

KEY FACTS

- Amylase: starch→sugars. Protease: proteins→amino acids. Lipase: fats→fatty acids+glycerol
- Bile: emulsifies fat (NOT an enzyme) — made in liver, stored in gall bladder
- Villi: large SA, thin walls, capillary network → efficient absorption

KEY TERMS

Bile	Emulsifier — NOT an enzyme — breaks fat into droplets
Villus	Finger-like projection — large SA for absorption

■ EXAM TIP: BILE is NOT an enzyme. It emulsifies. LIPASE is the enzyme. Most common OCR digestion error.