

UNIT VI

PHYSIOLOGY

- ❖ The term of physiology French physician Jean Fernel (1542)
- ❖ The founder of physiology- William Harvey (circulation of blood) 1578
- ❖ Gastric juice – Spallanzani
- ❖ Respiration - Lavoisier
- ❖ Reflex action – Hall
- ❖ Concept of protein - Mulder
- ❖ Experiment on heart - Stannius
- ❖ The term enzyme – Kuhne (1878)
- ❖ Enzyme discovered – E. Buchner (1903)
- ❖ Immunity – Metchnikoff
- ❖ ECG – Einthoven
- ❖ Isolation of Insulin – Banting (1922)
- ❖ ATP Discovered – Lohman (1929)
- ❖ Antibodies discovered - Edelman & Porter (1972)
- ❖ Mechanism of working of cell (Nobel Prize) - Claude Allouez, Palade, De Duve.

NUTRITION

- ❖ Animal nutrition type - Holozoic.
- ❖ Intake of solid food material - Holozoic
- ❖ Plant nutrition - Holophytic

Types of holozoic nutrition:

1. SAPROPHYTIC - food from decaying material
2. PARASITIC - living in host.
 - i) Endoparasitic - Ascaris, Taenia.
 - ii) Ectoparasitic - leech, Head louse.
3. SYMBIOTIC - Organism living within other organism without making any damage on it
Eg. E. COLI bacterium in intestine.

TYPES OF FOOD:

1) Based on Function:

- i) Energy producer – carbohydrates, fat.
- ii) Body builders – protein, water.
- iii) Regulators – Vitamin, minerals.

2) Based on chemical nature:

1. NITROGENOUS FOOD - protein (contain N, S)
2. NON NITROGENOUS FOOD - carbohydrates, fats.

3) Organic food (It contain carbon) - carbohydrates, fat, protein

4) Inorganic food (donot contain carbon) - minerals, water

CARBOHYDRATES: $C_n(H_2O)_n$

- ❖ Carbon, hydrogen, oxygen - 1:2:1 Ratio
- ❖ Polyhydroxy aldehyde or ketone or alcohol - carbohydrate.

Types of Carbohydrates:-

1. Mono saccharides
 - 1) Trioses 3 Carbon atoms.
 - 2) Tetroses 4 Carbon atoms.
 - 3) Pentose's 5 Carbon atoms.
 - 4) Hexoses 6 Carbon atoms.

Example:

1. Trioses – glyceraldehydes Intermediary, metabolism
 2. Tetroses – Erythrism
 3. Pentoses – Ribose, deoxy ribose (DNA, RNA)
 4. Hexoses – glucose (dextrose) Fructose (fructose) Mannose
2. Disaccharides :
 - ❖ It gives two sugars on hydrolysis.
Eg. Maltose, Sucrose, Lactose.
 3. **Oligo Saccharides:**
 - ❖ It gives more than two sugars (3 to 10 sugar molecules)
Eg. Raffinose, Stachyose
 4. **Poly Saccharides:**
 - ❖ It gives nearly 3,000 units of sugar. (10 to 3,000)

Two types:

1. Homopoly Saccharides – Formed of only one type of mono Saccharides .
Eg. Starch, glycogen, cellulose, dextrin, Insulin, Chitin.
 2. Hetero poly Saccharides – It gives of more than one types of Mono Saccharides.
Eg. Glucosamine, galactosamine
- ❖ Undigested part of carbohydrates – Roughage. Eg, Cellulose diet.

Protein :

- ❖ Term Protein derived from –Greek word "Protes"
- ❖ Protest – Prime or first importance.
- ❖ High molecular weight polymers – Proteins.
Amino acids are building stones of proteins.
- ❖ Amino acids contain acidic and basic groups – Amphoteric Compounds.

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- ❖ Formula of amino acids -- $NH_2-CH-COOH$
- ❖ Aliphatic amino acids (nucleus) - (GAAG) Glycine, Alanine, Aspartic acid, Glutamic acid.
- ❖ Aromatic amino acids (PHT) – Phenyl alanine, histidine, Tyrosine.
- ❖ Hetero cyclic Amino acid – Tyrosine.
- ❖ Acidic groups Amino acid – Glutamic acid, Aspartic acid. (more acidic than amino)
- ❖ Basic amino groups Amino acid – Lysine, Arginine. (LA)
- ❖ Neutral amino acids 6 – Lysine, alanine, valine.

