Bitesize

Digestion and absorption

JAMILA Mmmm! These homemade sausage rolls are

delicious Garry! What's your secret?

GARRY You've got to make sure you slice the garlic so thin that

it liquefies in the pan with just a little oil.

JAMILA Nice spot you picked here...

GARRY "Nice"?! Look at the stars, the planets! Looks good

enough to eat.

ALFRED Hello Larry. Searching 'eat'.

GARRY It's "Garry". And not now Alfred – I'm on a date.

ALFRED And so is your food; with your digestive system!

First, your mouth breaks your food into smaller chunks. This gives the food a greater surface area to attack it with the carbohydrase enzymes in your saliva. This makes the food easier to swallow and digests the

starch – from the pastry – into glucose!

GARRY Riveting. Well, thanks for that Alfred but you're not-

ALFRED Your food then travels down the oesophagus to get

to the stomach. Your stomach has-

JAMILA Acid!

GARRY Don't encourage him.

ALFRED Correct! Your stomach acid breaks the food down and

makes sure your protease enzymes have an optimum pH. The protease attacks the protein in the sausage. There's also a mucus lining in there to stop the acid

from burning the stomach.

GARRY Hummus?

Bitesize

ALFRED

The liver creates bile; a yellowish-brownish liquid – and stores it in the gall bladder. Bile helps emulsify fats, which enables the lipase enzyme to break down the cheese you ate!

The pancreas produces digestive enzymes and sends them to the small intestine to mix with the food.

Most of the digestion happens here. The enzymes – carbohydrase, protease, and lipase – breaks down the pastry, sausage, and the cheese into glucose, amino acids, and fatty acids and glycerol, which then are absorbed into the blood stream. The sloppy waste that's left over has its water absorbed in the large intestine.

GARRY OK Alfred, thanks. I think we know the rest.

ALFRED This is sent to the rectum and stored there, until it's excreted from the...

JAMILA Er... Oh, I just need the loo.

GARRY She's taking her time...

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