

ZOCC-408

SL

B.Sc. 2nd year (IVth Sem)

Classification of Receptors

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RECEPTORS

SENSATION – conscious or subconscious awareness of external or internal stimuli.

RECEPTORS – sensory nerve terminals that receives stimuli & relays them to the CNS (brain & spinal cord).

- any structure specialized to detect a stimulus.

◎ ***General Properties of Receptors:***

- All sensory receptors are transducers.
- Transducer – is any device that converts one form of energy to another.

- Sensory transducers – converts stimulus energy into electrochemical energy = ***action potential***
- Action potentials – a meaningful pattern of electrochemical energy from the converted stimulus.

- Sensory transduction – process of conversion.
- Receptor potential – a type of local potential produced as an effect of a stimulus.
 - a graded voltage change across the plasma membrane of the receptor cell.

- The receptor potential causes a receptor cell to release a neurotransmitter that stimulates an adjacent neuron.
- When the voltage of the neuron reaches threshold, the neuron fires impulses to the CNS.
- Sensation

STIMULUS



SENSORY TRANSDUCTION



RECEPTOR POTENTIAL



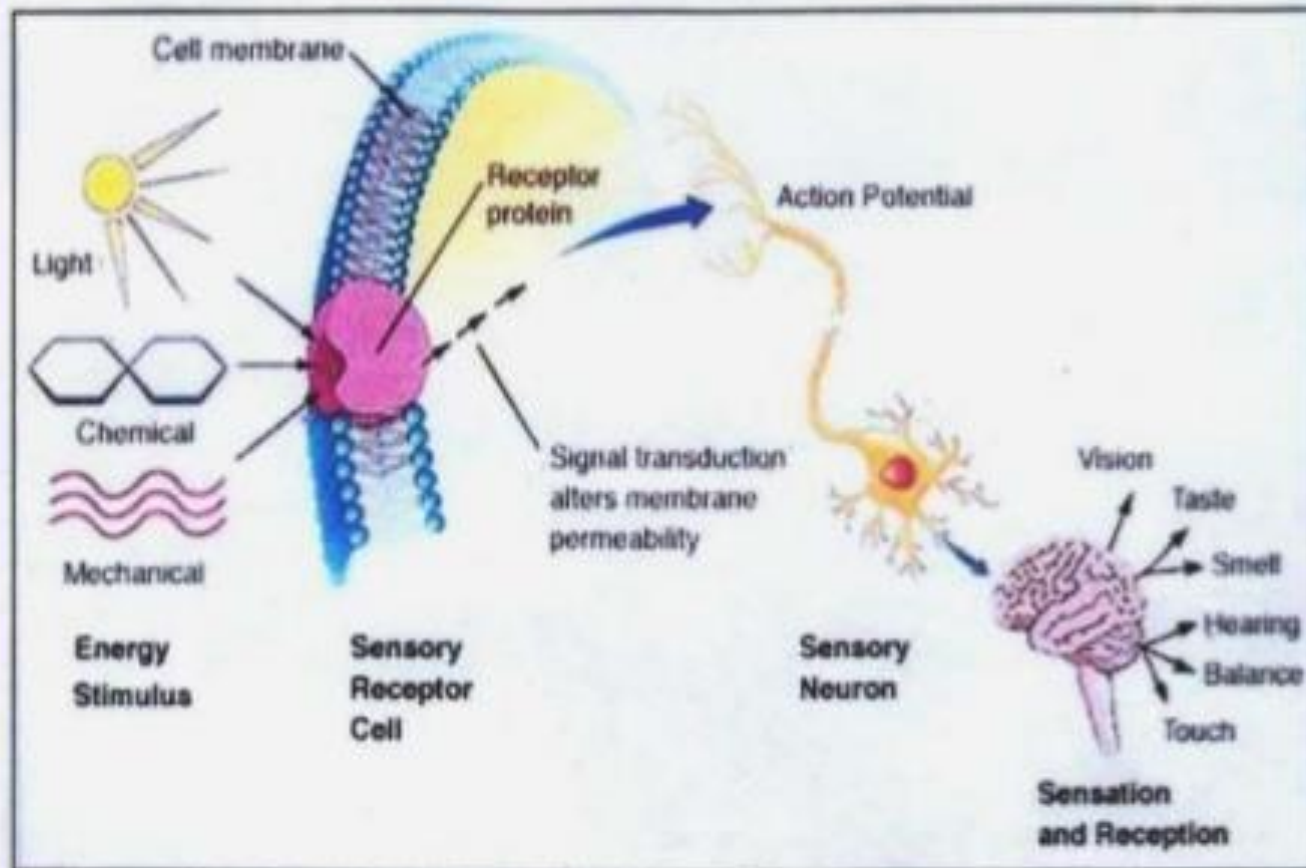
NERVE IMPULSE



CNS



SENSATION



⊙ ***Events for Sensation to Occur:***

- ⊙ 1. Stimulation of sensory receptor.
- ⊙ 2. Transduction – stimulus converted to graded potential.

