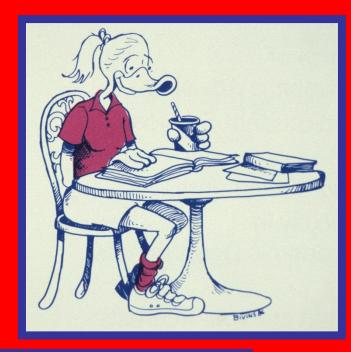
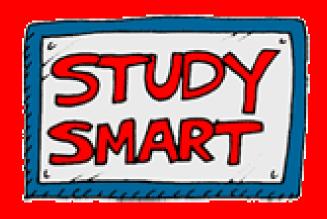
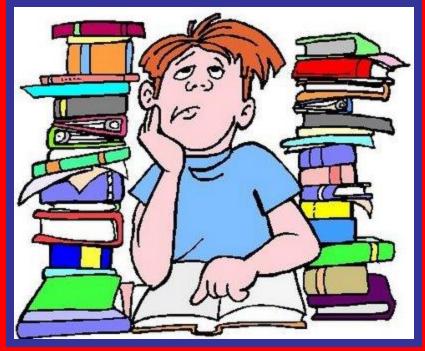
Exam I Review Slides









...Welcome to Human Physiology – what makes us tick!

BI 121 Lecture 1

- I. <u>Announcements</u>: Please check & sign attendance roster. Not on list? See Pat during break/> class. Lab 1 Histology tomorrow in 130 HUE: 12 n & 1 pm sections. Much fun!!
- II. <u>Introduction</u>: Staff, office hr, required sources, course overview, grading, expectations & success. Q?
- III. Human Physiology LS ch 1, DC Module 1
 - A. What? cf: Anatomy LS p 1
 - B. Where?Body Levels of Organization LS pp1-6, DC pp1-5
 - C. How? Different Study Approaches LS p 1
 - D. Why? Security+Decision-Making Power LS p xxi, DC p v

IV. Homeostasis LS ch 1, DC Module 1

- A. What? Maintenance of ECF LS p 8
- B. Where? ECF = Plasma + Interstitium LS fig 1-4 p 8
- C. How? Simplified Homeostatic Model cf: LS fig 1-7 p 14 Balances LS p 9, DC pp 5-6
- D. Why? Cell survival! LS fig 1-5 p 9, DC p 5

ANATOMY
STRUCTURE
WHAT?
WHERE?

vs PHYSIOLOGY

vs **FUNCTION**

vs HOW?

vs WHY?

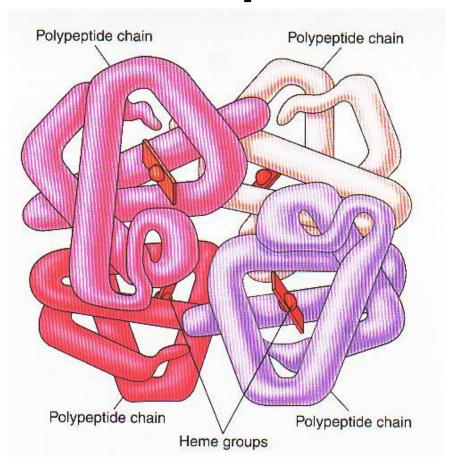


VS

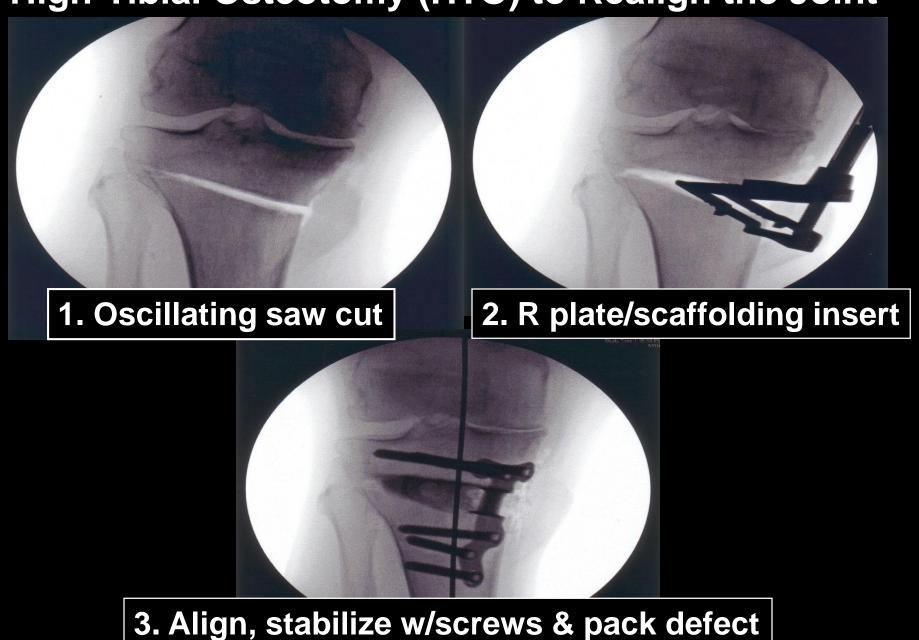


Structure begets function! Structure gives rise to function! Structure & function are inseparable!

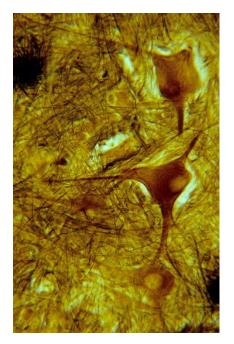




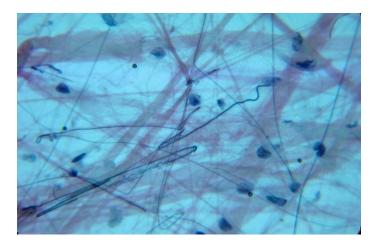
High-Tibial Osteotomy (HTO) to Realign the Joint



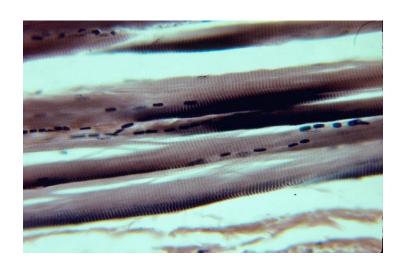
Body Levels of Organization 1. Molecular Entire Organism. 2. Cellular 3. Tissue 4. Organ 5. System LS fig 1-1 p 2



Nerve conducts



Connective connects!!

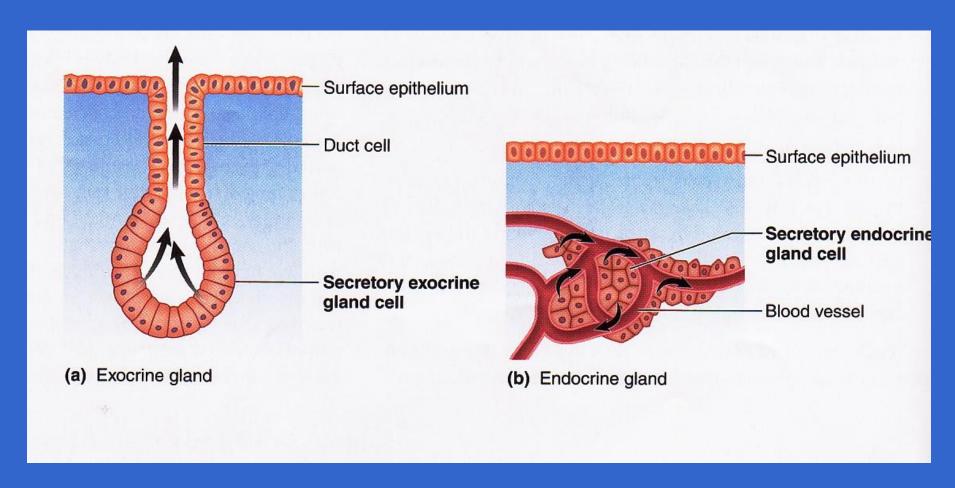


Muscle contracts

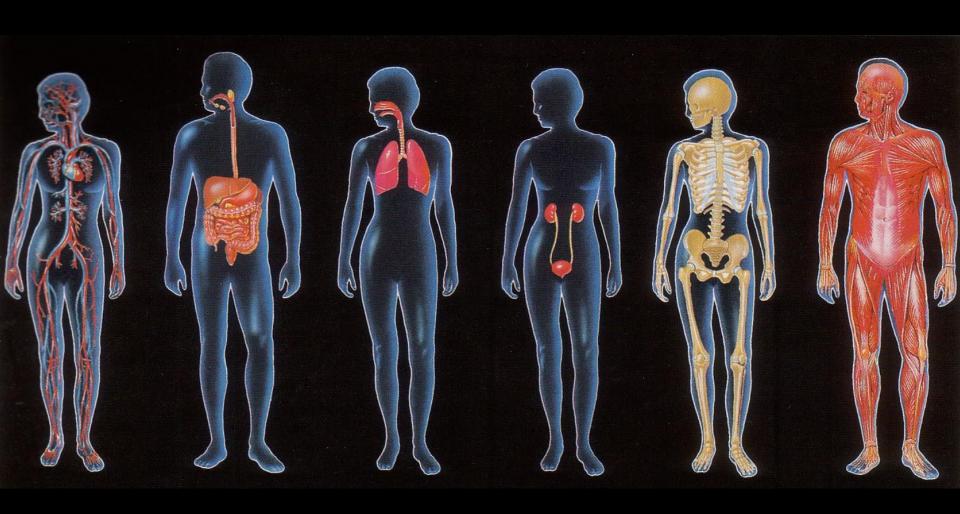


Epithelial covers

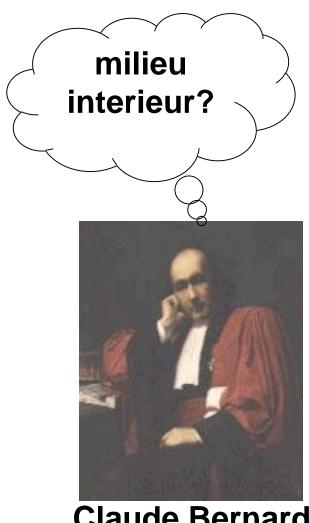
Epithelial tissue gives rise to glands: (a) exocrine & (b) endocrine



Which body systems?



