BI 121 Lecture 9

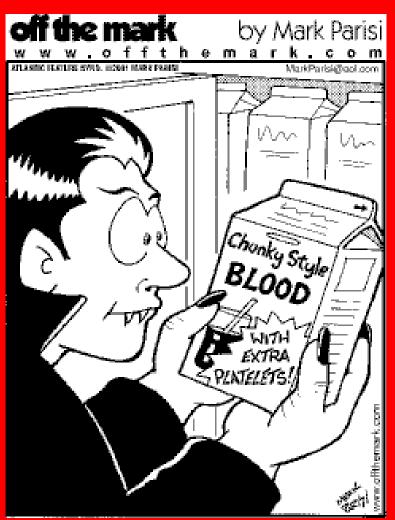
- *Announcements*: No lab today! Break for exam week! Next R Blood Chemistry. Thanks sincerely for helping us optimize safety by reading ≥ 2x Lab 5, LM pp 5-1 to 5-6.
 Blood Form & Function LS ch 11, DC Module 5 pp 35-9
 - A. Formed vs Nonformed/cells vs plasma fig+tab 11-1 Cell origin - bone marrow. What's in plasma? p 316
 - B. Red blood cells/erythrocytes: O₂ carrying pp 317-8 Normal flexible vs fragile sickle cell fig 11-5 p 320
 - C. White blood cells/leukocytes: defense/immunity differential + general functions pp 326-30 fig 11-1
 - D. Platelets/thrombocytes: clotting pp 321-2 fig 11-6

III. Blood Chemistry Lab: Basics LM + LS ch 11 & 17

- A. What's blood typing? ABo System ch 11 LS pp 341- 4 Rhesus factor? Erythroblastosis fetalis? LS p 343
- B. *Physiology in the News*: Eat right for your type?
- C. What's blood glucose? Diabetes? LS ch 17 pp 560-73
- D. Questions about blood chem lab?

IV.Exam Comments + Return

Ghost, marshmallow



Today & next week we'll cover blood chemistry to ensure for adequate lab prep time & incubation.

Can Halloween Treats Be Healthy?



Choose an item w/@ least some redeeming value – nuts? raisins? popcorn? fruits?...



A degree of nutrient density?

Entirely empty calories?

<u>http://www.clemson.edu/extension/hgic/food/nutrition</u> /nutrition/life_stages/hgic4112.html



Raisinets, 1 standard package

Nutrient	Your Intake	Recommendation or Acceptable Range
Food Energy/Total Calories (kcals)	111	<u>2331</u>
Protein (gm)	1	56
Carbohydrate (gm)	19	130
Total Fiber (gm)	1	30
<u>Total Fat (gm)</u>	4.2	2.5 - 4.3
Saturated Fat (gm)	2.5	< 1.2
Monounsaturated Fat (gm)	1	**
Polyunsaturated Fat (gm)	0	**
Linoleic (omega 6) (gm)	0.1	14
Alpha Linolenic (omega 3) (gm)	0	1.6
Cholesterol (mg)	1	< 300
Vitamin A (mcg RAE)	6.8	900
<u>Vitamin C (mg)</u>	0.1	90
<u>Vitamin E (mg a-TE)</u>	0.3	15
Thiamin (mg)	0	1.2
<u>Riboflavin (mg)</u>	0	1.3



Raisinets, 1 standard package

Niacin (mg)	0.1	16
Folate (mcg, DFE)	2	400
<u>Vitamin B6 (mg)</u>	0	1.7
Vitamin B12 (mcg)	0.1	2.4
<u>Calcium (mg)</u>	24.4	1200
<u>Phosphorus (mg)</u>	40.5	700
<u>Magnesium (mg)</u>	12.8	420
<u>Iron (mg)</u>	0.5	8
<u>Zinc (mg)</u>	0.2	11
<u>Selenium (mcg)</u>	0.7	55
Potassium (mg)	146	4700
<u>Sodium (mg)</u>	10	1300 - 2300

Reese's Peanut Butter Cup, 1 standard cup

	Nutrient	Your Intake	Recommendation or Acceptable Range
	Food Energy/Total Calories (kcals)	88	<u>2331</u>
	Protein (gm)	2	56
	Carbohydrate (gm)	9	130
	<u>Total Fiber (gm)</u>	1	30
	<u>Total Fat (gm)</u>	5.2	1.9 - 3.4
	Saturated Fat (gm)	1.8	< 1
	Monounsaturated Fat (gm)	2	**
	Polyunsaturated Fat (gm)	1	**
	<u>Linoleic (omega 6) (gm)</u>	0.9	14
	<u>Alpha Linolenic (omega 3) (gm)</u>	0	1.6
	Cholesterol (mg)	1	< 300
	Vitamin A (mcg RAE)	2.9	900
	<u>Vitamin C (mg)</u>	0.1	90
	<u>Vitamin E (mg a-TE)</u>	0	15
	<u>Thiamin (mg)</u>	0	1.2
	<u>Riboflavin (mg)</u>	0	1.3

Reese's Peanut Butter Cup, 1 standard cup



Niacin (mg)	0.8	16
Folate (mcg, DFE)	8.5	400
<u>Vitamin B6 (mg)</u>	0	1.7
<u>Vitamin B12 (mcg)</u>	0.1	2.4
<u>Calcium (mg)</u>	13.3	1200
<u>Phosphorus (mg)</u>	27.4	700
<u>Magnesium (mg)</u>	10.5	420
<u>Iron (mg)</u>	0.2	8
<u>Zinc (mg)</u>	0.2	11
<u>Selenium (mcg)</u>	0.2	55
<u>Potassium (mg)</u>	58	4700
<u>Sodium (mg)</u>	53	1300 - 2300

