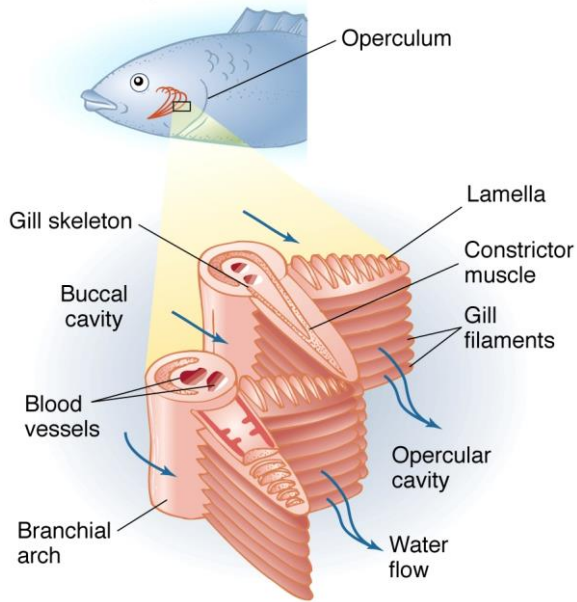
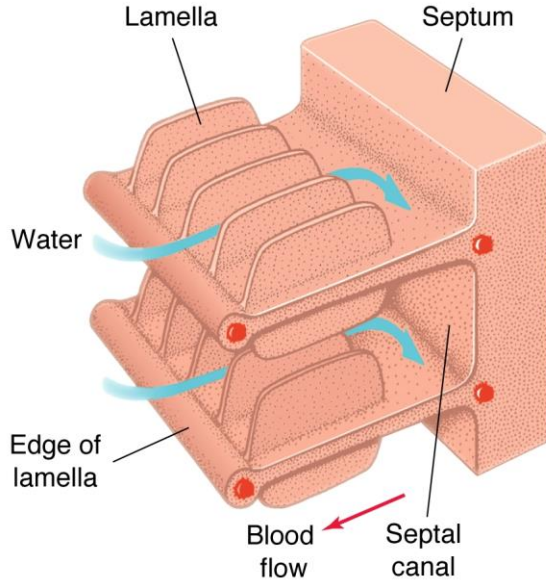


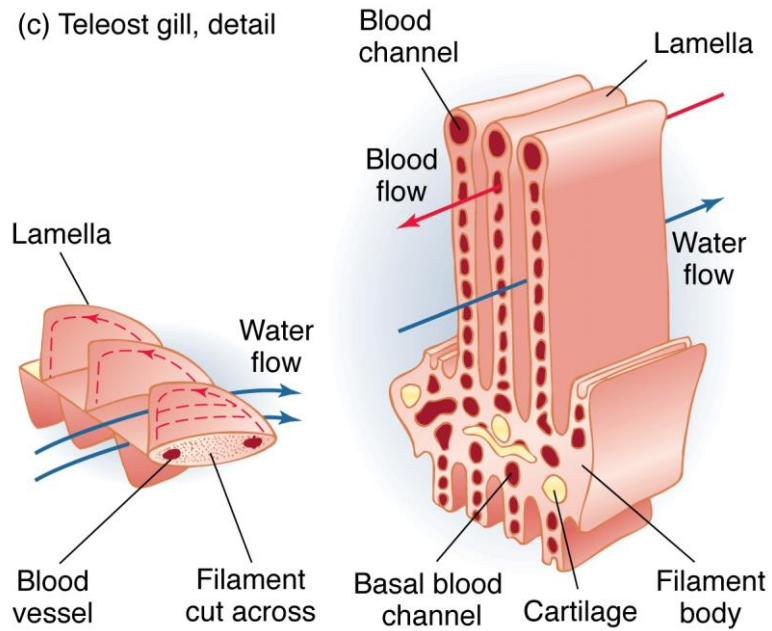
(a) Teleost gill



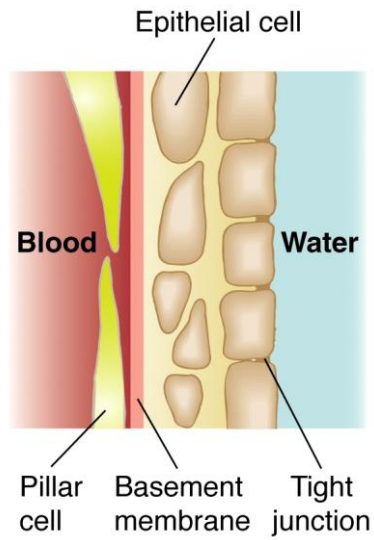
(b) Elasmobranch gill, detail (dogfish)



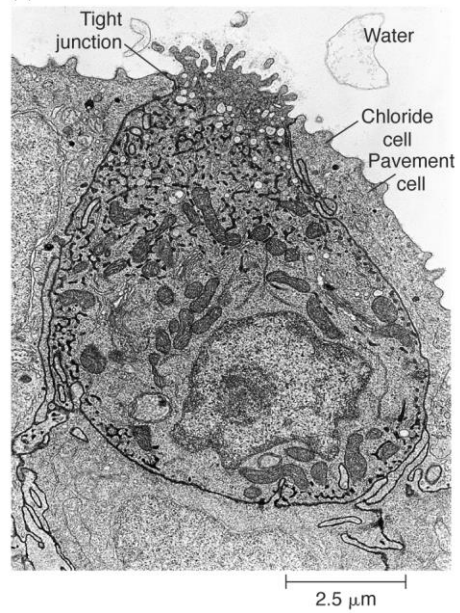
(c) Teleost gill, detail



(e) Section across gill lamellar epithelium



(a)



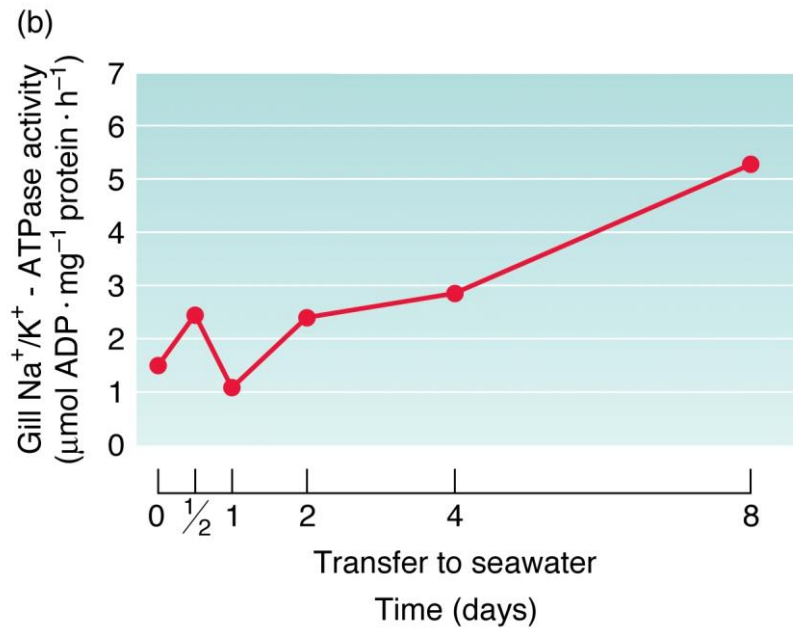
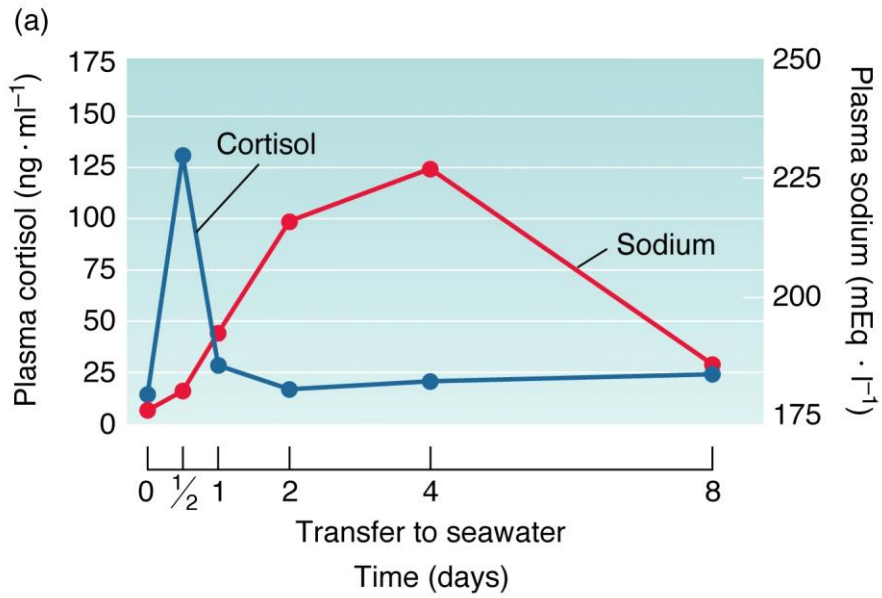


Table 14-10 Physiological acclimatizations that accompany the movement of fish to water of differing salinity

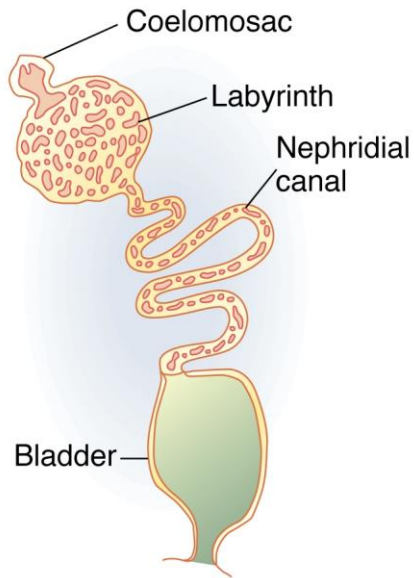
(A) From freshwater to seawater

1. The proton pump that powers active uptake of NaCl is down-regulated.
 2. The rise in the flux of Na⁺ into the body raises plasma Na⁺, stimulating an increase in plasma cortisol and growth hormone levels.
 3. Hormones induce the proliferation of chloride cells and an increase in the infolding of their basolateral membranes.
 4. The changes above cause an increase in the activity of the Na⁺/K⁺ pump and the secretion of NaCl.
 5. Plasma Na⁺ levels return to normal.
-

Table 14-10 Physiological acclimatizations that accompany the movement of fish to water of differing salinity

(B) From seawater to freshwater

1. The paracellular gaps between chloride and accessory cells close in response to low external Na⁺ levels, causing NaCl efflux to fall rapidly.
 2. Plasma prolactin levels increase.
 3. Prolactin causes the number of chloride cells to decrease and the apical pits to disappear.
 4. As a result, the activity of the Na⁺/K⁺ pump falls.
 5. Up-regulation of the proton pump returns the fish to the freshwater condition.
-

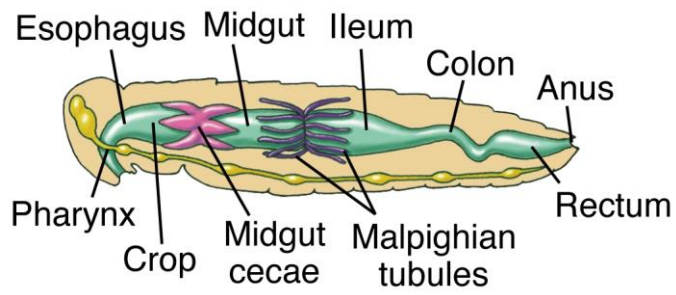
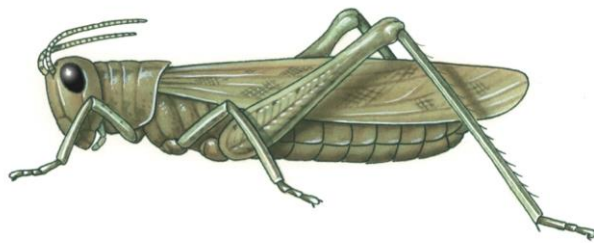


