

TYPES OF NUTRIENTS:

1. Carbohydrates : 300gm
(Sugar)

2. Protein (Polypeptides) : • adult : (0.8gm / kg) $50\text{kg} \times 0.8 = 40\text{gm}$

• teen - (0.95 / kg) $60\text{kg} \times 0.8 = 48\text{gm}$
(13-19) yrs

3. Fats (Lipids) - 80gm

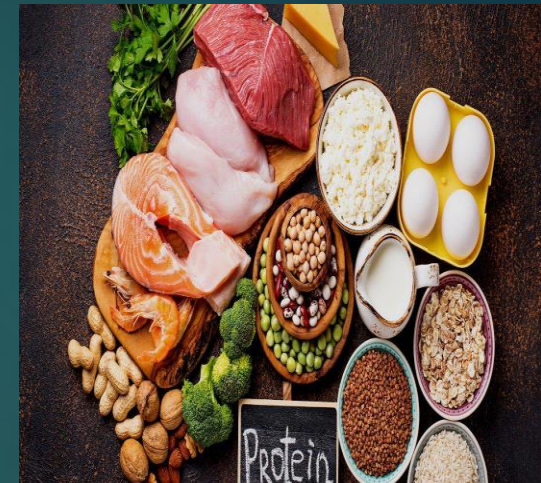
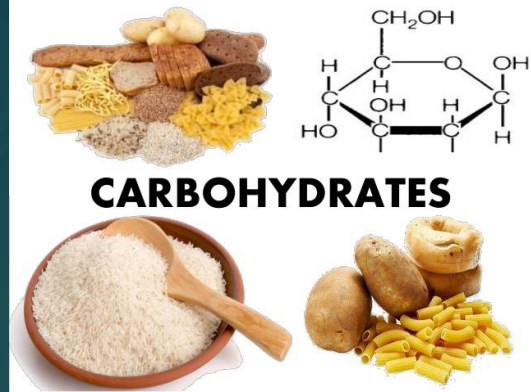
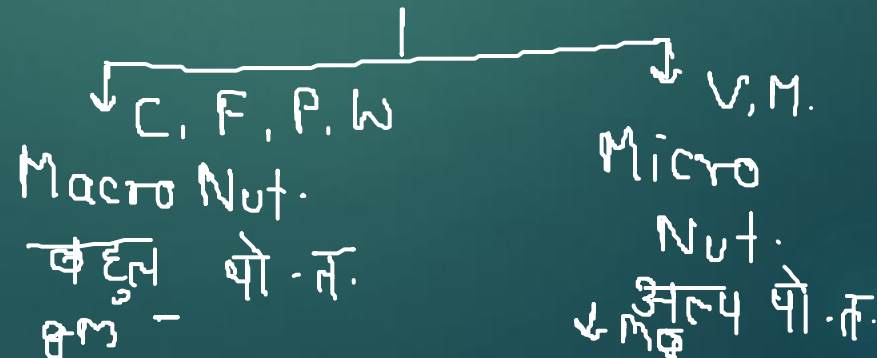
• Child (below 13 yrs) : (2gm / kg)

* Pregnant : (55-70) gm

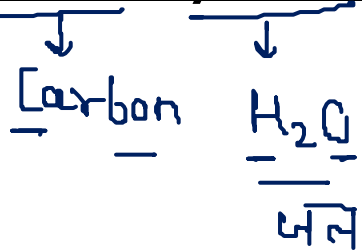
4. Vitamins - mg

5. Minerals - mg

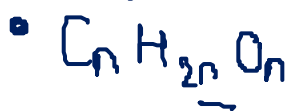
6. Water - (5-6)L
→



► Carbohydrates: (C, H, O) 'ose'



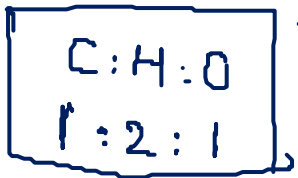
- Sugar शर्करा



$$n = 3$$



trigsc



Hexose - $C_6H_{12}O_6$

Pentose: $C_5H_{10}O_5$

- ▶ The compounds which is composed of Carbon and water ($C+H_2O$)

- ▶ Carbohydrates are mainly composed of three elements namely Carbon, Hydrogen, Oxygen.

▶ Commonly Carbohydrates are known as Sugar.

▶ General formula of Carbohydrate is $C_nH_{2n}O_n$.

- ▶ Main function of Carbohydrate is to provide energy i.e works as an 'energy fuel.'

▶ Smallest unit of Carbohydrate is Glucose.

1 gm - 4 kcal

► Types of Carbohydrates:

► It can be divided into 3 parts:

1. ^{↑ Single} Monosaccharides: As the name suggest all the carbohydrates which is composed of a single ^{↑ Sugar} sugar and cannot be hydrolyzed to give simple sugar.

