الأنعام (١٧)

INFLUENCE OF ANTIHYPERTENSIVE DRUGS

ON

TASTE PERCEPTION

Thesis

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INTRODUCTION

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As the 21st century unfolds, hypertension remains a challenging medical problem (James R Gregorie,2004). The world Health Organization reports that the number of people with hypertension worldwide is estimated at 600 million, while 3 million will die annually as a result of hypertension (Peter Kokkinos et al,2005). A blood pressure reading of or over 140/90 mmHg is labeled as hypertension (Judith A. DeCava,2000). The major risk factors for hypertension are smoking, having hyperlipidemia or diabetes mellitus, being older than 60 years, being a man or a post-menopausal woman, and having a family history of cardiovascular disease for women under 65 years of age and for men under 55 years of age (James W. Little,2000).

Hypertension management is both routine and a challenge. Treating prehypertension non pharmacologically may preempt the progression to hypertension , whereas early and aggressive management of hypertension with antihypertensive agents reduces short- and long- term cardiovascular risk (Cohen JD ,2006). Five major classes of antihypertensive agents used alone or in combination to begin or maintain antihypertensive treatment are : (1) Thiazide diuretics, (2) Calcium antagonists, (3) Angiotensin – Converting Enzyme (ACE) inhibitors, (4) Angiotensin Receptor Antagonists , and (5) B- blockers (Mancia G et al,2007).