



L2: Role of salivary glands and stomach in digestion

GNT Block





Objectives:



Understand the principle and importance of digestion of dietary foodstuffs.



Understand the role of salivary glands in digestion.



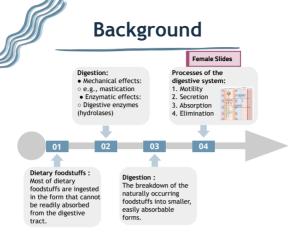
Understand the role of stomach in digestion



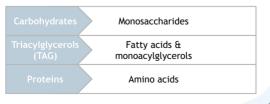
Lecture presented by :

Dr. Rana Hasanato Dr. Ah

Dr. Ahmed Mujamammi



End product of digestion

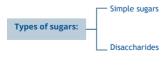


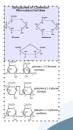
Role of salivary glands In digestion

The salivary glands secrete saliva that act as lubricant and contains:

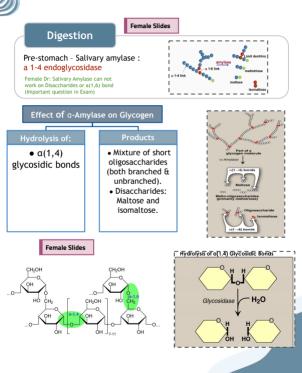
- lingual lipase
- salivary a-amylase

Salivary a-amylase Maportant		
Secreted by	Parotid glands	
Optimum PH	6.6-6.8	
Substrate	Starch and glycogen	
Hydrolases	a(1,4) glycosidic bonds	
Produces	Short oligosaccharides	





Role of salivary glands In digestion



Role of salivary glands In digestion

Salivary a - amylase :

Its digestive action on the polysaccharides is of little significance because of the short time during which the enzyme can act on the food in the mouth

Salivary amylase is inactivated by the acidity of stomach (The enzyme is inactivated at pH 4.0 or less)

Salivary α -amylase does not hydrolyze: $\alpha(1,6)$ glycosidic bonds (The branch points of starch and glycogen)

Salivary α-amylase cannot act on: B(1,4) glycosidic bonds of cellulose Salivary α-amylase does not hydrolyze disaccharides

*cellulose cannot be digested due to the presence of glycosidic bond B (1,4)

Digestion of Carbohydrates in the Mouth



Role of Stomach in Digestion

1 2 3 No further digestion of carbohydrates.

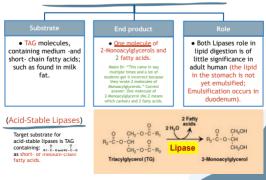
Protein digestion begins by pepsin and rennin.

Lipid digestion begins by lingual and gastric lipases. "Lingual lipase starts its action in the stomach"

Lingual Lipase

- Secreted by the dorsal surface of the tongue (Ebner's glands)
- Acts in the stomach for the digestion of TAG
- Produces fatty acids and monoacylglycerols
- Its role is of little significance in adult humans

Lingual and Gastric Lipases (Acid-Stable Lipases)



Lingual and Gastric Lipases Cont.

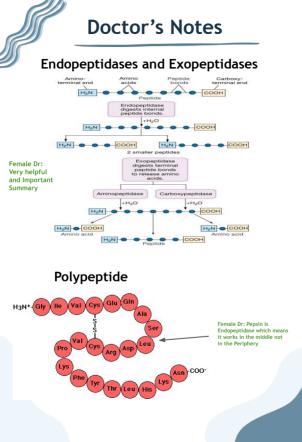
They are important in:			
Patients with pancreatic insufficiency	Neonates and infants		
-Because there's absence of pancreatic lipase.	-For the digestion of TAG of milk.		
Digestion of Lipids in Stomach			
Adults	Neonates and infants		
-No significant effects because of lack of emulsification that occurs in duodenum	-Digestion of milk TAG and production of short- and medium-chain fatty acids		
Dietary lipids	CE, PL,TG (unchanged)		

Digestion of Dietary Proteins in Stomach

the CE

HCL: Denatures proteins & Activates pepsin Pepsin: Cleaves proteins into polypeptides Rennin: Formation of milk clot Digestion of Dietary Proteins in Stomach Cont.

	Rennin (not renth which is in kidney)	Pepsin	
Secreted by	Chief cells of stomach in neonates and infants	Chief cells of stomach as inactive proenzyme, pepsinogen ""activated in stomach into pepsin""	
Substrate	Casein of milk (in the presence of calcium)	Denatured dietary proteins (by HCl)	
End product	Paracasein with the formation of milk clot	Smaller polypeptides	
Additional	Effect: It prevents rapid passage of milk from stomach, allowing more time for action of pepsin on milk proteins	Acid-stable, endopeptidase *. Activated by HCI and autocatalytically by pepsin.	



Take Home Messages



Digestion involves both mechanical and enzymatic processes



Digestion makes dietary foodstuffs readily absorbable by the digestive tract



Salivary α -amylase is of limited, but initial effect on digestion of starch and glycogen in the mouth



Salivary a-amylase converts starch and glycogen mainly into short oligosaccharides



Limited digestion of TAG begins in the stomach by both lingual and gastric lipases producing 2-monoacylglycerols and fatty acids



Digestion of proteins begins in the stomach by pepsin producing smaller polypeptides



In neonates and infants, digestion of milk occurs in stomach by:

- Acid-stable lipases for digestion of milk fat

- Rennin and pepsin for digestion of milk proteins

Quiz

MCQs

Q1: Which of the following is responsible for Pepsinogen activation?	Q2: Which organ is responsible for the mechanical breakdown of food by churning and mixing?
A- HCI	A- Small intestine
B- Rennin	
C- lingual lipase	B- Liver
: D- Gastric lipase	C- Stomach
· · · · · · · · · · · · · · · · · · ·	D- Pancreas
	04: Rennin acts on casein in the
Q3: Proteins & lipid digestion starts in?	presence of?
A- Mouth	A- Calcium
: B- Stomach	- B- Phosphate
C- Intestines	C- Sodium
D- Esophagus	D- Potassium
· • · · · · · · · · · · · · · · · · · ·	
Q5: Lingual lipase is secreted by?	Q6: What is Salivary α-Amylase
	Optimum pH?
A- Chief cells of stomach	A-2.5-4
B- Ebner's glands	B- 6.6 - 6.8
C- Pituitary gland	C- 6.8 - 7.0
D- Parotid gland	D-8-12
SAO	Answers: 1-A, 2-C ,3-B ,4-A ,5-B ,6-B
SAQ	
Q: What is the role of HCL, Pepsin and Renn	in in Digestion?
• A:	
HCL: Denatures proteins & Activates pepsin	
Pepsin: Cleaves proteins into polypeptides	
 <u>Rennin</u>: Formation of milk clot 	· · · · · · · · · · · · · · · · · · ·
Q: What is the END Product of Lingual and G	astric Lipases (Acid-Stable Lipases)?
• A:	: .
	fattu acida
- One molecule of 2-Monoacylglycerols and 2 f	atev acids.



Team Leaders

📲 Raghad Alhamid

📲 Remas Aljeaidi