- ❖ 22 amino acids are known at present.
- ❖ Essential amino acids – PHILLMA TVT – Phenyl alanine, histidine, Isoleucine, leucine, Lysine, Methionine, Arginine, Threonine, valine, tryptophan.
- ❖ Simple proteins – Albumins, globulins, histones, keratins, globins, elastins, collagens
- ❖ Elastin found in – Tendons, Arteries.
- ❖ Keratins found in – Skin, nails, horn, hoof, feathers.
- ❖ Collagens found in – Skin, Tendons, bones.
- ❖ Conjugated protein – DNA, RNA, Pepsin, Caseinogens of milk, Hemoglobin, Haemocyanine, myoglobin, Lipovitelline.
- ❖ (Tyrosinase containing metal Ca)
- ❖ (Arginase containing metal Mn or Mg)

FATS OR LIPIDS

- ❖ Fat solvents (ABCE) – Ether, Chloroform, boiling alcohol, benzene
- ❖ Chemical form of Lipids – Esters (Fatty acid & glycerol)
- ❖ 1 gram of Lipid Provide energy – 9.3 calories
- ❖ 1 gram of carbohydrate provide energy – 4.1
- ❖ Simple Lipids or Neutral lipids – Fats, oils
- ❖ Fats contain larger of saturated fatty acids
- ❖ Oil contain larger of unsaturated fatty acids
- ❖ Simple fat meaning – all the fatty acids in a lipid are similar.
- ❖ Mixed fat- fatty acid in a lipid are different.
- ❖ Basic unit of lipids & fats – Fatty acids.
- ❖ Fatty acid formula – $\text{CH}_3(\text{CH}_2)_n\text{COOH}$.
- ❖ Saturated fatty acids – Palmitic acid, stearic acid.
- ❖ Unsaturated fatty acids – Oleic acid.
- ❖ Essential fatty acids – Linoleic acid, Arachidonic acid (LA).

Essential fatty acids:

- ❖ Found in coconut oil, cotton seed oil, sunflower oil.
- ❖ Deficiency of essential fatty acids cause – Hyperkeratosis or Pherenoderma.
- ❖ Conjugate Lipids – Phospho Lipids, Glycolipids, Lipoproteins, Salto Lipids.
- ❖ Phospholipids essential to – Coagulation of blood.
- ❖ Phospho Lipids contain fatty acids, phosphoric acids, glycerol and nitrogenous base.
- ❖ Derived Lipids – Fatty acids, alcohols, sterols, ergosterols, cholesterol, – hydrocarbon – carotene, olive & shark Liver oil → Vitamin D, E, K.
- ❖ Lipids Responsible for – cell permeability & cell organization

MINERALS:

- ❖ Animal tissue contain 29 elements
- ❖ Essential elements divided into two types:
 - 1) Macro elements (more than 1mg) 60-80% Calcium, Hydrogen, (60-80%) Oxygen, Nitrogen, Phosphorus, Sulphur, Chlorine, Magnesium, Sodium, Potassium, Iron.

- 2) Micro elements or Trace elements – (CCMMZF) - (required very small micrograms)
Copper, Cobalt, Manganese, Molybdenum, Zinc, Iodine, Fluorine.
- ❖ Non – essential elements – Bromine, boron, vanadium, titanium, Silicon, arsenic, lead, Aluminium Nickle.

1) CALCIUM:-

- ❖ 50-70 Kg Man contain – 1400 gm calcium.
- ❖ 99% in bones.
- ❖ 100ml blood contain 10mg Calcium.
- ❖ Cow milk 1 lit. – 1200 mg Calcium.
- ❖ Human milk 1 lit. -300 mg Calcium.
- ❖ I Sitaphal containing – 800mg Calcium.

FUNCTION:-

- ❖ Formation of bones
- ❖ Coagulation of blood
- ❖ Muscle contraction
- ❖ Transmission of Impulse.
- ❖ Calcium phosphorus Absorption ratio in intestine – 1:1 or 1:2 or 2:1
- ❖ Low Ph increase the calcium Absorption.
- ❖ 30% dilatory Calcium absorbed
- ❖ Calcium is below normal level – Tetany. (Hypocalcaemia) (Paratharmone hormone)
- ❖ Hypocalcaemia – Lack of appetite, Constipation,, Depression of Nervous System.

IRON:-

- ❖ Total amount of Iron in body – 3-4 gm
- ❖ 75% is found in blood.
- ❖ Milk do not contain Iron.
- ❖ Absorption takes place in duodenum and upper part of small intestine.
- ❖ Daily absorption – 06 – 1.5 Mg
- ❖ Iron is absorbed in ferrous form.
- ❖ Iron is stored in the form ferretin in Liver, spleen and intestinal mucosa.

FUNCTIONS:-

1. Transport of O₂ & CO₂.
 2. Enzyme – cytochrome, catalase, Peroxidases.
 3. Involved in Metabolic Oxidation.
- ❖ Iron deficiency leads – Anaemia.

3. Phosphorus:

- ❖ Deficiency rare.
- ❖ 1% of total weight.
- ❖ Milk, cheese, butter.

Function:-

- ❖ Energy stored in form of ATP, ADP
- ❖ Important role in metabolism, phosphorylation
- ❖ Form other components, nucleic acids, RNA, DNA

4. Magnesium:-

- ❖ Activator's of enzyme like phosphorlase, enolase, Peptidase, RNA Polymerase, DNA polymerase.
- ❖ Transmission of impulse.

