- Chapter 4
- Proteins
- Chapter 4

Lesson 4.1

- Key Concepts
- Food proteins provide the amino acids necessary for building and maintaining body tissue.
- Protein balance, both within the body and in the diet, is essential to life and health.
- The quality of a protein food and its ability to meet the body's needs are determined by the composition of amino acids.
- Amino Acids: Basic Building Material
- Each protein is composed of hundreds of amino acids
- Amino acids form unique chain sequences to form specific proteins
- When protein foods are eaten, proteins are broken down into amino acids
- Amino acids are reassembled in the body to form a variety of proteins
- Amino Acid Structure
- Classes of Amino Acids
- Indispensable amino acids
  - Body cannot manufacture in sufficient quantity
- Dispensable amino acids
  - Body can synthesize from indispensable
- Conditionally indispensable amino acids
  - Normally synthesized but some health conditions may require dietary intake

- A Healthy Balance
- Protein balance
  - Catabolism: breakdown
  - Anabolism: resynthesis
- Nitrogen balance (intake = excretion)
  - Positive nitrogen balance: body stores more than it excretes
  - Negative nitrogen balance: body takes in less than it excretes
- Functions of Protein
- Tissue building
- Energy
- Water balance
- Metabolism
- Body defense system
- Tissue Building
- Fundamental structural material of every cell
- Comprises bulk of:
  - Muscles
  - Internal organs
  - Brain
  - Nerves
  - Blood plasma
- Protein repairs worn-out, wasted, or damaged tissue

- Energy
- May provide body fuel if the supply of carbohydrate and fat is insufficient for needs
- Less efficient
- Water Balance
- Plasma proteins attract water, resulting in maintenance of normal circulation
- Proteins have a unique structure to act as buffering agents
- Metabolism
- Enzymes
  - Digestive enzymes: amylases, lipases, proteases
- Transport agents
  - Lipoproteins
  - Hemoglobin
- Hormones
  - Insulin and glucagon
- Body Defense
- Immune system defends against disease and infection
  - White blood cells
  - Antibodies
- Balance between Protein Compartments and Amino Acid Pool
- Chapter 4

## Lesson 4.2

- Key Concepts
- Food proteins provide the amino acids necessary for building and maintaining body tissue.
- Protein balance, both within the body and in the diet, is essential to life and health.
- The quality of a protein food and its ability to meet the body's needs are determined by the composition of amino acids.
- Food Sources of Protein
- Complete proteins
  - Meat, fish, poultry, seafood
  - Soy
- Incomplete proteins
  - Plant-origin foods
    - Grains
    - Legumes
    - Nuts
    - Seeds
    - Fruits and vegetables
- Vegetarian Diets
- Must combine foods to cover all amino acid needs
- Types of vegetarian diets
  - Lacto-ovo vegetarian
  - Lacto-vegetarian
  - Ovo-vegetarian

Vegan

- Lacto-Ovo Vegetarian Diet Pyramid
- Digestion of Proteins
- Mouth
- Stomach: enzymatic breakdown of protein by proenzymes (zymogens)
  - Pepsin
  - Hydrochloric acid
  - Rennin
- Small intestine
  - Pancreatic secretions
    - Trypsin, chymotrypsin, carboxypeptidase
  - Intestinal secretions
    - Aminopeptidase, dipeptidase
- Summary of Protein Digestion
- Body Needs for Protein
- Tissue growth
- Dietary protein quality
  - Chemical score (CS)
  - Biologic value (BV)
  - Net protein utilization (NPU)
  - Protein efficiency ratio (PER)
- Additional needs caused by disease

- Dietary Deficiency or Excess
- Protein energy malnutrition
  - Kwashiorkor
  - Marasmus
- Excess protein
  - Usually also means excess fat intake
  - Protein displaces other healthy foods in diet
  - Extra burden on kidneys
- Dietary Guides
- Recommended Dietary Allowances (RDAs)
  - Relate to age, sex, weight
  - Highest at birth and slowly decline into adulthood
  - Men and women: 0.8 g/kg of desirable weight
- Dietary Guides, cont'd
- Dietary Reference Intakes (DRIs) from National Academy of Sciences
  - 10% to 35% of total caloric intake from protein (children and adults)
- Calculating Protein Needs
- RDA:
  - 70 kg (~150 lb) adult
  - 70 kg x 0.8 g/kg = 56 g/day
- Calculating Protein Needs, cont'd

- DRI:
  - Assumes individual consumes 2200 kcal/day; based on recommendation of 10% to 35% of total kilocalories from protein
  - \_\_\_\_\_ 2200 kcal x 0.10-0.35 = 220-770 kcal/day from protein
    - 220-770 kcal, 4 kcal/g = 55-192.5 g/day of protein
- Summary
- Protein provides the body with its primary tissue-building units, amino acids
- 20 common amino acids
- Nine of the 20 amino acids are indispensable in the diet
- Body can manufacture the remaining 11 amino acids
- Complete proteins are foods that supply all the indispensable amino acids
- Summary, cont'd
- Complete proteins are usually of animal origin
- Plant foods are considered incomplete proteins because they lack one or more of the indispensable amino acids (with the exception of soy)
- Vegetarian diets can be strict with only plant proteins (vegan), whereas other variations include dairy, egg, and sometimes fish
- Summary, cont'd
- Adequate dietary protein and a reserve "pool" of amino acids help maintain overall protein balance
- A powerful digestive team of six protein-splitting enzymes acts to break down the protein to amino acids for vital tissue-building tasks
- Protein requirements are influenced by growth needs and nature of diet in terms of protein quality and energy intake
- Summary, cont'd

- Clinical influences on protein include fever, disease, surgery, or other trauma to the body
- Protein needs are calculated based on RDA standards related to age, sex, and weight, which for both men and women is set at 0.8 g of high quality protein per kilogram of body weight per day
- Summary, cont'd
- Adjustments for protein intake are required for infants and pregnant and breastfeeding women
- Adjustments also may be necessary for individuals following a vegan diet
- Adjustments are made for critical illness