# The Link Between Olfaction and Emotions

Activities Unlimited David W. Ingersoll, Ph.D. June 21, 2016

#### **About Me**

- Ph.D. in Experimental Psychology 1981
- Faculty at Fordham University Graduate School of Arts & Sciences 1981 1987
- Colgate-Palmolive R&D Senior Research Scientist 1987 – 1994
- Givaudan-Roure Global Research Director of Insights 1994-1998
- Takasago International Corporate (Global) VP Insights 1998-2014

#### Overview

- Background and Terminology
- Olfactive Neurological System
- Limbic System (emotions)

- My career
- Perfumery

#### Monell Chemical Senses

- The research of smell is a very young science
- Requires multidisciplinary teams
- Monel Chemical Senses is a major center for advancement:
  - Experimental Psychology
  - Biochemistry
  - Microbiology
  - Neurophysiology
  - Genetics
  - Biophysics



# Olfactory Function

Chemical senses (smell and taste) are important for human safety, nutrition, and quality of life.

- The sense of smell is a long distance and a short distance sensory system and can:
  - Finding food
  - Protect us from eating spoiled/poisoned food
  - Detecting predators
  - Navigating
  - (Finding a mate)

#### **Basic Theories of Olfaction**

- Shape Theory: BUT: humans can detect many more smells than there are odorant receptors. Also, it cannot explain how two chemicals, each with a unique shape, can smell essentially the same.
- Vibrational Theory (R.H., 1937)
- \* Molecular vibrations together with the molecular shape (Luca Turin, 1996). Hence, two chemicals with identical shapes but markedly different molecular vibrations would have distinct smells. None of the human subjects could tell the difference.

## An Odorant/Scent/Aroma

- In order for you to smell something, molecules from that has to make it to your nose.
- Everything you smell, therefore, expelling molecules -whether it is bread in the bakery, onions, perfume, a piece of fruit or whatever.
- Those molecules are generally volatile, easy to evaporate. A piece of steel has no smell because nothing evaporates from it – unless you heat the steel.

## Sensitivity

There are many volatile compounds that can evoke an olfactive sensation at extremely low levels.

#### TCA

- 2,4,6-trichloroanisole is a very interesting culprit a foul, musty smell (moldy)
- The sensory threshold for TCA of wine experts can be measured in the parts per trillion.

#### Malodors

Most malodors have very low detection levels (i.e., thresholds)

#### **Masking Agents**

- Masking: obscuring or blocking one sensory sensation by another.
- TCA is a masking agent by suppressing cyclic nucleotide-gated channels (CNG) of primary receptors cells. Hence. The chemical signal (odorants) are not translated into electrical signals (neurons).
- Takasago paid over \$500,000 to discover more masking agents.

### **Sensory Adaptation**

- Repeated or prolonged exposure to an odorant leads to a decrease in sensitivity to that odorant.
- The magnitude of the decrease and the time course of adaptation and recovery are dependent on the concentration of the odor and on the duration of exposure.
- Compared to other sensory systems, adaptation in olfaction has been shown to be very long-lasting.
- Peripheral and/or central?

#### **Dual Barrel**

Due to olfactory sensory adaptation, home fragrance devices can alternate scents, e.g., dual chamber plug-ins.





#### Malodor

Circular definition: A malodor is an unpleasant odor in intensity and/or quality.

Very low detection thresholds – very high sensitivity (danger/danger/danger).

Some malodors are also irritants.

Sensory adaptation is minimal.

### The Nose Knows?

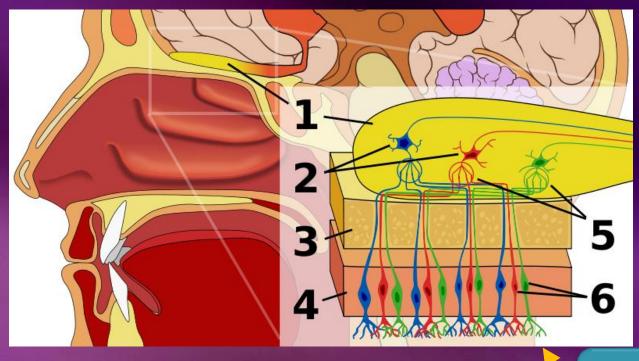


## **Human Primary Receptors**

- Vision has two types of receptors rods (120 million cells) and cones (6 million cells):
  - Cones have three types of receptors (red, green, blue)
  - Rods have one type of receptors

