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Nota di contenuto	Title Page; Table of Contents; List of contributors; Foreword; References; Preface; CHAPTER 1: Introduction: what is chemesthesis?; 1.1 A brief history; 1.2 What is its relevance today?; References; CHAPTER 2: Psychology of chemesthesis - why would anyone want to be in pain?; 2.1 Introduction and background; 2.2 Physiological differences: maybe they can't feel the burn?; 2.3 Effects of exposure on chemesthetic response (social); 2.4 Cognitive factors underlying chemesthetic response: state versus trait; 2.5 Benefits of liking; 2.6 Summary; References CHAPTER 3: Spice and herb extracts with chemesthetic effects 3.1 Why plants have chemesthetic properties; 3.2 Hot pungent spices: capsicum species; 3.3 Other hot pungent spices; 3.4 Nasal heat spices; 3.5 Cooling spices; 3.6 Numbing spices; 3.7 Tingling spices; 3.8 Spice and herb extracts; 3.9 Regulatory control of spices and herb extracts with chemesthetic properties; 3.10 Advantages of spices, essential oils, and oleoresins; References; CHAPTER 4: Molecular mechanisms underlying

the role of TRP channels in chemesthesis; 4.1 Introduction; 4.2 TRPM8; 4.3 TRPV1; 4.4 TRPA1
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10.5 Discrimination testing with trigeminal compounds
