### BI 121 Lecture 6 Nutrition Lab 3 today! More personal data...

- *Announcements* Data + flash drive/e-mail for today's lab!
   To have your notebook returned to study for Exam I on Tues Oct 29<sup>th</sup>, best to submit prior to lecture next Tues Oct 22<sup>nd</sup>.
   Review Session Sunday Oct 27<sup>th</sup>, 6-7:30 pm. Sample Exam Q?
   Be sure to see *Active Learning Questions*! Drink your calories?
   *Nutrition Connections* Plants, Whole Grains, Exercise, Dieting?
- III. GI (Gut) Structure & Function DC Module 3, LS 2012 ch 15
  - A. Gut Doughnut Analogy + Secretions L Brilla WWU
  - B. Digestion Steps Dr. Evonuk + LS pp 437- 439; DC p 23
  - C. Hydrolysis + Polymer → Monomer: Central Themes! LS p 438, SI Fox 2009 + ...
  - **D. Gut control mechanisms**
  - E. Histology of the gut LS fig 15-2, 15-3 p 442-3
  - F. Organ-by-organ review
  - G. Stomach protein digestion + zymogens? LS fig 15-7, 15-9
  - H. Pancreas & Liver: Accessory organs! Recycling! LS pp457-63
  - I. Small intestine? Ulcers? LS fig 15-20,15-22 pp 467-8 Beyond the Basics LS p 456, Mayo Clinic on Ulcers
  - J. Summary of chemical digestion LS tab 15-5 p 466
  - K. Large intestine? LS fig 15-24 pp 472-4

### DietController Software for Personal Nutrition Analyses!



### On computers in lab! No purchase necessary!

### Sample Exam I Questions

**Sample 1.** What is *human physiology*? (+2) How does it differ from *human anatomy*? (+2)

**Sample 2.** What happens to *blood pressure* when you stand up? (+2) To compensate, how do *heart rate* and *blood vessel diameter* change? (+2)

Sample 3. Cells are progressively organized into
a. organs, systems, tissues, then the whole body
b. tissues, organs, systems, then the whole body
c. systems, tissues, organs, then the whole body
d. None of the above are correct.

#### 5 times per wk? ≡ 106,600 calories/yr ≡ ± 30.5 lb fat/yr



Better choices!



# Carbohydrate Confusion

Should you avoid carbs at all costs? <-----

> Our Planet AT RISK

No, ↑ *complex* 

Emphasize a

plant-based

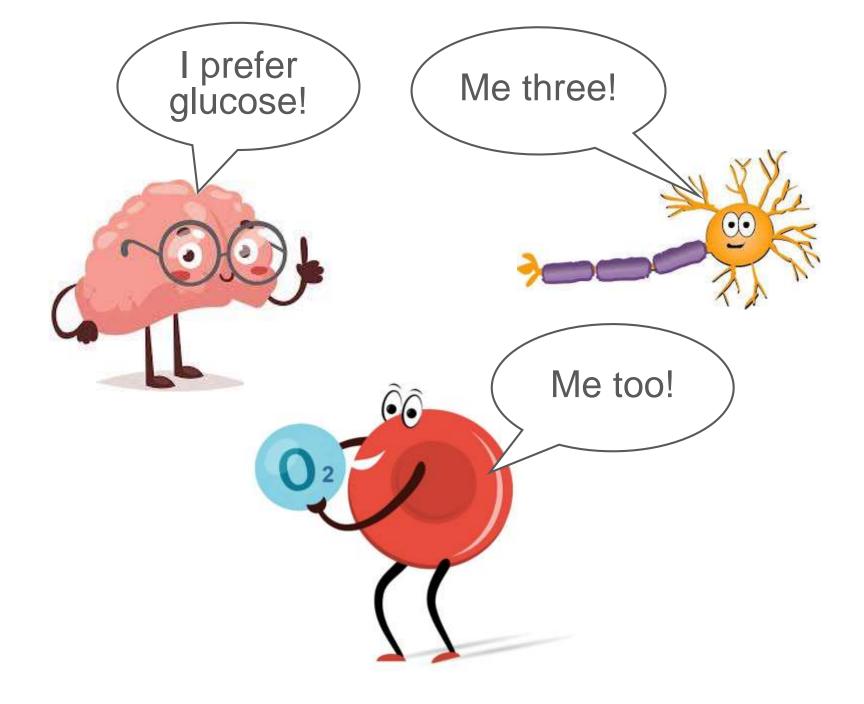
↓ simple!

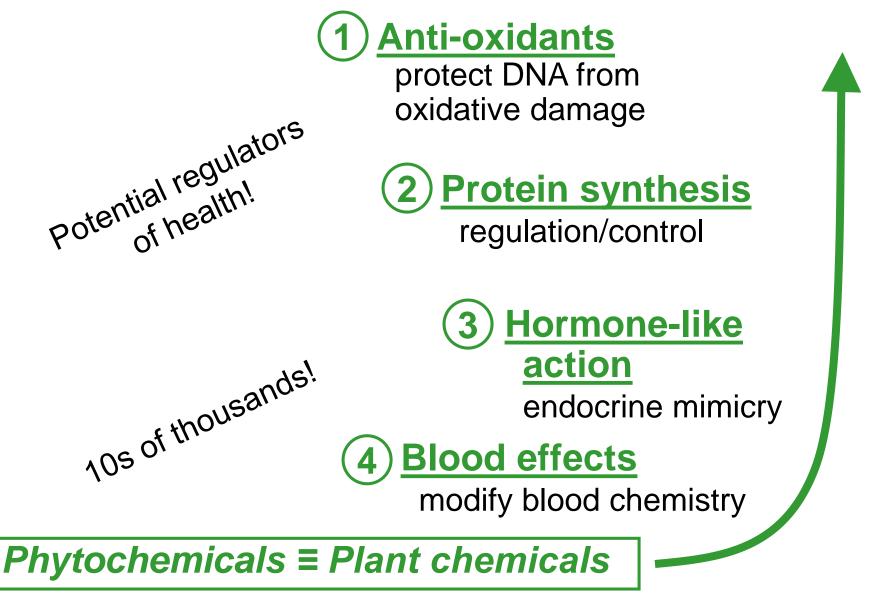
diet!

The Best SPREADS

3 Veggie Dips

Star Hally Enny "woman by the ketaganies et," according to Warkar's Height magazine





aroma, color, taste

# *Broccoli sprouts may contain* ~ 10,000 unique phytochemicals!



#### ≥ 5 tomato-containing meals per week may protect from cancers of the esophagus, stomach & prostate !



#### ...but, the phytochemical candidate, <u>lycopene</u> with anti-oxidant activity is also in guava, papaya, pink grapefruit & watermelon!



