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# Small Intestine

Tuesday, January 15, 2008  
11:00 AM

- States the function of the small intestine.
  - Digestion
  - Absorption
  - Secretion
  - Motility
- States four sources of digestive enzymes that contribute to the digestion of organic nutrients prior to their absorption.
  - Saliva
  - Pancreas
  - Stomach
  - Bacteria
- Describes the role of the microvilli, the unstirred layer, and tight junctions in determining the rate at which a given nutrient is absorbed.
  - Microvilli --> increase surface area for fast and efficient absorption
  - Unstirred layer --> provides space for nutrients to diffuse through w/o being mixed w/ other material; monomeric FA equilibrate w/ micelles
  - Tight junctions --> ensures selectivity of absorption
- States the forms of the carbohydrates entering the duodenum from the stomach.
  - Carbohydrates are mostly undigested, only salivary amylase before entering small intestine
  - Enzymes for digestion are mainly in the lumen of the small intestine
- Describes the role of the pancreas in carbohydrate digestion.
  - Pancreatic amylase
  - Other digestive enzymes
- Identifies and describes the role of the brush-border enzymes involved in carbohydrate digestion.
  - Enzymes produced in the ER are transported via vesicular transport to brush border
  - Pancreatic proteases cleave protein into sucrase and isomaltase parts
  - Other enzymes are maltase, lactase
  - Break polysaccharides down to monosaccharides
- Describes the pathways by which glucose, galactose and fructose cross the apical and basolateral membranes of enterocytes.
  - Glucose/Galactose cross apical membrane via sodium/glucose transporter 1 (SGLT1)
    - Na<sup>+</sup>/K<sup>+</sup> ATPase exports sodium out to blood on basolateral side
    - Glucose/galactose stimulate Na<sup>+</sup> absorption across epithelium
    - SGLT1 mutations can result in glucose-galactose malabsorption
  - Fructose crosses apical membrane via GLUT5
  - Glucose/Fructose out via GLUT 2
- States the defect causing lactose intolerance.
  - Lactase is deficient (brush-border enzyme)
  - Lactose accumulates in bowel lumen
  - Lactic acid production by bacteria --> gas
  - Increased luminal osmolality
  - Net water accumulation in lumen
  - Luminal distension/Watery diarrhea
- Describes the state of the proteins entering the duodenum from the stomach.
  - Gastric/pancreatic proteases break down protein to polypeptides
  - Fairly effective but brush border can break peptides down to tri/dipeptides, AA
- Describes the role of the pancreas in protein digestion.
  - Trypsinogen produced in pancreas activated by enterokinase on brush border
  - Trypsin cleaves other pancreatic enzymes (chymotrypsinogen, proelastase, procarboxypeptidases)

etc.)

11. Identifies and describes the role of the brush-border enzymes involved in protein digestion.
  - a. 20 different peptidases
    - i. Some for distinct substrates
    - ii. Some for regions of peptides
      - 1) Trypsin cleaves to leave a basic carboxy terminal
      - 2) Chymotrypsin cleaves to give an aromatic carboxy terminal
      - 3) Elastase gives an aliphatic carboxy terminal
  - b. Peptidases are anchored into brush border
  - c. Some AA transporters are Na<sup>+</sup> dependent; specific transporters for neutral, cationic, anionic AA
  - d. Intestinal basolateral membrane has transporters similar to those of all cells
12. Describes the mechanism by which amino acids, di- and tripeptides are absorbed.
  - a. Di/tripeptides absorbed by PepT1 in the brush border membrane
    - i. Electrogenic proton/peptide cotransporter
    - ii. Intracellular peptidases break up di/tripeptides
    - iii. Beta-lactam antibiotics and ACE-inhibitors taken up this way
  - b. Amino acids have specific transporters for neutral, cationic, anionic AA
    - i. Separate transporter for proline in gut and renal tubule

#### Defects in absorption

- a. Cystinuria - autosomal recessive; increased excretion of cationic AA and cysteine; renal stones enriched in cysteine
  - b. Hartnup disease - autosomal recessive; impaired absorption of neutral AA; major symptom is pellagra because niacin is synthesized from Trp
  - c. Don't show symptoms of protein malnutrition b/c absorbing di/tripeptides
13. Describes the forms of the lipids entering the small intestine from the stomach.
    - a. Physical breakdown and emulsification to small lipid particles
      - i. Emulsification by proteins and phospholipids
    - b. Gastric lipase breaks triglycerides down to diglyceride and free FA
    - c. Can produce adequate lipolysis in some CF patients
  14. Describes the role of the pancreas in lipid digestion.
    - a. Pancreatic lipase
      - i. Specific for 1 and 3 position FA
    - b. Cholesterol esterase
      - i. Cleaves FA from cholesterol
      - ii. Position 2 FA
    - c. Phospholipase A2
      - i. Cleaves lecithin to lysolecithin (emulsifier)
    - d. pH optimum btwn 6 and 7 for all lipases; depend on neutralization of gastric acid
  15. Describes the products of fat digestion by pancreatic lipase.
    - a. 2-Monoglycerol
    - b. 2 Free Fatty Acids
  16. Describes the role of colipase.
    - a. Anchors lipase to fat droplet
  17. Describes the role of micelles in lipid absorption.
    - a. Monoglycerides and long chain fatty acids enter cells after being incorporated into micelles
    - b. Micelles can solubilize monoglycerides and long chain FA
    - c. Uptake was thought to be by diffusion, but evidence indicates a brush border FA transport protein
    - d. Absorbed FFA bound by FABP; as digestion proceeds more monomers shift out of micelles
    - e. Bile salts are absorbed in terminal ileum
  18. Describes the role of the endoplasmic reticulum in processing lipids absorbed across the apical membrane of enterocytes.
    - a. Resynthesizes triglycerides
      - i. 2MG + FFA --> TG
      - ii. LysoPL + FFA --> PL