- Taste has five primary receptors Sweet, Bitter, Sour, Salty and Umami
- Olfaction has about 4 Million

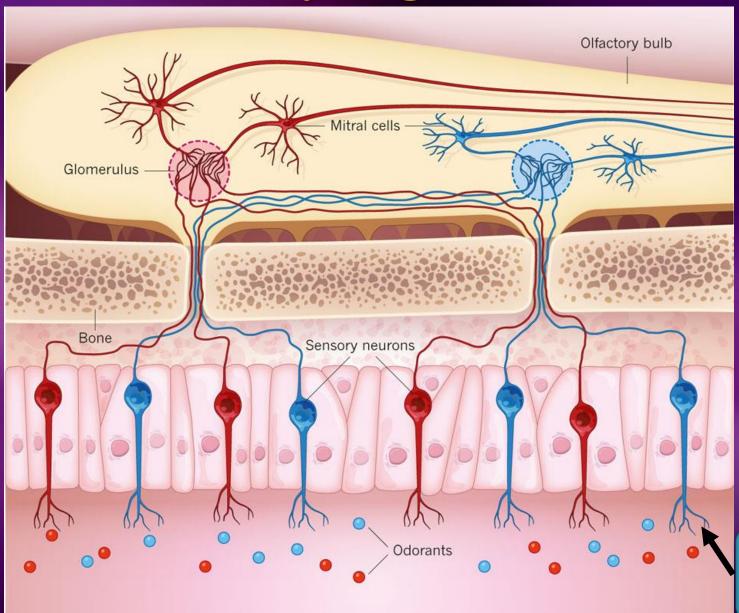
# **Initial Olfactory System**



- 1: Olfactory bulb
- 2: Mitral cells
- 3: Bone
- 4: Nasal epithelium
- 5: Glomerulus (olfaction)
- 6: Olfactory receptor cells.

30 Day Cycle

# Initial Olfactory Organization



30 Day Cycle

# Olfactory Bulb

The organization of the olfactory pathways is highly complex and not yet well understood.

Olfactory receptors located in the same zone of the mucosa send their information to the same glomeruli.

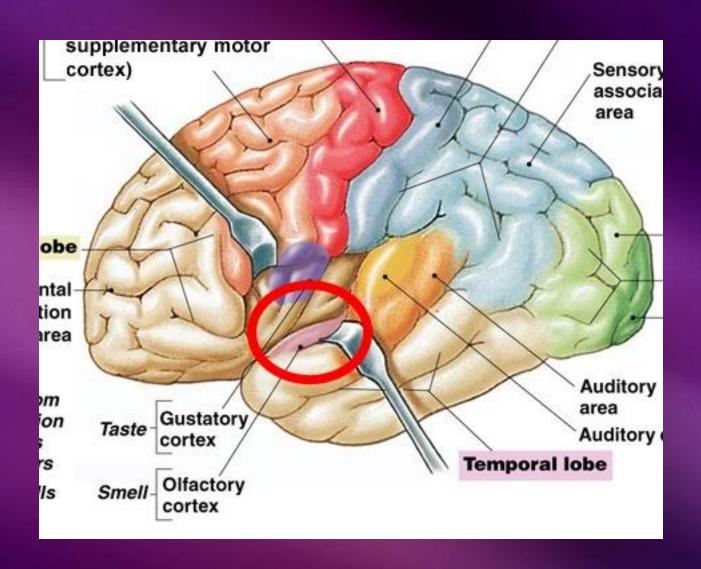
Any particular olfactory receptor neuron will only send a message to a maximum of two glomeruli.

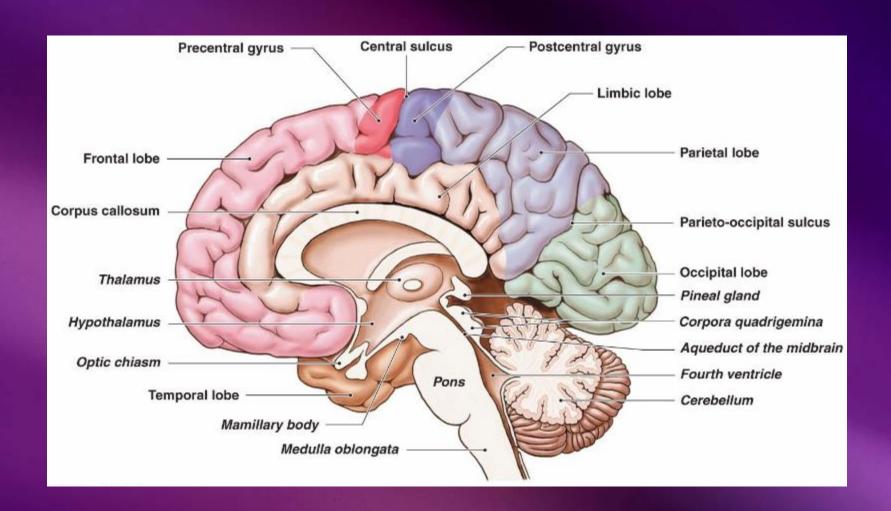
# Olfactory System (sense of smell) Limbic System (modulates emotions)

