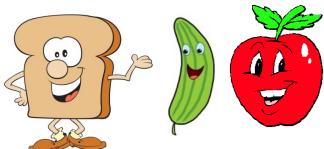
Presentations next session! Hooray!

BI 199 Discussion 8

- I. <u>Announcements</u> Paper draft due when? Presentations all remaining sessions. Q?
 - DA+ contest tonight! Q? Protein overview S&W ch 6
- II. Overview of Presentations Group | Hooray! Staying > for review!
- **III. Scoring for Presentations** Format & guidelines
- IV. <u>Structure of Proteins</u> Amino acids, peptides, polypeptides, proteins pp 197-200
- V. <u>Protein Functions</u> Enormous variety pp 200-3, 208-13
- VI. Protein Synthesis fig 6-6 p 204; Protein denaturation? p 205
- VII. Think Fitness: Can Eating Extra Protein Make Muscles Grow Stronger? p 205
- VIII. <u>Digestion & Absorption of Dietary Protein</u> pp 205-7
- IX. Food Protein: Quantity & Quality? pp 213-19 NB: Presentations!
 - How much protein do you need? (-) Protein & amino acid
 - (-) supplements, vegetarianism & complementation
- X. Protein Deficiencies & Excesses pp 219-32
- XI. Diet Analysis Plus Computer Activity Science Library



Monday, November 24, 2014

Seth Kinel, The truth about ...(GMOs)
Joshua Pham, Genetically-modified foods
Brooke Whitney, Prenatal alcohol exposure
Isaac Crowe, Vitamin C & the common cold I
Abby Taylor, Vitamin C & the common cold II
Pete Merickel, Ascorbic acid effects on cancer
Ashley Campbell, Foods for healthy hair & nails?
Hunter Neuharth, Health benefits of garlic

PRESENTER #1 Phantom, Creatine Monohydrate & Strength Enhancement

1. Was the focus or topic of the presentation clear?

Not Too Moderately Extremely Clear 1 2 3 4

2. Do you feel that the presenter's presentation was well-designed? That is, was the presentation medium appropriate & well-displayed?

Another Medium Reasonable Best Choice Possible 5

3. To what extent was nutrition from documented, research-based sources covered in the presentation?

Not Much Moderate Extensive
Anat/Phys Amount Amount
1 2 3 4 5

4. Did the presenter answer questions clearly and directly during the question/answer/discussion period?

Not Too Moderately Extremely Well Well 2 3 4 (5)

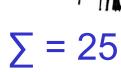
5. How do you personally evaluate the presenter's overall participation in their project?

Limited Moderate Extensive Participation 2 3 4

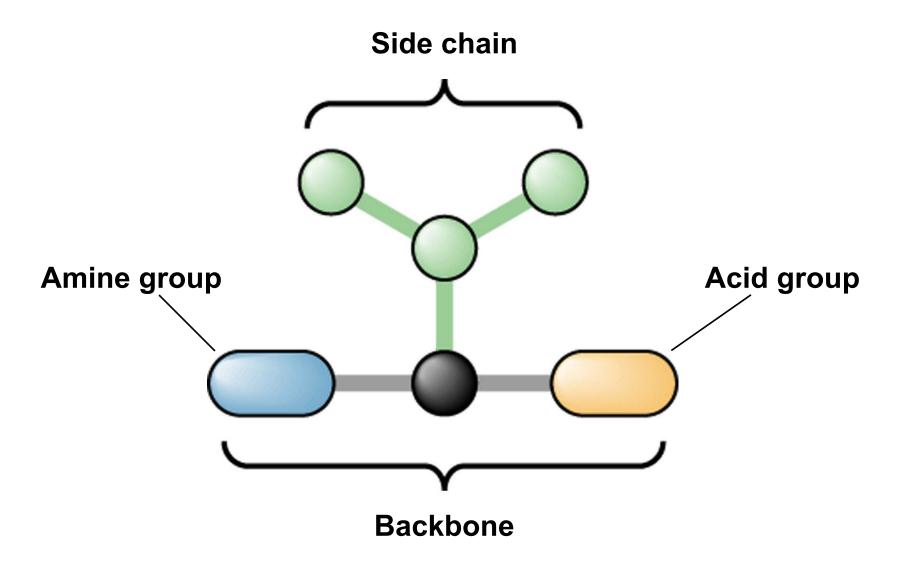
Please feel free to make additional comments below.

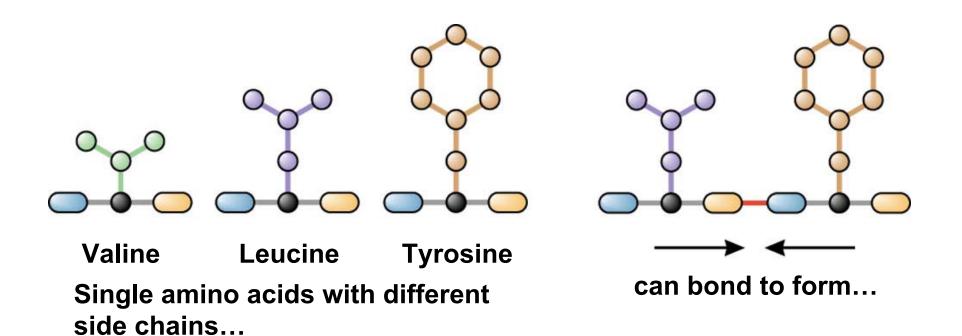
The phantom did a beautiful job! I really liked his color choices and the layout of his presentation. He also knocked us out in the Q & A session! Fabulous effort!!