- ◎ 3. Impulse Generation & Conduction
 - if the graded potential reaches threshold strength, a nerve impulse results.
 - This impulse travels to the CNS.

- ◎ 4. Integration – CNS translates the impulse into a sensation.

◎ ***Kinds of Information Transmitted
by the Sensory Receptor:***

1. Modality
2. Location
3. Intensity
4. Duration

④ ***Classification of Receptors:***

- can be classified by several overlapping systems:

1. By stimulus modality:

- a. Chemoreceptors
- b. Thermoreceptors
- c. Nociceptors
- d. Mechanoreceptors
- e. Photoreceptors

2. By the origin of the stimuli:

- a. Exteroceptors
- b. Interoceptors
- c. Proprioceptors

3. By the distribution of receptors in the body:

- a. General (Somesthetic) senses
- b. Special senses

General Senses:

- Types according to structure & physiology:

A. Unencapsulated Nerve Endings

1. Free Nerve Endings
2. Tactile (Merkel) Discs
3. Hair (Peritrichial Endings)

B. Encapsulated Nerve Endings

1. Tactile (Meissner) Corpuscles
2. Krause End Bulb
3. Lamellated (Pacinian) Corpuscles
4. Ruffini Corpuscles

PAIN RECEPTORS

PAIN RECEPTORS

Pain – is a discomfort caused by tissue injury or noxious stimulation & typically leading to evasive action.

Nociceptors – specialized nerve fibers that mediate pain.

Types:

1. Myelinated
2. Unmyelinated

Somatic Pain – pain from the skin, muscles & joints.

Visceral Pain – pain from the viscera (internal organs of the 3 great body cavities-thoracic, abdominal & pelvis).

Referred Pain – perception of pain coming from parts of the body that are not actually stimulated.

◎ **Classification of Pain Receptors**

(Origin of Stimulus)

- 1. Exteroceptors** – stimulated by immediate external environment with most of the impulses being sensed at conscious levels.

- a) ***Free nerve endings*** – tactile & superficial pain
- b) ***Krause's corpuscles*** – cold receptors
- c) ***Meissner's corpuscles*** – tactile skin receptors
- d) ***Merkel's corpuscles*** – tactile receptors in the oral mucosa & submucosa of the tongue
- e) ***Ruffini's corpuscles*** – pressure & warmth receptors

2. Interoceptors – located in body cavities; these serves involuntary bodily functions below conscious levels.

- a) **Free nerve endings** – perception of visceral pain
- b) **Pacinian corpuscles** – perception of pressure

3. Proprioceptors – chiefly involved in automatic functioning & perceive movement, pressure & position.

a) **Free nerve endings** – perception of deep somatic pain & other sensations

b) **Golgi tendon organs** – mechanoreceptors between muscle tendons relaying data concerning muscle length & tension

c) ***Muscle spindles*** –

mechanoreceptors between
muscle fibers responsive to
passive muscle stretch

d) ***Pacinian corpuscles*** – perception
of pressure

e) ***Periodontal receptors*** – perception
of tooth movement

SKIN RECEPTORS

SKIN RECEPTORS

Types According to Function/ Stimulus Modality:

- 1. Thermoreceptors*** – for temperature changes

2. Mechanoreceptors – for mechanical stimulation.

- a) **Tactile receptors** – touch
- b) **Baroreceptors** – pressure
- c) **Proprioceptors** – distortion

3. Nociceptors – for injuries leading to pain sensation.

Types According to Morphology:

1. *Free nerve endings* –

nonmyelinated fibers that enters the epidermis, extending as far as the stratum granulosum.

- a) *Merkel's ending* – free nerve ending attached to modified epidermal cells, found in the stratum germinativum layer.

