

<http://www.geocities.com/emruf4/chart.jpg>

食品與營養化學(00070256)  
Food and nutritional chemistry

保健營養學系三年級

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# Digestion and Absorption

# **Learning Objectives**

- **Structures of the GI tract (1 h)**
- **Regulation of the digestive and absorption processes (1.5 h)**
- **Macronutrient digestion and absorption (1.5 h)**

# References

- Gropper SS, Smith JL, Groff JL. Advanced Nutrition and Human Metabolism, 5th ed. Wadsworth: Belmont, 2009.
- Gropper SS, Smith JL, Groff JL. Advanced Nutrition and Human Metabolism, 4th ed. Wadsworth: Belmont, 2005.
- Groff JL, Gropper, SS. Advanced Nutrition and Human Metabolism, 3rd ed. Wadsworth Thompson Learning: Belmont, 2000.
- Linder MC. Nutritional Biochemistry and Metabolism: with Clinical Applications, 2nd ed. Elsevier: New York, 1991.

# Gastrointestinal tract

- upper gastrointestinal tract

mouth

pharynx

esophagus

stomach

- lower gastrointestinal tract

small intestine (duodenum, jejunum, ileum)

cecum

colon

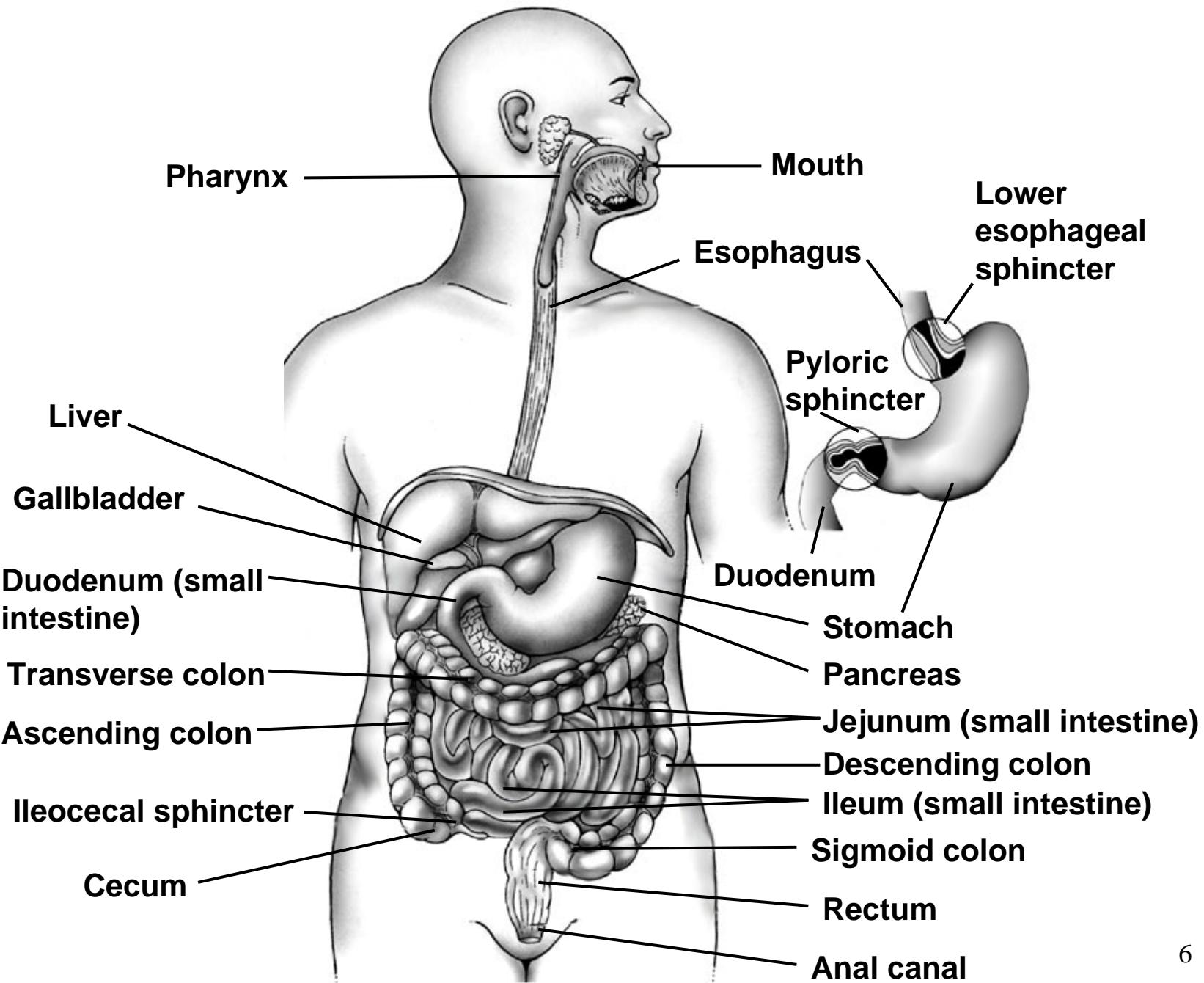
rectum

anal canal

large intestine

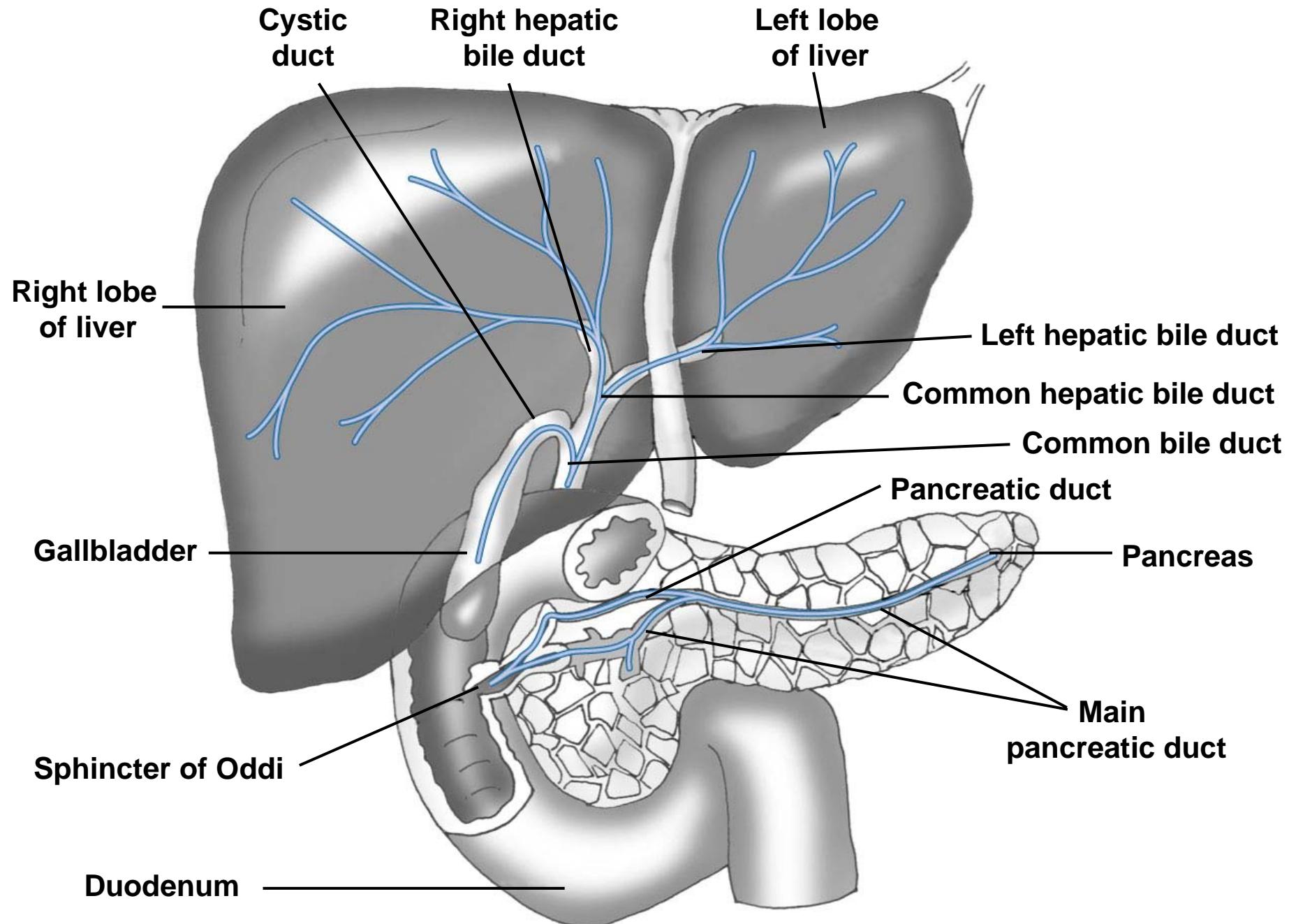
# Gastrointestinal tract

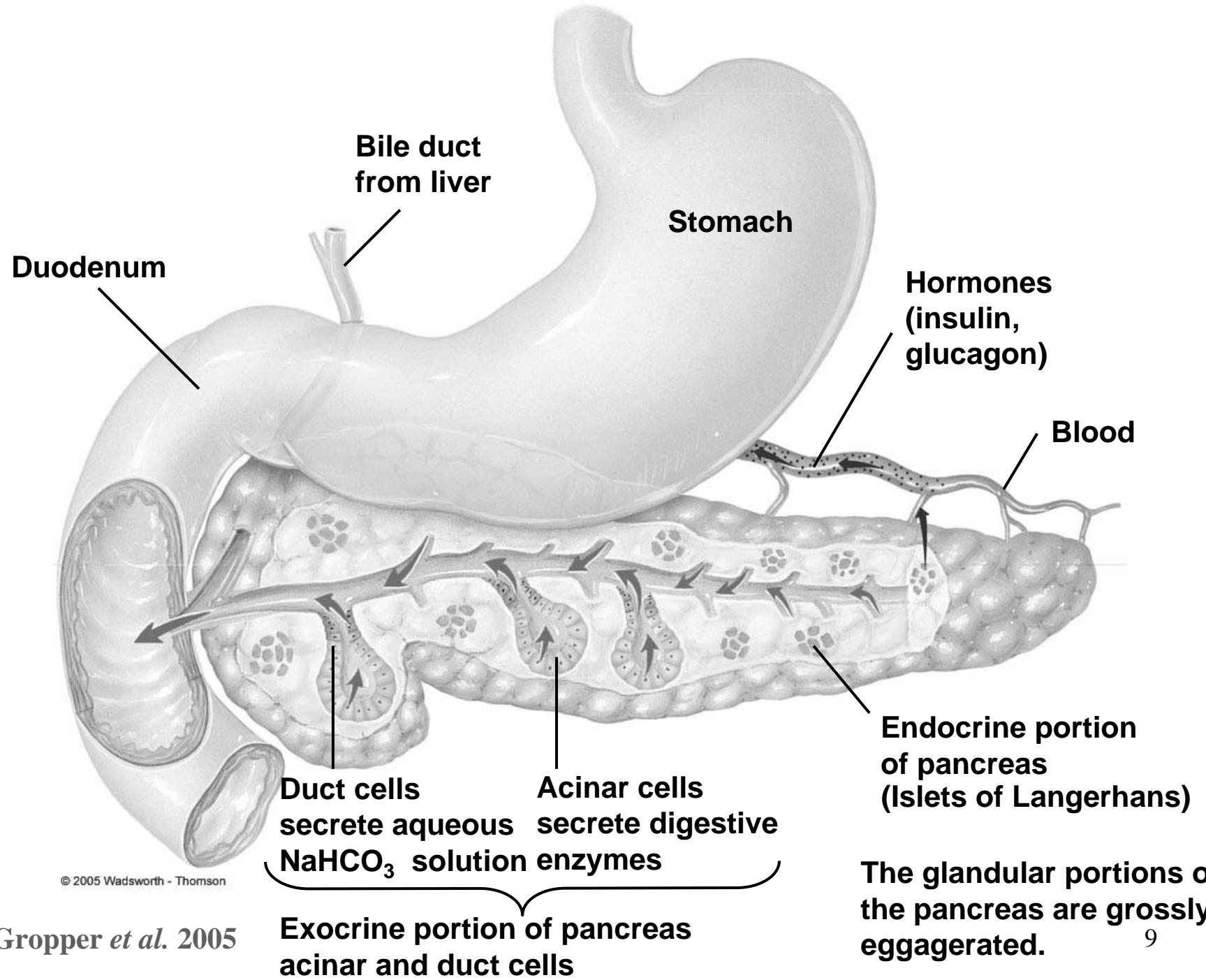
- colon
  - ascending colon
  - transverse colon
  - descending colon
  - sigmoid colon
- accessory organs
  - liver
  - gallbladder
  - pancreas

