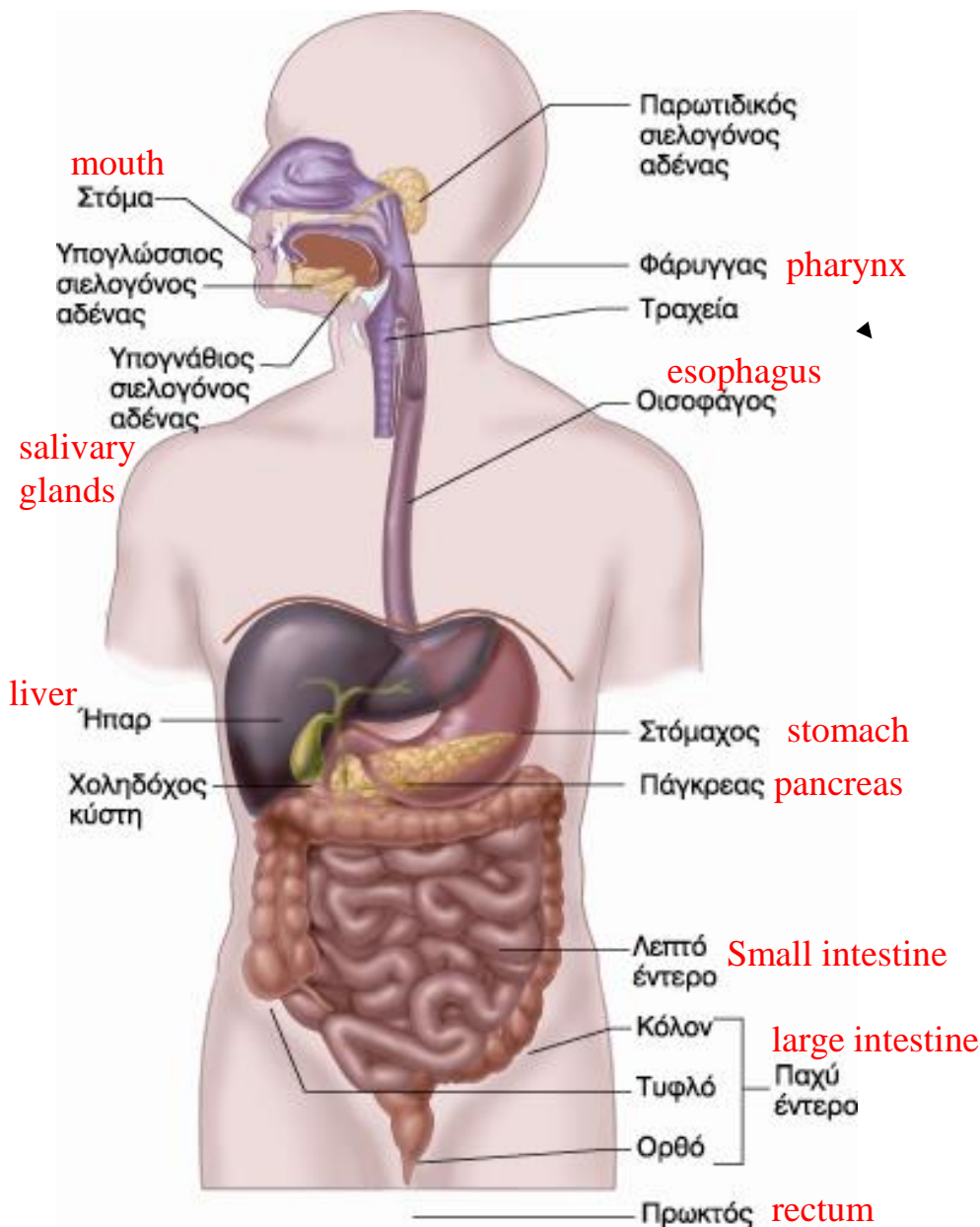


Gastrointestinal system physiology

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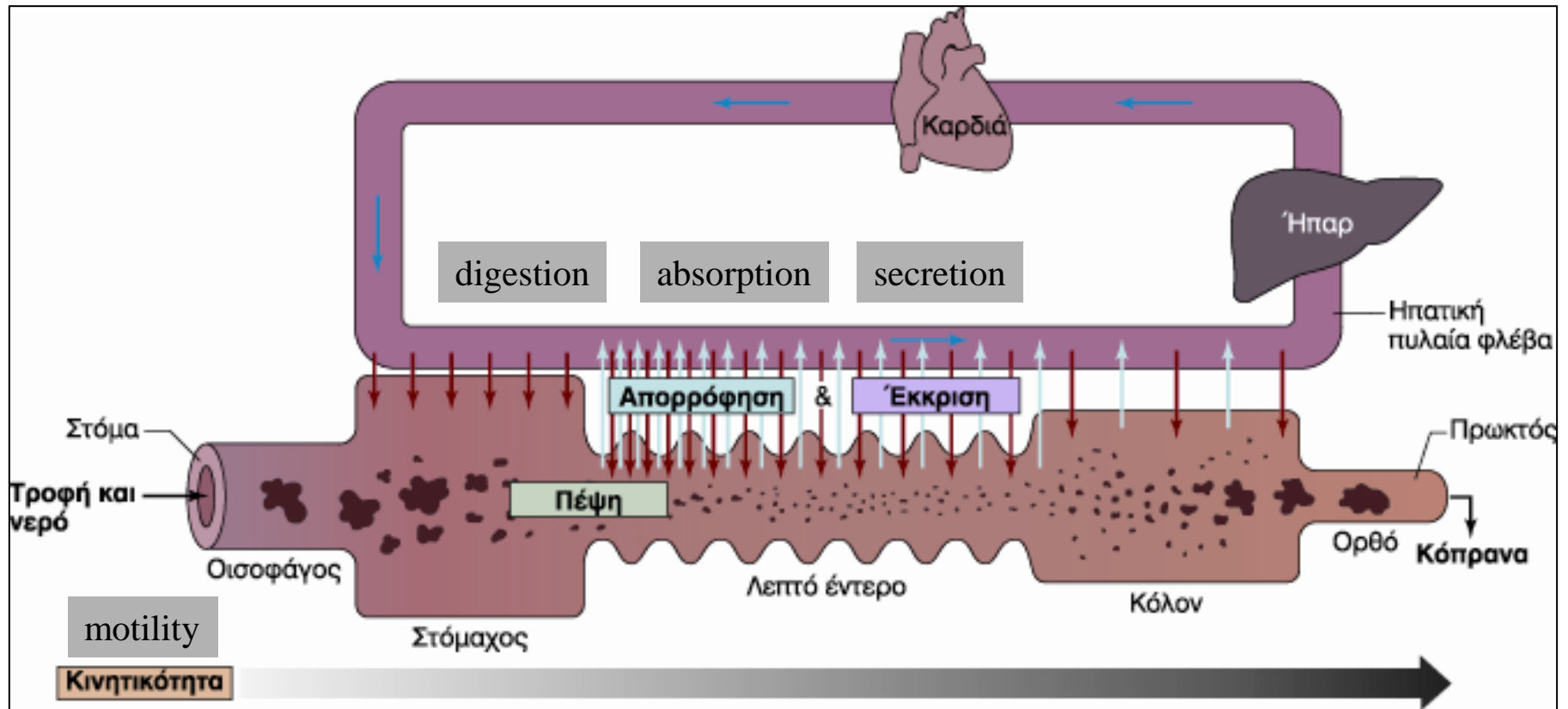
GI is composed of:

- **GI tract** (mouth, pharynx, esophagus, stomach, small intestine –duodenum, jejunum and ileum- large intestine, rectum)
- **Glands** (salivary, pancreas, liver, gastric, enteric)

Major function of the GI system is to *digest* foodstuff and *absorb* nutrient molecules into the bloodstream