Maintenance of a relative constancy in the Internal environment = ECF = fluid outside of cells



Claude Bernard

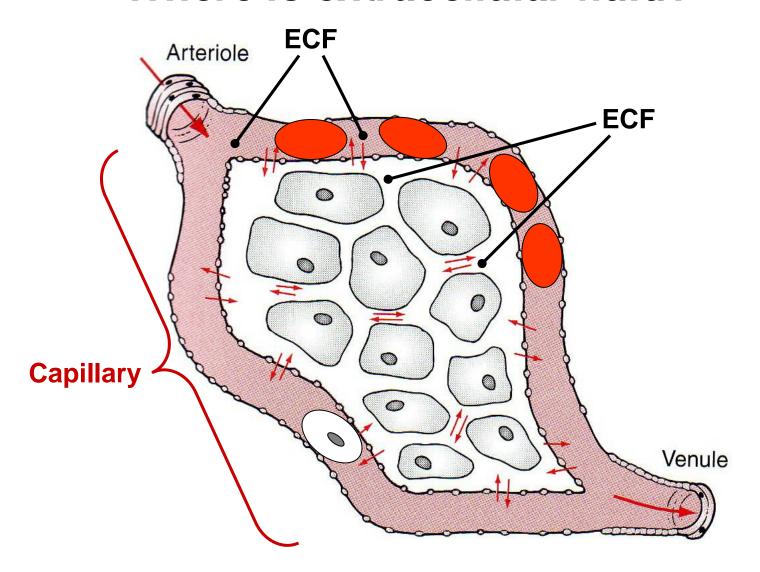


100 trillion cells working intimately



Walter B. Cannon

Where is extracellular fluid?



As long as <u>between/outside</u> cells, ECF everywhere?



BI 121 Lecture 2

- I. <u>Announcements</u> Lab 1 Histology today!130 HUE. Fun! Please record your diet on p 3-7 LM & analyze it by Friday with <u>https://www.supertracker.usda.gov/</u> Estimating quantities. Q?
- II. Homeostasis LS ch 1, DC Module 1
 - A. What? Maintenance of ECF LS p 8
 - B. Where? ECF = Plasma + Interstitium + ? LS fig 1-4 p 8
 - C. Homeostatic Balances? LS p 9, DC pp 5-6
 - D. Why? Cell survival! LS fig 1-5 p 9, DC p 5
 - E. *Physiology in the News* H₂O? Are we like watermelons?
 - F. <u>How</u> are balances maintained? Simplified Homeostatic Model *cf:* LS fig 1-7 p 14; T°C + BP balance *e.g.* + *vs.* FB
- III. Cell Anatomy, Physiology & Compartmentalization LS ch 2
 - A. How big? What boundaries? Why compartments? pp 19-21
 - B. Basic survival skills LS ch 1 p 3
 - C. Organelles ≡ Intracellular specialty shops Endoplasmic Reticulum (ER), Golgi, Lysosomes, Peroxisomes & Mitochondria, LS fig 2-1, 2-2, 2-3 pp 20-3



Plasma (within CV System)

ECF = Extracellular



ICF = Intracellular

Interstitium

(eg, between muscle cells)

https://www.youtube.com/watch?v=B658Yn3INYc

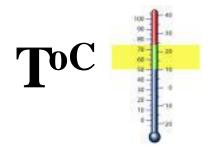
Metabolic

ANA- CATA-





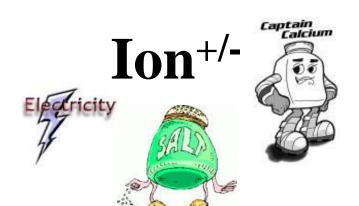


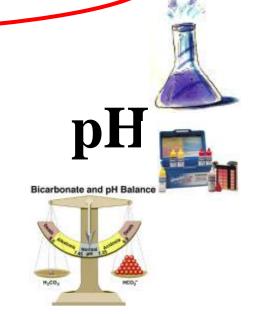


Dr. Evonuk's 6 Balances

 O_2/CO_2

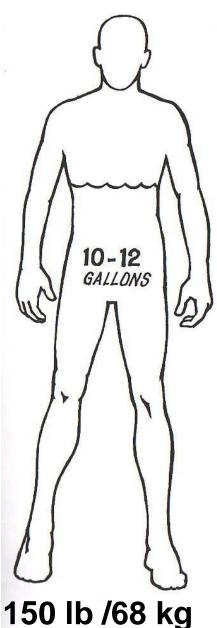






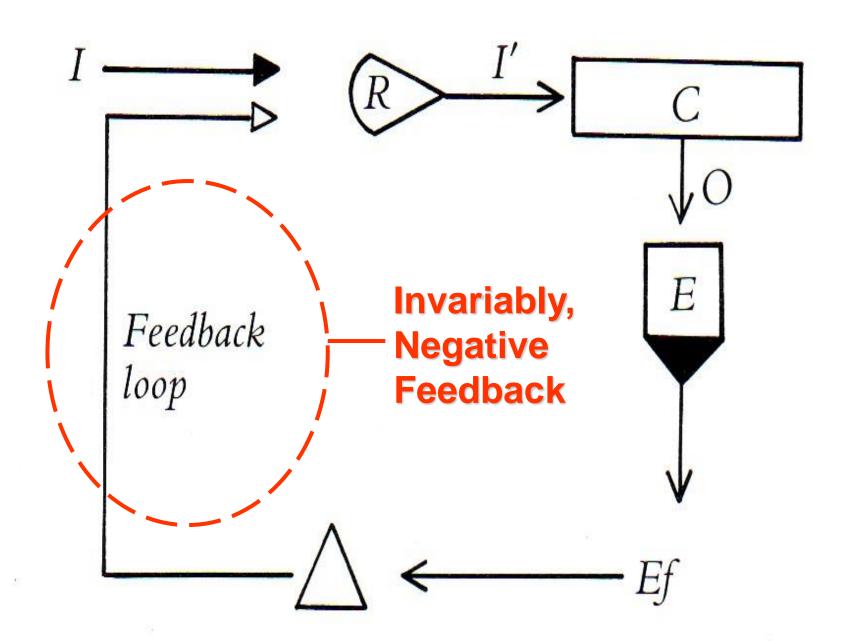
Drink about 1 L per 1000 calories energy expenditure!!

Human ~ 2/3 H₂O ~ 60 – 70 %



NB: So 2000 kcal → drink 2000 mL ≡ 67.63 fl oz ≡ ~ 8 cups!

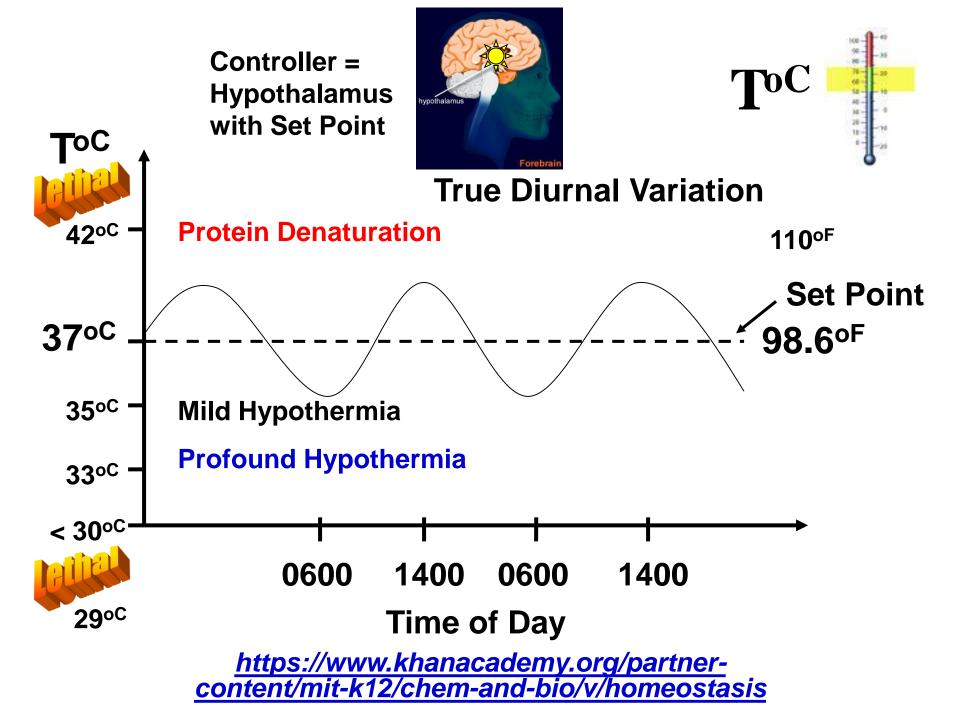
 $= \sim 40 - 48 \text{ kg H}_2\text{O}$



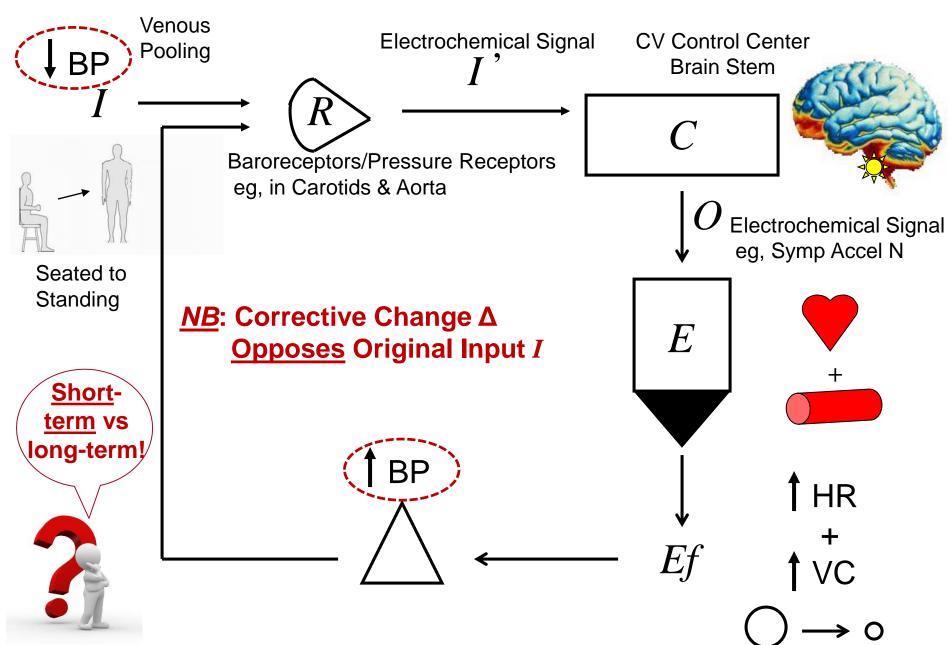
NB: Though most often negative feedback, there are exceptions:

Selected +FB eg:

LH Surge + Ovulation
Oxytocin + Uterine Contraction
Blood Clotting Cascade
cAMP Cascade
Na+ influx during AP



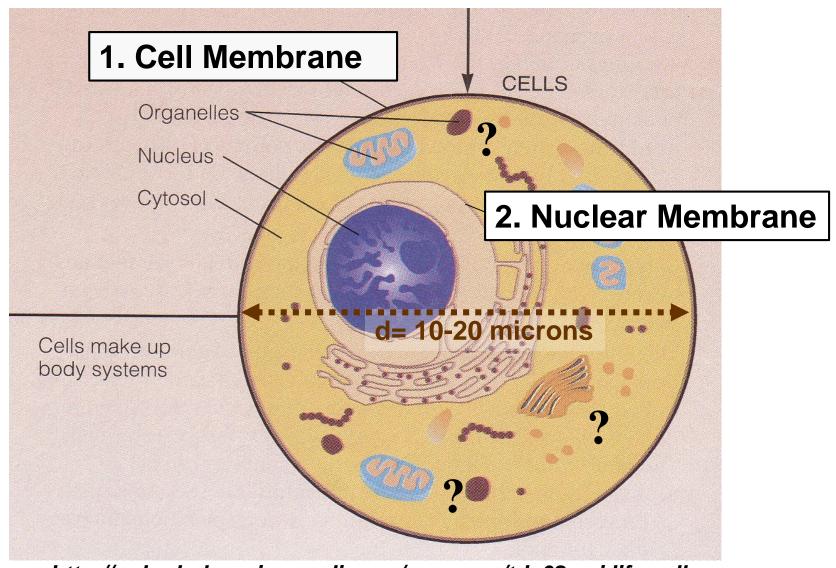
Blood Pressure Homeostasis



BI 121 Lecture 3 ...Anatomy & Physiology Lab Thurs! Fun again!

