



Biochemical Aspects of Digestion of Proteins and Carbohydrates



Color Index:

- **Blue** Main Topic
- **Black** Main content
- **Red** Important
- **Green** Drs' notes
- **Grey** Extra info



Objectives:



Understand the overall process of dietary proteins' and carbohydrates' digestion, the organs involved, the enzymes required, and the end products



Implement the basic science knowledge of the process of proteins & carbohydrates digestion to understand the clinical manifestations of diseases that involve defective proteins' or carbohydrates' digestion &/or absorption.



Protein Digestion:



Dietary protein constitute 70-100 g/day.






Protein are too large to be absorbed by the intestine.

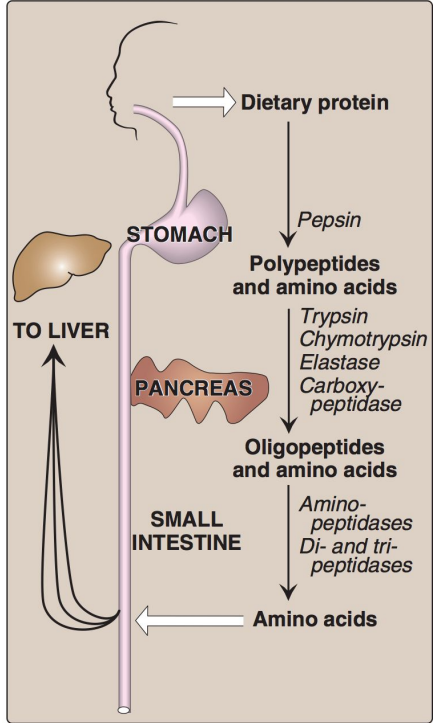
Small intestine only absorb amino acids



They must be hydrolyzed to their constituent amino acids to be absorbed

The Source of Proteolytic Enzymes Responsible for Degrading Dietary Proteins

-  The stomach
-  The pancreas
-  The small intestine



HCL is responsible for the denaturation of The proteins.

Protein digestion starts in the stomach and ends in the small intestine

Denaturation is: Return the ready structure protein into it primary structure by breaking all the bonds except the peptide and some of the disulfide bonds.

1- Digestion of Proteins By Gastric Secretion

The gastric juice contains 2 components important for protein digestion:

1. Hydrochloric acid.
2. Pepsin.

Digesting agent	Description
Hydrochloric acid	<ol style="list-style-type: none"> 1. Kills some bacteria 2. Denatures protein → denatured proteins are more susceptible to hydrolysis by proteases. <p>3. it activates pepsin enzyme by converting pepsinogen to pepsin</p>
Pepsin	<ul style="list-style-type: none"> • Acid-stable • Endopeptidase • Secreted as inactive zymogen (pepsinogen) • Pepsinogen is activated by: <ol style="list-style-type: none"> 1. hydrochloric acid 2. pepsin, i.e. autocatalysis • Protein digestion by stomach → Polypeptides + few free amino acids

It's very important to know the enzymes that are Endo/Exopeptidase.

Endopeptidase: Enzyme that catalyze the bonds that located in the middle.

Exopeptidase: Enzyme that catalyze the terminal C-N bonds.

2- Digestion of Proteins in Small Intestine

1- By pancreatic enzymes

2- 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:

1. Cholecystokinin (CCK)

2. Secretin

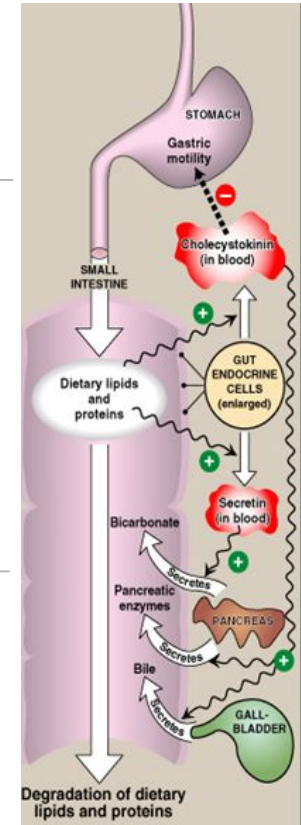
Hormonal Control of Digestion in Small Intestine:

1 Cholecystokinin (CCK)

1. Secretion of pancreatic enzymes.
2. Bile secretion.
3. Slow release of gastric contents.

2 Secretin

Release of watery solution rich in bicarbonate by pancreas.