2. Encapsulated nerve endings

- a) ***Pacinian corpuscles*** – deep pressure
- b) ***Meissner's corpuscles*** – touch
- c) ***Ruffini's corpuscles*** – heat/warmth
- d) ***Krause's corpuscles*** - cold

1 Near the skin's surface, free nerve endings sense pain and heat.

2 The onion-shaped Pacinian corpuscles sense pressure. They are the largest receptors.

3 Ruffini endings detect heat and pressure.

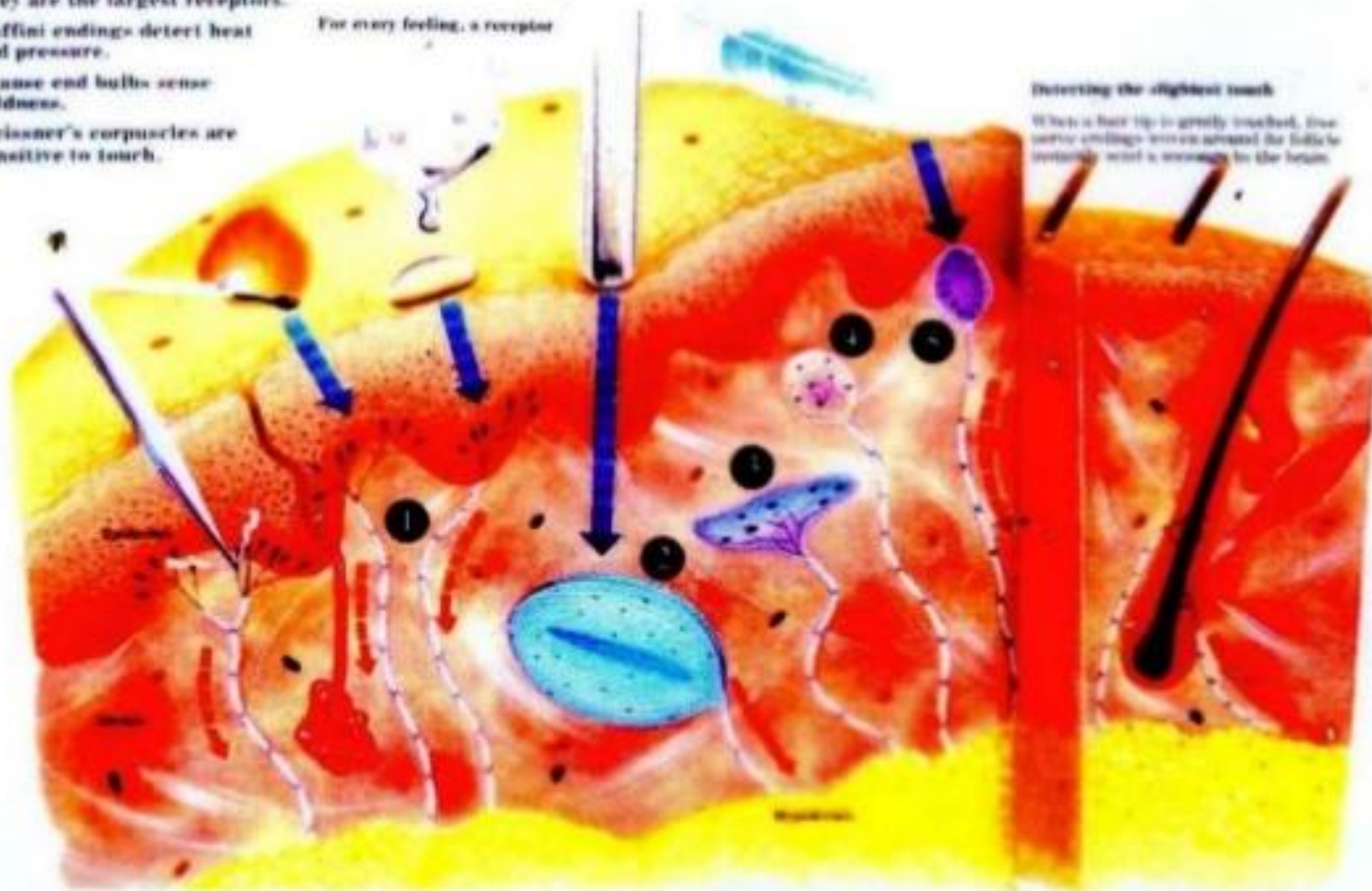
4 Krause end bulbs sense coldness.