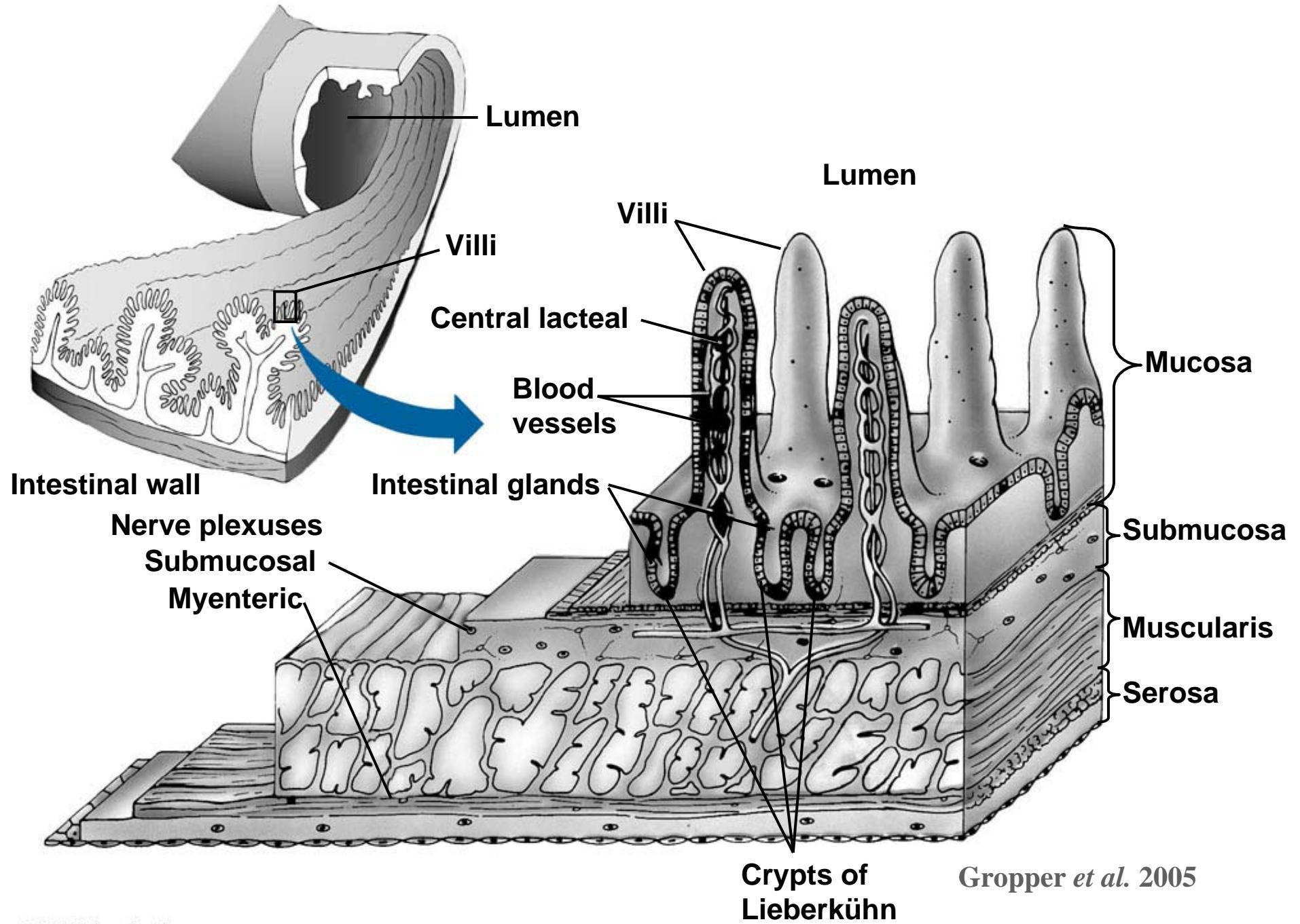


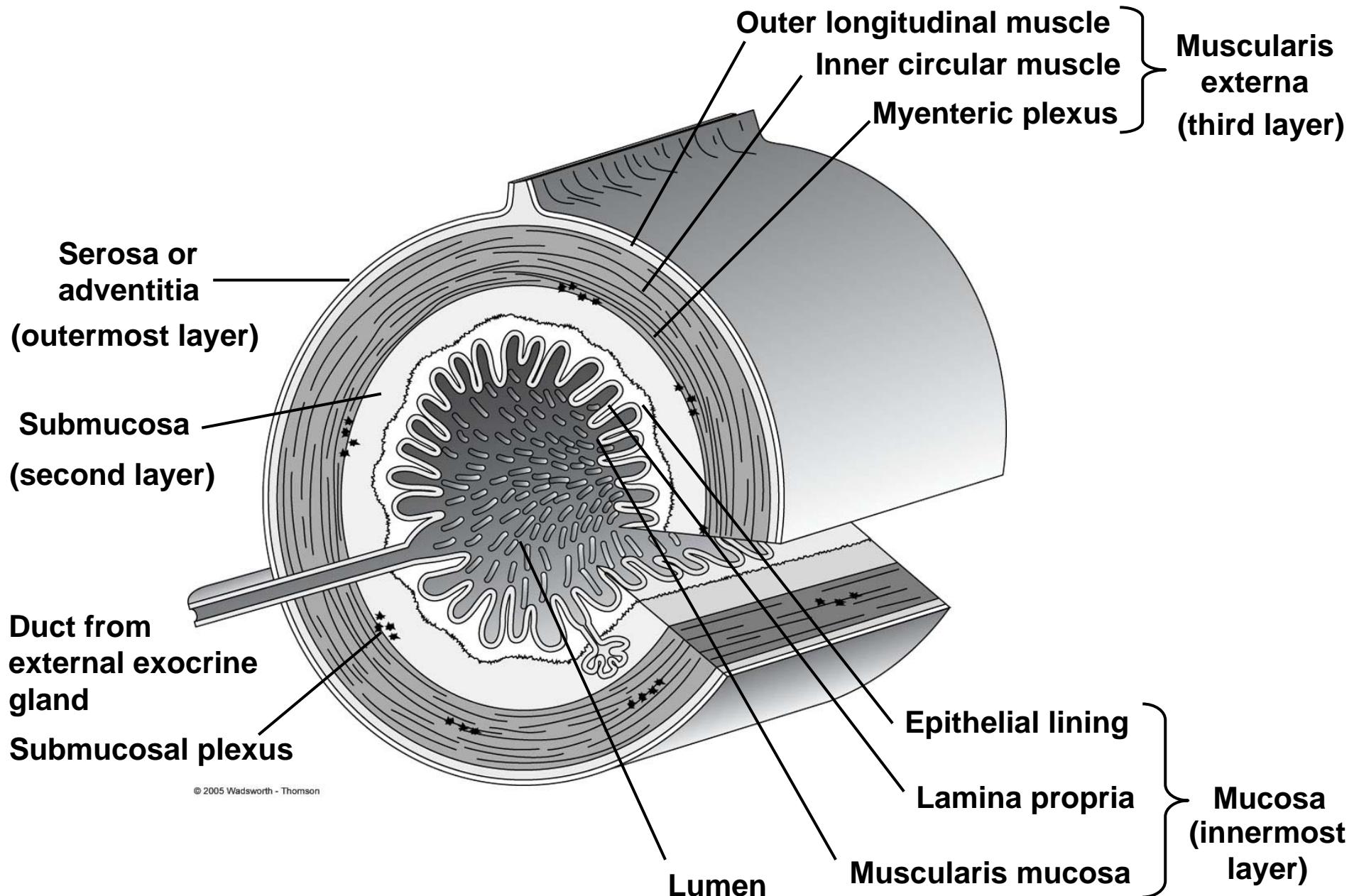
# Sphincter and valve

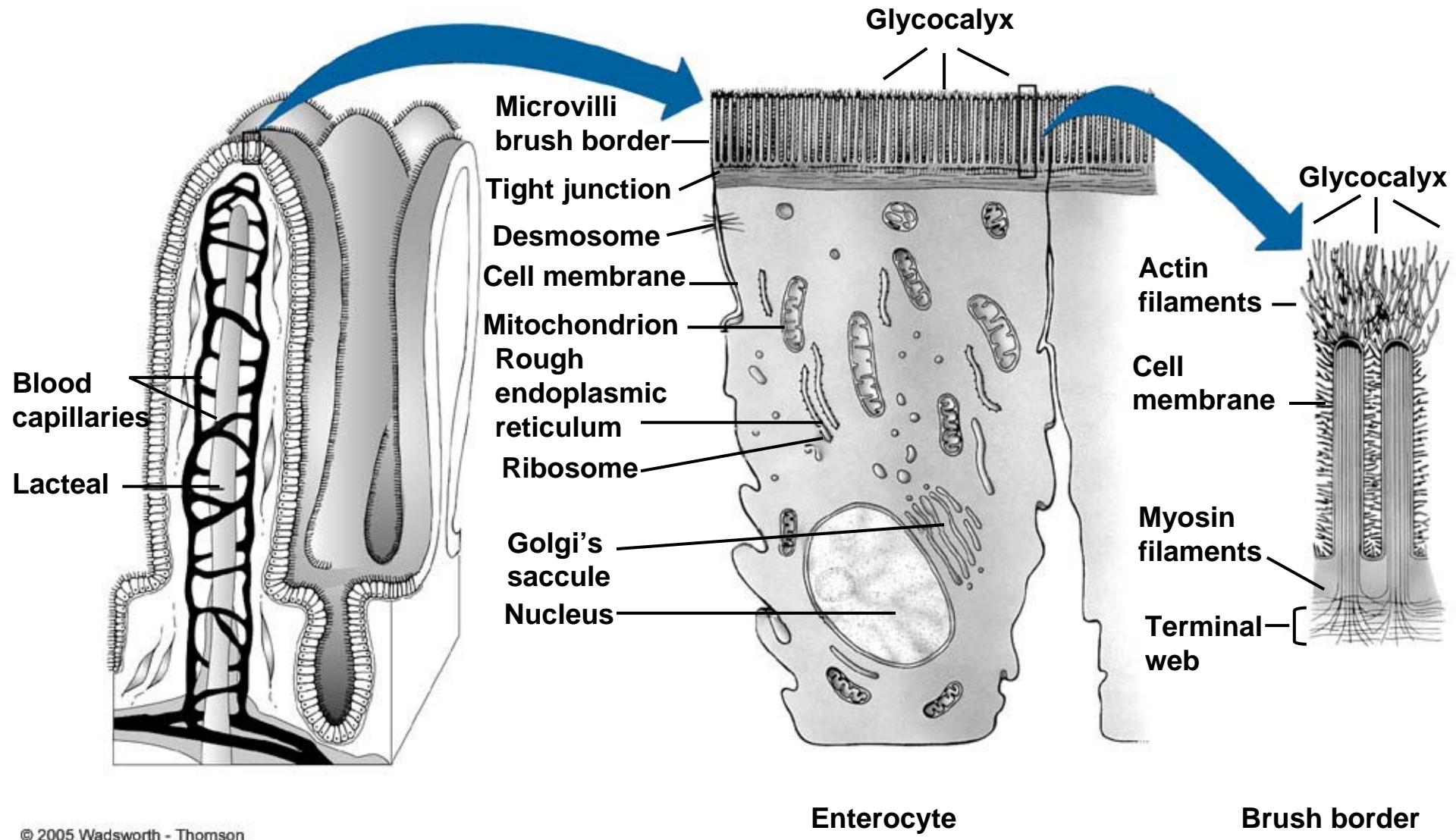
- upper esophageal sphincter:  
between **pharynx** and **esophagus**
- lower esophageal sphincter:  
between **esophagus** and **stomach**
- pyloric sphincter:  
between **stomach** and **duodenum**
- Oddi's sphincter:  
between **bile pancreatic duct** and **duodenum**
- ileocecal valve:  
between **ileum** and **cecum**