-proteins, carbohydrates, fat, minerals, vitamins, water-

GI system activities: *motility, secretion, digestion, absorption*



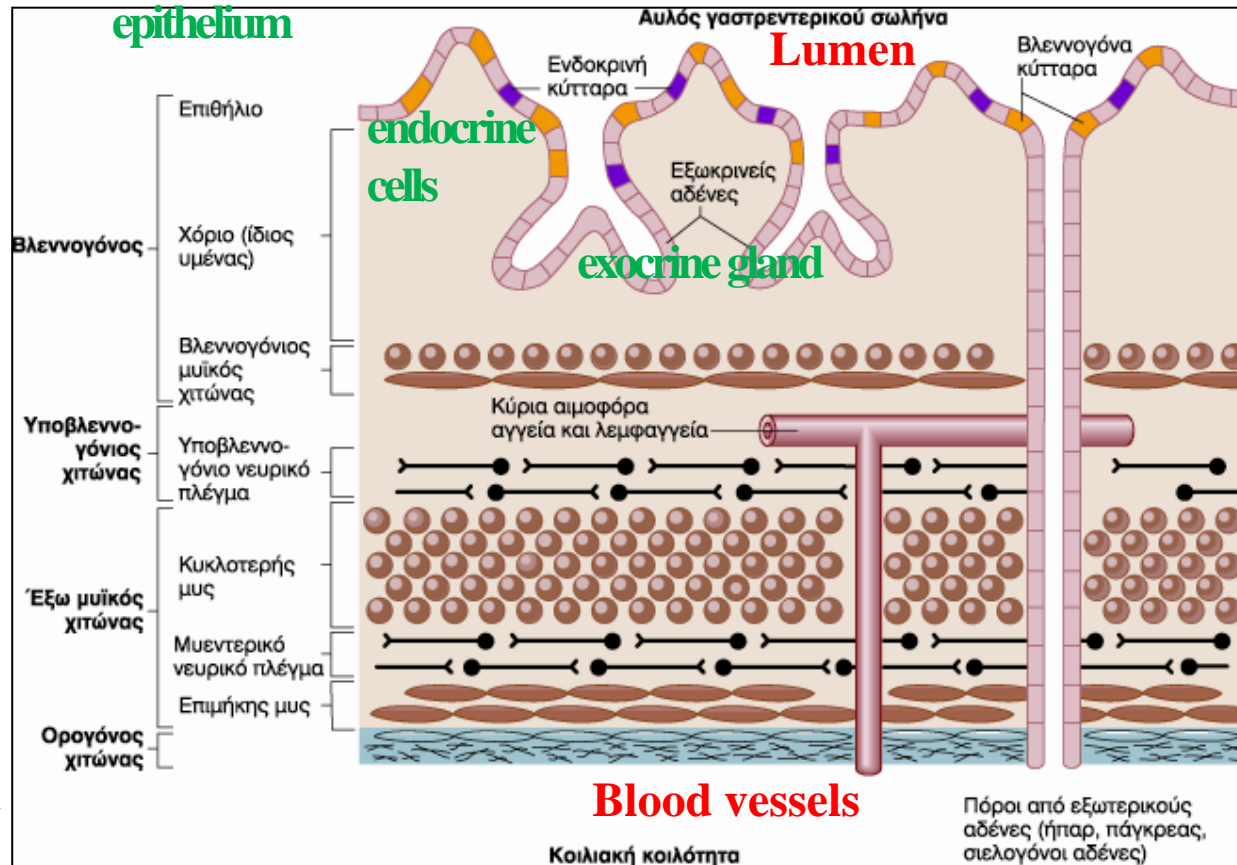
Motility refers to movements that mix, circulate and propel contents

Secretion refers to release of water and substances from glands

Digestion is the chemical breakdown of food by enzymes.

Absorption is the transport of nutrient molecules from the intestine to the blood stream.

The wall of the gastrointestinal tract



mucosa

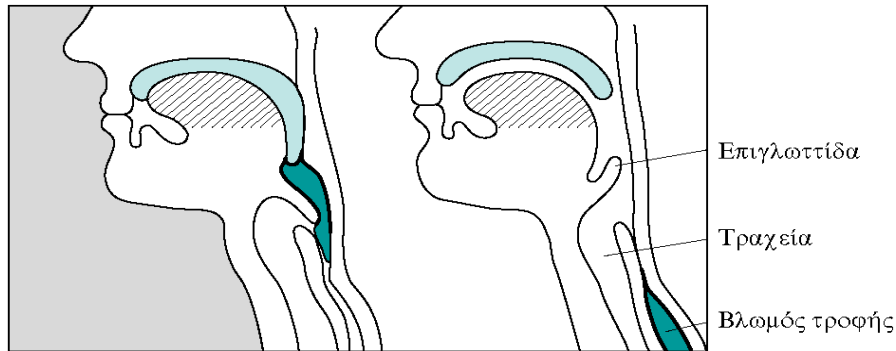
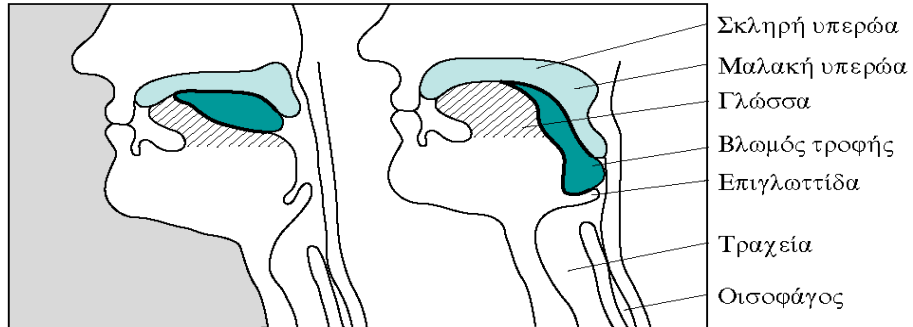
submucosa

muscular layer-
circular,
longitudinal

enteric nervous system

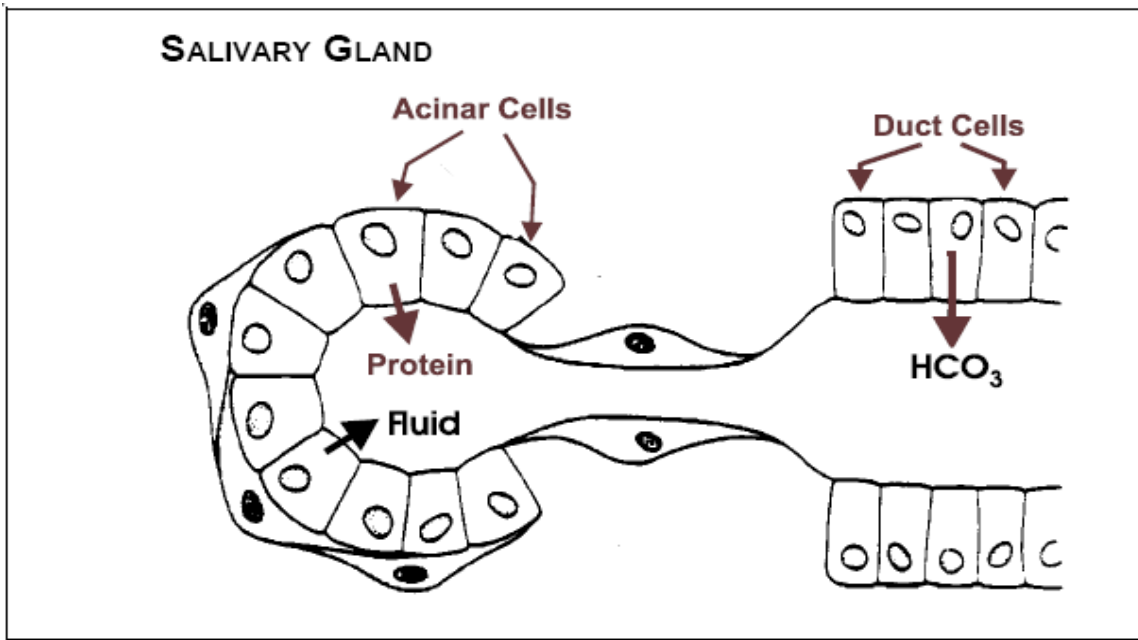
3 layers (mucosa, submucosa, muscular layer) and the enteric nervous system. Mucosa (epithelial/absorptive cells, mucous cells, endocrine cells and exocrine glands). The muscular layer with *smooth muscle cells* regulates motility. The GI tract is the largest endocrine organ in our body. The GI functions are regulated by hormones and by nerves (autonomic nervous system and ENS).

