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Effects of dietary zinc on taste sensitivity and salt preference in rats

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Cell differentiation of taste bud and neuronal network formation

Yuji Seta, Masafumi Oda, Takashi Toyono, Shinji Kataoka and Kuniaki Toyoshima

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Promoter analysis of mouse sweet and umami receptor, T1R3 gene

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Binding site for gymnemic acid at the sweet receptor hT1R2/hT1R3

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Morphological characteristics of cells involved in glutamate signaling in the stomach

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Enhancement of the chorda tympani nerve responses to mixtures of sweet and salt compounds in mice

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Akihiko Kitamura, Akira Nijima, Kunio Torii and Hisayuki Uneyama

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