Further details in the next slide.

The Gut Hormones ★

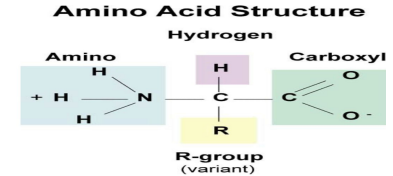
The gut hormones	Stimulus for secretion	Effects
Cholecystokinin (CCK)	The presence of partially digested proteins (& lipids) in the upper small intestine.	<ol style="list-style-type: none">1. Stimulates the release of pancreatic digestive enzymes2. Stimulates the contraction of the gallbladder & release of bile (bile is used for lipids)3. Decreases gastric motility → slower release of gastric contents into the small intestine (to give more time for the digestion)
Secretine	Low pH of the chyme entering the intestine	Stimulates the pancreas to release a watery solution rich in bicarbonate to neutralize the pH of the intestinal contents (to reach the optimum pH for digestive activity by pancreatic enzymes)

Pancreatic enzymes for digestion of proteins

A. Digestion by pancreatic enzymes:

- 1 The pancreatic secretion contains a group of pancreatic proteases
- 2 Each of these enzymes has different specificity for the cleavage sites
Ex: trypsin always cleaves after arginine and lysine
- 3 These proteases are synthesized and secreted as inactive zymogens

In proteins, we have two terminals:
 1) N-terminals: containing amino acids.
 2) C-terminals: containing carboxyl group.
 -Carboxypeptidases break the C-terminals and has two types A,B; they differ by amino acid they prefer to break
 -aminopeptidase break N-terminal



Pancreatic enzymes:

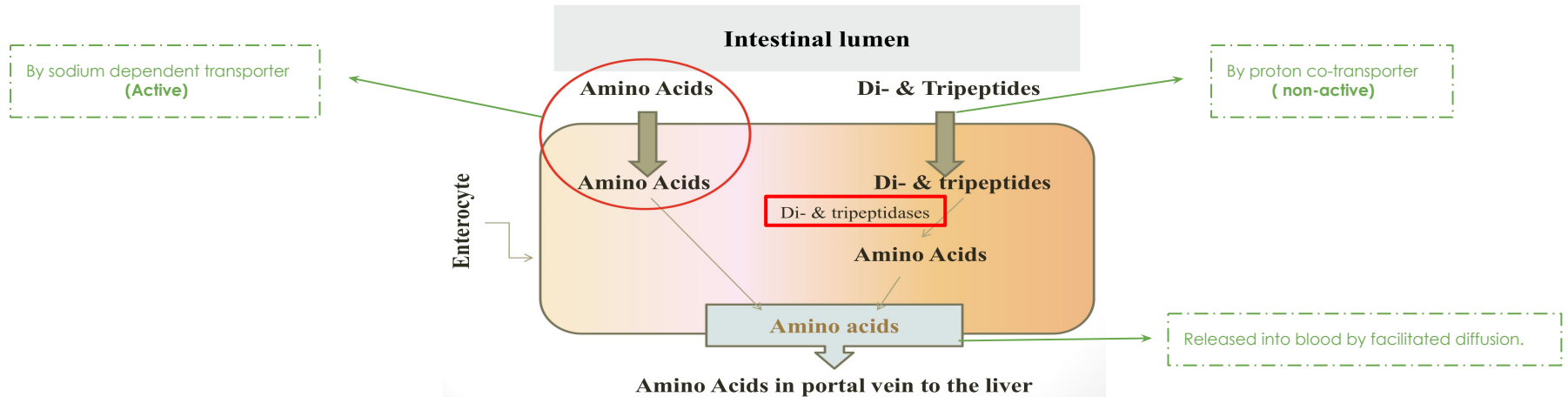
Zymogen	Active enzyme	Activating enzyme
Trypsinogen	Trypsin (endopeptidase)	1- Enteropeptidase 2- Trypsin (autocatalysis)
Chymotrypsinogen	Chymotrypsin (endopeptidase)	Trypsin
Proelastase	Elastase (endopeptidase)	Trypsin
Procarboxypeptidases	Carboxypeptidases (exopeptidases)	Trypsin