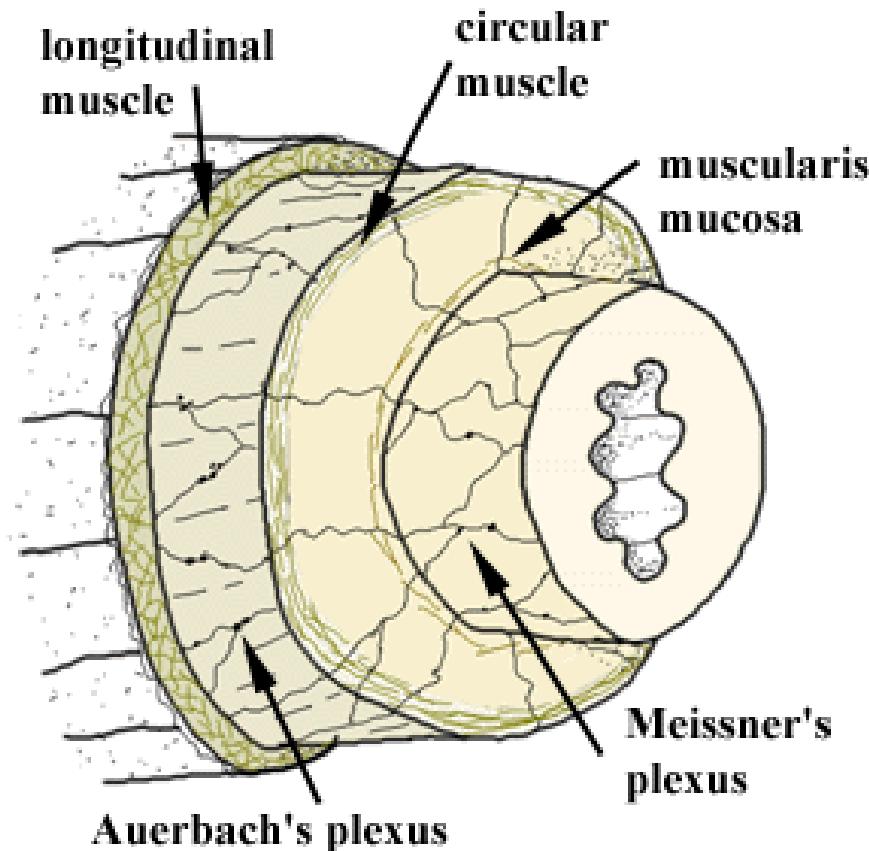


# Neural regulation

- begins in esophagus and ends to anus

(1) neural plexuses

(2) reflexes



# Nerve plexus

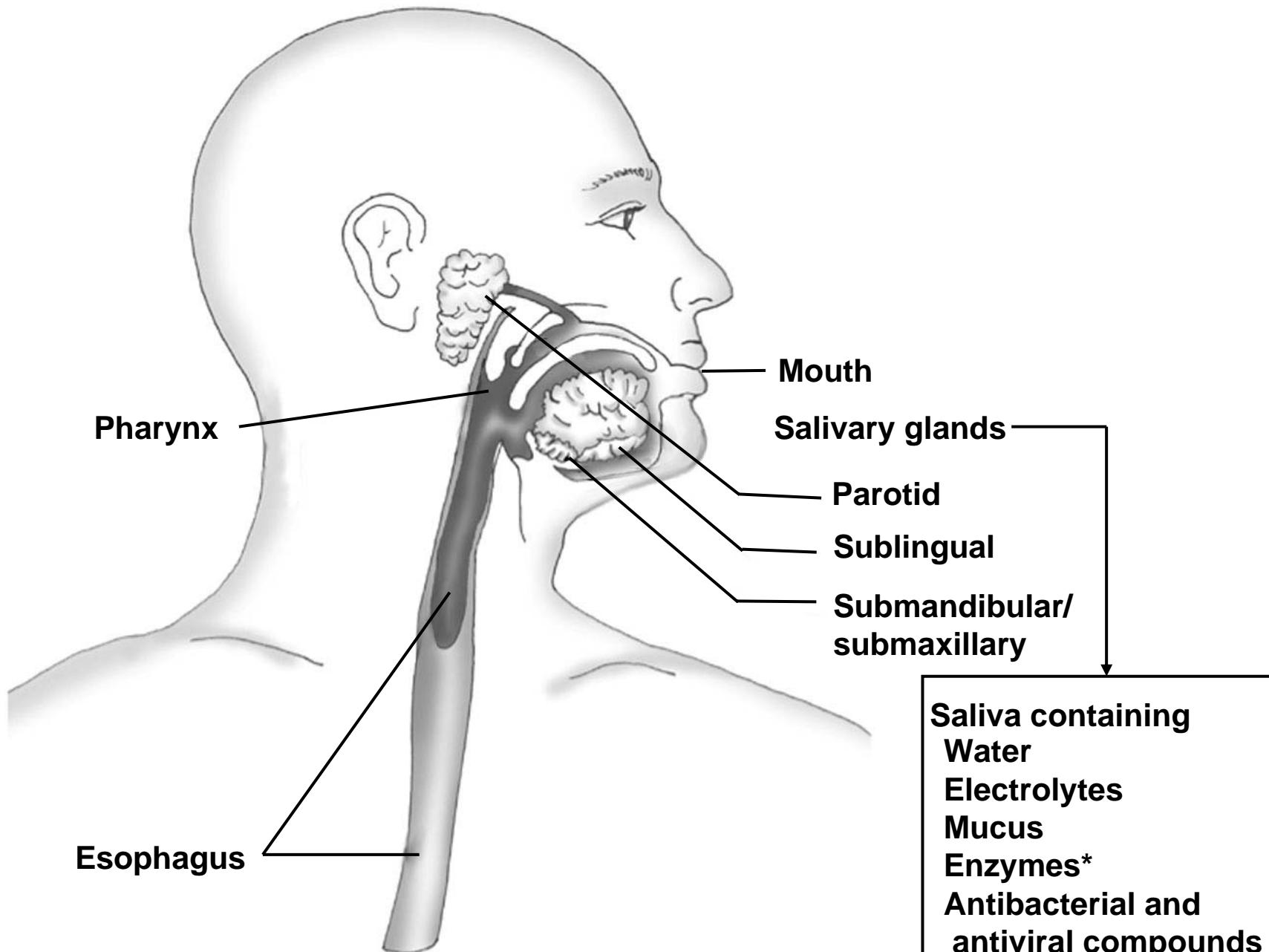
- submucosal nerve plexus:  
in **submucosa**
- myenteric nerve plexus:  
between **circular muscles** and **longitudinal muscles**  
control **peristaltic** activity
- sympathetic nerve  
secrete **norepinephrine, epinephrine** ( $\ominus$  GI motility)
- parasympathetic nerve (vagus nerve) :  
secrete **acetylcholine** ( $\oplus$  GI motility)

# **Reflex**

- **enterogastric reflex:**  
**origin from intestine**  
⊖ **gastric motility and secretion**
- **colonoileal reflex:**  
**origin from colon**  
⊖ **emptying of contents of ileum into colon**

# Oral cavity and salivary gland

- **salivary glands:**
  - parotid gland
  - sublingual
  - submaxillary or submandibular gland
- **functions:**
  - secrete H<sub>2</sub>O, electrolytes, enzymes, mucus, antibodies
    - mucus: contains **glycoproteins** (i.e. mucin)
      - lubricate food and protect oral mucosa
    - antibodies: immunoglobulin A (**IgA**)
    - α-amylase (ptyalin):** cleaves **α1-4** bonds within starch
    - lingual lipase:** produced by lingual serous gland
      - hydrolyzes dietary TG in stomach and intestine
      - important in infants



