

## *Viscous Fibers*

<u>Examples</u>	<u>Food Sources</u>	<u>Actions</u>
Gums Pectins Mucilages	Fruits Oats & Barley Legumes	↓ Blood Chol. Delay glucose absorption Delay GI emptying

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## *Non-Viscous Fibers*

<u>Examples</u>	<u>Food Sources</u>	<u>Actions</u>
Cellulose Hemicellulose Lignins	Whole grains Vegetables	↑ Fecal Weight Delay glucose absorption Accelerate transit time

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## *Absorption*

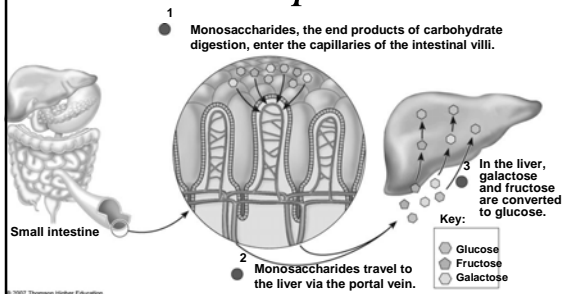


Fig. 4-11, p. 110

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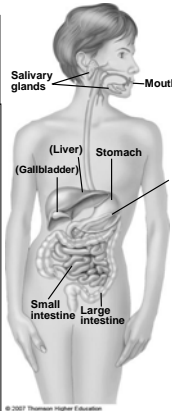
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STARCH		FIBER
<p>Mouth and salivary glands The salivary glands secrete saliva into the mouth to moisten the food. The salivary enzyme amylase begins digestion:</p> <p>Small polysaccharides, maltose</p> <p>Starch <math>\xrightarrow{\text{Amylase}}</math></p>		<p>Mouth The mechanical action of the mouth crushes and tears fiber in food and mixes it with saliva to moisten it for swallowing.</p>

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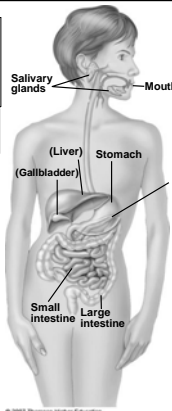
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STARCH		FIBER
		
<p>Stomach Stomach acid inactivates salivary enzymes, halting starch digestion.</p>		<p>Stomach Fiber is not digested, and it delays gastric emptying.</p>

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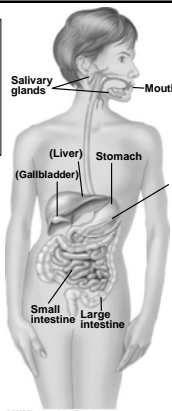
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STARCH		FIBER
		
<p>Small intestine and pancreas The pancreas produces an amylase that is released through the pancreatic duct into the small intestine:</p> <p>Pancreatic amylase <math>\rightarrow</math> Small polysaccharides, maltose</p> <p>Starch <math>\xrightarrow{\text{Pancreatic amylase}}</math></p>		<p>Small intestine Fiber is not digested, and it delays absorption of other nutrients.</p>
<p>Then disaccharidase enzymes on the surface of the small intestinal cells hydrolyze the disaccharides into monosaccharides:</p> <p>Maltose <math>\xrightarrow{\text{Maltase}}</math> Galactose + Glucose</p> <p>Sucrose <math>\xrightarrow{\text{Sucrase}}</math> Glucose + Glucose</p> <p>Lactose <math>\xrightarrow{\text{Lactase}}</math> Fructose + Glucose</p> <p>Intestinal cells absorb these monosaccharides.</p>		

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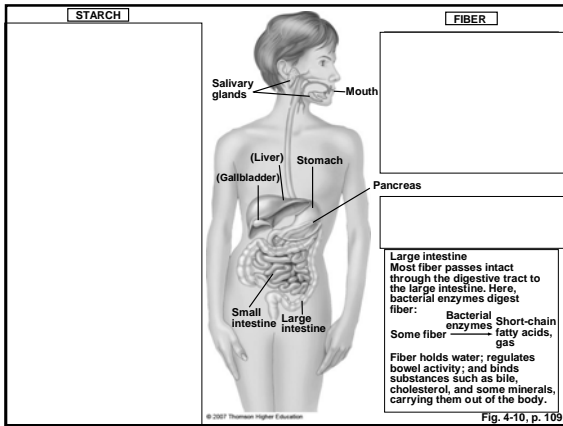
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## *Carbohydrate Metabolism*

- Glucose is the body's primary energy nutrient.
- Surplus glucose is used to produce glycogen, which is stored in liver & muscle cells.
- As long as glycogen is available, glucose continues to be used for fuel.

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## *Carbohydrate Metabolism*

- If no glycogen is available, glucose must be made from other sources.
- Gluconeogenesis: the conversion of protein to glucose
- Protein-sparing action: adequate dietary carbohydrate prevents the breakdown of body protein to be changed into glucose

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*Carbohydrate  
Metabolism*

- In the absence of carbohydrate, fat is used for energy.
- Excess fat breakdown produces intermediary products called ketones.
- Excess ketones cause ketosis, and upset the acid-base balance in the body.

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*Please click out of WebCT and go to the following website to search for information on sugars and fiber.*

<http://www.webmd.com>

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