5 Meissner's corpuscles are sensitive to touch.

For every feeling, a receptor

Detecting the slightest touch

When a hair tip is gently touched, free nerve endings around the follicle instantly send a message to the brain.



TASTE RECEPTORS

TASTE RECEPTORS

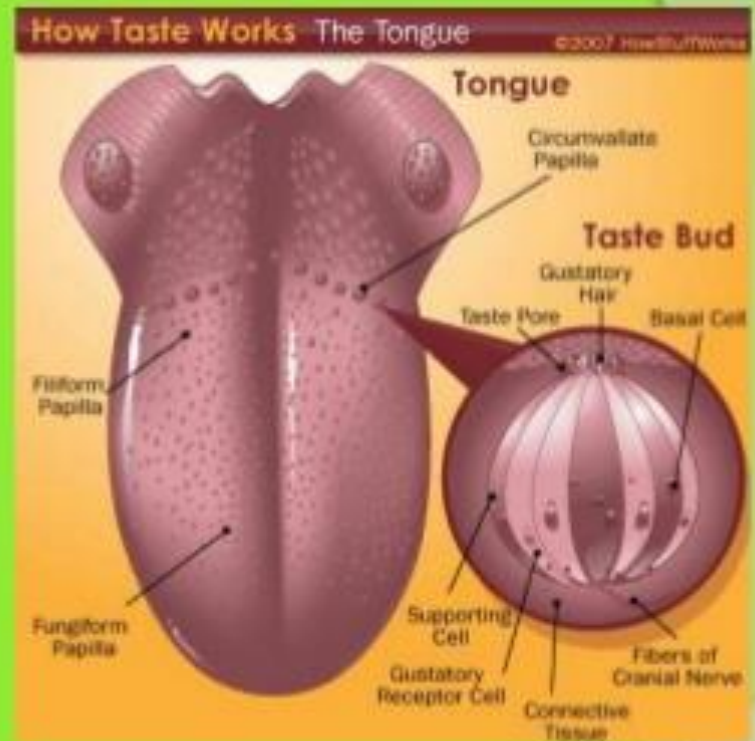
Taste (Gustation)

- > a sensation that results from the action of chemicals on the taste buds.
- > the detection & recognition of liquid phase stimuli.
- > a sensation developed well before birth.

- ◎ ** Taste is detected only when food is dissolved in saliva.*
- ◎ ** Mouth that is dry affects sense of taste.*

Taste buds

- > taste receptors
- > goblet-shaped epithelial cells with small pore opening to the mucosal surface.
- > lemon shaped



- > measures to about 70 microns in length & 40 microns in diameter.
- > approximately 10,000 buds in man

> located on the edges & dorsum of the tongue, epiglottis, soft palate, pharynx & inside the cheeks

> life span is 10-12 days & are constantly replaced by cell division (taste cell-mitotic division).

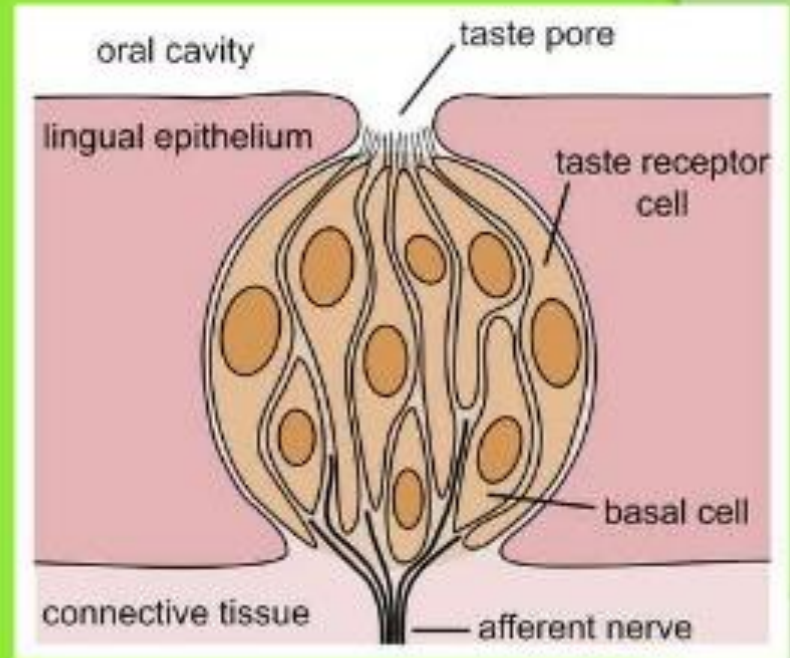
> composed of 40-60 cells
of three kinds:

