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Digestion + Enzymes

Enzyme Activity vs. Enzyme Concentration:

- * level off = rates level off as enzyme conc. increases as there isn't enough substrate molecules left to react with enzyme
- * As conc. increases so does enzyme activity

Effect of temp / pH / conc.

- * Low temp = low SA so there are fewer collisions = enzyme activity low
- * Optimum temp = between 35-40
- * High temp = enzymes denatured

Enzyme Activity vs. Temperature:

- * Optimum temp = between 35-40
- * High temp = enzymes denatured

Enzyme Specificity:

The enzyme + substrate work together like a lock and key. Each enzyme fits only one substrate = enzyme specificity

Enzyme Activity vs. pH:

- 1) Pepsin (protease) acts in acidic conditions in stomach
- 2) Amylase = acts in neutral/ slightly alkaline conditions of duodenum

Organs of Digestion:

- 1) Mouth (buccal cavity)
 - mechanical breakdown
 - chemical = amylase breaks down starch → sugar
- 2) Oesophagus
 - food moves to stomach by peristalsis
- 3) Stomach
 - produces gastric juices contain acid + protease (protein → AAs)
- 4) Liver = produces bile which neutralises stomach acid + emulsifies fat
 - emulsification
 - Large SA
- 5) Gall bladder = stores bile
- 6) Pancreas = releases pancreatic juice containing enzymes to act in duodenum
- 7) Duodenum = site of digestion
- 8) Colon = (large intestine) absorption of H_2O
- 9) Ileum / small intestine = site of starch, protein, fat digestion + absorption
- 10) Rectum = waste food stored
- 11) Anus = site of egestion

Digestion is the breakdown of large complex, insoluble molecules into small, simple, soluble ones

The ileum has...

- * a large SA = long length, numerous folds and lots of villi
- * thin + permeable membranes
- * a good blood supply to ensure a digestion to be carried out.