## Why Eat Whole Grains?



Based on existing evidence, eating whole grains is definitely good for our health. Shengmin Sang, Professor of Food Science & Human Health North Carolina A&T

# Fiber ↑ fullness, motility, beneficial bacteria, wt control ↓ cholesterol, insulin response, inflammation, diabetes and CVD risk...

<u>B-vitamins</u> thiamin, niacin, riboflavin  $\uparrow$  energy metabolism <u>Folate</u>  $\uparrow$  red blood cells,  $\downarrow$  neural tube defects <u>Iron</u>  $\uparrow$  O<sub>2</sub> carrying,  $\downarrow$  iron-deficiency anemia in women <u>Magnesium</u>  $\uparrow$  bone building & muscle energy release <u>Selenium</u> an anti-oxidant, protects body cells & ensures a healthy immune system...



<u>https://www.choosemyplate.gov/</u> <u>eathealthy/grains</u>





<complex-block>

How food marketers snag us, p. 10

Here's why-and how-to eat real.

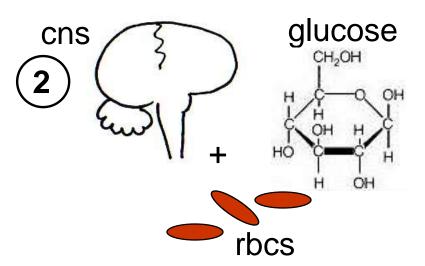
Alice Waters, p. 8

Continued on page 3.

10 foods to try, p. 13

With the right food choices, physical activity, and not smoking, we could prevent about 90% of diabetes, 80% of heart disease and 70% of strokes!







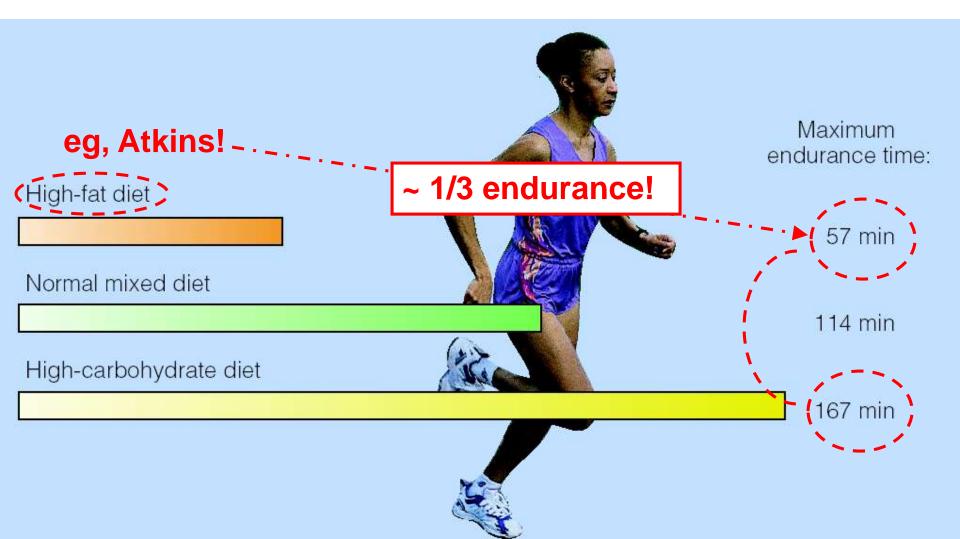
## Negative Effects of Low Carbohydrate

 fatigue/exhaustion central & peripheral!
 glucose - brain+spinal cord, rbcs thrive upon.
 variety which reduces intake of phytochemicals, vitamins, minerals & fiber.
 risk of respiratory + infections.



+ gall stones, ↓ thermoregulation...

# Dietary Composition & Physical Endurance



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

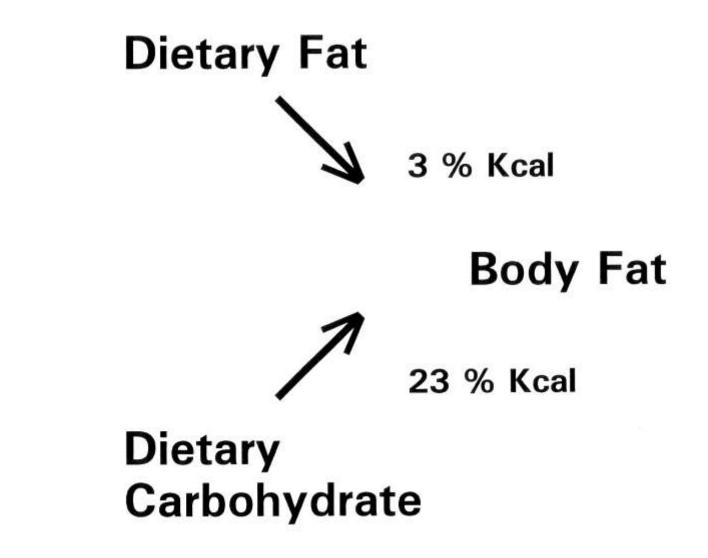


**DIETFITS (2018)** + Pounds Lost **Trial (2009)** indicate that reducing overall calories is more important than macronutrient composition of the diet!

# <u>NB</u>: <u>Minimize</u> not Eliminate!

https://www.ncbi.nlm.nih.gov/pubmed/29466592 https://www.ncbi.nlm.nih.gov/pubmed/19246357

## We're better at storing fat vs carbohydrate!







<u>TOTAL FAST</u> = <u>No</u> Energy Nutrients (<u>No</u> Carbohydrates, Fats or Proteins)