Crayfish antennal gland

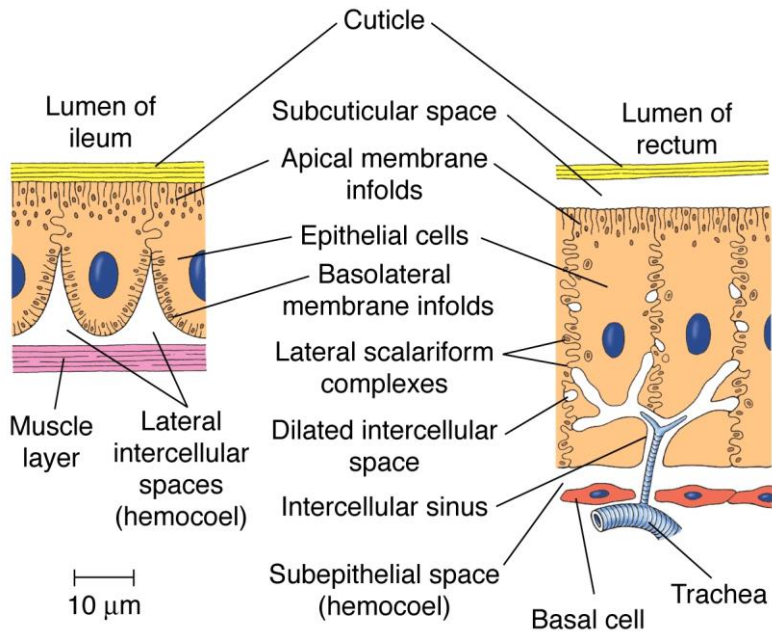
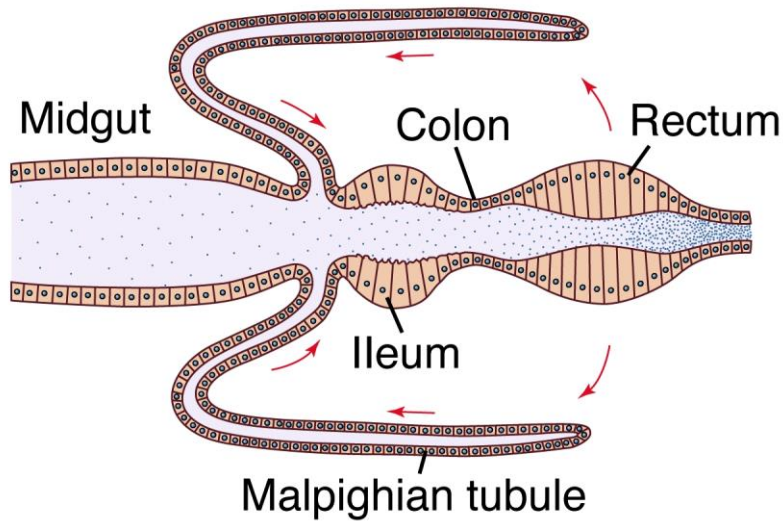


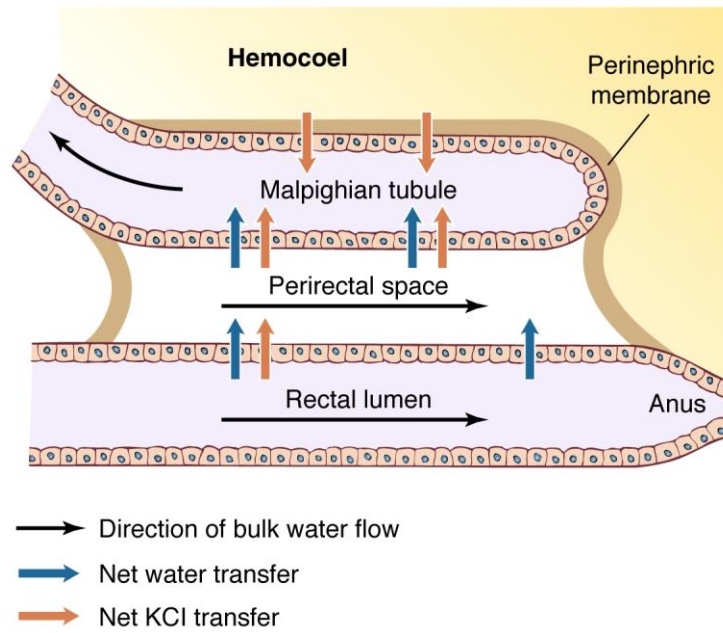
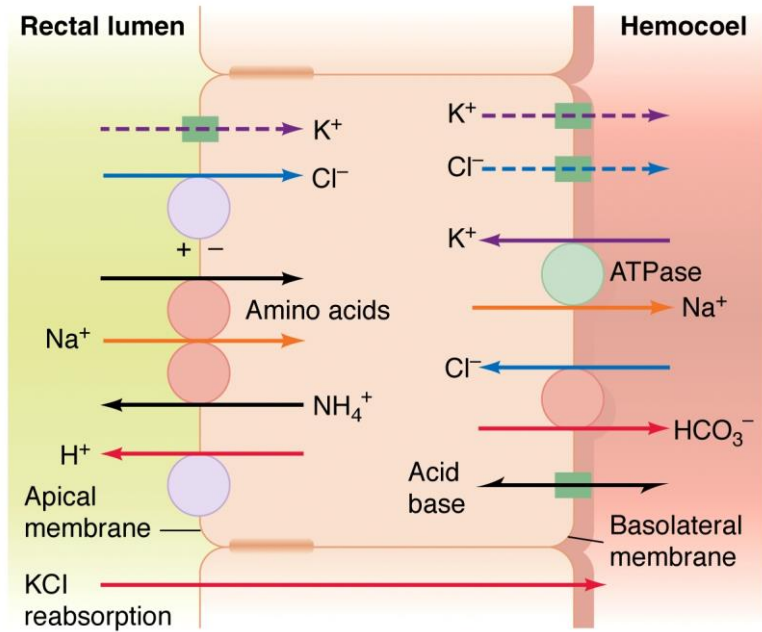


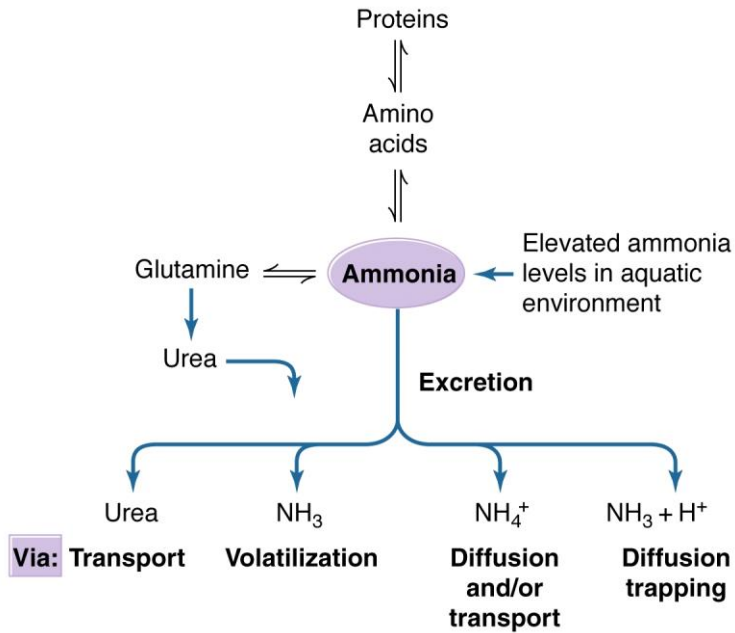
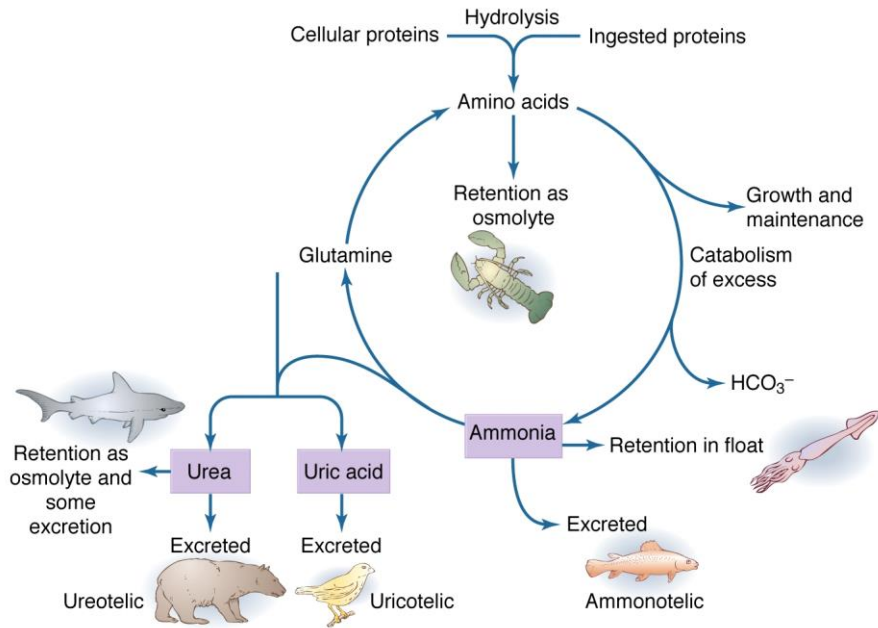
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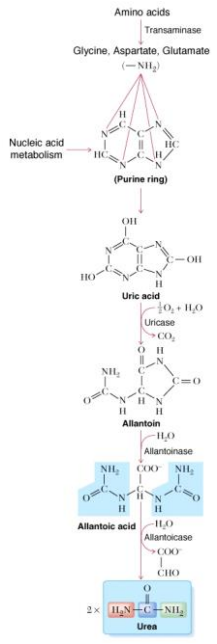
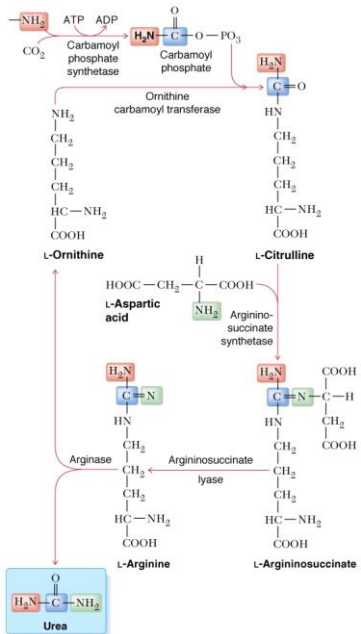


