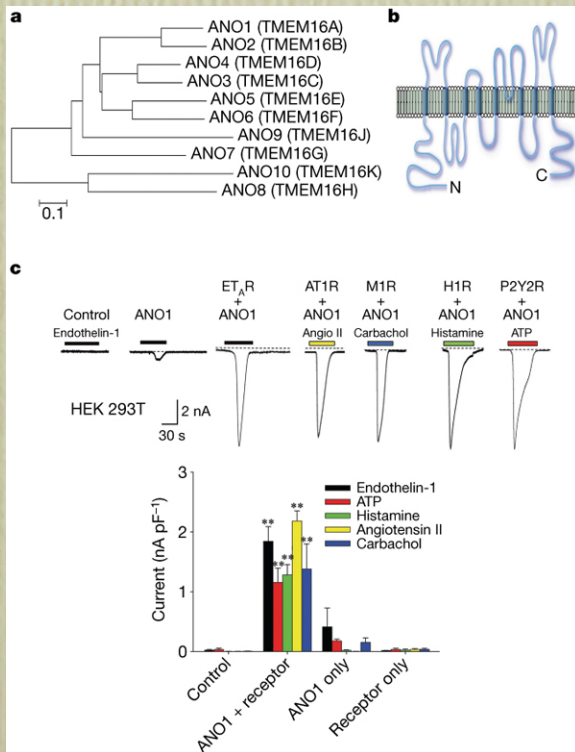


Figure 5 Effect of *Ano2* disruption on Ca²⁺-activated Cl⁻ currents. Patch-clamp recordings of olfactory receptor neurons from the MOE (a–i) and the VNO (j–l). (a, d, g) Typical current traces obtained from *Ano2*^{+/+} OSNs in the presence of nominally 0 μM, 1.5 μM and 13 μM Ca²⁺ in the recording pipette, respectively. The voltage-clamp protocol is shown in a. (b, e, h) Current densities (I/C) from *Ano2*^{-/-} OSNs under conditions as in a, d, g. (c, f, i) Averaged current-voltage relationships of steady-state currents with 0 μM, 1.5 μM and 13 μM Ca²⁺ in the pipette, respectively. ■ wild-type cells, Δ *Ano2*^{-/-} cells. Error bars, s.e.m. Number of cells measured: (c) 7 wild type, 7 knockout; (f), 15 wild type, 11 knockout; (i), 14 wild type, 10 knockout. (j, m) Typical current traces of wild-type vomeronasal sensory neurons (VSNs) with 0 μM Ca²⁺ (j) and 1.5 μM free Ca²⁺ (m) in the pipette. (k) *Ano2*^{-/-} VSN with 0 μM Ca²⁺, and (n) with 1.5 μM Ca²⁺ in the pipette. (l) Averaged current-voltage relationships from VNO receptor neurons measured with 1.5 μM Ca²⁺ (■ *Ano2*^{+/+}, □ *Ano2*^{-/-}; n = 7 and 6, respectively) and with 0 μM Ca²⁺ (● wild type, ○ *Ano2*^{-/-}; n = 5 for both). Error bars, s.e.m. Voltage clamp protocol as in a.

larger. Averaged current/voltage curves revealed that Ca²⁺-activated Cl⁻ currents of VSNs depend predominantly on Ano2 (Fig. 5l). Although Ano1 is expressed in the VNO (Fig. 3a), its contribution to VSN currents seems minor.

