

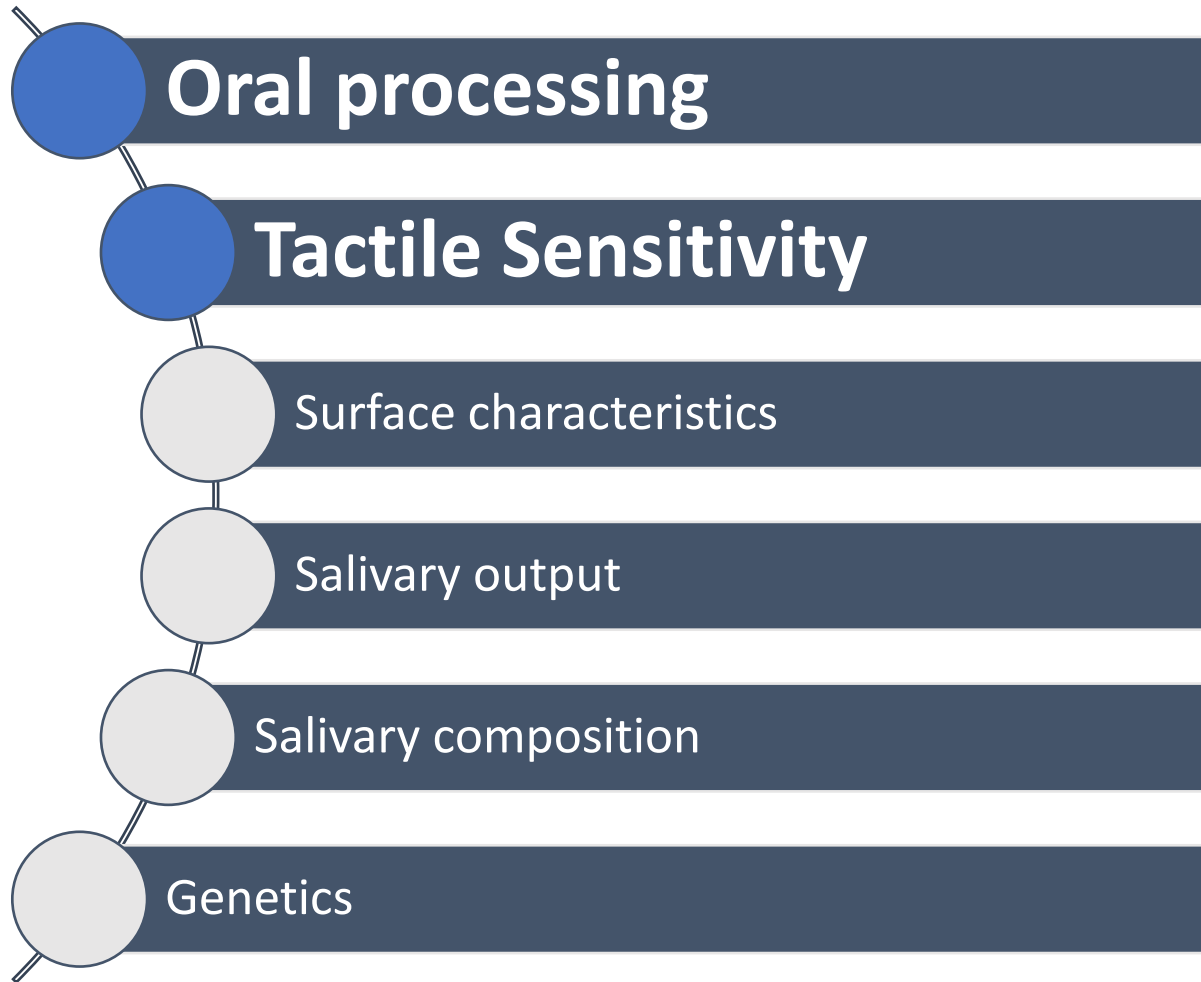
# Characterization of Oral Tactile Sensitivity and Masticatory Performance Across Adulthood

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# Individual Variation in Texture Perception



- Inherent differences in human perception represent a major aspect of the variation in product judgements.
- The sources of the individual differences also shed light on the factors governing texture perception.



# Oral Processing

## Masticatory Feedback Loop

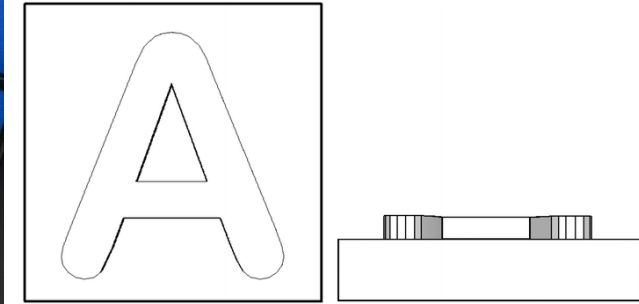
- Chewing is driven by rhythmic contractions of muscles generated by central patterns in the brainstem.
- Tactile feedback is used to modify masticatory motor movements