Overlap? Integration?

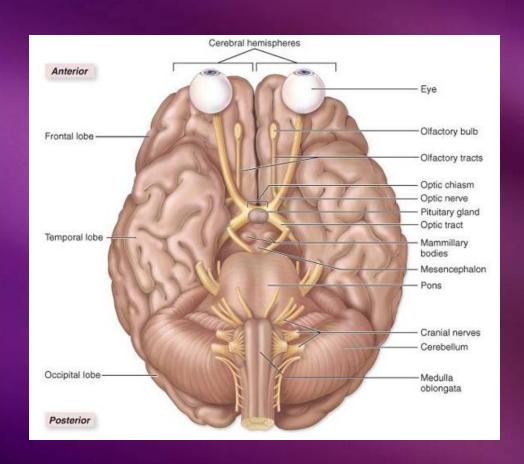
## **Human Brain**

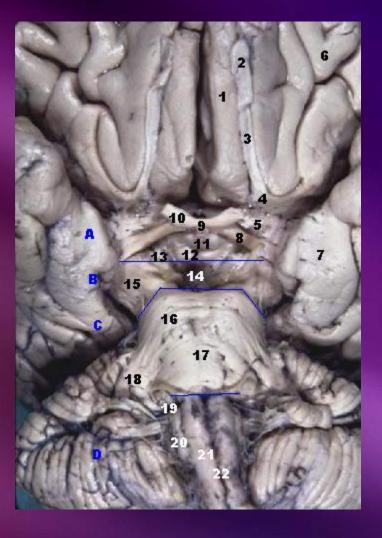






#### Ventral View of Brain





## Olfactory Brain Pathways

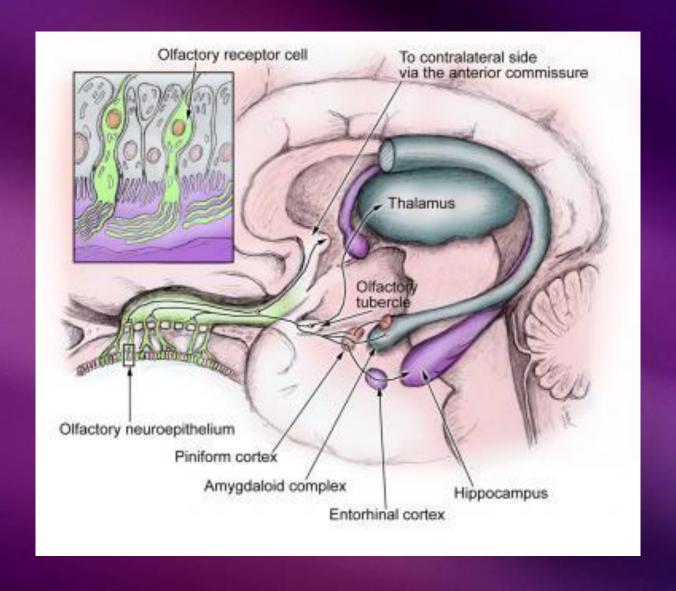
#### **Conscious (Perception)**

The lateral olfactory tracts innervate the piriform cortex. From there, it goes to the thalamus (sensory and motor signal relay, regulation of consciousness and sleep) and orbito-frontal cortex (conscious smell occurs).

#### **Unconscious (Emotion)**

- The olfactory tracts also innervate the amygdala (emotions) and then on to the hypothalamus (homeostatic systems). Both are part of the limbic system.
- The limbic system is involved in the "emotional" component of smell.