a. Taste/ Receptor/
Gustatory cell

- sensory cell
(banana shaped)

b. Supporting/
Sustentacular cell

c. Basal cell

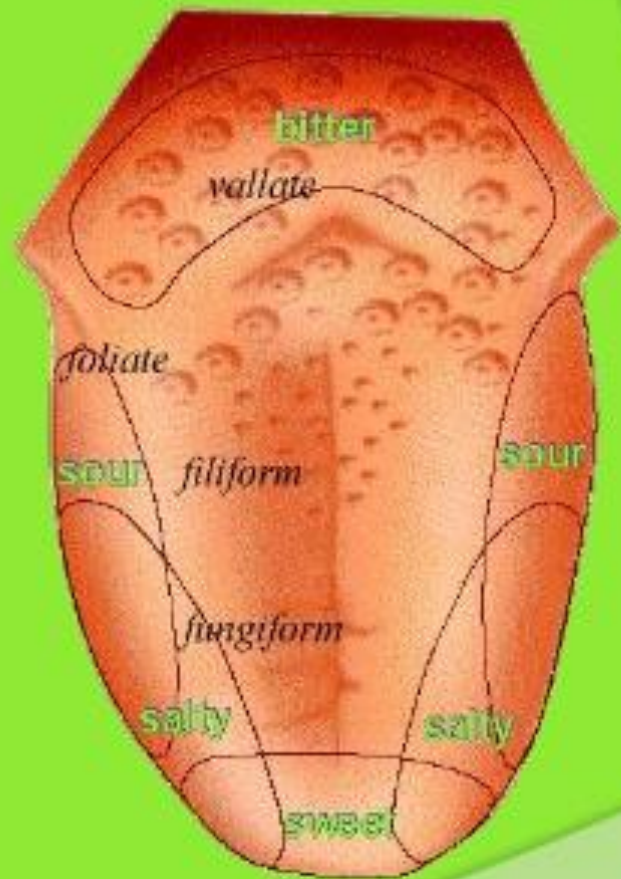


> taste hair – slender microvilli extension of the taste cell.

> taste pore – narrow opening from where taste hairs are projected.

> *Geographic distribution:*

1. tip of the tongue
 - sweet
2. side near the tip
 - salty
3. side near the back
 - sour
4. back/rear of the tongue
 - bitter



> *Primary taste sensation:*
(Taste Modalities)

1. Sweet
2. Salty
3. Sour
4. Bitter
5. Umami

Generally, each taste modality is associated with organic compounds such as:

1. SWEET

- associated with organic compounds such as polysaccharide like sugar, glycerol, dulcin, chloroform & amino acid.

2. SOUR

- associated with hydrogen ions as acid & acid salts.
- not all acids are sour
 - e.g. amino acid – sweet

3. *SALTY*

- associated with positive & negative ions, inorganic compounds such as, chlorides of sodium, ammonium & iodine.

4. BITTER

- associated with inorganic salts of increasing molecular weight like alkaloids (nicotine & caffeine).

5. UMAMI

- “meaty” taste produced by amino acids such as aspartic & glutamic acids.
- the taste is best known from the salt of glutamic acid, monosodium glutamate (MSG).

- pronounced as “ooh-mommy”
- the word is Japanese slang for “delicious” or “yummy”
- specific area on the tongue sensitive to umami is not yet known.

>Taste buds present in papillae:

1. Fungiform papillae
2. Circumvallate papillae
3. Palatal papillae

4. Other papillae and taste buds may occur in other oral & pharyngeal locations, including the lips, inner surface of the lingual mucosa, epiglottis, various pharyngeal regions of the upper 1/3 of the esophagus as well as the pharynx.

- * Filiform papillae – do not contain taste buds

> Taste buds are capable of responding to each quality, but their response characteristics are concentration dependent:

1. Taste buds in Fungiform papillae – respond in uniform manner to low concentration of both sweet and salty taste substance.

2. Taste buds in Circumvallate papillae - respond in uniform manner to low concentration of sweet substances and only to higher concentrations of salt, sour & bitter stimuli.

3. Taste buds in Palatal papillae – respond in uniform manner to both sour & bitter substances, although they respond to salt in relatively high concentrations.