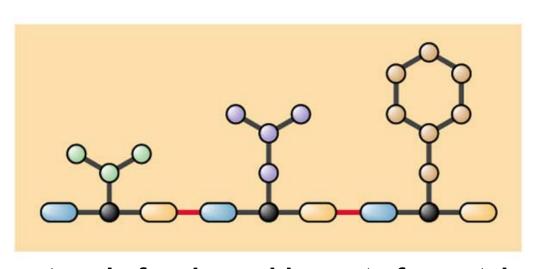




Amino Acid Schematic

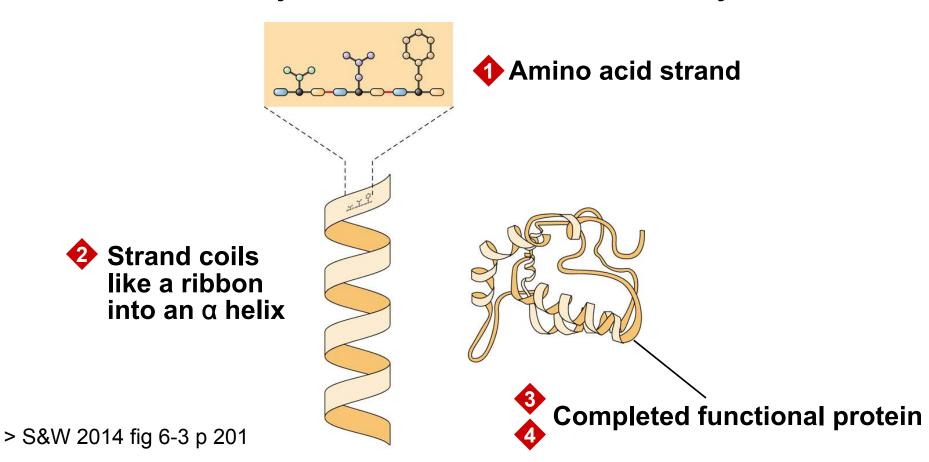




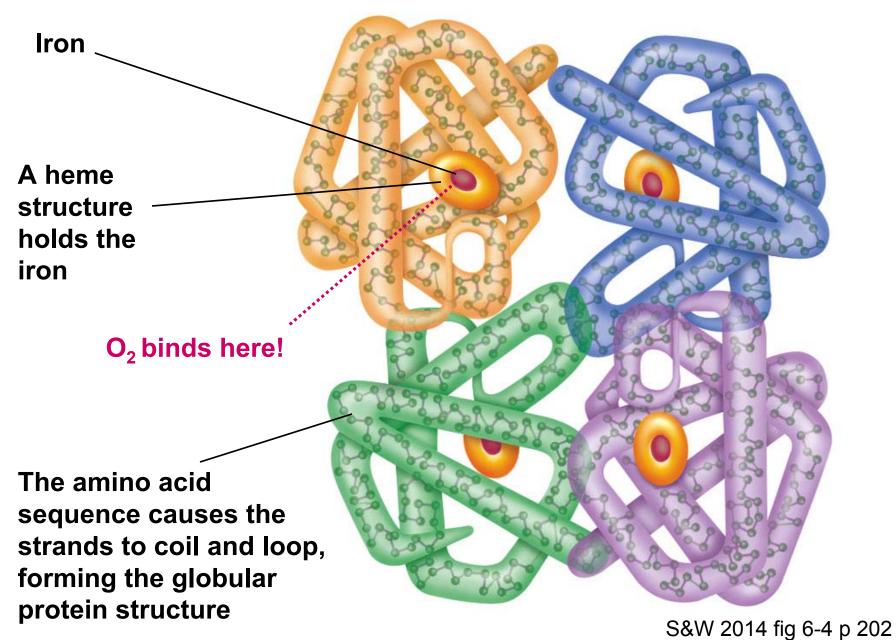


a strand of amino acids, part of a protein.

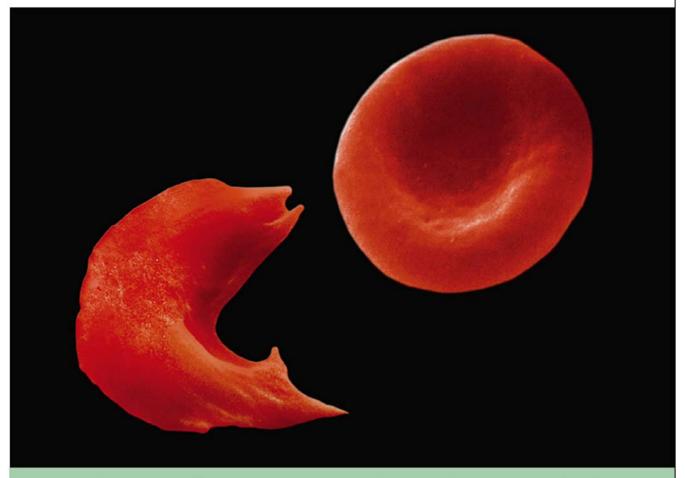
- 10 structure: Amino acids sequence in a chain
 - Helix (α) or sheet (β)!
- 20 structure: Amino acids repel or attract & form a special shape
- **3**° structure: Special shape folds onto itself so that it's functional
- 4º structure: Once coiled/folded maybe functional or may need to join with other molecules to be fully functional.



Hemoglobin (cartoon) that carries oxygen!