#### Olfactive Brain



#### Piriform Cortex

- Largest real estate in the olfactory system
- A 3-layer paleocortical brain area with no columnar organization.
- Sends neurons to:
  - Orbital Frontal Cortex (decisions and emotions)
  - Medial Amygdala and Olfactory Cortical Amygdala

# Limbic System (Unconscious)

- There isn't a universally agreed list of structures that compose the limbic system.
- The typical brain regions are the cingulate gyrus (emotion, learning and memory), amygdala (emotion), septal area (pleasure and reproduction), hippocampus (memory), and hypothalamus (temperature regulation, thirst, hunger, sleep, mood, sex).
- The nucleus accumbens ("pleasure center", reward structure, recall) can be included.

# Amygdala (emotions)

- The amygdala plays a key part in what has been called the "general-purpose defense response control network" and reacts in response to pleasant and unpleasant sensations, including smells.
- The amygdala's evolutionary origins has direct connections to one of the oldest sensory areas, i.e., olfaction.
- The amygdala may directly encode emotional memory to some extent, working with the hippocampus.

#### Hippocampus (memory)

- The hippocampus deals with memory and spatial navigation.
- The hippocampus is a small region of the brain that forms part of the limbic system.
- It is primarily associated with formation of long-term memories and spatial navigation.
- The hippocampus is located in the medial temporal lobe of the brain, underneath the cortical surface.

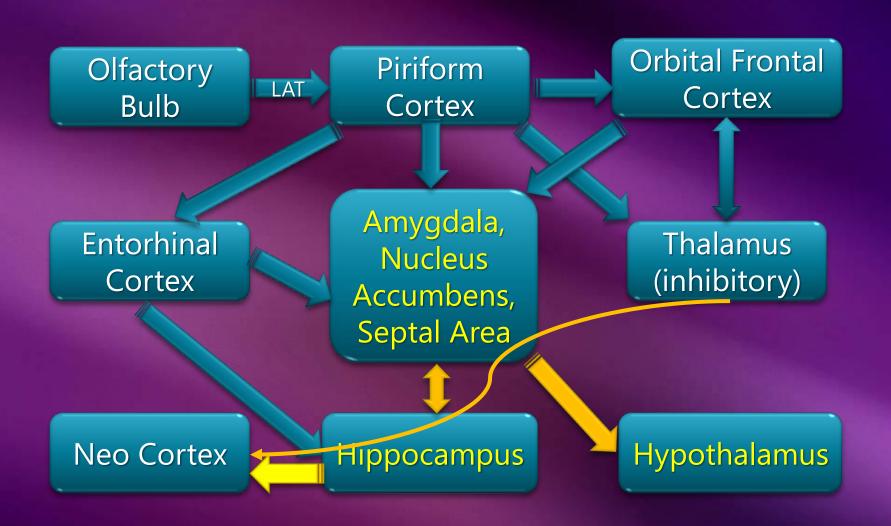
#### **Entorhinal Cortex**

- The entorhinal cortex (ento = interior, rhino = nose, entorhinal = interior to the rhinal sulcus) is an area of the brain located in the medial temporal lobe.
- The ability to find one's way depends on neural algorithms that integrate information about place, distance and direction, i.e., the Entorhinal Cortex.
- The Entorhinal Cortex is the main interface between the Hippocampus (memory) and Neocortex (consciousness).

