

M U N I
M E D

Metabolism of sacharides, lipids and proteins. Energy metabolism.

Introduction

At steady state, the energy input must correspond to the energy output

- Energy expenditure = external work + energy reserves + heat
- Intermediate: various chemical, mechanical and thermal reactions

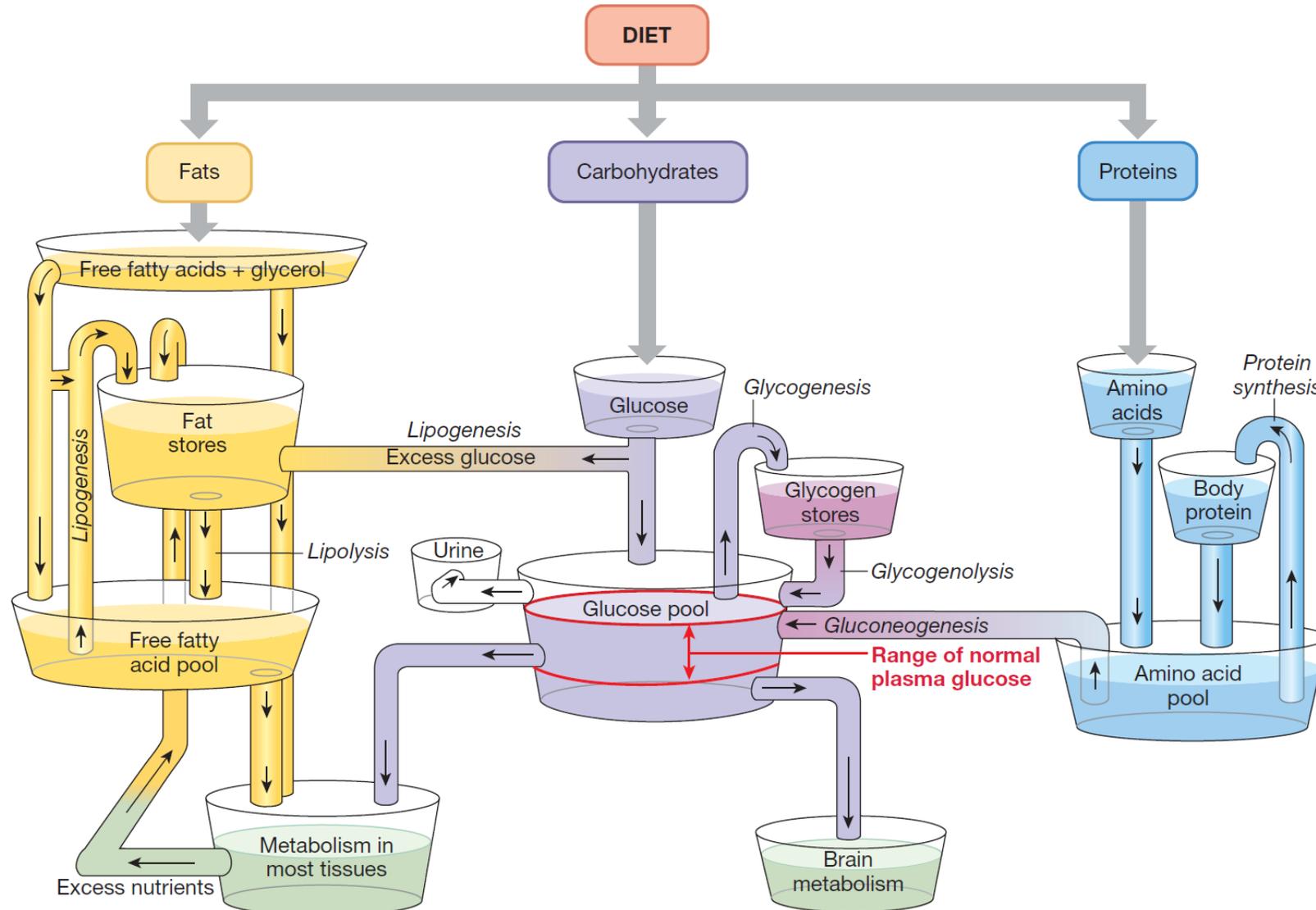
- Saccharides, lipids, proteins

- Conversion of proteins and sugars into fats - efficient energy storage

- Conversion of proteins into sugars - the need for fast energy

- BUT: there is no significant conversion of fats into sugars

Nutrient pools and metabolism



■ Fig. 22.3 Adapted from L. L. Langley, *Homeostasis* (New York: Reinhold, 1965).