PHYSIOLOGIC PROPERTIES OF TASTE RECEPTORS:

1. ADAPTATION

- diminution in the intensity or sensation or even disappearance of sensation even with continued stimulation of receptors
- reduction in sensitivity in the presence of a constant stimulus.

2. AFTER TASTE/ AFTER DISCHARGE OF TASTE RECEPTORS

- taste still lingers even if the stimulus has been removed.

3. CONTRAST

a. Successive contrast

- eat sweet then sour food, sourness is intensified

b. Simultaneous contrast

- if one border of the tongue is rubbed with sugar, the other border will enhance the sweet taste.

4. DUAL TASTE

- some substances can elicit 2 tastes or they can stimulate 2 different types of receptors.

5. EFFECT OF CERTAIN DRUGS

- when cocaine, an anesthetic solution is applied to the tongue the sensation is abolished.

- sequence of disappearance:

a. pain

d. salty

b. bitter

e. sour

c. sweet

OLFACTORY RECEPTORS

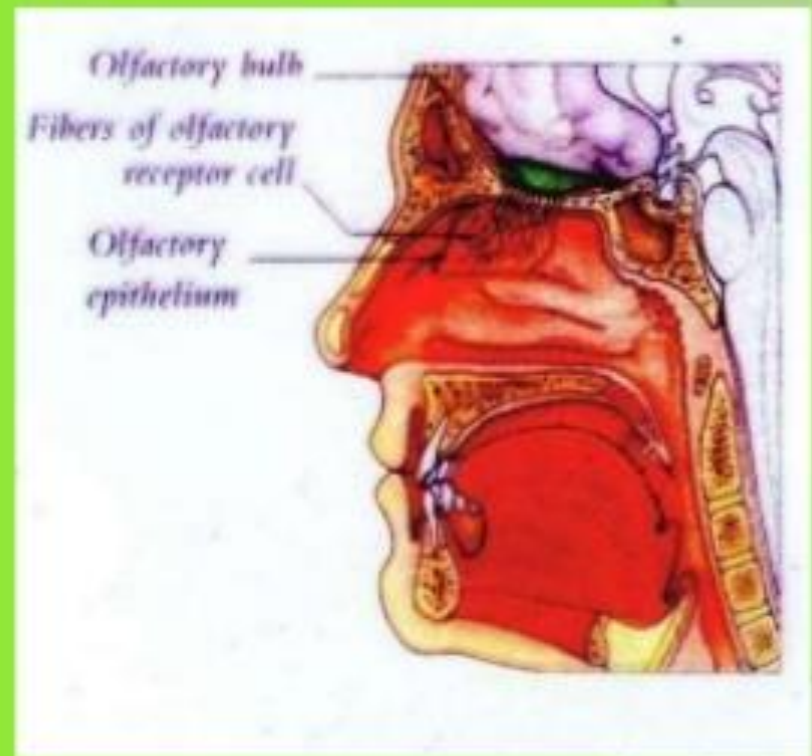
OLFACTORY RECEPTORS

Olfaction

- > closely related to taste
- > flavors of various food are largely due to the combination of taste & smell.

Olfactory receptors

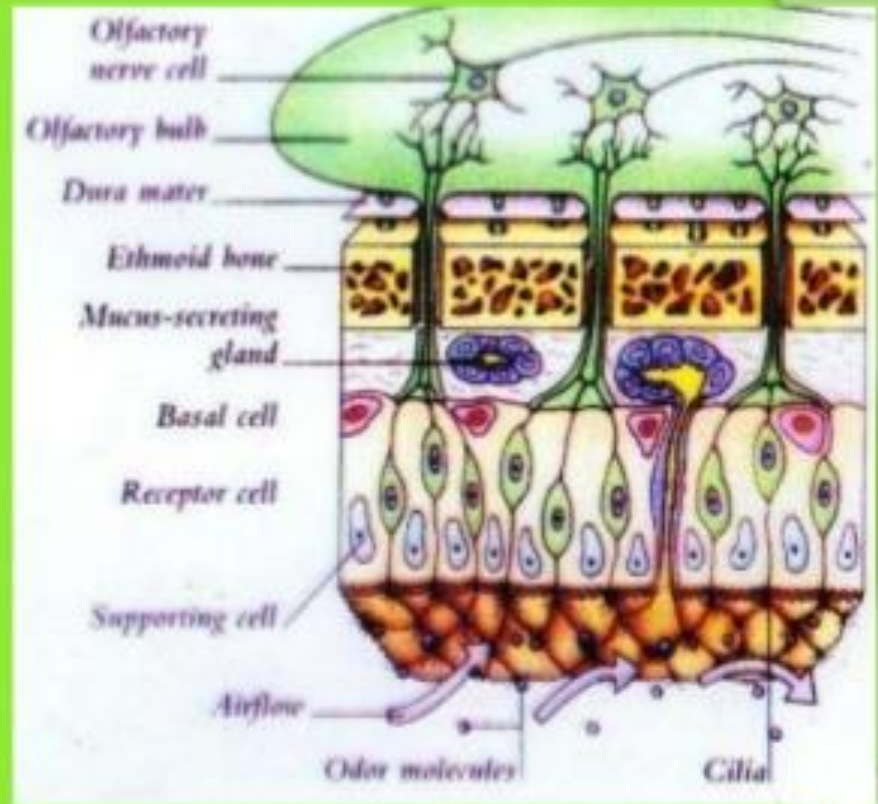
> located on the *olfactory mucous* which lies on the posterodorsal part of the nasal cavity. It has an area of about 2.5 cm^2 . It includes the upper 3rd nostril, septum & superior conchae.