The mouth – the secretion of saliva



- Mechanical digestion of food - **chewing**
- Chewing is voluntary but more frequently a reflex behavior
- Chewing lubricates the food by mixing it with the saliva

- Secretion of saliva by **salivary glands**

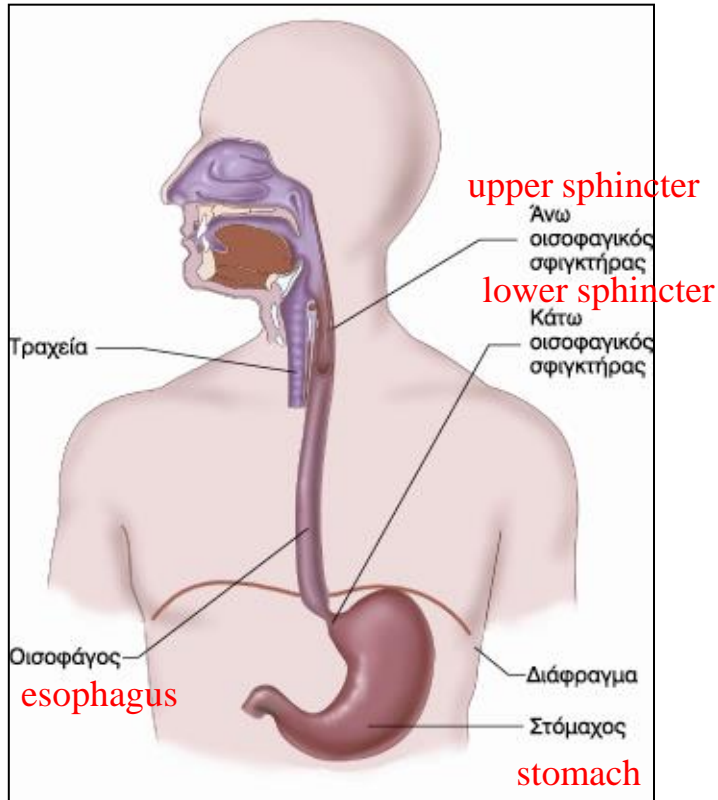


Saliva

Functions of the saliva:

- Lubricates food to facilitate swallowing -Keeps mouth moist to facilitate speech
- Initiates digestion of carbohydrates -facilitates taste (taste buds are stimulated by breakdown products of carbohydrates)
- Has a neutral pH (around 7) –helps to minimize tooth decay

The esophagus – transportation of food to the stomach

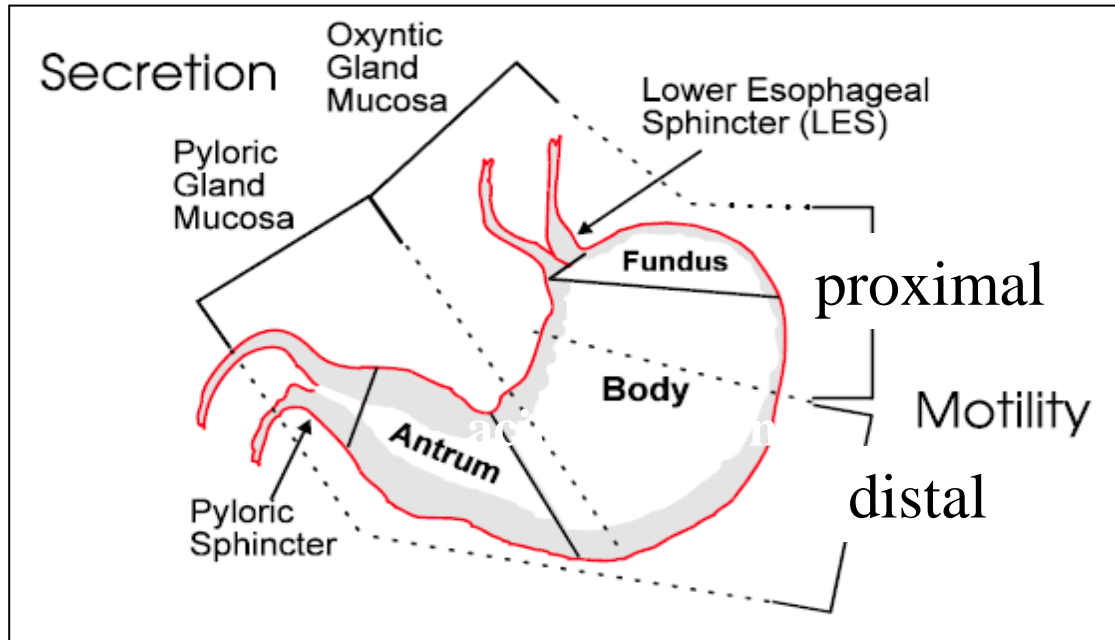


The **swallowing reflex** starts as the bolus of food touches the pharynx

The esophagus propels food material from the pharynx to the stomach – process of *swallowing*

Upper and lower sphincters are closed between swallows

During swallowing the upper sphincter opens first – the esophagus contracts – the lower sphincter relaxes to let food pass to the stomach



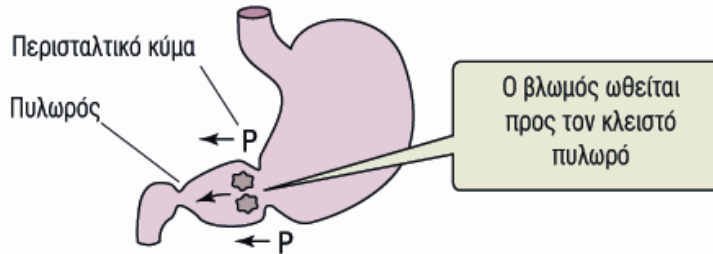
The stomach:

Lower esophageal sphincter - pyloric sphincter

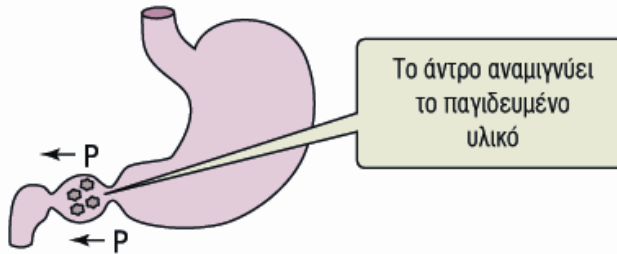
Functions of the stomach:

- Proximal serves as a *reservoir* – the proximal region relaxes when food enters (up to 1.5lt) with no rise in internal pressure.
- Kills some bacteria and parasites
- Begins the process of digestion (exposes food to low pH, secretes protein enzymes, mixing and breakup of food)

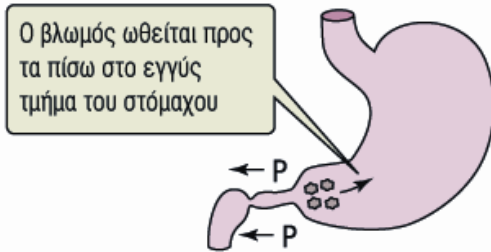
A ΠΡΟΩΘΗΣΗ



B ANAMIΞH



Γ ΩΘΗΣΗ ΠΡΟΣ ΤΑ ΠΙΣΩ



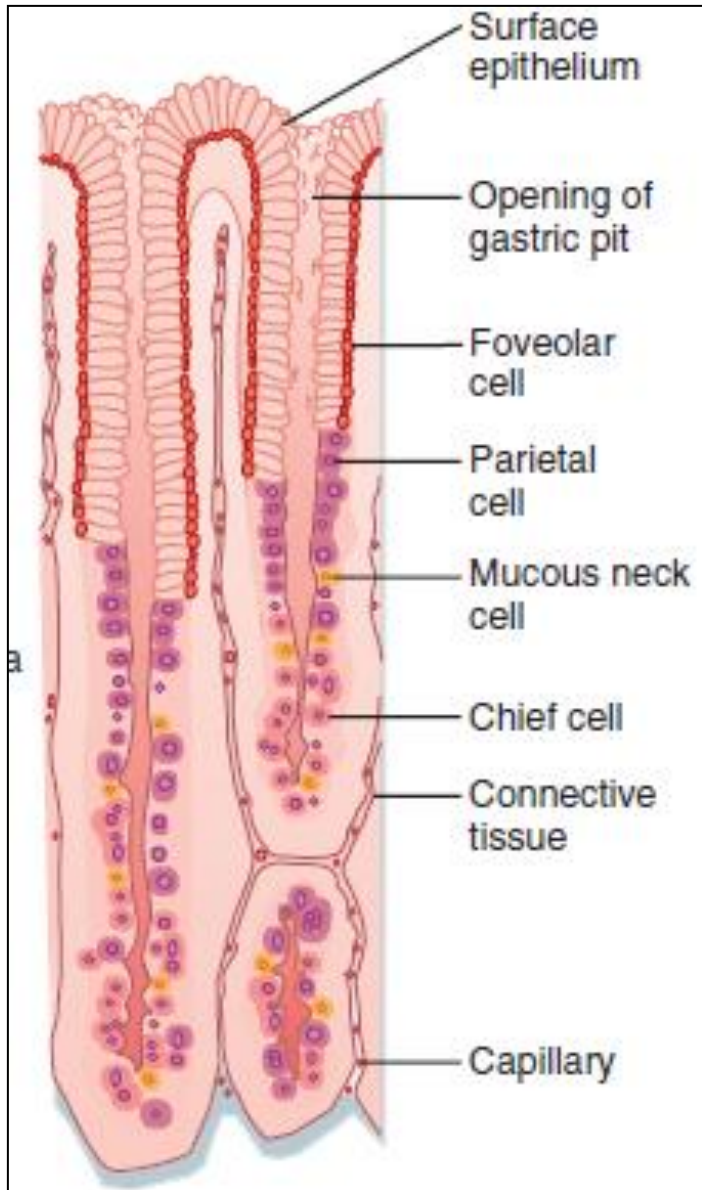
➤ *Gastric emptying-distal stomach*

➤ *Gastric emptying is regulated* by nerves and by hormones that are secreted by the stomach and the duodenum.