Metabolism of saccharides

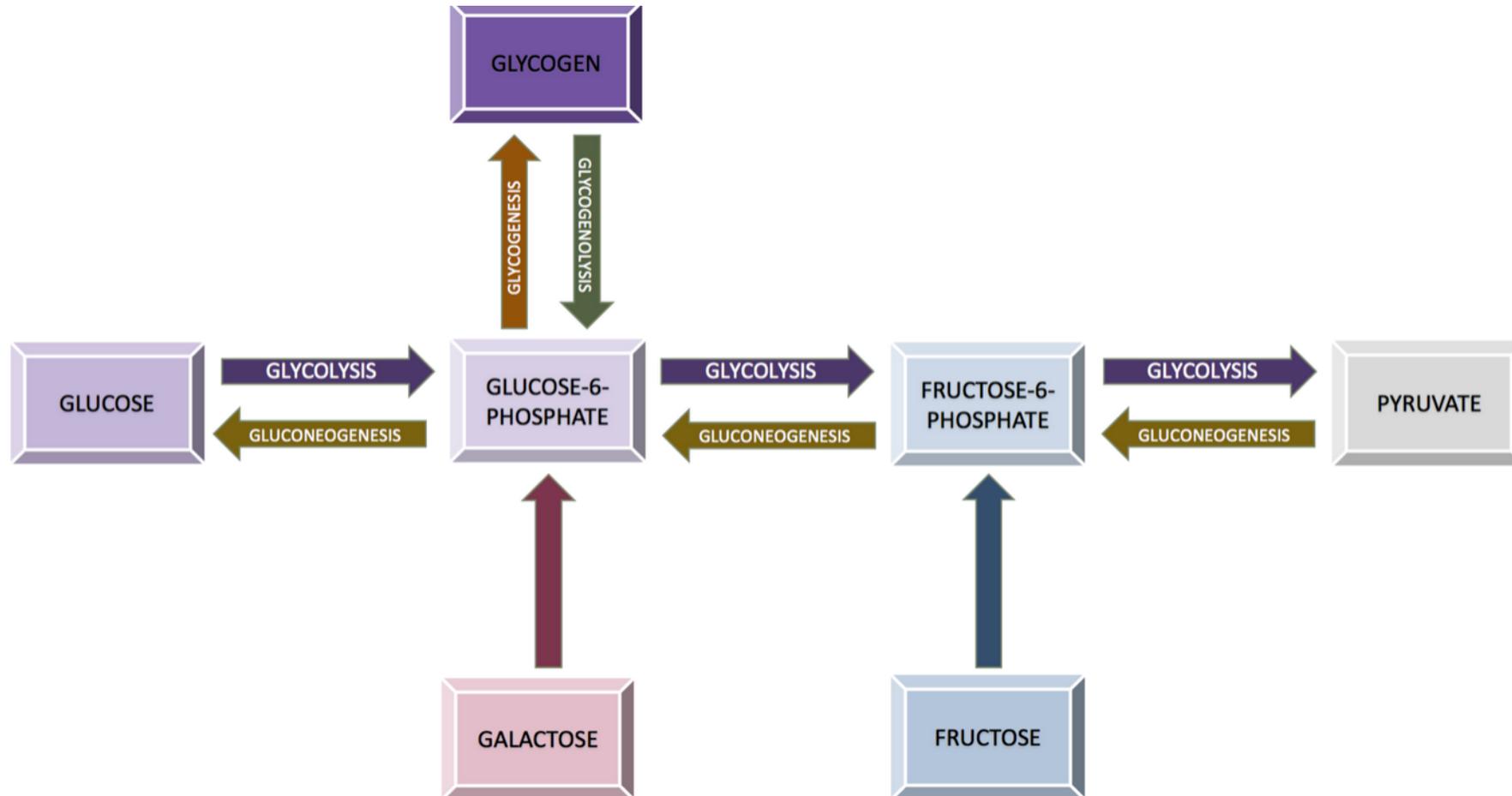
- Energy source
- Functions of saccharides:
 - Part of glycoproteins and glycolipids
 - Inevitable for nucleic acids and coenzyme synthesis
 - Part of extracellular matter
- Saccharides:
 - Monosaccharides
 - Oligosaccharides
 - Polysaccharides
- Digestion and absorption
 - Saliva (salivary amylase)
 - Pancreatic juice (α -amylase)
 - Epithelium of duodenum and jejunum (isomaltase, maltase, saccharase, lactase)

Metabolism of saccharides

- The key substrate is **glucose**
- Postprandial plasma glucose level: **3.5 – 6.5 mmol/l**
- Glycemia. Hypoglycemia, hyperglycemia
- Glycolysis, gluconeogenesis
- Glycogenolysis, glycogenesis

Metabolism of saccharides

- Morning glucose intake - 70% consumed by peripheral tissues (muscles), 30% - splanchnic organs (liver)



Metabolic disorders - saccharides

- **Diabetes mellitus**
- **McArdle syndrom** (glycogenesis from deficiency of myophosphorylase
→ accumulation of glycogen in muscles: muscle stiffness, rigor during exercise, lower tolerance of load)
- **Galactosemia**(inherited deficiency of phosphogalactosauridyltransferase;
disorders of growths and development)

Metabolism of lipids

- Main and most profitable form of energy store

- Lipid functions:

- Part of biological membranes - fospholipids
- Energy storage
- Protective cover for organisms
- Precursors of some important substances
- Vitamin solvents (A, D, E, K)