2. ^{↗ (2-10) Sugar} Oligosaccharides: The carbohydrates which contain 2-10 monosaccharides. Disaccharide is a subtype of Oligosaccharides.

3. Polysaccharides: The Carbohydrates which is composed of more than 10 Monosaccharides

CARBOHYDRATES			
Monosaccharides (one sugar molecule)	Disaccharides (two sugar molecules)	Oligosaccharides (two to ten sugar molecules)	Polysaccharides (ten or more sugar molecules)
- Glucose	- Sucrose	- Raffinose	- Starch
- Fructose	- Lactose	- Stachyose	- Glycogen
- Galactose	- Maltose		- Cellulose

► Examples of Monosaccharides:

having same formula
but diff. property
↓
Isomers
समसंख्यक
(समसंख्यक)
Functional group
फ़ंक्शनल ग्रुप

1. Glucose: $C_6H_{12}O_6$ → Aldehyde Grapes

It is a type of Hexose means it is composed of six Carbon.

Formula of Glucose is $C_6H_{12}O_6$.

Glucose provides 'instant energy' to our body because it is a type of monosaccharide and it can not be hydrolyzed into further any simple form

2. Fructose: $C_6H_{12}O_6$ → Ketone - honey

It is also a type of Hexose and the formula is $C_6H_{12}O_6$

It is the 'sweetest natural carbohydrate'.

The sweetness of Fruits is due to Fructose.

Que: Aldohexose - glucose, galactose
↓
 C_6 Ketohexose - Fructose

→ Aldehyde

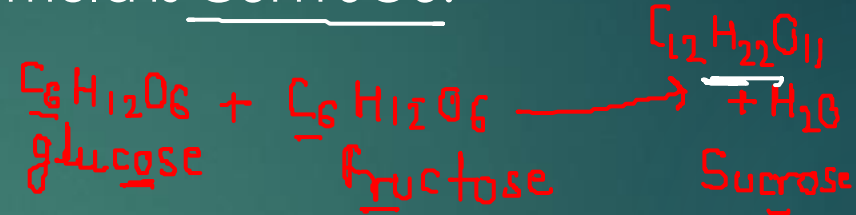
3. Galactose: It is also a type of Hexose. Hence the formula of Hexose is $C_6H_{12}O_6$.

4. Ribose: It is a Carbohydrate found in RNA

It is a type of Pentose hence the formula is $C_5H_{10}O_5$. *

EXAMPLES OF OLIGOSACHARIDES:

1. Sucrose: (2-10)



► It is a mixture of Glucose ($C_6H_{12}O_6$) and Fructose ($C_6H_{12}O_6$).

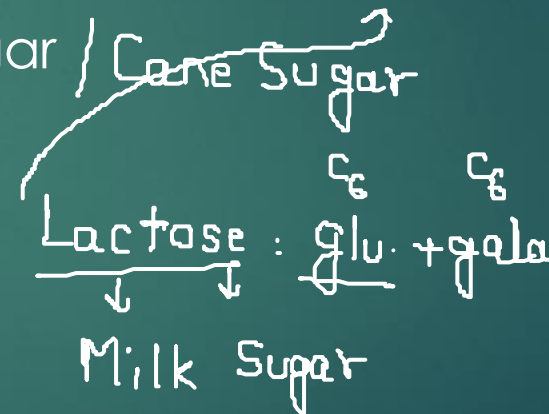
► Glucose ($C_6H_{12}O_6$) + Fructose ($C_6H_{12}O_6$) \longrightarrow Sucrose ($C_{12}H_{22}O_{11}$) + H_2O

► It is also known as Household Sugar / Table sugar / Cane Sugar

2. Lactose: घरेलू चीनी

► It is a mixture of Glucose and Galactose.

► It is commonly known as Milk Sugar.



3. Maltose:

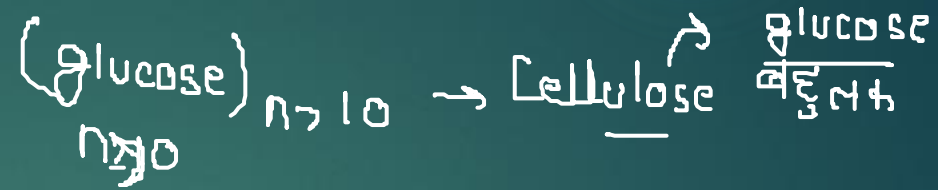
► It is a mixture of C_6 Glucose and C_6 glucose. $C_{12}H_{22}O_{11}$

► It is found in boiled rice water.

