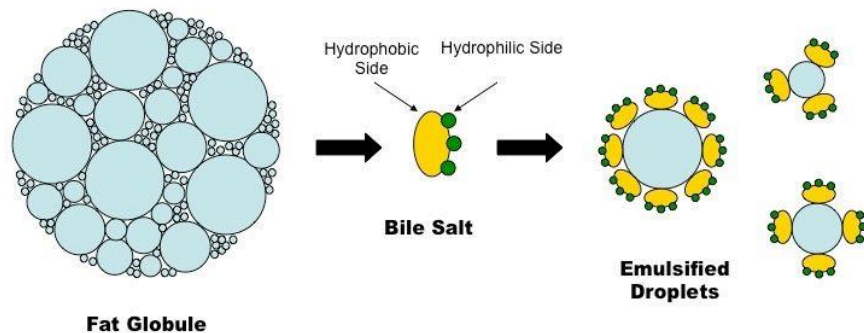


# Biology: Digestion

Key word	Definition
<b>Digestion</b>	Breaking down nutrients into smaller molecules.
<b>Carbohydrase</b>	A type of enzyme which breaks down carbohydrates. E.g. Amylase
<b>Protease</b>	A type of enzyme which breaks down protein. E.g. Pepsin
<b>Lipase</b>	A type of enzyme which breaks down fats.
<b>Bile</b>	Molecules which surround fat to make it easier to digest. It is not an enzyme.
<b>Emulsification</b>	The process of turning large fat pieces into smaller pieces. The fat is surrounded by the emulsifier (bile).
<b>Absorption</b>	The uptake of nutrients into the blood via the small intestine.
<b>Villi</b>	Projections in the small intestine to increase surface area.
<b>Microvilli</b>	Smaller projections on the villi which further increase the surface area.

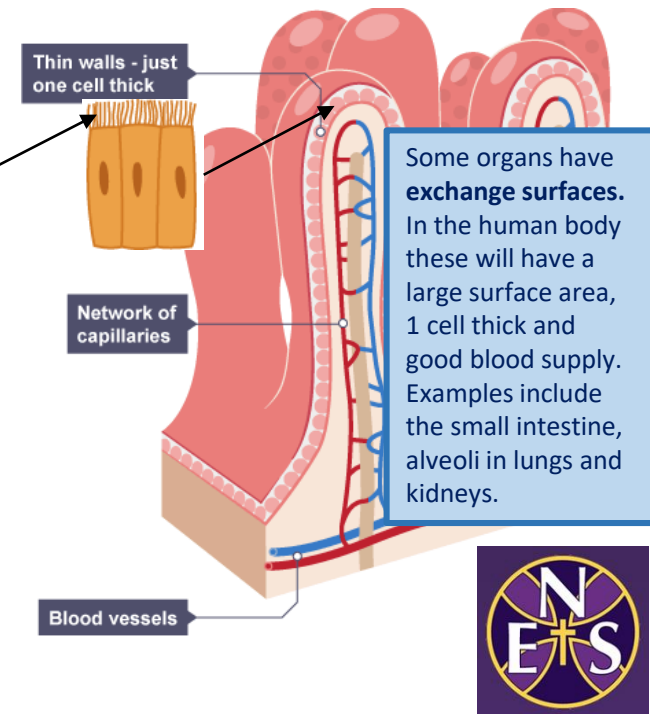
Enzyme	Found in the:				Breaks Down	Into
	Salivary Glands	Stomach	Pancreas	Small Intestine		
<b>Amylase</b>	✓		✓	✓	Starch	➔ Sugar
<b>Lipase</b>		✓	✓	✓	Fats	➔ Fatty Acids and Glycerol
<b>Protease e.g. Pepsin</b>		✓	✓	✓	Proteins	➔ Amino Acids

Enzymes are found throughout the digestive system. They **speed up** the breakdown of the nutrients so we can **absorb** them efficiently. Once inside the body they are used for **growth and repair**.



The small intestine is an exchange surface adapted to absorbing nutrients.

- It has a large surface area (folded, villi, microvilli)
- It has lots of capillaries to allow substances to diffuse into the blood
- Its just 1 cell thick to provide a short diffusion distance



Bile emulsifies fat from large pieces to smaller pieces.

Bile is made in the liver and stored in the gall bladder.