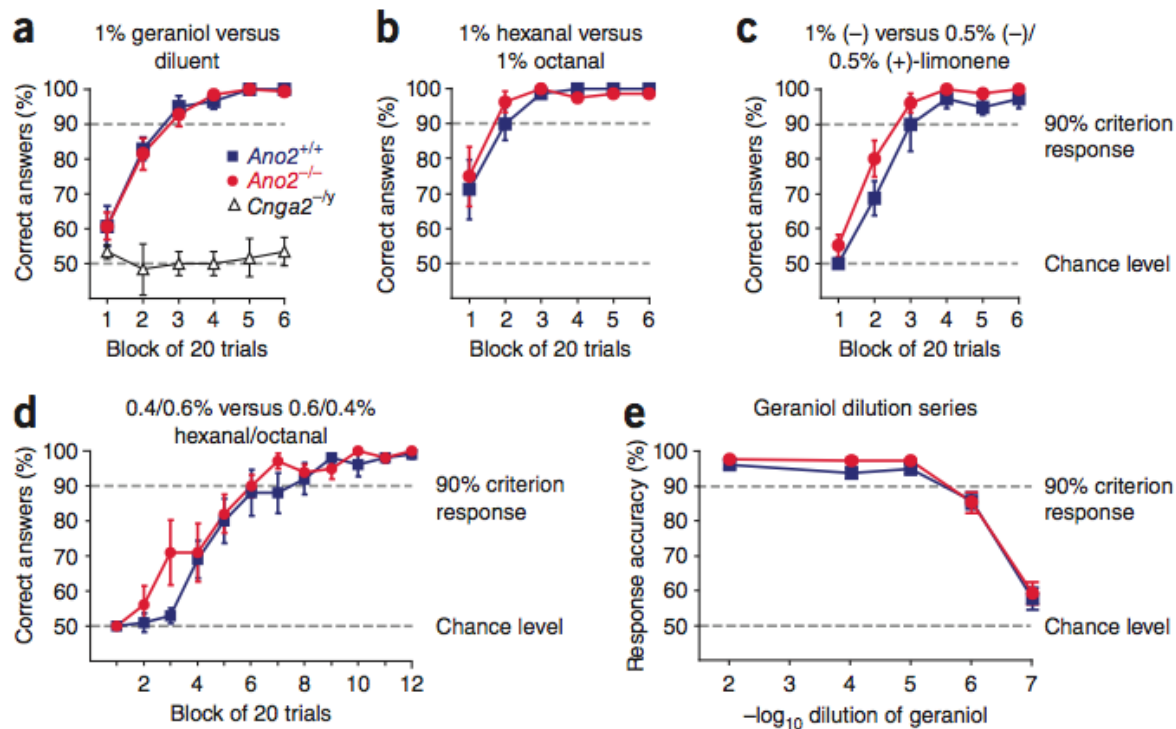


Figure 8 *Ano2* disruption affected neither odor discrimination nor olfactory sensitivity. (a–d) Different discrimination tasks. As true for wild-type littermates, *Ano2*^{-/-} mice learned to discriminate between 1% geraniol and the diluent mineral oil ($n = 6$ for each genotype) (a), between 1% hexanal and 1% octanal ($n = 3$ for each genotype) (b), between 1% (-)-limonene and an enantiomeric mixture of 0.5% (-)-limonene and 0.5% (+)-limonene ($n = 4$ for each genotype) (c) and between 0.4% hexanal/0.6% octanal and 0.6% hexanal/0.4% octanal ($n = 5$ for each genotype) (d). Anosmic *Cnga2*^{-/-} mice ($n = 3$) could not detect 1% geraniol (a). (e) Odor detection threshold for geraniol. Both *Ano2*^{-/-} ($n = 6$) and *Ano2*^{+/+} littermates ($n = 6$) detected geraniol and discriminated it from the diluent only down to a dilution of 10^{-6} . The first data point with a geraniol dilution of 10^{-2} corresponds to a. Error bars, s.e.m. There was no significant difference between *Ano2*^{+/+} and *Ano2*^{-/-} mice in any of these tests.

On the scent of mitochondrial calcium

Frank Zufall

Odorants are now shown to elevate mitochondrial Ca^{2+} in sensory neurons; moreover, blocking this Ca^{2+} sequestration impairs dynamic range. Acute stimulation rapidly recruits mitochondria from the soma to the dendritic knob.