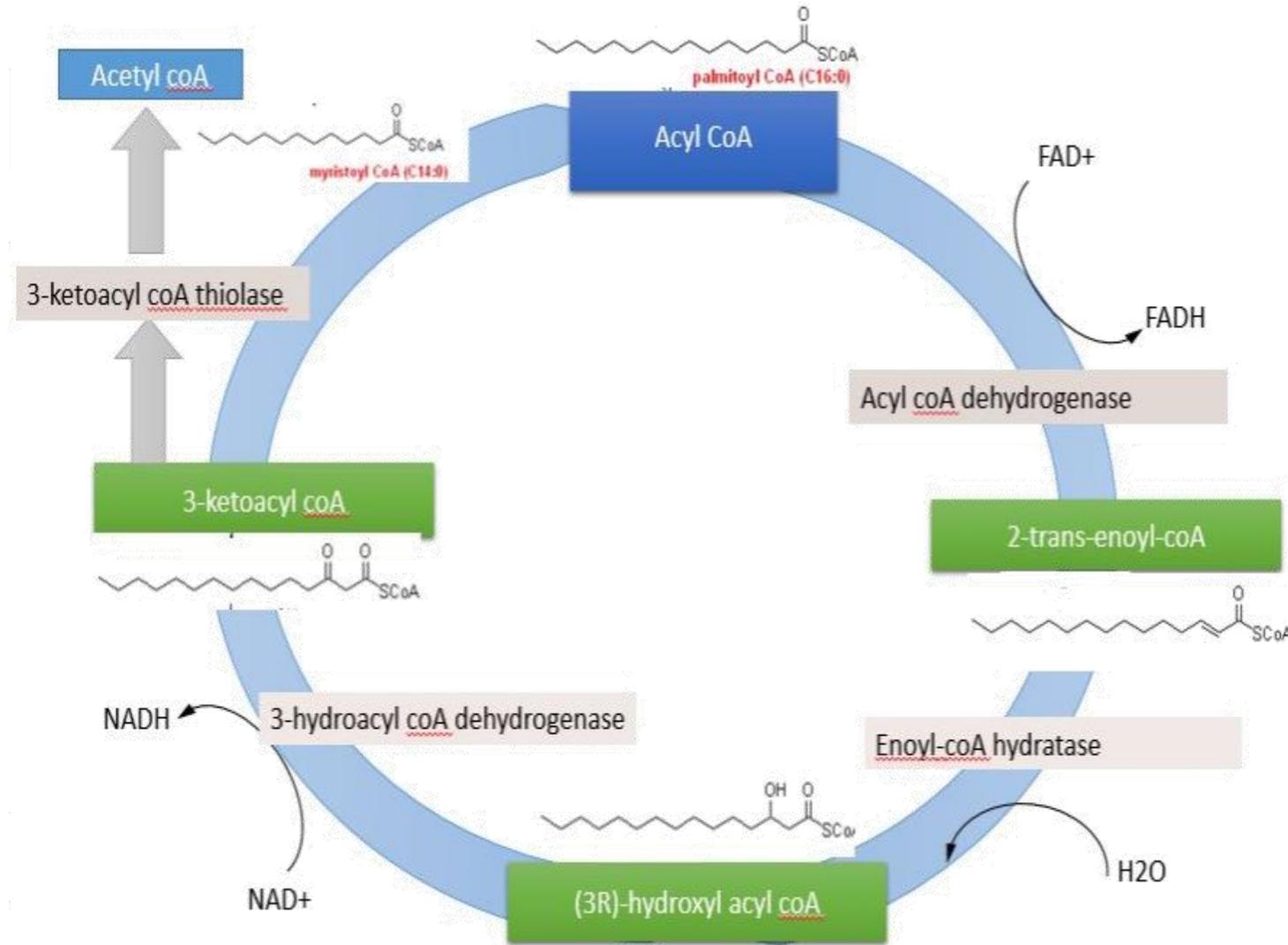
- Lipids:

- Triglycerides
- Sterols
- Phospholipids

- Digestion and absorption

- Bile acids salts (emulsification)
- Pancreatic lipase, cholesterol-esterase, phospholipase a_2 , enteric lipase(deesterification)

Metabolism of lipids

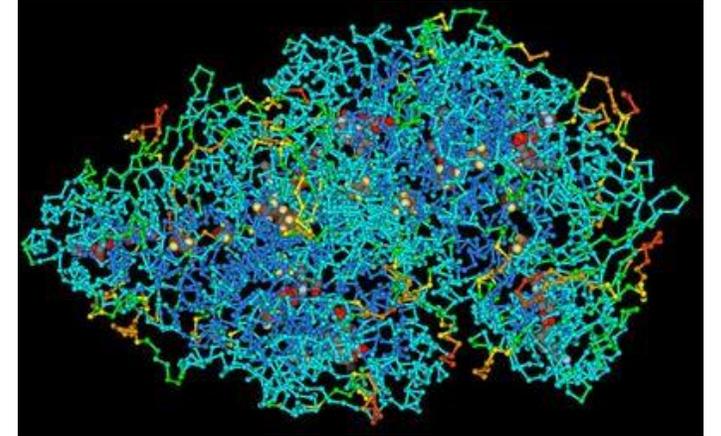


Metabolic disorders - lipids

- Hyperlipidemia
- Hyperlipoproteinemia
- Infrequent disorders of lipid metabolism