Dr. Stanley Flegler/Visuals Unlimited

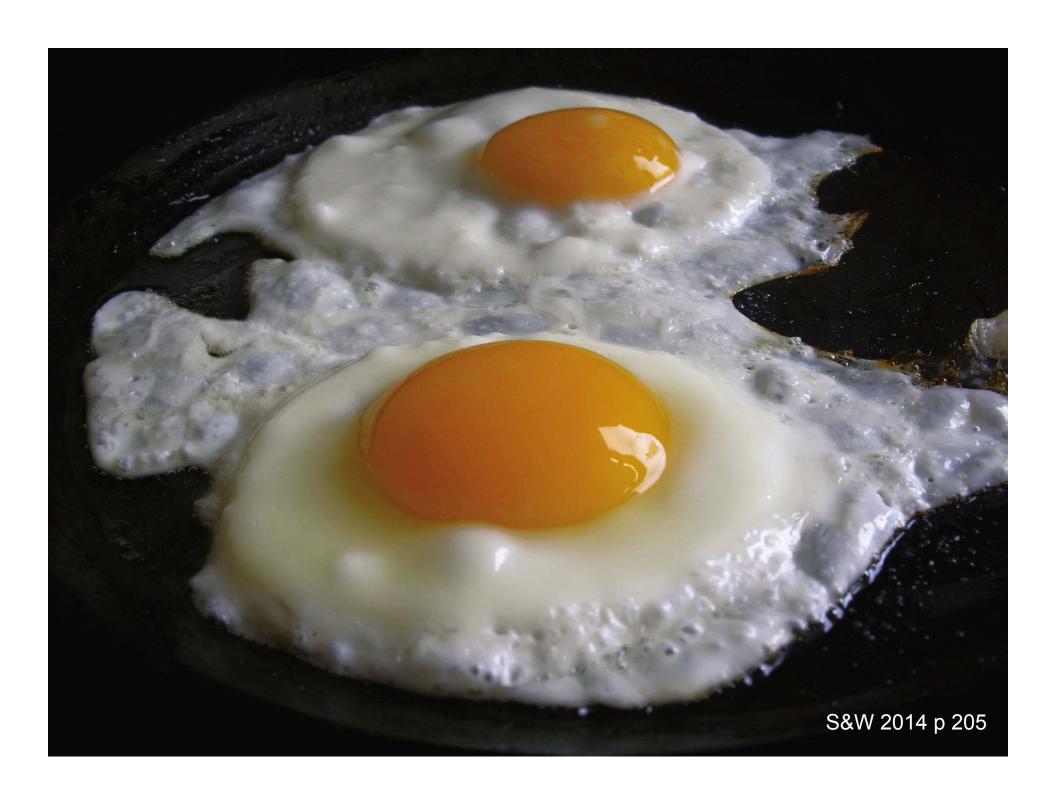


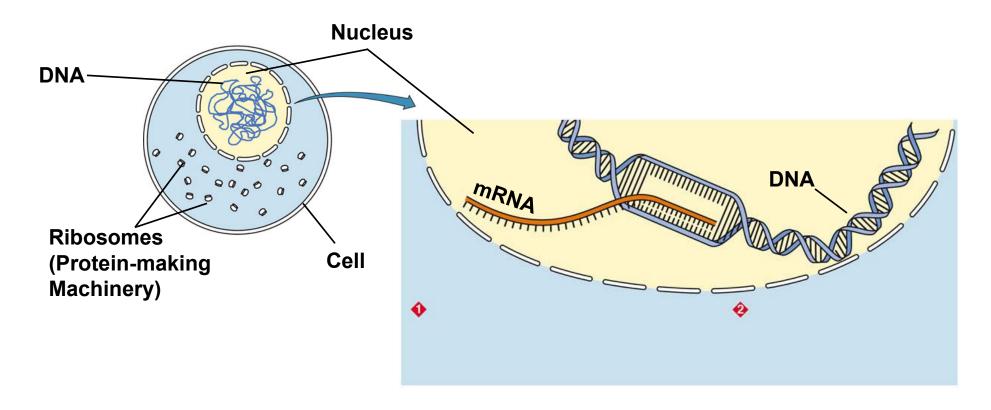
What a difference one amino acid can make!

Amino acid sequence of normal hemoglobin:

Amino acid sequence of sickle-cell hemoglobin:

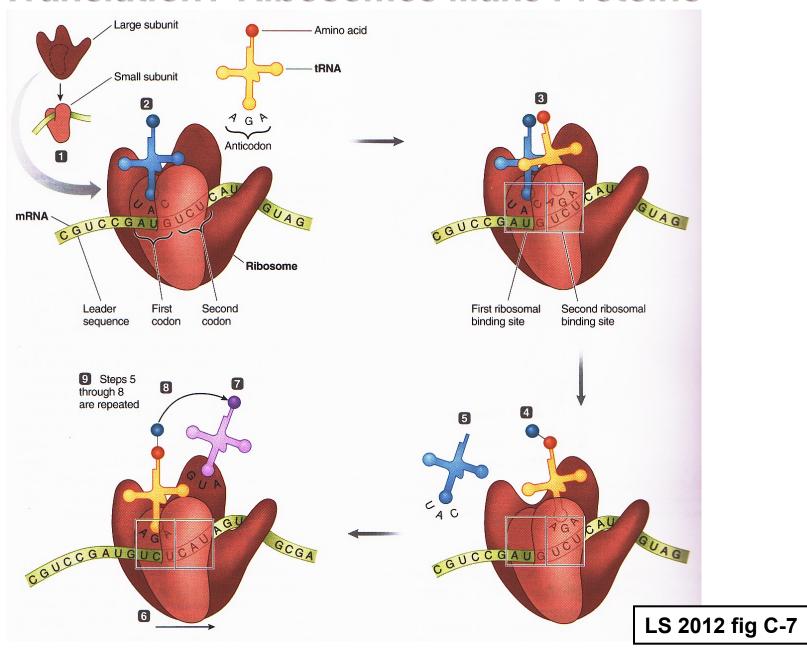
S&W 2014 fig 6-5 p 203

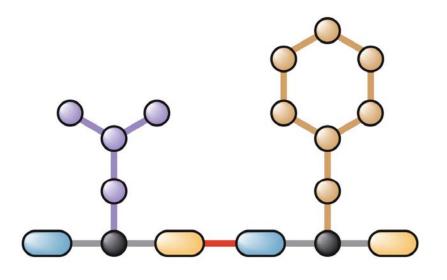




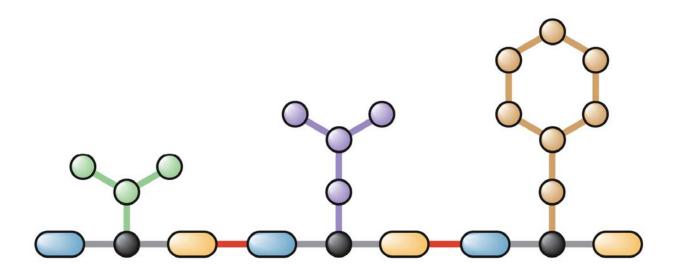
DNA → RNA → Protein

Translation? Ribosomes Make Proteins

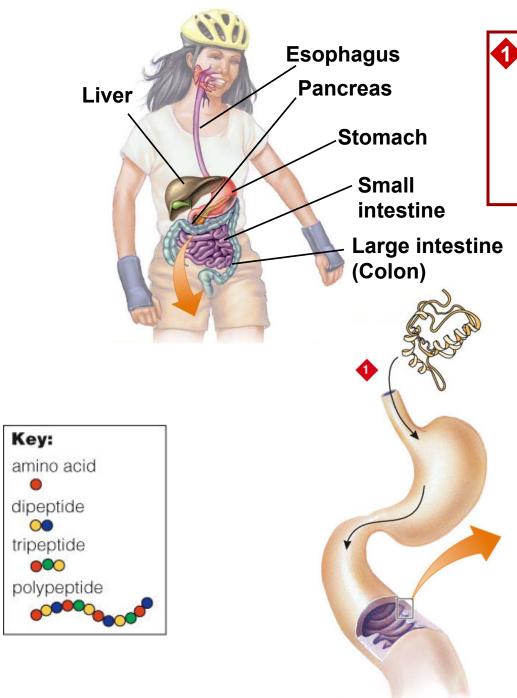




Dipeptide

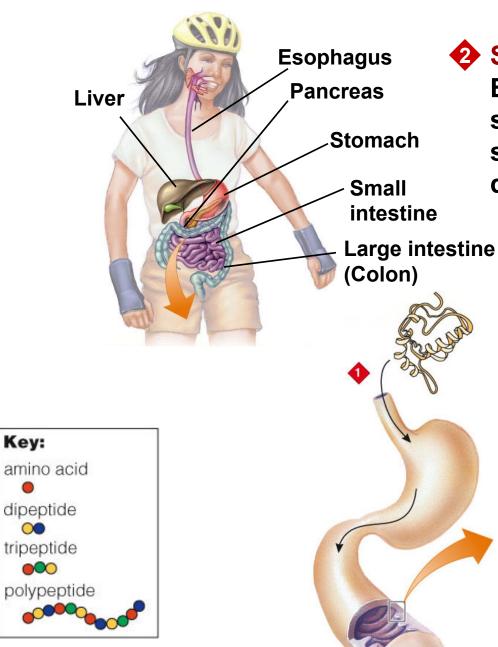


Tripeptide



♦ Stomach

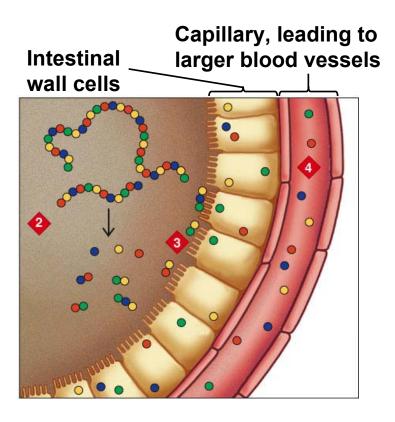
Protein in bolus denatured by HCl acid, then proteinspecific enzyme snips into polypeptides & amino acids.



