Protein Denaturation Affects shape and Function Notes at 18 of 50 Preview 18 of 50 Preview The process by which proteins uncoil and lose their shape and

■ **Denaturation**. The process by which proteins uncoil and lose their shape and function when they are exposed to heat, acids, bases, heavy metals, alcohol, and other damaging substances.

- Protein function is lost when a protein is denatured:
- High fever
- Blood pH out of normal range
- During digestion



Stiffening egg whites adds air through the beating action, which denatures some of the proteins within them.

Protein Quality Notes ale.co.uk Methodower estimating protein quality

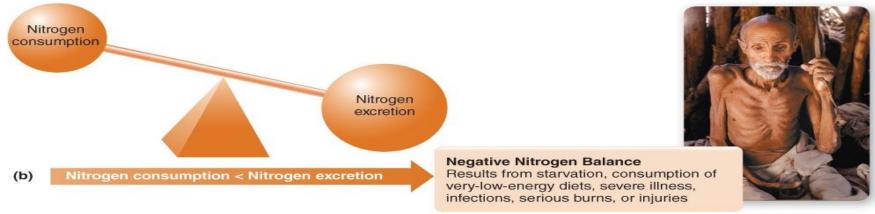
- Chemical score: A method used to estimate a food's protein quality; it is a comparison of the amount of the limiting amino acid in a food to the amount of the same amino acid in a reference food.
- Protein digestibility corrected amino acid score (PDCAAS): A measurement of protein quality that considers the balance of amino acids as well as the digestibility of the protein in the food. Proteins with higher digestibility are more complete.
- Animal protein sources, such as meat and dairy products, are highly digestible, as are many soy products; we can absorb more than 90% of these protein sources.
- Legumes are also highly digestible (about 70% to 80%).
- Grains and many vegetable proteins are less digestible, with PDCAAS values ranging from 60% to 90%.

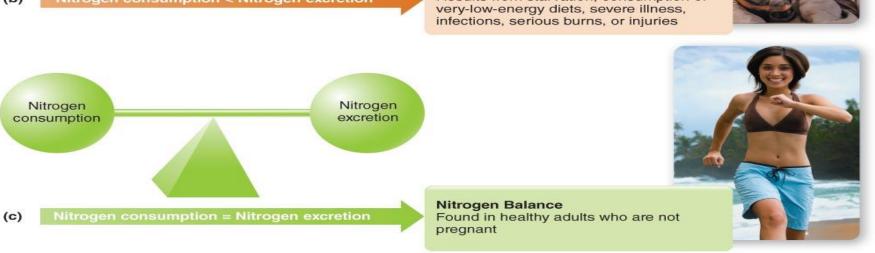
Protein Adequacyo.uk Notesale.vo.uk Preview from Notesale.vo.uk Nitrogen balance determines protein needs

- Positive nitrogen balance: consuming more nitrogen than is excreted
 Growth
 - Pregnancy
 - Recovery from illness or protein deficiency
- Negative nitrogen balance: excreting more nitrogen than is consumed
 Starvation or low-energy diets
- In **nitrogen balance**: intake equals excretion

Protein Adequacy

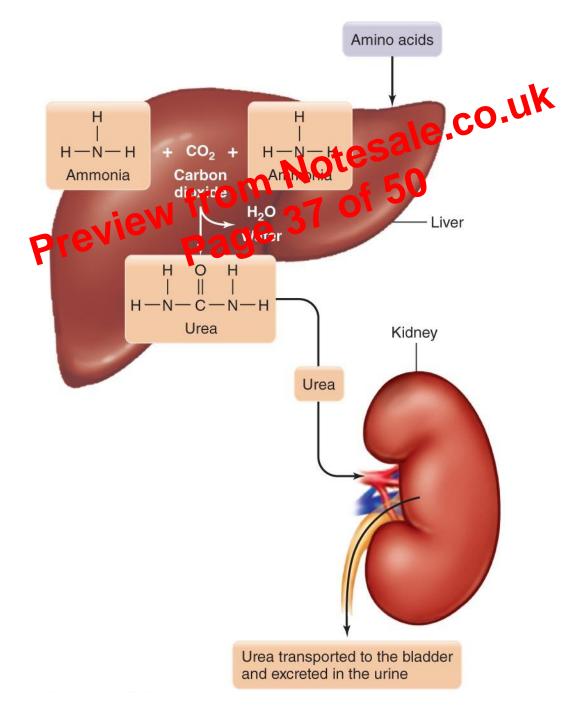






Too Much Protein Oan Be Harmful Notes ale 150 Ridney de 36 of 50 Ridney de 36 of 50

- High protein diets can increase risk of kidney diseases in susceptible people
- Maximum of 2 g of protein per kilogram body weight each day is safe for healthy people
- Important to drink more water with higher protein intake
 - . Increases urea production
 - . Fluid needed to flush excess urea from kidneys



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- Dairy products
- Eggs
- Legumes (including soy)
- Whole grains
- Nuts
- "New foods" (quinoa which provides 8 g of protein in a 1-cup serving.)

Kwashiorkor Notesale.co.uk Preview from Notesale.co.uk Preview from Notesale.co.uk Preview from Notesale.co.uk Preview from Notesale.co.uk

- Kwashiorkor symptoms include:
- Some weight loss and muscle wasting
- Retarded growth and development
- Edema resulting in distention of the belly
- Fatty degeneration of the liver
- Loss of appetite, sadness, irritability, apathy
- Skin problems and hair loss