- I. Announcements AEC Notes? aec.uoregon.edu/peer-notetaking
- II. Connections Q re: Homeostatic Model for BP? Active work!
- III. Cell Anatomy, Physiology & Compartmentalization LS ch 2
 - A. How big? What boundaries? Why compartments?pp19-21
 - B. Basic survival skills ch 1 p 3
 - C. Organelles ≡ Intracellular specialty shops w/membranes
 - 1. Endoplasmic Reticulum (ER) 2. Golgi 3. Lysosomes 4. Peroxisomes & 5. Mitochondria. LS 2012 pp 20-34
 - fig 2-1, 2-2, 2-3, 2-4, 2-5, 2-6, 2-7, 2-8 pp 20-7 tab 2-1 p 36
 - D. What about vaults? LS 2006, p 32
 - E. **Physiol News** Moms eggs execute Dad's mitochondria?
- IV. <u>Anaerobic vs Aerobic Metabolism Overview</u> Many sources! Mathews & Fox 1976...LS 2012 pp 26-33, fig 2-15 p 33
- V. Introduction to Genetics LS 2012 ch 2 p 20-1 + Appendix C
 - A. What's a gene? Where? p A-18, fig C-2, C-3
 - B. Why are genes important? p A-18
 - C. What's DNA & what does it look like? pp A-18 thru A-20
 - D. How does information flow in the cell? fig C-6
 - E. How does DNA differ from RNA? pp A-20 thru A-22
 - F. Genetic code? pp A-22, A-23
 - G. How are proteins made? fig C-7, C-9

How Big? 100 Cells Lengthwise = 1 mm!!



http://opb.pbslearningmedia.org/resource/tdc02.sci.life.cell.nucleus/nucleus-cytoplasm-membrane/

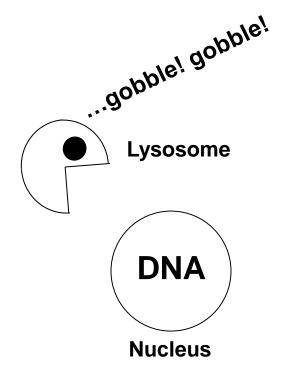
Why Compartments? Advantage?

Incompatible reactions can take place

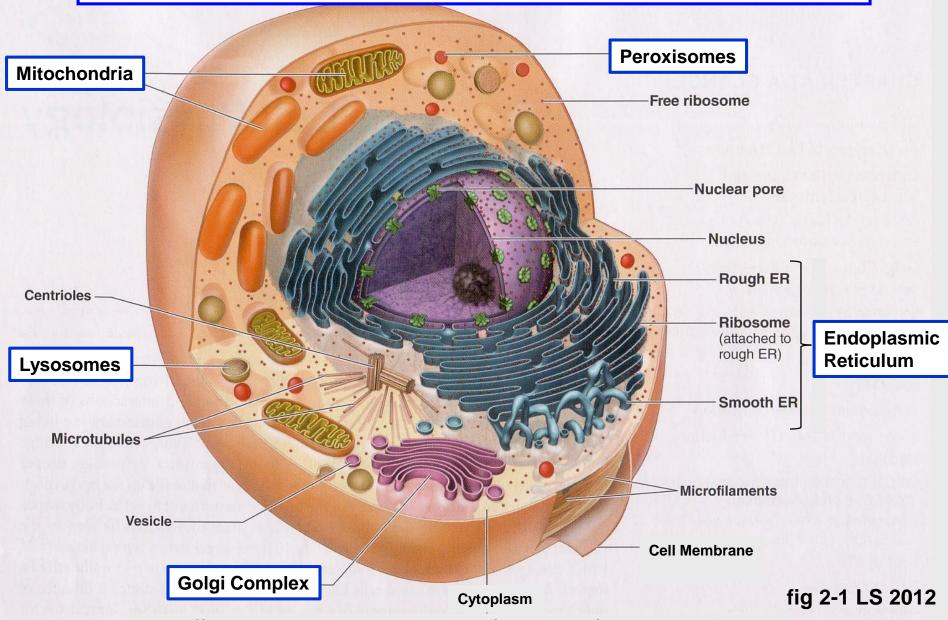
Simultaneously!!







1 Sample Cartoon of 100 Trillion (100 x 10¹²) Cells!



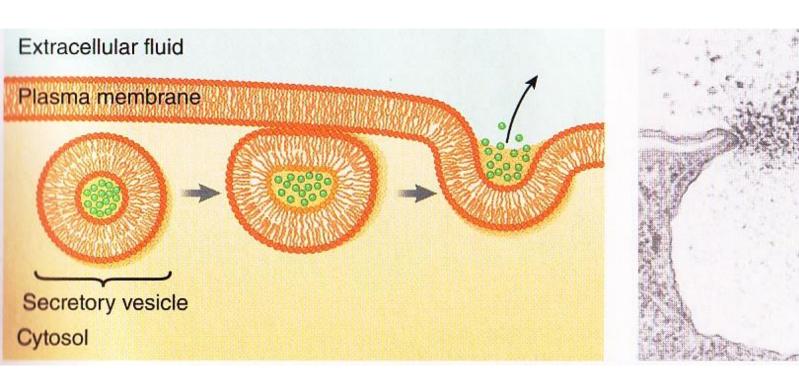
http://opb.pbslearningmedia.org/resource/tdc02.sci.life.cell.organelles/organelles-in-the-cytoplasm/

(Rough & Smooth Endoplasmic Reticulum (ER): Protein & Lipid Synthesizing Factories 2. stores calcium in muscles Rough ER Rough ER lumen Smooth ER lumen Ribosomes **Tubulés** Sacs fig 2-2 LS 2012

Proteins (colored strands) Instructions for building are assembled proteins leave the nucleus on ribosomes and enter the cytoplasm. attached to the ER or free in the cytoplasm. **Nucleus** Ribosomes Rough 0000 Smooth ER **Transport** vesicles Golgi complex Secretory vesiclesvsosome Secretion (exocytosis)

Secretion of Proteins Produced by ER

Exocytosis: Primary Means of Secretion



a) Dr. Birgit Satir, Albert Einstein College of Medicine

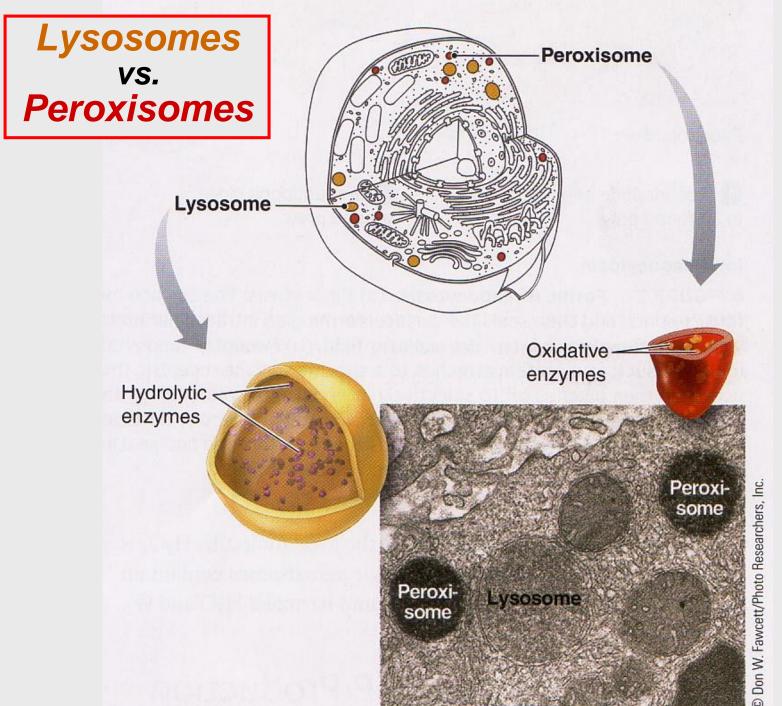
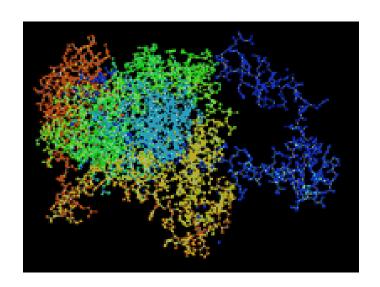


fig 2-6 LS 2012



Catalase Enzyme Reaction in Peroxisomes Neutralize Toxin at Production Site!



$$Catalase \\ 2H_2O_2 \longrightarrow 2H_2O + O_2$$

- I. Announcements Nutrition Analysis Lab next Thursday! Please record your diet on p 3-7 LM & complete analysis by tomorrow using https://www.supertracker.usda.gov/Q?
- II. Physiol News Moms eggs execute Dad's mitochondria?
- III. Cell Physiology, Mitochondria & Metabolism Connections
 - LS 2012 fig 2-9 thru 2-12, 2-15 +...Mathews & Fox 1976
- IV. Introduction to Genetics LS ch 2 p 20-1 + Appendix C
 - A. What's a gene? DNA? Why important? pp A-18 thru A-20 +
 - B. How does information flow in the cell? fig C-6
 - C. How does DNA differ from RNA? pp A-20 thru A-22
 - D. Genetic code? pp A-22, A-23
 - E. How & where are proteins made? fig C-7, C-9
 - F. Class skit: Making proteins @ ribosomes!
- V. Nutrition Primer DC Module 2, Sizer & Whitney(S&W) Sci Lib
 - A. Essential Nutrients: H₂O, 1^o Carbohydrates,
 - 2º Fats, 3º Proteins, Vitamins, Minerals; Macro- vs Micro-?
 - B. Dietary Guidelines: USDA, AICR, Eat Like the Rainbow!

Mom's eggs execute Dad's mitochondria

In "Hamlet," Rosencrantz and Guildenstern deliver a letter to the rulers of England that carries the ill-fated duo's own death sentence. Perhaps Shakespeare knew a bit about reproductive biology.