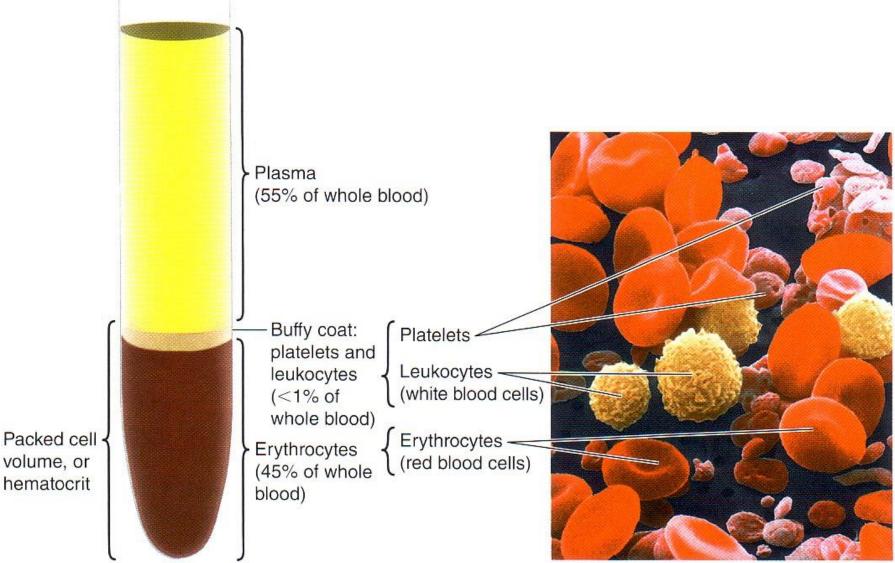


Nutrient	Your Intake	Acceptable Range
Food Energy/Total Calories (kcals)	494	<u>2331</u>
Protein (gm)	0	56
Carbohydrate (gm)	123	130
Total Fiber (gm)	0	30
<u>Total Fat (gm)</u>	0	11 - 19.2
Saturated Fat (gm)	0	< 5.5
<u>Monounsaturated Fat (gm)</u>	0	**
Polyunsaturated Fat (gm)	0	**
Linoleic (omega 6) (gm)	0	14
Alpha Linolenic (omega 3) (gm)	0	1.6
Cholesterol (mg)	0	< 300
Vitamin A (mcg RAE)	0	900
Vitamin C (mg)	0	90
<u>Vitamin E (mg a-TE)</u>	0	15
<u>Thiamin (mg)</u>	0	1.2
<u>Riboflavin (mg)</u>	0	1.3

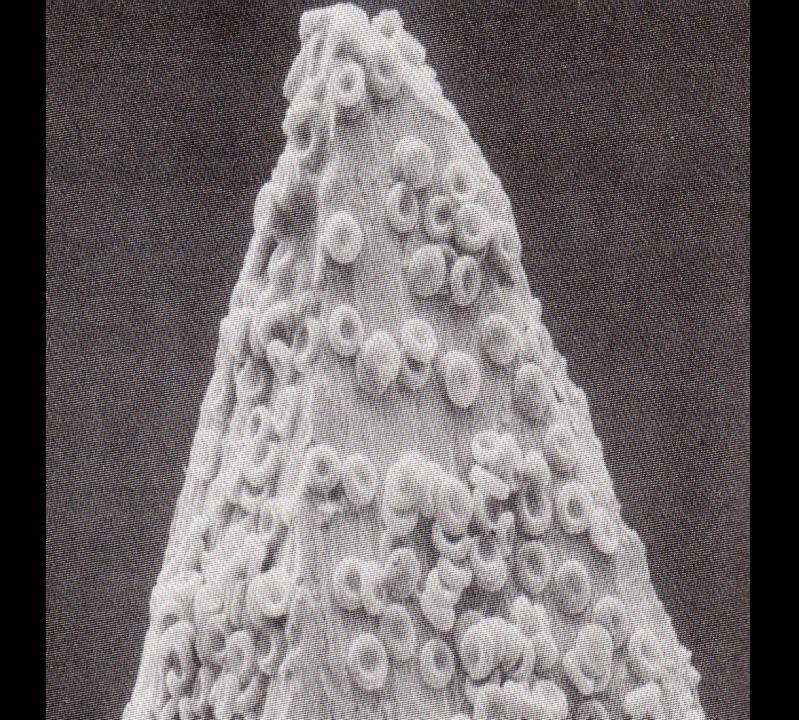


Niacin (mg)	0	16
Folate (mcg, DFE)	0	400
<u>Vitamin B6 (mg)</u>	0	1.7
Vitamin B12 (mcg)	0	2.4
<u>Calcium (mg)</u>	2.6	1200
<u>Phosphorus (mg)</u>	0	700
<u>Magnesium (mg)</u>	0	420
<u>Iron (mg)</u>	0	8
<u>Zinc (mg)</u>	0	11
<u>Selenium (mcg)</u>	0.8	55
Potassium (mg)	5	4700
<u>Sodium (mg)</u>	21	1300 - 2300

