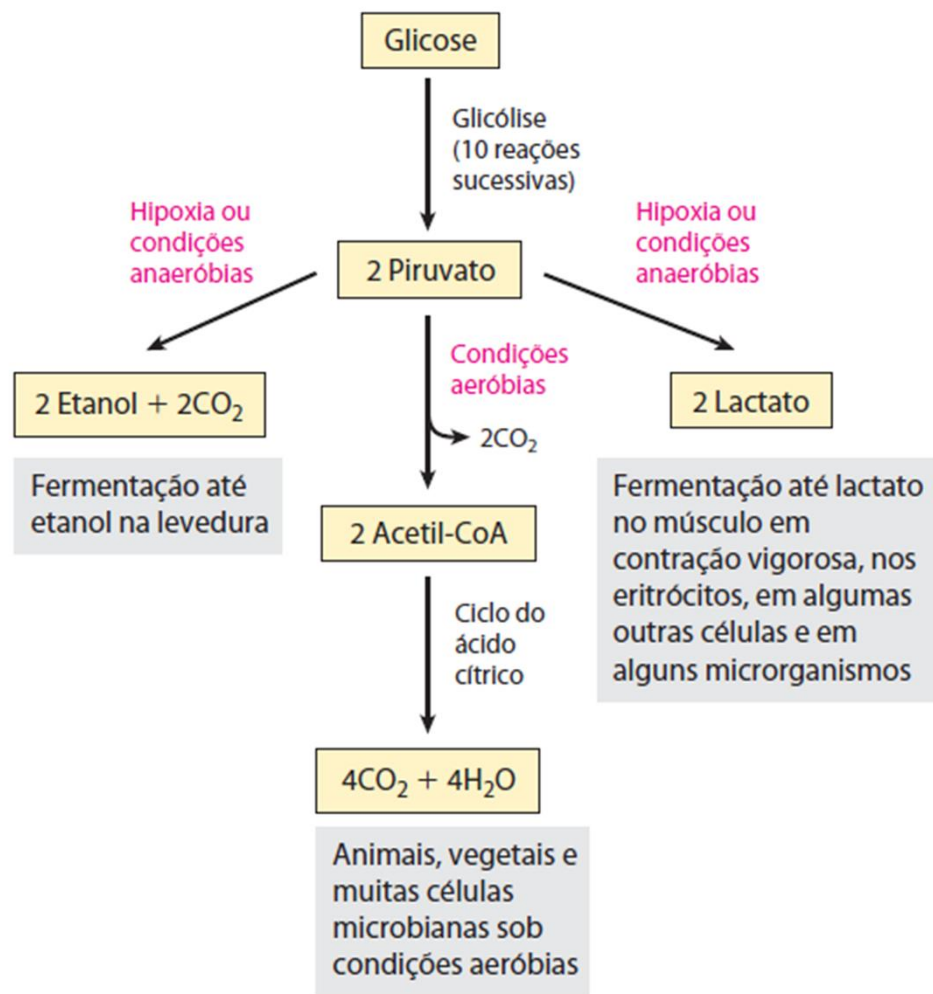
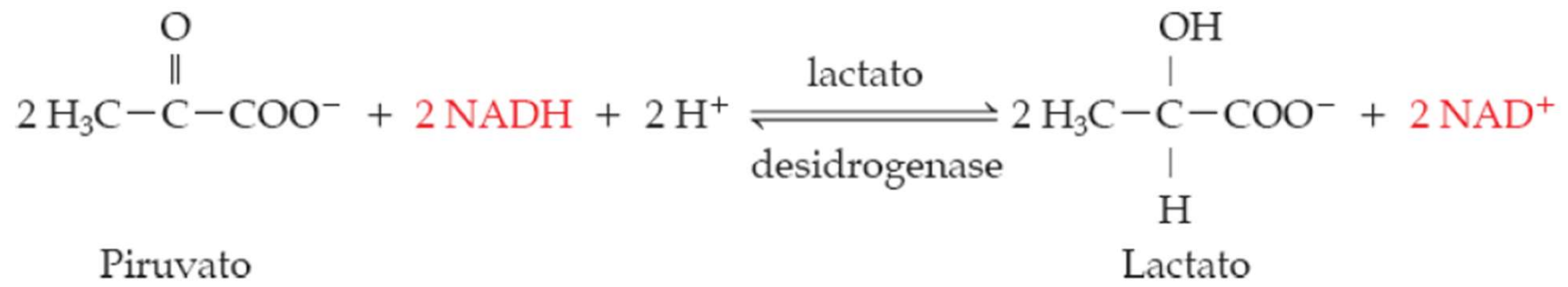
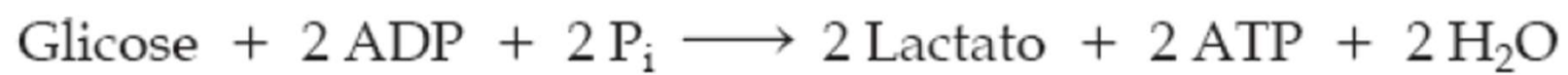