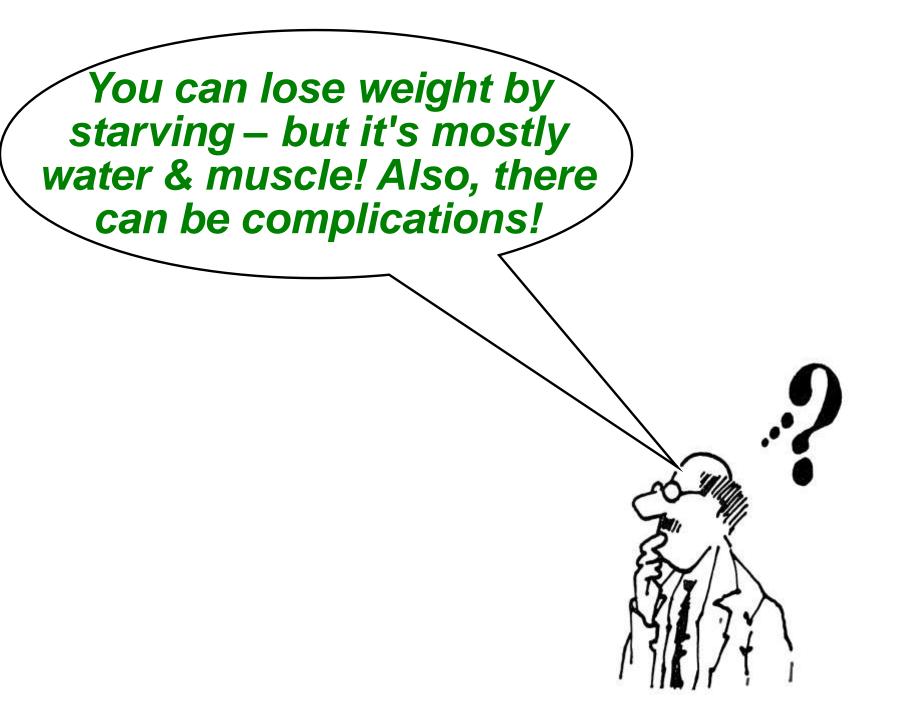
Water
 Vitamins
 Minerals

ML Pollock & JH Wilmore 1990.



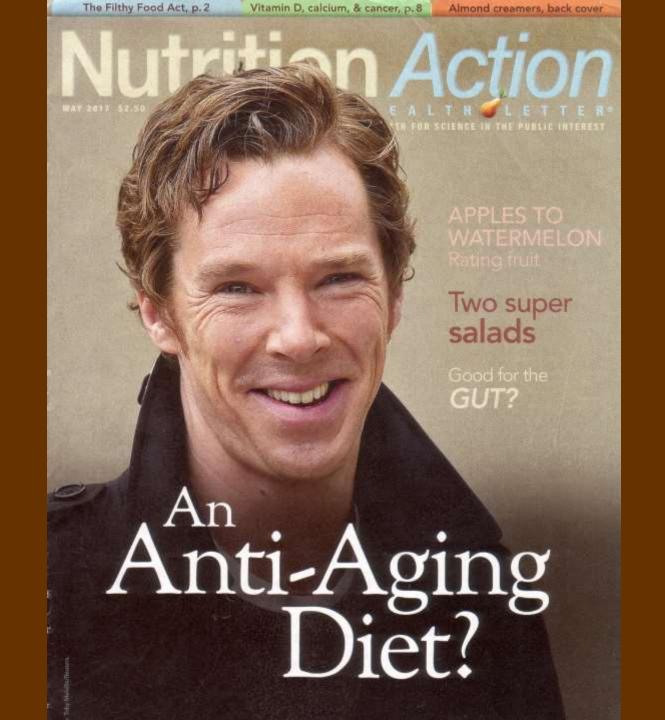
## Lost 60 lb!! Wow!!

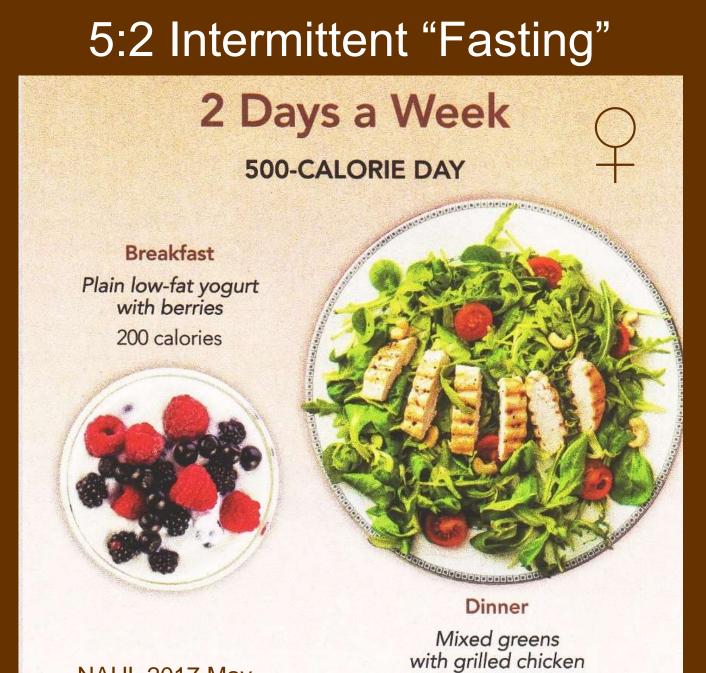
Yet
3¼
26 Ib Water
20 Ib Lean Body Mass
4 14 Ib Fat
5 Fat < ¼ total wt loss!</pre>



**Potential Complications of Total Fasting** Nausea, diarrhea, persistent vomiting, postural hypotension, nutritional deficiencies, menstrual irregularities, and...sudden death. **Positive Aspect??** General loss of appetite within first 2 days, maintained throughout fasting period.

ML Pollock & JH Wilmore 1990.



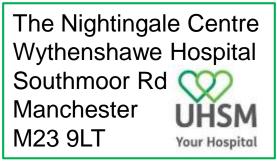


NAHL 2017 May

300 calories

## Human Intermittent Fasting Studies

- ~100 overweight or obese women
- <sup>1</sup>/<sub>2</sub> cut 25% kcal every day



- 1/2 ate normally 5 d, but only 650 kcal/d for 2 d/wk
- After 3 6 mo, each group lost ~ same amount of wt but women on 5:2 diet had better insulin function!
- Likely easier for most humans to restrict for only 2 d/wk!

Harvie M, Wright C, Pegington M and coworkers. *Br J Nutr* 2013 Oct,110(8): 1534-47. <u>https://www.ncbi.nlm.nih.gov/pubmed/23591120</u>

Harvie M, Peginton M, Mattson M and coworkers. *Int J Obes* (London), 2011 May, 35(5):714-27. <u>https://www.ncbi.nlm.nih.gov/pubmed/20921964</u>

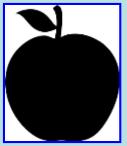
### Successful Dieting – National Weight Control Registry

- 5000 people,  $\geq$  30 lb weight loss,  $\geq$  5 yr
- High-carbohydrate (55-60%), low-fat (24%) diet with the rest (~16-21%) from protein
- Wholesome vs. high-sugar carbohydrates including fruits, vegetables, high-fiber foods
- Conscious of calories knowing that total calories count, no matter what diet type
  - Eight of 10 ate breakfast daily which may help better manage calories during the day
- Self-monitor, weigh themselves ≥ 1x/wk & many still keep food dairies
- Much planned physical activity, 60-90 min/d, 1<sup>o</sup> walking + looked for other ways to be active