Gastrin secreted by the stomach, increases contractions

Secretin, cholecystokinin secreted by duodenum decrease contractions

Gastric glands



Mucous neck cells and *epithelial cells* secrete mucous

Chief cells secrete pepsinogen

Parietal cells secrete HCl and intrinsic factor

G-cells secrete gastrin

Major components of gastric juice:

- Hydrochloric acid (HCl) – denatures proteins, required for pepsins
- Pepsinogen – proenzyme - converted to pepsin–digestion of proteins
- Intrinsic factor – binds vitamin B12 and permits its absorption
- Mucous – protects stomach wall from HCl, pepsin and mechanical trauma
- Hormones (gastrin, histamine, somatostatin)

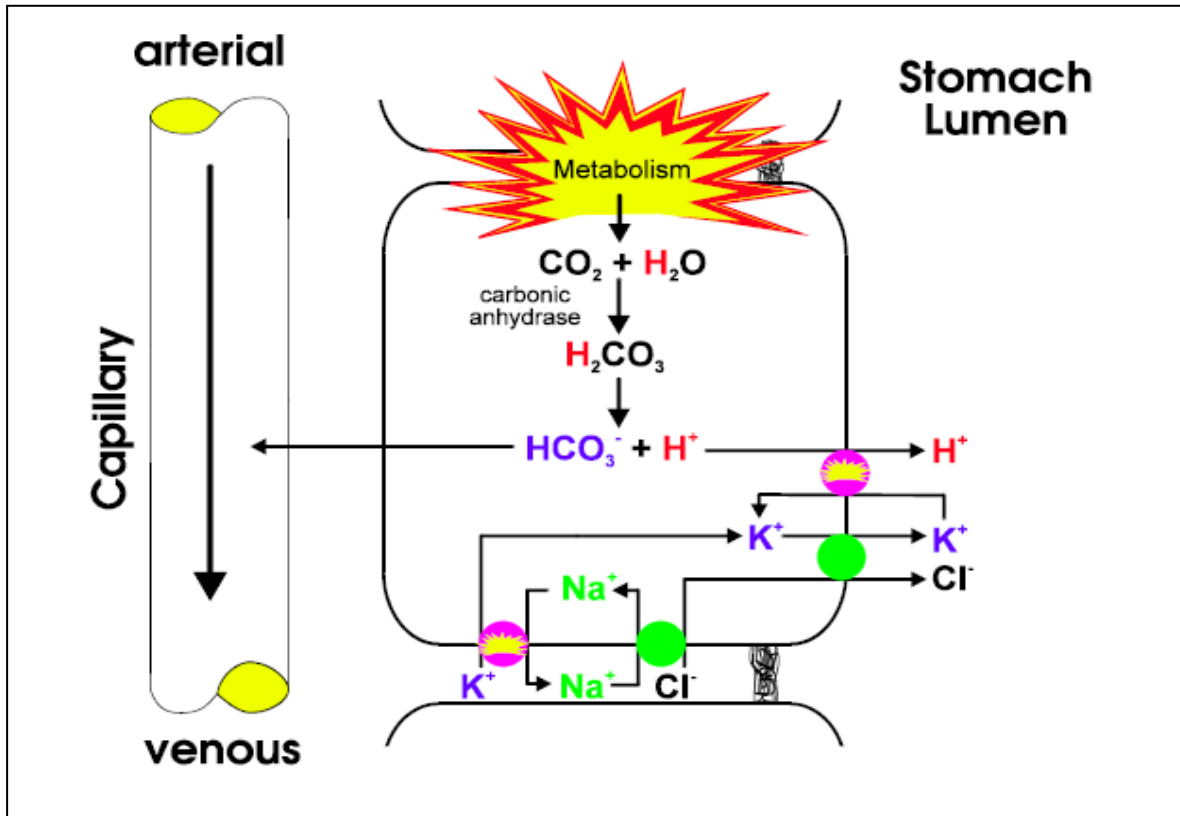
Functional roles of gastric secretions:

Acid pH

Killing microorganisms

Vitamin B12 absorption

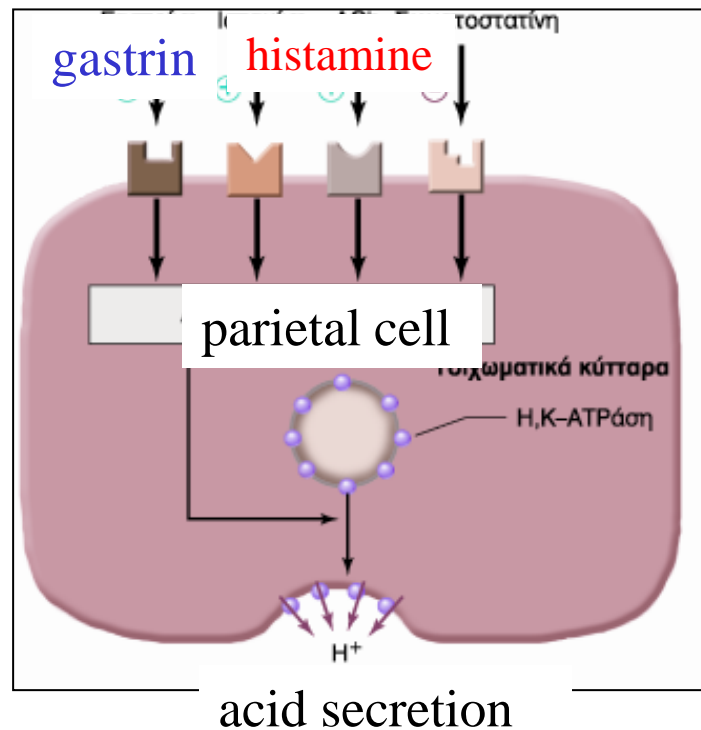
HCl secretion by the parietal cell



Hydrogen ions are driven into the stomach lumen by a *proton pump* of parietal cells.

Regulation of HCl secretion by the parietal cell –

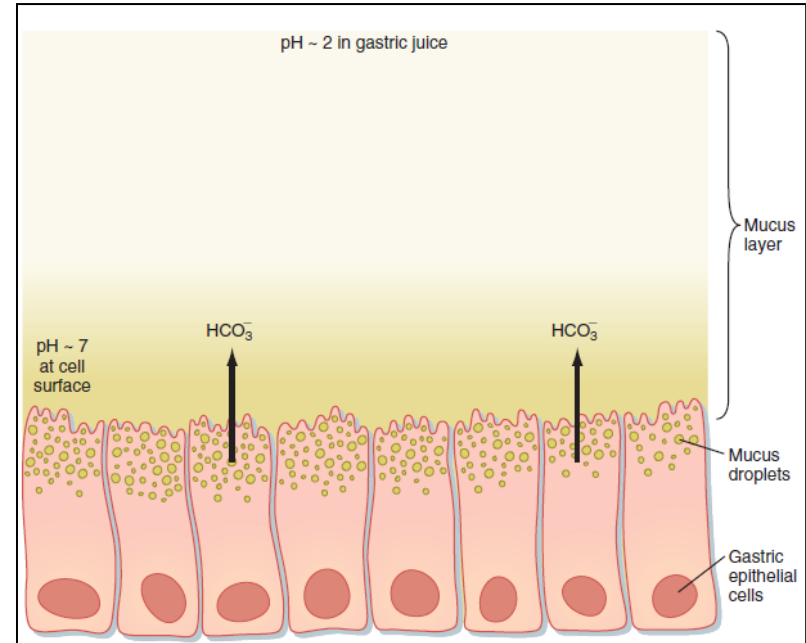
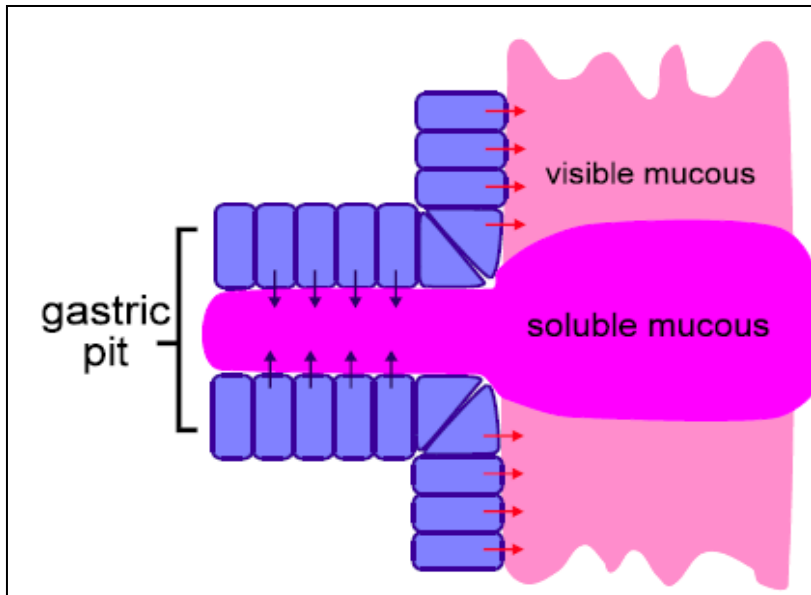
The hormones histamine and gastrin increase the secretion of gastric acid