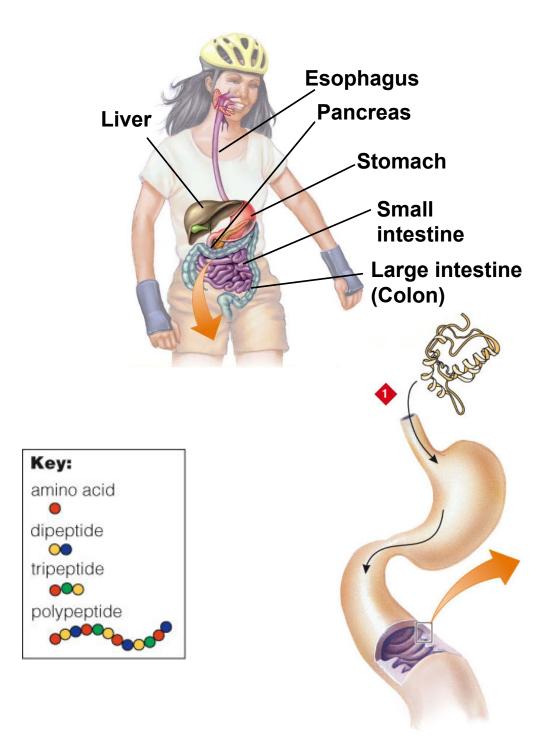
Key:

Small Intestine

Enzymes from pancreas & small intestine split peptide strands into tripeptides, dipeptides & amino acids.

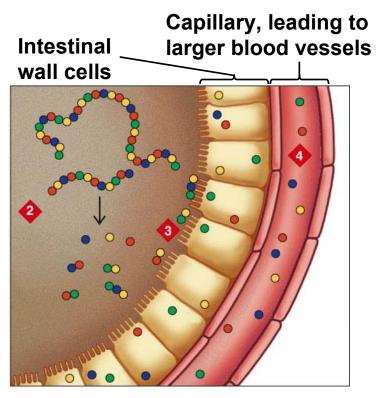


Modified after S&W 2014 fig 6.8 p 207

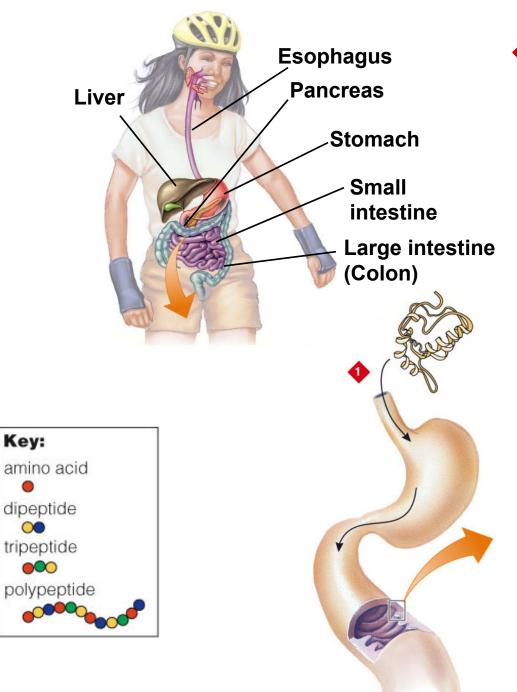


3 Small Intestine

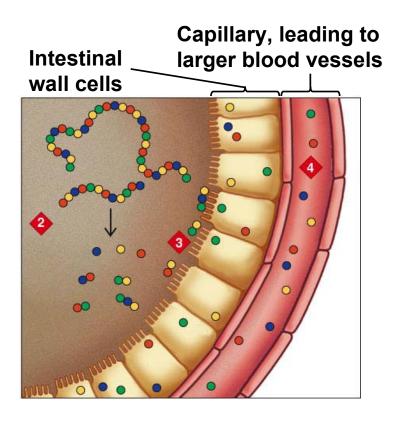
Enzymes on surface of small intestine's lining & in absorptive cells split tripeptides & dipeptides into amino acids – these are absorbed into blood.



Modified after S&W 2014 fig 6.8 p 207



Bloodstream Transports amino acids to all body cells



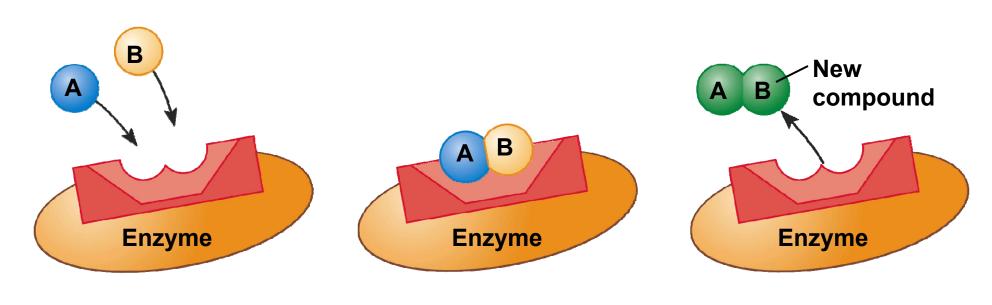
Modified after S&W 2014 fig 6.8 p 207



Proteins have multiple functions in the human body!!

- 1. <u>Enzymes</u>, biological catalysts that drive chemical reactions (LDH, CPK, cytochrome oxidase,...).
- 2. <u>Hormones</u>, blood-borne chemical messengers (17-β estradiol, testosterone, thyroid hormone,...)
- 3. <u>Carrier molecules</u> (albumins, hemoglobin, lipoproteins, myoglobin,...).
- 4. **Blood clotting factors** (thrombin, fibrinogen,...)
- 5. <u>Pumps</u>, <u>channels</u>, <u>membrane-bound proteins</u> (Na⁺-K⁺ ATPase, Ca²⁺, Na⁺, K⁺,...channels
- 6. **Buffers** for acid-base balance (hemoglobin,...).
- 7. <u>Antibodies</u>, Y-shaped molecules that tag foreign invaders.
- 8. <u>Structural proteins</u> which give integrity to bones, muscles, tendons, skin & other tissues.
- 9. <u>Modifiers of gene expression</u>...

Enzymes are biological catalysts that act like chemical glue or scissors!