What's in Blood? Plasma & Blood Cells



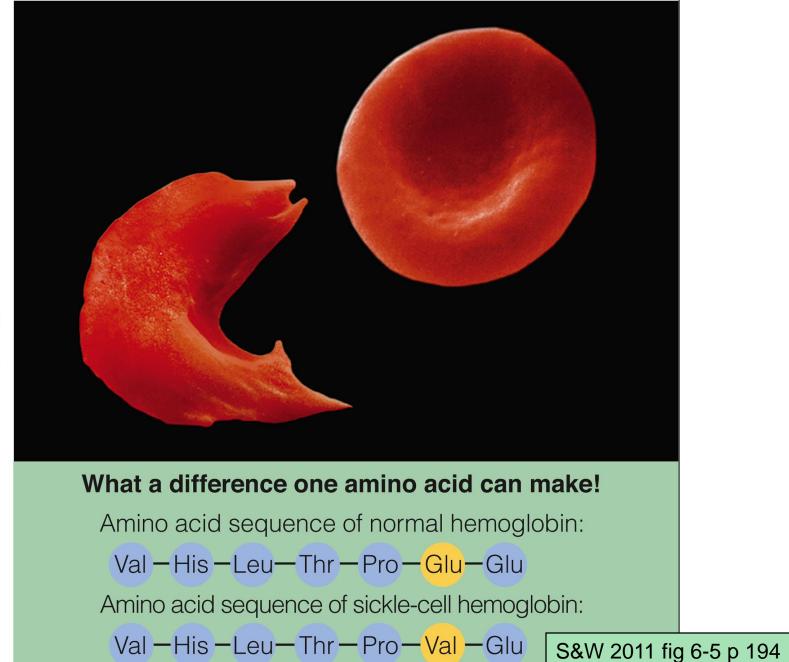
LS 2012 fig 11-1

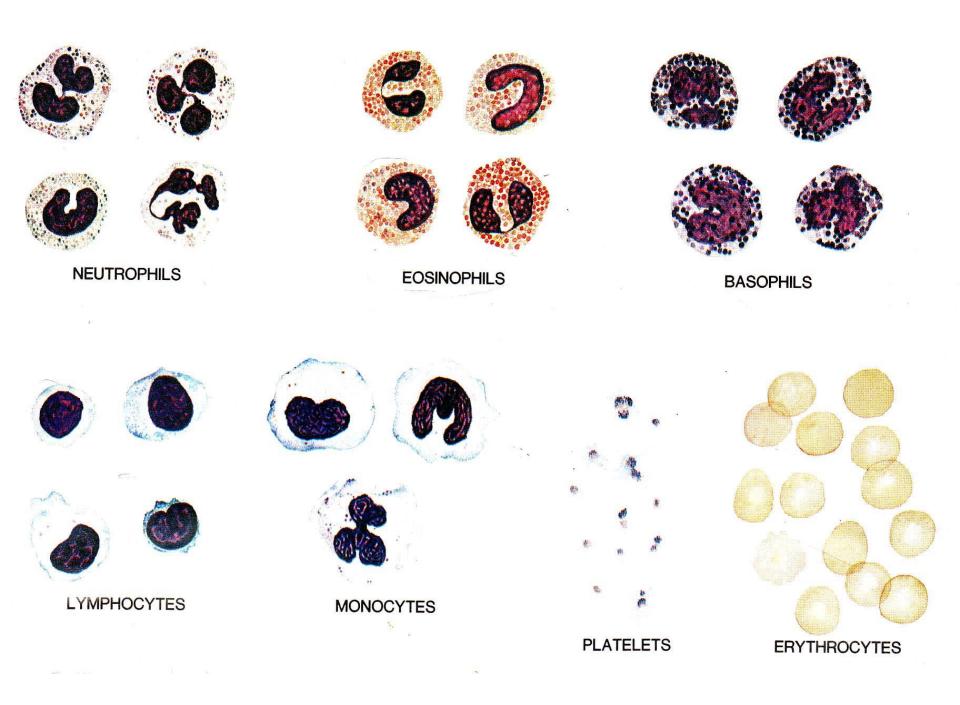


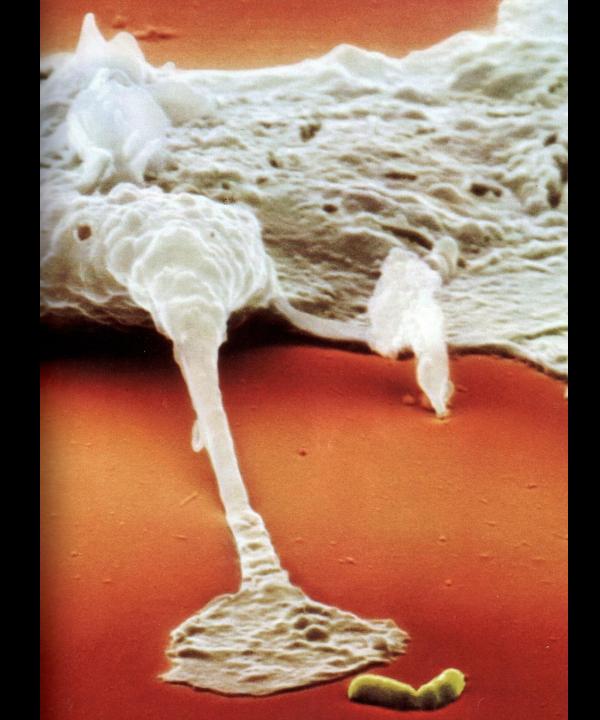


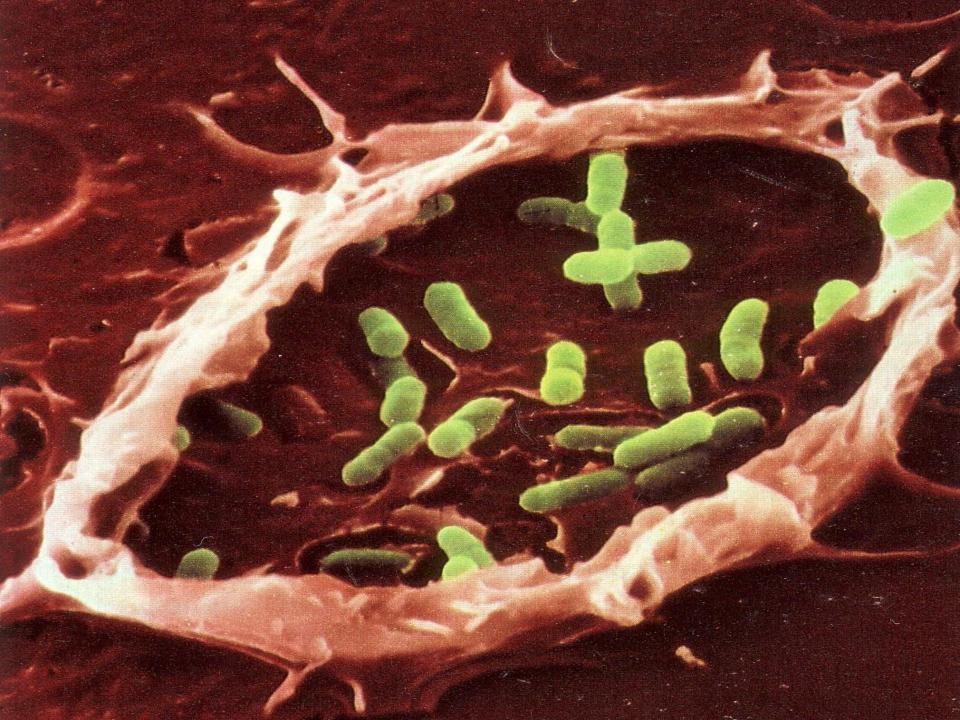
Sickle-shaped blood cells