### **Tactile feed back is used to:**

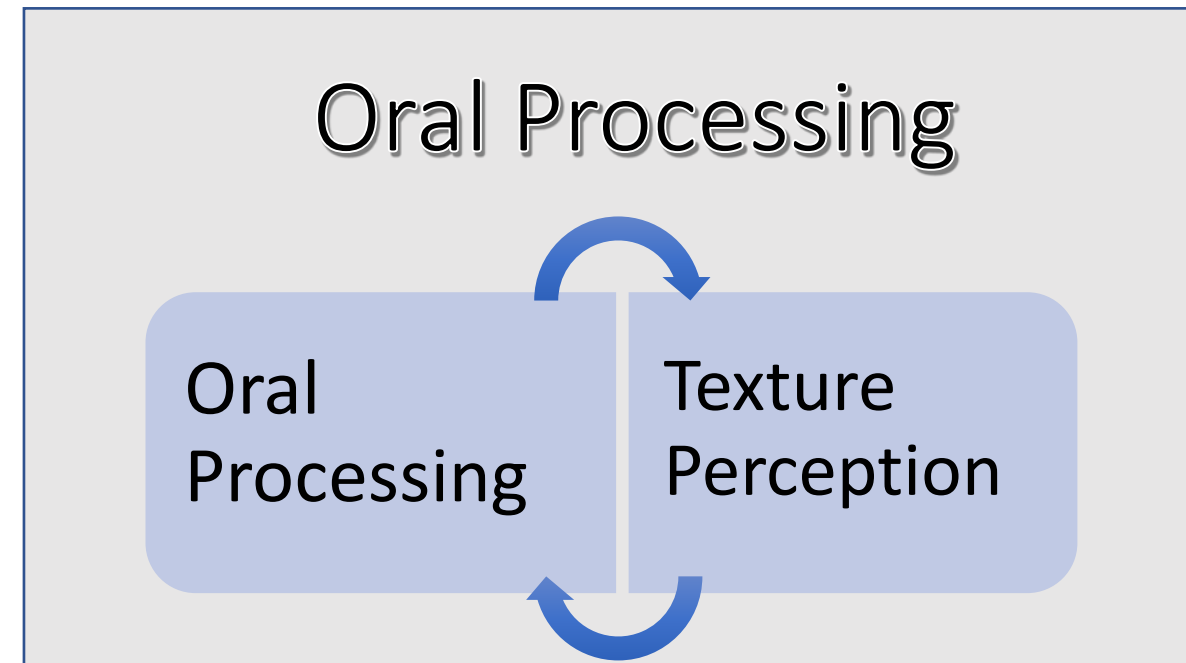
- Determine jaw placement and avoid discomfort while chewing due to an unintended collision of teeth
- Locate and assess in the oral cavity food particles
- Optimize chewing patterns to breakdown foodstuffs

# Oral Tactile Sensitivity

- Essick's Oral Lingual Stereognosis
- Semmes-Weinstein Monofilament
- Granulation Discrimination
- Two-point Discrimination
- Roughness Threshold
- Pressure Sensitivity
- Etc.



It isn't known which measures of sensitivity focus on how texture is perceived then **relayed back into the masticatory feedback loop**.

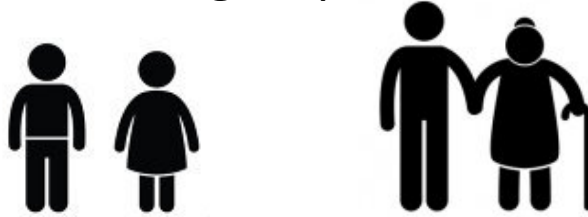


1

Test for oral sensitivity using oral stereognosis, lingual tactile acuity, and bite force sensitivity.

2

Quantify across age groups.



3

Relate to mastication performance

What measure of oral tactile sensitivity are important for chewing?

# Participants

- N=98, 57% Female
- Screened by Age Group
  - 20-25
  - 35-45
  - >62
- Self-Report common dental procedures

Demographics		Age Group		
		Young	Middle	Old
Age	N	34	31	28
	Mean	22.5 ± 1.6	40 ± 3.1	73 ± 6.1
	Max	25	45	87
	Min	20	35	63
Gender	Female	22	18	16
	Male	12	13	12

\* Mean values have SD as the error term.