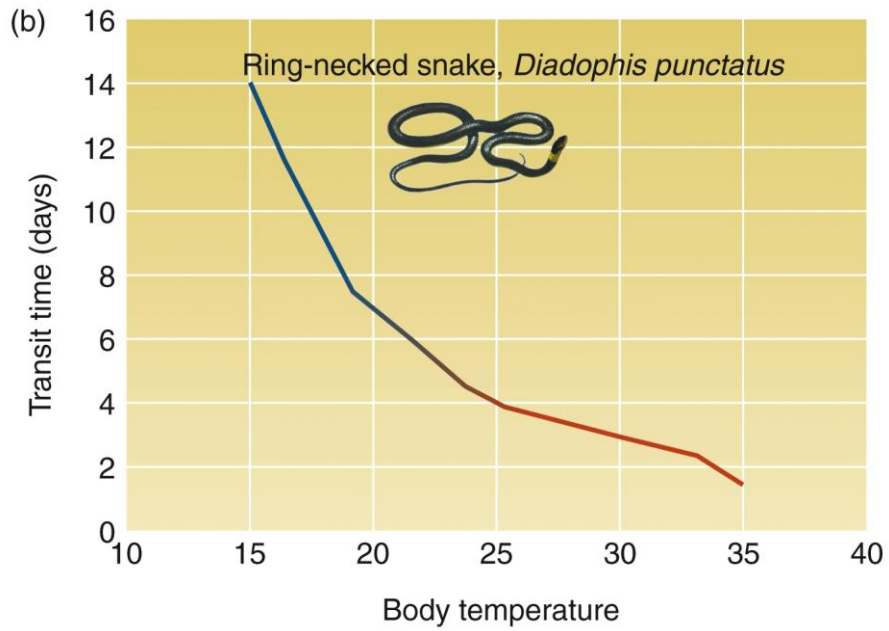
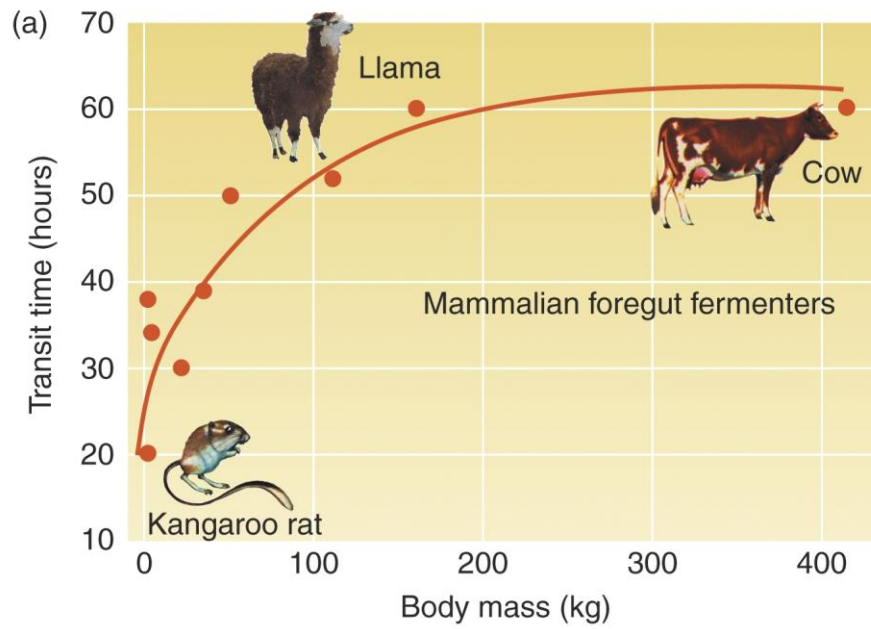
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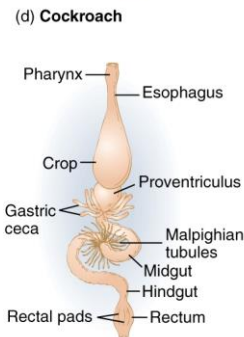
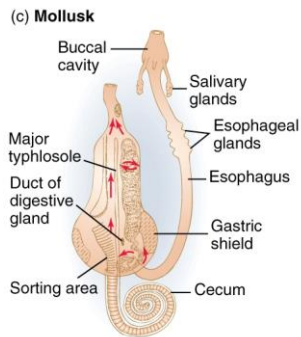
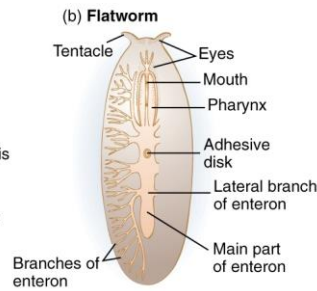
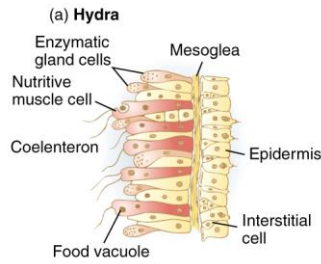
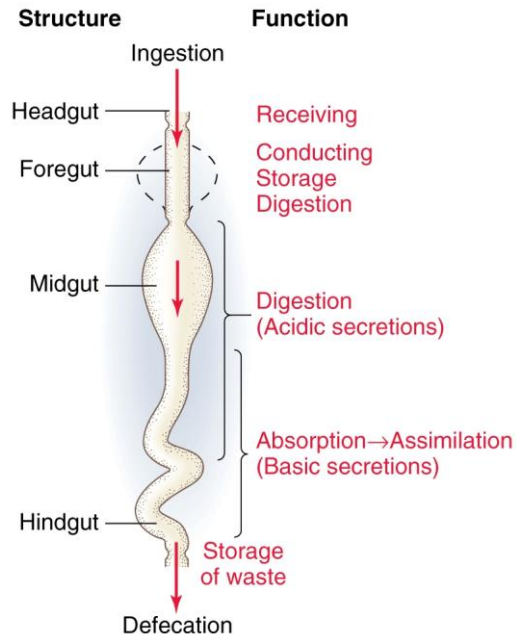




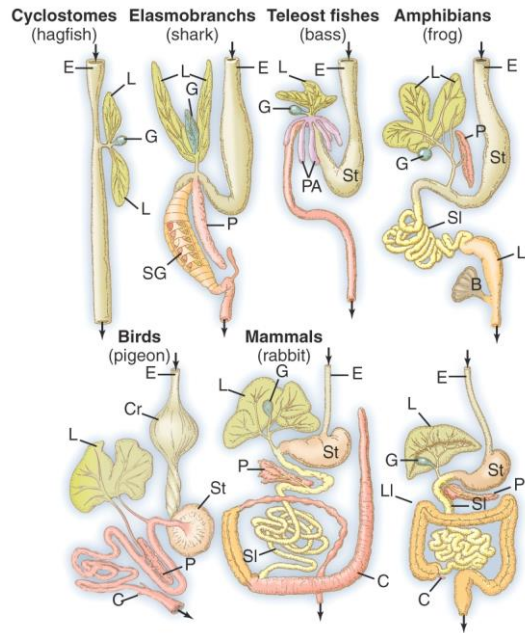
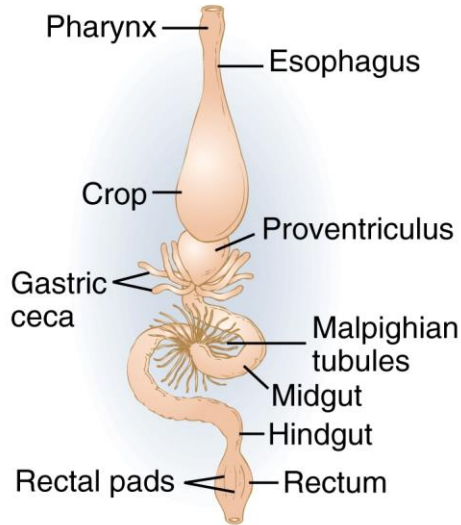


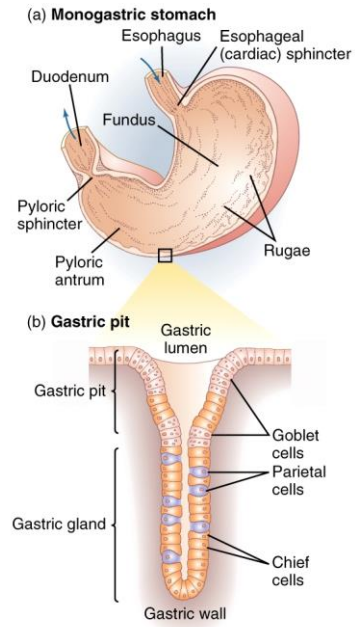
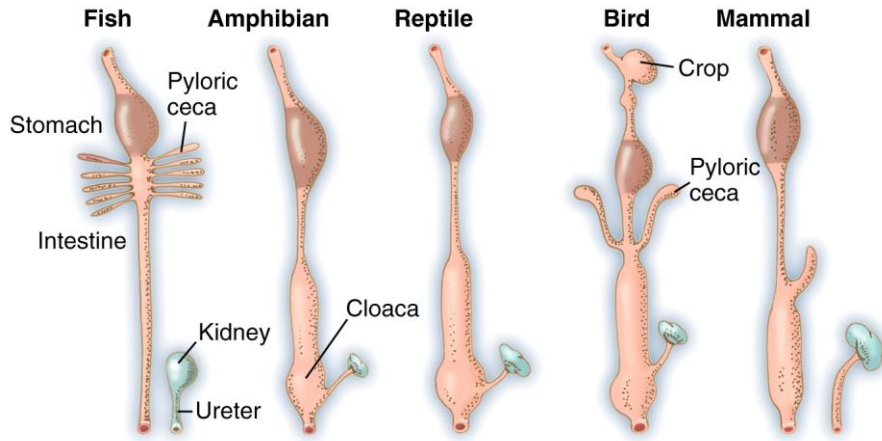


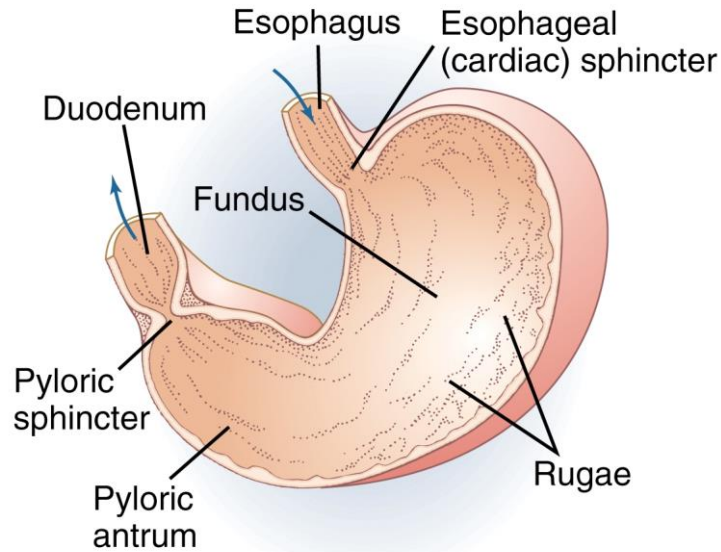
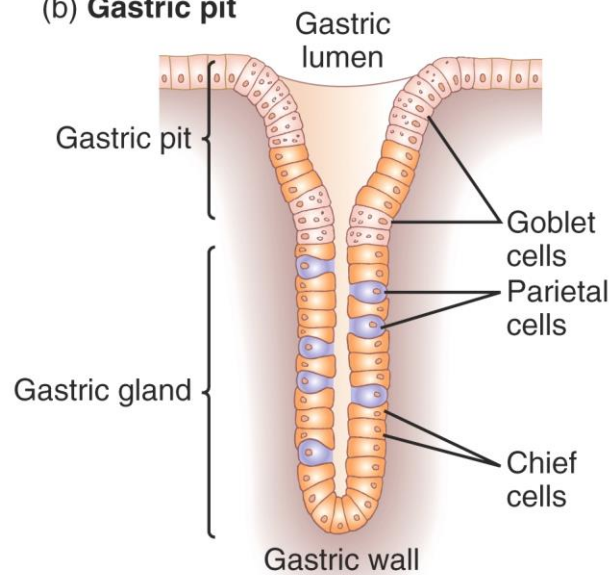


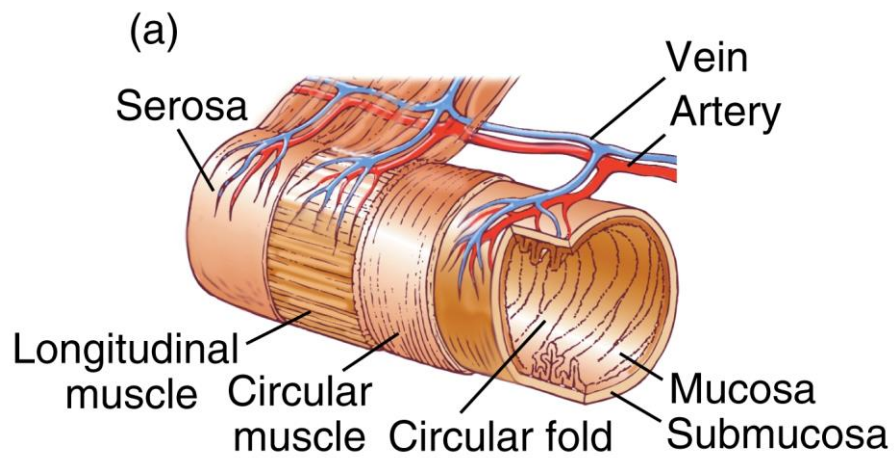
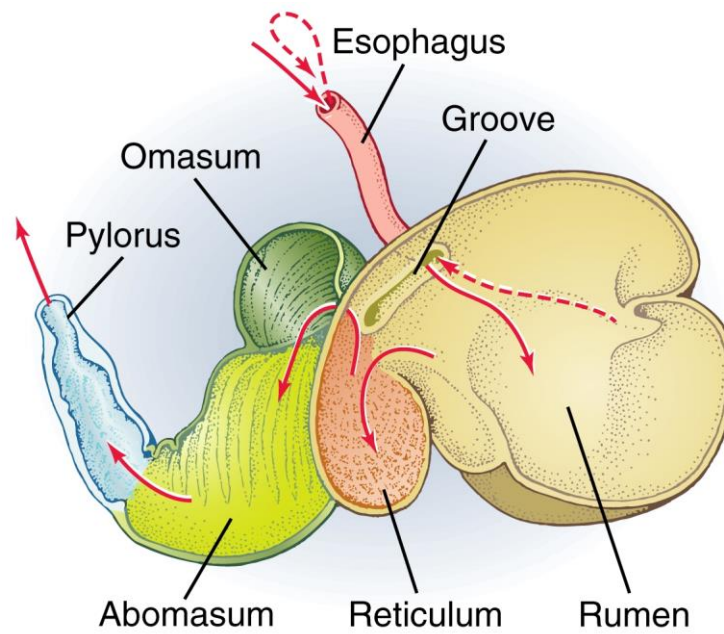