Scientists have now found that during a sperm's creation, its mitochondria—energy-producing units that power all cells—acquire molecular tags that mark them for destruction once the sperm fertilizes an egg. This death sentence, a protein called ubiquitin, may explain why mammals inherit the DNA within mitochondria only from their mothers, a bio-

species mitochondrial inheritance. Sperm mitochondria sometimes avoid destruction when two different species of mice mate, and Schatten's team has shown this also holds true in cattle. It's hard to understand how an egg distinguishes between paternal mitochondria of closely related species, says Schon.

When paternal mitochondria escape destruction in normal mating, the resulting embryo may suffer. Schatten notes that a colleague has found sperm mitochondria in some defective embryos from infertility clinics.



Inside a fertilized egg, with its two sets of chromosomes (blue), the protein ubiquitin (red) tags sperm mitochondria (yellow).

SOURCE: Sutovsky P, Moreno RD, Ramalho-Santos J, Dominko T, Simerly C, Schatten G. *Nature* 1999;402(6760), 371-2.

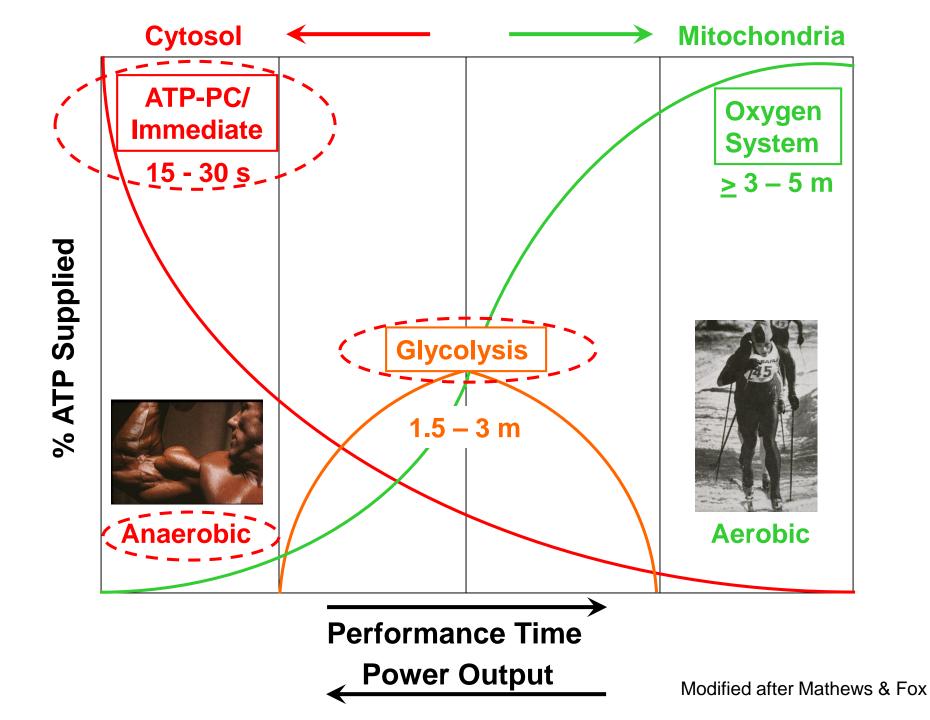


ANAEROBIC

= CYTOSOL

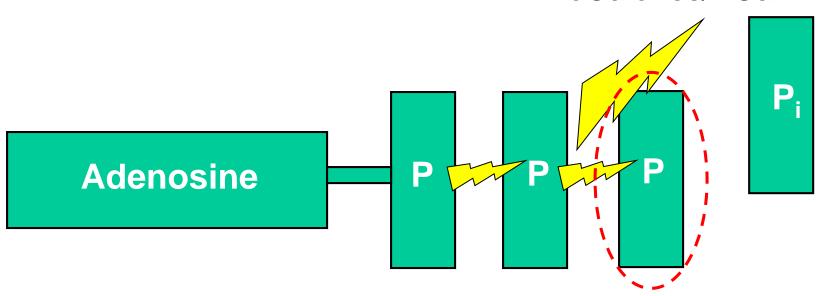
without O_2

- 1. Immediate/ATP-PC
 - 2. Glycolysis



Cleave One High Energy Phosphate Bond To Do Work!!

7 – 10 KiloCalories/KCal

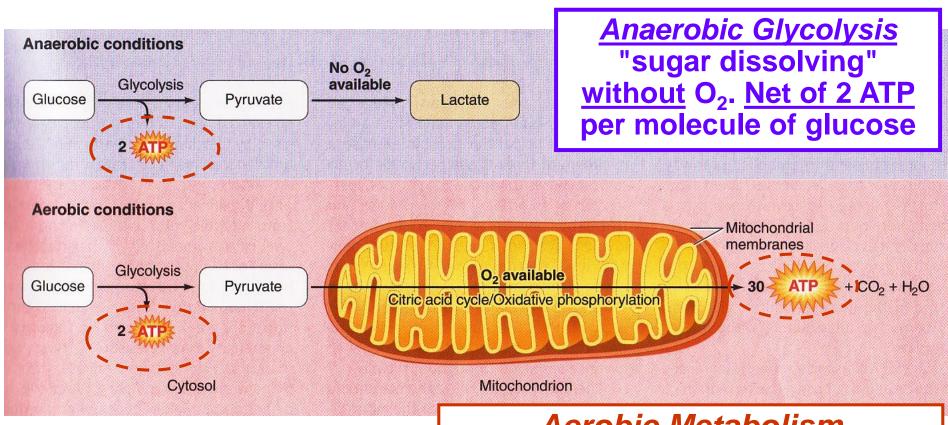


- Synthesis of Macromolecules
- Membrane
 Transport
- Mechanical Work

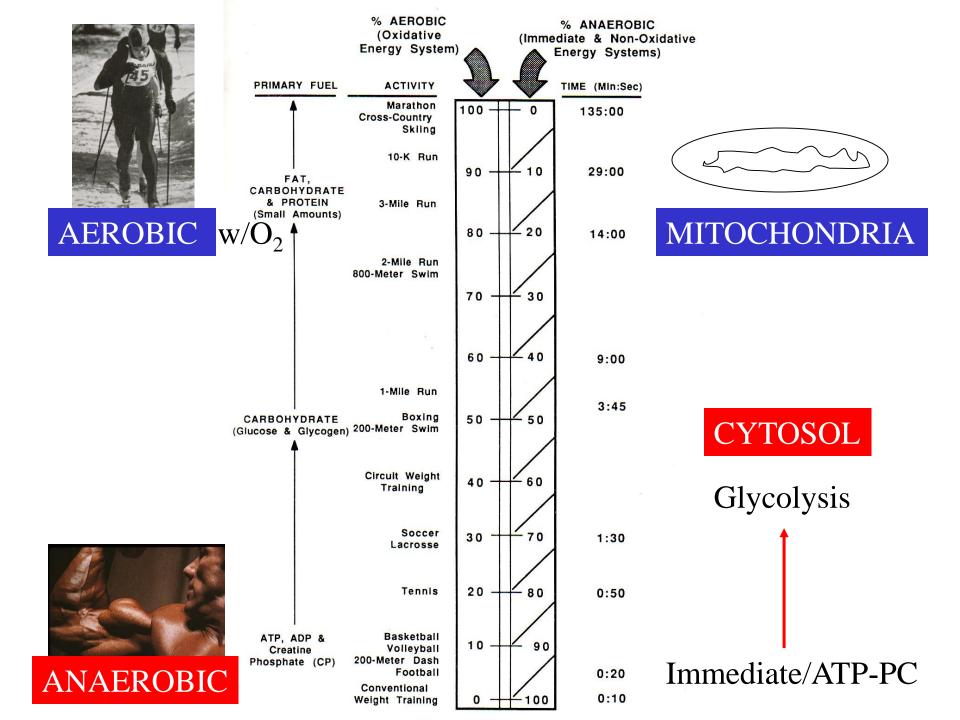
Make big things from little things!

Move things! Move things! Microscopic! ← → Macroscopic!

Anaerobic vs. Aerobic Metabolism



Aerobic Metabolism
+mitochondrial processing of
glucose with O₂. Net of 32 ATP
per molecule of glucose



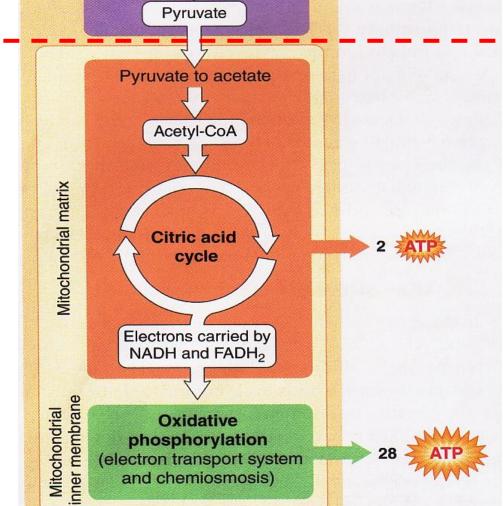
Stages of Cellular Metabolism/Respiration