Oral Sensitivity

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Mastication Performance

# Oral Sensitivity Tasks

Oral Stereognosis

Confectionary Alphabet Letters

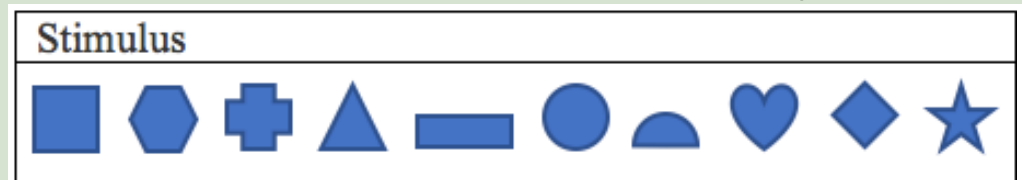


Bite Force Sensitivity

2-AFC with foam of different compression factors

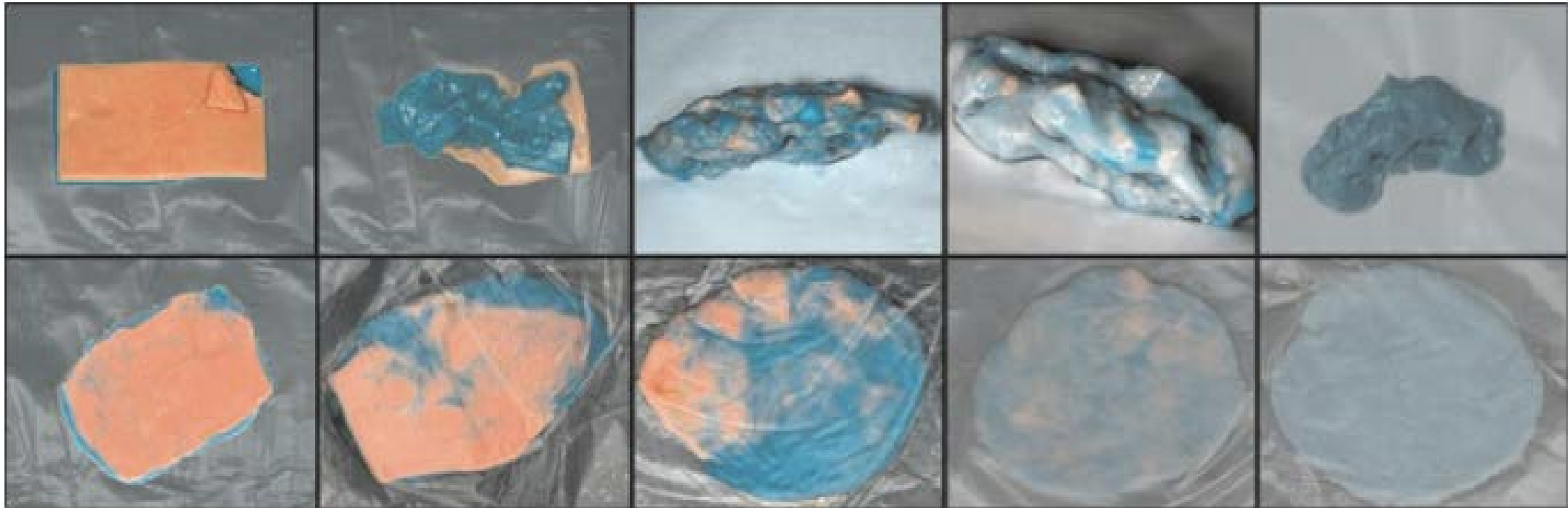
Lingual Tactile Acuity

10 Shape Stimuli (raised and recessed orientations)



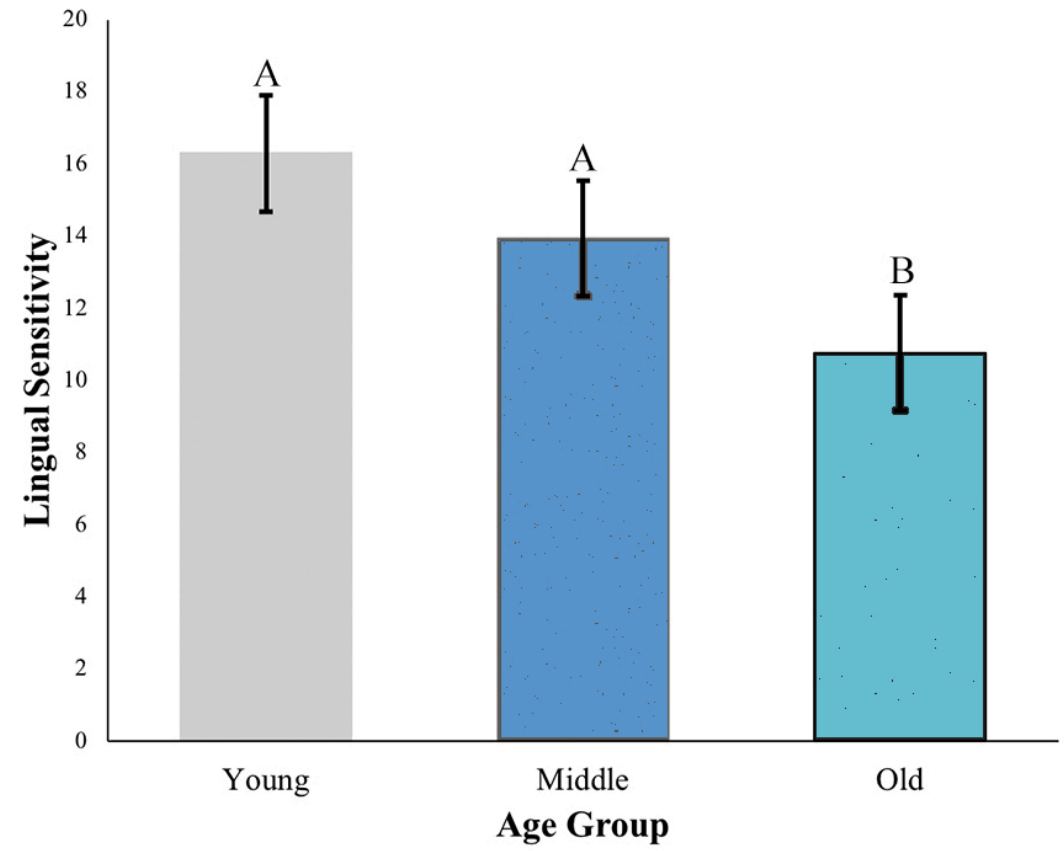
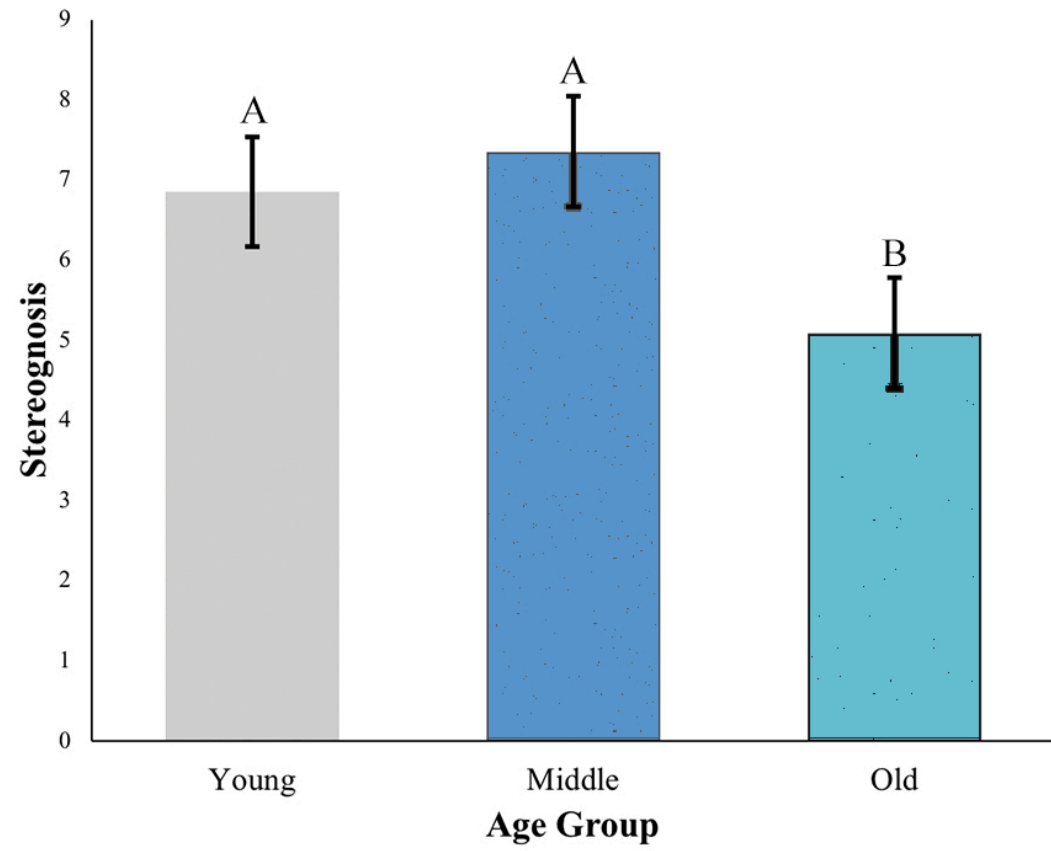
*Oral Stereognosis + Bite Force Sensitivity + Lingual Tactile Acuity = **Total Index***