## Olfaction and Emotion

# Summary

# Olfactory/Limbic System



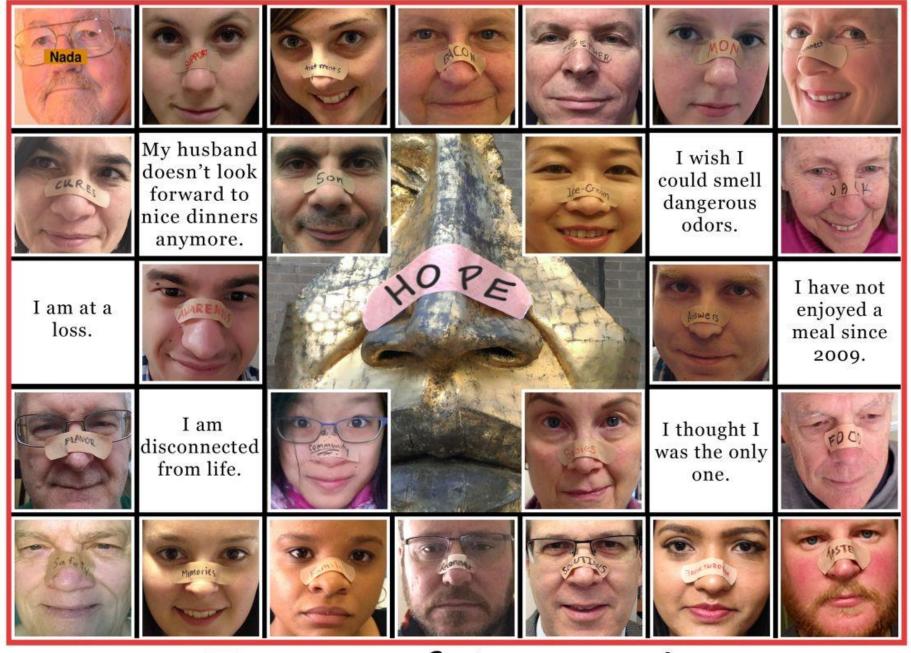


Why do we have so much difficulty at naming smells?

**EXPERIENCE AND CULTURE** 

### Life Without Smell

Anosmia – complete loss of smell (Ageusia – complete loss of primary taste sensations)



Faces of Anosmia



# Anosmia is considered an invisible disability

72%	are scared of being exposed to danger	47%	report feeling isolated
72%	change in perception of their own body odor	46%	report feeling more vulnerable
66%	Feeling more anxious	38%	affected their romantic relationship
64%	enjoyment of food has decreased	36%	lose motivation to eat
50%	makes them feel angry	32%	decreased enjoyment of intimacy

#### **Anosmia and Emotions**

- Frankly, the loss of my sense of smell and the effect it has had on my perception of things has dampened the colors of the world for me.
- Life is not the same. Anything I eat is the same as eating or chewing cardboard. My life is now full of depression.
- Losing my sense of smell was a huge blow. Smells evoke memories and enrich life. Life seems very empty, like I was living in a box and looking out at the world.

#### Common Causes of Anosmia

- Nasal Polyps, Medication, Head Trauma, Cocaine, Radiation Treatment, Cancer, etc.
- Nasal Sinus Disease (15%-29%)
- Prior Upper Respiratory Infections (14%-26%)
- Inborn or Acquired in Early Infancy (3%-4%)
- 80+ years of age (60%). Sense of smell begins to decline at about 60 years of age
- Kallmman's Syndrome (hypo-gonadotropic hypo-gonadism)

#### "Specific" Anosmia (1% - 3% of Population)

- Specific Anosmia can be considered an "olfactory blind spot". See <a href="http://chemconnections.org/Smells/">http://chemconnections.org/Smells/</a>
  - Androstenone: vanilla, Urine or Musky/Woody
  - Isovaleric acid (3-Methylbutanoic acid): sweat
  - I-pyrroline: white bread or jasmine rice
  - Trimethylamine: strong "fishy" odor in low concentrations and an ammonia-like odor at higher concentrations.
  - Isobutyraldehyde: sharp, pungent odor

# My Career

- Measuring emotional reactions to fragrance, aroma and odorants
- Reverse engineer fragrance emotional profiles to objective descriptors of fragrance.
  - By culture
  - Across cultures
- Guide Perfumers and Flavorites in modifications
- Test newly modified samples

## The Creative Team

Perfumers and Evaluators

### Creative Perfumer (artistic)

- Must have natural sensory abilities:
  - No Specific Anosmia's
  - Low Odor Thresholds
  - Ease of Recognition (memory)
  - Ease of Identification (the parts of a fragrance)
- Must be Creative:
  - At least 3 years of formal training
  - At least 5-10 years of experience
  - Artistic (mixology and abstract thinking)
  - Science (chemistry; ingredients)
  - Must understand the emotional connections

### Evaluator (more cognitive)

- Must have natural sensory abilities
  - No Specific Anosmia's
  - Low Odor Thresholds
  - Ease of Recognition (memory)
  - Ease of Identification (the parts of a fragrance)
  - Slow sensory adaptation
- Must Be Objective:
  - At least 1 year of training
  - About 3 years of experience
  - Must Attach Nose to Brain (objective translator)
  - Choose a specialty (CPG; Fine Fragrance)

