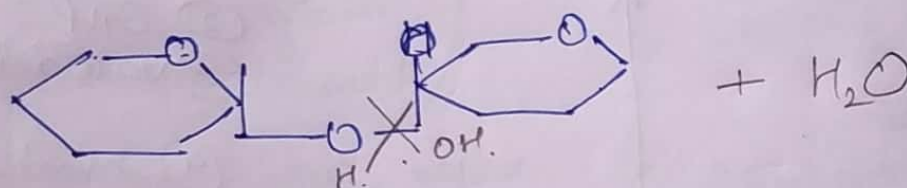
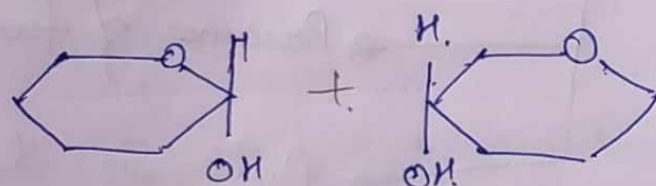


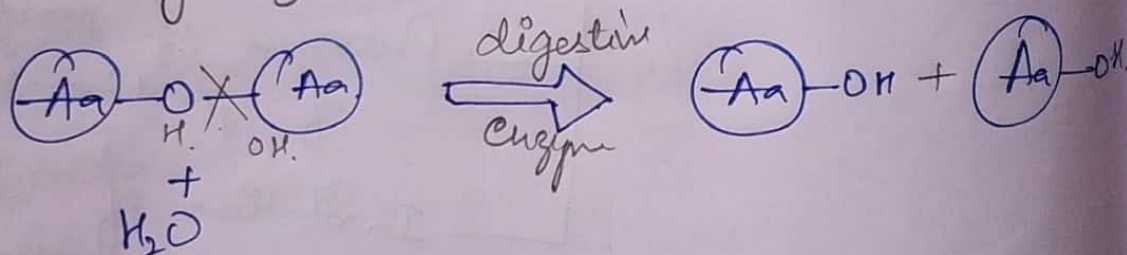
Hydrolysis :- (i) Carbohydrates :-



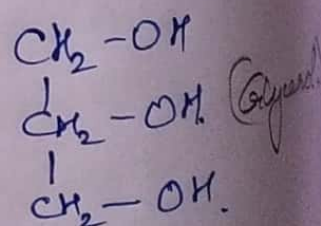
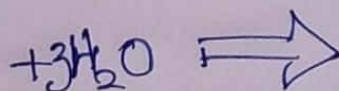
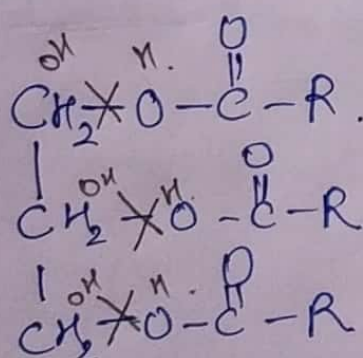
↓ digestive enzymes



(ii) Proteins :- hydrolysis on dipeptides.



(iii) Fats :-



+
3 RCOOH
(Fatty Acids)

Parietal cells $\rightarrow$ HCl $\rightarrow$ $pH = 0.8$

$\downarrow$
mixes with
mucus, bolus, saliva.

20% Protein
digestion

$\downarrow$
Avg $pH = 2-3$

$\downarrow$
Pepsin $\rightarrow$ Optimum $pH = 2-3$.

$\downarrow$
digest collagen (Enter cellular
connective tissue)
of meat.

$\downarrow$
No other
enzyme can
hardly do this

Proteins $\xrightarrow{\text{Pepsin}}$

Polypeptides
Proteoses
Peptones.

Proteases
Peptones
Poly-peptides

① Chymotrypsin
② Trypsin

Polypeptides
di & tri peptides

③ Carboxypeptidase

Polypeptides & Aa

④ Proelastase → elastase ⇒ digest elastin

Intestinal enzymes → Aminopeptidase
Polypeptides & dipeptidase.

Aa
di & tri peptides

Absorption of di- & tripeptides and Aa.

Sodium co-transporter of Aa.
(2° active transport)

facilitated diffusion
(Same as that fructose absorption)

⇒ 5 diff types of transport proteins are present

↓
due to diverse binding properties of diff. Aa & peptides

enters cytosol of enterocytes

di & tripeptides → Aa