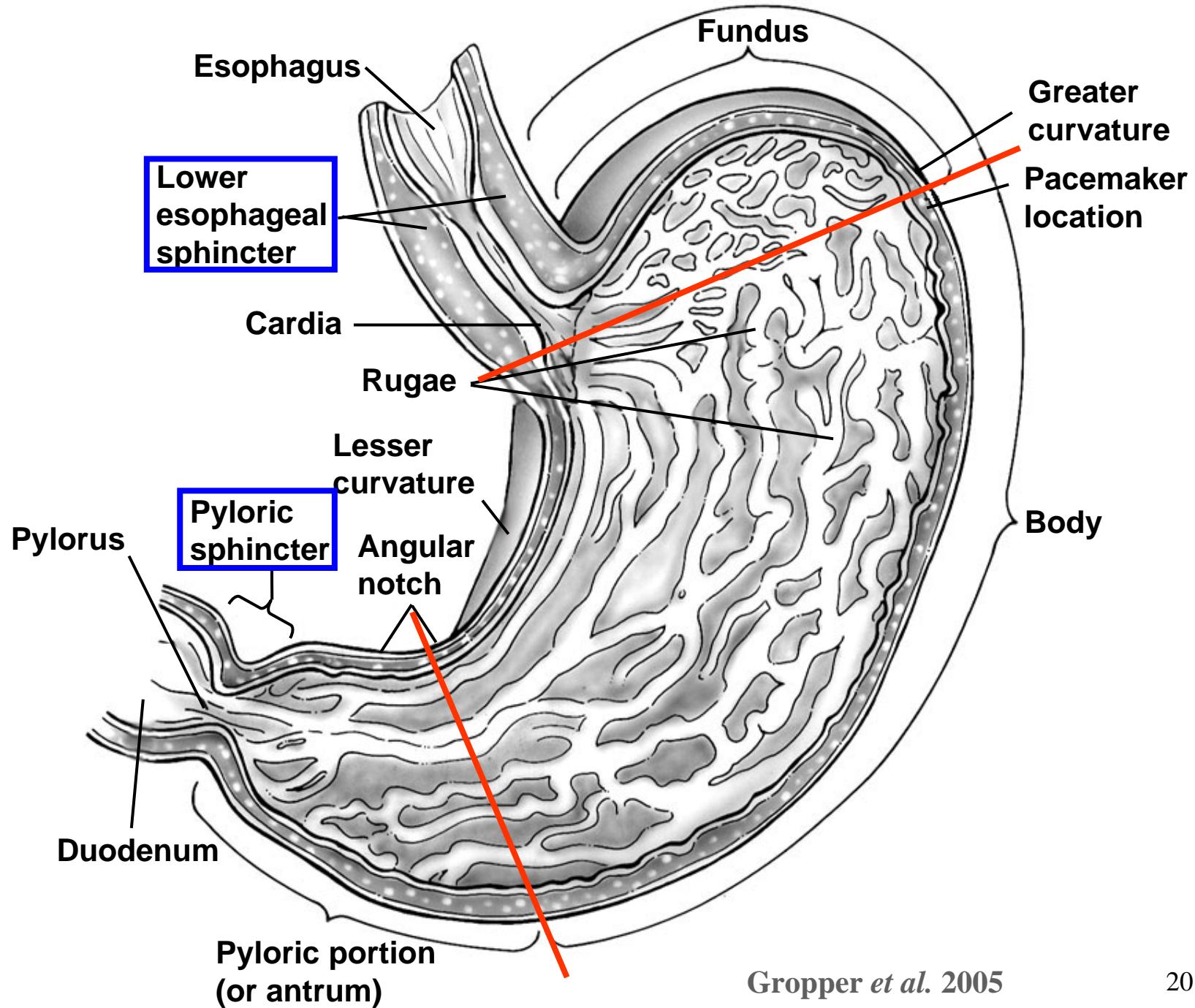
\*Main enzyme in saliva is **salivary amylase**, which hydrolyzes  $\alpha$  1-4 bonds in starch

# **Esophagus**

- striated muscles of upper portion (1/3)
- smooth muscles of distal portion (1/3)
- parasympathetic nerve stimulates peristalsis
- normally lower esophageal sphincter (LES) pressure > intragastric pressure
- swallowing → ↓ LES pressure → relax sphincter
- LES ↑ tonic pressure to prevent gastroesophageal reflux
- smoking, chocolate, high fat, alcohol, peppermint ↑ relaxation of LES (↓ LES pressure) → heartburn

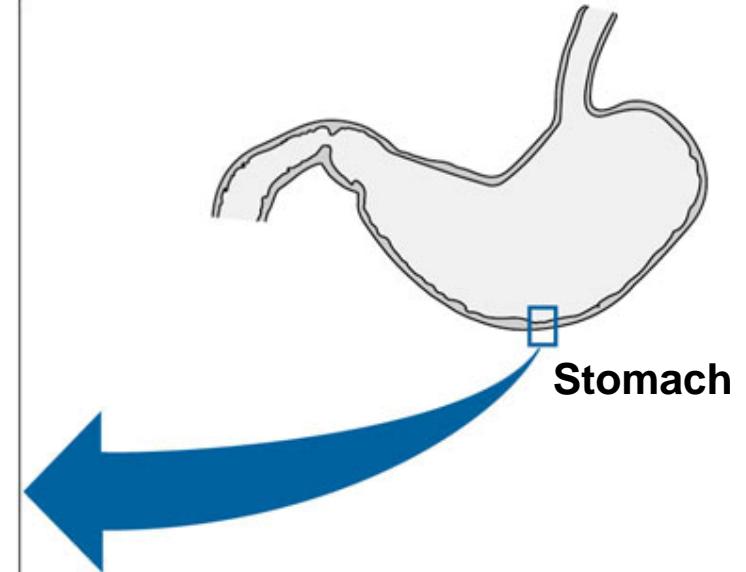
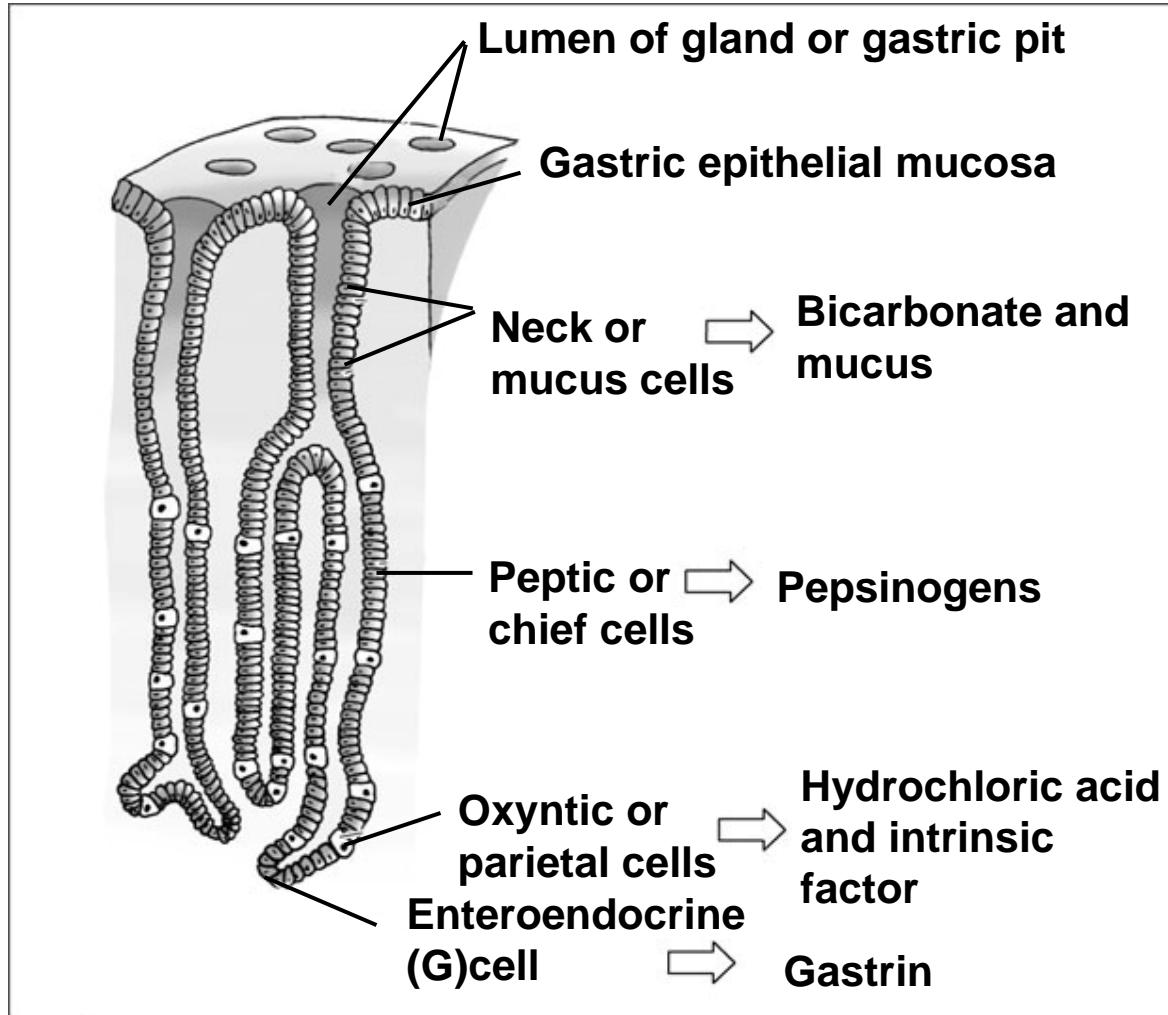
# Stomach

- structure: fundus, body (3/4 stomach), antrum
- pH: 1.8~3.5, emptying volume: 50 mL, filled v.: 1~1.5 L
- gastric glands:
  - cardiac gland (in fundus)
    - mucus (or neck) cells: secrete bicarbonate, mucus
    - endocrine cells: secrete hormones
  - oxyntic gland (in body)
    - mucus (or neck) cells
    - endocrine cells
    - parietal (oxyntic) cells: secrete HCl, intrinsic factor
    - chief (peptic or zymogenic) cells: secrete pepsinogen
  - pyloric gland (in antrum)
    - mucus cells
    - parietal cells
    - endocrine G cells: secrete gastrin



Gropper et al. 2005

20



# Stomach

- **gastric juice:**  
 $\text{H}_2\text{O}$ , electrolytes, hydrochloric acid (HCl), enzymes, mucus, intrinsic factor
- **HCl:**  
activate inactive proenzymes (zymogens) pepsinogen  $\xrightarrow[\text{HCl}]{+}$  pepsin  
denature proteins (destruction of secondary and tertiary structure)  
release nutrients from organic complexes  
bactericide
- **gastric lipase:** hydrolyzes 10~30% of dietary triacylglycerol
- **absorption:**  
 $\text{H}_2\text{O}$ , a few fat-soluble drugs (ethyl alcohol, aspirin), a few minerals ( $\text{Cu}^{++}$ , iodide,  $\text{F}^-$ , molybdenum)

# Stomach

- $\oplus$  pepsinogen secreted by chief cells:  
acetylcholine (from vagus nerve)  
acid
- $\oplus$  HCl secreted by parietal cells: secretagogue  
acetylcholine (from vagus nerve)

gastrin  $\leftarrow$

gastrin-releasing peptide (GRP; bombesin)

