#### Mock Exam 2

#### Name 5 out of the 6 factors that affect digestibility:

- 1) Teeth, Age, Enzymes
- 2) Disease/Parasites
- 3) Feed Source
- 4) Level of feed intake
- 5) Rate of passage
- 6) Nutrient excess or Deficiency

#### What do Enzymes require to be Active?

- A) Specific PH
- B) High Glucose levels
- C) Temperature
- D) Option A & C
- E) None of the above

#### Which of the following describes Physical digestion?

- A) Hydrolysis
- B) Enzymatic breakdown
- C) Mastication

#### Define Digestibility:

Measure of the amount of nutrients going in and coming out

Write the formula for the Digestion Coefficient:

(Weight of feed x % Nutrients in feed) - ( Weight of feces x % Nutrients in feces)

Weight of feed x % Nutrients in feed

# Name at least 4 Sources of error in a digestibility trial:

- 1) Enzymes secreted in GI tract
- 2) Nutrients of bacteria origin
- 3) Nutrients from epithelium cells
- 4) Mineral secretions into GI tract
- 5) Feed Waste and spillage
- 6) Errors in proximate analysis

#### Which describes **Ileal** digestibility?

- A) Measured by tracking feed disappearance at the mouth
- B) Collected at the end of the small intestine, bypasses microbial fermentation in L.I.
- C) Does not take into account losses/Gains from fermentation, sloughed cells & enzymes
- D) Measure enzyme and sloughed cell contribution by feeding nutrient free diet, requires cannula

#### Which describes **Total** digestibility?

- A) Measured by tracking feed disappearance at the mouth
- B) Collected at the end of the small intestine, bypasses microbial fermentation in L.I.
- C) Does not take into account losses/Gains from fermentation, sloughed cells & enzymes
- D) Measure enzyme and sloughed cell contribution by feeding nutrient free diet, requires cannula

#### Which describes true Digestibility?

- A) Measured by tracking feed disappearance at the mouth
- B) Collected at the end of the small intestine, bypasses microbial fermentation in L.I.
- C) Does not take into account losses/Gains from fermentation, sloughed cells & enzymes
- D) Measure enzyme and sloughed cell contribution by feeding nutrient free diet, requires cannula

Small Molecules

# **Break down the Nutrient Molecules:**

Large Nutrient Molecules

Carbohydrates -	> Polysaccharides> Monosaccharides
Lipids>	Triglycerides> FFA and glycerol
Protein> F	Peptides> Amino acids

#### Absorption depends on:

- A) Size of molecule
- B) Chemical properties
- C) Site of absorption
- D) All of the above

#### What are 4 functions of water:

- A) Transport of Nutrients
- B) Solvent for chemical reaction
- C) Temperature control
- D) Lubrication

#### What are 4 water sources

- 1) drinking water
- 2) Water in or on feed
- 3) Metabolic water/ water of oxidation
- 4) Condensation reaction that yield water
- 5) Preformed water in tissues

# True or False: Unsaturated have a Double bond

- A) True
- B) False

#### What is pinocytosis?

- A) Active transport of ions against a gradient
- B) Absorption of nutrients through simple diffusion
- C) Invagination of the cell membrane and surrounding the material
- D) Movement of molecules from a region of high concentration to low without expenditure of energy

#### Fill in the blank:

< 5000 PPM total dissolved solids (
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< 3000 PPM sulfates

< **100-200** PPM nitrates

#### What is metabolic water

- A) Water of oxidation
- B) Water that helps metabolize
- C) Water stored in muscles
- D) Water stored in fat

# Intracellular fluids account for: 40 % of total body water

#### Extracellular fluids account for:

33 % of total body water

#### What is bioavailability?

The proportion of a nutrient that is digested, absorbed, and available for use or storage in the body

#### What is digestion?

The breakdown of food into smaller components that can be absorbed by the body.