5. Sulphur:-

- ❖ Synthesis of Insulin and anti pituitary hormones
- ❖ Tissue respiration
- ❖ Formation of protein such as keratin, coenzyme A

6. Pottasium:-

- ❖ Sources of potassium – Coffee, tea, Cocoa, milk.
- ❖ Na, Cl – Common salt.
- ❖ Function of Na, Cl, K – Osmatic pressure, Buffer system (PH)
- ❖ Transport of O₂.
- ❖ Gastric HCL derived from Nacl.
- ❖ Viscosity of blood.

7. Copper:-

- ❖ Human body contain 100 – 150 mg.
- ❖ Components of certain enzymes – Cytochrome, ascorbic acid.
- ❖ Bone formation.
- ❖ Components of hemoglobin in gastropods, Arthropods, Cephalopods.
- ❖ Disease of copper abnormal – Wilson's disease.
- ❖ Wilson's disease – Copper accumulates in Liver, Brain.

8. Flourine:- Presents in water

- ❖ Found in bones, teeth, hard tissues
- ❖ Fluorine increasing disease – Dental flourosis.
- ❖ Fluorine decreasing disease – Dental caries. } Edge sword effect.

9. Cobalt:-

- ❖ Occur in human Liver.
- ❖ It is a component of B12 vitamin.
- ❖ Deficiency _ Anaemia.
- ❖ Excess of Cobalt – Polycythemia (over production of RBC.
- ❖ Iodine involve –Thyroxin hormone secretion.
- ❖ Manganese, Copper, Zinc _ Involved in Intermediary Metabolism.
- ❖ Potassium, Sodium – Cardiac regulation & Transmission of impulse. (function of heart)
- ❖ Clorine – Acid base balance.

10. Zinc:-

- ❖ Found in RBC, hair, bone, Liver.
- ❖ Source – Sea oyster, Liver.
- ❖ It is component of carbonic anhydrase, Insulin.

11. Molybdenum :-

- ❖ Component of xanthenes, Oxidize, hydrogenise

VITAMINS

- ❖ A Vitamin is something that makes us sick when we do not eat it – Szent Gyorgyi.
- ❖ Vitamin do not provide energy for animals.
- ❖ Term “ vitamin” introduced – Dr.Funk, Later it called Vitamin.

VITAMIN – A (Retinal) Types : A1, A2

- ❖ Discovered by Mc.COLLUM in 1913.
- ❖ Carotene is called Pro vitamin A

Deficiency Disease:-

- ❖ Retards growth in children.
- ❖ Night blindness or Nyctalopia
- ❖ Xerophthalmia
- ❖ Keratomalasia (cornea destroyed)
- ❖ Xerosis
- ❖ Over doses – Headache, vomiting, peeling of skin.

VITAMIN – D

- ❖ Calciferol or Antirachitic vitamin
- ❖ Discovered by COLLUM in 1922
- ❖ Steroid vitamin.

Types: D1, D2, D3, D4, D5.

- ❖ Ergocalciferol –D2
- ❖ Chole calciferol _ D3
- ❖ Skin cholesterol (ergosterols) converted into vitamin D on exposure of the skin to sunlight.
- ❖ Calcium, phosphate absorption, Metabolism of Ca, Phosphorus.
- ❖ It is called sun shine vitamin.

DEFICIENCY:-

- ❖ Rickets in children (Age 6 - 18)
- ❖ Osteomalacia in Adults
- ❖ Spinal curvature

VITAMIN – E (15- 20 gm daily requirement)

- ❖ Tocopherol or Ant sterility Vitamin.
- ❖ Tocos – child birth, pharoeo – to bear ----- Tocopheral Greek words

- ❖ Discovered by Matill and condin in 1920
- ❖ Three forms tocopherols. They are α , β , χ tocopherals.
- ❖ Tocopherols is potent form
- ❖ Source: wheat germ oil, cotton seeds
- ❖ It is an antioxidant (Prevent Oxidation of Vitamin A)

Deficiency: -

- ❖ Resorption sterility in rat.
- ❖ Loss of ability to conceive.
- ❖ Degeneration of testis, sterility.
- ❖ Necrosis of heart muscles.
- ❖ Embryonic mortality in chick.
- ❖ Encephalo malasia (motor in co ordination, death)
- ❖ Muscular dystrophy.

VITAMIN – K

- ❖ Antihemorrhagic vitamin.
- ❖ Discovered by DAM in 1935.
- ❖ Essential for coagulation (coagulation of blood)

FUNCTION:

- ❖ Synthesis of prothrombin in blood
- ❖ Respiratory Chain & Oxidative Phosphorylation.

DEFICIENCY:

- ❖ Coagulation of blood prevented leads to death.

VITAMIN – Q

- ❖ Discovered by Quick in 1922
- ❖ It is Phospholipid

FUNCTION: Blood clotting in man

VITAMIN – D: Isolated from curd

VITAMIN “ B” COMPLEX (water soluble vitamin)

VITAMIN – B1

- ❖ Thiamine
- ❖ Isolated by JANSEN & DONATH in 1936
- ❖ Synthesized by WILLIAMS (1936)

FUNCTION:

- ❖ Formation of Thiamin Pyrophosphate (Co – enzyme in kreb’s cycle)
- ❖ Oxidation of Pyruvic acid, Lactic acid.