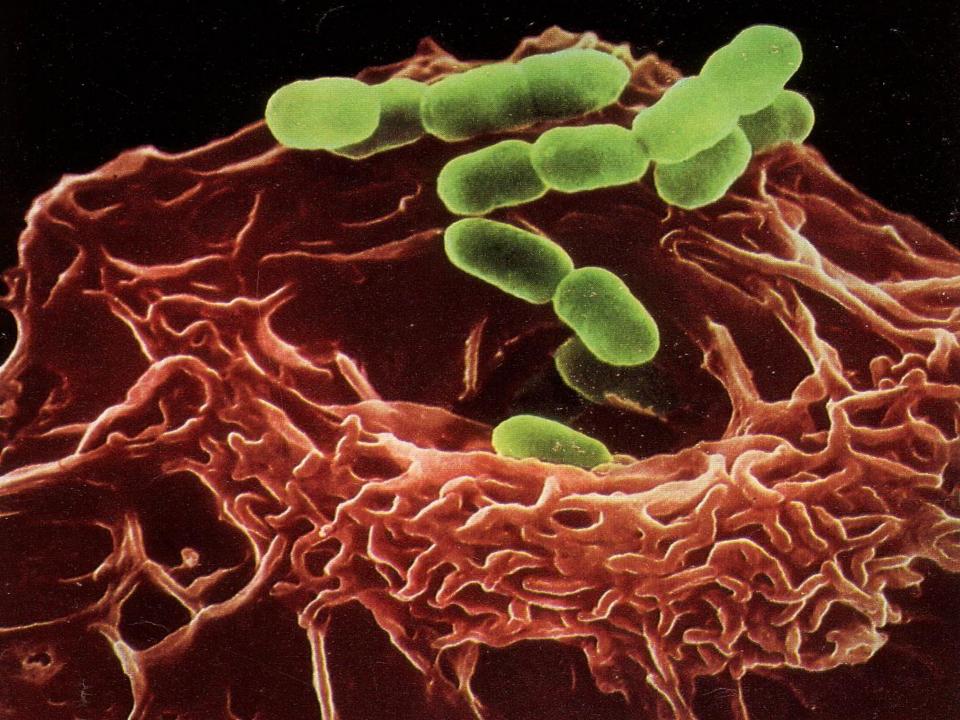
Normal red blood cells



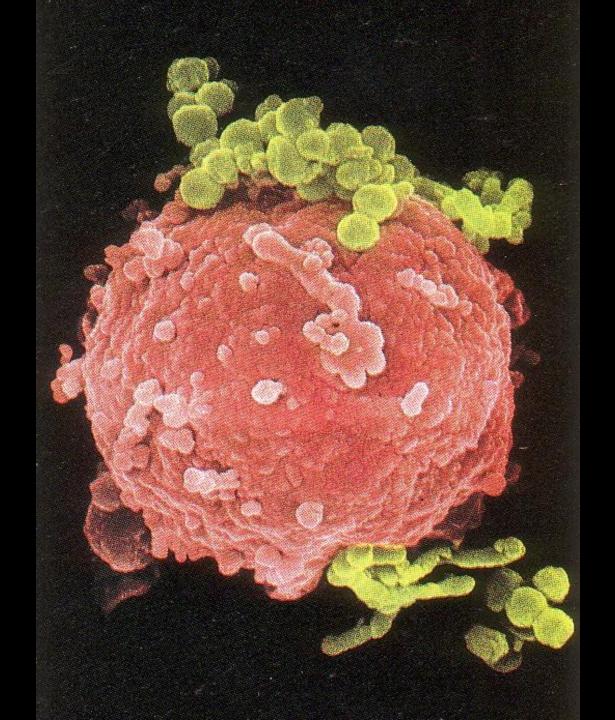


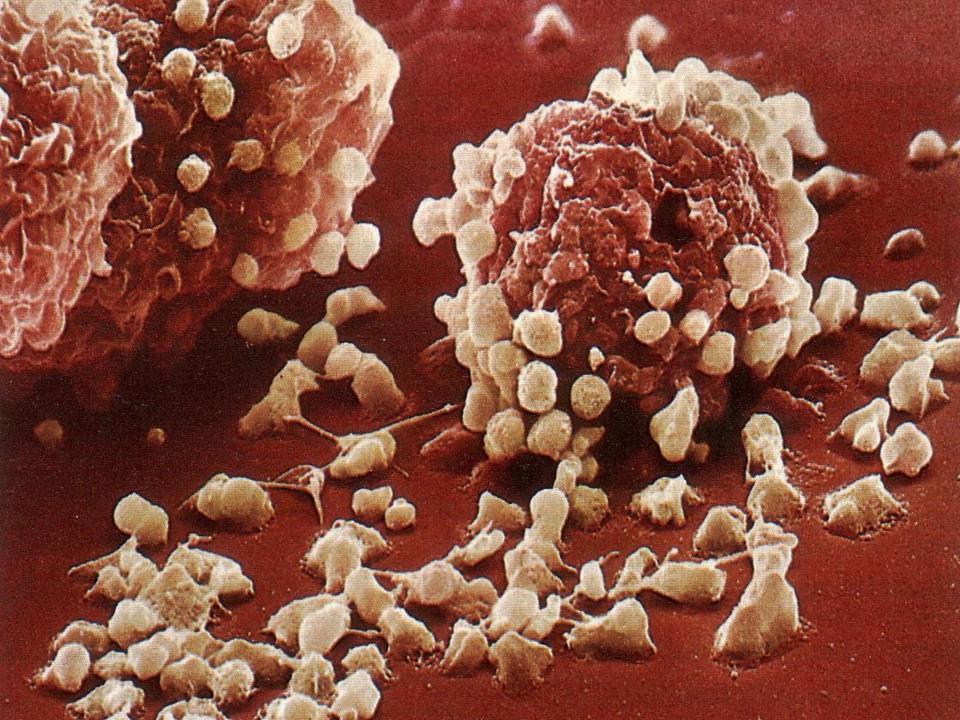


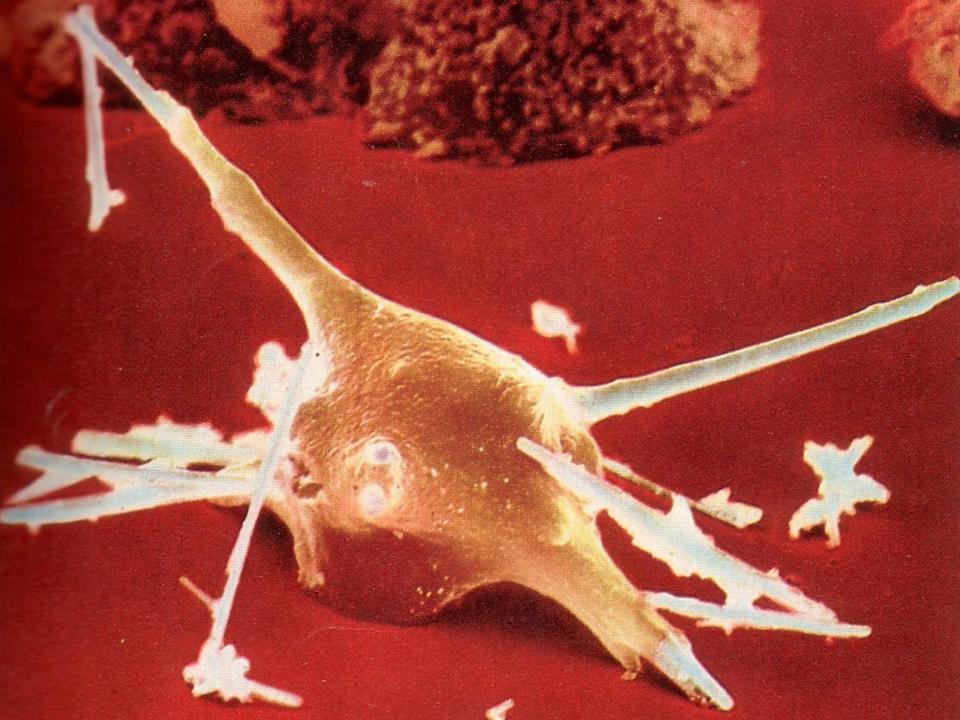


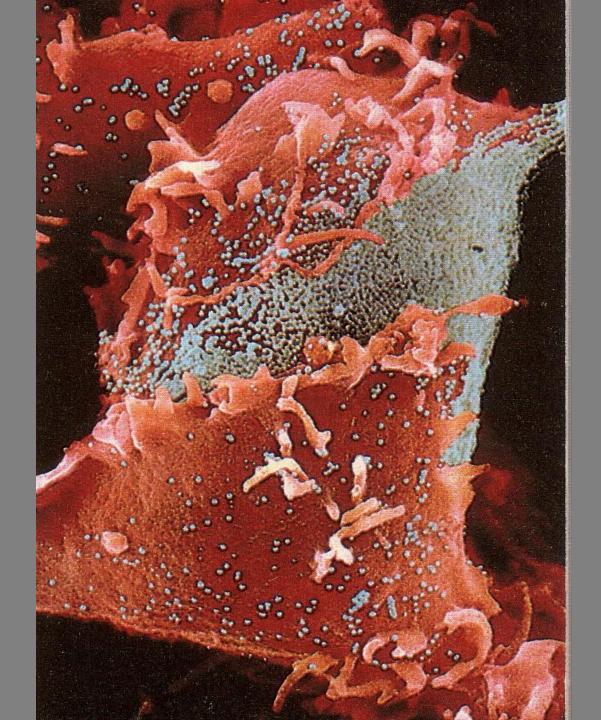