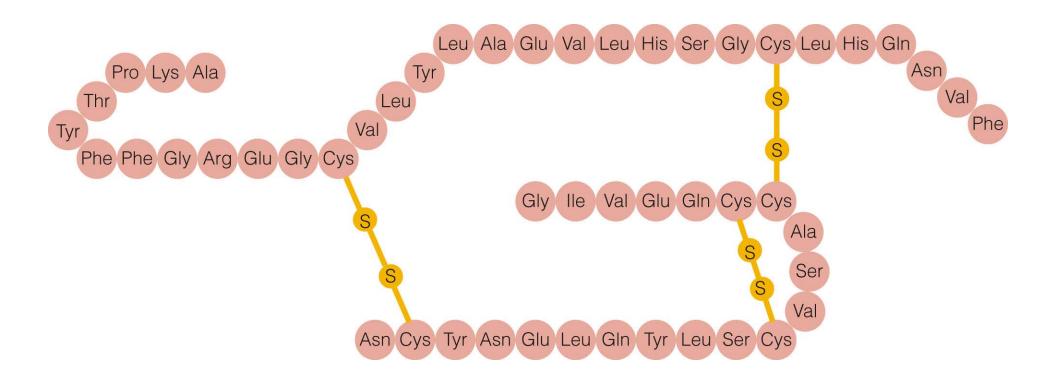


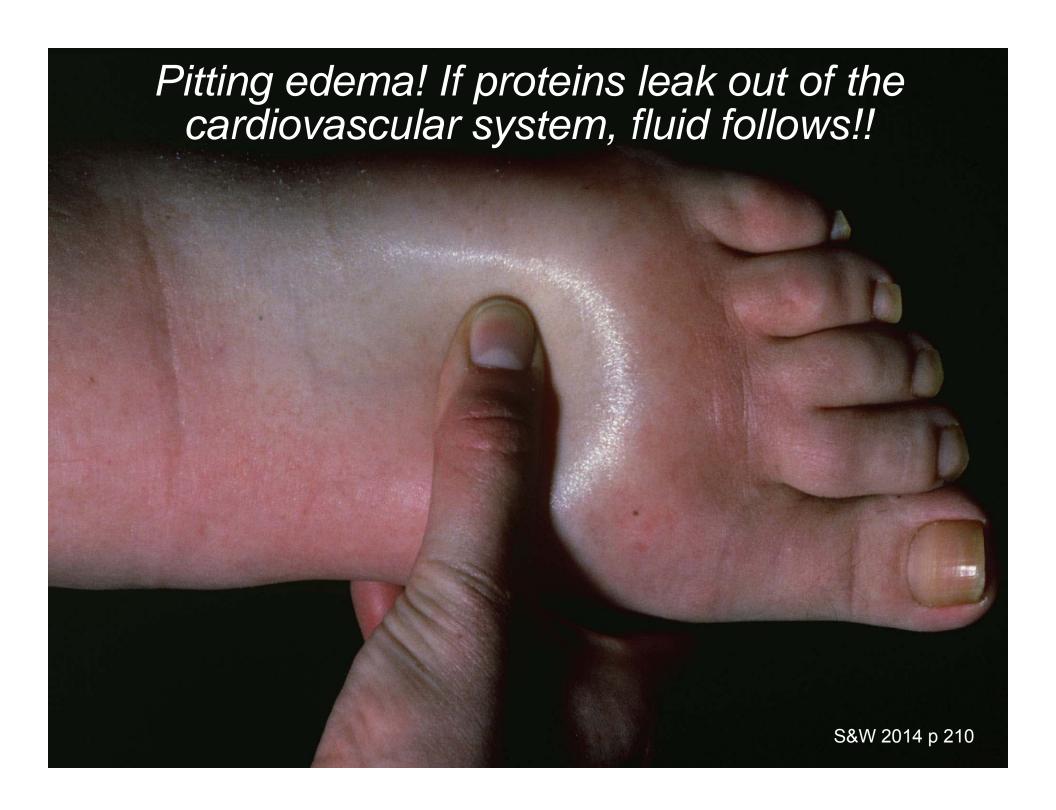
Enzyme plus two compounds A and B

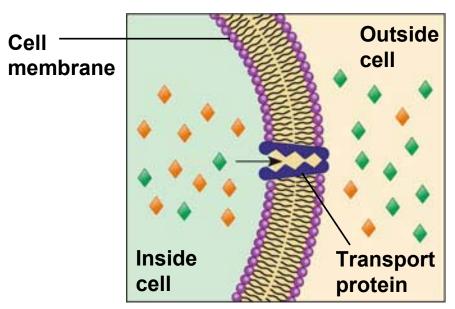
Enzyme complex with A and B

Enzyme plus new compound AB

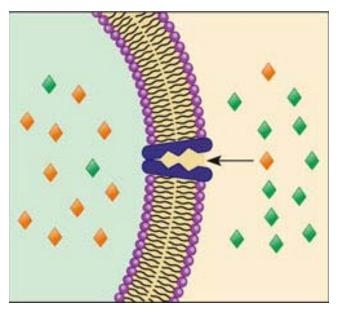
Insulin Schematic



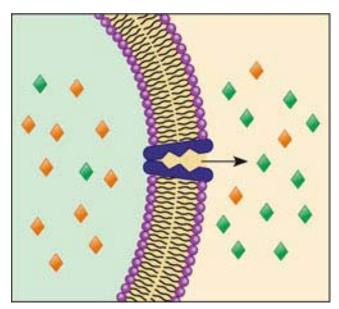




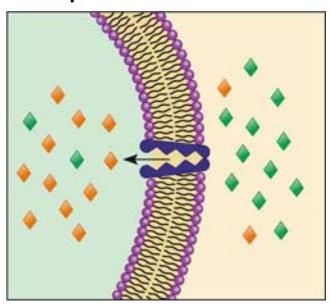
Molecule enters protein from inside cell



Molecule enters protein from outside cell.

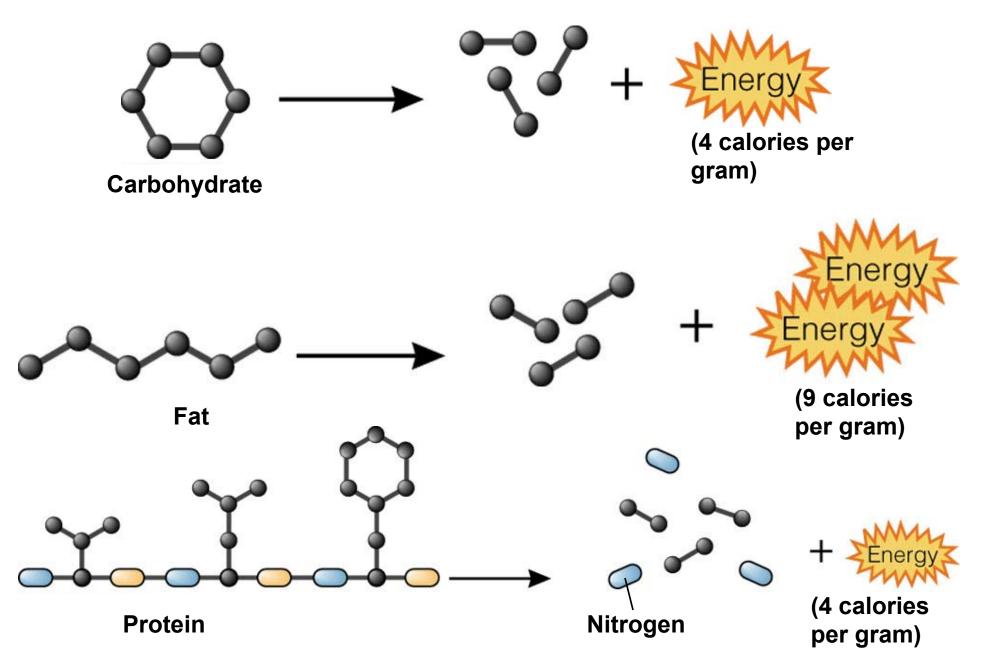


Protein changes shape; molecule exits protein outside the cell.