Metabolism of proteins

- Total proteins in body: 10 kg
- Protein minimum: 0,5 g / kg of body mass
- Protein optimum: 0,7 g / kg of body mass
- Increased supply (growth, convalescence, pregnancy, lactation): 1,5 – 2,0
- **Aminoacides**
 - Essential (not synthesised)
 - Non-essential (from glucose metabolism – citrate cycle)
 - Potřeba esenciálních AMK: 0,5 – 1,5 g / den



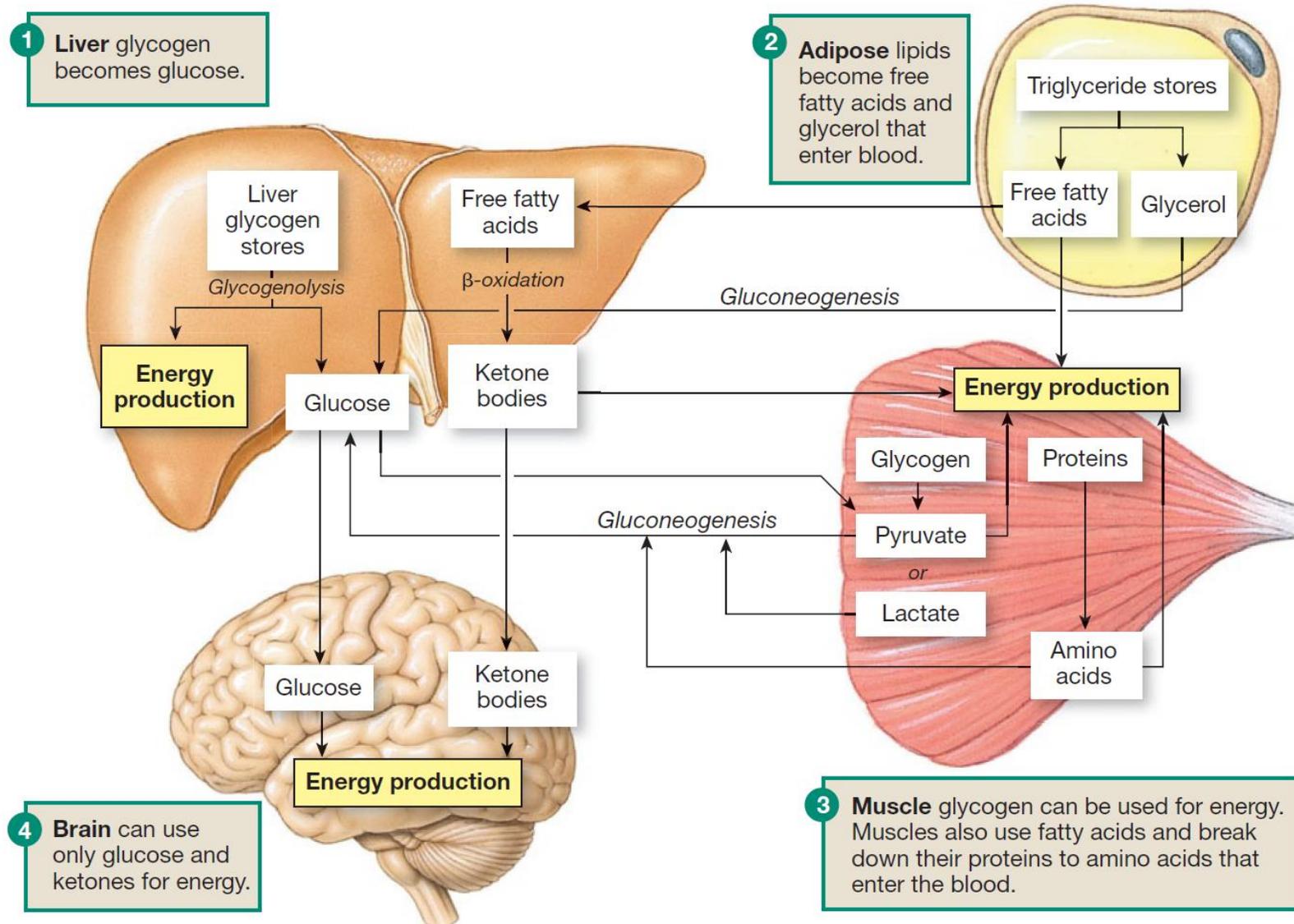
Metabolism of proteins

- Digestion and absorption
 - Stomach (pepsin)
 - Duodenum (trypsin, chymotrypsin, carboxypeptidase)
 - Jejunum (membrane peptidases)
- Functions of proteins:
 - Structural (collagen, elastin, ...)
 - Motoric (actin, myosin, ...)
 - Informational (protein hormones)
 - Protective (immunoglobulins, complement, antigens, ...)
 - Transport (albumin)