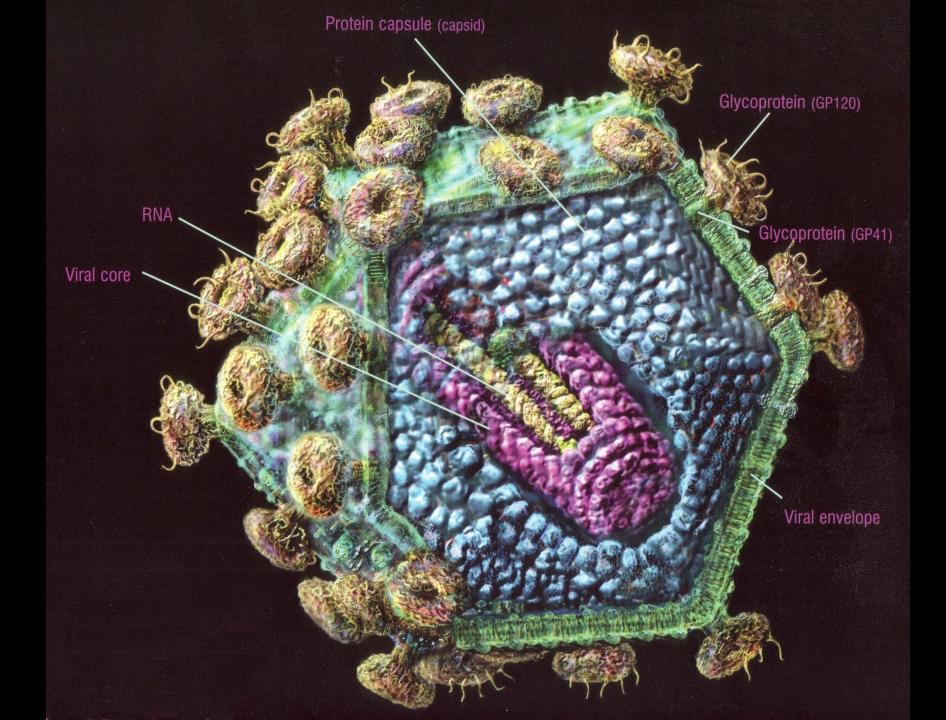


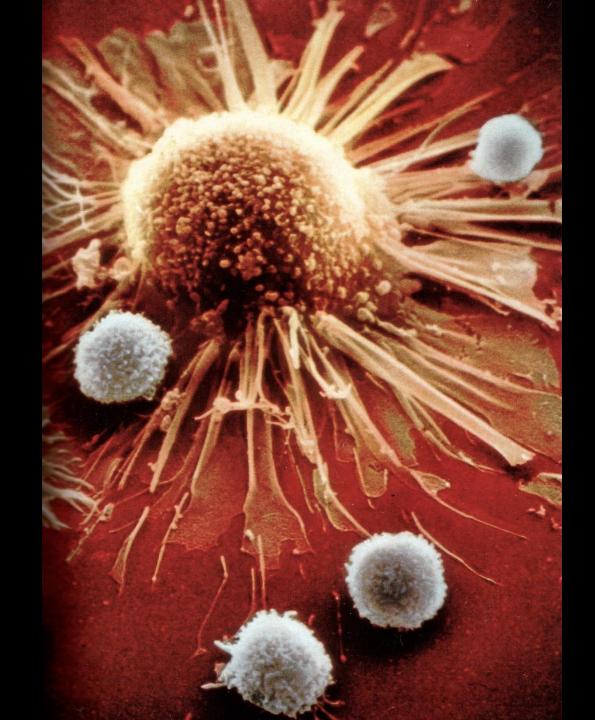






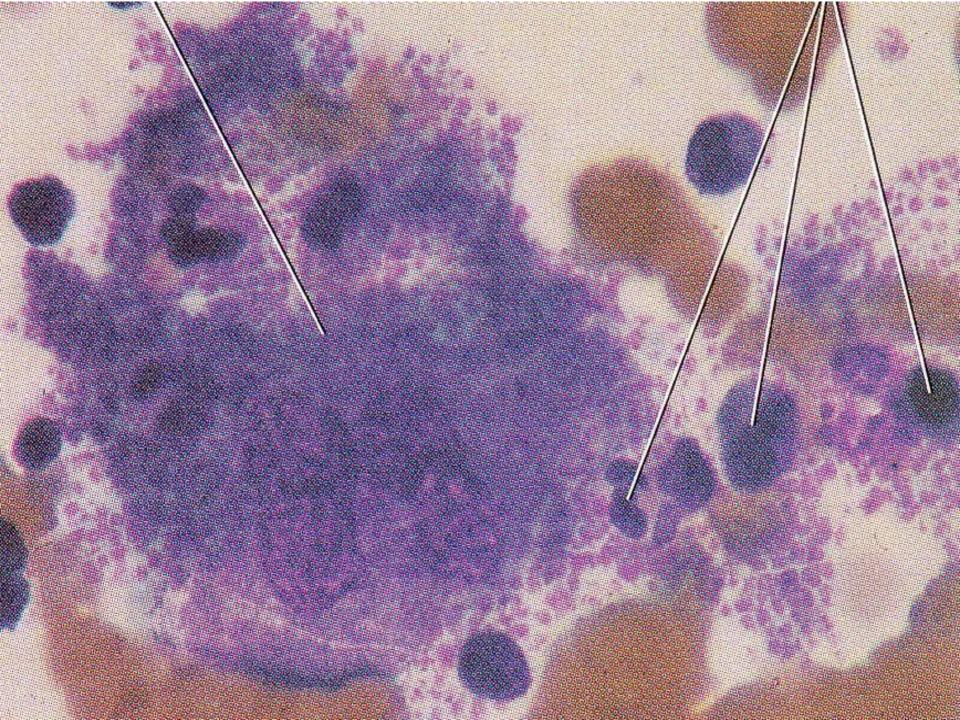










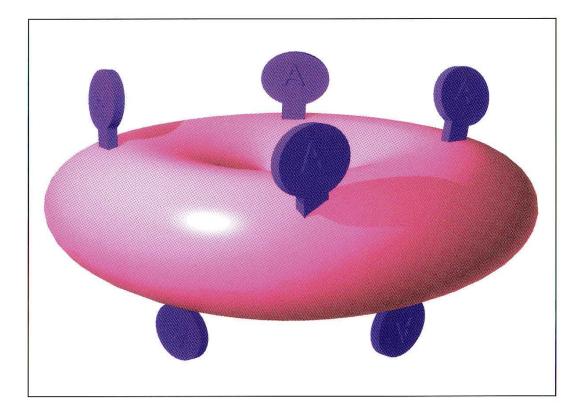




Discussion

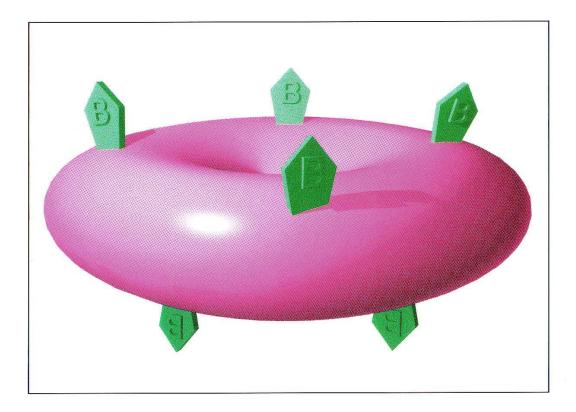
Break