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













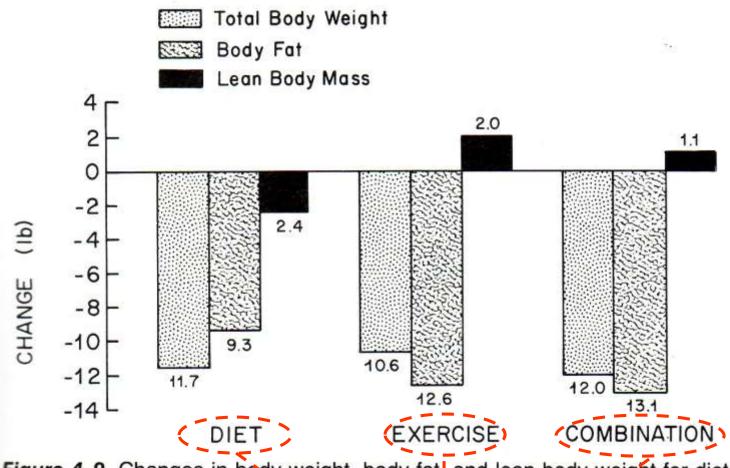


Figure 4–9. Changes in body weight, body fat, and lean body weight for diet, exercise, and combination groups. (From Zuti W. B., and Golding, L. A.: Comparing diet and exercise as weight reduction tools. Phys. Sportsmed. 4:49–53, 1976.)

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

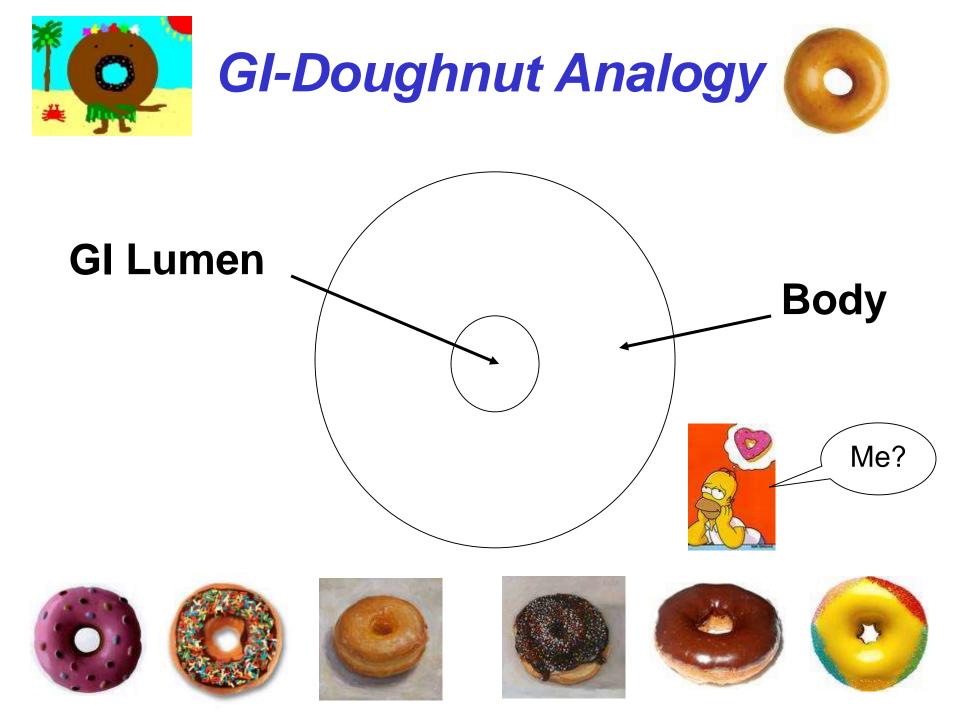


# Exercise is better than dieting in lowering body fat & preserving muscles!



## **Questions + Discussion**





# **Gut Secretions**

## **Secretion**

### **Release Site**

- 1. Mucus into GI Lumen
- 2. Enzymes into GI Lumen
- 3. H<sub>2</sub>O, acids, bases+ into GI Lumen

4. Hormones into Blood

## **Digestion** Steps

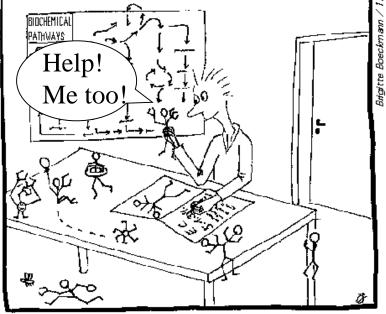
(1) Ingestion Mechanical Digestion a Chemical **Digestion** ) Peristalsis (5) Absorption (6) Storage (7)**Defecation** 

SOURCE: Dr. Eugene Evonuk, 1989. *cf*: L Sherwood, 2012 pp 437-8. <u>https://www.youtube.com/watch?v=Og5xAdC8EUI</u>