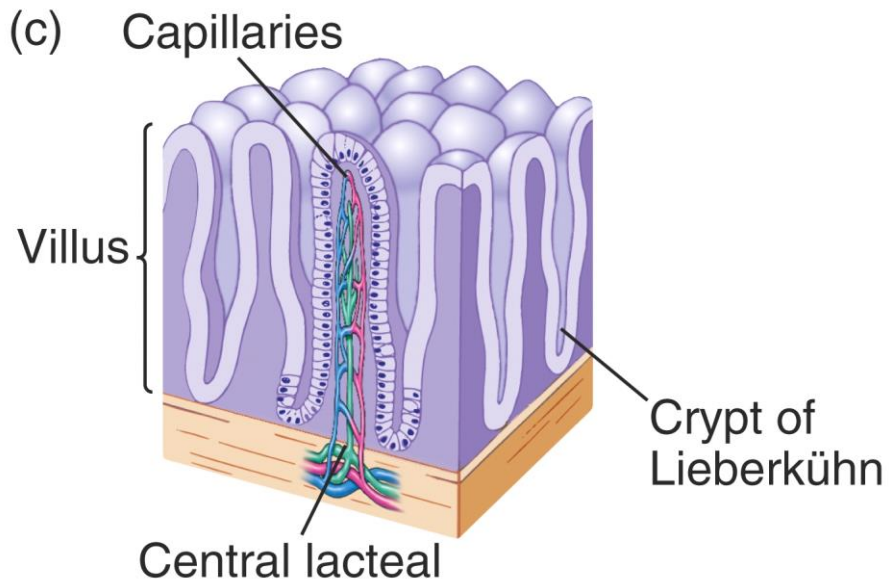
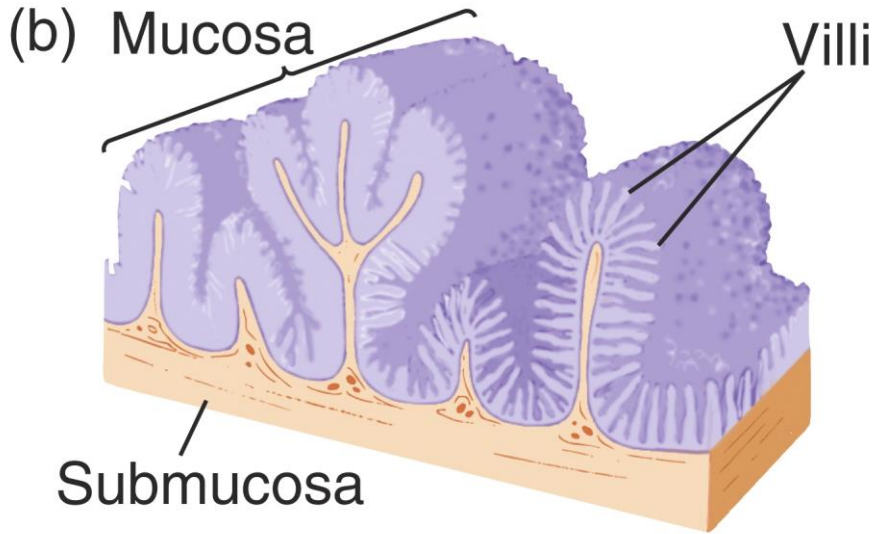
(d) **Cockroach**

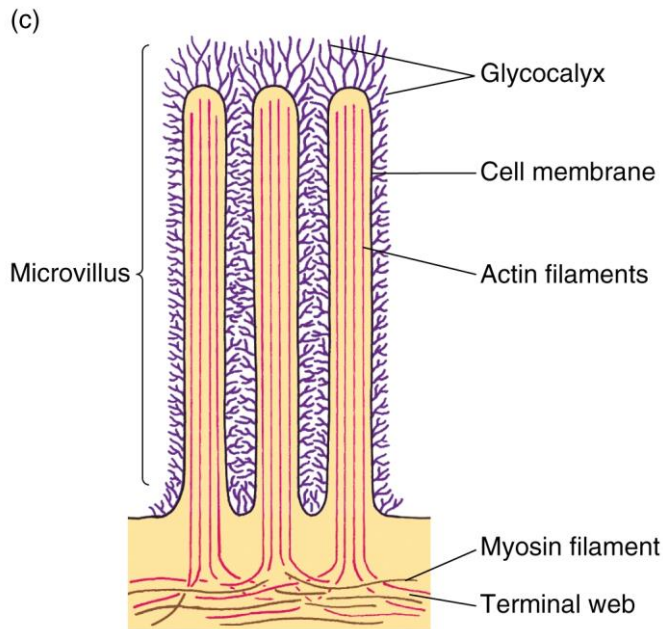
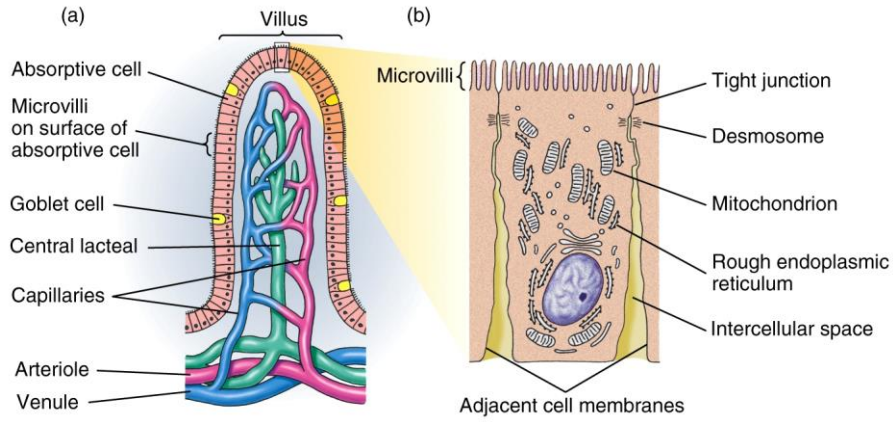


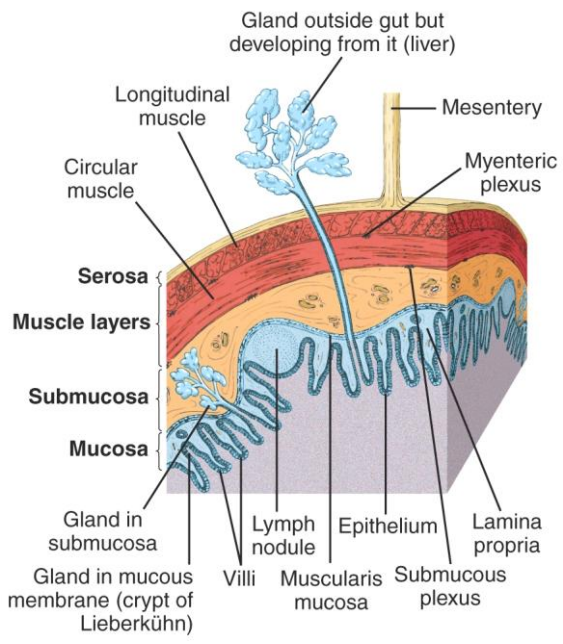
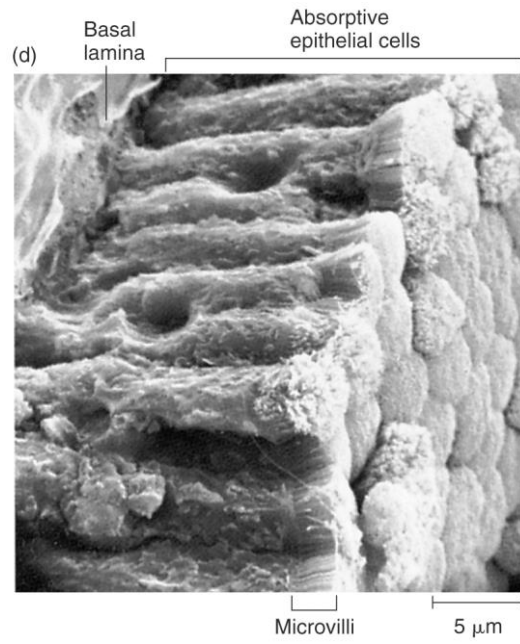


(a) Monogastric stomach**(b) Gastric pit**



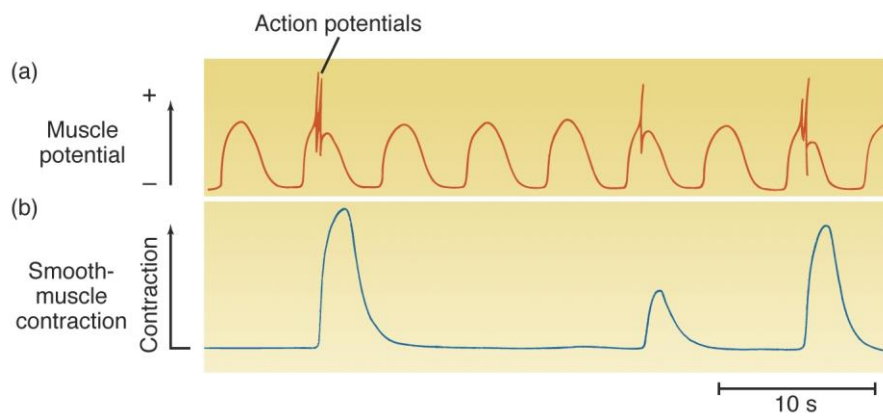
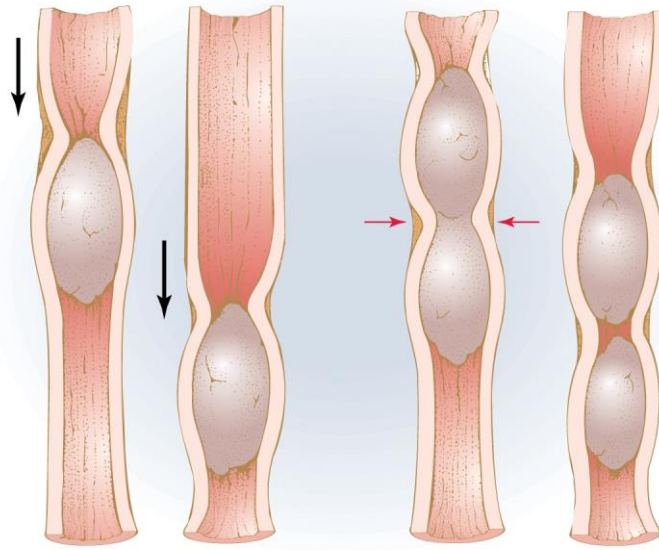