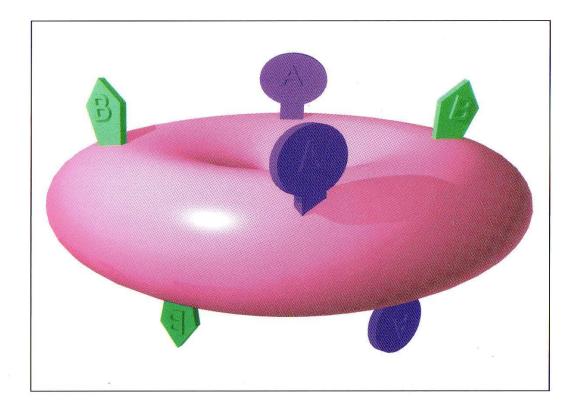
A Antigens (Agglutinogens)





B Antigens (Agglutinogens)





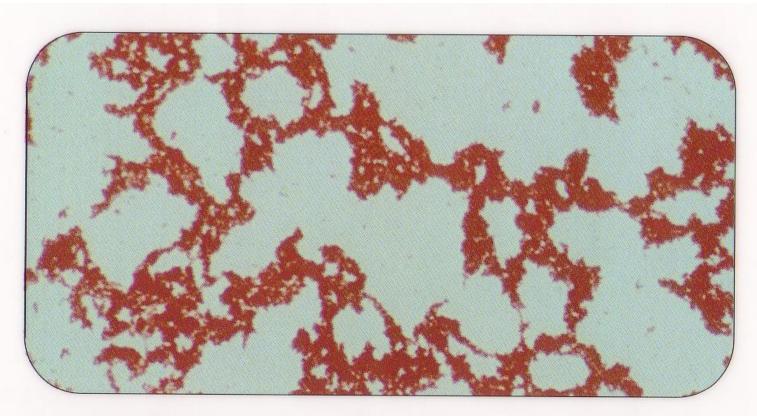
A & B Antigens (Agglutinogens)



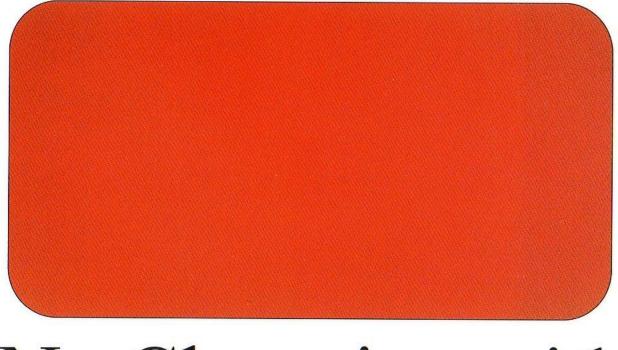
No Antigens (Agglutinogens)