# Hydrolysis of Energy Nutrients

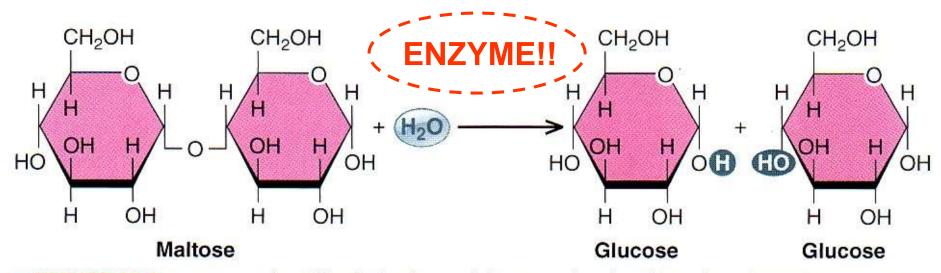


The ENZYME data bank



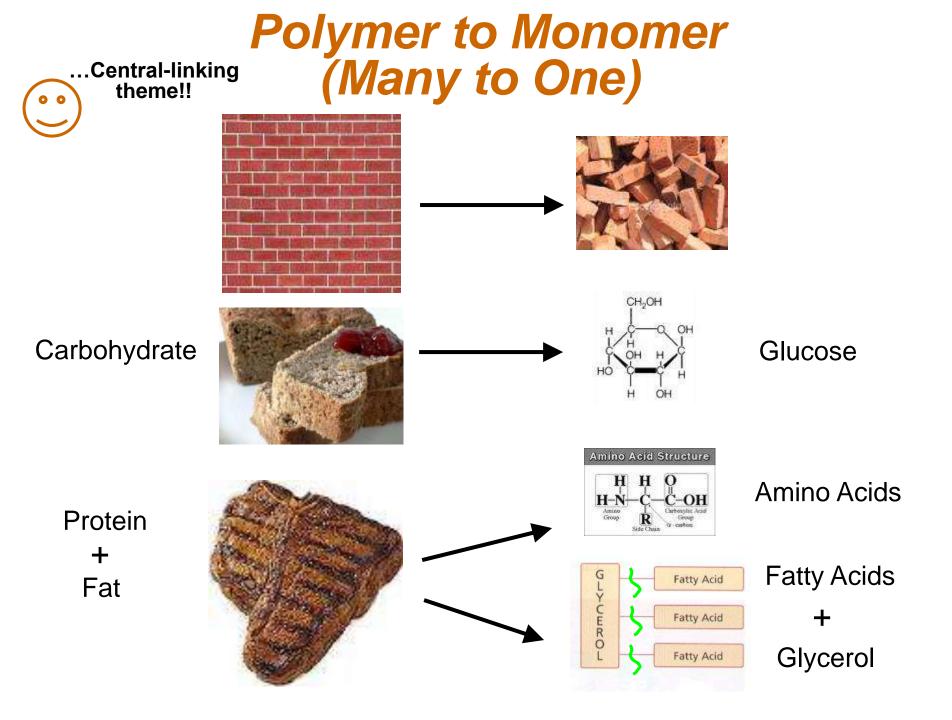
 $H_2O$  + Enzyme

# What's missing?



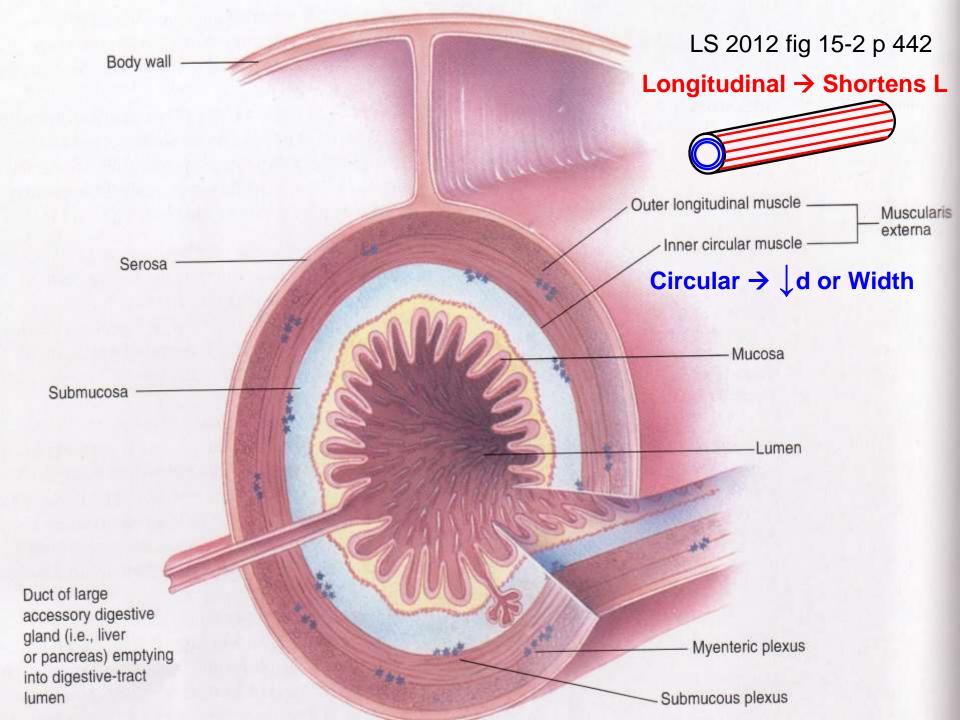
• FIGURE 15-1 An example of hydrolysis. In this example, the disaccharide maltose (the intermediate breakdown product of polysaccharides) is broken down into two glucose molecules by the addition of H<sub>2</sub>O at the bond site.

