

Digestion of proteins and Carbohydrates.

The source of proteolytic enzymes responsible for degrading dietary proteins:

1-The stomach 2-The pancreas 3-The small intestine

Protein Digestion

- Dietary proteins constitute :**70-100 g/day**.
- Proteins are generally too large to be absorbed by the intestine. They must therefore be hydrolyzed to their constituent amino acids which can be absorbed.

1-Digestion of proteins in Stomach:

- The digestion of proteins begins in the stomach which **secretes gastric juice**.
- A unique solution containing 2 components important for protein digestion:
 - **Hydrochloric acid (HCl)**.
 - **Pepsin**.

Digesting agent	Description
Hydrochloric Acid (HCl)	<ul style="list-style-type: none"> ▪ kills some bacteria ▪ Denatures proteins → denatured proteins are more susceptible to hydrolysis by proteases.
Pepsin	<ul style="list-style-type: none"> ▪ Acid-stable. ▪ <u>Endopeptidase</u> "meaning was explained in first lecture". ▪ Secreted as inactive zymogen (pepsinogen) ▪ Pepsinogen is then activated by: <ol style="list-style-type: none"> 1. hydrochloric acid. 2. pepsin that have already been formed (autocatalysis). ▪ Protein digestion by stomach → Polypeptides + few free amino acids.

2-Digestion of proteins in Small intestine:

A. digestion by pancreatic enzymes.

B. digestion by intestinal aminopeptidase.

- The digestion in small intestine **is hormonally controlled**.
- **Two small peptide hormones are released from cells of the upper part of small intestine:**

Hormone	Stimulus	Effects
1- Cholecystokinin (CCK)	The presence of partially digested proteins and lipids in the <u>upper</u> small intestine.	<ul style="list-style-type: none"> ▪ Stimulates the release of pancreatic digestive enzymes ▪ Stimulates the contraction of the gall bladder and release of bile "Bile secretion". ▪ Decreases gastric motility → slower release of gastric contents into the small intestine
2-Secretin	Low pH of the chyme entering the intestine	Stimulates the pancreas to release a watery solution rich in bicarbonate to <u>neutralize the pH</u> of the intestinal contents (to reach the optimum pH for digestive activity by pancreatic enzymes).

Digestion of proteins in Small intestine:

A. digestion by pancreatic enzymes.

- The pancreatic secretion contains a group of pancreatic proteases.
- Each of these enzymes has different **specificity** for the cleavage sites.

Pancreatic enzymes are very specific. For instance, trypsin will cut only if there is arginine or lysine.

- These proteases are synthesized and secreted as inactive zymogens.

In this step the polypeptide is broken into oligopeptides + amino acids by specific enzymes.

Zymogen	Active enzyme	Activating enzyme
Trypsinogen	Trypsin (endopeptidase)	1- Enteropeptidase 2- Trypsin (autocatalysis)
Chymotrypsinogen	Chymotrypsin (endopeptidase)	Trypsin
Proelastase	Elastase (endopeptidase)	Trypsin
Procarboxypeptidases	Carboxypeptidases (exopeptidases)	Trypsin

Enteropeptidase:

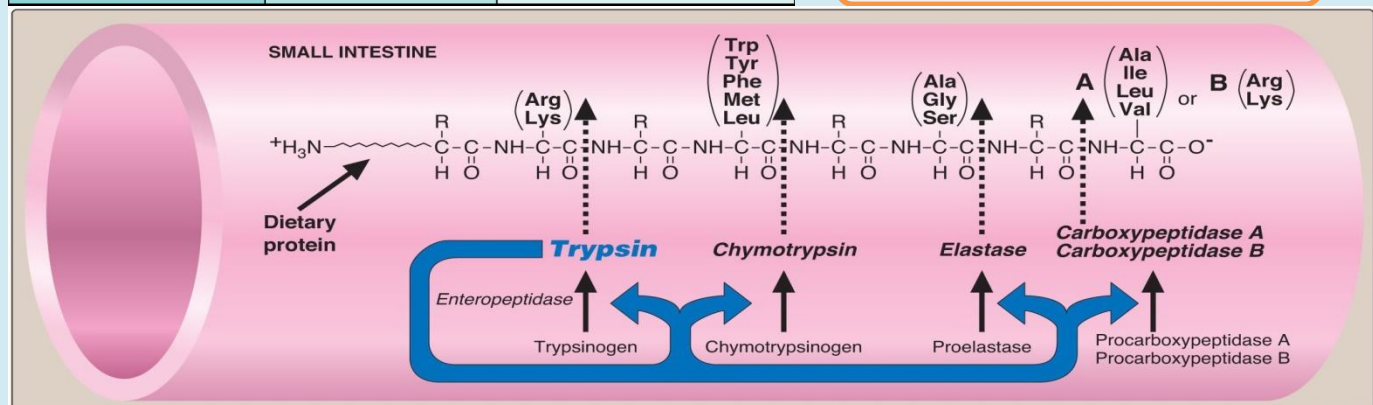
An enzyme synthesized by and present on the luminal surface of intestinal mucosal cells of the brush border membrane



converts **trypsinogen** to **trypsin**



Trypsin then activates **all** the other pancreatic zymogens (**including itself**)



Digestion of proteins in Small intestine:

B. digestion by intestinal aminopeptidase.

- ❖ **What is Aminopeptidase?** an **exopeptidase** on the luminal surface of the intestine.
- ❖ **Function \ role:** cleaves Oligopeptides that result from the action of pancreatic proteases into free amino acids and smaller peptides (di and tri-peptides).

