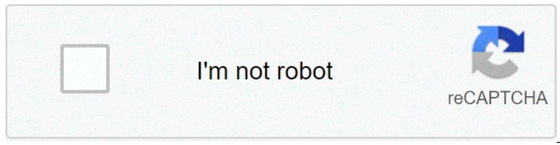

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Flow chart of human digestive system with enzymes

At the end of the £ seÃ§Ã, You will be able to: identify the locations and secreÃ§Ã¼es primÃ¡rias involved in £ digest the chemistry of carbohydrates, Proteins, nucleic lipÃdios and Ã¡cidos compare and absorÃ§Ã £ o and the contrast hidrofÃlicos hidrofÃ³bicos nutrients, as you learned the process of digesta mecA £ ¢ Ã © single relatively simple. It involves discriminaÃ§Ã £ phasic the food, but the £ alters its chemistry makeup. The digesta £ chemistry, on the other hand, © a complex process which reduces food in their construction blocks £ the chemistry, the Enta What sane £ £ absorbed to nourish the Ca © body cells. This seÃ§Ã £ o, you will look more closely to the digest process chemistry and the £ absorÃ§Ã £ o. Figure 1 digesta £ comeÃ§a in the mouth and continues as the food travels through the small intestine. Most absorÃ§Ã¼es occurs in the small intestine. Digestion the large £ © food chemistry spring cells (e.g., Proteins, lipÃdios nucleic Ã¡cidos and starches) must be divided into subunits which the sÃ £ small enough to be absorbed by the lining of the alimentary canal. This Ã © carried out by enzymes atravÃ © s of hidrÃ³lise. The many enzymes involved in the digesta £ £ sÃ the chemistry summarized in Table 1. Table 1. Digestive Enzyme Category Enzyme name Origin Enzyme Substrate Substrate Salivary Enzymes Lipase Lipual GLA ¢ Ã ndulas lingual Free Fatty Free Fatty acids and mono- and Salivary amylase DigleterÃdeos Salivary Gla ¢ ndulas trissacarÃdeos salivary and lipase enzymes gÃ¡stricas gÃ¡strica cÃ © cells fats and fatty Ã¡cidos monoacilglicÃ © rigid gÃ¡stricas enzymes Pepsin * Pepsi-brush brush brush enzymes Â ± -dextrinase small intestine of enteropeptidase small border enzymes glucose brush tripsinogÃ © nio trypsin trypsin lacstay glucose and galactose brush border enzymes Malstase small intestine border brush border border enzymes and phosphatases and phosphatases small nucleotÃdeos intestines phosphates, nitrogas and penases bases brush enzymes borders Peptidases small intestine aminopeptidase: aminoÃ¡cidos in AMI No end peptÃdeos DIPEP TIDASE: © DIPA peptides Aminopeptidase: AminoÃ¡cidos and peptÃdeos DIPETATIDASE: aminoÃ¡cidos brush border enzymes intestine sucrase Secrose glucose and fructose PÃ ¢ ¢ PÃ pancreas pancreas enzymes Peptidase-Carboxy PÃ * ¢ acinar pancreas cells CÃ © ¢ PÃ pancreas AminoÃ¡cidos the carboxyl end of bread and bread peptides aminoÃ¡cidos © © peptide chymotrypsin enzymes pancreÃ¡ticas * ¢ foot acinar pancreas cells cÃ © ¢ Proteins peptides foot pancreas elastase enzymes foot * ¢ acinar pancreas cÃ © Proteins peptides the acinar cells enzymes pancreÃ¡ticas ¢ foot pancreas ribonuclease cells nuclease cÃ ©: ribonucleic Ã¡cidos deoxyribonuclease: Nucleotides Ã¡cidos deoxyribonucleic foot ¢ pancreas enzymes pancreÃ¡ticas acinar pancreas amylase Pa cÃ © ¢ PolissacarÃdeos cells (starches) X ± -dextrins, disaccharides (maltose) , trissacarÃdeos (maltotriose) lipase enzymes pancreÃ¡ticas pancreÃ¡tica cÃ © pancreÃ¡ticas triglicerÃdeos cells were emulsified by bile and fatty Ã¡cidos monoacilglicÃ salts rigid enzymes trypsin pancreÃ¡ticas © pa * ncreÃ¡ticos CÃ © Acinas peptÃdeos * These cells were activated by other enzymes SUBSTA ¢ TRENDS. Digestion £ the carbohydrate diet Ma © © American day to about 50% carbohydrate, which can be classified according to the Number of monÃ'meros contÃªm that simple sugars (monossacarÃdeos and disacÃ¡ridos) and / or complex sugars (polissacarÃdeos). Glucose, galactose and fructose are the monosaccharide three that are commonly consumed and are readily absorbed. Your digestive system is also capable of breaking disaced sucrose (regular table assignments: Glucose + Fructose), Lactose (Milk Act: Glucose + Galactose) and Maltose (Act of GrÃ OS: Glucose + glycogen and polysaccharide starch) and starch monosaccharide chains). Their bodies do not produce enzymes that can break the majority of fibrous polysaccharides, such as cellulose. While polissacarÃdeos indigestÃveis £ nA they provide no nutritional value, they dietary fiber, which helps help Food through the food canal. The chemical digestion of starches begins in the mouth and was revised above. In the small intestine, the pancreatic amylase makes the "survey" of healy â € ¬ for the digestion of starch and carbohydrates (Figure 2). After the amylases break the starch in smaller fragments, the enzyme border the enzyme Â ± -dextrinase begins to work on ± -dextrin, breaking a glycosis unit at a time. Three brush edge enzymes sacolate to sacolate, lactose and maltose in monosaccharides. Sucrase divides sucrose into a fructose molemple and a glucose molemplate; Maltase breaks maltose and maltotriosis in two and three glucose molems, respectively; And Lacta broke lactose in a glucose molemplate and a galactose molemplate. Insufficient lactate can lead to lactose intolerance. Figure 2. Carbohydrates are divided into your monoes into a stage station. Protein digestion proteins are polymers compounds of amino acids linked by peptide connections to form long chains. The digestion reduces them to their constituent amino acids. You usually consume about 15 to 20 percent of your total intake of calories as a protein. Protein's digestion begins in the stomach, where HCl and Pepsin breaks the smaller peptide proteins, which then travel to the small intestine. The chemical digestion in the small intestine is continued by pancreatic enzymes, including chemotrosin and trypsin, each of which act in spectrums in amino acid sequences. At the same time, the cells of the brush border segregate enzymes, such as aminopeptidase and dipeptidase, which separate the peptide chains. This results in small enough molems to enter the bloodstream. Figure 3. The digestion of the protein begins in the stomach and is completed in the small intestine. Figure 4. Proteins are successively divided into their amino acid components. Lipid Digestion A healthy diet limits lipid intake to 35% of total calorie intake. The most common dietary lipids are triglyceros, which are compounded by a glycerol molemplate attached to three chains of fatty acids. Small amounts of dietary cholesterol and phospholipids are also consumed. The three lipases responsible â € â €

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