Anaerobic Glycolysis Cytosol Glycolysis
Glucose and other fuel molecules

Pyruvate

Pyruvate

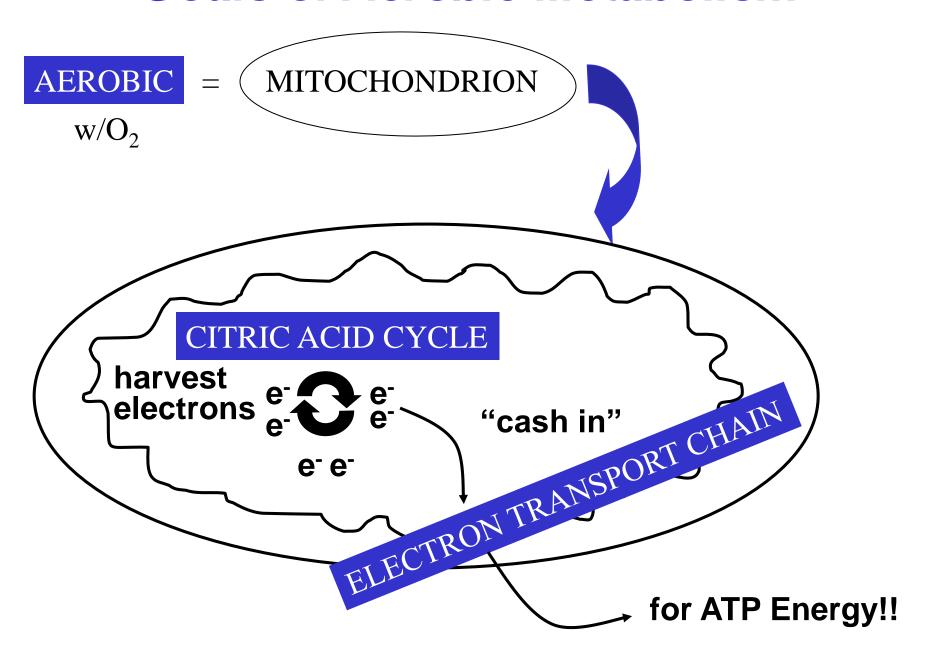
Aerobic Metabolism Mitochondria



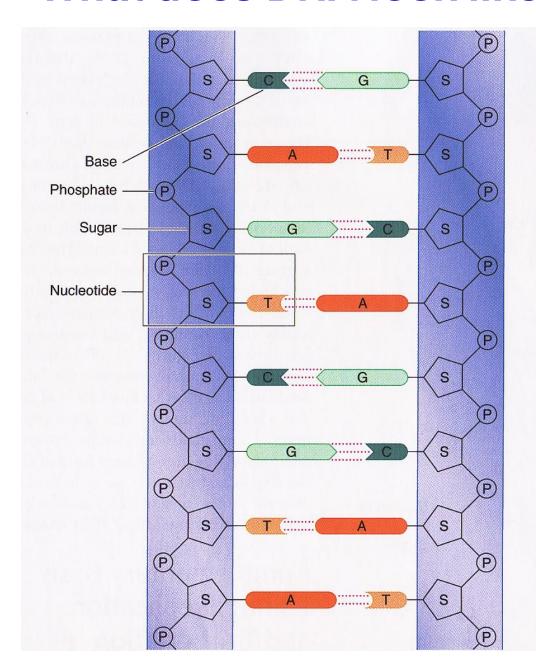
Matrix

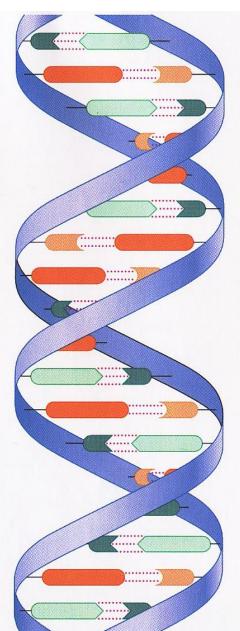
Inner Membrane

Goals of Aerobic Metabolism

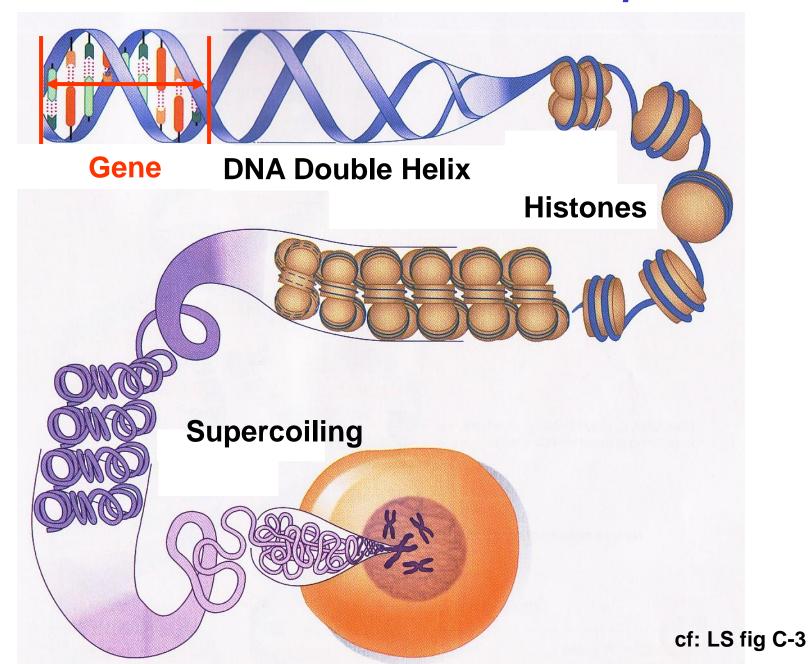


What does DNA look like? Double-helix!!

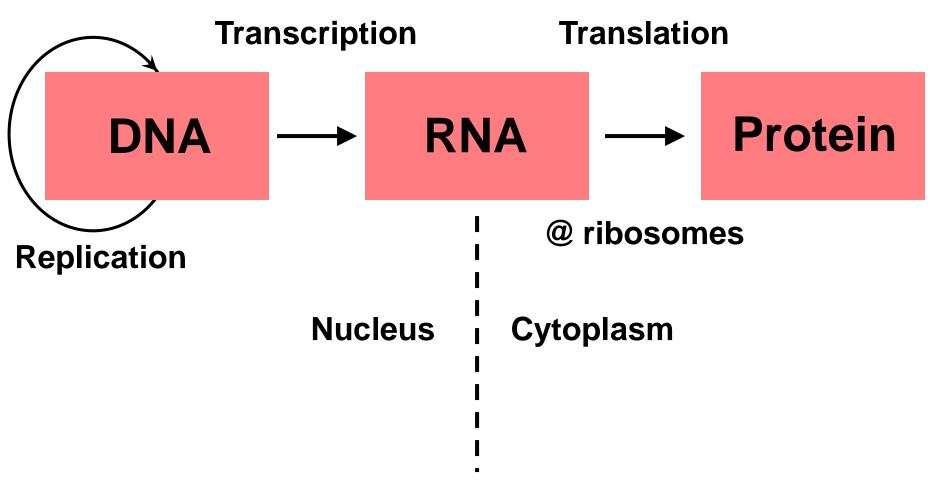




Gene = Stretch of DNA that codes for a protein



What does DNA do, day-to-day?



cf: LS fig C-6

DNA vs RNA?

- 1. Double-stranded
- 2. Deoxyribose (without oxygen)
- 3. A, <u>T</u>, C, G <u>Thymine</u>
- 4. Self-replicative (can copy itself)
- 5. Nucleus (+mitochondria)

- 1. Single-stranded
- 2. Ribose (with oxygen)
- 3. A, <u>U</u>, C, G <u>U</u>racil
- 4. Needs DNA as template
- 5. 1º Cytoplasm (but Nucleus origin)
- 6. mRNA, rRNA, tRNA

Triplets of bases code for amino acids, the building blocks of proteins

<u>DNA</u> <u>mRNA</u> <u>tRNA</u>

code word codon anti-codon

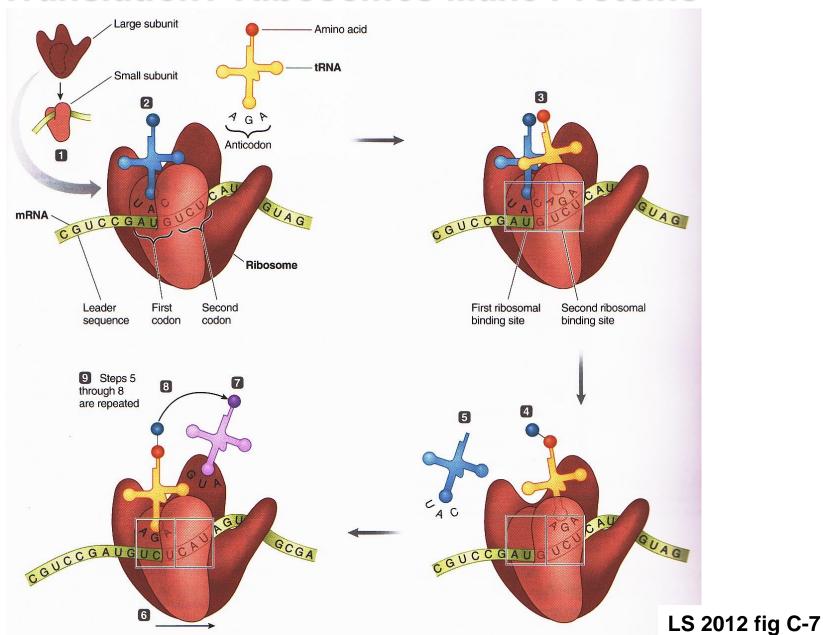
TAT AUA UAU

ACG UGC ACG

TTT AAA UUU

TAC AUG UAC

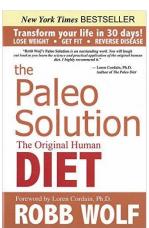
Translation? Ribosomes Make Proteins



Nutrition Lab 3 Thurs > Exam I ! More personal data...

BI 121 Lecture 5

- I. <u>Announcements</u> Data + Flashdrive for Thursday's lab! Q? Thanks for recording dietary data on LM p 3-7 & finishing https://www.supertracker.usda.gov/. Sample Exam Questions.
- II. Nutritional Physiology in the News Pondering Paleo Nutrition Action Health Letter, Marlene Zuk, U Minn. Animal sources, inflammation & disease? Drink Your Calories? PEBB Shake the salt habit! UC Berkeley Newletter. Successful Dieting?
- III. Nutrition Primer DC Module 2, Sizer & Whitney (S&W) Sci Lib
 - A. Dietary Guidelines: USDA, AICR, Eat Like the Rainbow!
 - B. Best path to weight loss? Diet or exercise or both? Dietary composition & endurance? Fasting? Zuti & Golding 1976; Sacks <u>AHA NPAM</u> 2009; AMDR?
- C. Nutrition Quackery, Balanced Approach Kleiner, Monaco+
- IV. <u>Digestion</u> LS 2012 ch 15, pp 437-9, DC Module 3 pp 17-23
 - A. Steps of digestion Dr. Evonuk + LS pp 437- 9; DC p 23
 - B. Hydrolysis + monomer to polymer: central linking themes! LS p 438, Fox 2009 +
 - C. What's missing? LS fig 15-1 p 438
 - D. GI-Donut analogy + Control mechanisms. Dr. Brilla @ WWU
 - E. Gut secretions LS p 438, 440-1
 - F. Organ-by-organ review LS tab 15-1 pp 440-1 + DC fig 3-1



The

Paleo

7 DAYS TO LOSE WEIGHT.

FEEL GREAT, STAY YOUNG

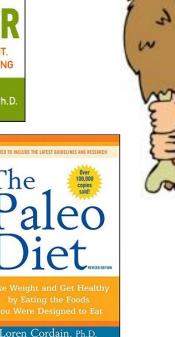
LOREN CORDAIN, Ph.D.

