



Bruce Bryant, Ph.D.
Senior Research Associate

Education

- BFA Sculpture/Ceramics Rhode Island School of Design
- BS Biochemistry Cornell University
- PhD Sensory Biology Boston University

Appointments

- Senior Research Associate, Monell Chemical Senses Center

Research Interests

- Plant defensive compounds as probes of sensory function
- Neural coding of chemical irritants, including food compounds such as wasabi, horseradish, hot peppers and carbonated beverages, as well as environmental contaminants.
- Sensory receptor mechanisms underlying cutaneous sensations such as tingling, pricking and itch.

Recent Representative Publications

Borgmann-Winter, K., Rawson, N.E., Wang, H.-Y., Wang, H., MacDonald, M.L., Ozdener, M.H., Yee, K.K., Gomez, G., Xu, J., Bryant, B.P., Adamek, G., Mirza, N., Pribitkin, E.A., and Hahn, C.-G. (2009). Human olfactory epithelial cells generated in vitro express diverse neuronal characteristics. *Neuroscience*, 158: 642-653.

Inoue, T. and Bryant, B.P. (2005). Multiple types of sensory neurons respond to irritating volatile organic compounds (VOCs): calcium fluorimetry of trigeminal ganglion neurons. *Pain*, 117:193-203.

Epple, G., Bryant B.P., Mezine I., & Lewis, S. (2004). Zanthoxylum piperitum (DC), a potential feeding deterrent for mammals: studies with *Microtus ochrogaster* (Wagner). *Pest Management Science*, 60, 624-630.

Kirifides, M.L., Kurnellas, M.P., Clark, L., & Bryant, B.P. (2004). Calcium responses of chicken trigeminal ganglion neurons to methyl anthranilate and capsaicin. *J. Experimental Biology*, 207, 715-722.

Tarun, A.S., Bryant, B., Zhai, W., Solomon, C., & Shusterman, D. (2003). Gene expression for carbonic anhydrase isoenzymes in human nasal mucosa. *Chemical Senses*, 28, 621-629.

Bryant, B.P. and Mezine, I. (1999). Alkylamides that produce tingling paresthesia activate tactile and thermal trigeminal neurons. *Brain Research*, 842, 452-460.