

ABSTRACT

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The basic tastes are the commonly recognized types of taste sensed by humans. Humans receive tastes through sensory organs called taste buds, concentrated on the upper surface of the tongue. Scientists describe five basic tastes: bitter, salty, sour, sweet, and umami. In some cases, taste have a burning sensation. Substances such as ethanol and capsaicin cause a burning sensation by inducing a trigeminal nerve reaction together with taste reception. The heat is caused by the food activating a nerve cell ion channel called VR1 (Vanilloid Receptor 1), which also activated by hot temperatures.

To find out if there are differences in sensitiveness of sweetness taster between spicy and non spicy consuming habits, the research was done by testing the samples with 2% until 6% of concentrate glucose, dropped on to tongue.

The result has been found that the sensitiveness of sweetheness taster of the spicy consuming habits sample decreases.

Key words: sweet; spicy; capsaicin.