TABLE 10-1 Inform	nation Processing by the Sensory Division
STIMULUS PROCESSING IS US	SUALLY CONSCIOUS
SPECIAL SENSES	SOMATIC SENSES
Vision	Touch
Hearing	Temperature
Taste	Pain
Smell	Itch
Equilibrium	Proprioception
PROCESSING IS USUALLY	SUBCONSCIOUS
SOMATIC STIMULI	VISCERAL STIMULI
Muscle length and tension	Blood pressure
Proprioception	Distension of gastrointestinal tract
	Blood glucose concentration
	Internal body temperature
	Osmolarity of body fluids     Lung inflation
	<ul> <li>pH of cerebrospinal fluid</li> </ul>
	<ul> <li>pH and oxygen content</li> </ul>
	of blood

Table 10-2				
	TABLE 10-2	Types of Sensory Receptors		
	TYPE OF RECEPTOR	EXAMPLES OF STIMULI		
	Chemoreceptors	Oxygen, pH, various organic molecules such as glucose		
	Mechanoreceptors	Pressure (baroreceptors), cell stretch (osmoreceptors), vibra- tion, acceleration, sound		
	Photoreceptors	Photons of light		
	Thermoreceptors	Varying degrees of heat		
Copyrig	ht © 2010 Pearson Education, Inc.		2	





















































































