* structure of lip → Internal surface → (non ketratinized s.q) labial glands.

* structure of tongue → Dorsal surface → (para ker. sq) Minor salivary glands.

* " " → Ventral portion → (non ker.sq) Lingual glands.

* palate → palatine glands.

* Circumvallate papillae → lateral sides → Von Ebner's gland (serous, begin lipid hydrolysis)
+ found in : Foliate papillae (الحليمات الورقية)

- the only give serous

* all of them (except Von.E) give mucous.

** Accessory salivary gland : small, micro. scattered in CT of oral mm.

⇒ secret saliva 10% Constant rate.

⇒ secretion mainly mucous.

the tongue

ant 2/3 contain papillae

post 1/3 contain lingual tonsil

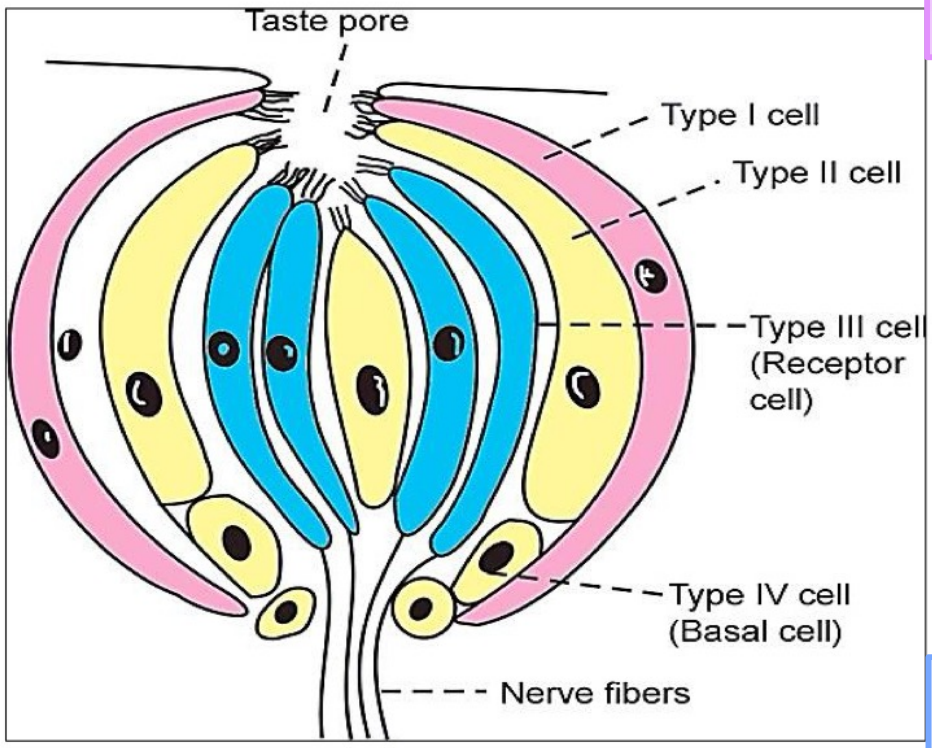
Dorsal

* Para-ker. s.q firmly attached to the CT.
* papillae (ant 2/3)
* Minor salivary glands
* papillae

Ventral

* Non ker. s.q attached loosly attached to CT.
* No papillae.
* lingual glands

Key Features	Location	Taste Buds	Epithelium	Shape	Papillae Type
Numerous; mechanical function.	Anterior 2/3 of tongue	None	Keratinized stratified squamous	Conical	Filiform Papillae
Highly vascular; red color due to many blood vessels in underlying connective tissue.	Anterior 2/3 of tongue	Present (superior surface)	Non-keratinized stratified squamous	Mushroom-shaped	Fungiform Papillae
Largest; surrounded by groove (trench); contains Von Ebner's glands for lipid hydrolysis.	Front of sulcus terminalis	Present (lateral sides)	Non-keratinized stratified squamous	Circular	Circumvallate Papillae
Separated by grooves; high risk for oral cancer.	Sides of tongue	Present	Non-keratinized stratified squamous	Short vertical folds	Foliate Papillae



Structure of the taste bud

1- Type I cells :
• are glial –like cells that provide structural support to the taste bud & maintain the ionic environment within the taste bud

2- Type II (receptor cells)
• Sensory receptor cells for detecting specific taste stimuli they have microvilli on their apical surface which extend into the taste pore where they interact with the tastants

• These cells contain (G-protein-coupled receptors)that bind with specific taste molecules