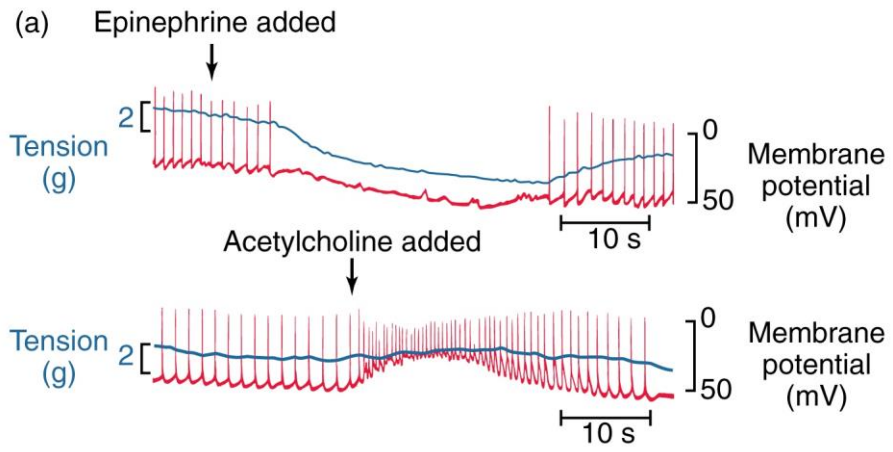
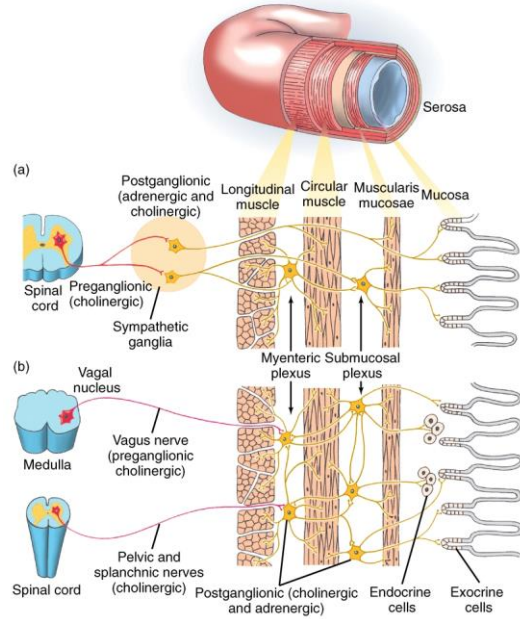


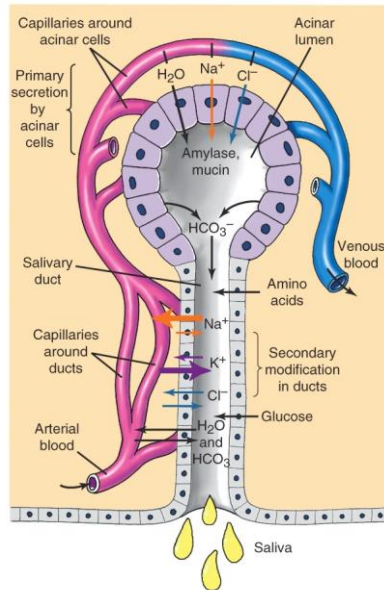
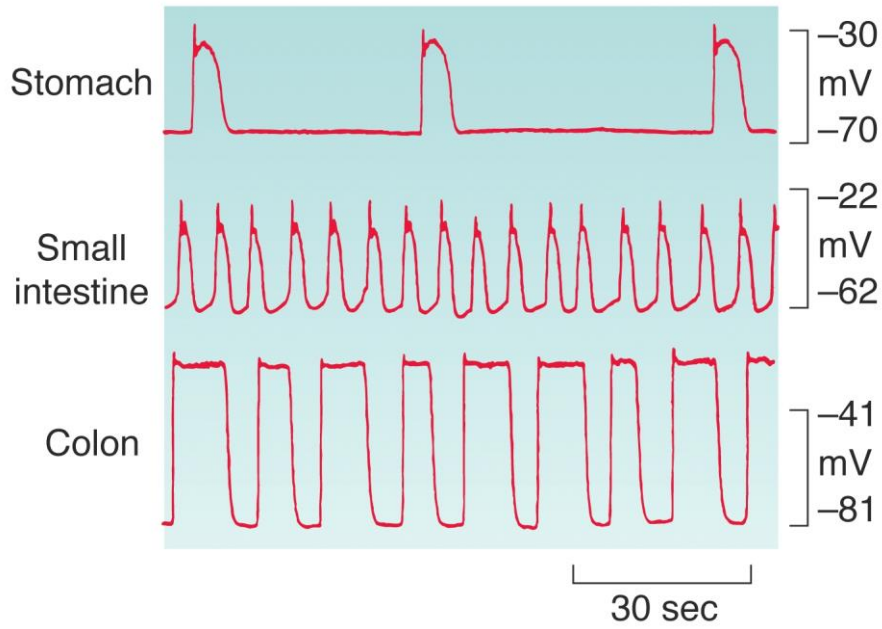


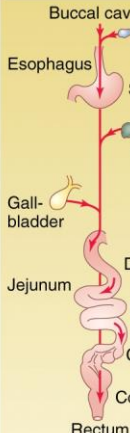
(a) Peristalsis

(b) Segmentation









Region	Secretion	Daily amount (L)	pH	Composition*
Buccal cavity	Saliva	1+	6.5	Amylase, bicarbonate
Esophagus	Gastric juice	1—3	1.5	Pepsinogen, HCl, rennin in infants, intrinsic factor
	Pancreatic juice	1	7—8	Trypsinogen, chymotrypsinogen, carboxy- and aminopeptidase, lipase, amylase, maltase, nucleases, bicarbonate
	Bile	1	7—8	Fats and fatty acids, bile salts and pigments, cholesterol
Jejunum	Succus entericus	1	7—8	Enterokinase, carboxy- and aminopeptidases, maltase, lactase, sucrase, lipase, nucleases
Rectum				

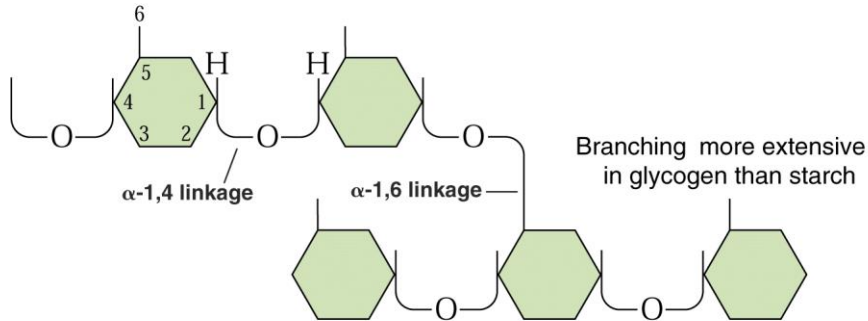
*Excluding mucus and water, which together make up some 95% of the actual secretion.

Table 15-1 Action of the major enzymes secreted in the mouth, stomach, pancreas, and small intestine

Enzyme	Site of action	Substrate	Products of action
Mouth			
Salivary α -amylase	Mouth	Starch	Disaccharides (few)
Stomach			
Pepsinogen:pepsin	Stomach	Proteins	Large peptides
Pancreas			
Pancreatic α -amylase	Small intestine	Starch	Disaccharides
Trypsinogen:trypsin	Small intestine	Proteins	Large peptides
Chymotrypsin	Small intestine	Proteins	Large peptides
Elastase	Small intestine	Elastin	Large peptides
Carboxypeptidases	Small intestine	Large peptides	Small peptides (oligopeptides)
Aminopeptidases	Small intestine	Large peptides	Oligopeptides
Lipase	Small intestine	Triglycerides	Monoglycerides, fatty acids, glycerol
Nucleases	Small intestine	Nucleic acids	Nucleotides
Small intestine			
Enterokinase	Small intestine	Trypsinogen	Trypsin
Disaccharidases	Small intestine*	Disaccharides	Monosaccharides
Peptidases	Small intestine*	Oligopeptides	Amino acids
Nucleotidases	Small intestine*	Nucleotides	Nucleosidases, phosphoric acid
Nucleosidases	Small intestine*	Nucleosides	Sugars, purines, pyrimidines

*Intracellular

Glycogen and starch



Cellulose

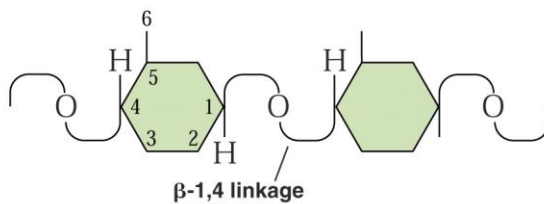
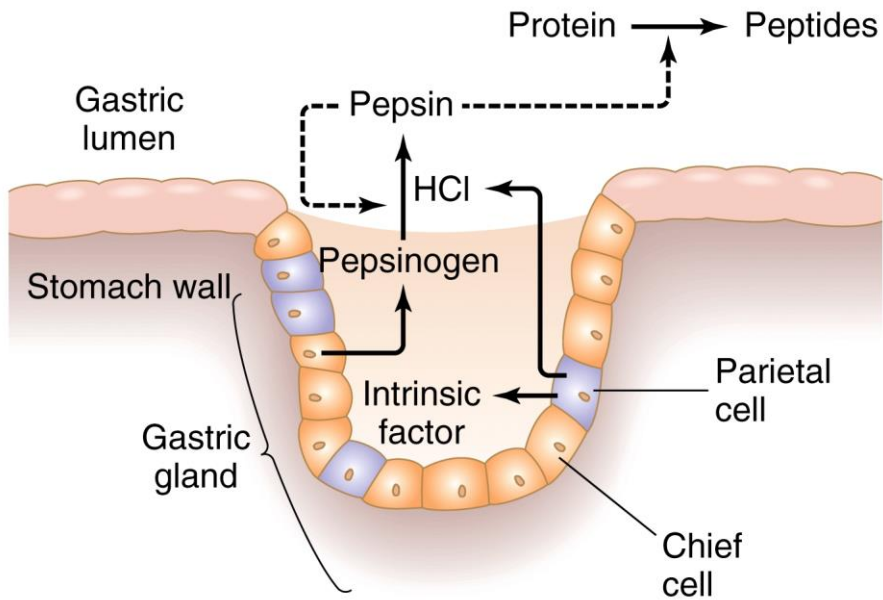
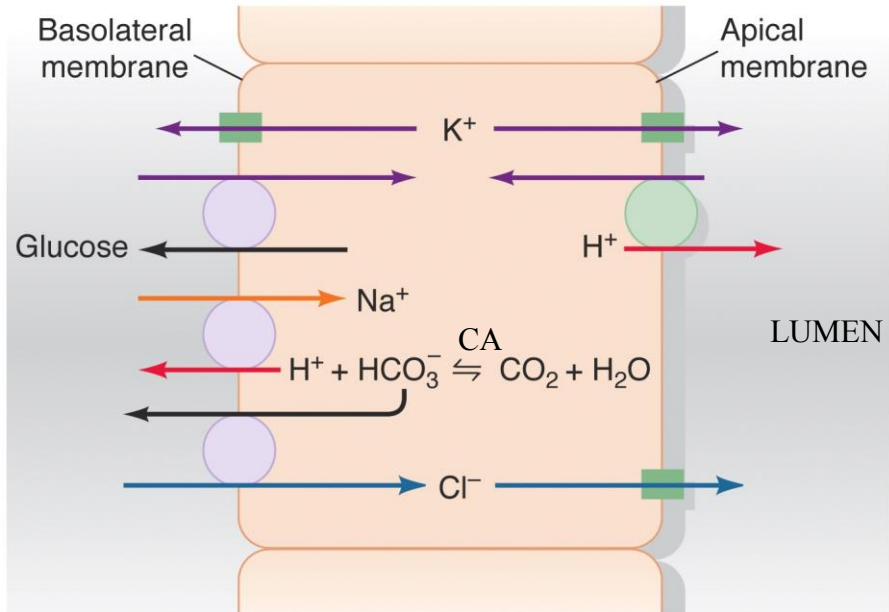
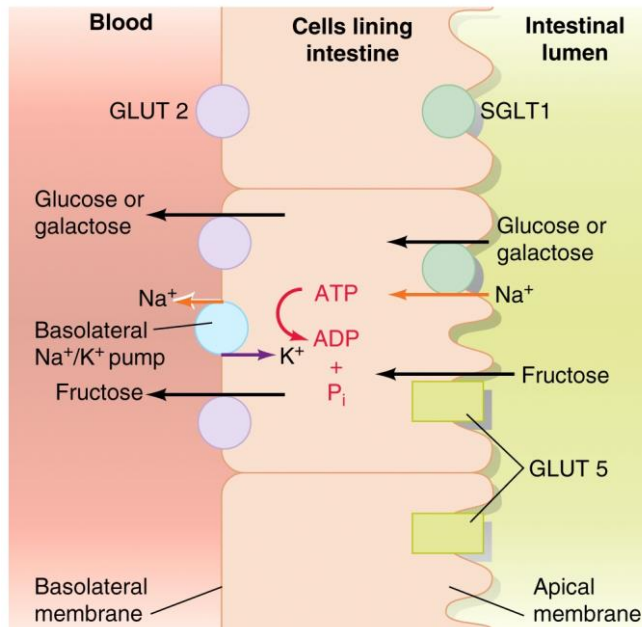
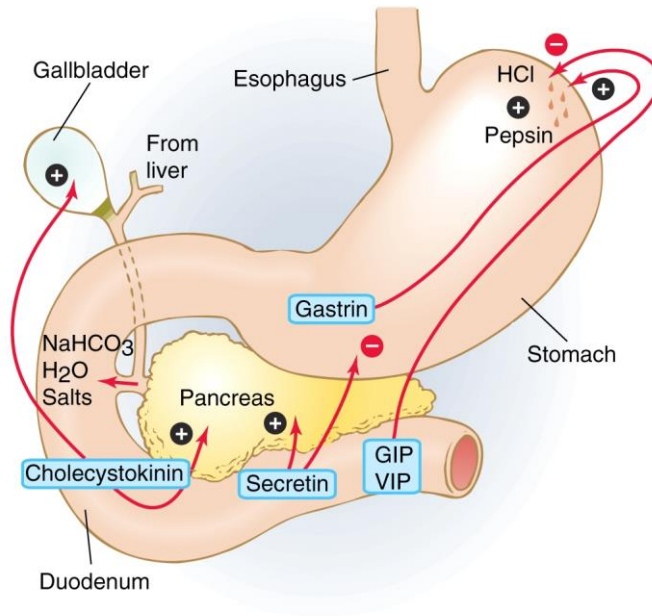


