Volume 7 Issue 2 2021 ISSN 2454-3055

INTERNATIONAL JOURNAL OF ZOOLOGICAL INVESTIGATIONS

Forum for Biological and Environmental Sciences

Published by Saran Publications, India

International Journal of Zoological Investigations Vol. 7, No. 2, 877-879 (2021)



International Journal of Zoological Investigations

ISSN: 2454-3055

Contents available at Journals Home Page: www.ijzi.net



Histology, Functions and Controll Measures of Salivary Gland Secretion: A Systematic Review

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Received: 9th November, 2021; Accepted: 6th December, 2021; Published online: 11th December, 2021

https://doi.org/10.33745/ijzi.2021.v07i02.076

Abstract: Salivary proteins play an important function in maintaining oral health. There is a lack of evidence in the literature on the impact of chewing on salivary protein secretion or expression. Stimulations of un-stimulated and stimulated entire saliva are the most used clinical technique for the diagnosis of salivary dysfunction. As the salivary flow rate across people is anticipated to vary widely, it might be difficult to determine the malfunction. The purpose of this review is to assess salivary gland functions and secretions.

Keywords: Salivary gland, Histology of salivary gland, Mucin

Citation: Babu M., Ashok K., Aljin V., Thatiparthi Stephen and Hariharan S.: Histology, functions and control measures of salivary gland secretion: A systematic review. Intern. J. Zool. Invest. 7 (2): 877-879, 2021. https://doi.org/10.33745/ijzi.2021.v07i02.076

Introduction

Saliva's digestive role includes moisture and a food bolus which can be swallowed easily Salt includes the amylase enzyme that breaks down certain starches into dextrin and maltose. Therefore, food digestion takes place in the mouth even before food enters the alimentary tract (Ma and Verkman, 1999). Saliva also has a major protection function, which through its buffering qualities prevents tooth decay and erosion. In the oral environment, tooth decay (or) erosion proceeds quickly (Shakeeb *et al.*, 2021). This acidity shift is neutralised by the bicarbonate ions present in the saliva, which helps to maintain a

consistent PH. The pace of demineralization is reduced by maintaining optimum pH levels. There are also present several essential ions, calcium, phosphate and fluoride, which are vital for teeth remineralisation. This results in a balance between demineralization and remineralisation when acid assault occurs on the tooth. However, if demineralization surpasses, it is desirable for these two processes to happen at similar rates. It is also vital that salivary function should be normal, otherwise there is a greater chance of tooth decay (Diaz-Arnold and Marek, 2002) in a person.

An important situation in which an individual is going to vomit may show the relevance of the salivary protection function. Vomit contains very acidic stomach chemicals that erase the teeth (Kaczor-Urbanowicz *et al.*, 2017). Before the individual prepares to vomit, a defensive reflection occurs. Even before vomiting takes place, signals are forwarded from the brain to the salivary glands through the involuntary nervous system to enhance salivary production. There is therefore, already saliva in the mouth, which works to reduce acidity and hence avoid damage of the structure of the dent (Knight and Eden, 1995), when vomiting occurs.

There has been considerable dispute over a healthy person's daily saliva production. The average human is estimated to generate around 700 ml of saliva each day, significantly less than was initially assumed (Su *et al.*, 2019).

Salivary Secretion:

Salt glands are controlled by the autonomic nervous system (involuntary), which receives both from a sympathetic fibres parasympathetic division. The stimulation of the parasympathetic or sympathetic fibres produces salvia production. Stimulation leads vasodiagnosis and abundant production of saliva, where the enzyme and other organic compounds are generally low in concentration. The sympathetic activation generates modest quantities of saliva, notably in submandibular glands (Su et al., 2019). The discharges of saliva are a reflex phenomena under normal conditions. There are two forms of salivary reflexes. The vision, smell or even food thinking is called a conditioned reflex (Butterworth et al., 2011). An unconditional reflex is named the subsequent reaction produced by the insertion of something into the mouth.

Histology:

Salt gland, which consists of alveolus and interlobular spectrum, are historically typical racemose glands. A basement membrane, on

which the gland cells are organised, is contained in each alveolus (Anilkumar and Monisha, 2012). They are wedge-shaped and are aimed at the narrow end of the wedge. There are some dispersed, flat cells with lengthy cytoplasmic processes between these cells and the basement membrane. Myofibrils have been found after observation with an electron microscope, which suggests that these cells are contractile and compress the alveoli in contraction and discharge their contents through ducts. These cells are called basket cells or myoepithelial cells (Schumacher *et al.*, 2013).

There may be two sorts of gland cells—serous and mucous. The glands can, therefore, be of two types. There were completely serous cells in the parotid glands. The sublingual gland is mostly mucous, while the submanibular or submaxillary gland is mixed, but in many it is mainly serous (Burne and Chen, 2000).

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