Cell wall की रीका मिले

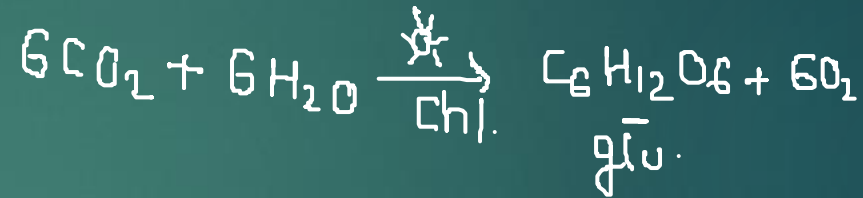
EXAMPLES OF POLYSACCHARIDES:

1. Cellulose: ॥ - ∞



► It is commonly known as Plant Carbohydrates (because the cell wall of plant is composed of Cellulose).

► It is a polymer of Glucose.



► Used in Textile Industry, Paper Industry

2. Starch: मंड

Capsule - Starch

► Storage form of Carbohydrates in Plants

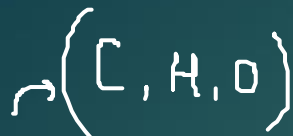
► Most edible Carbohydrate in human (rice, wheat, potato).

3. Glycogen:

► Storage form of Carbohydrate in animal including Human.

► It is stored in Liver. यकृत

4. Heparin: Anti clotting agent \rightarrow Liver यकृत



FAT (Lipid): वसा - more calorogenic

Function:

- ▶ It provides energy in fasting condition. *
- ▶ Acts as an insulator. कुचालक \rightarrow Body temp.

1gm Carb - 4 kcal

1gm Pro - 4 kcal

1gm Fat - 9 kcal

Smallest unit: Fatty acid (monoglyceride). It is also composed of carbon, Hydrogen and oxygen. वसीय अम्ल

Types of Fats:

1. **Saturated Fat:** Hard to digest.
संतृप्त वसा

↓
Bad Fat

Can't be converted into fatty acid in Normal Condition.

Solid at room temperature (25°C)

Animal product अंतु Exception: Fish

Eg: Cholesterol, Pure Ghee

↓
Omega-3

Polypeptide (Protein): Composed of Nitrogen, Carbon, Hydrogen and Oxygen.

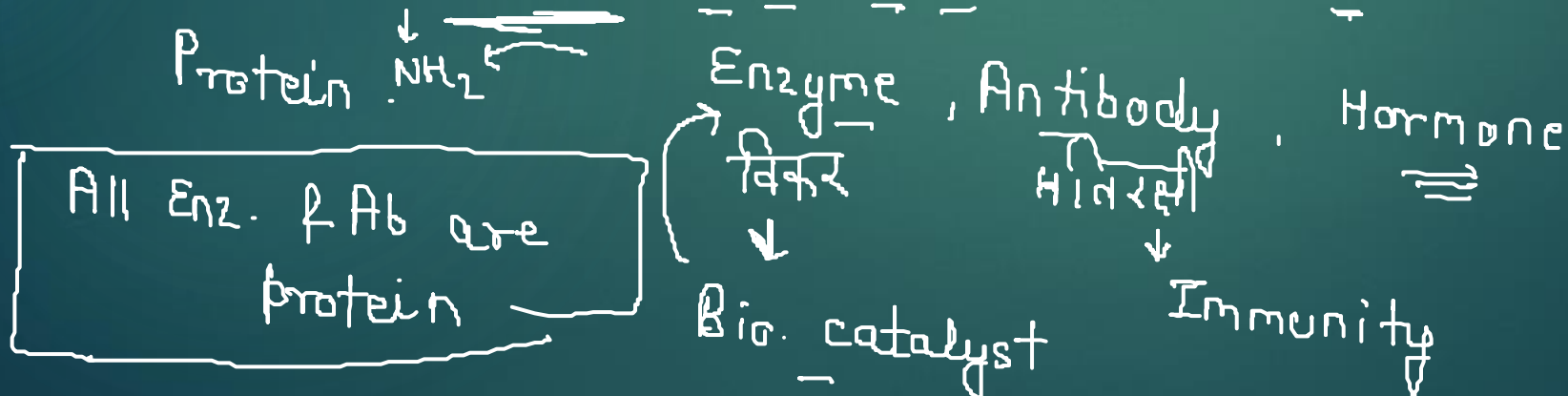
Function:

1. Growth and development of body. वृद्धि तथा विकास \equiv Child: Pro.
2. Helps in Muscle formation. मांसपेशियों को बनाने में
3. Helps in the formation of Enzymes, Antibodies and Hormones.

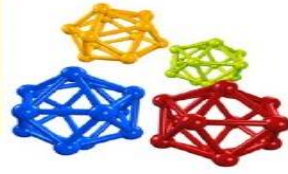
*** All Enzymes and antibodies are protein.