histamine  $\oplus$

$\uparrow$  [epinephrine] in blood

alcohol

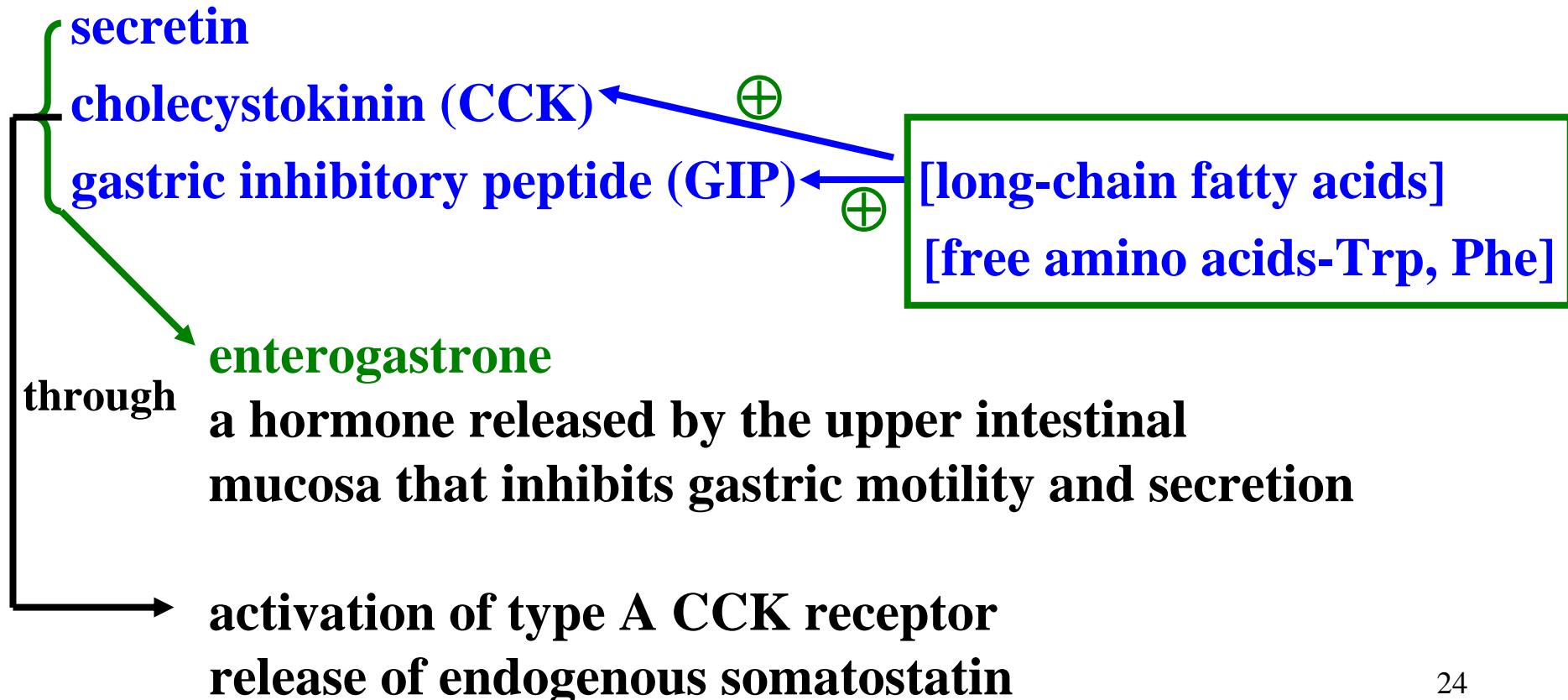
$\uparrow$  [amino acids or peptides] in gastric lumen

coffee

calcium

# Stomach

- $\ominus$  HCl secreted by parietal cells:  
acidification ( $\text{pH} < 2$ )  
somatostatin  $\rightarrow \ominus$  gastrin secretion  $\rightarrow \ominus$  HCl secretion



# Stomach

- **gastric emptying:**  
**response of antrum to signals**  
**osmolarity of chyme in duodenum**  
**volume of chyme in duodenum**
- **emptying rate:**  
**carbohydrate and protein: at the same rate**  
**fat slows gastric emptying ( $\oplus$ GIP, CCK)**  
**salts, monosaccharides, free amino acids (Trp, Phe),**  
**soluble fiber  $\ominus$  gastric emptying**

# **Small intestine**

- duodenum (< 1 ft long), jejunum + ileum (9 ft long)
- small intestine surface: 300 m<sup>2</sup>
- goblet cells: secrete mucus
- enterochromaffin cells: endocrine function
- crypts: continuously undergo mitosis, secrete fluid (reabsorbed by villi)
- duodenum is protected from gastric activity by pancreatic secretions with buffering capacity  
**mucus-containing secretion: pH 8.0~9.3**  
**bicarbonate release for neutralizing acid**

after reaching the top, the cells will be sloughed off into intestinal lumen and excreted in feces every 3-5 d

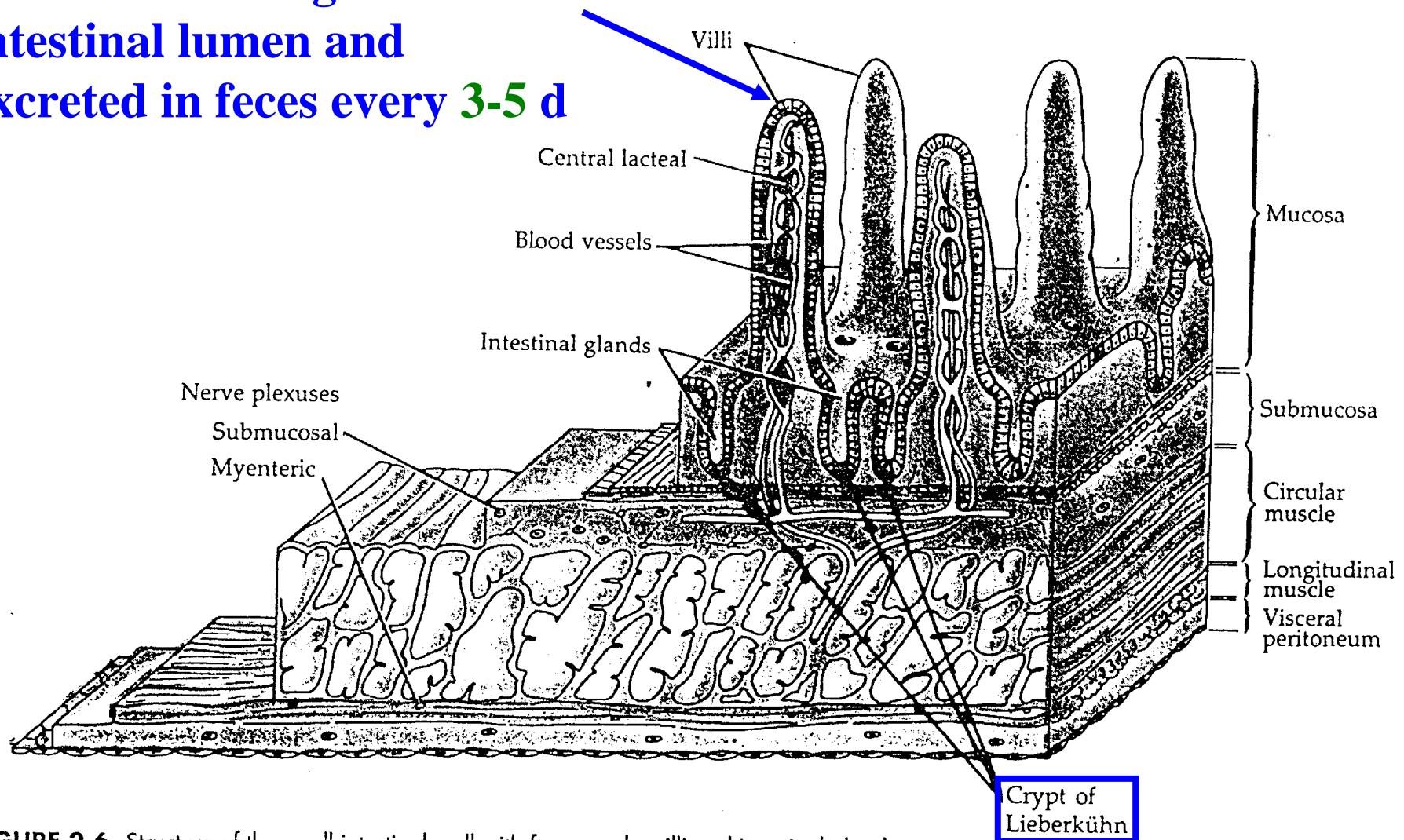


FIGURE 2.6 Structure of the small intestinal wall with focus on the villi and intestinal glands.

# Pancreas

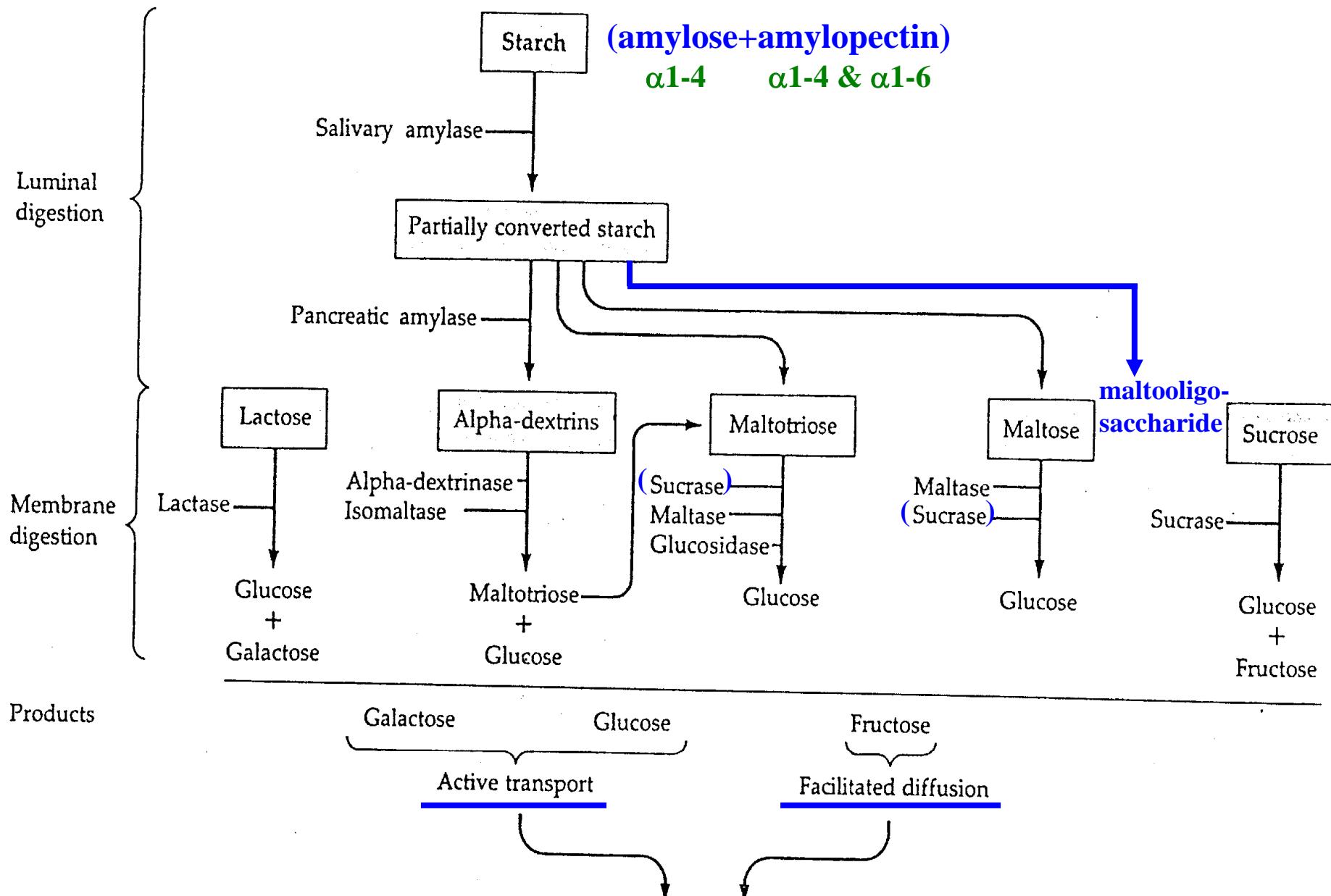
- acini (ducted exocrine) tissue  
acinar cells: 82% by wt  
produces digestive enzymes (zymogens or enzymes)
- ductless endocrine tissue  
secretes hormones (insulin, glucagon)  
bicarbonate release for neutralizing acid
- zymogens (proenzymes):  
trypsinogen  
chymotrypsinogen  
procarboxypeptidase  
proelastase  
collagenase

# Pancreas

- trypsinogen  $\xrightarrow{\text{enteropeptidase (enterokinase)}}$  trypsin
- chymotrypsinogen  $\xrightarrow{\text{CCK}^+}$   $\xrightarrow{\text{enteropeptidase, trypsin}}$  chymotrypsin
- procarboxypeptidase  $\xrightarrow{\text{trypsin}}$  carboxypeptidase
- prophospholipase  $\xrightarrow{\text{trypsin}}$  phospholipase