The

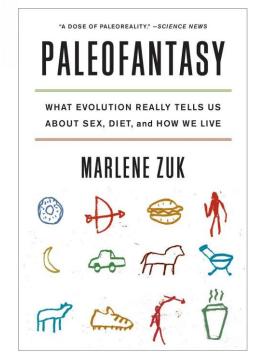


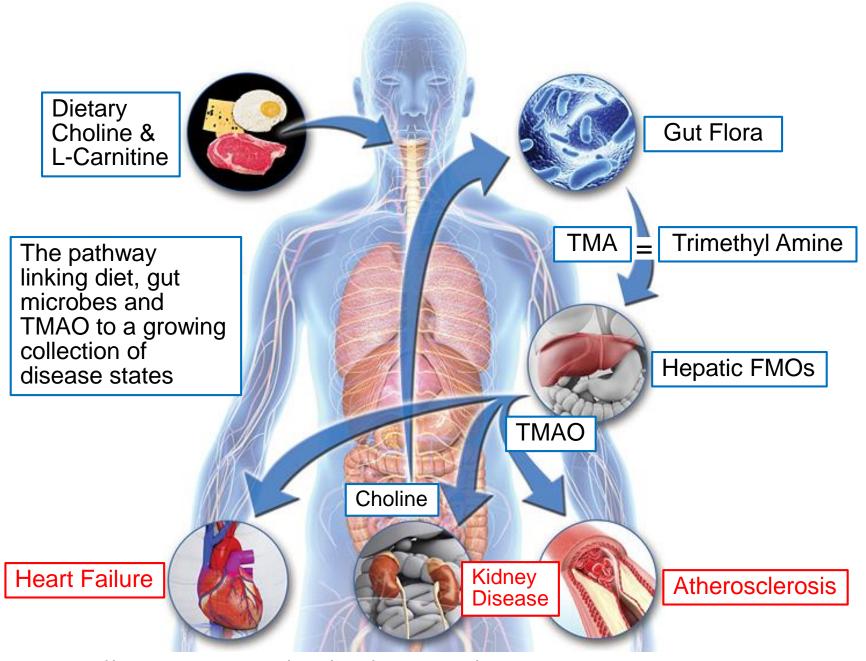


Evolutionary Biologist Behavioral Ecologist U Minnesota

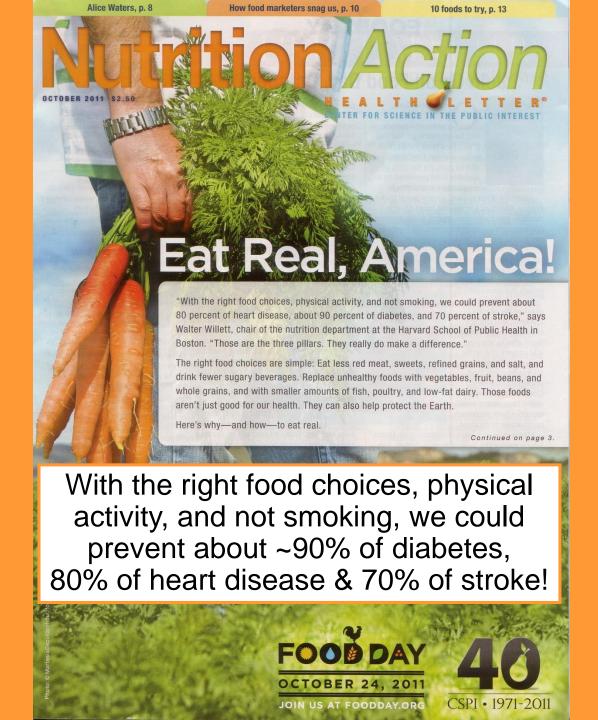




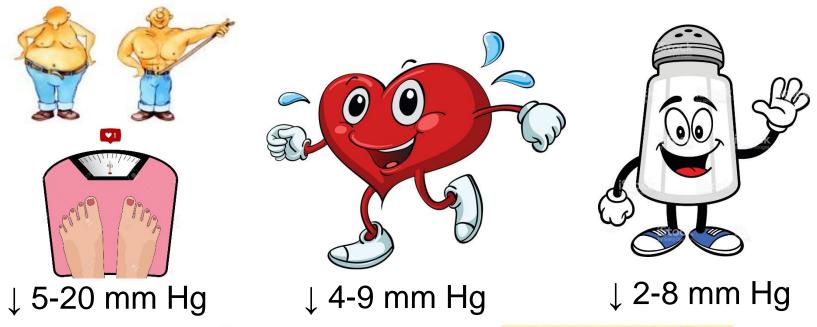


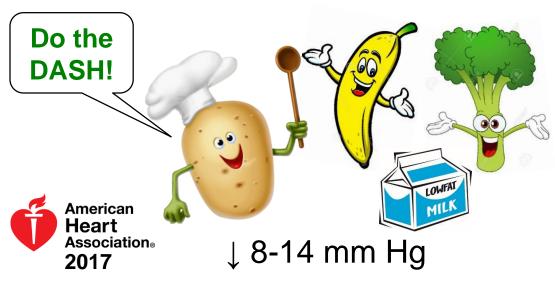


http://www.nejm.org/doi/full/10.1056/NEJMoa1109400#t=article



Can Lifestyle Modifications Alter Blood Pressure, Cardiovascular & Kidney Disease Risk?







5 times per wk? \equiv 106,600 calories/yr \equiv \pm 30.5 lb fat/yr







Starbucks Cinnamon Dolce Latte, whipped cream Venti (20 oz.)

Starbucks 410 calories



Jogging 50 min.



Better choices!

MyPlate launched June 2, 2011

2. Focus on fruits. Whole fruit preferable to juice, but any fruit counts! Fill ½ your plate with fruits & vegetables!



- 3. Make at least ½ of your grains whole grains!
 - 5. Get your calcium-rich foods. Buy skim or 1% milk. Go easy on cheese!

1. Vary your veggies. Fill ½ your plate with fruits & vegetables!

4. <u>Go lean with protein</u>. Keep protein to < ¼ plate! Nuts, beans, peas, seeds, poultry, lean meat, seafood,...

Diet & Health Guidelines for Cancer Prevention

- 1. Choose a diet rich in variety of plant-based foods.
- 2. Eat plenty of vegetables & fruits.
- 3. Maintain a healthy weight & be physically active.
- 4. Drink alcohol only in moderation, if at all.
- 5. Select foods low in fat & salt.
- 6. Prepare & store food safely.And <u>always</u>, remember...



Do not smoke or use tobacco in any form.

American Institute for Cancer Research (AICR)

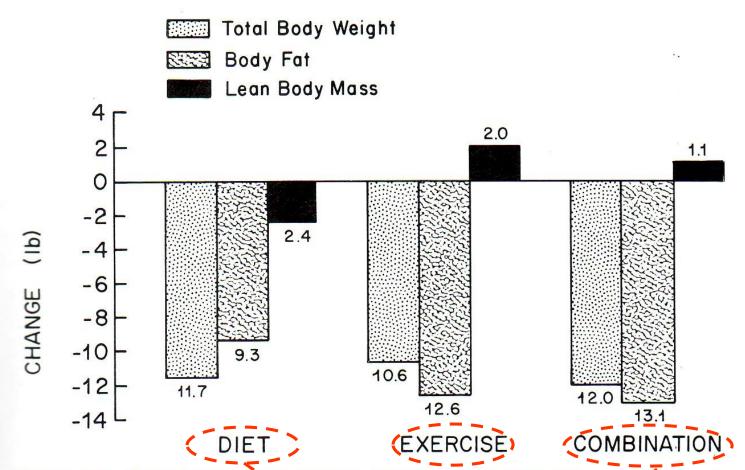
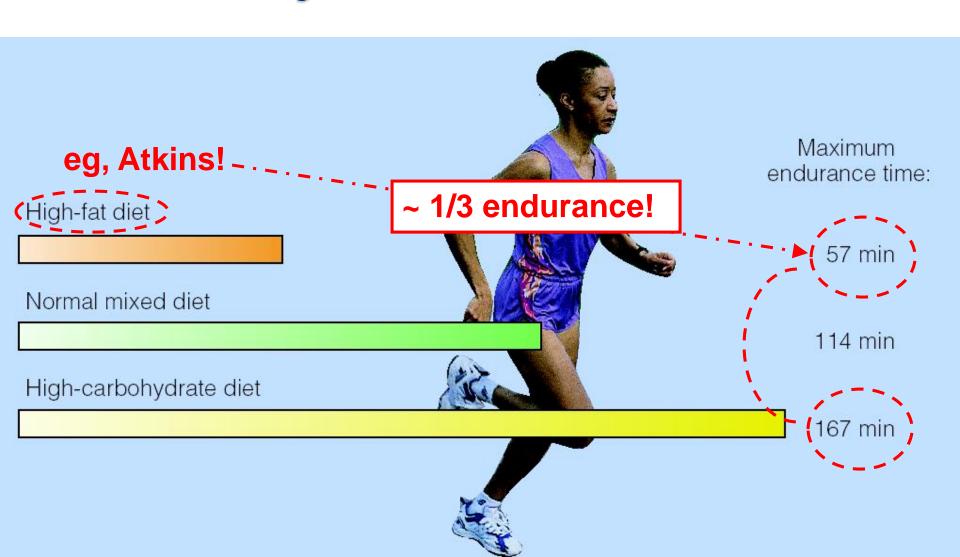
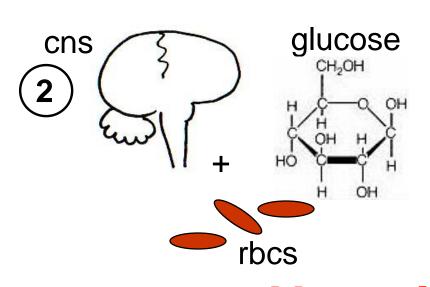


Figure 4–9. Changes in body weight, body fat, and lean body weight for diet, exercise, and combination groups. (From Zuti W. B., and Golding, L. A.: Comparing diet and exercise as weight reduction tools. **Phys. Sportsmed.** 4:49–53, 1976.)

NB: Each group 500 kcal deficit/day, 16 weeks

Dietary Composition & Physical Endurance







Negative Effects of Low Carbohydrate



- 1) 1 fatigue/exhaustion central & peripheral!
- 2 ↓ glucose brain+spinal cord, rbcs thrive upon.
- 3 ↓ variety which reduces intake of phytochemicals, vitamins, minerals & fiber.
- 4 ↑ risk of respiratory infections.
- + gall stones,

 ↓ thermoregulation...

To Help Lower Body Wt & %Fat EXERCISE!! + *Minimize* These!!

FAT 9 Kcal/g

ETOH 7 Kcal/g

CARB 4 Kcal/g

PRO 4 Kcal/g

NB: <u>Minimize</u> not <u>Eliminate!</u> <u>Moderation</u> not <u>Abstinence!!</u>

60-day Fast???