Molecule enters protein from outside cell.

S&W 2014 fig 6-11 p 211



S&W 2014 fig 6-12 p 212

6-2

People Most Likely to Be Harmed by Amino Acid Supplements

Growth or altered metabolism makes these people especially likely to be harmed by self-prescribed amino acid supplements:

- All women of childbearing age.
- Pregnant or lactating women.
- Infants, children, and adolescents.
- Elderly people.
- People with inborn errors of metabolism that affect their bodies' handling of amino acids.
- Smokers.
- People on low-protein diets.
- People with chronic or acute mental or physical illnesses.

Calculate your own daily protein requirement

1. Divide your weight in lb by 2.2 to convert to kg

e.g.,
$$150 \text{ lb}$$
 divided by $2.2 = 68.2 \text{ kg}$

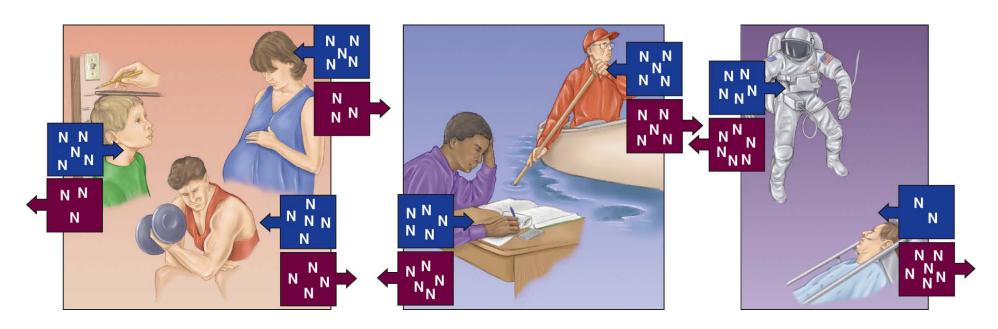
2. Multiply your weight in kg by 0.8 g/kg

e.g.,
$$68.2 \text{ kg} \times 0.8 \text{ g/kg} = 54.6 \text{ g/d}$$

3. Guess how many grams of protein are in a single, medium-sized chicken breast?

58 g which surpasses your daily requirement!

Nitrogen Balance?



Positive Nitrogen Balance

e.g., growing child, person building muscle & pregnant woman—all retaining more nitrogen than excreting.

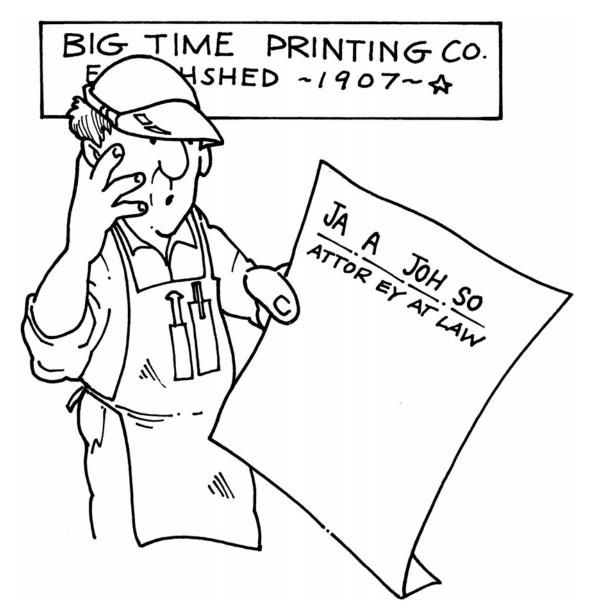
Nitrogen Equilibrium

e.g., healthy college student, young retiree— are in nitrogen equilibrium.

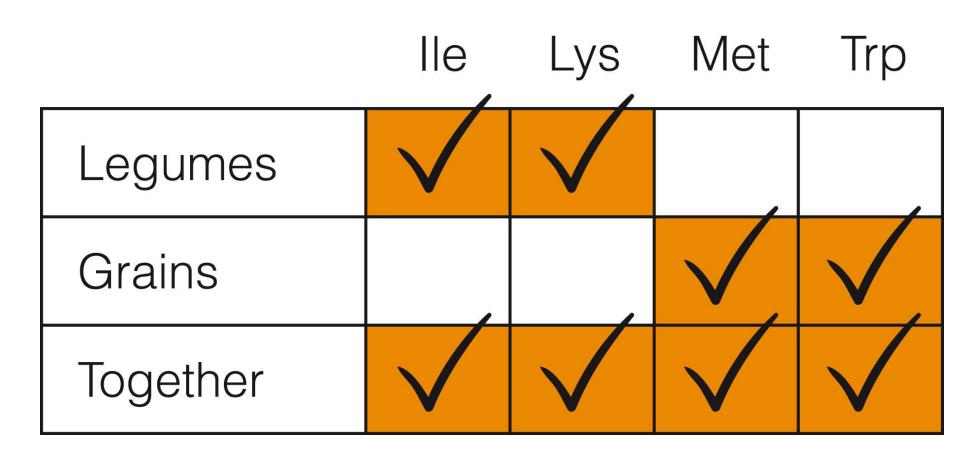
Negative Nitrogen Balance

e.g., astronaut, surgery patient—losing more nitrogen than taking in.