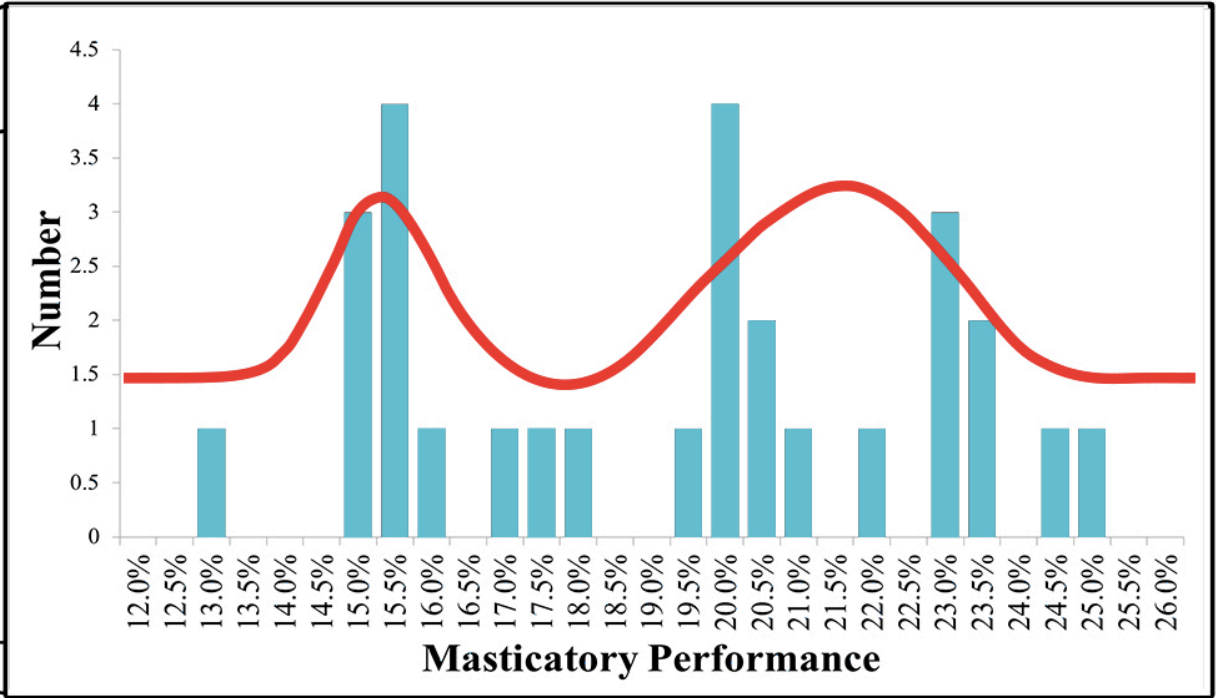
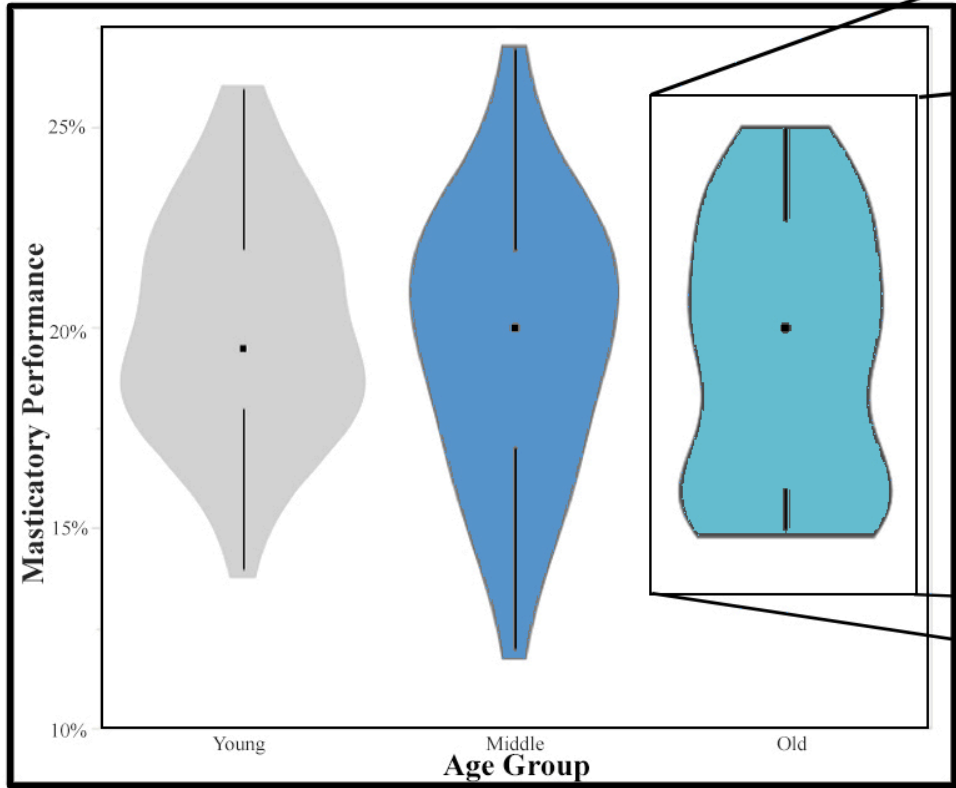