Drugs used for the treatment of ulcer include:

- antagonists of histamine receptors (cimetidine)
- blockers of the proton pump (omeprazole)

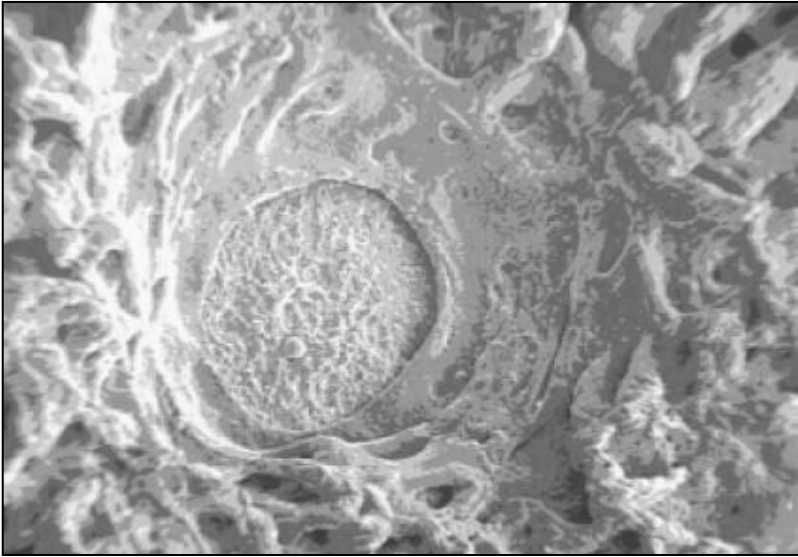
Mucus secretions - the gastric mucosal barrier



Functions of the mucus secretions:

- Forms a gelatinous coating that protects the surface of the stomach from pepsin and acid – slows the rate of diffusion of hydrogen ions
- Contains high concentrations of bicarbonate – keeps the pH neutral close to the surface

Peptic ulcer



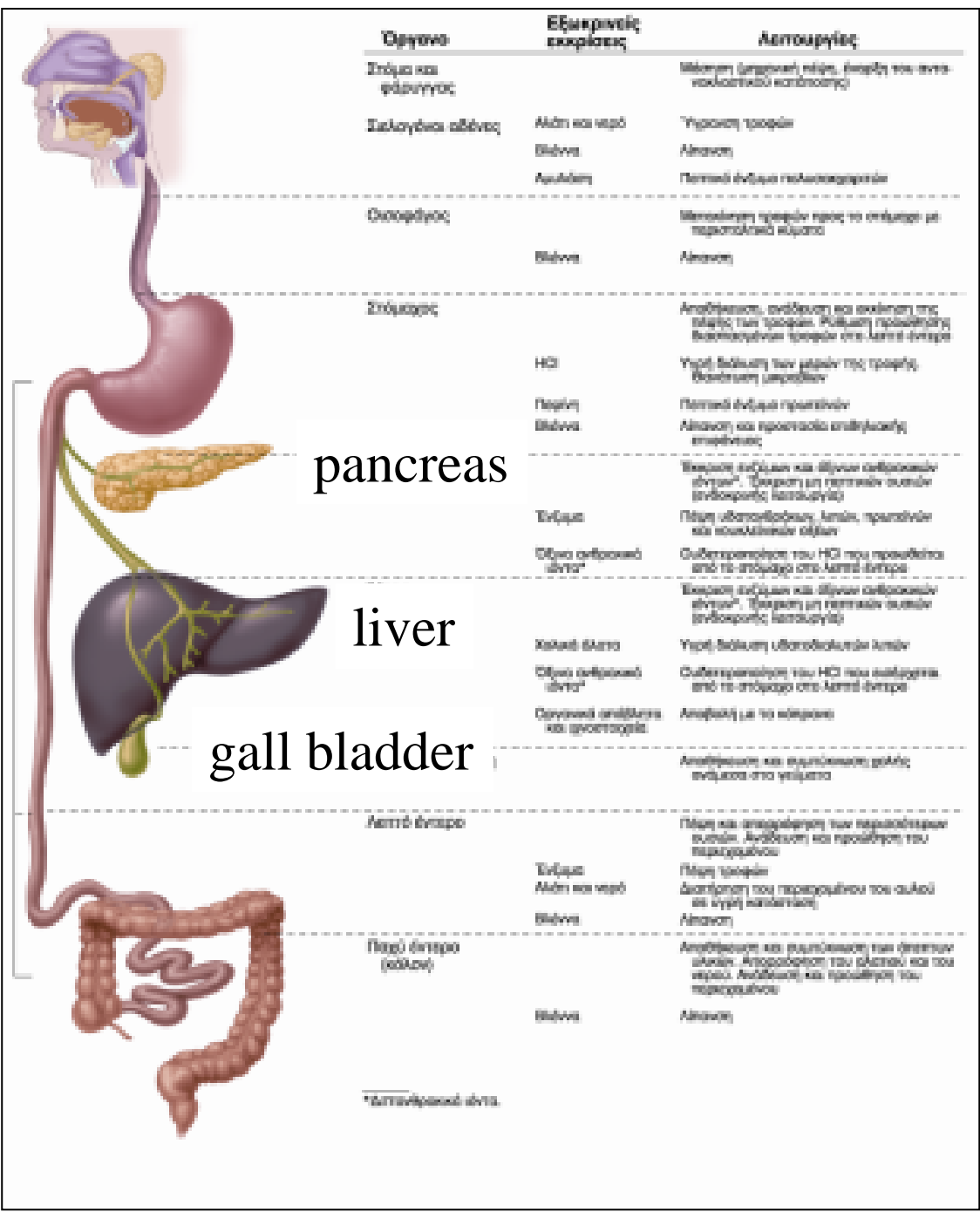
*Nobel prize 2005 to J. Robin Warren and Barry J. Marshall for *Helicobacter pylori**

Gastric and duodenal ulcers – when the capacity of the mucosa to protect itself is overwhelmed by gastric acid secretion.

- Chronic use of non-steroidal anti-inflammatory drugs (such as aspirin) are a common cause for gastric ulceration.
- The bacterium *Helicobacter pylori* is also causing ulcer.
- Stress ulcers: chronically elevated levels of epinephrine suppress HCO_3^- secretion and decrease protection of gastric surface