*** All hormones are not protein.

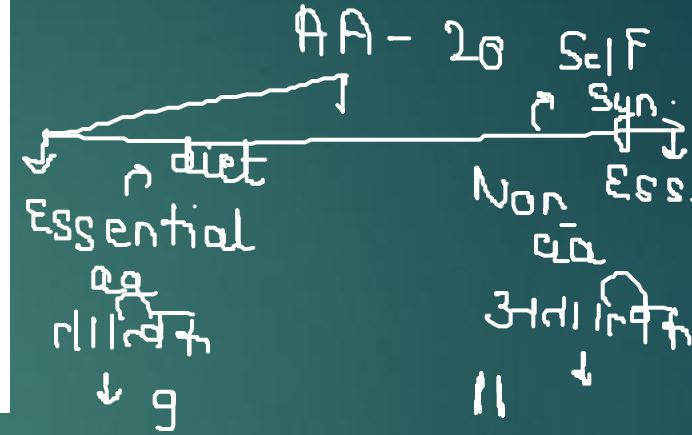
Smallest Unit: Amino Acid ($\text{NH}_2 + \text{COOH}$) – Amphoteric in nature



Difference between essential and non-essential amino acids



- There are 20 different amino acids that make up all proteins in the human body.
- These amino acids are needed to replenish tissue, red blood cells, enzymes, and other substances.
- 9 - 12 can be manufactured by the body - non-essential amino acids, not obtained from the diet.
- The remaining 8 to 11 - essential amino acids, must be obtained from the diet.



Source: Meat में

Egg
Soya
Mushroom
Pulse

Disease:

Deficiency:

Kwashiorkor

Malnutrition

Excess:

Kidney Fail

Kwashiorkor vs. Marasmus

Clinical parameter	Kwashiorkor	Marasmus
Age of onset	Pre-school (1-5 years old)	Weaned infants (<1 years old)
Main nutritional cause	Low protein intake	Low calorie intake
Body weight	60-80% of normal	< 60% of normal
Growth	Mild retardation	Severe retardation
Abdomen	Protruding	Shrunken
Facial appearances	Moonface	Like old man's face

Catalyst 3rd year, Casimir Funk

A B C D E K
Water soluble
जल घुल

Fat sol.
वसा घुल

Vitamins	Chemical Names	Disease	Source
A —	<u>Retinol</u>	Night Blindness रातोंधी	Fish in general, liver and dairy products; ripe yellow fruits, leafy vegetables, carrots,
C - Immunity प्रतिरोधक क्षमता — → * Wound healing	<u>Ascorbic Acid</u>	Scurvy —	Amla Citrus fruits and vegetables खट्टे फल
D - Self synthesised (kidney, liver) —	<u>Calciferol</u>	Rickets भूखा रोग	Egg, liver, Mushroom, Whole Grains, Dairy Product
E - Beauty Vit. Antioxidant → Free Radicals → active → organ → Kill long life of oil seed	<u>Tocopherol</u>	Infertility बांझपन	Many fruits and vegetables, nuts and seeds, and seed oils
B1 —	<u>Thiamine</u> → Sulphur *	Beri Beri —	whole meal grains, brown rice, vegetables, potatoes, liver, eggs
B2: yellow → B Carotene → Riboflavin	<u>Riboflavin</u>	Chelosis (cracking of angle of lips)	Dairy products, bananas, green beans

$\times B_4$ $B_{complex} (B_1 - B_{12}) = B_{comp} + A C D E K = 13 Vit$

Vitamin	Chemical Names	Disease	Source
B3 (P)	Niacin/Nicotinic Acid पेट खराब	Pellagra (3D disease- diarrhea, Dermatitis, चर्म रोग Dementia)	Meat, fish, eggs, many vegetables, mushrooms
B5	Pantothenic Acid	Whitening of Hair, Memory loss, Emotion Infertility less	Meat, broccoli
B6 = dream formation	Pyridoxin	Muscle Cramp	Meat, vegetables, tree nuts, bananas
B7 (H)	Biotin	Hair loss, Skin Problems (dermatitis)	Raw egg yolk, liver, peanuts, leafy green vegetables
B9 (M) → Iron	Folic Acid	Megaloblastic Anemia रुधिर क्षीणता	Leafy vegetables, pasta, bread, cereal, liver
B12 = Cobalt	Cyanocobalamin	Pernicious Anemia अरक्तता	Meat, poultry, fish, eggs, milk
K → Self synthesis → Blood Clotting → Liver	Naphthoquinone/ Phylloquinone ✓	Bleeding रक्तस्राव	Leafy green vegetables such as spinach; egg yolks; liver

WATER:

70% of our body is composed of water.

Ph of water: 7 - Neutral उदासीन

Function:

1. Provides humidity to body. नमी
2. Regulates body temperature.
3. Helps in the formation of blood.
4. Helps in Digestion.
5. Reduce the toxicity of body.

विषैले पन









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