Table 15-2 The major gastrointestinal peptide hormones

Hormone	Tissues of origin	Target tissue	Primary action	Stimulus to secretion
Gastrin	Stomach and duodenum	Secretory cells and muscles of stomach	HCl production and secretion; stimulation of gastric motility	Vagus nerve activity; peptides and proteins in stomach
Cholecystokinin (CCK)*	Upper small intestine	Gallbladder	Contraction of gallbladder	Fatty acids and amino acids in duodenum
Secretin*	Duodenum	Pancreas, secretory cells, and muscles of stomach	Pancreatic juice secretion Water and NaHCO ₃ secretion; inhibition of gastric motility	Food and strong acid in stomach and small intestine
Gastric inhibitory peptide (GIP)	Upper small intestine	Gastric mucosa and musculature	Inhibition of gastric secretion and motility	Monosaccharides and fats in duodenum
Bulbogastrone	Upper small intestine	Stomach	Inhibition of gastric secretion and motility	Acid in duodenum
Vasoactive intestinal peptide (VIP)*	Duodenum	Stomach, intestine	Increase of blood flow; secretion of thin pancreatic fluid; inhibition of gastric secretion	Fats in duodenum
Enteroglucagon	Duodenum	Jejunum, pancreas	Inhibition of motility and secretion	Carbohydrates in duodenum
Enkephalin*	Small intestine	Stomach, pancreas, intestine	Stimulation of HCl secretion; inhibition of pancreatic enzyme secretion and intestinal motility	Basic conditions in stomach and intestine
Somatostatin*	Small intestine	Stomach, pancreas, intestine, splanchnic arterioles	Inhibition of HCl secretion, pancreatic secretion, intestinal motility, and visceral blood flow	Acid in lumen of stomach

*These peptides are also found in central nervous tissue as neuropeptides. Additional unlisted neuropeptides identified in both brain and gut tissue include substance P, neurotensin, bombesin, insulin, pancreatic polypeptide, and ACTH.





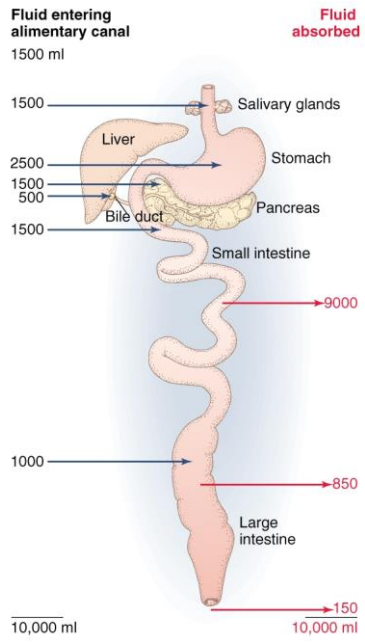
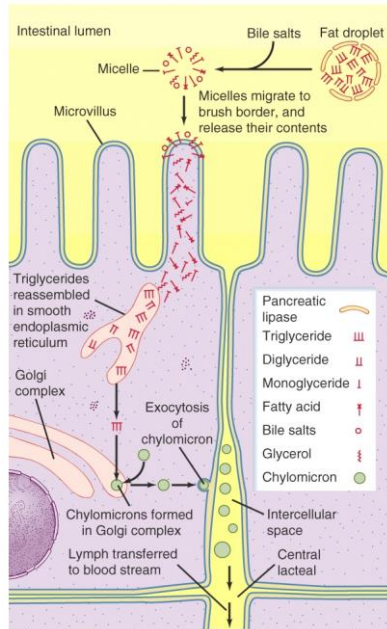


Table 15-3 Some mammalian vitamins

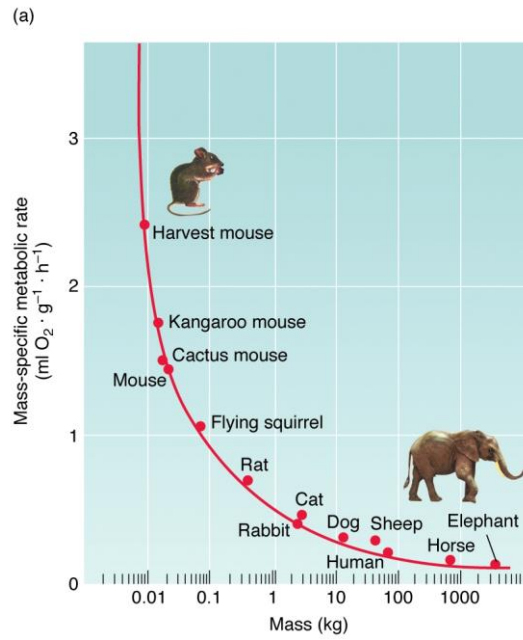
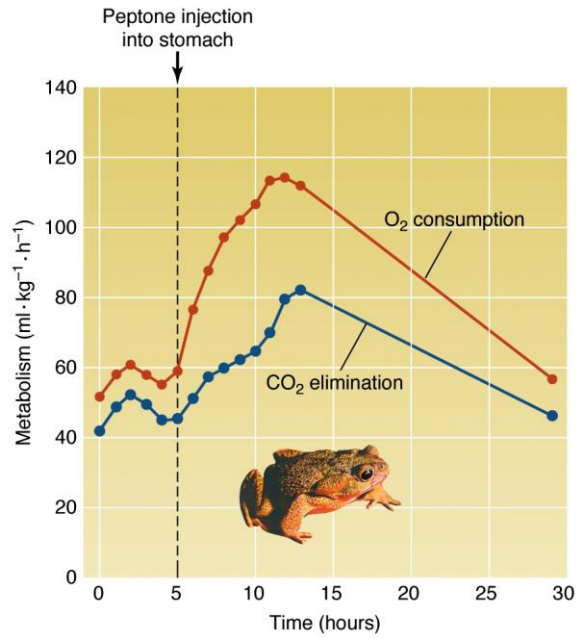
Vitamin	Major dietary sources; solubility*	Uptake; storage	Function in mammals†	Deficiency symptoms
Ascorbic acid (C)	Citrus fruits; WS	Absorbed from gut; little storage	Vital element for collagen; antioxidant	Scurvy (failure to form connective tissue)
Biotin	Egg yolk, tomatoes, liver, synthesis by intestinal flora; WS	Absorbed from gut	Protein and fatty acid synthesis; CO ₂ fixation; transamination	Scaly dermatitis, muscle pains, weakness
Cyanocobalamin (B ₁₂)	Liver, kidney, brain, fish, eggs, synthesis by intestinal flora; WS	Absorbed from gut; stored in liver, kidney, brain	Nucleoprotein synthesis; formation of erythrocytes	Pernicious anemia, malformed erythrocytes
Folic acid (folacin, pteroylglutamic acid)	Meats; WS	Absorbed from gut; utilized as acquired	Nucleoprotein synthesis; formation of erythrocytes	Failure of erythrocytes to mature, anemia
Niacin	Lean meat, liver, whole grains; WS	Absorbed from gut; distributed to all tissues	Coenzyme in hydrogen transport (NAD, NADP)	Pellagra, skin lesions, digestive disturbances, dementia
Pantothenic acid	Many foods; WS	Absorbed from gut; stored in all tissues	Constituent of coenzyme A (CoA)	Neuromotor, cardiovascular disorders
Pyridoxine (B ₆)	Whole grains, traces in many foods; WS	Absorbed from gut; half appears in urine	Coenzyme for amino and fatty acid metabolism	Dermatitis, nervous disorders
Riboflavin (B ₂)	Milk, eggs, lean meat, liver, whole grains; WS	Absorbed from gut; stored in kidney, liver, heart	Flavoproteins in oxidative phosphorylation	Photophobia, fissuring of the skin
Thiamine (B ₁)	Brain, liver, kidney, heart, whole grains, nuts, beans, potatoes	Absorbed from gut; stored in liver, brain, kidney	Formation of cocarboxylase enzyme involved in decarboxylation (citric acid cycle)	Stoppage of CH ₂ O metabolism at pyruvate, beriberi, neuritis, heart failure

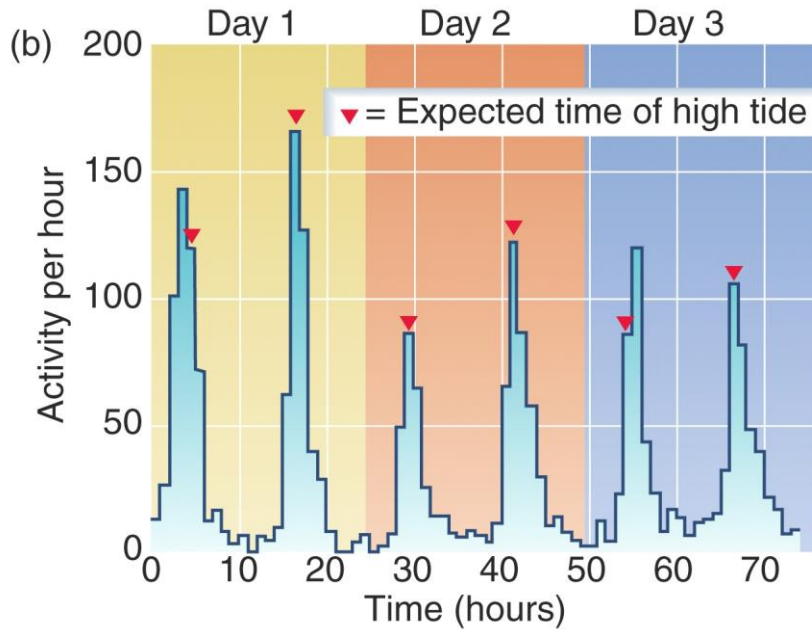
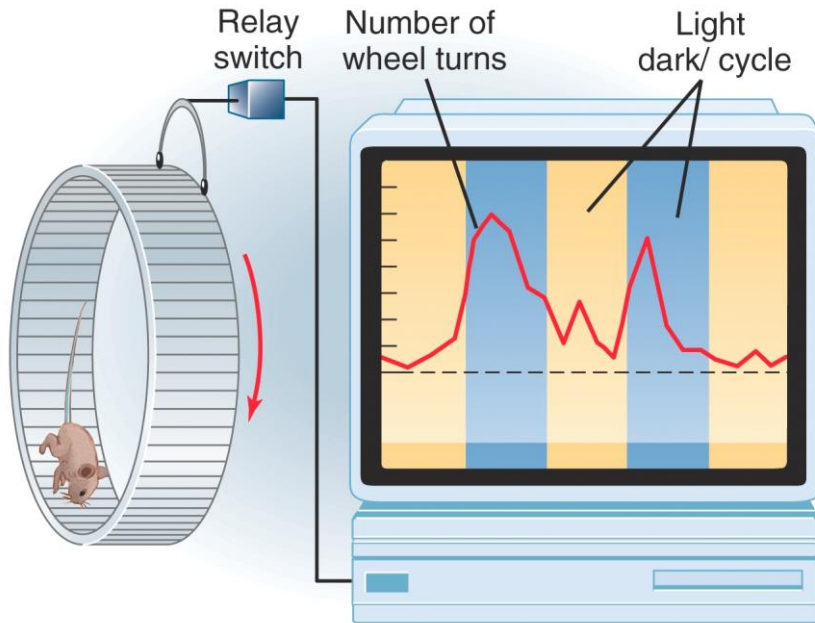
*FS = fat-soluble; WS = water-soluble.