2- Digestion of Proteins in Small Intestine: *Continued...*

B. Digestion by **intestinal aminopeptidase**, which break the N-terminals of proteins → giving a lot of amino acids.

Oligopeptides that result from the action of pancreatic proteases are cleaved into free amino acids and smaller peptides (di- & tri- peptides) by **intestinal aminopeptidase** (an exopeptidase on the luminal surface of the intestine)

Absorption of digested proteins



Di & tripeptidase is an enzyme that converts the di and tri amino acids → mono amino acid

Genetic Errors in Amino Acids Transport

Cystinuria	
About the disease:	Is one of the most common genetic error of amino acid transport
Example of:	Inherited disorder in the transport of certain amino acids
Affects:	The transport of Cystine and dibasic amino acids (COLA)
Organs affected:	Small intestine and the kidney
Clinically:	Cystine and dibasic amino acids appear in the urine
	There is kidney stones formation because they're not absorbed
Treatment:	Oral hydration (drinking lots of water) is an important part of Treatment (to prevent kidney stones formation)

Cystine

Lysin

Ornithine

Arginine



Remember: cystine is made up of dimer of 2 cysteine by a disulfide bond

Abnormalities of Protein Digestion

1

Pancreatic insufficiency, e.g., chronic pancreatitis, cystic fibrosis, surgical removal of the pancreas.

2

Incomplete digestion & absorption of lipids & proteins

3

Abnormal appearance of lipids (steatorrhea) & undigested proteins in the feces

Celiac Disease (Celiac sprue)

Definition:

A disease of malabsorption resulting from immune-mediated damage to the villi of the small intestine in response to ingestion of gluten.

mechanism of celiac disease: when gluten is degraded it forms gliadin, so the antibodies attack the gliadin causing inflammatory responses causing damage to the villi

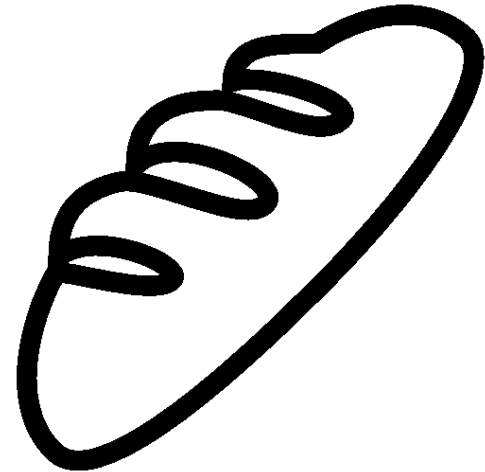
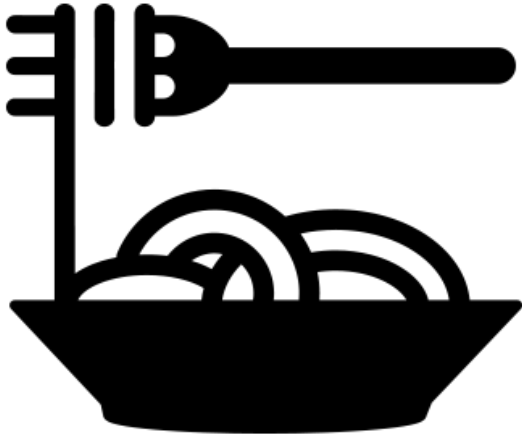
A protein found in wheat, rye, and barley

WOAH-OH



WE'RE HALF WAY THERE

Biochemical Aspects of Digestion of Dietary Carbohydrates



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:

Mouth

Intestinal lumen

Dietary Carbohydrates Mainly:

Polysaccharides:

(Digested by breaking the glycosidic bonds)

Disaccharides:

1- Sucrose=glu+fru

2- Lactose=glu+galact

3- Maltose=glu+glu

Starch from plant origin

Glycogen from animal origin

Cellulose from plant origin

Contain α (1 \rightarrow 4) & α (1 \rightarrow 6) bonds (the branch form)

Contains β (1 \rightarrow 4) bonds (humans don't have the enzyme to break the bond, so cellulose is not digested)

Oligosaccharides

Monosaccharides:

Little amounts

Enzymes for Digestion of Dietary Carbohydrates

α -amylase
(Both salivary & pancreatic)*.

