Taste.

There are three types of nerve cells.  
- Affector  
- Connecting  
- Effector

Taste receptors are located on the taste buds. Each taste bud has 50 receptors. The receptors encode information about chemicals in your mouth into electrical impulses and sends that information to the brain where it is interpreted. Taste buds can identify the basic tastes. Which are: sour, salty, bitter, sweet and umami. Each taste can be identified in any area of the tongue. Smell and touch are also involved in identifying different chemicals and textures in foods. Chemicals inside your mouth are simultaneously smelt to identify what it is. There are also tactile receptors on your tongue that contribute to the identification of the chemicals in food.