- Mixing Ability
  - Two-color gum sample
  - 10 Seconds

Mastication Performance





	Age	Dental status	Masticatory performance	Stereognosis	Lingual sensitivity	Bite force sensitivity
Age	-	-0.5859**	-0.1037	-0.3978**	-0.3881**	-0.0593
Dental status		-	0.1193	0.2364*	0.2244*	0.0485
Masticatory performance			-	0.0429	0.0657	0.0771
Stereognosis				-	0.4648**	0.0027
Lingual sensitivity					-	0.0030
Bite force sensitivity						-

\*Significant at the 0.05 level.

\*\*Significant at the 0.0001 level.

## Pearson's Correlations

# Conclusions

- Individual differences were found for all sensitivity tests and masticatory performance
- Changes in oral sensitivity did not relate to masticatory performance
- Age was a significant factor in some measures of oral sensitivity
  - Aging effect is heterogenous – declines in some but not all

1

Test texture  
discrimination ability

2

Measure oral processing

3

Completed using two  
groups

- Low Sensitivity (Lower 25%)
- High Sensitivity (Upper 25%)

How does oral sensitivity relate to mastication and  
sensitivity to texture changes?

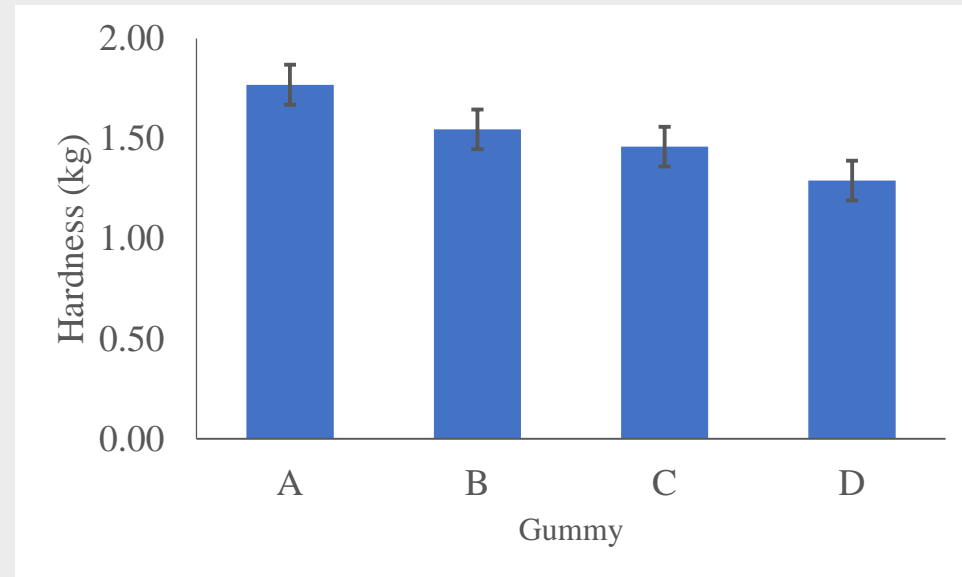
# Participants

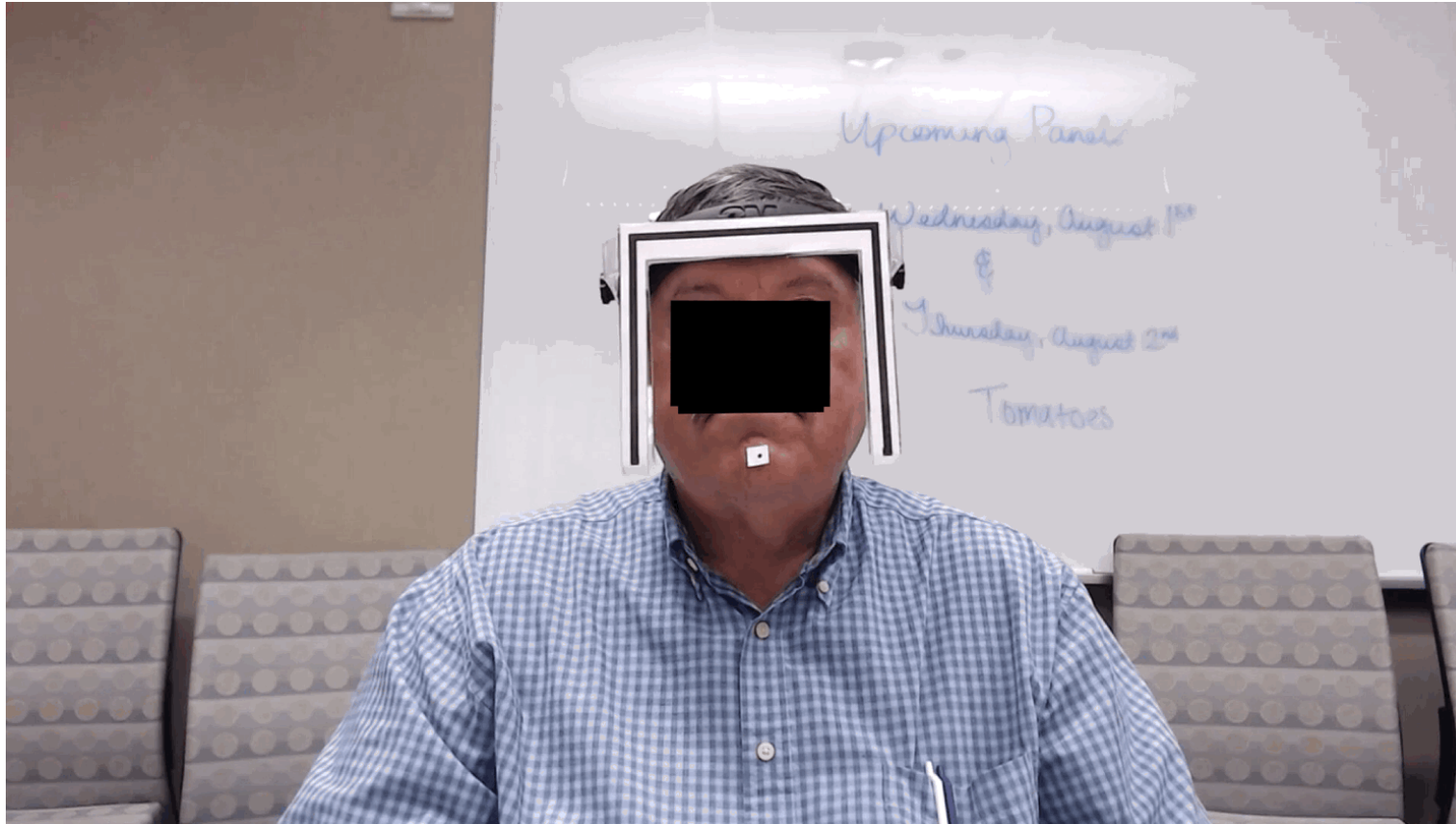
High Sensitivity  
N=11

Low Sensitivity  
N=21

# Discrimination Ability

- Triangle Testing
- Four different gelatin hardness's:





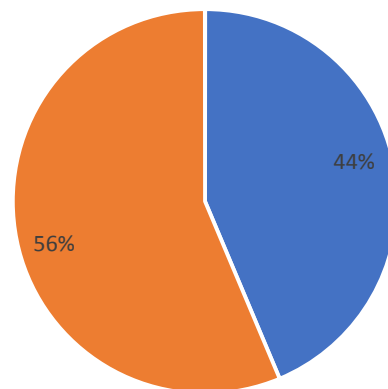
## Oral Processing

- Jaw tracking utilized to determine masticatory behavior.