# Perfumer



**Scent Strips** 





Perfumer's Organ

# **Evaluation Training**



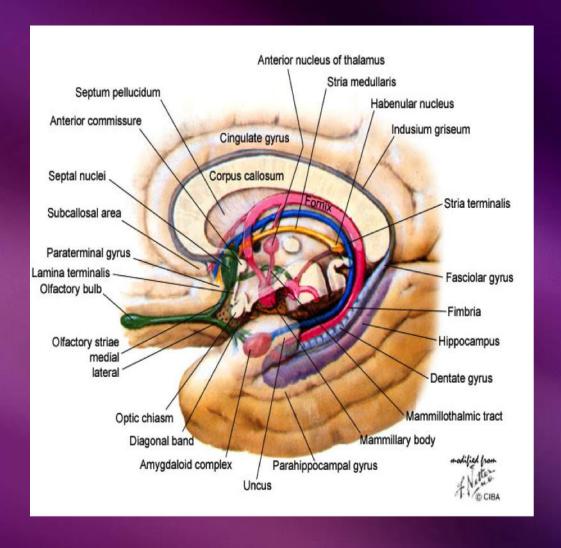
# Thank You

Extra slides follow

#### Some Internet Links

- The Fragrance Foundation:
  - http://fragrance.org/
- The Fashion Institute of Technology:
  - http://www.fitnyc.edu/
- International Food Technologists:
  - https://www.ift.org/
- Journal of Chemical Sciences:
  - http://www.springer.com/chemistry/journal/12039
- Journal of Sensory Studies:
  - http://onlinelibrary.wiley.com/journal/10.1111/(ISSN)1745-459X/issues
- Monell Chemical Senses:
  - http://www.monell.org/

### Limbic Plus



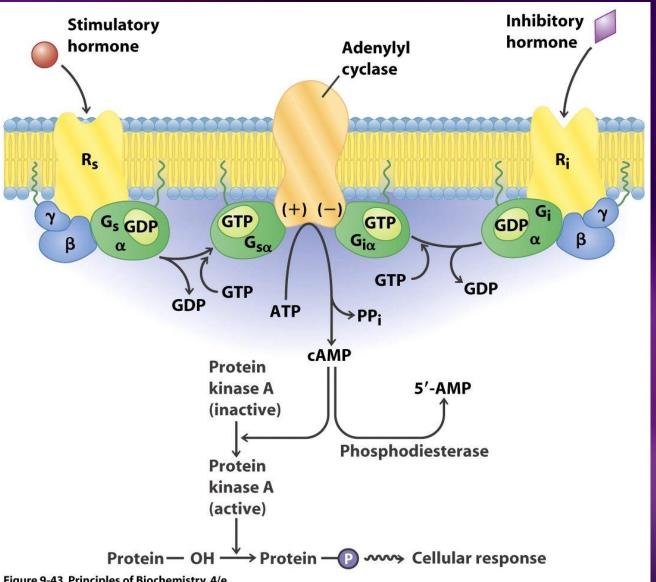


Figure 9-43 Principles of Biochemistry, 4/e © 2006 Pearson Prentice Hall, Inc.

WINE DUSTY MUSHROOM WHEEL MOLDYCORK HOMEX BUTTERSCOTCH MOVOY CONTRACT THE STATE OF THE STATE AR. SON SAUCK PLATIC CHOCOLATE 45805EAF DIESEL MOLASSES RUBBERY WALNUT EARTHY HYDROGEN MAZEINUT MOLOY PISHEDE SULTIVE NATURAL SALES PE POLICIAL ALMOND MERCAPTAN HAY/STRAW GARLIC WOODY EARTHY TEA NUTTY SKUNK CARAMET TOBACCO CABBAGE SULFUR DRIED BURNT MATCH NUTTY GREEN BEANS CHEMICAL SULFUR DIOXIDE ASPARAGUS WET WOOL WET DOG GREEN OLIVE CANNED/ HERBACEOUS BLACK OLIVE COOKED ETHYL ACETATE OR VEGETATIVE ACETIC ACID ARTICHOKE PUNGENT PUNGENT ETHANOL CUT GREEN GRASS SULFUR DIOXIDE FRESH OXIDIXED OXIDIXED BELL PEPPER EUCLAYPTUS ALCOHOL OTHER MENTHOL FLORAL MINT APTIR AND A TE SHERRY ATTECH PROT FLORAL BERRAY CITRUS SPICY ORINGE BLOSSOM HORSE BLACK PEPPER LICORICE/ANISE GERANIUM STAWBERRY GRAPEFRUIT RASPRERRY VIOLET ROSE CLOVES LEMON

WINE WHEELS