All essential amino acids are needed to make a protein



All essential amino acids can be consumed by relying upon complementary proteins

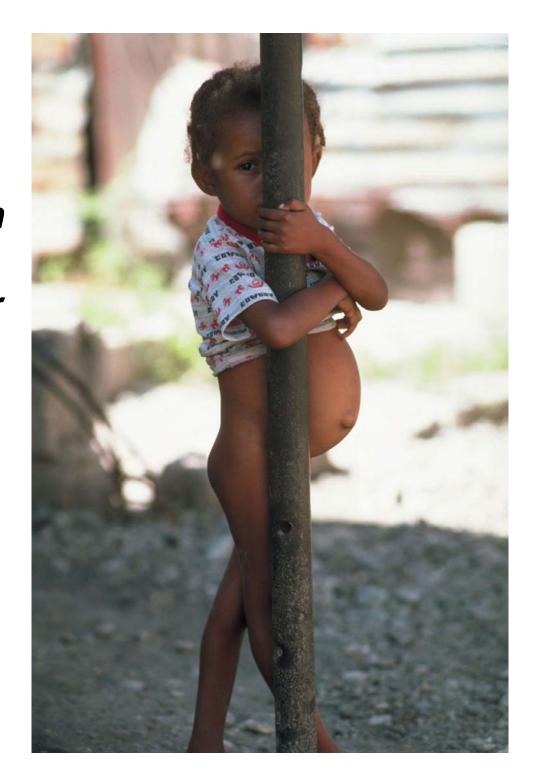




Protein-Energy Malnutrition (PEM) Marasmus



Protein-Energy Malnutrition (PEM) Kwashiokor

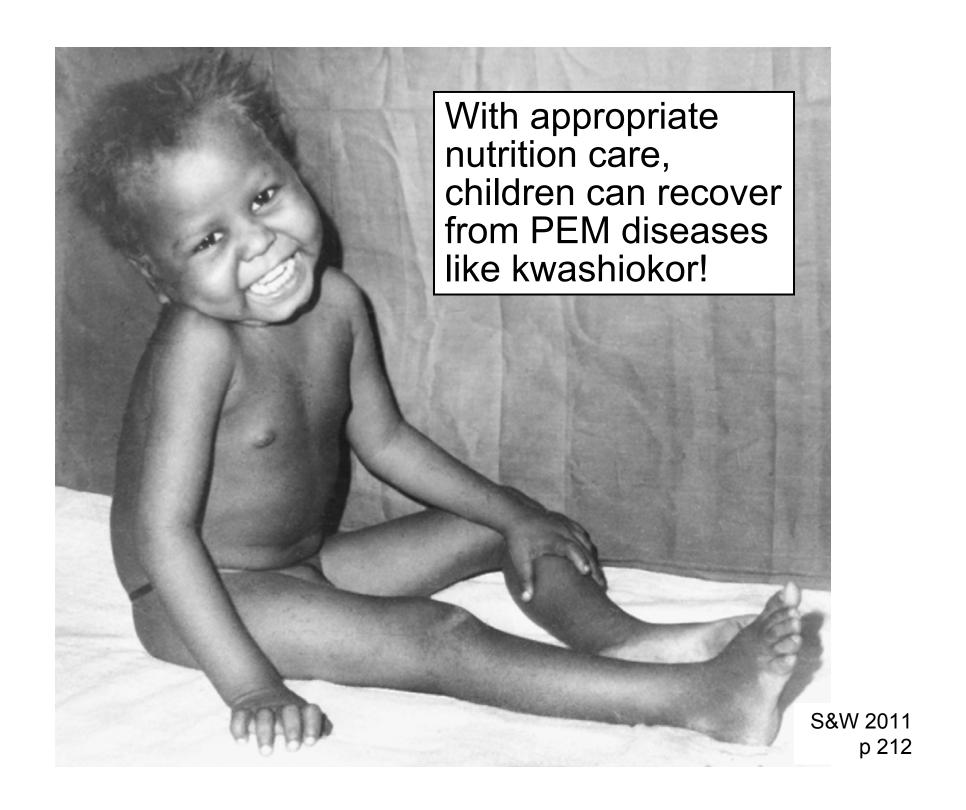


6-4

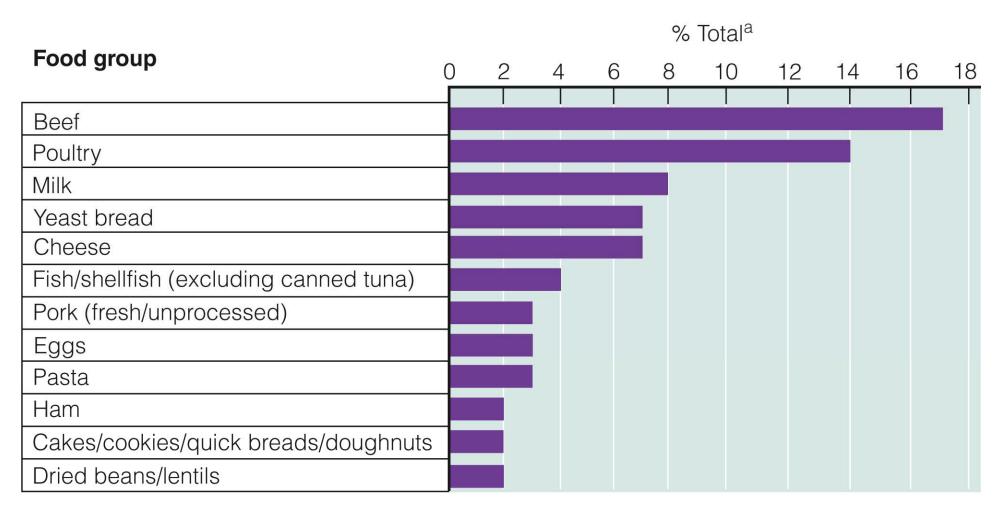
Features of Marasmus and Kwashiorkor in Children

Separating PEM into two classifications oversimplifies the condition, but at the extremes, marasmus and kwashiorkor exhibit marked differences. Marasmus-kwashiorkor mix presents symptoms common to both marasmus and kwashiorkor. In all cases, children are likely to develop diarrhea, infections, and multiple nutrient deficiencies.

Marasmus	Kwashiorkor	
Infants and toddlers (less than 2 yr)	Older infants and young children (1 to 3 yr)	
Severe deprivation or impaired absorption of protein, energy, vitamins, and minerals	Inadequate protein intake or, more commonly, infections	
Develops slowly; chronic PEM	Rapid onset; acute PEM	
Severe weight loss	Some weight loss	
Severe muscle wasting with fat loss	Some muscle wasting, with retention of some body fat	
Growth: <60% weight-for-age	Growth: 60 to 80% weight-for-age	
No detectable edema	Edema	
No fatty liver	Enlarged, fatty liver	
Anxiety, apathy	Apathy, misery, irritability, sadness	
Appetite may be normal or impaired	Loss of appetite	
Hair is sparse, thin, and dry; easily pulled out	Hair is dry and brittle; easily pulled out; changes color; becomes straight	
Skin is dry, thin, and wrinkled	Skin develops lesions S&W 2011 tab 6-4 p 212	



Top Contributors of Protein in US Diet

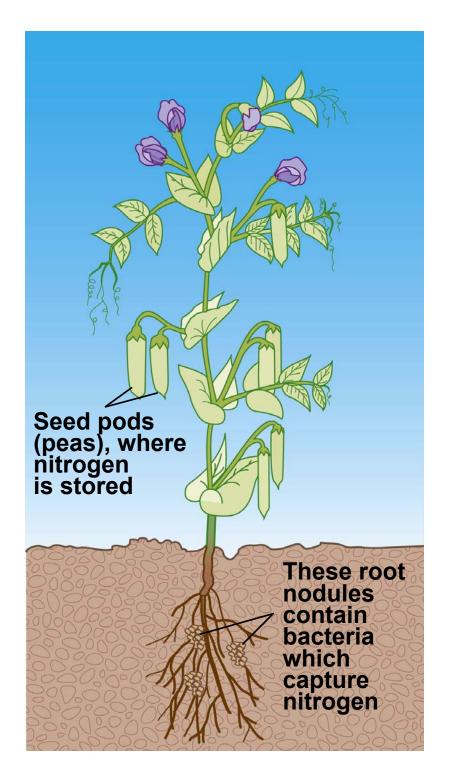


^aRounded values

Gorgeous, Nutrient-Dense Legumes!!