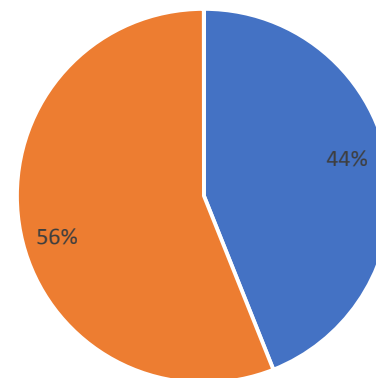


# Discriminatory Ability

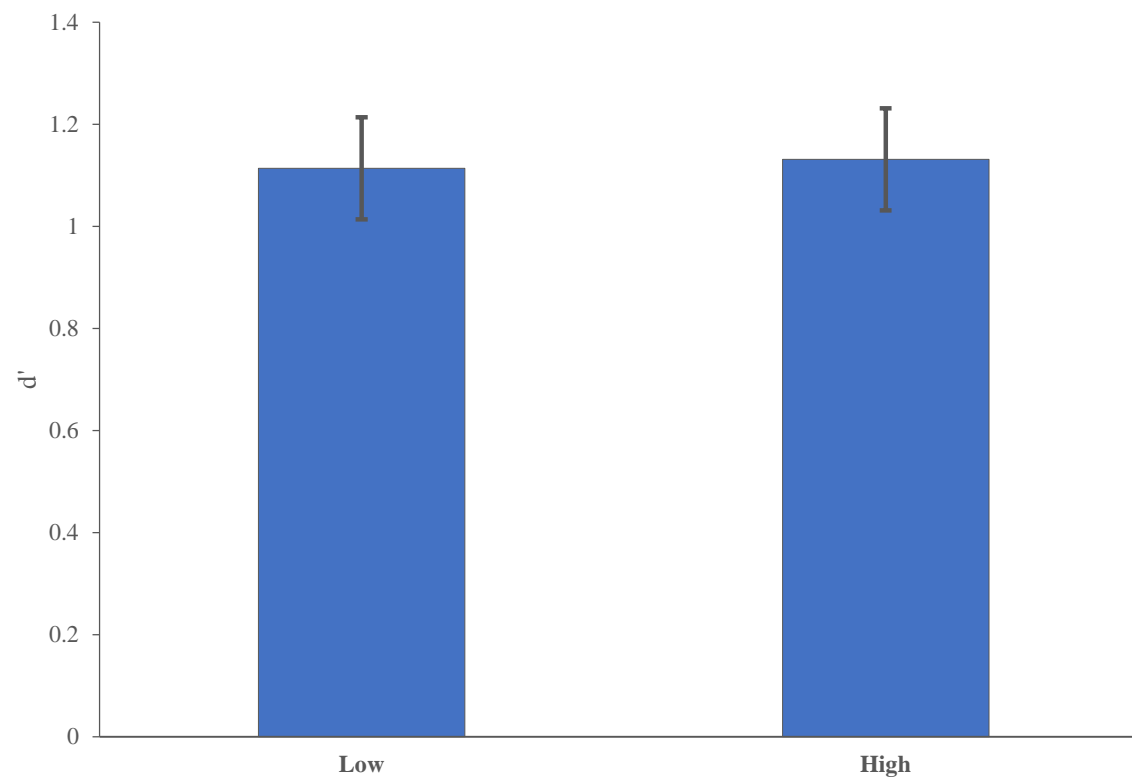
Low Sensitivity



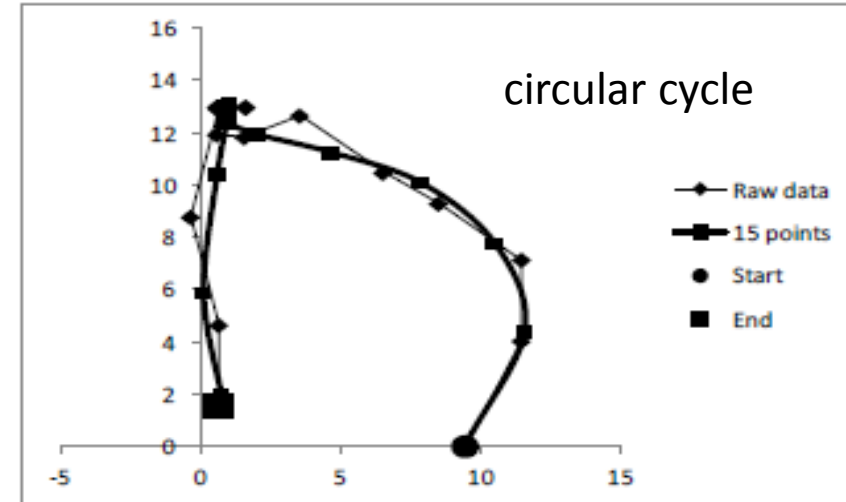
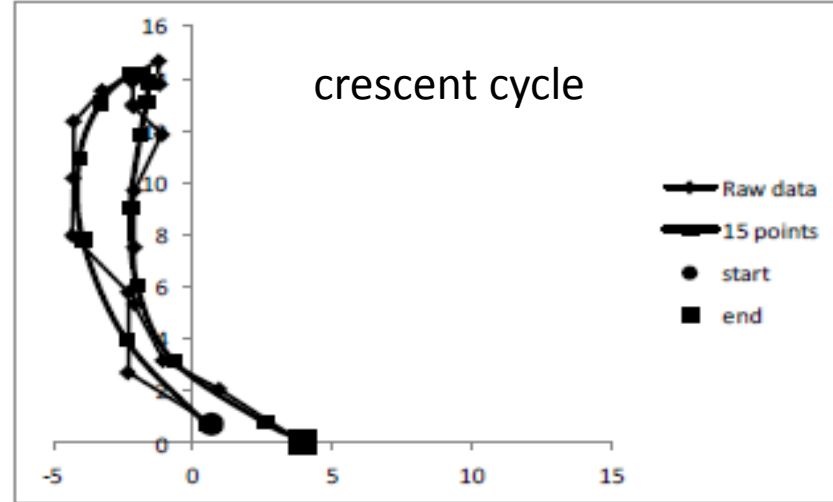
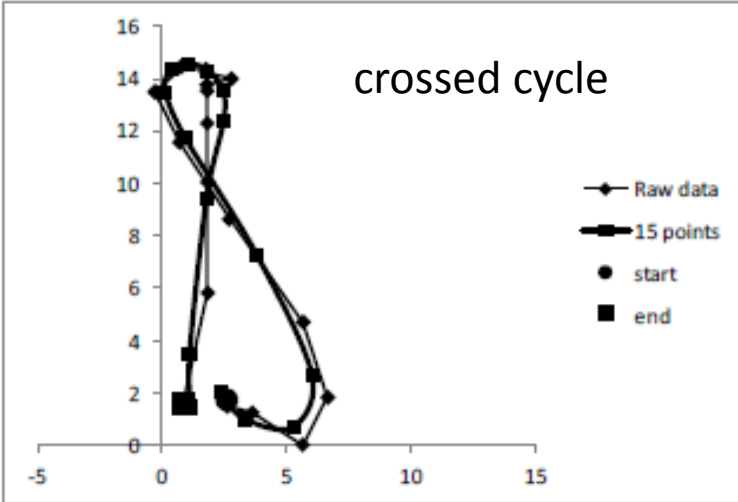
High Sensitivity