#### What describes facilitated diffusion:

- A) Involves a specific carrier compound
- B) Requires ATP for every molecule moved
- C) Moves molecules from low concentration to high
- D) Breakdown of molecules to release energy

What is absorption?

Passage of food or nutrients from the GI tract into the blood stream

#### Which term describes the **breakdown** of molecules to release energy?

- A. Anabolism
- B. Catabolism
- C. Diffusion
- D. Digestion

# Which process describes the movement of molecules from a region of high concentration to low concentration without the expenditure of energy?

- A. Active transport
- B. Diffusion
- C. Pinocytosis
- D. Osmosis

### Which of the following requires energy to move molecules against a concentration gradient?

- A. Passive diffusion
- B. Pinocytosis
- C. Active transport
- D. Anabolism

# The sum of all processes by which an organism assimilates food, including digestion and absorption, for maintenance and growth is:

- A. Catabolism
- B. Anabolism
- C. Nutrition
- D. Digestion

#### An increase in cell size is called:

- A. Hyperplasia
- B. Hypertrophy
- C. Maintenance
- D. Anabolism

#### The increase in cell number is called:

- A. Hypertrophy
- B. Hyperplasia
- C. Anabolism
- D. Catabolism

# Which nutrients are required in the diet because they cannot be synthesized in the body in sufficient quantities?

- A. Maintenance nutrients
- B. Essential nutrients
- C. Catabolic nutrients
- D. Metabolic nutrients

### Amount of energy required to raise 1 gm H2O by 1 degree C

- A) Bomb Calorimeter
- B) Gross Energy
- C) Calorie
- D) Proteins

#### Measures the complete transduction of chemical energy to heat

- A) Carbohydrates
- B) Fats

### C) Bomb Calorimeter

D) Maintenance

#### Total energy feedstuff can provide

- A) Digestible Energy
- B) Proteins
- C) Gross Energy
- D) Heat Increment

# 9.4 kcal/g, provides most amount of energy

- A) Carbohydrates
- B) Proteins
- C) Fats
- D) Structural Carbohydrates
- 4.1 kcal/g
- A) Gross Energy
- B) Proteins
- C) Carbohydrates
- D) Fats

#### 5.7 kcal/g, requires more energy to be broken down

- A) Digestible Energy
- B) Proteins
- C) Fats
- D) Bomb Calorimeter

# Includes sugars and starches, within the cell, corn, alpha bonds, broken through enzymatic digestion

- A) Structural Carbohydrates
- B) Digestible Energy
- C) Non-Structural Carbohydrates
- D) Heat Increment

<u>Use these clues to identify the term: Includes cellulose and hemicellulose, needs fermentation to be digested, beta bonds, straw, outside the cells</u>

- A) Non-Structural Carbohydrates
- B) Proteins
- C) Structural Carbohydrates
- D) Carbohydrates

#### What is actually used by the animal:

- A) Net Energy
- B) Total Digestible Nutrients
- C) Digestible Energy
- D) Maintenance

#### Determines amount of energy available or digested by the animal

- A) DEE
- B) TDN
- C) Heat Increment
- D) Gross Energy

### A general measure of the nutritive value: = DCP + DNFE + DCF + 2.25(DEE)

- A) Digestible Crude Fiber
- B) Total Digestible Nutrients
- C) Net Energy
- D) Metabolizable Energy

#### Measure of non-structural carbohydrates (sugar and starch)

- A) DNFE
- B) Structural Carbohydrates
- C) DEE
- D) Net Energy

Frequently used to describe energy for poultry; metabolized but takes into account heat increment

- A) Digestible Energy
- B) Net Energy
- C) Heat Increment
- D) Gross Energy

Heat production during digestion and absorption; heat produced as a result of fermentation

- A) Net Energy
- B) Heat Increment
- C) Gross Energy
- D) Bomb Calorimeter

Problems with TDN:

does not take into account losses in urine, gas production, and heat loss; these losses are greater in roughages than concentrates; non-ruminants don't utilize fiber as well as ruminants