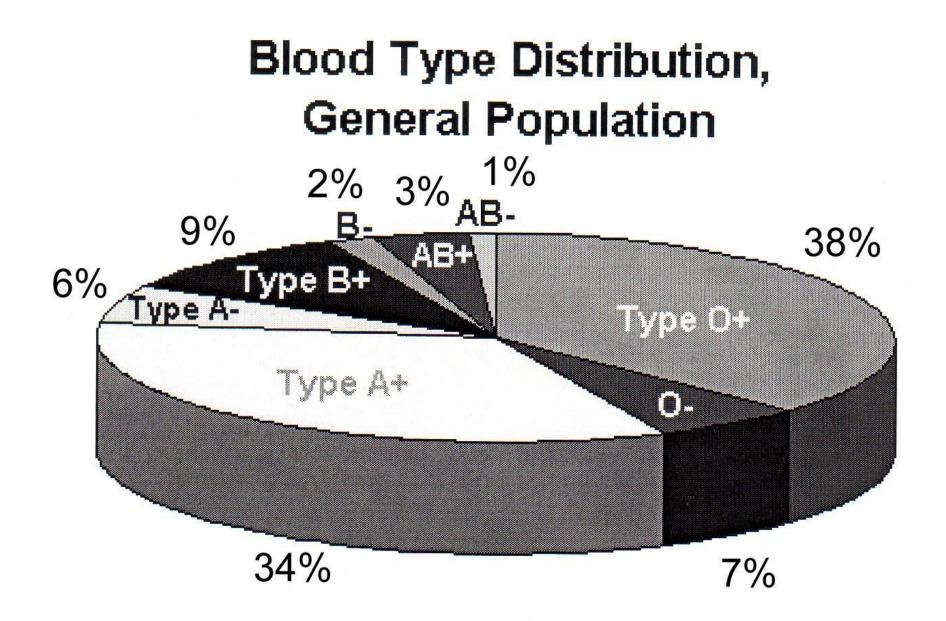
A Antibodies (Agglutinins)



Clumping with anti-A serum



No Clumping with anti-A serum



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Does one size fit all?

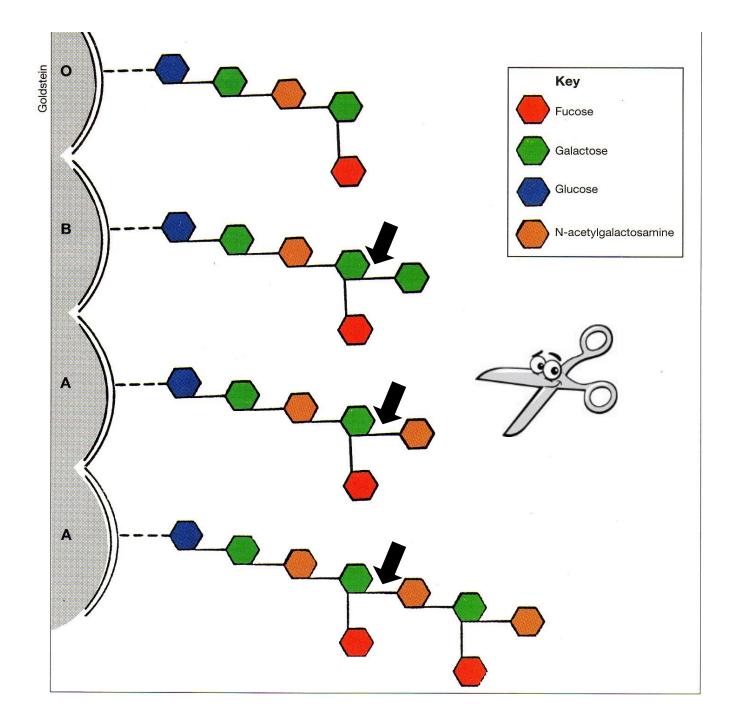
BY BONNIE LIEBMAN

"If you've ever suspected that not everyone should eat the same thing or do the same exercise, you're right," says the cover of Peter D'Adamo's *Eat Right 4 Your Type*.

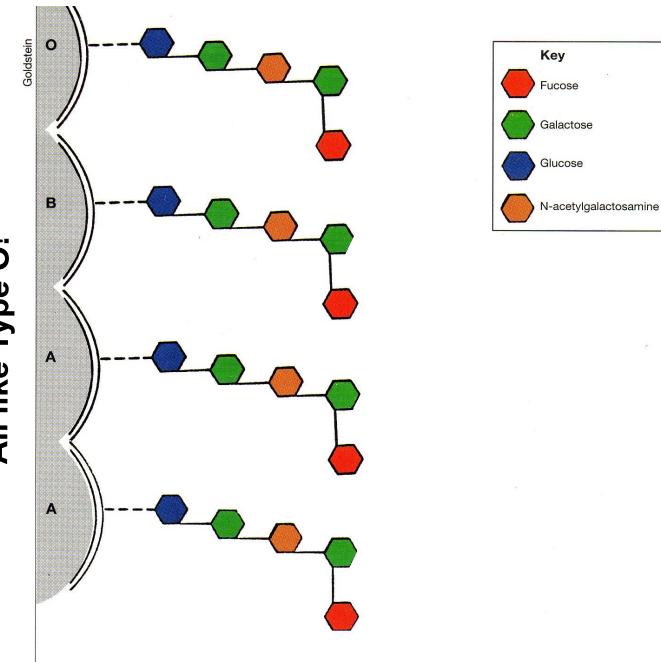
D'Adamo claims that your blood type determines what foods you should eat to avoid obesity, cancer, heart disease, ear infections, learning disabilities, strep throat, infertility, and more. (Example: Type Os should go for ground beef and broccoli but avoid cantaloupe and whole wheat bread.)

The book hasn't a shred of evidence to back up its promises. But it's cashing in on an extremely appealing idea: No one wants to be lumped with the masses. Why not tailor diets to the individual? The dairy, egg, meat, salt, and sugar industries love the one-size-doesn't-fit-all concept. It's being held aloft not just by food industry PR departments, but by three myths about diet and health.