Substrate: **Polysaccharides**

Disaccharidases
(Intestinal)

Substrate: **Disaccharides**

Isomaltase & $\alpha(1,6)$ glucosidase (Intestinal)

Substrate: Branch points of **oligo-** and **di-saccharides**

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)

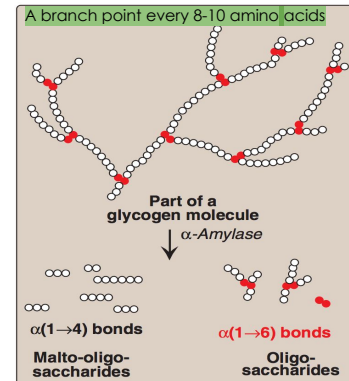
*in blood both, but salivary is so low so it's referred as pancreatic

Effects of α -amylase on Glycogen

Hydrolysis of: $\alpha(1,4)$ glycosidic bonds

Products:

- Mixture of short oligosaccharides (both branched & unbranched)
- Disaccharides: Maltose and isomaltose



Serum level of α -amylases

Normal level in serum: **25 -125 U/L**
Units/L

The clinical significance of rising circulating levels of α -amylase activity:

Its level starts to **rise** within few hours.

Reaches a **peak** within 12-72 hours.

Then returns to normal within few days. Usually 5 days

Diagnosis of **acute pancreatitis**:
(damage of pancreatic cells \rightarrow release & activation of the intracellular enzymes into the blood)

The significant in using serum α -amylase level test:

- 1) cheap; lipase is more expensive
- 2) easy
- 3) has certain pattern

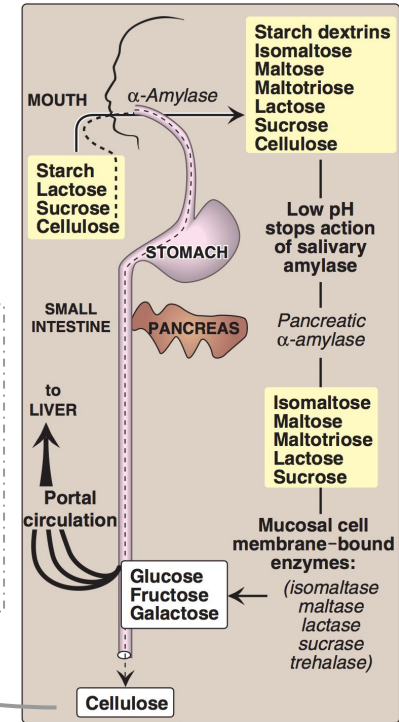
Final Digestion of Carbohydrates By Intestinal Enzymes in The Small Intestine

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

Intestinal Disaccharidases:

Enzyme	Substrate	Product
Isomaltase	Isomaltose	2 Glucose
Maltase	Maltose	2 Glucose
Sucrase	Sucrose	Glucose & Fructose
Lactase (β -galactosidase)	Lactose (From milk)	Glucose & Galactose

Dietary cellulose cannot be digested due to the **absence of enzyme** that can cleave $\beta(1-4)$ bonds. It passes through the GIT largely intact. Despite that, it has several beneficial effects. (increases motility and treat constipation)



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:

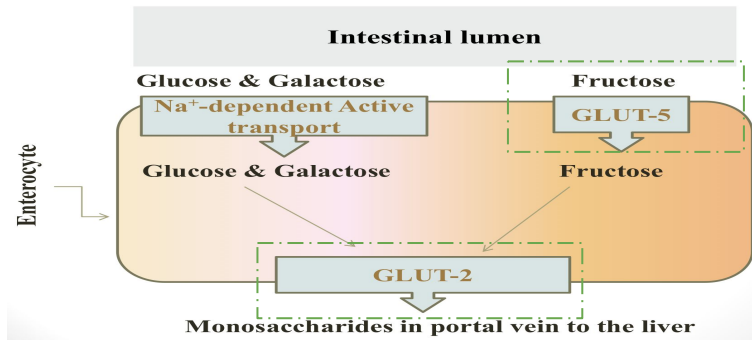
1. Facilitated diffusion (GLUT-mediated)