> composed of:

a. Olfactory cell

b. Supporting cell



Primary Odors:

1. CAMPHORACEOUS

- tough volatile fragrant compound from the wood & bark of camphor tree used in medicine as plasticizer and insect repellent.

2. MUSKY

- substance with a penetrating odor obtained from a sac beneath the abdominal skin of male musk deer & used as perfume fixation.

3. FLORAL

- flower

4. PEPPERMINTY

- minty aroma/ fresh

5. ETHEREAL

- ether is a light volatile inflammable liquid obtained by the distillation of alcohol with sulfuric acid & used chiefly as solvents and anesthetic.

6. PUNGENT

- stinging or biting quality

7. PUTRID

- rotten, foul odor
- decomposing organic matter

PHYSIOLOGIC PROPERTIES OF OLFACTORY RECEPTORS:

1. ADAPTATION

- it is well known experience that an odor which at first seems to be quite strong or even noxious, after a few minutes is hardly noticed.

2. EFFECT OF ONE ODOR ON THE OTHER ODOR

- strong odors tend to mask weaker ones. If appropriate amount is applied, one odor antagonizes the other odor.

Anomalies in Olfaction:

1. Excessive smoking.
2. Temporary loss of sense of smell may be the result of inflammation of the nasal mucosa.
3. Disease of the nervous system may affect olfaction either unilaterally/bilaterally.
4. Hypernosmia – acute sensitivity of the sense of smell due to some diseases of the CNS.

Parasympathomimetics		Parasympatholytics
Direct Acting	Indirect Acting (Anti-cholinesterases)	
Reversible		1- Atropine 2- Eucatropine 3- Homatropine 4- Hyoscine 5- Scopolamine 6- Trospiumide 7- Ipratropium (bronchial asthma) 8- Cyclopentolate
1- Acetylcholine (M & N) 2- Carbachol (M & N) 3- Methacholine (M) 4- Bethanecol (M) 5- Pilocarpine (M)	1- Physostigmine (eserine) 2- Neostigmine 3- Edrophonium	Ganglion blockers Nicotinic antagonists on both Symp. & Parasymp.
Irreversible		9- Nicotine & Lobelline (large dose) 10- Mecamylamine 11- Chlorisondamine 12- Hexamethonium 13- Trimethaphan 14- Tetraethylammonium chloride
1- Echothiophate 2- Isoflurophate 3- Parathione		



Sympathomimetics		Sympatholytics	
Catecholamine		α - Blockers	
α & β Agonists	β 1, β 2 non-selective Agonists	Non-selective blockers	selective competitive blockers
1- Epinephrine α & β only Agonists 2- Norepinephrine Others	1- Isoprenaline 2- Isoproterenol	<u>Phenoxybenzamine</u> <u>Phentolamine</u>	α 1 - blockers Prazosin Terazosin Tamsulosin any drug zosin
3- Dopamine (α , β , γ , δ) 4- Dobutamine (α , β) 5- Methoxamine (α)	β2 Agonists Short acting: 1- Salbutamol 2- Albuterol 3- Terbutaline 4- Hexoprenaline 5- Fenoterol 6- Rimiterol 7- Pirbuterol Long acting: 1- Salmeterol 2- Formoterol	Non-selective blockers Propranolol Timolol nadolo	β - Blockers selective competitive blockers β 1 - blockers Acebutolol Atenolol Metoprolol Esmolol β 2 - blockers Butoxamine Pindolol Acebutolol Antagonist with partial agonist
Non-Catecholamine		Antagonist of both α & β	
1- Phenylephrine (α) 2- Metaproterenol (β) 3- Ephedrine (α , β) 4- Oxiprenaline (β) 5- Amphetamine (α , β - CNS stimulant)		Labetalol - Carvedilol	