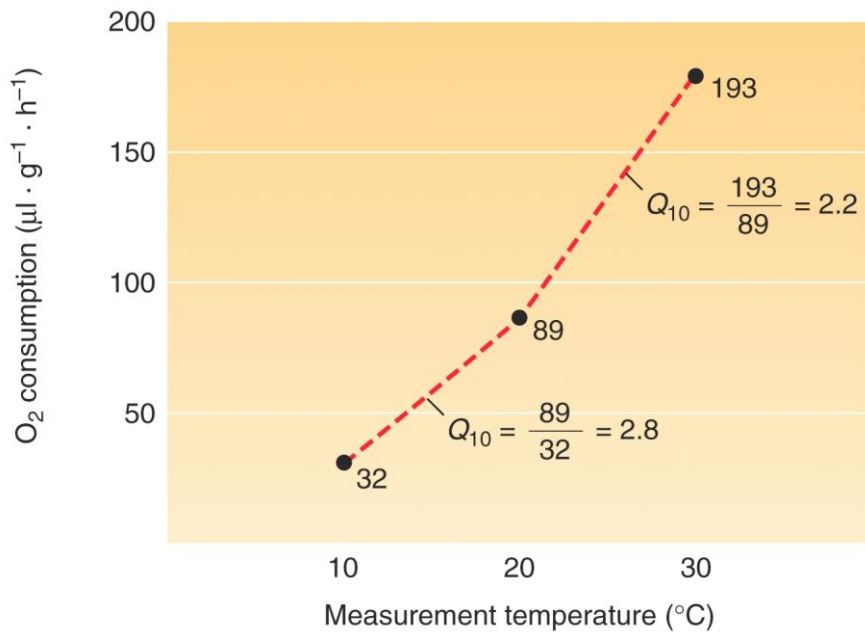
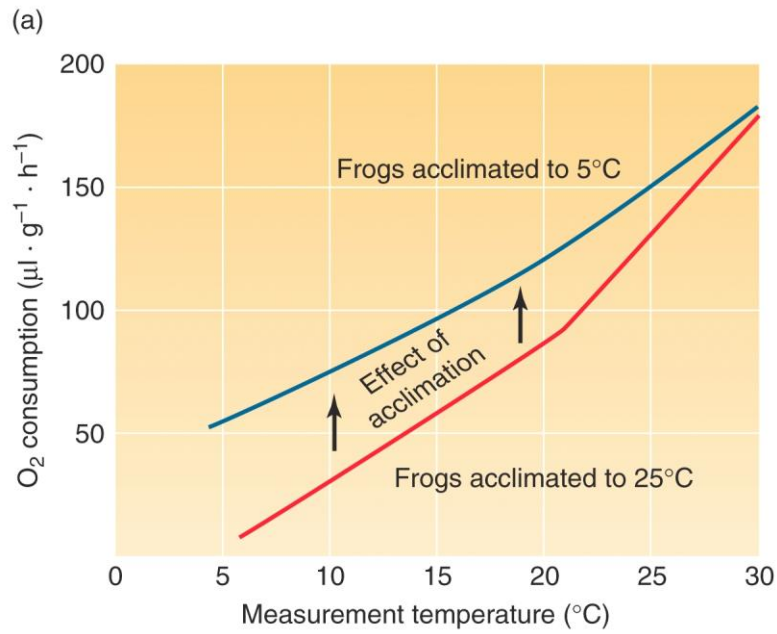
†Most vitamins have numerous functions; the functions listed are a mere sampling.

Table 16-1 Heat production and respiratory quotient for the three major food types

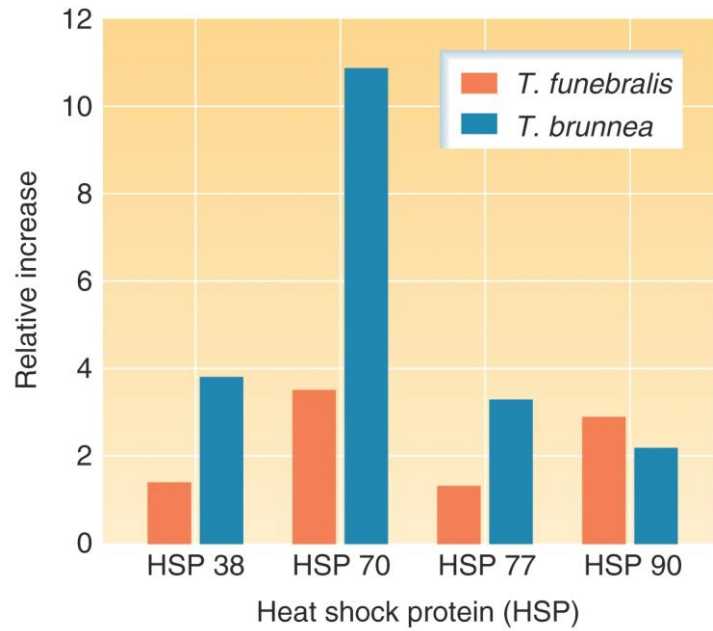
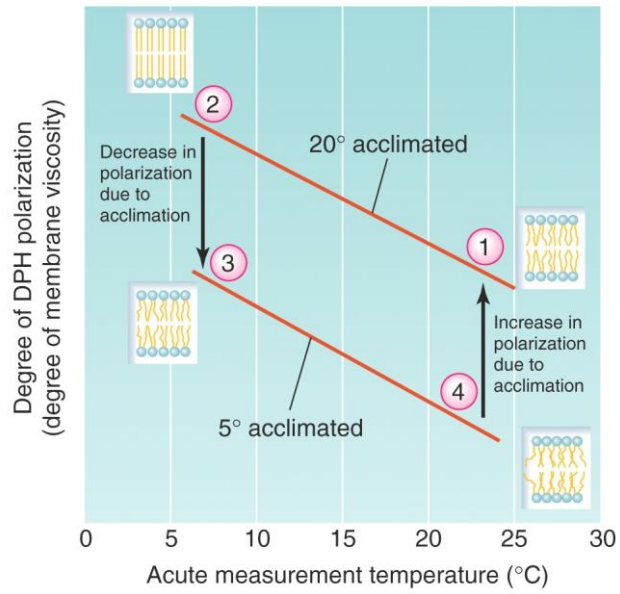
	Heat Production (kJ)			R_Q
	Per gram of food	Per liter of CO ₂ produced	Per liter of O ₂ consumed	
Carbohydrates	17.1	21.1	21.1	1.00
Fats	38.9	19.8	27.9	0.71
Proteins (to urea)	17.6	18.6	23.3	0.80



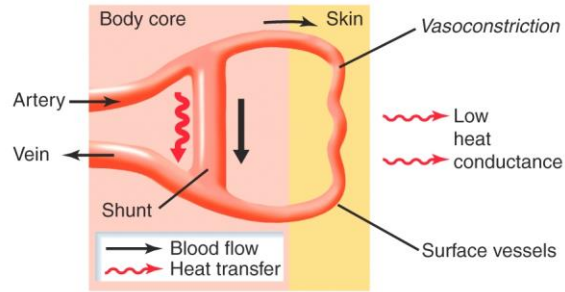




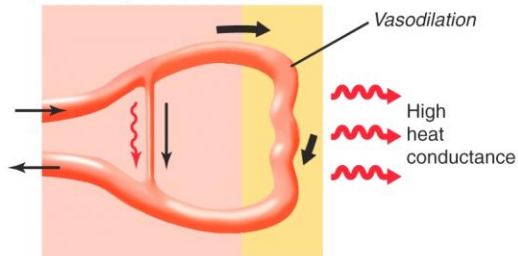
(a)



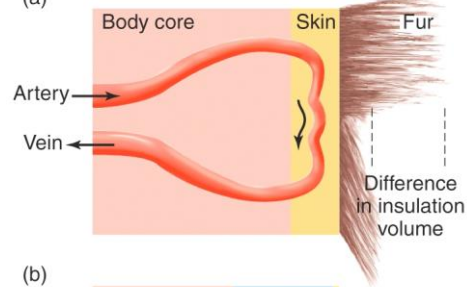
(a) Response to cold temperature



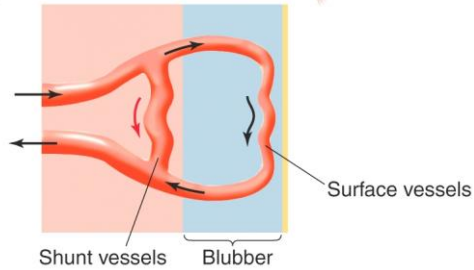
(b) Response to high temperature

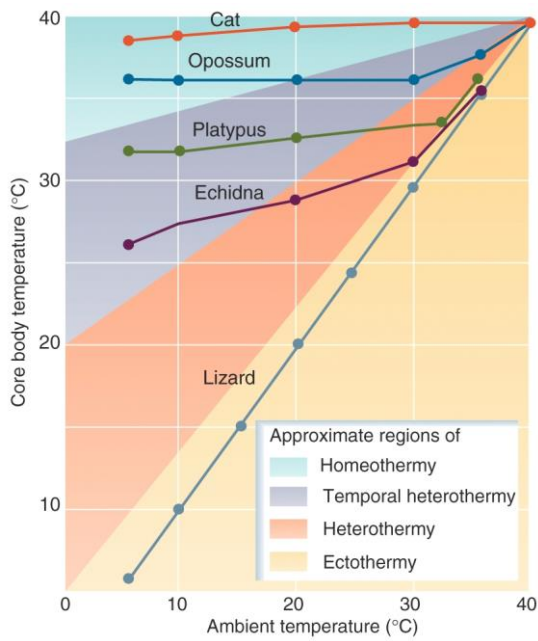
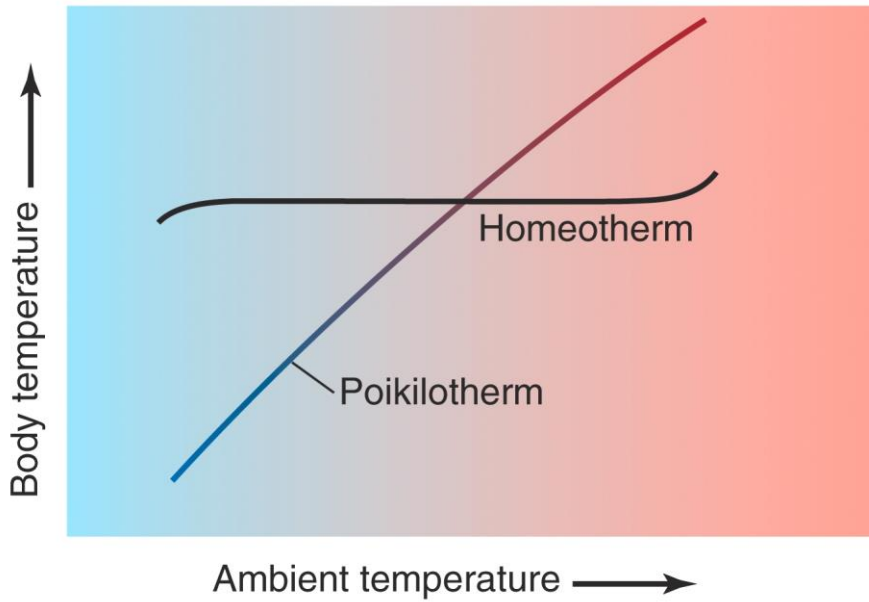