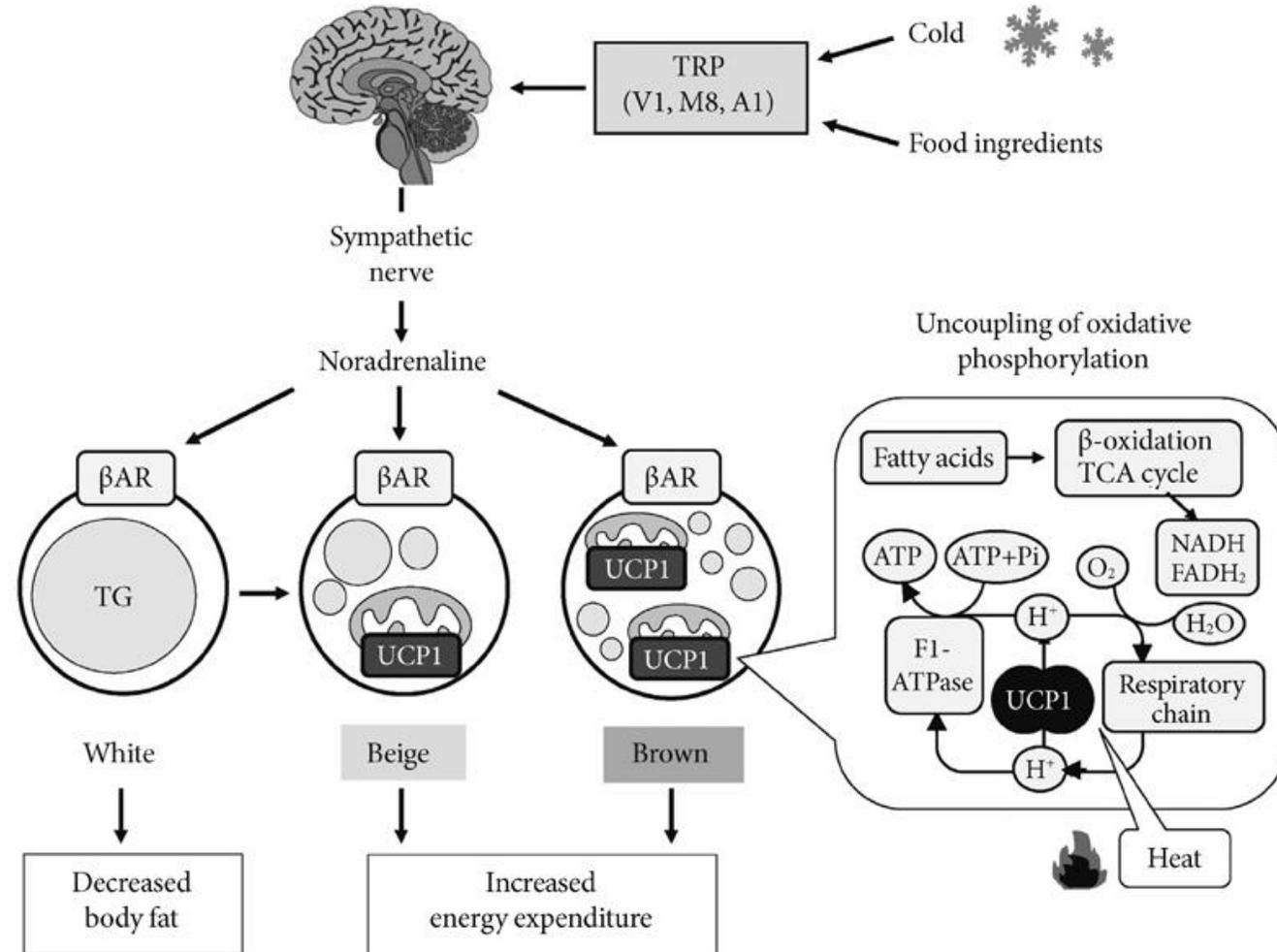
Metabolic disorders – proteins

- Proteinemia = plasmatic level of proteins.
- Dysproteinemia = change in representation of particular proteins (fractions shift) – nephrotic syndrome, cirrhosis, inflammatory reactions
- Paraproteinemia = presence of pathological immunoglobulines (with no antibodies specificity) – monoclonal immunopathy
- Defect proteinemia = some components of plasma proteins are missing or lowered – syndromes of immunodeficiency, polyclonal hypergamaglobulinemia