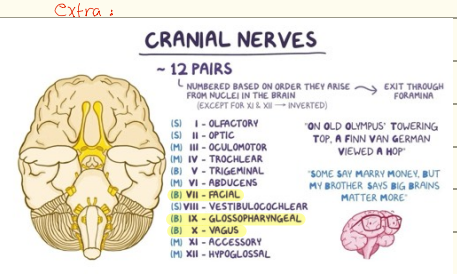
• Type II undergo signal transduction & release neurotransmitters which are then communicate with type III cells

3- Type III (presynaptic cells)
• Type III are involved in transmitting taste information to the brain
• These cells have synaptic vesicles and form synaptic connections with afferent fibers
• They responsible for transmitting signals from type II cells to the afferent fibers of cranial nerves (VII, IX or X)

4- The basal cells found at the base of taste bud act as a stem cells for regeneration other types Type I, II & III

(Type II & Type III are the neuroepithelium of taste buds)
The average lifespan of a taste bud is 10-14 days

Extra :



* Coated tongue : - depris builds upon it.
(white tongue) - delay renewal of keratinized area on the dorsal surface.

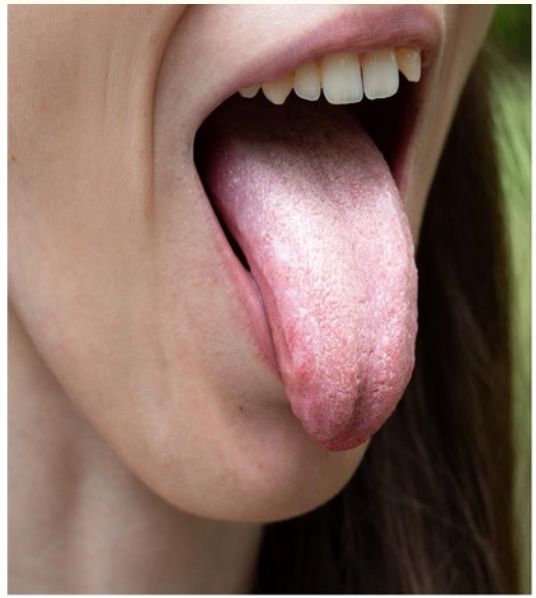
- accumulation of bacteria and inflammati

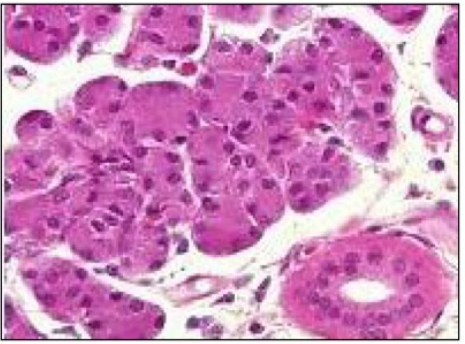
* Bad oral hygine

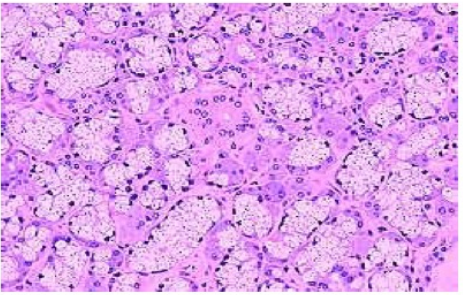
xerostomia

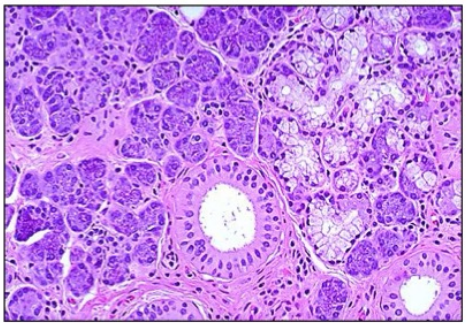
Mouth breathing

alcohol Tobacco ...









Gland	Composition of Acini	Capsule	Duct Opening	Additional Features
Parotid Gland	Pure serous (100%)	Encapsulated	Parotid duct	Produces only serous secretions.
Sublingual Gland	Mainly mucous (95%) + serous (5%)	Unencapsulated	10–12 mini ducts	Smallest salivary gland; mixed with serous demilunes.
Submandibular Gland	Mixed serous (80%) + mucous (20%)	Encapsulated	Wharton's duct	Produces both serous and mucous secretions.

اللَّهُمَّ إِنِّي أَعُوذُ بِكَ مِنْ قَلْبٍ لاَ يَخْشَعُ، ومِنْ دُعَاءٍ لاَ يُسْمَعُ، وَمِنْ نَفْسٍ لاَ تَشْبَعُ، وَمِنْ عِلْمٍ لاَ يَنْفَعُ، أَعُوذُ بِكَ مِنْ هَؤُلاَءِ الأَرْبَعِ