Pancreatic secretions

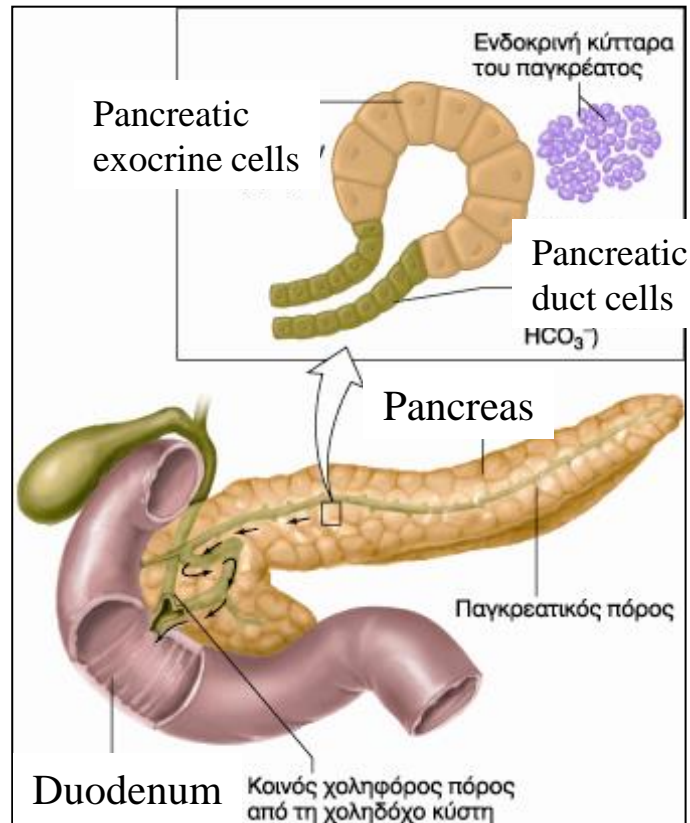
Liver secretions



Όργανο	Εξωτερικές εκκρίσεις	Αστυργίες
Στόμα και φάρυγγος		Μόλυσση (αποβολή πύλων, έμφλη του εντο-κακωτικού καναλιού)
Συλογόχο αδένες	Αιδή και νερό Βίλινα Αμύλαση	Ύδατος τροφών Αιτών Πρωτεϊνικό ένζυμο (αμυλοαμυράση)
Οισοφάγος	Βίλινα	Μόλυσση τροφών προς το στομάχι με παροξυσμικά κύματα Αιτών
Στόμαχος	HCl Πεπίνη Βίλινα	Ανοξείδωση, ενδίδωση και εκκένωση της σίτης των τροφών. Πολύση πρωτεϊνική διασποράση τροφών στο λεπτό έντερο Υπό βίλιση των τροφών (πρωτεΐνη, υδατάνθρακες)
pancreas	Ένζυμα Οξέα αμινοξέα ένζυ*	Πρωτεϊνικό ένζυμο και διάφορα αμινοξέα ένζυμα*. Τροφική μη πρωτεϊνική ουσία (ανδρογόνο, ισταμίνη)
liver	Κορεκό χυμό Οξέα αμινοξέα ένζυ*	Εκκένωση σίτης και διάφορα αμινοξέα ένζυμα*. Τροφική μη πρωτεϊνική ουσία (ανδρογόνο, ισταμίνη)
gall bladder	Οξυοξεία αμινοξέα και χρομογόνα	Υπό βίλιση υδροχλωρικών άμυν Ουδενεργατοποίηση του HCl που εισέρχεται από το στομάχο στο λεπτό έντερο
		Ανοξείωση με το σάκχαρο Ανοξείωση και συμπίεση γάλακτος ενδύμας στο γάλακτο
Λεπτό έντερο	Ένζυμα Αιδή και νερό Βίλινα	Πύση και απορρόφηση των παραπορυσμικών ουσιών. Ανόξωση και πρωτεΐνη του παραπορυσμίου Πύση τροφών Διακένωση του παραπορυσμίου του ούλου σε υψηλή κατάσταση Αιτών
Πεπλό έντερο (κόλλων)	Βίλινα	Ανοξείωση και συμπίεση των άμυνων άμυν. Απορρόφηση του σάκχαρου και του σπυρού. Ανόξωση και πρωτεΐνη του παραπορυσμίου Αιτών

*Αμινοξέα ένζυμα.

Endocrine cells
release secretin,
CCK



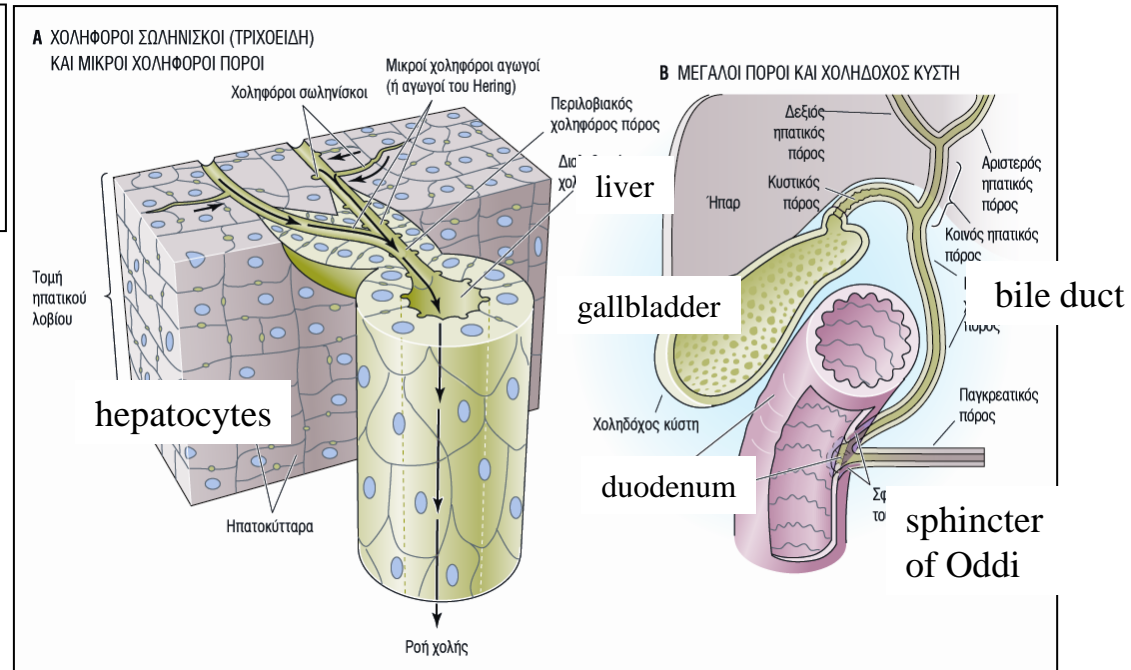
Function of pancreatic
juice: *Digestion -
chemical breakdown
of food.*

The pancreatic juice contains:

- **bicarbonate** – neutralizes the HCl-rich chyme from the stomach
- **digestive enzymes** – mostly in inactive forms – breakdown proteins, fats and carbohydrates

The secretion of the pancreas is regulated by hormones (**cholangiolysin-CCK** and **secretin**) secreted by endocrine cells of the duodenum

Bile secretion from the liver

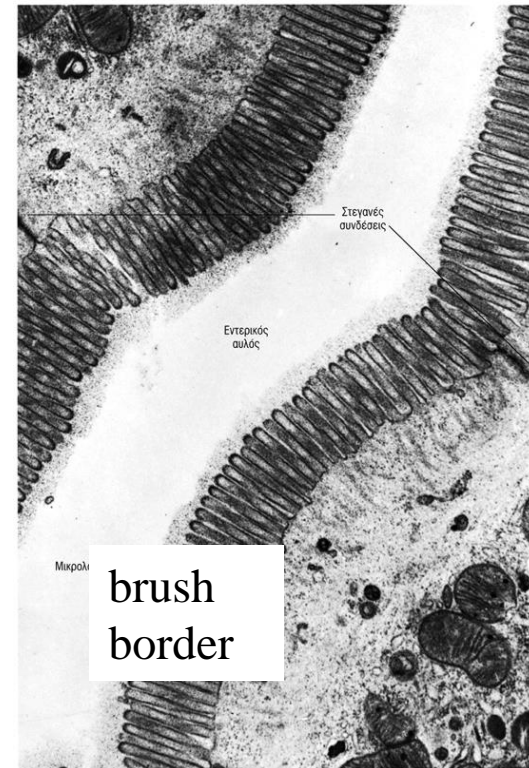
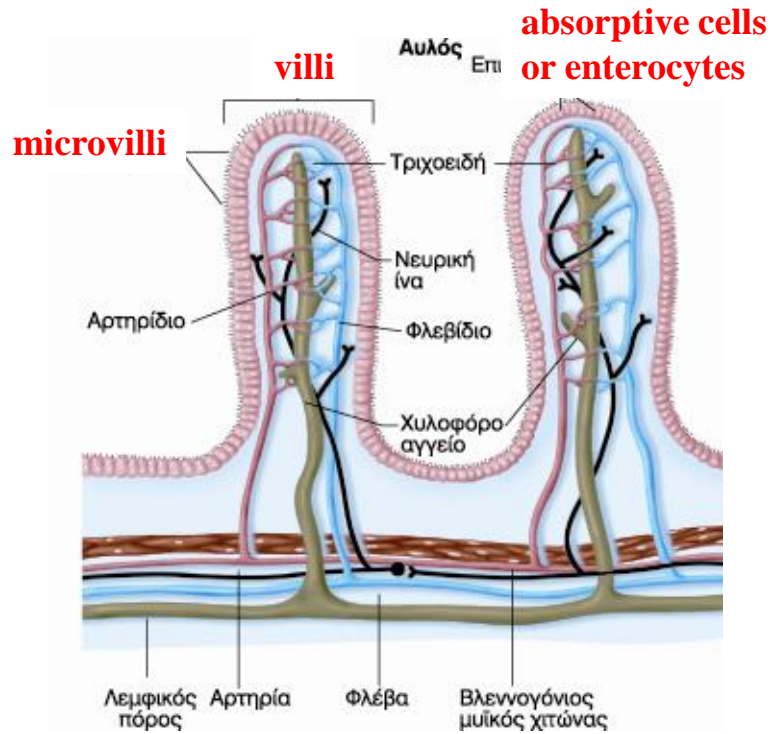