■ Correct  
■ Incorrect

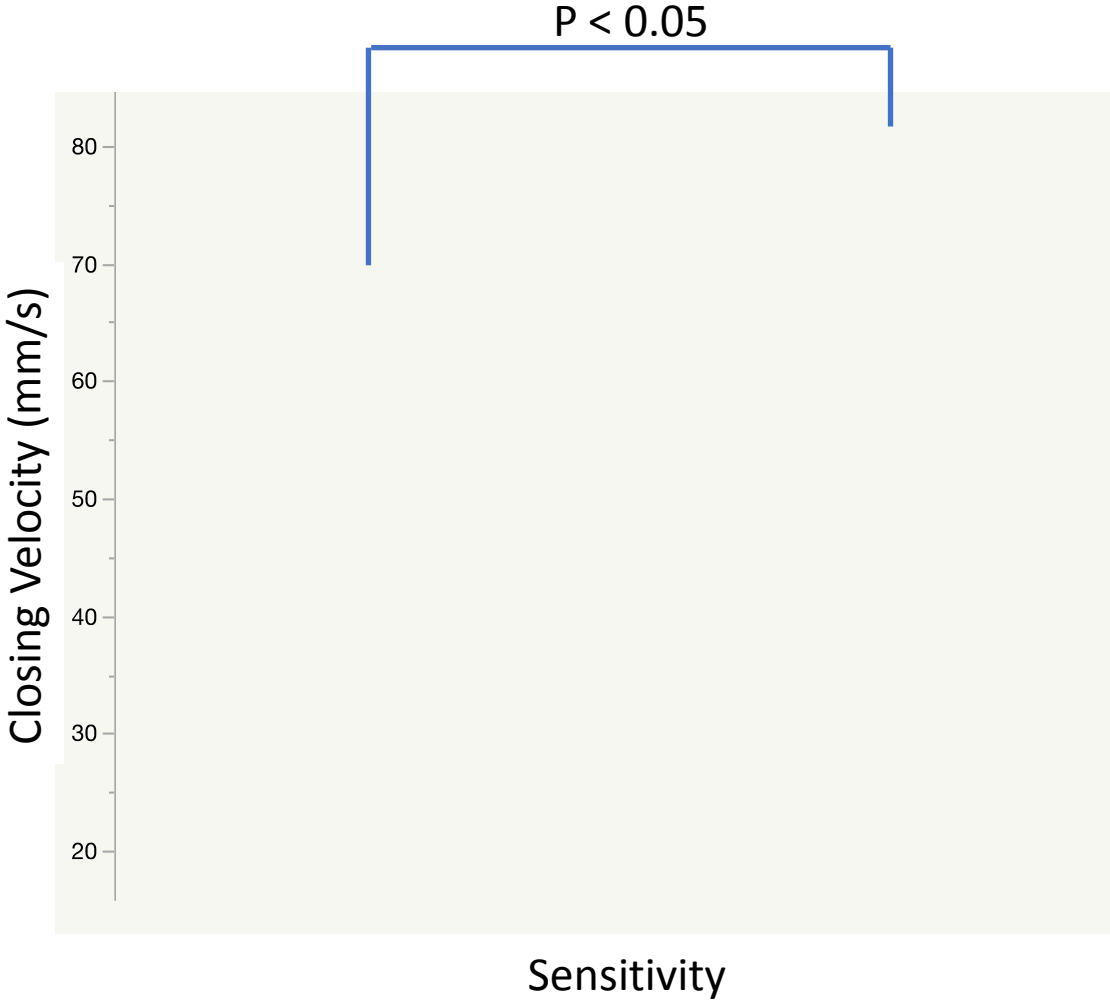
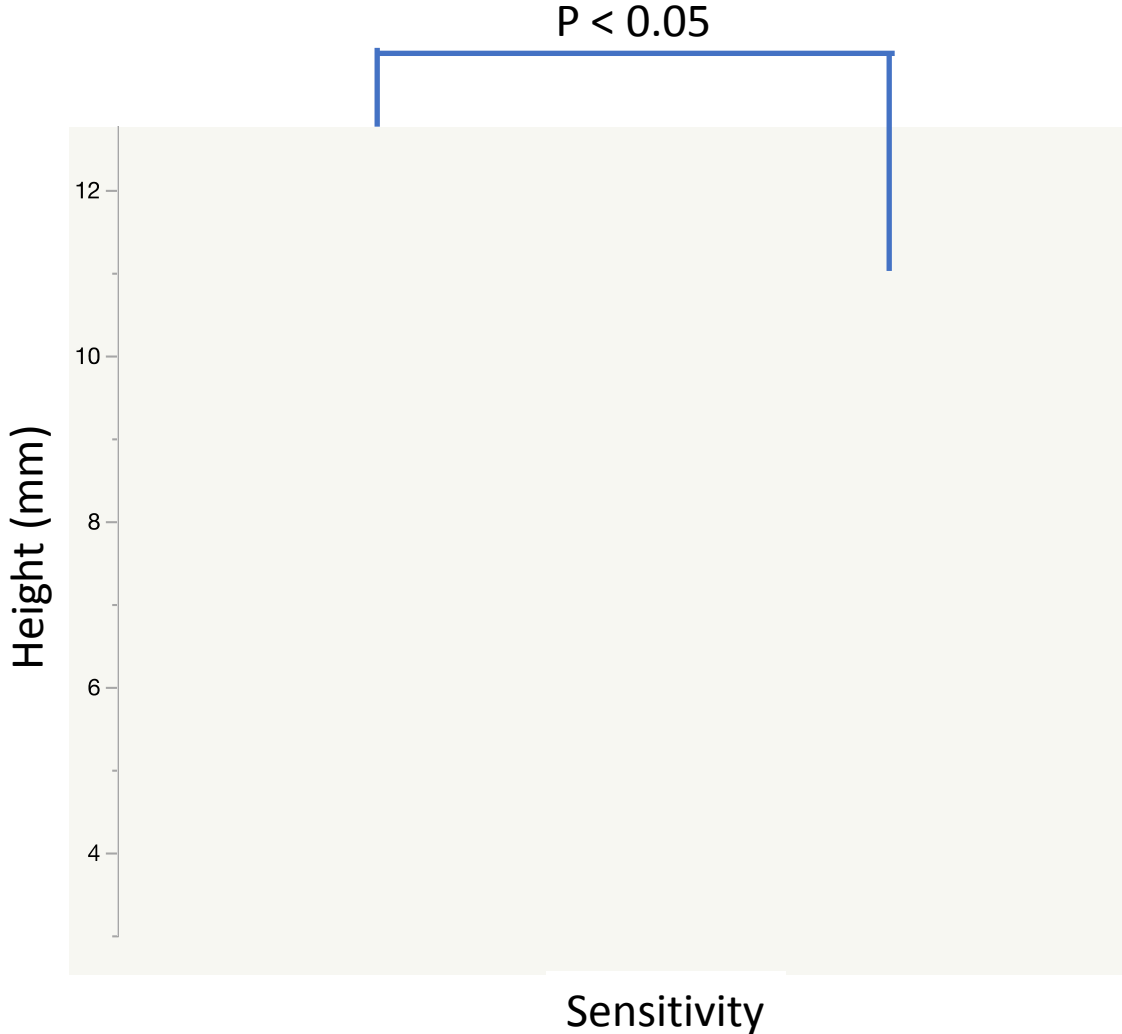


More common in individuals with low sensitivity ( $p < 0.05$ )



- High sensitivity participants were much more likely to have chews not fitting a pattern ( $p < 0.05$ )
- More dynamic mastication patterns are evidence of greater tactile feedback
  - Using tactile information to modify mastication pattern

# Effect of Oral Tactile Sensitivity on Mastication Parameters



# Overall Conclusions

- Oral sensitivity scores modulated with age.
- Texture discrimination not influenced by oral sensitivity
- Mastication performance was not affected by sensitivity.
- Oral tactile sensitivity influences chewing behavior

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