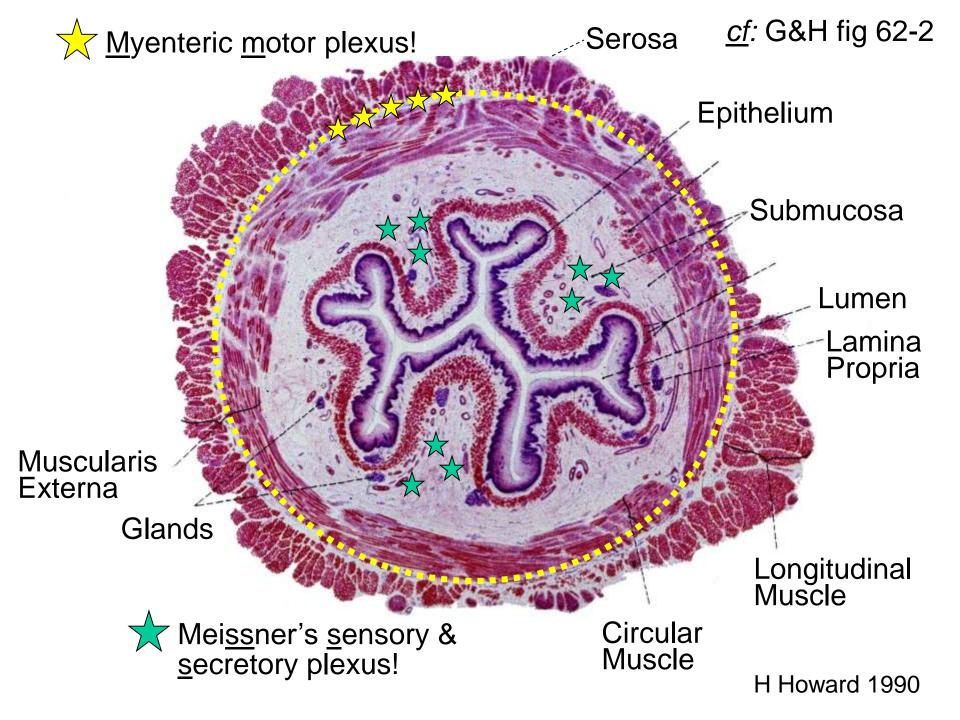
LS 2012 fig 15-1 p 438

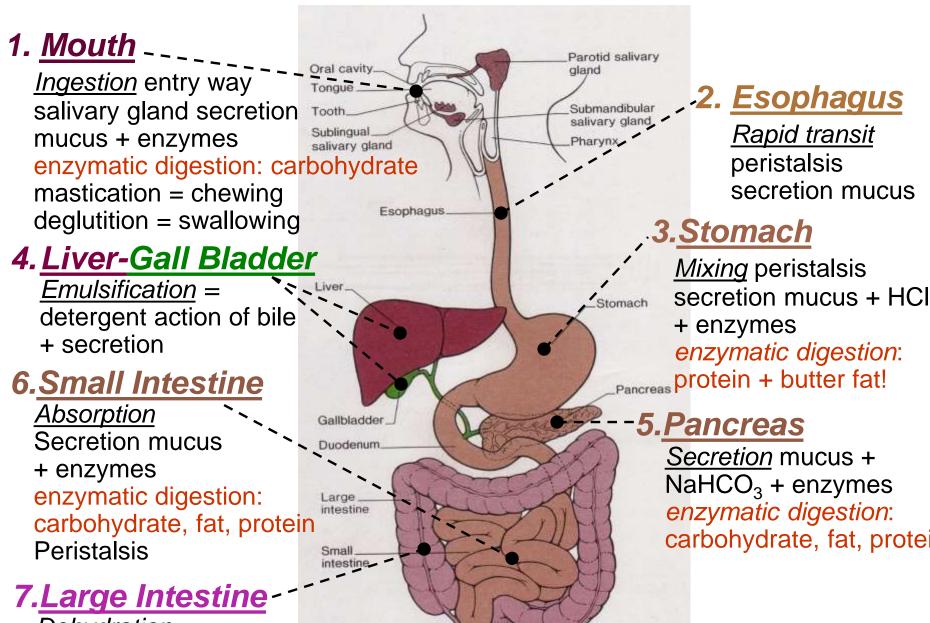


### **Common Control Mechanisms**

 Local (autoregulation)
 Nervous (rapidly-acting)
 Hormonal (slower-acting/ reinforcing)







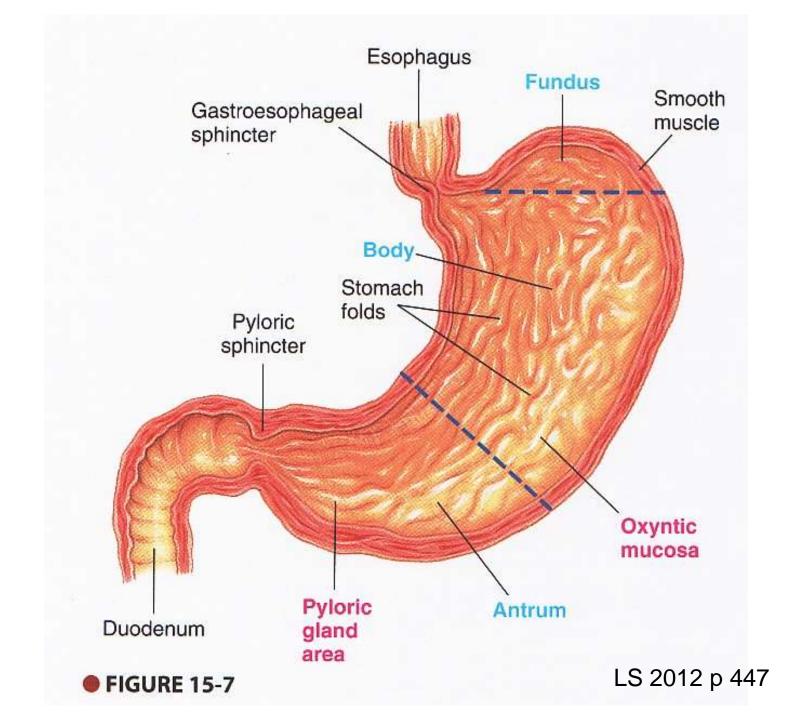
Anal canal

**Dehydration** secretion + absorption storage + peristalsis

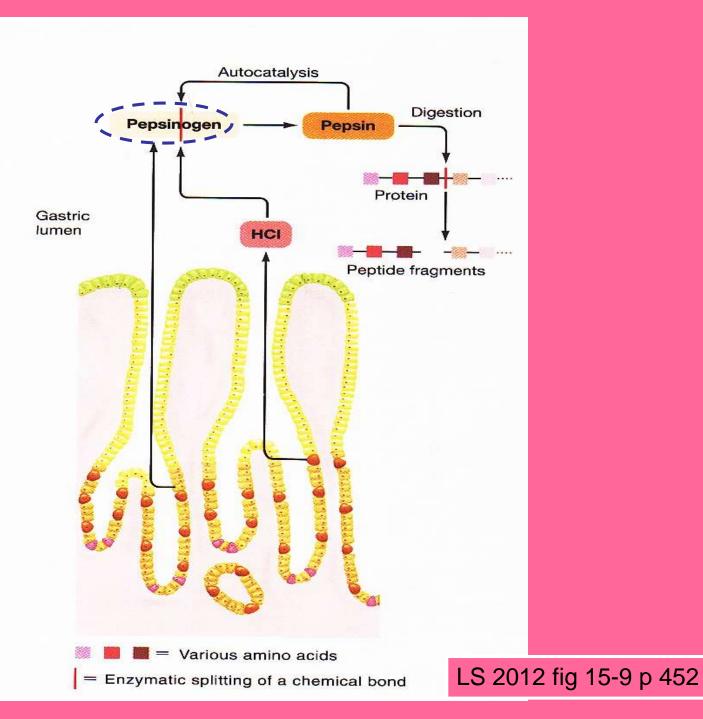
Secretion mucus +  $NaHCO_3 + enzymes$ 

Rectum

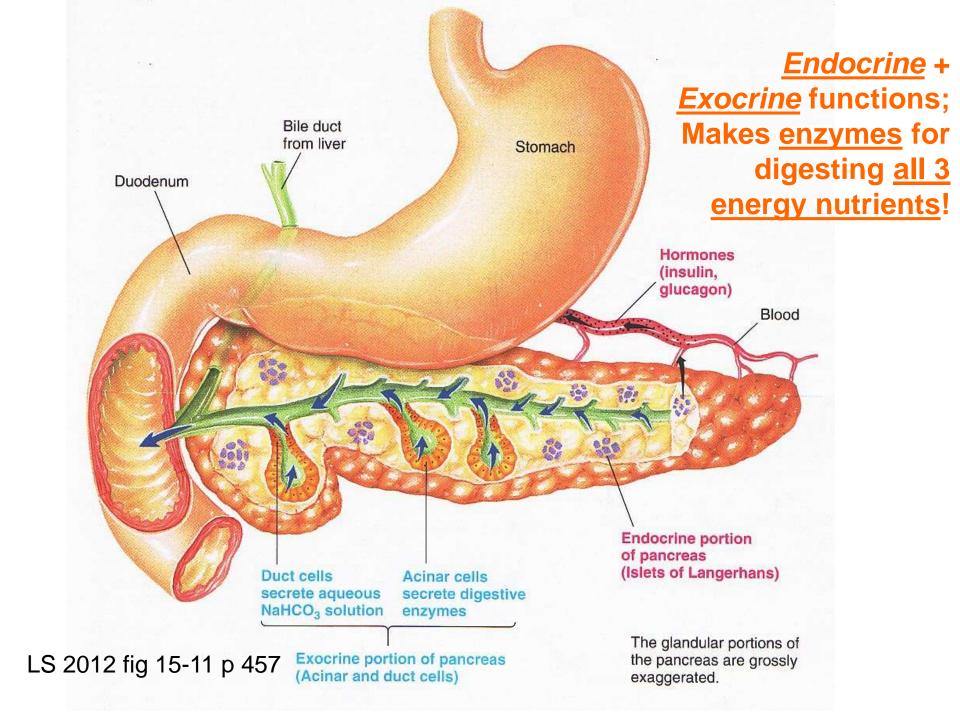
enzymatic digestion: carbohydrate, fat, protein Where does enzymatic digestion of protein begin?