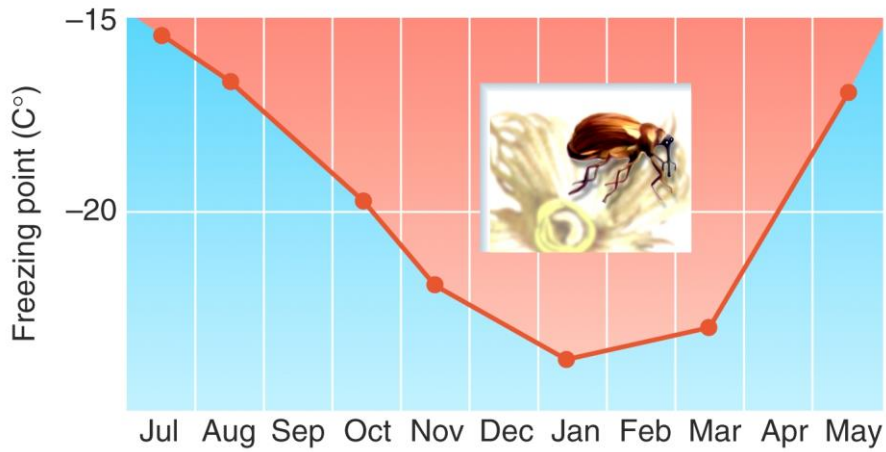
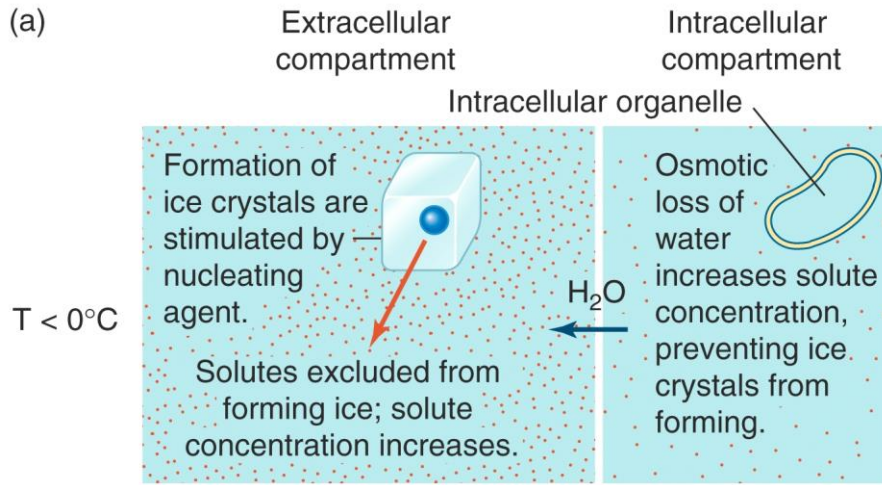
(a)

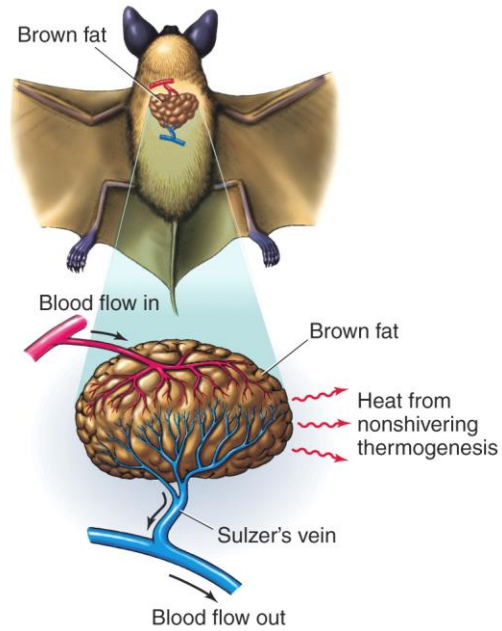
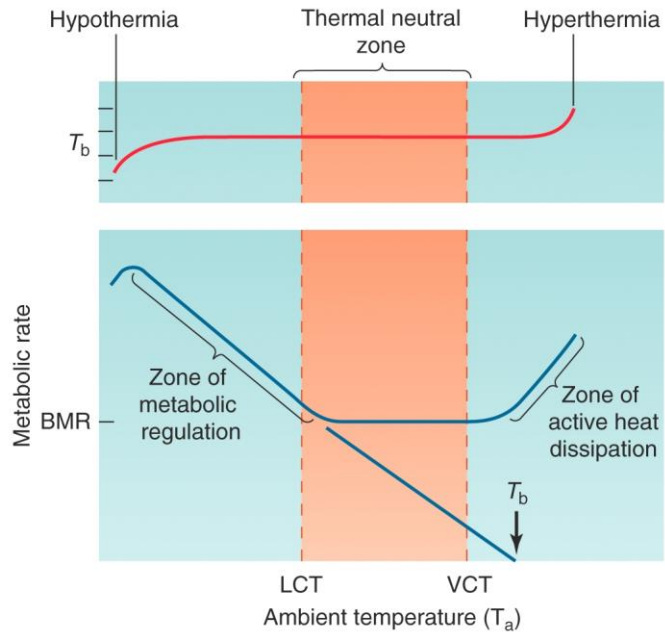


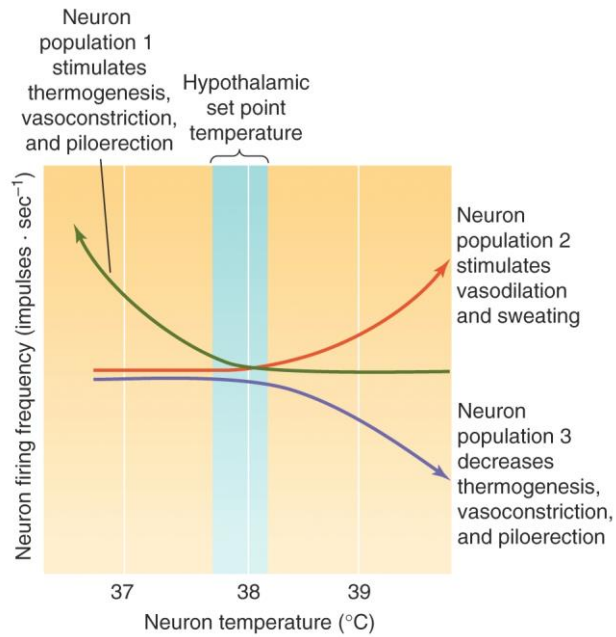
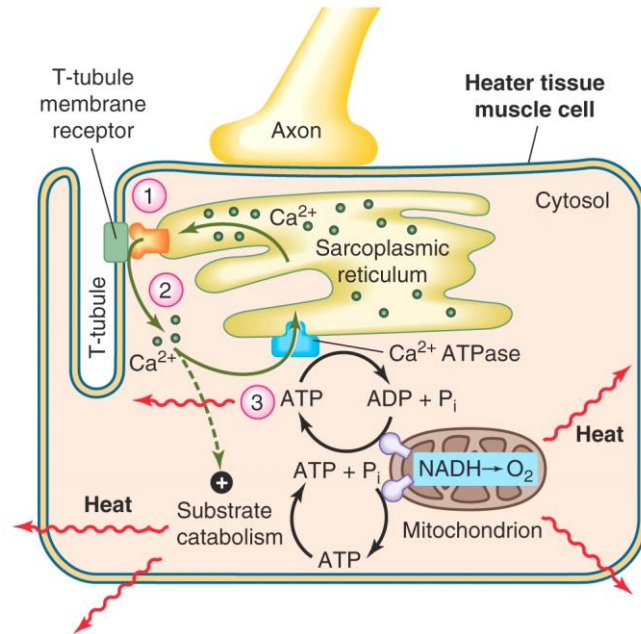
(b)

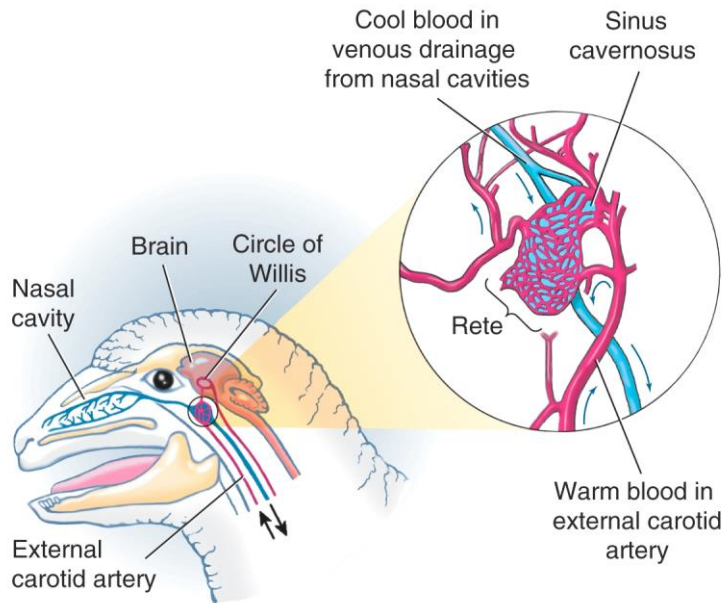
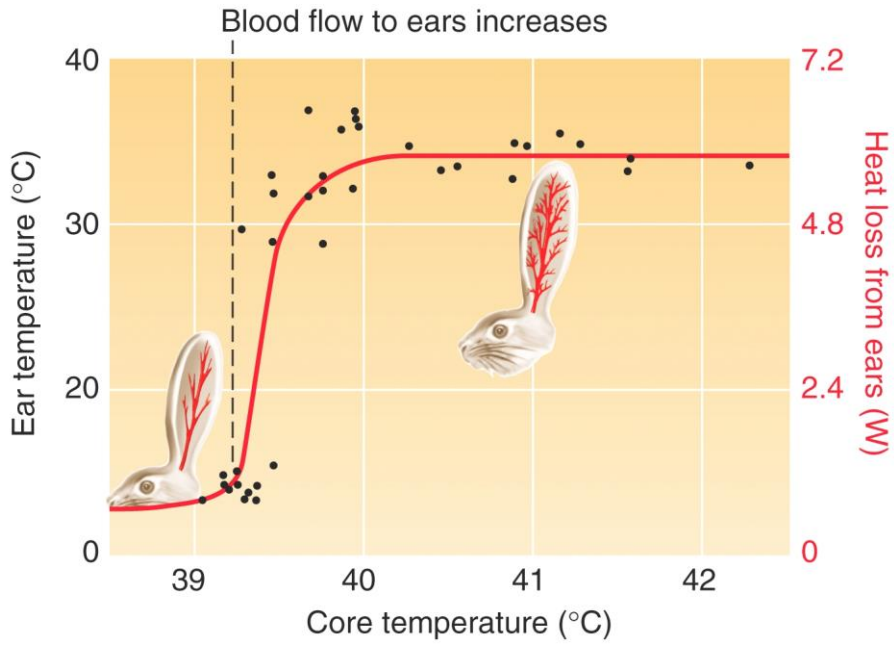


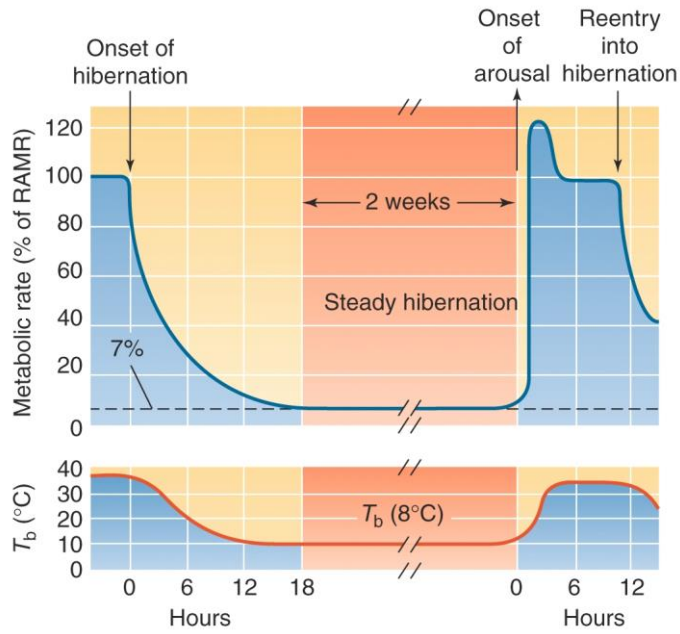












(b)