ARTICLES

nature
neuroscience

Mitochondrial Ca^{2+} mobilization is a key element in olfactory signaling

Daniela Fluegge^{1,5}, Lisa M Moeller^{1,5}, Annika Cichy¹, Monika Gorin¹, Agnes Weth², Sophie Veitinger¹, Silvia Cainarca³, Stefan Lohmer³, Sabrina Corazza³, Eva M Neuhaus⁴, Werner Baumgartner², Jennifer Spehr¹ & Marc Spehr¹

In olfactory sensory neurons (OSNs), cytosolic Ca^{2+} controls the gain and sensitivity of olfactory signaling. Important components of the molecular machinery that orchestrates OSN Ca^{2+} dynamics have been described, but key details are still missing. Here, we demonstrate a critical physiological role of mitochondrial Ca^{2+} mobilization in mouse OSNs. Combining a new mitochondrial Ca^{2+} imaging approach with patch-clamp recordings, organelle mobility assays and ultrastructural analyses, our study identifies mitochondria as key determinants of olfactory signaling. We show that mitochondrial Ca^{2+} mobilization during sensory stimulation shapes the cytosolic Ca^{2+} response profile in OSNs, ensures a broad dynamic response range and maintains sensitivity of the spike generation machinery. When mitochondrial function is impaired, olfactory neurons function as simple stimulus detectors rather than as intensity encoders. Moreover, we describe activity-dependent recruitment of mitochondria to olfactory knobs, a mechanism that provides a context-dependent tool for OSNs to maintain cellular homeostasis and signaling integrity.

