

CARBOHYDRATES

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CARBOHYDRATES

➤ Human diet contains three types of carbohydrates:

1. POLYSACCHARIDES

- Glycogen

2. DISACCHARIDES

- Sucrose and Lactose

3. MONOSACCHARIDES

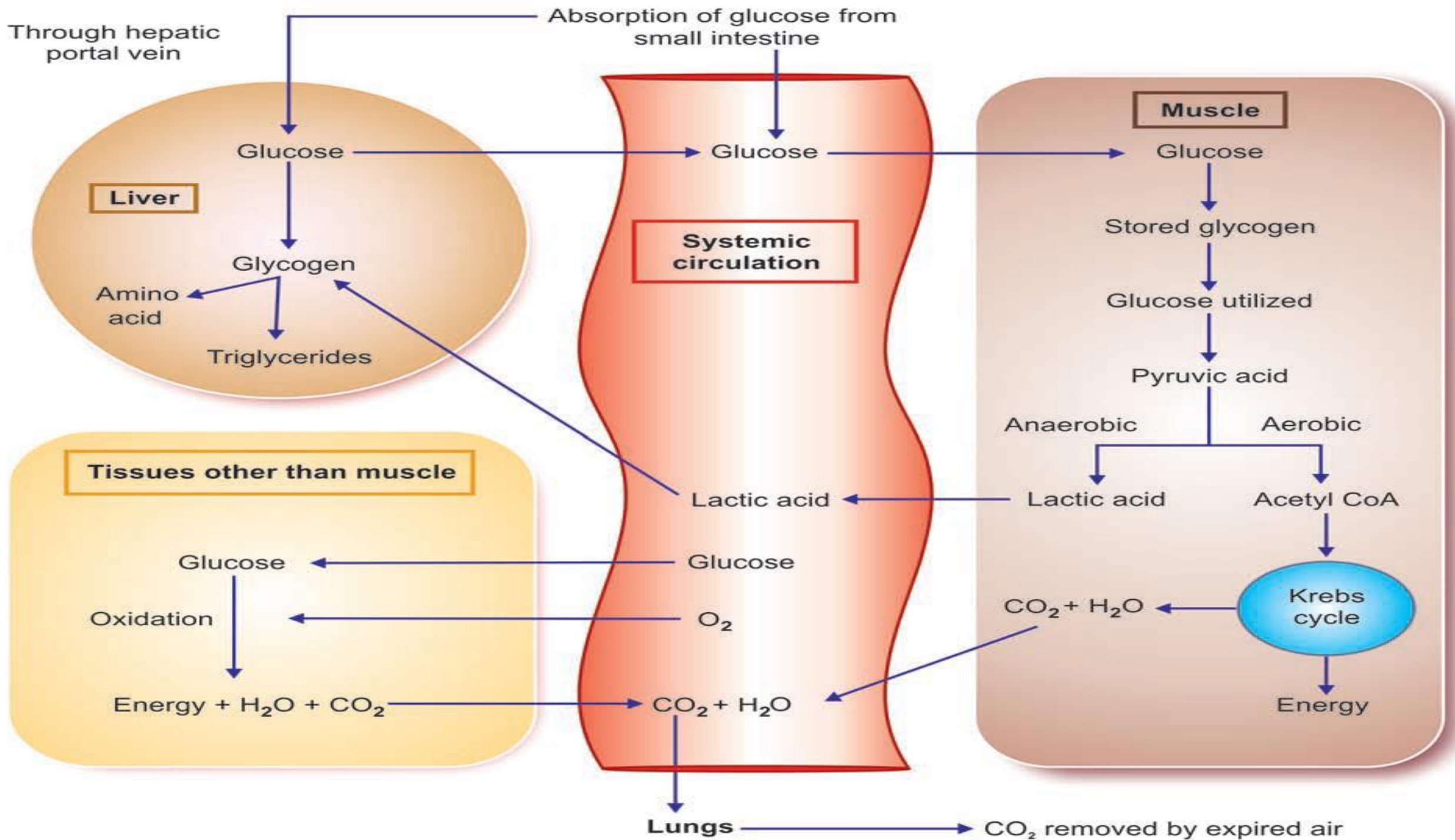
- Glucose and Fructose

DIGESTION OF CARBOHYDRATES

Area	Juice	Enzyme	Substrate	End product
Mouth	Saliva	Salivary amylase	Polysaccharides cooked starch	– Disaccharides – dextrin and Maltose
Stomach	Gastric juice	Gastric amylase	Weak amylase	The action is negligible
Small intestine	Pancreatic juice	Pancreatic amylase	Polysaccharides	Disaccharides – Dextrin, maltose and multriose
	Succus entericus	Sucrase	Sucrose	Glucose and fructose
		Maltase	Maltose and maltriose	Glucose
		Lactase	Lactose	Glucose and galactose
		Dextrinise	Dextrin, Maltose and Maltriose	Glucose
Trehalase	Trehalose	Glucose		

METABOLISM OF CARBOHYDRATES

- Metabolism is the process in which food substances undergo **chemical** and **energy** transformation.
- After digestion and absorption, food substances must be utilized by the body.
- The **utilization** occurs mainly by **oxidative process** in which the carbohydrates, proteins and lipids are burnt slowly to release energy. This process is known as **Catabolism**.
- Part of the released energy is utilized by tissues for physiological actions and rest of the energy is **stored as rich energy** phosphate bonds and in the form of proteins, carbohydrates and lipids in the tissues.
- This process is called **Anabolism**.



THANK YOU