Histamine	
Agonist Histamine	
Antagonists	
H 1 Chlorpheniramine Diphenhydramine Loratidine Mepyramine Pheneramine maleate Antazoline	H 2 Cimetidine Ranitidine Famotidine Nizatidine
Serotonin 5-HT ₂	
Agonist Serotonin	Agonists-err. Buspirone → anxiolytic Sumatriptan → in migraine
5-HT ₂ Antagonist Cyproheptadine Methysergide Ketanserin	5-HT ₂ Antagonist Ondansetron "anti-emetic action"
Angiotensin II	
Agonist Angiotensin	Antagonist Saralasin
Vasopressin	
Agonist Vasopressin	Antagonist
Anti-Arhythmics	
Quinidine - Verapamil - Disopyramide	
Slow Ca++ channels blockers	
Verapamil - Diltiazem - Nifedipine - Nitrendipine	
General anesthetics	
Halothane - Chloroform	
Surface anesthetics	
Cocaine	

Heart		Blood Vessels	Intestine
Direct myocardial depressants	Direct Myocardial Stimulants	Direct Hypotensive effect on vascular smooth muscles (Direct vasodilators)	Direct Spasmolytic
1- Anti-Arhythmic drugs 2- Anti-Histaminics (H1) 3- General anesthetics 4- Emetine Hydrochloride	1- Cardiac Glycosides 2- Phosphodiesterase inhibitors (Aminofylline) 3- Xanthine (Aminophylline) 4- Caffeine	1- Direct Veno-dilators → Nitrites - Nitrates 2- Direct arterio-dilators → Hydralazine - Minoxidil 3- Mixed-dilators → Sodium Nitropruside 4- Slow Ca++ channels blockers	1- Papaverine 2- Volatile oils e.g. Peppermint 3- Nitrites & nitrates 4- Aminophylline

Action of drugs on Isolated Toad's Heart		Action of drugs on Isolated guinea pig trachea	
Inhibitory drugs on the heart	Stimulatory drugs on the heart	Bronchoconstrictors	Bronchodilators
1- M2 2- Ganglion stimulant (Nn). 3- Direct myocardial depressants	1- β 1 2- H2 3- Direct myocardial stimulants	1- M3 2- H1	β 2

Dose response curve of Ach on trachea

Effect of drugs on arterial blood pressure of anaesthetized cat		Action of drugs on Isolated rabbit's intestine	
Hypertensive drugs	Hypotensive drugs	Stimulant	Inhibitory
1- Ganglion stimulant (Nn) as NSD & NLD 2- Both α & β agonists 3- α 1 agonist (without effect on β) as: Norepinephrine, phenylephrine, methoxamine, amphetamine, ephedrine. 4- Angiotensin II 5- Vasopressin	7- Parasympathomimetic with M3 action only. 8- Parasympathomimetic with both M3 & N actions. 9- β 2 agonist. 10- Histamine H1 mainly, H2 11- Direct vasodilators	1- Ganglion stimulant (Nn) as NSD & LSD 2- M3 3- H1 4- 5-HT 5- Angiotensin II 6- Vasopressin	1- Sympathomimetic 1- α only 2- β only 3- Both α & β agonists 2- Direct spasmolytics See above

N.B.

NSD → stimulation of nicotinic receptors in parasympathetic ganglia → inhibition of the heart
NLD → initial stimulation followed by blocking of the parasympathetic ganglia (depolarizing blocker) → initial inhibition of the heart then cardiac contraction become normal.

- NSD is added to test the block of the nicotinic receptors in the ganglia ... if the block is complete, NSD → has no effect.
- Ach is added to test the block of the M receptors produced by atropine ... if the block is complete, Ach → has no effect.
- Adrenaline is added to test the block of β receptors produced by blockers ... if block is complete, adrenaline → has no effect.