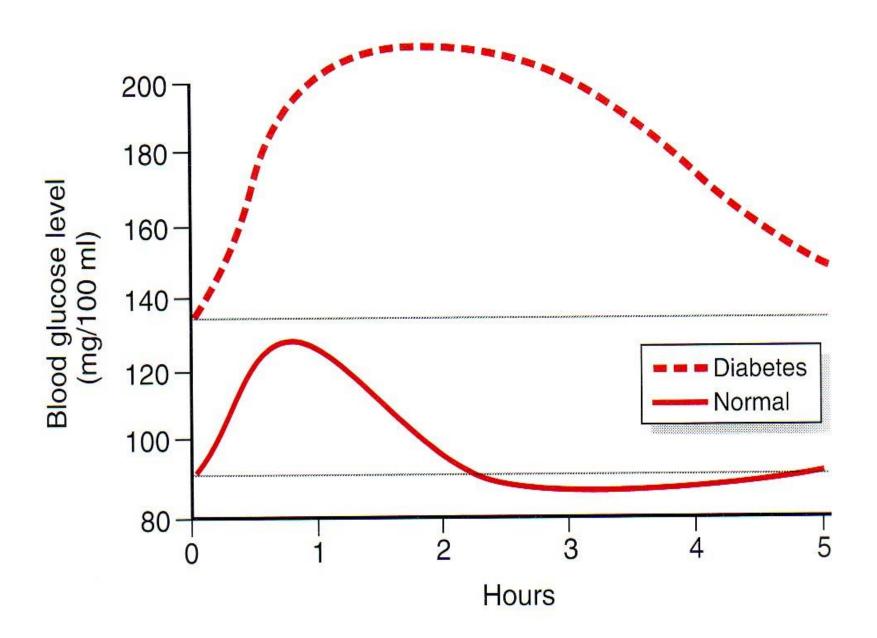
All like Type O!



Erythroblastosis Fetalis?

eg, Rh-mom Rh+baby

http://www.nlm.nih.gov/MEDLINEPLUS/ency/ article/001298.htm#Alternative%20Names



No food, drink or gum in lab! Thanks sincerely!









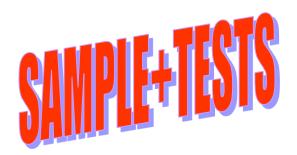


WASH & DRY



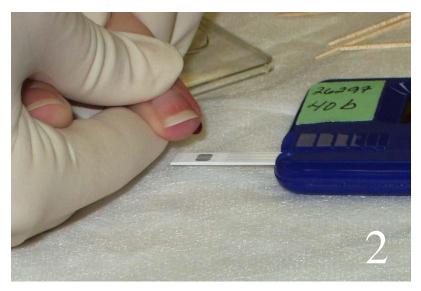
ALCOHOL



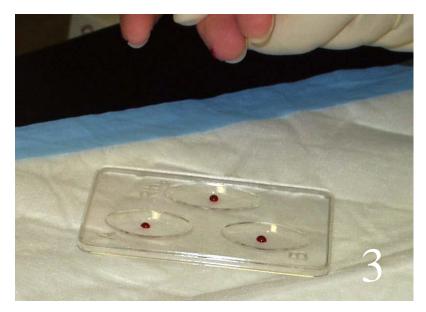




$\textbf{OBTAIN} \; \mu \textbf{SAMPLE}$



BLOOD GLUCOSE



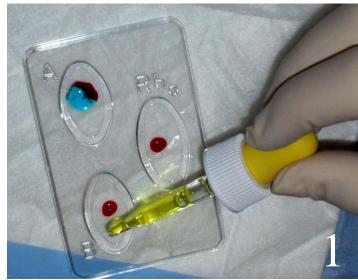
BLOOD TYPING

BLOOD GLUCOSE

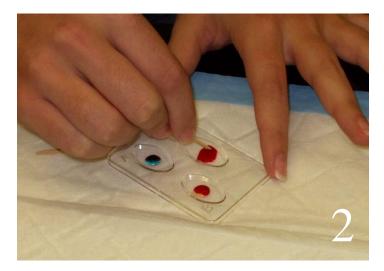


READ & RECORD!!





ADD ANTISERA



MIX W/TOOTHPICKS









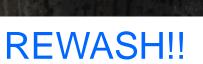
FOLD DIAPER



BLOOD PRODUCTS

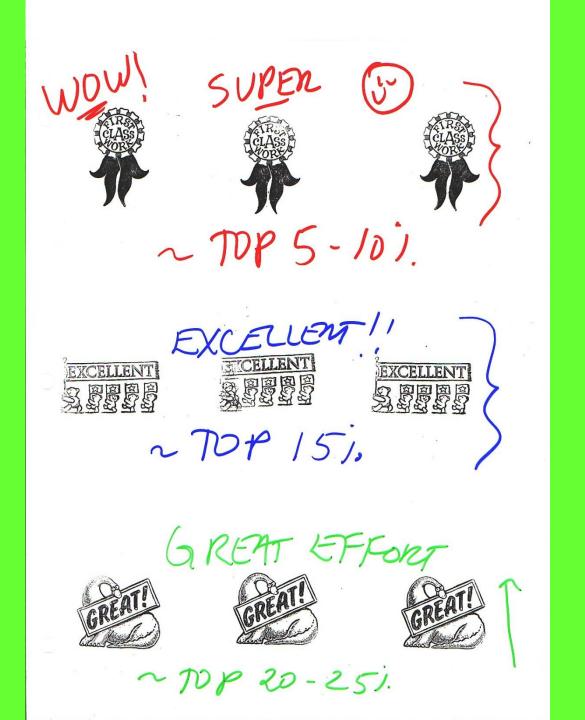






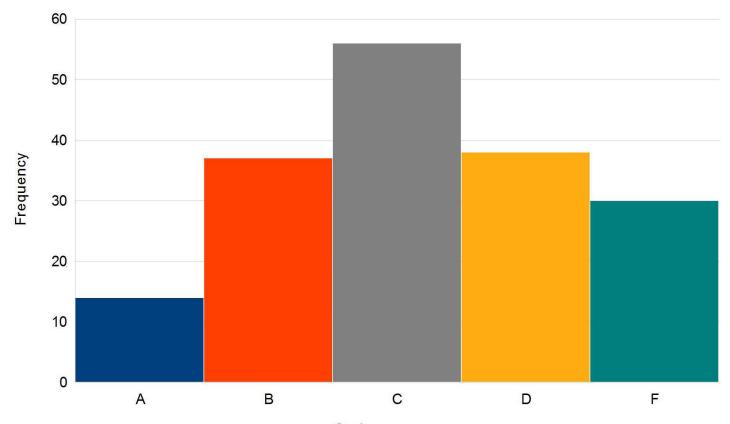
Q about Blood Chem

Lab?



Class Frequency Distribution Report for BI 121 Midterm F16, Multiple Choice, Part II

Overall Mean Score: 71.50% Grade **Percent Score Raw Score** Frequency Percent 90.00 - 100.00 36.00 - 40.00 8.00 А 14 80.00 - 89.99 32.00 - 35.99 37 21.14 В С 70.00 - 79.99 28.00 - 31.99 56 32.00 D 60.00 - 69.99 24.00 - 27.99 21.71 38 0.00 - 59.99 F 0.00 - 23.99 30 17.14



Grade