- iii. Chol + FFA --> ChoLE
- b. Packages them into chylomicrons released by exocytosis
- 19. Describes the composition and formation of chylomicrons.
  - a. Triglycerides and phospholipids arrange around cholesterol molecules to form lipoproteins
  - b. Apolipoproteins surround and coat the chylomicron
- 20. Describes the release of chylomicrons across the basolateral membrane of enterocytes.
  - a. Exocytosis
  - b. Diffusion into lacteals
- 21. Describes the role of lacteals in fat absorption.
  - a. Absorb large chylomicrons
- 22. Defines steatorrhea.
  - a. More than 5g/day of fat in fecal matter
- Cholesterol Absorption
  - a. About 1200-1700mg/day enter intestines (300-500 from diet, rest from bile)
  - b. Cholesterol esterase hydrolyzes dietary cholesterol esters
  - c. About 50% of luminal cholesterol is absorbed
  - d. ABC transporters pump plant sterols back into lumen
    - i. Mutations in ABC 5/8 underlie sitosterolemia
    - ii. Ezetimibe blocks permease mechanism (entry into enterocyte)
  - e. Cholesterol moves to ER and is esterified by acyl coenzyme A:cholesterol acyltransferase (ACAT) and incorporated into chylomicrons
  - f. After release of triglycerides in periphery, chylomicron remnants taken up by liver and cholesterol is secreted into bile or back into plasma as VLDLs and LDLs
- Calcium Absorption
  - a. Characteristics
    - i. Dietary intake about 1000 mg/day w/ net absorption of about 100 mg/day
    - ii. Absorption mostly in duodenum and involves energy dependent, transcellular pathway (some is paracellular)
    - iii. Regulated by 1,25-OH Vit D (1,25(OH)<sub>2</sub> cholecalciferol)
  - b. Mechanism
    - i. Ca<sup>2+</sup> enters via mediated diffusion through CaT1
    - ii. Binds to calbindin in enterocyte
    - iii. Exits across basolateral membrane via Ca<sup>2+</sup>-ATPase (PMCA1)
  - c. Synthesis and Action of Vit D
    - i. Formed by sun interacting w/ 7-dehydrocholesterol
    - ii. Liver is first hydroxylation --> 25-OH-D3
    - iii. Kidney is second hydroxylation --> 1,25-OH-D3 (PTH upregulates rxn)
    - iv. Enters enterocyte to cause transcription of CaBP, CaT1, Ca<sup>2+</sup> ATPase
- 23. Describes the absorption of fat-soluble vitamins.
- 24. Describes the absorption of water-soluble vitamins.
- 25. Describes the role of intrinsic factor in the absorption of vitamin B12.
  - a. Talked about in stomach
- 26. Describes the changes in osmolarity that occur in chyme as it passes from the stomach to the duodenum and gives explanation for these changes.
  - a. Leaky tight junctions permit large one-way water with equilibration occurring within a few minutes of entering duodenum
  - b. Bicarbonate rich fluid also secreted by Brunner's glands to neutralize chyme
  - c. Maximal absorptive capacity of 15 l/day
- 27. Describes the pathways by which sodium ions are absorbed in the small intestine.
  - a. Ionic Pathway: Na<sup>+</sup>-H<sup>+</sup>, Cl<sup>-</sup>-HCO<sub>3</sub><sup>-</sup> countertransport; most important in humans
  - b. NaCl cotransport
  - c. Na<sup>+</sup>-Organic Solute cotransport
    - i. D-hexoses
    - ii. L-amino acids

- iii. Water soluble vitamins
  - iv. Bile salts in ileum
28. Describes the relation between sodium absorption and water absorption.
- a. Local hypertonicity in lateral regions between cells results in water diffusing through aquaporins
  - b. Secretion is local and in response to reflex stimulation prompted by distension or presence of solid material
  - c. Absorption typically at villus cells, secretion in crypt cells
  - d. Secretion involves uptake of Na<sup>+</sup> and Cl<sup>-</sup> and release of Cl<sup>-</sup> across apical membrane via CFTR (cAMP activated)
  - e. Secretion inducers
    - i. Bacterial endotoxins (cholera)
      - 1) Cholera toxin activates adenylyl cyclase --> cAMP --> CFTR activation --> secretion --> watery diarrhea
      - 2) Can be treated w/ sugar/salt water drink to have villus cells absorb water while crypt cells are secreting (takes advantage of separate absorption/secretion cells)
    - ii. Some unsat fatty acids (castor oil)
    - iii. Bile acids
    - iv. Anthrquinone cathartics (senna, cascara)
    - v. Certain hormones (VIP)