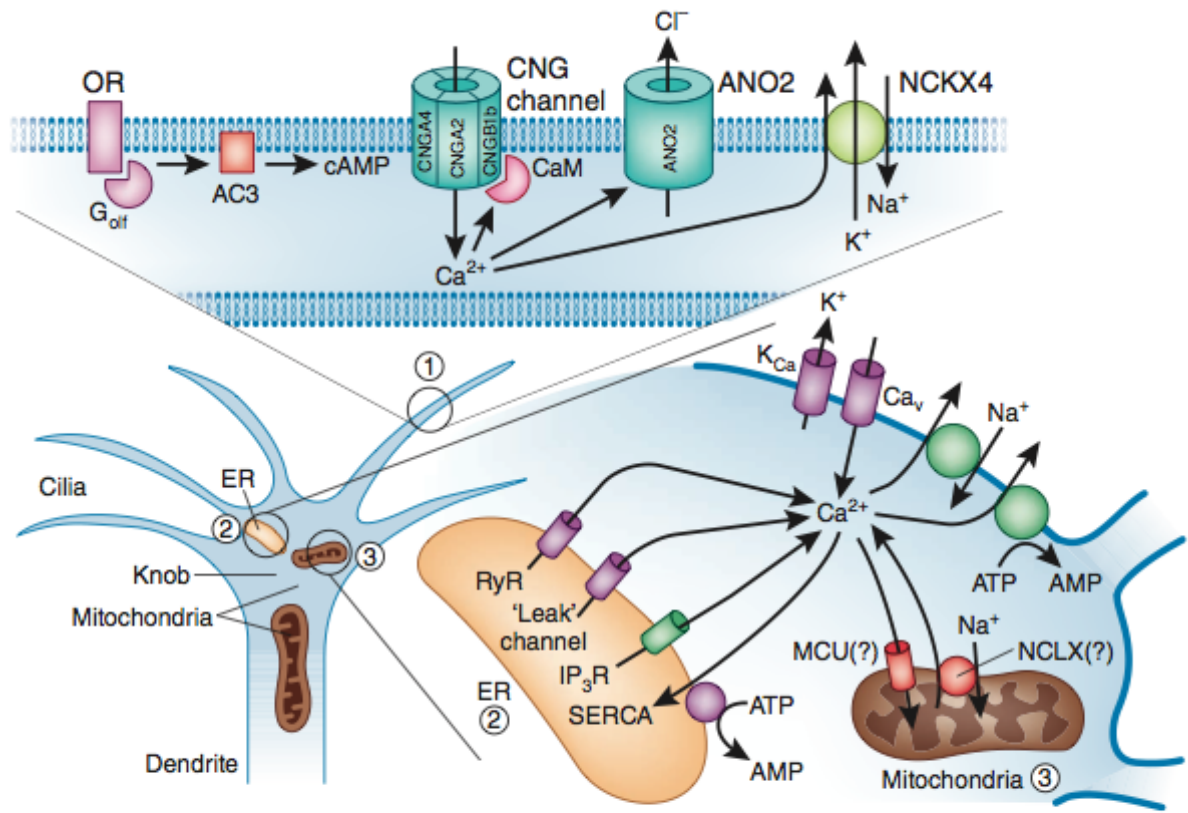
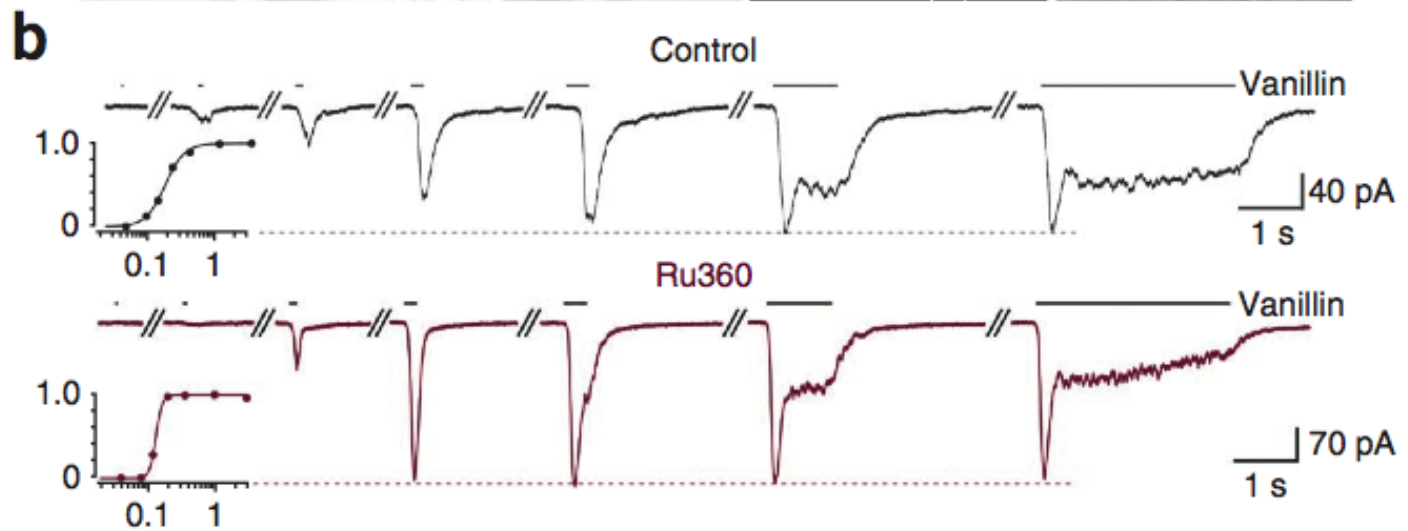
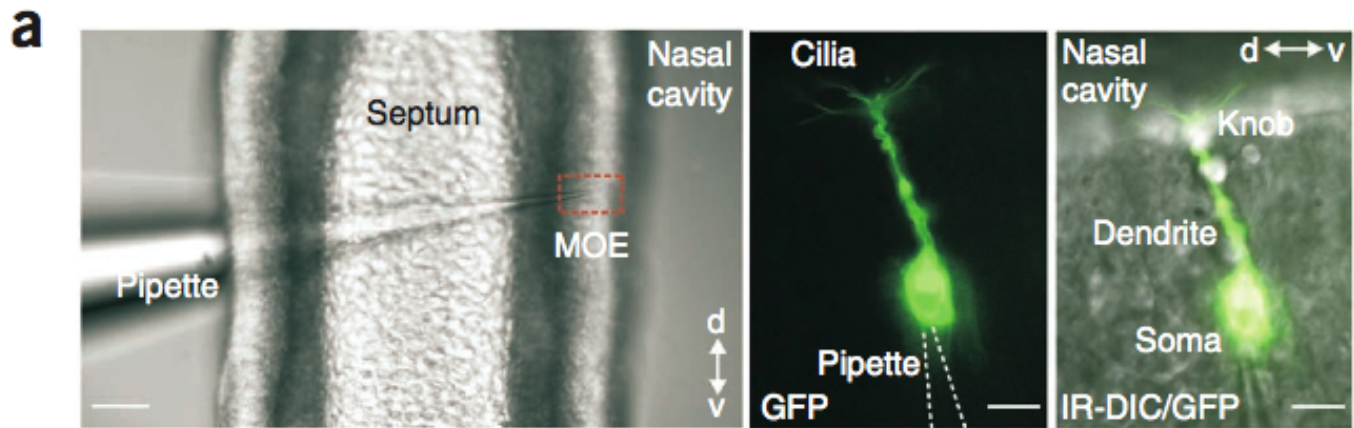
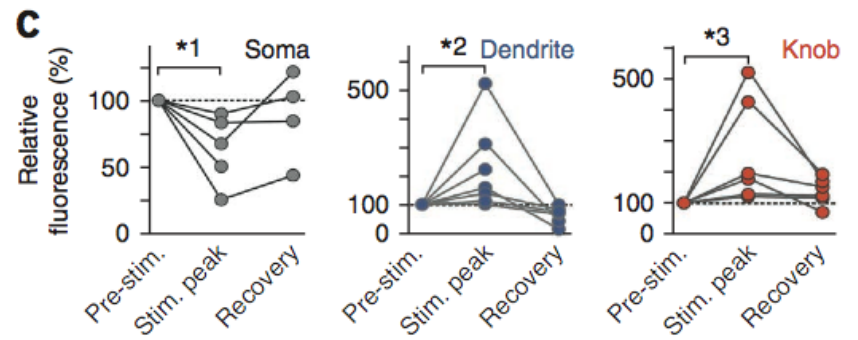
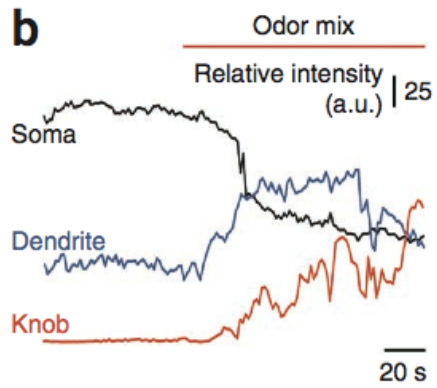
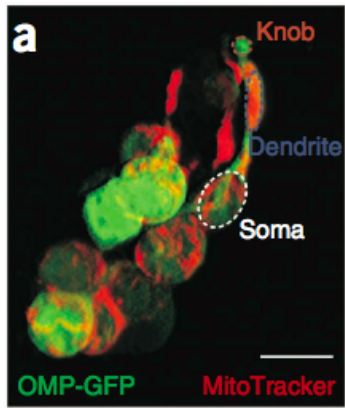