Sodium independent

Active transport (Energy-dependent):
Co-transport with Na⁺

Sodium dependent

Absorption of Digested Carbohydrates

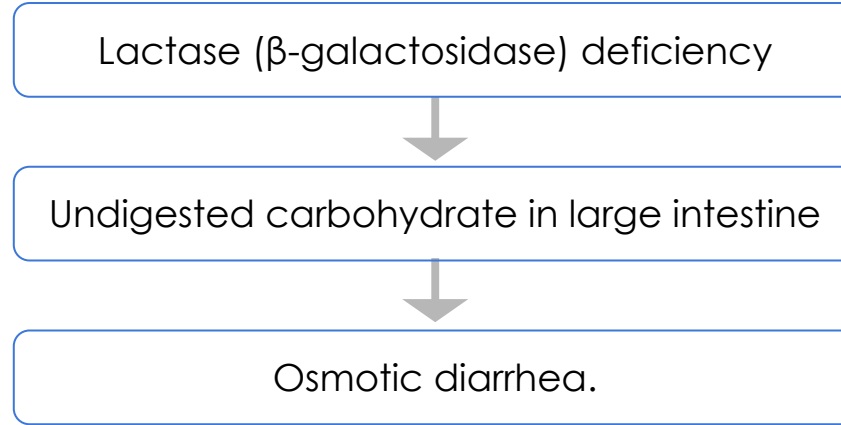


GLUT : Transports all monosaccharides into the bloodstream.
Fructose enters the enterocytes by GLUT-5

Example of cells that need insulin for uptake of glucose is muscle cells

Abnormal Digestion of Disaccharides (e.g. of lactose)

Lactose intolerance (Lactase deficiency)

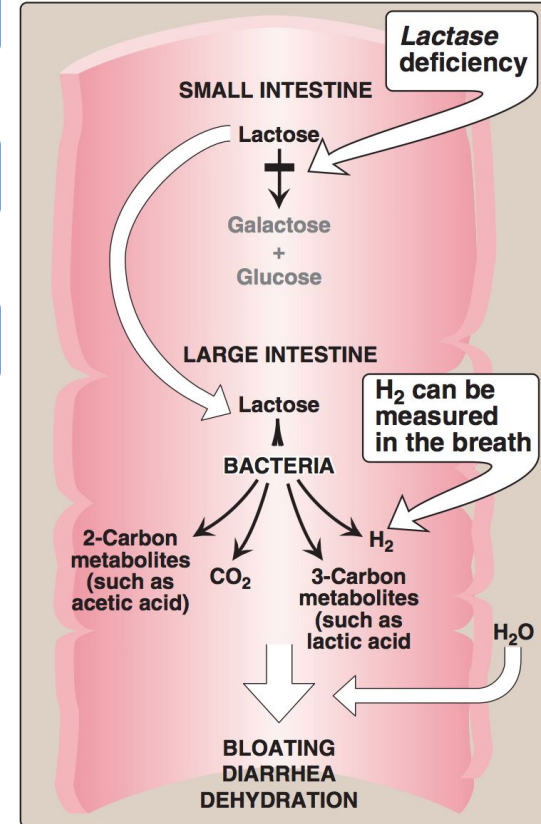


Bacterial fermentation of the undigested compounds in the large intestine

CO_2 , H_2 gas

Abdominal cramps, diarrhea & distension (flatulence)

Summary: when there is lactase deficiency lactose will accumulate in the large intestine and the normal bacteria in the large intestine will feed on lactose causing release of carbon dioxide and carbon metabolites and water will enter the large intestine causing osmotic diarrhea



Take Home Messages

Digestion of Dietary Proteins



Proteolytic enzymes responsible for digestion of dietary proteins are produced by the stomach, the pancreas & the small intestine.



The digestion of proteins in the stomach is the result of the action of HCl and pepsin.



Pancreatic proteases are, like pepsin, synthesized and secreted as inactive zymogens.



The intestinal digestion of proteins occurs in the small intestine's lumen, on the luminal surface of the small intestine, and is completed intracellularly to produce free amino acids.



In pancreatic insufficiency, the digestion and absorption of fat & protein is incomplete → steatorrhea & appearance of undigested proteins in the feces.

Take Home Messages

Digestion of Dietary Carbohydrates



Salivary α -amylase acts on dietary glycogen & starch in the mouth.



Pancreatic α -amylase continues the process of polysaccharide digestion in small intestine.



The final digestive processes of carbohydrates into monosaccharides occur at the mucosal lining of the small intestine by disaccharidases & $\alpha(1,6)$ glucosidase.



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



Absorption of the monosaccharides requires specific transporters (GLUTs).



Lactose intolerance is due to deficiency of lactase enzyme and causes abdominal cramps, diarrhea & flatulence

GREAT JOB!
YOU ROCK!