Energy storage



Fat tissue

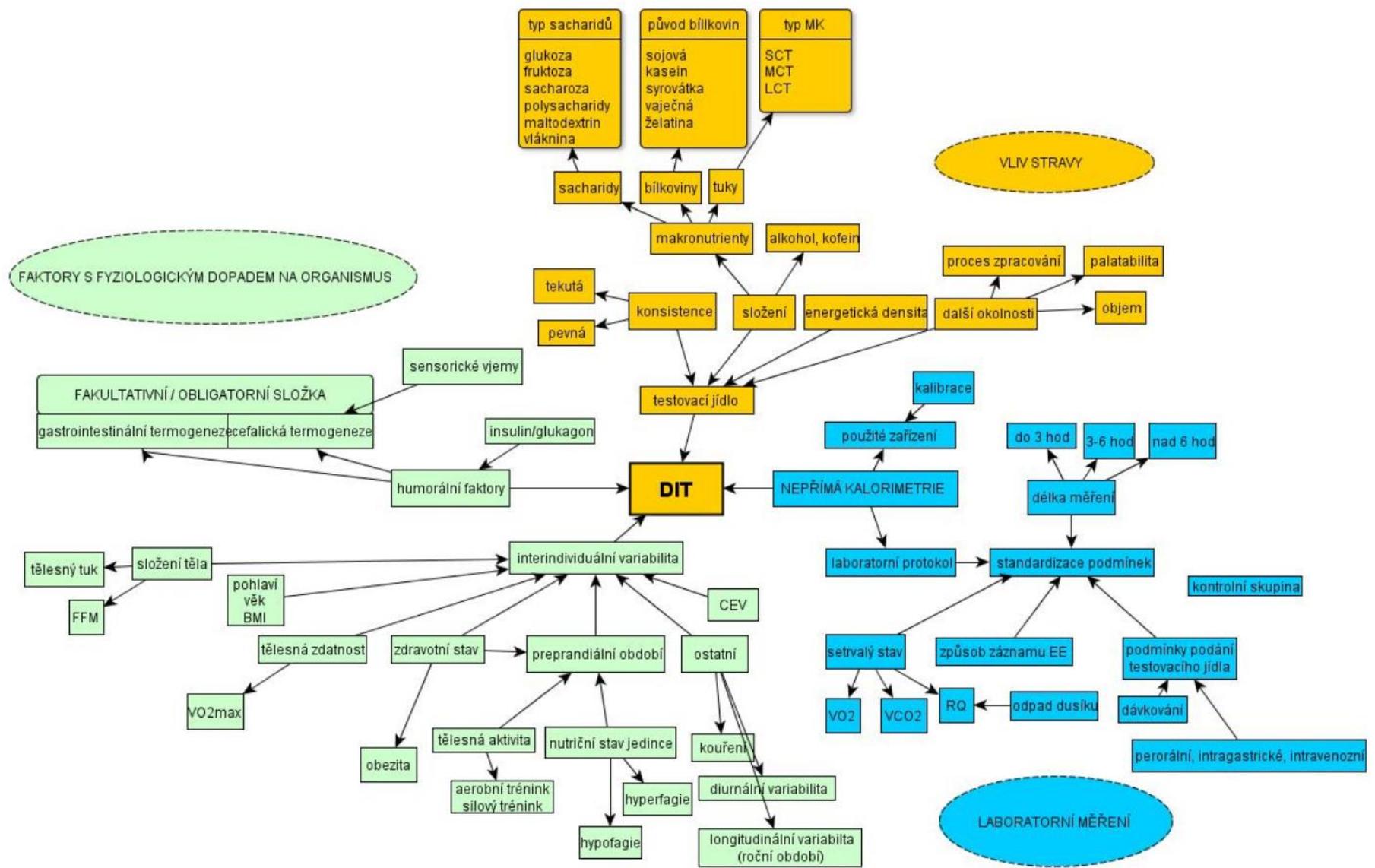


Metabolism

- = summary of all chemical (and physical) processes included in:
 - Production of energy from internal and external sources
 - Synthesis and degradation of structural and functional tissue components
 - Excretion of waste products and toxins from body

Metabolic rate

- Physical work (oxygen debt compensation)
- Specific-dynamic effect of food (assimilation of nutrients in the body)
- External temperature
- Height, weight and body surface
- Gender
- Age
- Emotions
- Body temperature
- Thyroid hormone level (T4, T3)
- Adrenaline and norepinephrine levels



Bazal metabolic rate (BMR)

- Energy for maintaining all vital functions
- Thermoneutral environment
- 12 - 14 hours after a meal
- 24 hours without exhausting physical work
- Elimination of all negative physical and mental factors

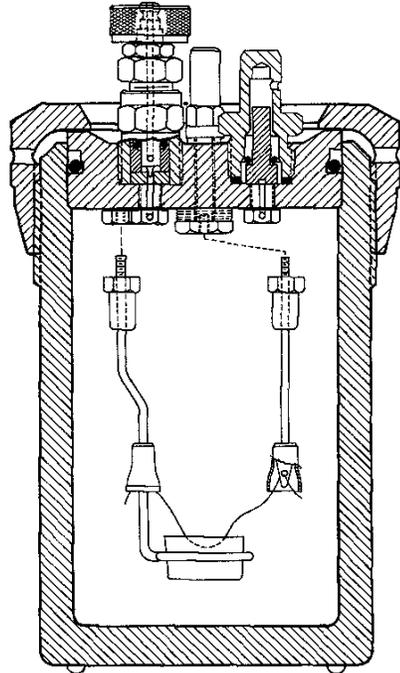
Direct calorimetry

= measuring the energy released by burning food outside the body

(oxidation of compounds in a calorimeter)

– Calorimetry:

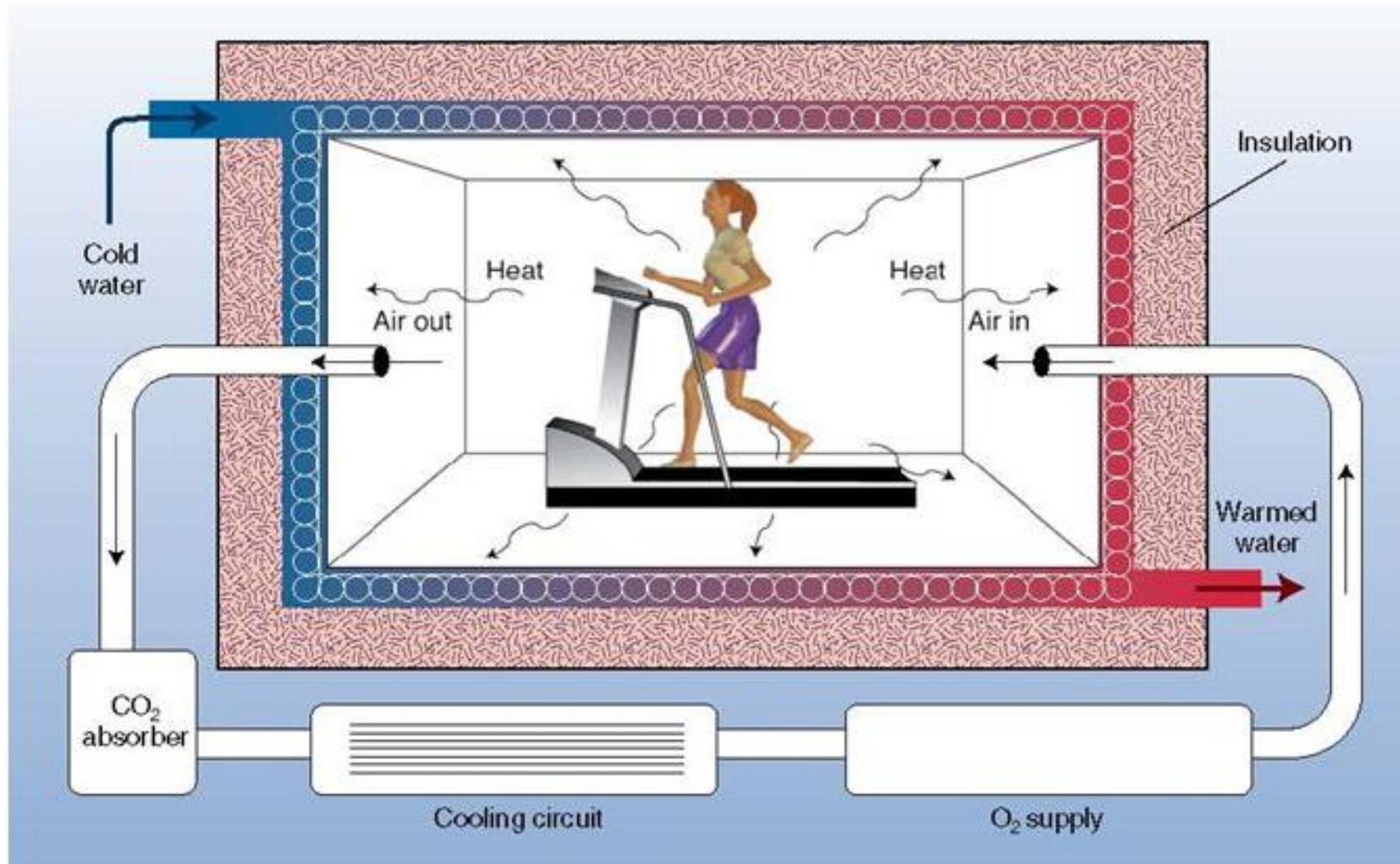
- adiabatic = heating of the calorimeter content
- isothermal = generated heat is dissipated



Direct calorimetry



Direct calorimetry



BMR. Calculation

1. Harris-Benedictova rovnice

$$BMR (kcal) = 66,5 + 13,8 \times hmotnost (kg) + 5,0 \times výška (cm) - 6,8 \times věk (roky)$$

Rovnice 1: Výpočet BMR pro muže

$$BMR (kcal) = 655 + 9,6 \times hmotnost (kg) + 1,8 \times výška (cm) - 4,7 \times věk (roky)$$

Rovnice 2: Výpočet BMR pro ženy

2. Faustova rovnice

Výpočet pomocí Faustova vzorce není přesný, jedná se pouze o orientační předpoklad energetického výdeje.

$$BMR (kcal) = hmotnost (kg) \times 24$$

Rovnice 3: Výpočet BMR pro muže

$$BMR (kcal) = hmotnost (kg) \times 23$$

Rovnice 4: Výpočet BMR pro ženy

3. Cunninghamova rovnice

Výpočet pomocí Faustova vzorce nerozlišuje pohlaví.

$$BMR (kcal) = 500 + 22 \times FFM (kg)$$

Rovnice 5: Výpočet BMR pro muže

Energy expenditure

ENERGY EQUIVALENT (EE):