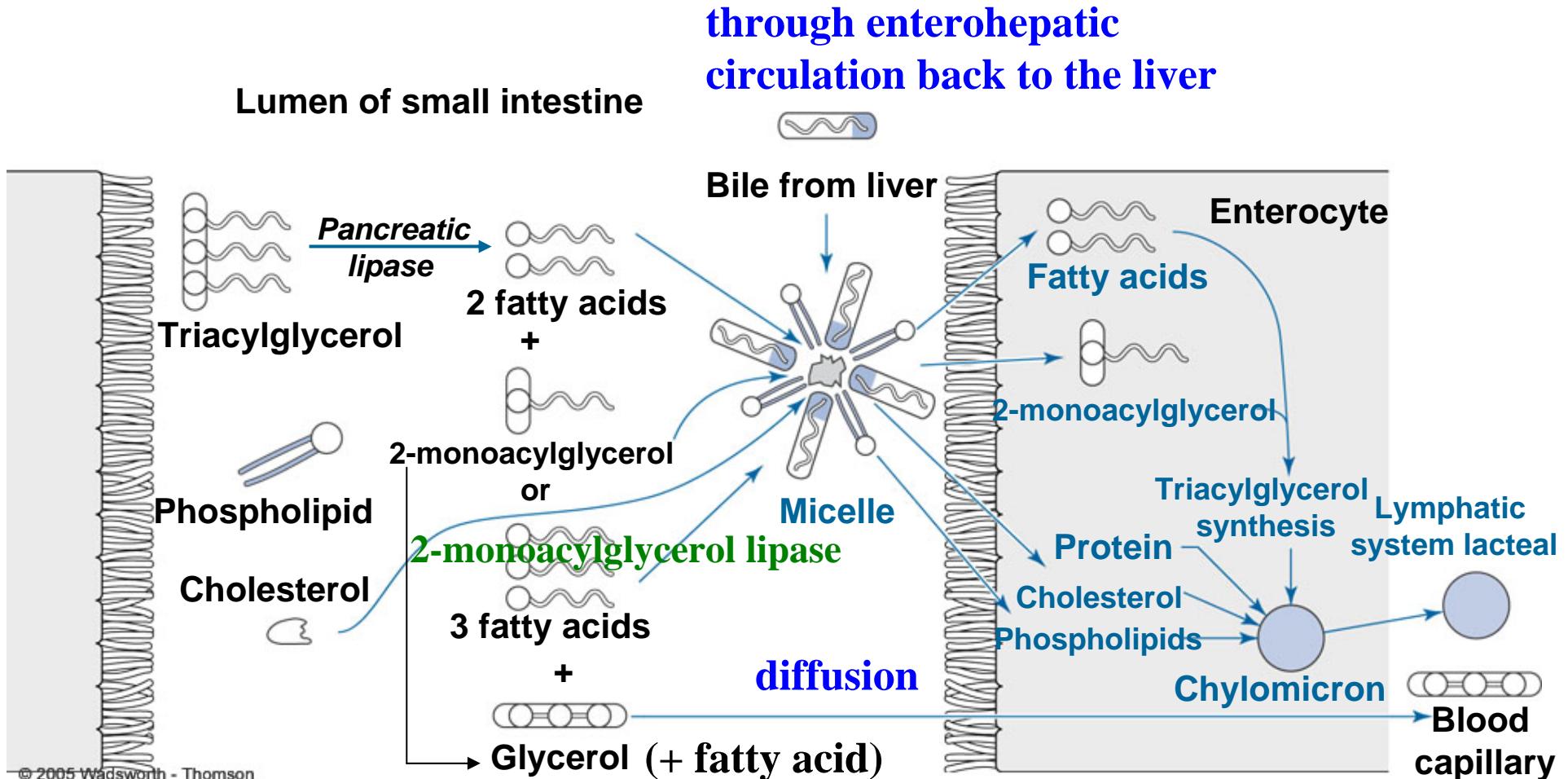
# Carbohydrate digestion

- starch  $\xrightarrow{\text{pancreatic } \alpha\text{-amylase}}$  maltooligosaccharide (4~9 gluc)
  - + branched-chain  $\alpha$ -dextrin (5~9 gluc)
  - + maltotriose (3 gluc)
  - + maltose (2 gluc)
- maltooligosaccharide  $\xrightarrow{\text{glucoamylase}}$  glucose
- branched-chain  $\alpha$ -dextrin  $\xrightarrow[\text{(isomaltase)}]{\alpha\text{-dextrinase}}$  glucose + maltotriose
- maltotriose  $\xrightarrow[\text{(sucrase)}]{\text{glucosidase}}$  maltose + glucose
- maltose  $\xrightarrow[\text{(sucrase)}]{\text{maltase}}$  2 glucose



# Lipid digestion

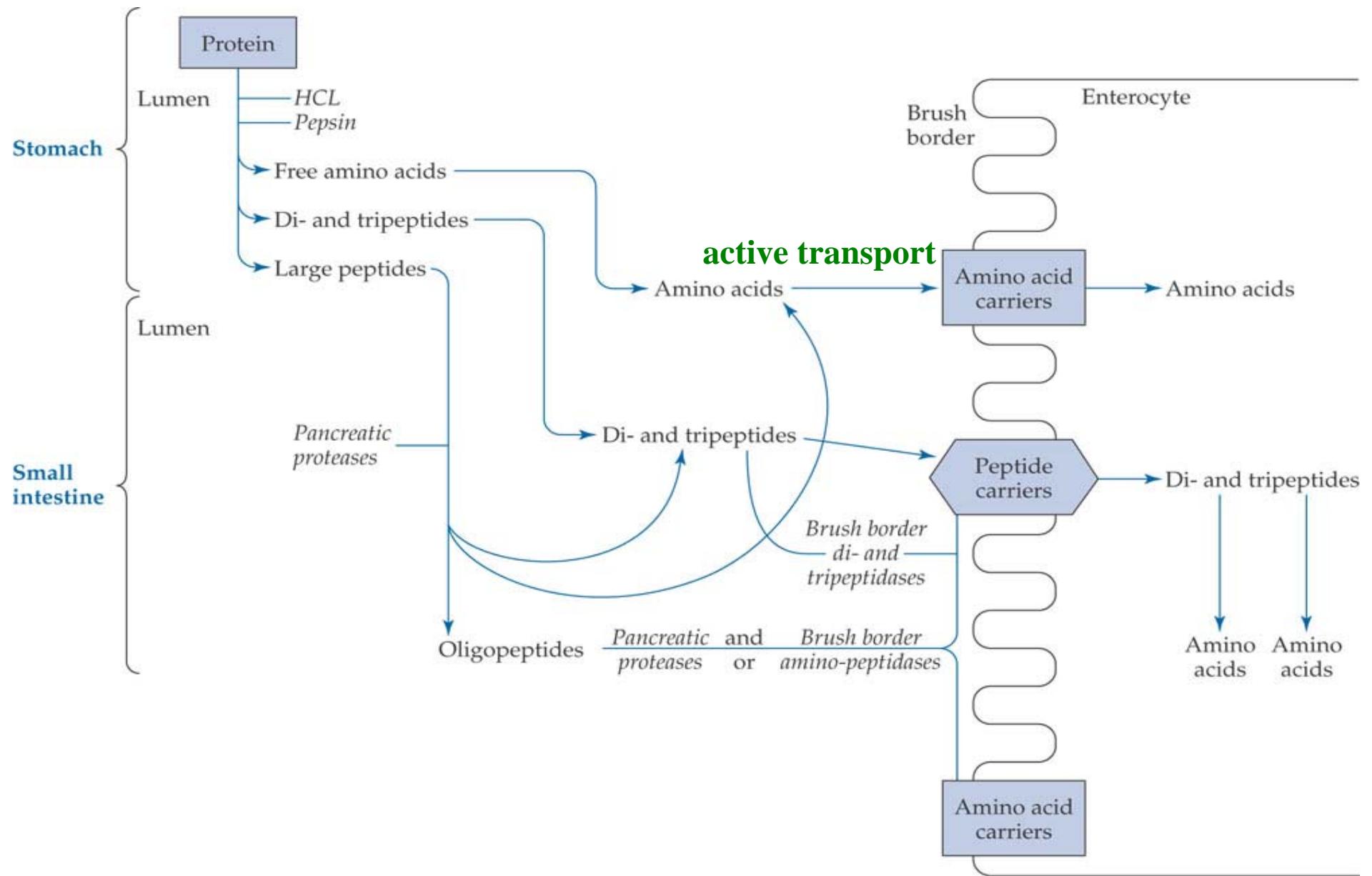
- triacylglycerol  $\xrightarrow{\text{pancreatic lipase}}$  2-monoacylglycerol  
    + 2 free fatty acids  
    colipase  $\oplus$
- 2-monoacylglycerol  $\xrightarrow{\text{2-monoacylglycerol lipase}}$  glycerol  
    + free fatty acid
- cholesterol ester  $\xrightarrow{\text{cholesterol esterase}}$  cholesterol  
    + free fatty acid  
    bile is needed for its activity



Gropper *et al.* 2005

# Protein digestion

- pancreatic proteases hydrolyze peptide bond to form:  
**oligopeptide (4~10 amino acids)**  
**tripeptide**  
**dipeptide**  
**free amino acid (aa)**
- oligopeptide  $\xrightarrow{\text{aminopeptidase}}$  **tripeptide + dipeptide + aa**  
brush border
- tripeptide  $\xrightarrow{\text{tripeptidase}}$  **dipeptide + aa**  
brush border or intracellular
- dipeptide  $\xrightarrow{\text{dipeptidase}}$  **2 aas**  
brush border or intracellular
- **67% of aas are absorbed in the form of small peptides**  
**33% of aas are absorbed in the form of free amino acid**



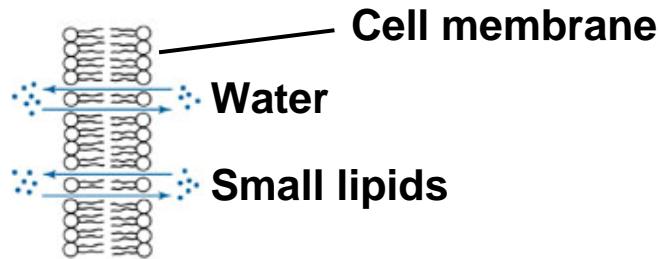
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**Table 2.2** Digestive Enzymes and Their Actions