Summary

Diseases related to protein digestion

Genetic errors of amino acid transport	Abnormalities of protein digestion	
Cystinuria	Pancreatic insufficiency	Celiac disease
<ol style="list-style-type: none">1. Most common genetic error of amino acid transport.2. Inherited disorder.3. Affects the transport of Cystine and dibasic amino acids.4. Affects kidney and small intestine.5. Cystine and dibasic appear in the urine.6. Kidney stones formation.7. Kidney stones formation treated by hydration.8. Oral hydration is an important of treatment.	<ol style="list-style-type: none">1. Such as in: chronic pancreatitis, cystic fibrosis, and removal of pancreas.2. Leads to Incomplete digestion and absorption of lipids and proteins because of lack of pancreatic enzymes .3. Which lead to Abnormal appearance of lipids (steatorrhea) & undigested proteins in feces.	<ol style="list-style-type: none">1. It is a disease of malabsorption resulting from immune-mediated damage to the villi of the small intestine in response to ingestion of gluten.2. Gluten is a protein found in wheat, rye, and barley.

Summary

Lactose intolerance (Lactase deficiency): Lactase (β -galactosidase) deficiency \rightarrow Undigested carbohydrate in large intestine \rightarrow osmotic diarrhea.

Bacterial fermentation of the undigested compounds in the large intestine \rightarrow CO_2 , H_2 gas \rightarrow abdominal cramps, diarrhea & distension (flatulence)

Intestinal Disaccharides

Enzyme	Substrate	Product
Isomaltase	Isomaltose	2 glucose
Maltase	Maltose	2 glucose
Sucrase	Sucrose	Glucose and fructose
Lactase	Lactose	Glucose and galactose

Absorption of monosaccharides:

- Occurs in duodenum and jejunum.
- No insulin required for re-uptake of glucose by intestinal cells
- Two Mechanisms of absorption:
 1. Facilitated diffusion (GLUT-mediated), such as in fructose.
 2. Active transport (Energy-dependent): Co-transport with Na^+ , such as in glucose and galactose.

Quiz

MCQs :

Q1: Which one of the following considered as a normal level of α -amylases in serum?

- a) 5 U/L b) 50 U/L c) 500 U/L d) 5000 U/L

Q2: Lactose considered as?

- a) Polysaccharides b) Oligosaccharides
c) Disaccharides d) Monosaccharides

Q3: α -amylase works which one of the following?

- a) Polysaccharides b) Oligosaccharides
c) Disaccharides d) Monosaccharides

Q4: Which of the following is not an endopeptidase?

- a) Trypsin b) Chymotrypsin
c) Elastase d) Enteropeptidase

Q5: Which of the following is not wrong about Secretin?

- a) Contract the gallbladder b) Release a watery solution
c) Slow the release of gastric contents d) A&B

Q6: Which of the following is an genetic error in amino acid transport?

- a) Cystinuria b) Chronic pancreatitis
c) Celiac sprue d) Lactose intolerance

SAQs :

Q1: What is the Sites for digestion of dietary carbohydrates?

Q2: What are the deficient amino acids in cystinuria?

Q3: Where does the absorption of monosaccharides occur?

Q4: Mention two hormones that control the digestion of proteins in small intestine.

★ MCQs Answer key:

1) B 2) C 3) A 4) D 5) B 6) A

★ SAQs Answer key:

- 1) The mouth, The intestinal lumen
- 2) 1- Cystine 2- Ornithine 3- Lysine 4- Arginine
- 3) Duodenum & Upper jejunum
- 4) 1- Cholecystokinin (CCK), 2- Secretin

Team members

Girls Team:

- Ajeed Al-Rashoud
- Alwateen Albalawi
- Amira AlDakhilallah
- Arwa Al Emam
- Deema Almaziad
- Ghaliah Alnufaei
- Haifa Alwaily
-  **Leena Alnassar**
- Lama Aldakhil
- Lamiss Alzahrani
- Nouf Alhumaidhi
- Noura Alturki
- Sarah Alkhalife
- Shahd Alsalamah
- Taif Alotaibi

Boys Team:

- Abdulrahman Bedaiwi
- Alkassem Binobaid
- Khayyal Alderaan
- Mashal Abaalkhail
- Naif Alsolais
- Omar Alyabis
-  **Omar Saeed**
- Omar Odeh
-  **Rayyan Almousa**
- Yazan Bajeaifer

Team Leaders

Lina Alosaimi

Mohannad Alqarni

★ Persistence is very important. you should not give up **UNLESS** you are forced to give up.

Elon Musk.



We hear you