Figure 1 Schematic representation of Ca^{2+} signaling mechanisms in cilia and dendritic knob of an OSN. Much is known about the main Ca^{2+} influx pathway in the cilia (1), the role of Ca^{2+} in primary olfactory signal transduction, and the principal $\text{Na}^+/\text{Ca}^{2+}$ exchanger (NCKX4) that allows rapid response termination and adaptation of an OSN^{2-5,8,11}. Odor-evoked Ca^{2+} signaling in the dendritic knob and dendrite (2) involves additional Ca^{2+} regulation mechanisms, including caffeine-sensitive endoplasmic reticulum (ER) Ca^{2+} stores, Ca^{2+} -induced Ca^{2+} release and voltage-activated (Ca_v) Ca^{2+} channels¹³. However, an entire piece of the puzzle, an essential role of mitochondria (3) in OSN Ca^{2+} regulation, has been missing until now. NCLX, the mitochondrial $\text{Na}^+/\text{Ca}^{2+}$ antiporter, and MCU, the pore-forming subunit of the mitochondrial Ca^{2+} uptake channel, may participate in mitochondrial Ca^{2+} flux¹⁴, with the caveat that molecular proof of their presence in OSNs is still lacking. AC3, adenylyl cyclase 3; ANO2, Ca^{2+} -activated Cl^- channel; CaM, calmodulin; CNG, cyclic nucleotide gated; G_{olf} , G protein; IP_3R , inositol-1,4,5-trisphosphate receptor; K_{Ca} , Ca^{2+} -activated K^+ channel; OR, odor receptor; RyR, ryanodine receptor; SERCA, sarcoplasmic-endoplasmic reticulum Ca^{2+} -ATPase.





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