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development of the olfactory apparatus; 3.3 The olfactory epithelium (OE); 3.4 The olfactory bulb; 3.5 Primary olfactory cortex; 3.6 Anterior olfactory nucleus/cortex; 3.7 Secondary olfactory cortex; 3.8 The thalamus; 3.9 Lateralization (external) in olfaction; 3.10 Lateralization (cortical) in olfaction; 3.11 Airflow and nasal patency; 3.12 The trigeminus; 3.13 Vomeronasal organ; 3.14 Central mechanisms: the cortex; 3.15 The temporal lobes
3.16 The orbitofrontal cortex and the insula3.17 An anatomy of taste; 3.18 Sensing different tastes; 3.18.1 Bitter; 3.18.2 Sweet; 3.18.3 Salt; 3.18.4 Sour; 3.18.5 Umami; 3.19 Swallowing; 3.20 Central mechanisms of taste: the insula and other regions; 3.21 Lateralization of taste; 3.22 Taste aversions and taste memory; 4 Psychophysiological and neuroimaging studies of smell and taste; 4.1 Psychophysiology; 4.2 Electroencephalography (EEG) and olfaction; 4.3 Inhalation and EEG; 4.4 Olfactory evoked potentials (OEPs); 4.5 Methodological considerations: olfactometry
4.6 Other methodological issues4.7 Individual differences; 4.7.1 Age; 4.7.2 Sex; 4.8 OEPs and valence; 4.9 OEPs and lateralization; 4.10 Olfactory disorders; 4.11 Psychological effects on the OEP; 4.12 Magnetoencephalography (MEG) and olfaction; 4.13 Olfaction and neuroimaging; 4.14 Neuroimaging and odour perception; 4.15 Neuroimaging and valence/hedonic response; 4.16 Neuroimaging and trigeminal stimulation; 4.17 Neuroimaging and 'biologically significant' odours; 4.18 Neuroimaging and imagining odour; 4.19 Cognitive variables: making decisions about, and remembering, odour
4.20 Odour-specific reactions

Sommario/riassunto

<P>Smell and taste are our most misunderstood senses. Given a choice between losing our sense of smell and taste, or our senses of sight and hearing, most people nominate the former, rather than the latter. Yet our sense of smell and taste has the power to stir up memories, alter our mood and even influence our behaviour. </P><P></P><P>In <I>The Neuropsychology of Smell and Taste,</I> Neil Martin provides a comprehensive, critical analysis of the role of the brain in gustation and olfaction. In his accessible and characteristic style he shows why our sense of smell and taste do not simply perf