Genetic errors in amino acids transport

Cystinuria

- ❖ one of the most common genetic error of **amino acid transport**.
 - It is an example of inherited disorder in the transport of certain amino acids.
 - It affects the transport of **Cystine** and **dibasic amino acids**.
- ❖ **Affected organs:** the **small intestine** and the **kidney**.
- ❖ **Urine features:** Cystine and dibasic amino acids appear in the urine.
- ❖ **Clinically:** there is kidney stones formation **Flank pain** , **blood in urine**.

Treatment: Oral hydration (drinking lots of water) is an important part of treatment (to prevent kidney stones formation).

Abnormalities of protein digestion:

- **Pancreatic insufficiency.**

e.g. Chronic pancreatitis, cystic fibrosis, surgical removal of the pancreas

- incomplete digestion & absorption of **lipids & protein**

- abnormal appearance of lipids (**steatorrhea**) & undigested proteins in the feces

Carbohydrates digestion

- Carbohydrates digestion is **rapid**:
- Generally completed by the time the gastric contents reach the junction of the duodenum & jejunum.
- **Sites** for digestion of dietary carbohydrates:
 - **The mouth.**
 - **The intestinal lumen.** (mainly the duodenum & jejunum).

Dietary Carbohydrates:

1- **Polysaccharides:**

1. Starch from plant origin

2. Glycogen from animal origin Contain α (1→4) & α (1→6) bonds (both 1,2)

3. Cellulose from plant origin Contains β (1→4) bonds

2- **Oligosaccharides**

3- **Disaccharides:**

Sucrose - Lactose - Maltose

4- **Monosaccharides:**

Little amounts

Enzymes	α -amylase	Disaccharidases	Isomaltase & α (1,6) glucosidase
Substrate	Polysaccharides	Disaccharides	Branch points of oligo- and di-saccharides
Type	Both salivary & pancreatic	Intestinal	

Effects of α -amylase on Glycogen

- **Hydrolysis of:**
 α (1,4) glycosidic bonds
- **Products:**
 - **Mixture of short oligosaccharides** (both branched & unbranched)
 - **Disaccharides:**
Maltose and isomaltose
- ✓ **No dietary carbohydrate digestion occurs in the stomach.**
 - the high acidity of the stomach inactivates **the salivary α -amylase.**
- ✓ **Pancreatic α -amylase continues the process of starch & glycogen digestion in the small intestine**
 - Secreted by pancreas and works in small intestine.

Serum level of α -amylases (25 -125 U/L)

- ❖ The clinical significance of rising circulating levels of α -amylase activity:
 - **Diagnosis of acute pancreatitis.**

Damage of pancreatic cells



Release & activation of the intracellular enzymes into the blood.

Measurement:

- Its level starts to rise within **few hours.**
- Reaches a peak within **12- 72 hours.**
- Then returns to normal within **few days.**

Final digestion of carbohydrates by intestinal enzymes in the small intestine

- Enzymes:
 - Disaccharidases**
 - $\alpha(1,6)$ Glucosidase** (for branched oligosaccharides)
- Source:** Secreted by & remain associated with the **luminal side** of the brush border membranes of the intestinal mucosal cells
- Location of their action:** the mucosal lining of the **jejunum**.

Intestinal disaccharidases

Enzyme	Substrate	Product
Isomaltase	isomaltose	2 Glucose
Maltase	maltose	2 Glucose
Sucrase	sucrose	Glucose & fructose
Lactase (β -galactosidase)	lactose	Glucose & galactose

Digestion of Carbohydrates:

Dietary **cellulose cannot be digested due to the absence of enzyme** that can cleave β (1-4) bonds. It passes through the GIT largely intact. Despite that, it has several beneficial effects.

Absorption of Monosaccharides by Intestinal Mucosal Cells

- Location:** Duodenum & upper jejunum.
- Insulin:** is NOT required for the uptake of glucose by intestinal cells
- Different monosaccharides have different mechanisms of absorption:**
 - Facilitated diffusion (GLUT-mediated)
 - Active transport (Energy-dependent): Co-transport with Na^+ (against the conc.)

Abnormal digestion of disaccharides (e.g. of lactose)

Lactose intolerance(lactase deficiency)