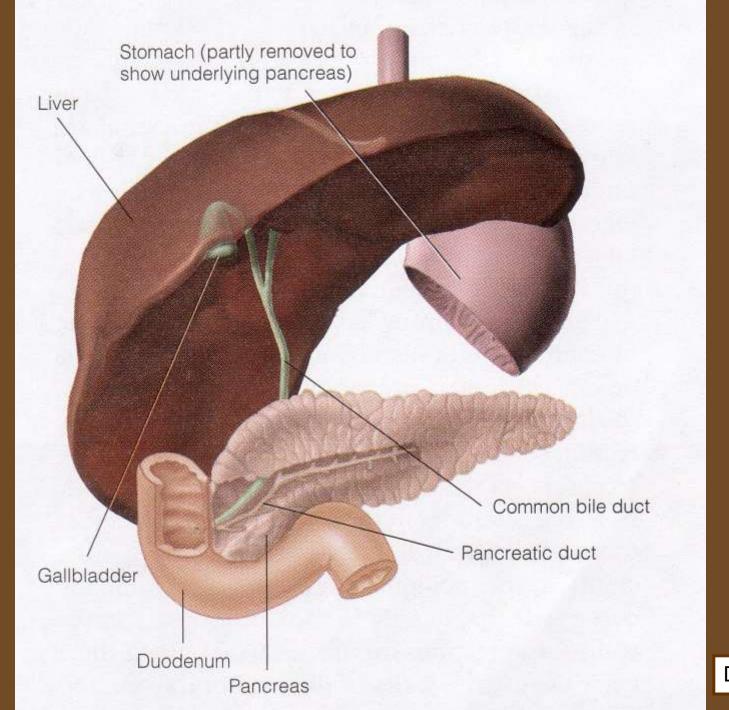
#### Zymogen= an inactive precursor



# Why is the pancreas so unique?

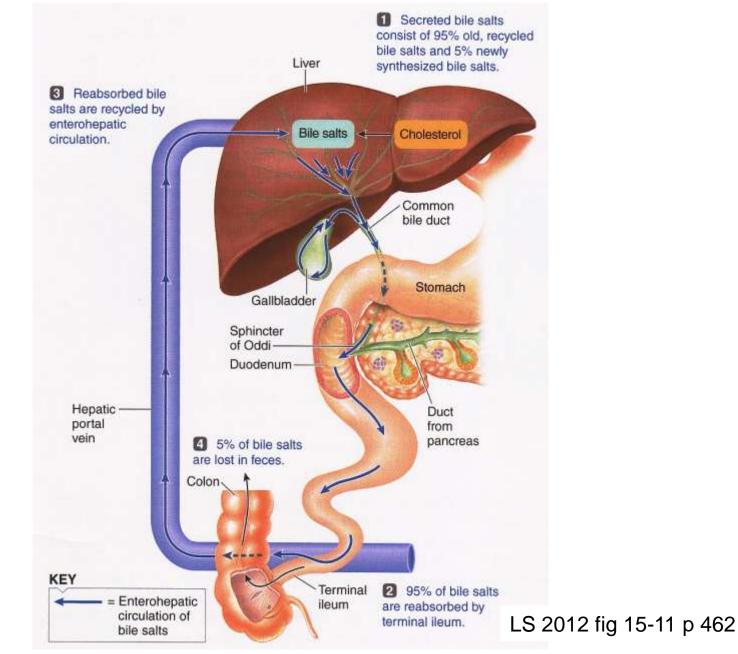


# What are other accessory organs of digestion, that is, off-shoots of the primary tube?

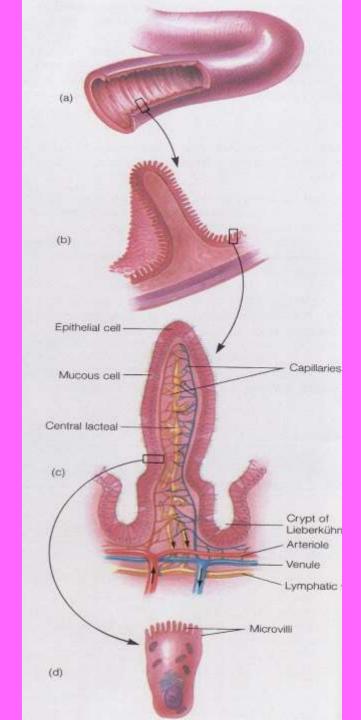


DC 2003

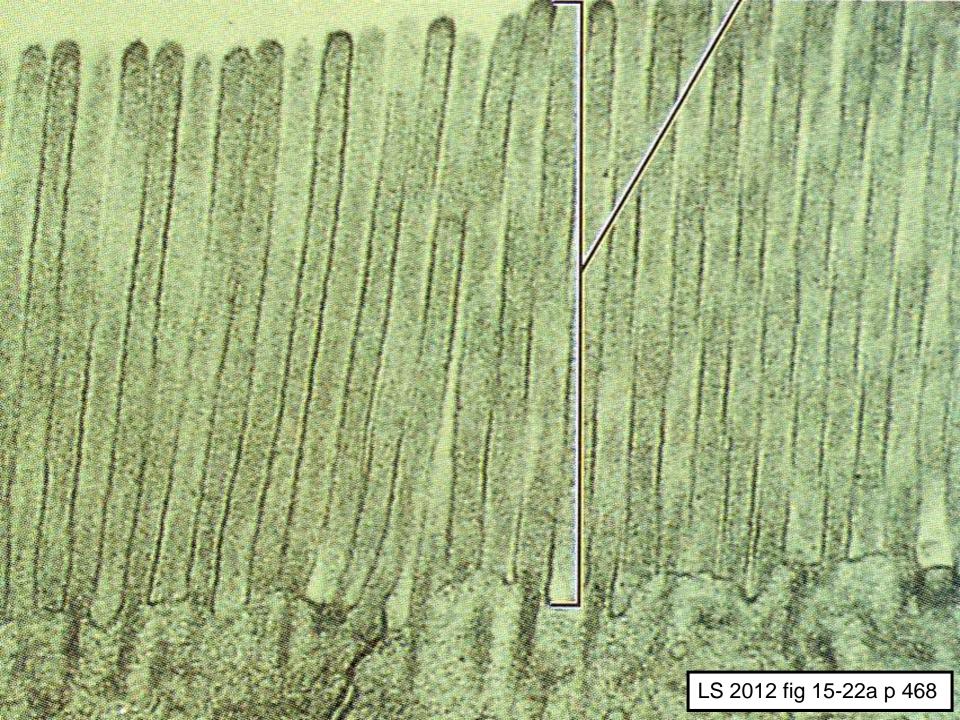
#### Liver: Amazing Recycling of Bile Salts!