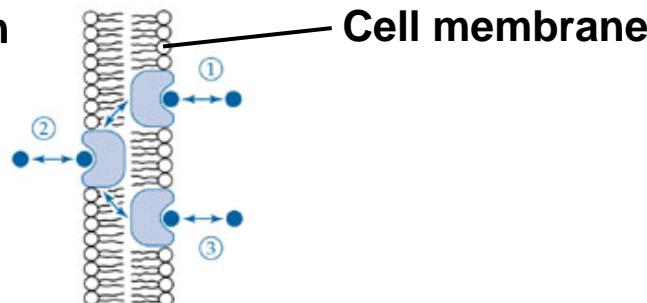
Enzyme or Zymogen/Enzyme	Site of Secretion	Preferred Substrate(s)	Primary Site of Action
Salivary $\alpha$ amylase	Mouth	$\alpha$ 1-4 bonds in starch, dextrans	Mouth
Lingual lipase	Mouth	Triacylglycerol	Stomach, small intestine
Pepsinogen/pepsin	Stomach	Carboxyl end of phe, tyr, trp, met, leu, glu, asp	Stomach
Trypsinogen/trypsin	Pancreas	Carboxyl end of lys, arg	Small intestine
Chymotrypsinogen/chymotrypsin	Pancreas	Carboxyl end of phe, tyr, trp, met, asn, his	Small intestine
Procarboxypeptidase/ carboxypeptidase A carboxypeptidase B	Pancreas	C-terminal neutral amino acids	Small intestine
Proelastase/elastase	Pancreas	C-terminal basic amino acids	Small intestine
Collagenase	Pancreas	Fibrous proteins	Small intestine
Ribonuclease	Pancreas	Collagen	Small intestine
Deoxyribonuclease	Pancreas	Ribonucleic acids	Small intestine
Pancreatic $\alpha$ amylase	Pancreas	Deoxyribonucleic acids	Small intestine
Pancreatic lipase and colipase	Pancreas	$\alpha$ 1-4 bonds, in starch, maltotriose	Small intestine
Phospholipase	Pancreas	Triacylglycerol	Small intestine
Cholesterol esterase	Pancreas	Lecithin and other phospholipids	Small intestine
Retinyl ester hydrolase	Pancreas	Cholesterol esters	Small intestine
Amino peptidases	Small intestine	Retinyl esters	Small intestine
Dipeptidases	Small intestine	N-terminal amino acids	Small intestine
Nucleotidase	Small intestine	Dipeptides	Small intestine
Nucleosidase	Small intestine	Nucleotides	Small intestine
Alkaline phosphatase	Small intestine	Nucleosides	Small intestine
Monoglyceride lipase	Small intestine	Organic phosphates	Small intestine
Alpha dextrinase or isomaltase	Small intestine	Monoglycerides	Small intestine
Glucoamylase, glucosidase, and sucrase	Small intestine	$\alpha$ 1-6 bonds in dextrans, oligosaccharides	Small intestine
Trehalase	Small intestine	$\alpha$ 1-4 bonds in maltose, maltotriose	Small intestine
Disaccharidases	Small intestine	Trehalose	Small intestine
Sucrase*		Sucrose	Small intestine
Maltase		Maltose	Small intestine
Lactase		Lactose	Small intestine

\*Part of an enzyme complex.

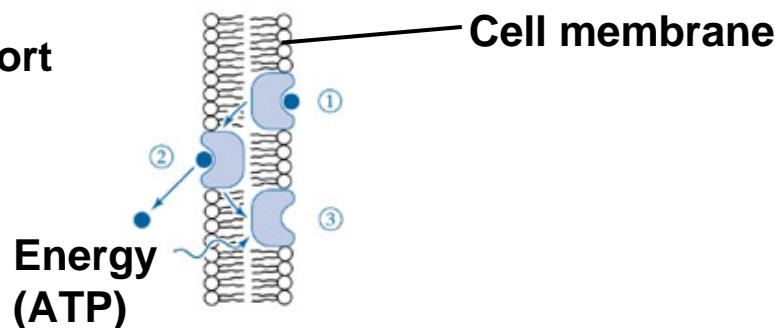
### Diffusion



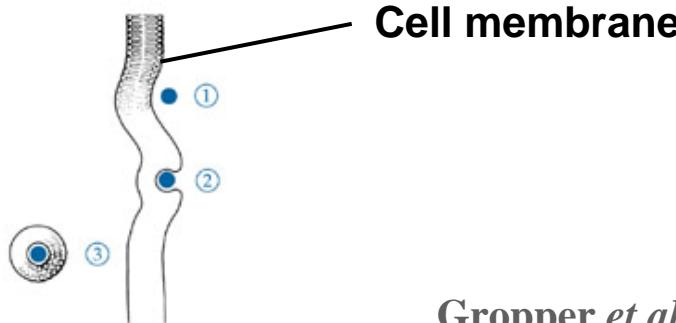
### Facilitated diffusion



### Active transport



### Pinocytosis



Gropper et al. 2005

37

# Bile acid

- synthesis from cholesterol

*7 $\alpha$ -hydroxylase*



- primary bile acids (80%): synthesized in liver

cholic acid (-OH on 3, 7, 12) (40%)

chenodeoxycholic acid (-OH on 3, 7) (40%)

conjugated with glycine, taurine: improve ability to form micelles

glycocholic acid, taurocholic acid (75%:25%)

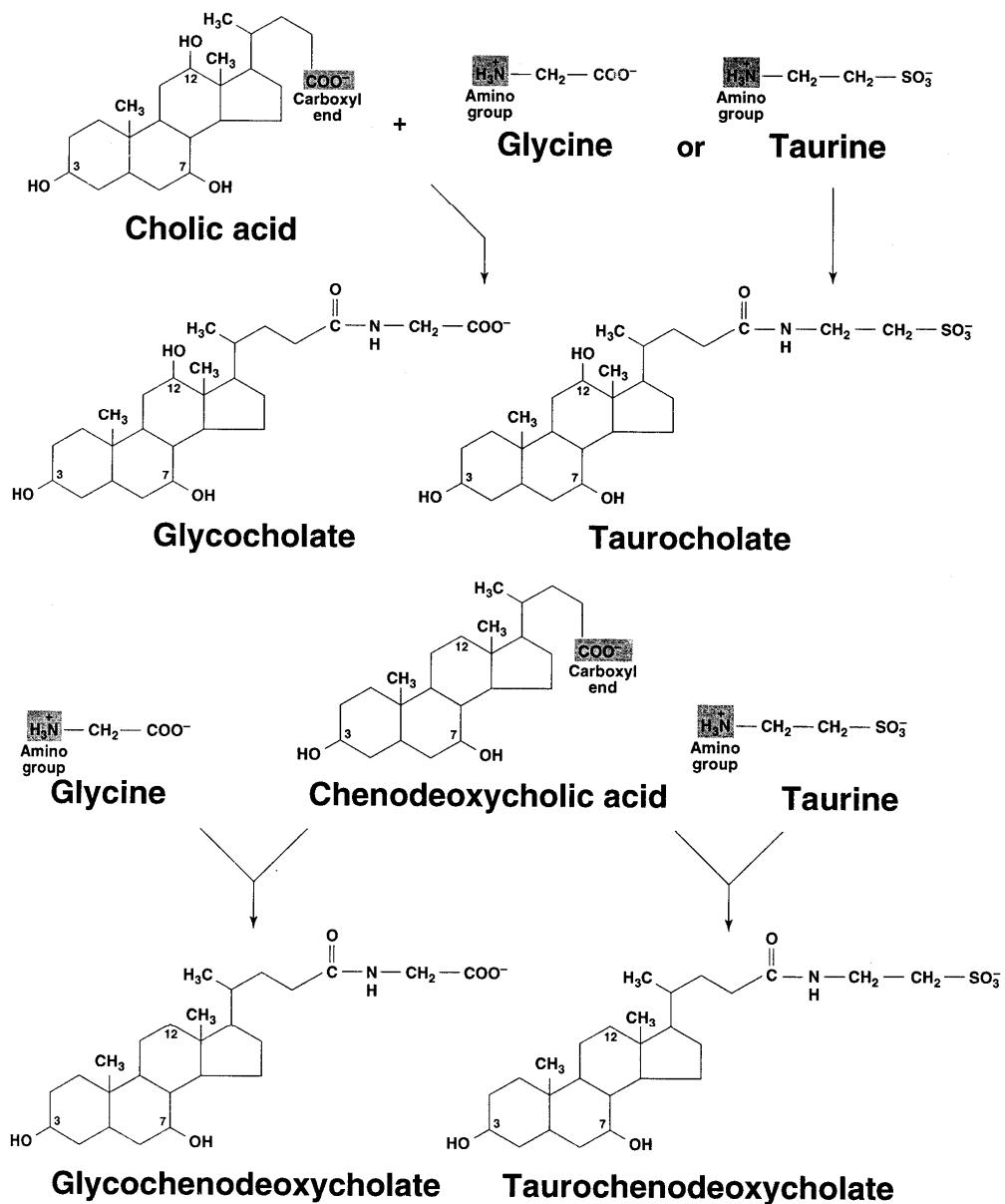
glycochenodeoxycholic acid, taurochenodeoxycholic acid (75%:25%)

# Bile acid

- secondary bile acids (20%): synthesized through bacterial **deconjugation** and **dehydroxylation** by **7-dehydroxylase in colon**

cholic acid → deoxycholic acid (-OH on 3, 12) can be reabsorbed

chenodeoxycholic acid → lithocholic acid (-OH on 3) excreted in feces → 0.5 g bile salt/d in feces



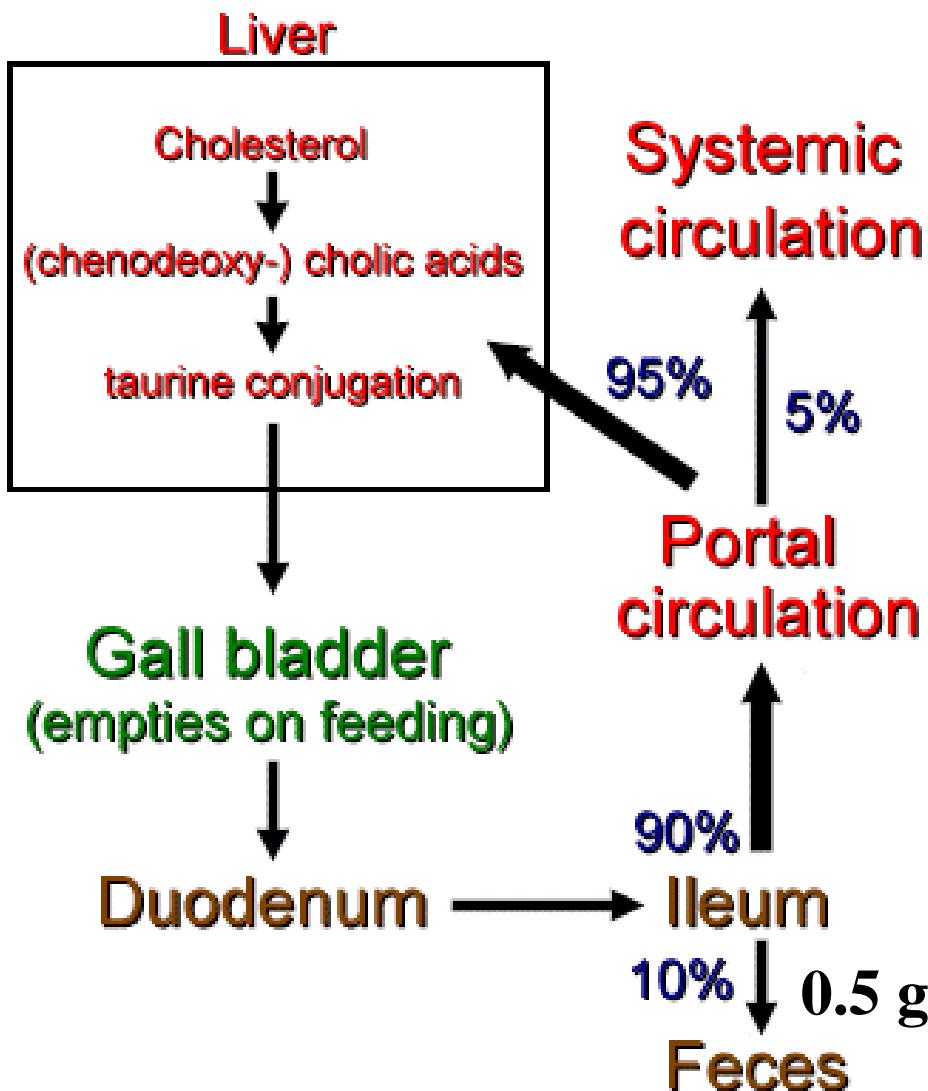
**The Formation of Glycocholate, Taurocholate,  
Glycochenodeoxycholate, and Taurochenodeoxycholate  
Conjugated Bile Acids**