Bile is produced by the liver – stored in gall bladder – secreted in duodenum

Major component of bile: bile salts

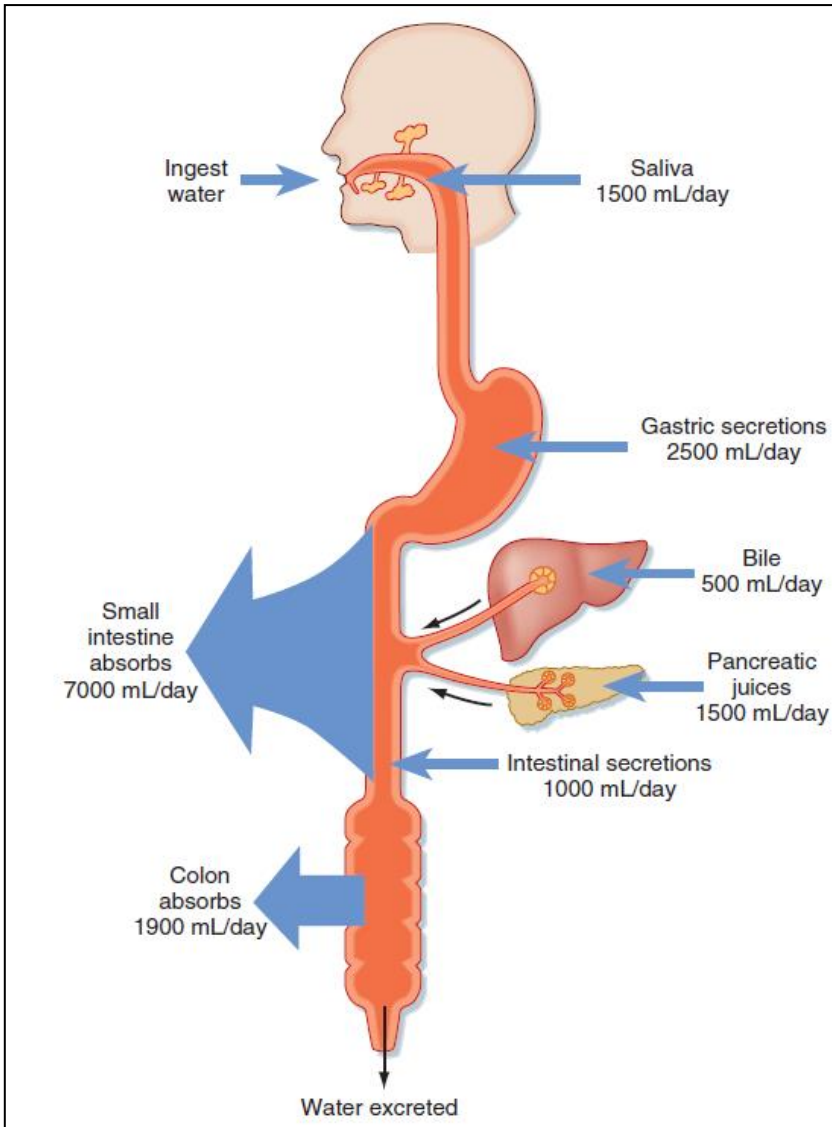
- When the sphincter of Oddi is closed (*fasting state*) hepatic bile is diverted to the gallbladder, where it is concentrated.
- During the *fed state*, the gallbladder contracts (mostly due to **cholecystokin**in), expelling large quantities of bile into the duodenum.
- Bile contains **bile salts** - essential for fat digestion and absorption.

Epithelial cells of the intestine



The epithelial cells of the intestine (enterocytes, absorptive intestinal cells) contain microvilli on their apical membrane – *brush border*

Brush border enzymes of epithelial cells.

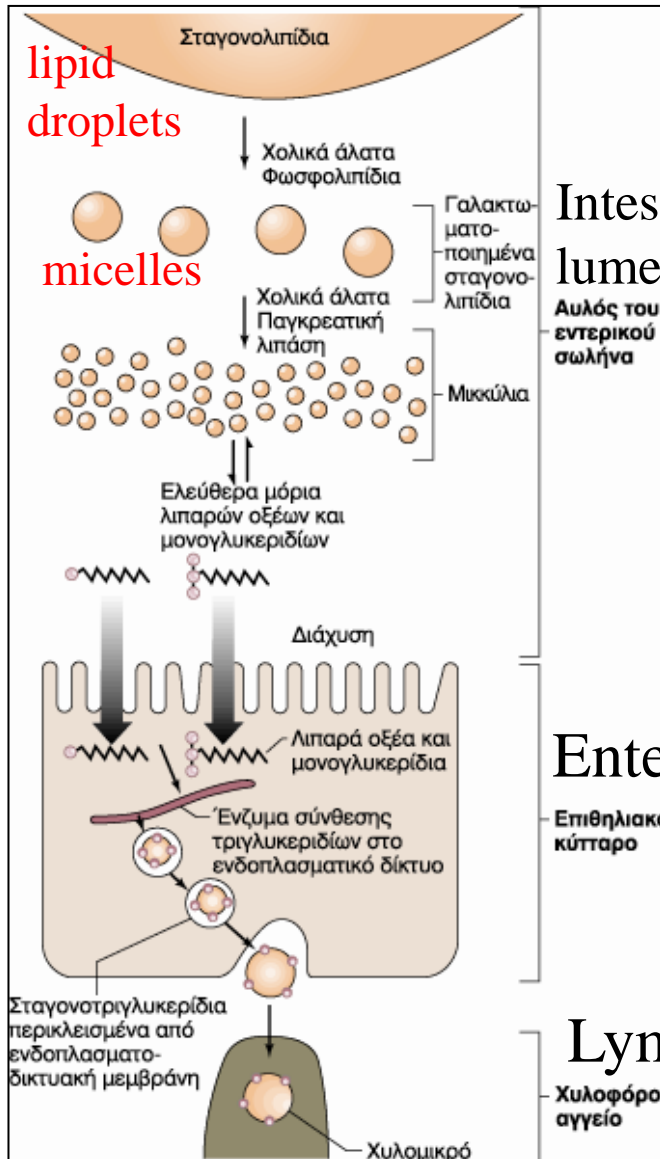


➤ 8,2 lt of fluid enter the GI tract – only 100ml are lost in the feces

➤ Absorption of electrolytes (Na^+ , K^+ , Cl^-) and water in the small and large intestine – **fluid balance in the GI tract**

➤ Absorption of nutrients (**carbohydrates, fat, proteins**) in the small intestine