<u>Lost 60 lb!! Wow!!</u>

```
Yet

> 3/4

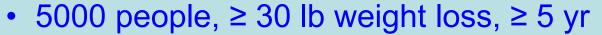
26 lb Water

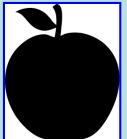
20 lb Lean Body Mass

(14 lb Fat

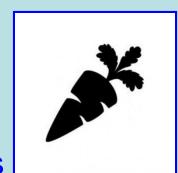
Fat < 1/4 total wt loss!
```

Successful Dieting - National Weight Control Registry





- High-carbohydrate (55-60%), low-fat (24%) diet with the rest (~16-21%) from protein
- Wholesome vs. high-sugar carbohydrates including <u>fruits</u>, <u>vegetables</u>, <u>high-fiber</u> foods



 Conscious of calories knowing that total calories count, no matter what diet type



• Eight of 10 ate <u>breakfast daily</u> which may help better manage calories during the day



 Self-monitor, weigh themselves ≥ 1x/wk & many still keep food dairies



Much planned <u>physical activity</u>, 60-90 min/d, 1^o
 walking + looked for other ways to be active



<u>http://www.nwcr.ws/Research/published%20research.htm</u>
UC Berkeley Wellness Engagement Calendar, September 2013

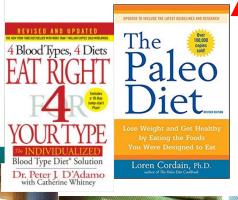
PUBLISHED BY PRICE POTTENGE **Nutrition** Physical **Degeneration**

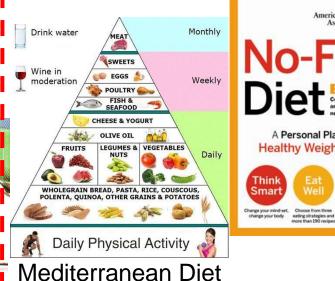
WESTON A. PRICE, DDS

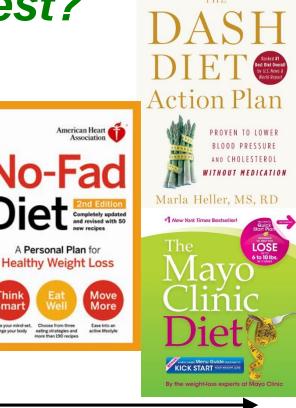
8th Edition, 23rd Printing

BARRY SEARS, PH.D.

Which Diets are Best?









Not Plant-based Lower Carbohydrate



Dairy **Fruits** Grains Protein Choose My Plate.gov **Plant-based Lower Fat**

A Personal Plan for

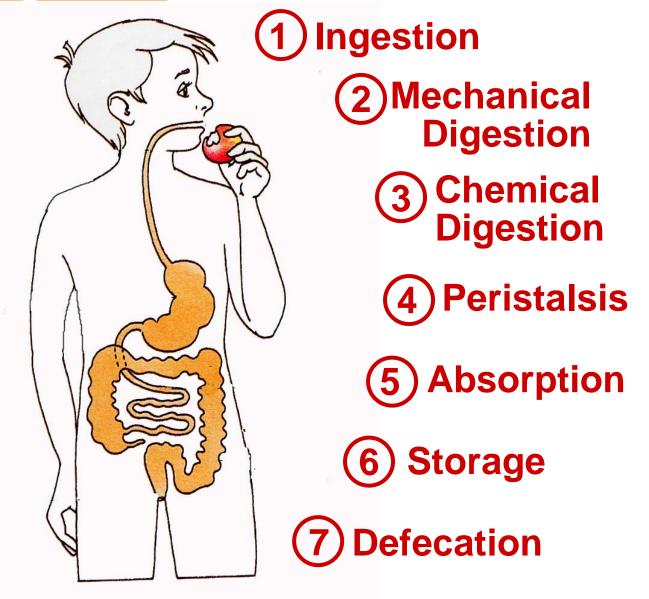
Smart



Not Peer-Reviewed = Trade Book → Opinion

Peer-Reviewed = **Text Books** → Research

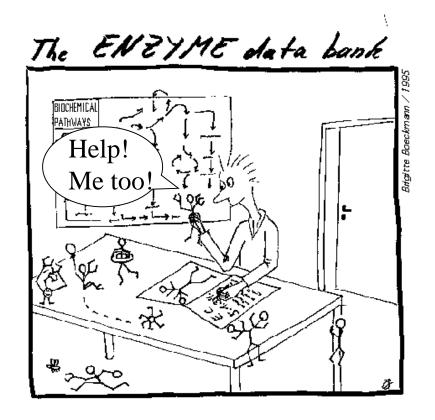
Digestion Steps



SOURCE: Dr. Eugene Evonuk, 1989. *cf*: L Sherwood, 2012 pp 437-8.

Hydrolysis of Energy Nutrients





 H_2O +

Enzyme



BI 121 Lecture 6



- I. <u>Announcements</u> Next session Q? ~½ review, then Exam I. Fun Lab 3 Nutrition after Exam I! Q?
- II. <u>Nutrition News + Connections</u> Be a whiz at healthy grilling! American Institute for Cancer Research, Grilling Quiz! Dietary Guidelines for Americans 2015-2020, Blue Zones?
- III. <u>Digestion Connections</u> LS ch 15, DC Module pp 17-23
 - A. Histology of the gut LS fig 15-2, 15-3 p 442-3
 - B. Stomach protein digestion + zymogens? LS fig 15-7, 15-9
 - C. Accessory organs: Pancreas & Liver + Recycling! LS pp 457-63
 - D. Small intestine? Ulcers? LS fig 15-20,15-22 pp 467-8 http://www.cdc.gov/ulcer Beyond the Basics LS p 456
 - E. Summary of chemical digestion LS tab 15-5 p 466
 - F. Large intestine? LS fig 15-24 pp 472-4

American Institute for Cancer Research (AICR) Healthy Grilling Quiz Summary

- 1. <u>Marinade, marinade</u>! By doing so, you can decrease carcinogens formed during grilling by ≤ 96%!
- 2. Cover the grill with aluminum foil, turn gas down or wait for low-burning embers, cook to the side.
- 3. <u>Best choices for grilling include vegetables and fruits</u> (no HCAs + enzymes to inactivate HCAs!), and lean meats (e.g., fish & skinless chicken | PAHs).
- 4. Flip meat every minute to reduce charring & remove charred portions prior to eating.
- 5. To limit cancer risk, eat no more than 3 oz grilled red meat in a day! Cook small portions/kebabs.

John Swartzberg, M.D. Chair, Editorial Board

Speaking of Wellness

WHO says to cut down on meat?

When I saw the headlines in October that meat was linked to cancer, I braced myself for the inevitable brouhaha. The news was that the International Agency for Research on Cancer (IARC), part of the World Health Or-

ganization (WHO), concluded that processed meats like hot dogs, bacon, and ham almost certainly increase the risk of colorectal cancer—by 18% per daily serving—and that red meat probably does as well.

But we've heard about this link many times before. Over the past 20 years, many observational studies have found that people who regularly eat red or processed meats have higher rates of several cancers, notably of the colon and rectum. And lab studies have shown that compounds formed when meat is processed (that is, smoked, salted, or cured) or cooked at high temperatures can cause cancer in animals or cells. All that research served as the basis of the IARC conclusions. But even in 2007 the World Cancer Research Fund, another key group of experts, concluded that there was "convincing" evidence that these meats increase the risk of colorectal cancer. And since 2002, WHO has advised people to moderate their consumption of processed meat, as do the still-pending 2015 Dietary Guidelines for Americans.

What elicited the most heated reaction in the press and blogosphere and especially from the meat industry was the fact that the IARC put processed meats in its Group 1—"carcinogenic to humans"—which includes tobacco smoking and asbestos. (It put red meats in Group 2A—"probably carcinogenic.") The IARC clearly explained that this classification merely indicates the strength of the evidence that something causes cancer, not the *degree* of risk. In fact, it said that the increased risk

from red or processed meat is "small" for individuals, though potentially important for public health since so many people eat meat.

What about that 18% increase in risk? The IARC estimated that for every serving of processed meat (just under 2 ounces) or red meat (3½ ounces) eaten daily for years, the lifetime risk of colorectal cancer goes up by about 18%. But this is what's known as relative risk, which can be misleading. For instance, the lifetime risk of developing colorectal cancer in the U.S. is about 5%. An 18% increase does not mean 5% + 18% = 23%, but rather 5% + (18% of 5%) = 6%. That means one extra case of colorectal cancer per 100 meat eaters. In contrast, smoking increases the lifetime risk of lung cancer by roughly 2,000%—from about 1 per 100 people to about 20 per 100. So while IARC may classify both processed meat and smoking as Group 1 carcinogens, there's no comparison in their risks.

In fact, IARC cited estimates that 34,000 cancer deaths per year worldwide can be attributed to diets high in processed meat. In contrast, tobacco causes nearly 2 million cancer deaths per year.

I should add that I don't think it has been clearly established that meat causes cancer. Proving that foods cause or help prevent cancer is difficult for many reasons. Notably, the observational studies upon which the IARC classifications were largely based can only find associations—they cannot prove cause and effect.

That said, there are plenty of other reasons to moderate your intake of red meats and limit processed ones. There's strong evidence linking them to cardiovascular disease and a variety of other disorders, though it's not clear which compounds in them are the possible culprits. What's more, eating more plant-based foods and less meat is better for the planet, resulting in less greenhouse gas production.

And there's a far surer way to reduce the risk of colorectal cancer than tinkering with your diet: Get screened.

Dietary Guidelines for Americans 2015-2020 Released January 7, 2016

A healthy eating pattern includes:

- <u>Variety of vegetables</u> from all subgroups: dark green, red & orange, legumes, starchy & other
- Fruits, especially whole fruits
- Grains, at least half of which are whole grains
- <u>Fat-free or low-fat dairy</u>, including milk, yogurt, cheese &/or fortified soy beverages
- Variety of protein foods including seafood, lean meats & poultry, eggs, legumes & nuts, seeds & soy products
- Oils (healthy)

A healthy eating pattern <u>limits</u>:

- Saturated fats & trans fats, added sugars & sodium
- Balance calories with physical activity to manage weight.

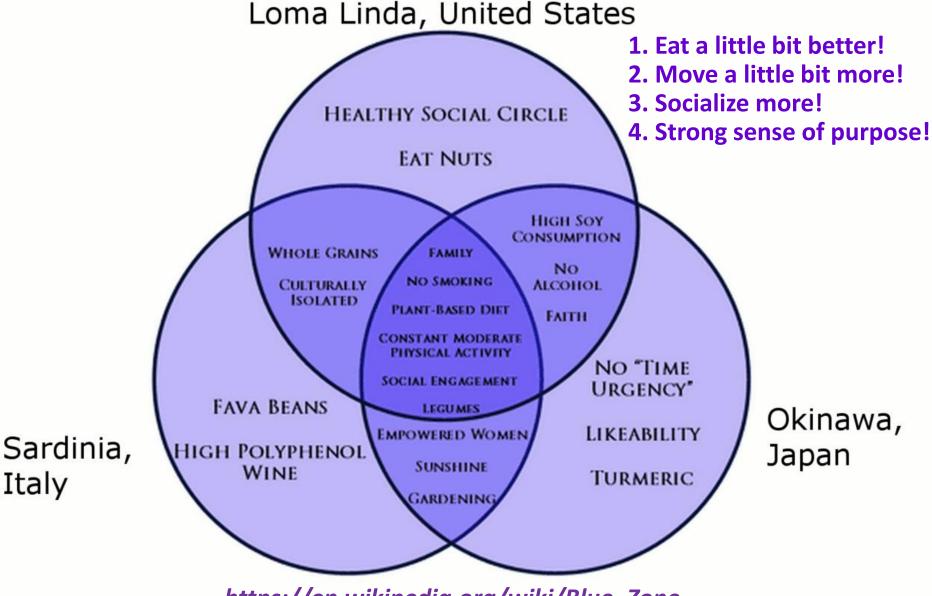
http://health.gov/dietaryguidelines/2015/

The World's Longest-Lived People! Blue Zones!