Groff and Gropper. 2000

# **Enterohepatic circulation**

- **90% bile acids are reabsorbed by active transport**
- → ileum → portal vein → attach to albumin → liver → cystic duct → gallbladder for storage
- recycle twice per meal
- 10 times/day
- 20-30 g bile acids entering and leaving SI/day

## Circulation of Bile Acids



**Table 2.1** Actions of Selected Regulatory Peptides

Action	Hormones			
	Gastrin	CCK	Secretin	GIP
Acid secretion	S*	<del>S</del> I	I*	I*
Gastric emptying	<del>I</del> S	I	I*	I
Pancreatic $\text{HCO}_3^-$ secretion	S	S*	S*	O
Pancreatic enzyme secretion	S	S*	S	O
Gallbladder contraction	S	S*	S	?
Gastric motility	S	I	I	I
Intestinal motility	S	<del>S</del> I	I	?
Insulin release	S	S	S	S*
Mucosal growth	S*	S	I	?
Pancreatic growth	S	S*	S*	?

# Cholecystokinin (CCK)

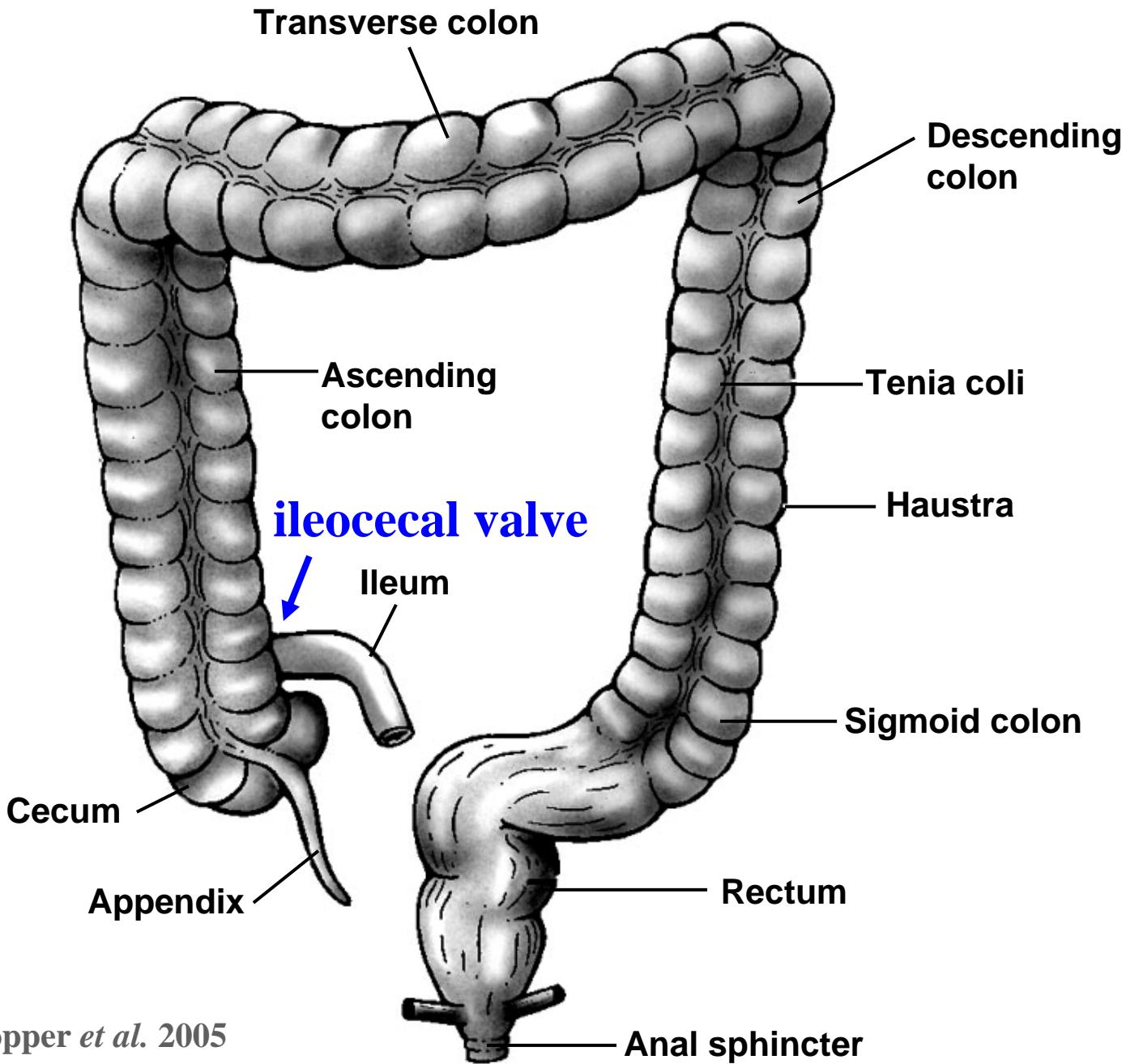
- + gallbladder contraction and bile  $\text{HCO}_3^-$  secretion
- + the contraction of pyloric sphincter
- + satiety
- + mucosal and pancreatic growth
- + the secretion of pancreatic juice ( $\text{H}_2\text{O} + \text{HCO}_3^-$ ) and enzymes into duodenum
- + pancreatic insulin release
- – intestinal motility
- – gastric motility
- – gastric emptying
- – the secretion of gastric acid

# Secretin

- + gallbladder contraction and bile  $\text{HCO}_3^-$  secretion
- + pancreatic growth
- + the secretion of pancreatic juice ( $\text{H}_2\text{O} + \text{HCO}_3^-$ ) and enzymes into duodenum
- + pancreatic insulin release
- – mucosal growth
- – intestinal motility
- – gastric motility
- – gastric emptying
- – the secretion of gastric acid

# Gastric inhibitory peptide (GIP)

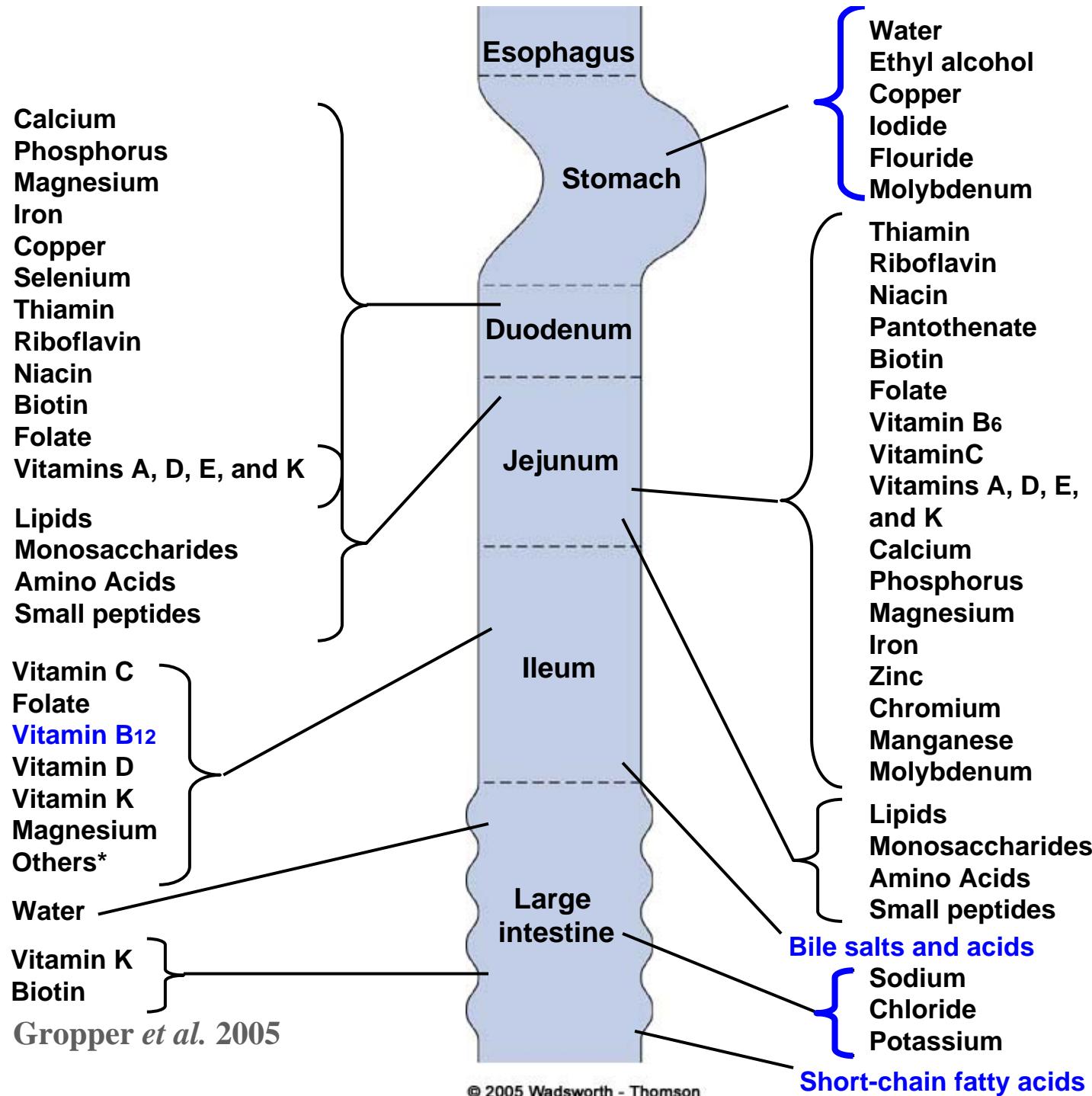
- + **intestinal** secretion
- + **pancreatic** insulin release
- – **gastric** motility
- – **gastric** emptying
- – the secretion of **gastric acid**
- – **gastrin** release
- – the response of **parietal cells** to gastrin



Gropper et al. 2005

# Fermentation

- colonic bacterial action on unabsorbed carbohydrate
- production of **lactate**
- production of **short-chain (volatile) fatty acids**
- acetate (2C), propionate (3C), **butyrate** (4C)
- production of **gases**
- methane ( $\text{CH}_4$ ), hydrogen ( $\text{H}_2$ ),  $\text{H}_2\text{S}$ ,  $\text{CO}_2$



# **Summary**

- **Various mechanisms in the GI tract that allow food to be ingested, digested, and absorbed and its residue to be excreted reveals the complexity of the digestion and absorption processes.**
- **Many factors, including nervous, endocrine, and circulatory systems, affect and regulate digestion and absorption.**
- **The integrity and regulatory mechanisms must be coordinated to maintain normal functions of the GI tract.**