C6-1

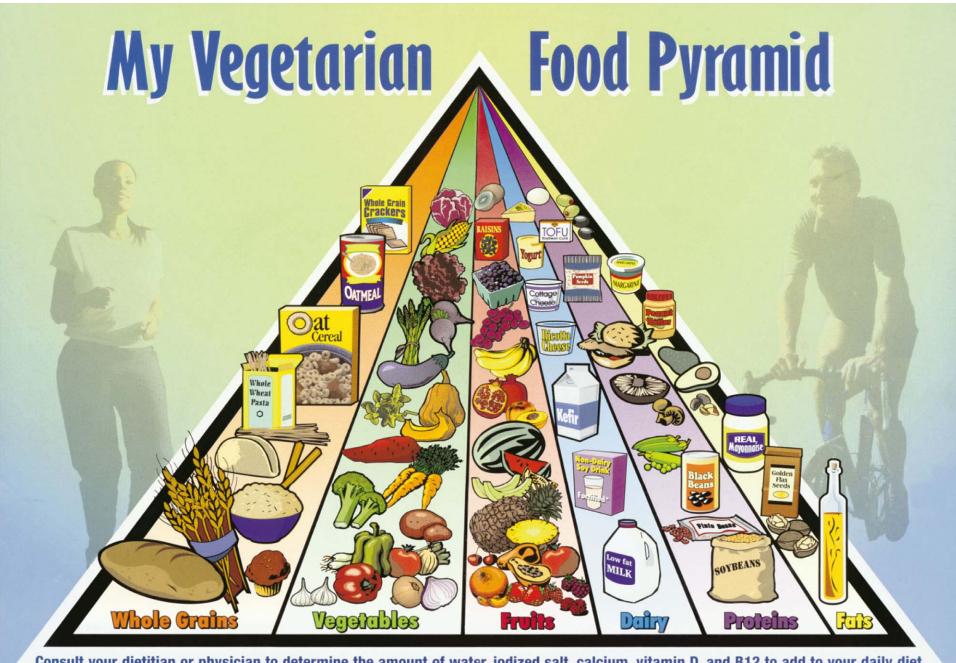
Terms Used to Describe Vegetarians and Their Diets

Some of the terms below are in common usage, but others are useful only to researchers.

- fruitarian includes only raw or dried fruits, seeds, and nuts in the diet.
- lacto-ovo vegetarian includes dairy products, eggs, vegetables, grains, legumes, fruits, and nuts; excludes flesh and seafood.
- lacto-vegetarian includes dairy products, vegetables, grains, legumes, fruits, and nuts; excludes flesh, seafood, and eggs.
- macrobiotic diet a vegan diet composed mostly of whole grains, beans, and certain vegetables; taken to extremes, macrobiotic diets can compromise nutrient status.
- ovo-vegetarian includes eggs, vegetables, grains, legumes, fruits, and nuts; excludes flesh, seafood, and milk products.
- partial vegetarian a term sometimes used to mean an eating style that includes seafood, poultry, eggs, dairy products, vegetables, grains, legumes, fruits, and nuts; excludes or strictly limits certain meats, such as red meats.
- pesco-vegetarian same as partial vegetarian, but eliminates poultry.
- vegan includes only food from plant sources: vegetables, grains, legumes, fruits, seeds, and nuts; also called strict vegetarian.
- vegetarian includes plant-based foods and eliminates some or all animal-derived foods.
 S& W 2011 tab C6-1 p 219







Consult your dietitian or physician to determine the amount of water, iodized salt, calcium, vitamin D, and B12 to add to your daily diet.

Nonfat milk

Nutrition Facts

Serving Size 1 cup (240mL) Servings Per Container About 8

Amount Per Serving

Calories 80 Calories from I	Fat 0
% Daily \	√alue*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 5mg	2%
Sodium 100mg	4%
Potassium 380mg	11%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Sugars 12g	
Protein 8g	
Vitamin A 10% • Vitamin C	0%
Calcium 30% • Iron	0%

Vitamin D 25% • Riboflavin

Vitamin B₁₂ 20%

30%

Light soy milk

Nutrition Facts

Serving Size 1 cup (240mL) Servings Per Container About 8

Amount Per Serving

Amount of our ving	-
Calories 70 Calories from	Fat 0
% Daily	Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 120mg	5%
Potassium 300mg	8%
Total Carbohydrate 8g	3%
Dietary Fiber 1g	4%
Sugars 6g	
Protein 6g	
Vitamin A 10% • Vitamin C	0%
Calcium 30% • Iron	6%
Vitamin D 30% • Riboflavin	30%
Vitamin B ₁₂ 50%	

S&W 2011 fig C6-2 p 225

Heart & Vessel Health Food Swap Contest # 1

Modify to ensure heart & vessel health!



Breakfast

- 2 eggs scrambled in butter
- 2 link sausages
- 1 piece French Vienna toast
- 1 Tbsp butter
- 1 Cup = 8 fl oz black coffee

Healthy Heart



Healthy You

Lunch

Burger King Whopper w/

Lettuce leaf, Tomato 1 med slice,

Onion 2 med slices

Mustard 1 Tbsp

Ketchup 1 Tbsp

Mayonnaise 1 Tbsp

1 large order of French fries

Coca Cola 24 fl oz

Heart & Vessel Health Food Swap Contest # 1

Modify to ensure heart & vessel health!



Dinner

1 pork chop 6 oz w/fat border

1 Cup spinach boiled from frozen

1 Cup lettuce iceberg

½ tomato medium slice

½ Cup carrot slices

4 cucumber medium slices

1/4 cup thousand island dressing

1 Pillsbury Poppin' Fresh dinner roll

1 ½ Cup 2% milk

1 piece cake, white cake, chocolate frosting

½ Cup chocolate chip icecream, full fat

2 Tbsp whipped cream

2 Tbsp chocolate fudge sauce

Healthy Heart



Healthy You

Heart & Vessel Health Recipe Swap Contest # 2

Modify to ensure heart & vessel health!



Chocolate Chip Cookies

- 2 1/4 cup organic white flour
- 1 tsp salt
- 1 tsp baking soda
- 3/4 cup brown sugar
- 3/4 cup granulated white sugar
- 2 sticks organic butter
- 2 organic medium brown eggs
- 2 cups organic liqueur chocolate chips
- 1 tsp vanilla

Healthy Heart



Healthy You