- the amount of energy released when consuming 1 liter of O_2
- The thermal oxygen coefficient of individual nutrients differs, so the EE also differs
- EE saccharides \longrightarrow 21.1 kJ = 5.05 kcal
- EE proteines \longrightarrow 18.0 kJ = 4.31 kcal
- EE lipides \longrightarrow 19.0 kJ = 4.55 kcal
- In a mixed diet (60% carbohydrates, 30% fat, 10% protein):
- EE = 20.1 kJ = 4.81 kcal

Indirect calorimetry

- The amount of consumed O_2
- Influence of diet composition - energy equivalent = universal constant for calculation of energy expenditure under the assumption of mixed diet intake
- Open system
- Close system

Indirect calorimetry

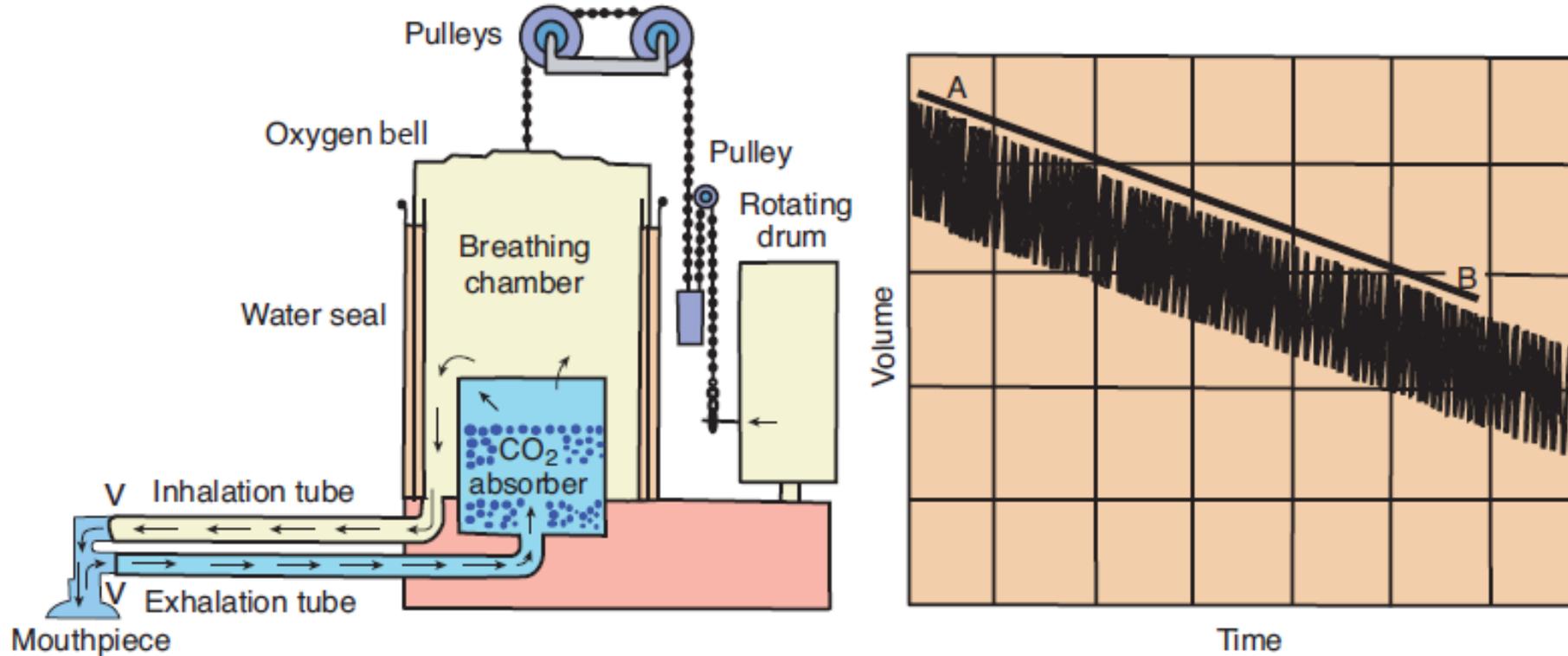


FIGURE 27–8 Diagram of a modified Benedict apparatus, a recording spirometer used for measuring human O_2 consumption, and the record obtained with it. The slope of the line AB is proportionate to the O_2 consumption. V: one-way check valve.

Respiratory quotient

$$\text{RQ} = \text{VCO}_2 : \text{VO}_2$$

– Saccharides (glu)



$$\text{– } \text{RQ} = 6/6 = 1.00$$

– Lipides



$$\text{– } \text{RQ} = 102/145 = 0.703 (0.70)$$

Respiratory quotient

Substrate or metabolic process	RQ
saccharides/glycogen	1
lipids	0.7
proteins	0.9
glucogenesis	0.4
lipolysis	0.7
lipogenesis	2.75

- Hyperventilation RQ decreases
- Workload RQ increases
- Acidosis RQ increases
- Alkalosis RQ decreases

Thank you for your attention