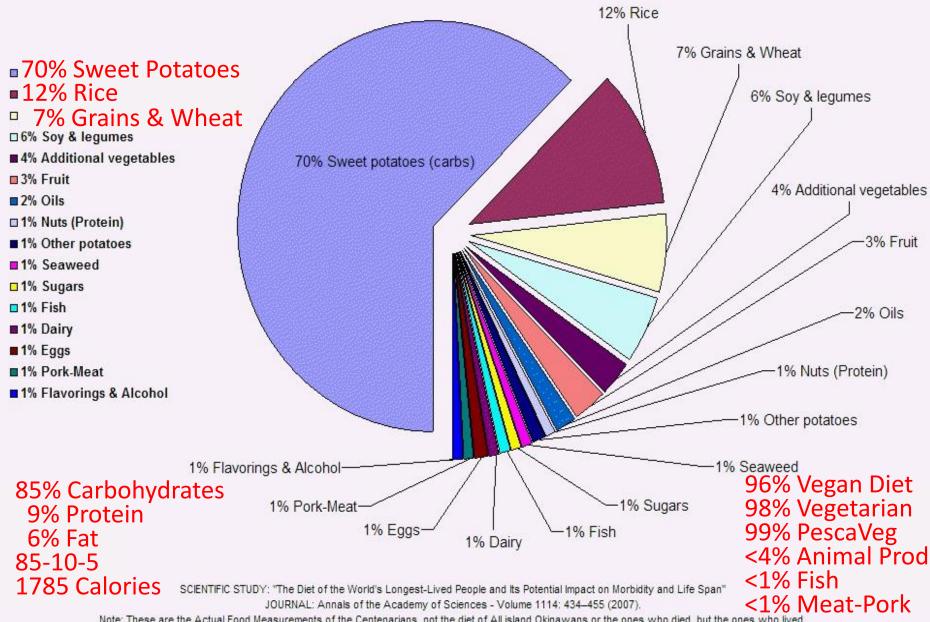
https://www.cbsnews.com/news/blue-zones-do-people-who-livein-certain-areas-live-longer/, Aug 2013.

Buettner, D. *National Geographic*, Nov 2005. M Poulain & Coworkers. *Experimental Gerontology*, Sep 2004



https://en.wikipedia.org/wiki/Blue_Zone
https://bluezones.com/
http://www.sciencedirect.com/science/article/pii/S0531556504002141

OKINAWA LONGEVITY DIET

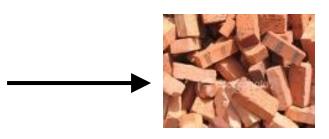


Note: These are the Actual Food Measurements of the Centenarians, not the diet of All island Okinawans or the ones who died, but the ones who lived

Polymer to Monomer (Many to One)

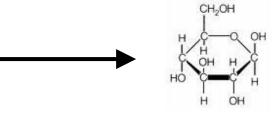
...Central-linking theme!!





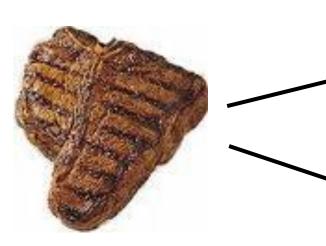
Carbohydrate

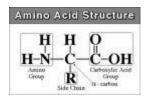




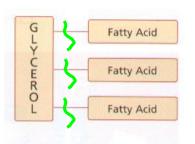
Glucose

Protein + Fat





Amino Acids

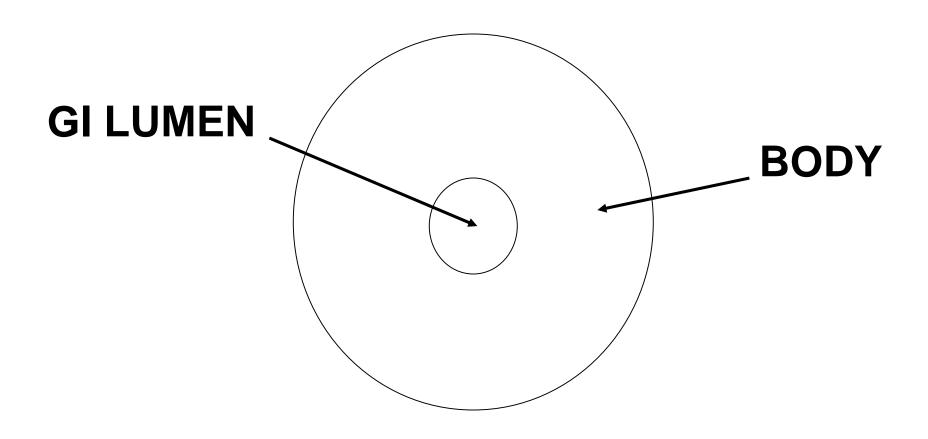


Fatty Acids

+

Glycerol

GI-DONUT ANALOGY



Gut Secretions

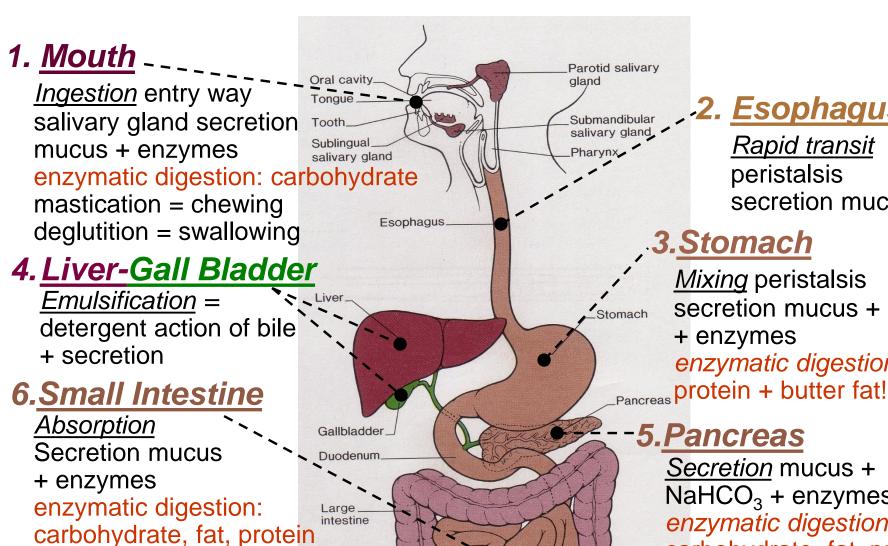
<u>Secretion</u> <u>Release Site</u>

1. Mucus into GI Lumen

2. Enzymes into GI Lumen

3. H₂O, acids, bases+ into GI Lumen

4. Hormones into Blood



Anal canal

Small intestine 2. Esophagus

Rapid transit peristalsis secretion mucus

Mixing peristalsis secretion mucus + HCl enzymatic digestion:

NaHCO₃ + enzymes enzymatic digestion: carbohydrate, fat, protein

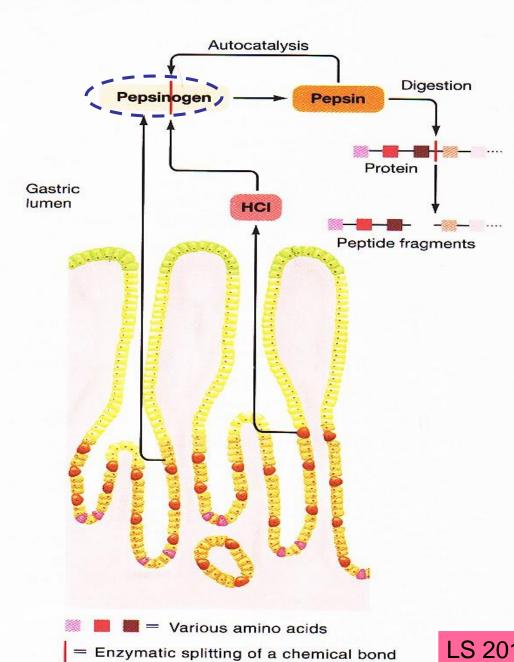
Rectum

7.Large Intestine

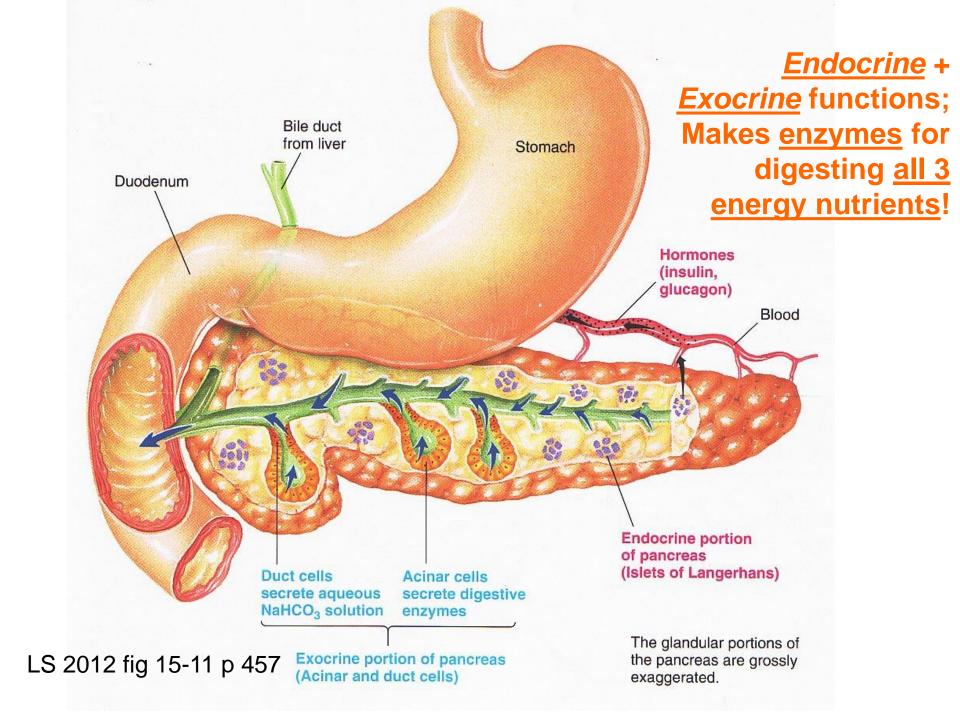
Peristalsis

Dehydration secretion + absorption storage + peristalsis

Zymogen= an inactive precursor



LS 2012 fig 15-9 p 452



Ulcer Facts

- •Most ulcers are caused by an infection, not spicy food, acid or stress.
- •The most common ulcer symptom is burning pain in the stomach.
- •Your doctor can test you for *H. pylori* infection.
- •Antibiotics are the new cure for ulcers.
- •Eliminating *H. pylori* infections with antibiotics means that your ulcer can be cured for good.

Large Intestine Structure & Function