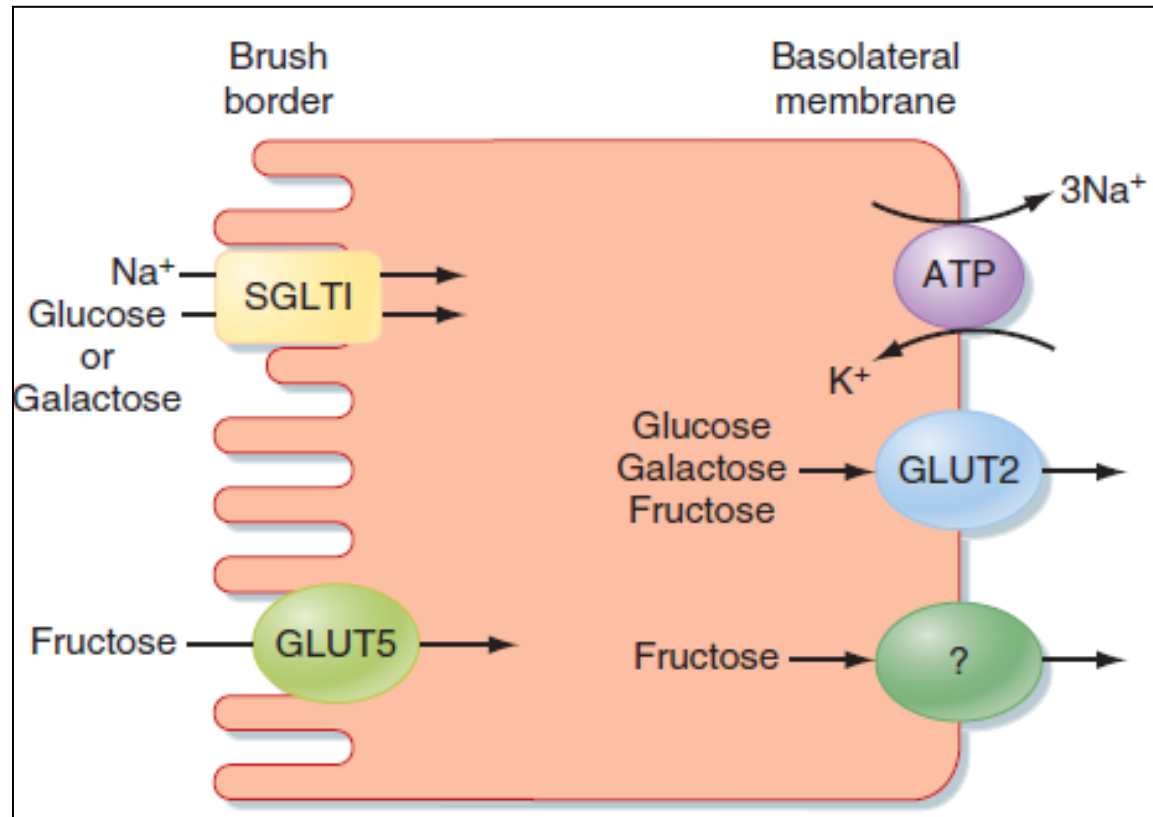
Digestion and absorption of lipids



- Fat is not water soluble
- Formation of *lipid droplets* and *micelles with bile salts* (bile)
- Pancreatic lipase digests *triglycerides* (fat)
- Fat digestion products absorbed from micelles into the enterocytes
- Absorption of triglycerides into the blood

Digestion and absorption of carbohydrates

Carbohydrates in food : starch (bread), sucrose (sugar) and lactose (milk)



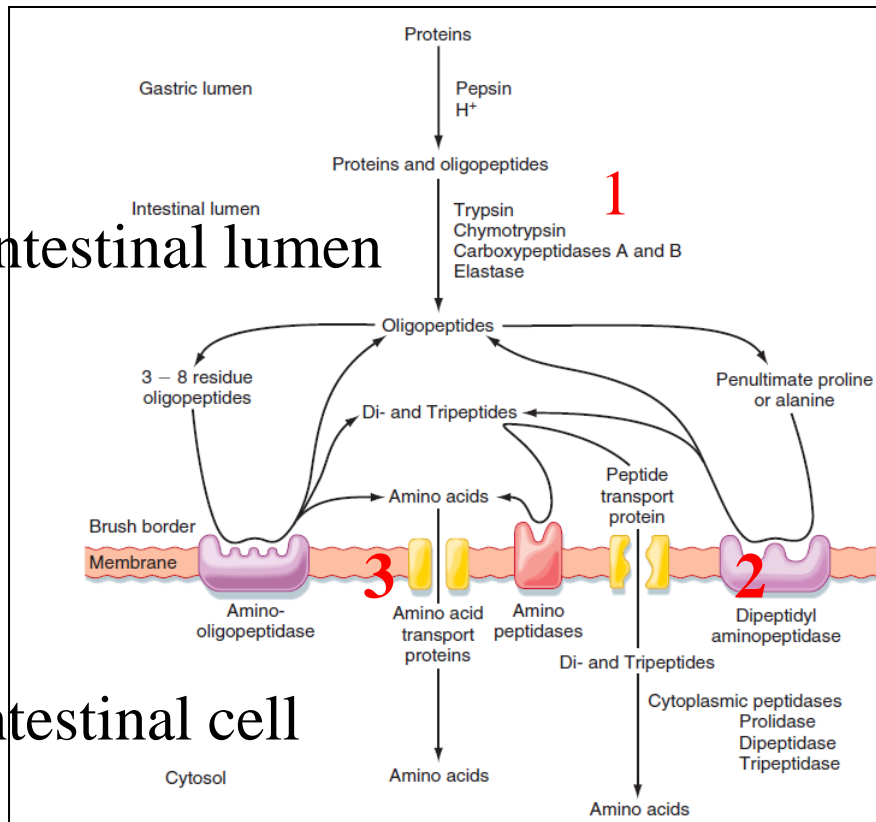
➤ **Amylase** (from pancreas) and **brush border enzymes** digest carbohydrates

➤ Carbohydrates are digested into monosacharides (glucose, galactose, fructose) and absorbed in the blood

➤ Low activity of the enzyme that breaks down lactose from milk leads to **lactose intolerance**

Intestinal lumen

Intestinal cell



Protein digestion and absorption

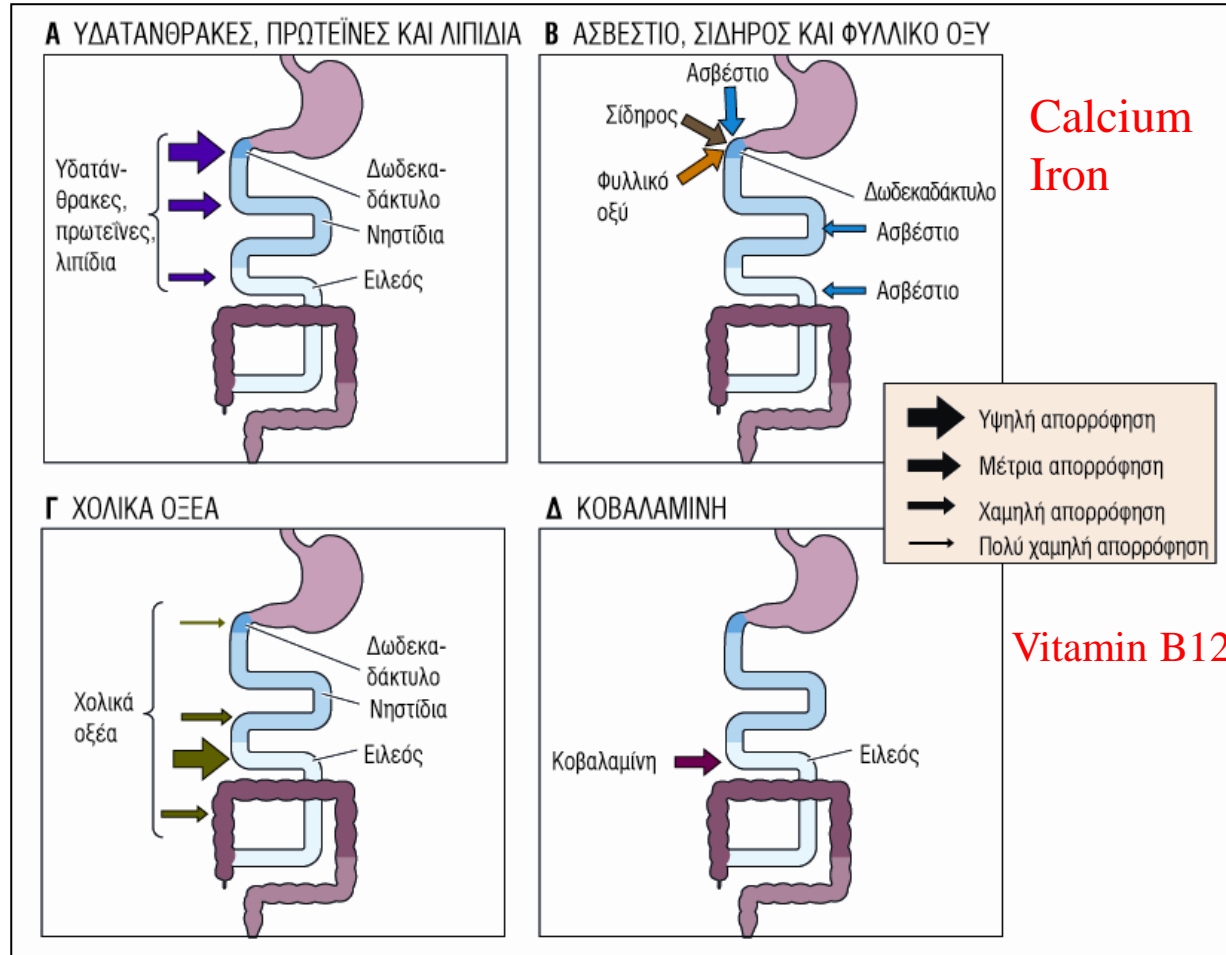
The major enzymes involved in the digestion of proteins are secreted by the pancreas in inactive forms [1].

Protein digestion continues with brush border enzymes of the intestinal cells [2]

Digested proteins leave the intestinal cell as amino acids [3].

Absorption of minerals and vitamins

Carbohydrates,
proteins, fat



Carbohydrates, proteins and fat are absorbed in the duodenum and the first region of the jejunum.

Calcium and **iron** are actively absorbed mainly in the duodenum.

Vitamin B12 is absorbed in the ileum with intrinsic factor.