

## KEY FACTS

- Mouth: mechanical digestion + amylase (starch → sugars)
- Stomach: HCl (pH 2) + pepsin (protease) → kills bacteria, digests protein
- Small intestine: bile + amylase + protease + lipase → most digestion and ALL absorption here
- Large intestine: absorbs water from remaining material → faeces formed
- Liver: produces bile. Gall bladder: stores bile.
- Pancreas: produces amylase, protease and lipase → released into small intestine
- Villi: large SA, thin walls, capillary network → absorption of nutrients

## KEY TERMS

<b>Bile</b>	Emulsifier — breaks fat into small droplets, made in liver, stored in gall bladder
<b>Peristalsis</b>	Wave-like muscle contractions pushing food through digestive system
<b>Villus</b>	Finger-like projection in small intestine — increases SA for absorption

■ **EXAM TIP:** BILE is NOT an enzyme — it emulsifies fat. LIPASE is the enzyme. This is the most common error in Organisation questions.