What is the *major* function of the small intestine? Absorption!!



LS 2012 fig 15-20 p 467





<u>https://www.mayoclinic.org/diseases-conditions/peptic-</u> <u>ulcer/symptoms-causes/syc-20354223</u>



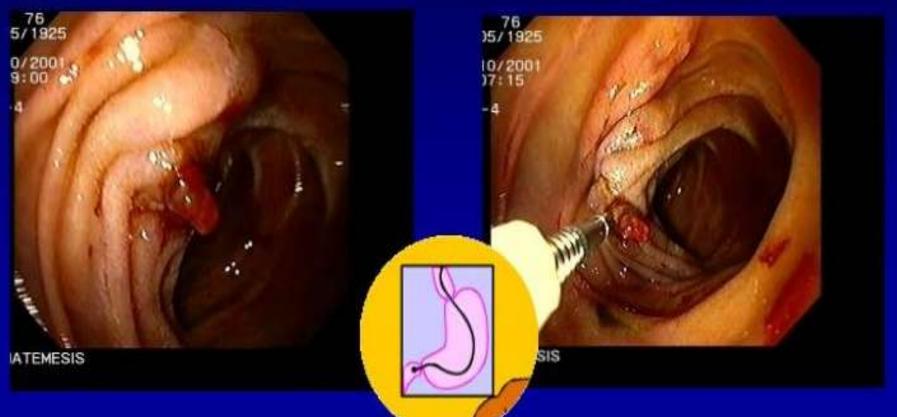
#### **Ulcer Facts**

- •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.

## Clipping a Duodenal Ulcer

Peering through the pylorus into the duodenum, we see some blood and a vessel sticking out of the wall, just at the front edge of a small but deep ulcer.

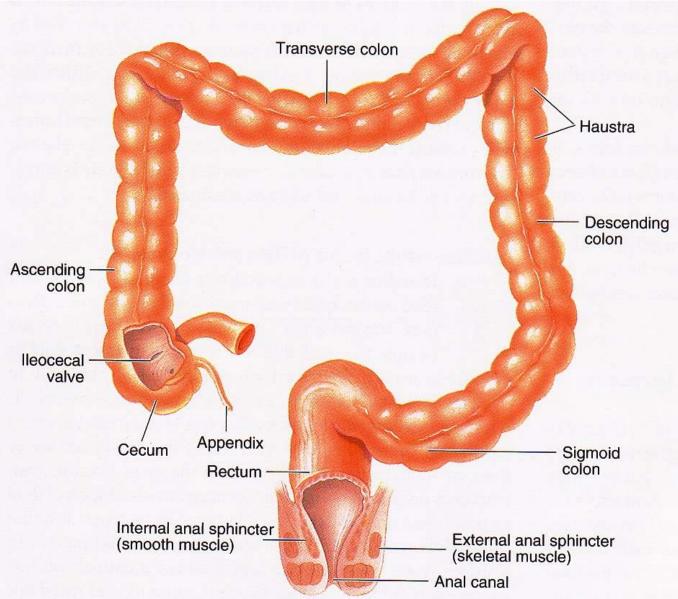
In the second photograph, a disposable metal clip is applied to the ulcer. The patient remained well and left hospital three days later.



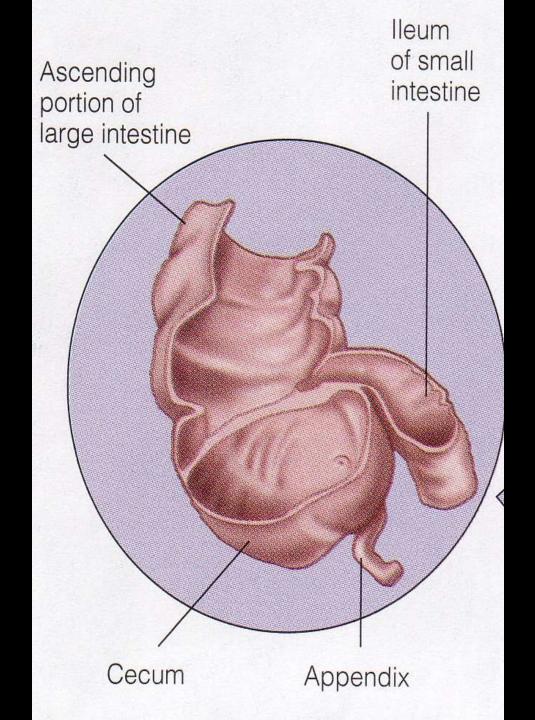
Nutrients	Enzymes for Digesting the Nutrients	Source of Enzymes	Site of Action of Enzymes	Action of Enzymes	Absorbable Units of the Nutrients
Carbohydrates	Amylase	Salivary glands	Mouth and (mostly) body of stomach	Hydrolyzes polysaccha- rides to disaccharides (maltose)	
		Exocrine pancreas	Small-intestine lumen		
	Disaccharidases (maltase, sucrase, lactase)	Small-intestine epithelial cells	Small-intestine brush border	Hydrolyze disaccharides to monosaccharides	Monosaccharides especially glucose
Proteins	Pepsin	Stomach chief cells	Stomach antrum	Hydrolyzes protein to peptide fragments	
	Trypsin, chymo- trypsin, carboxy- peptidase	Exocrine pancreas	Small-intestine lumen	Attack different peptide fragments	
	Aminopeptidases	Small-intestine epithelial cells	Small-intestine brush border	Hydrolyze peptide frag- ments to amino acids	Amino acids
Fats	Lipase	Exocrine pancreas	Small-intestine lumen	Hydrolyzes triglycerides to fatty acids and monoglycerides	Fatty acids and monoglycerides
	Bile salts (not an enzyme)	Liver	Small-intestine lumen	Emulsify large fat glob- ules for attack by pan- creatic lipase	

#### ▲ Table 15-5 Digestive Processes for the Three Major Categories of Nutrients

#### Large Intestine Structure & Function



LS 2012 fig 15-24 p 472



DC 2003