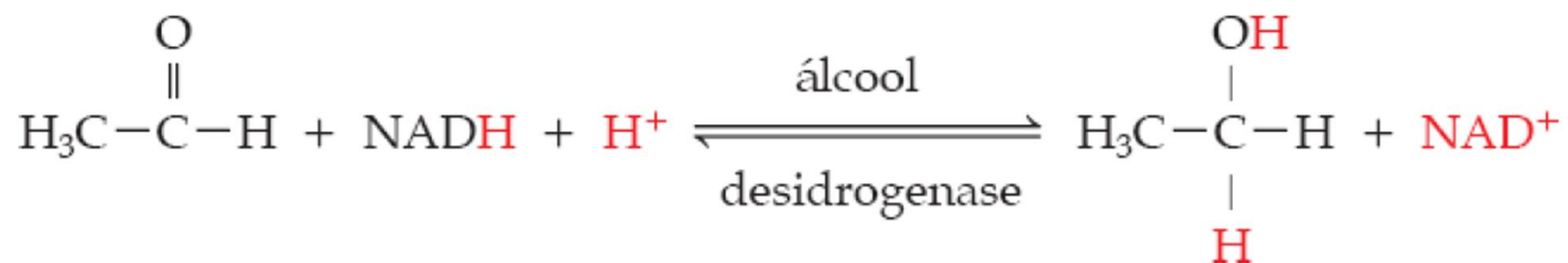
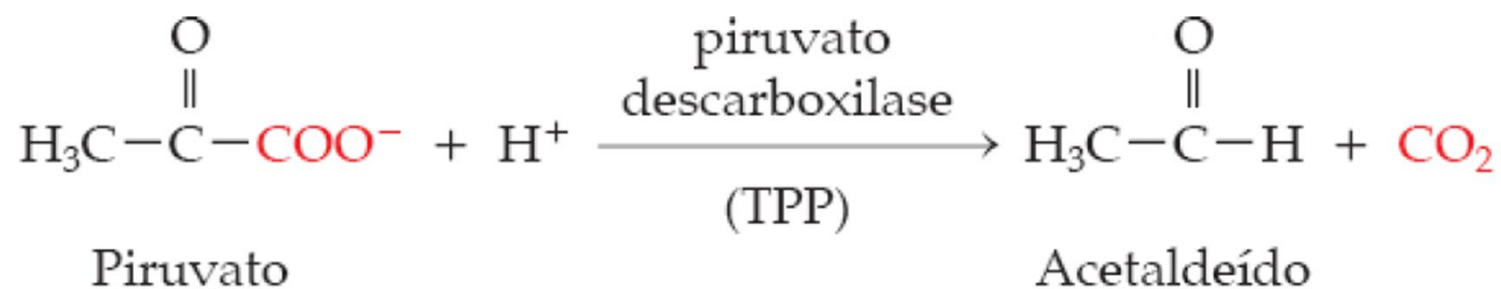
Metabolismo de Álcoois / Fermentação



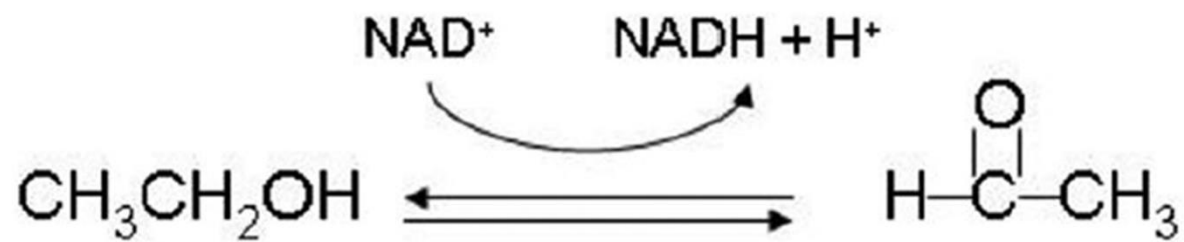






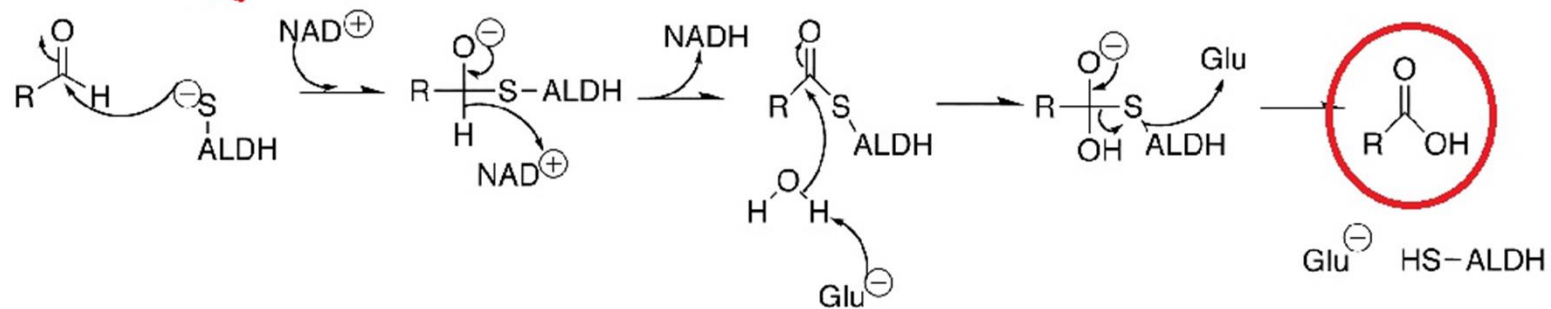




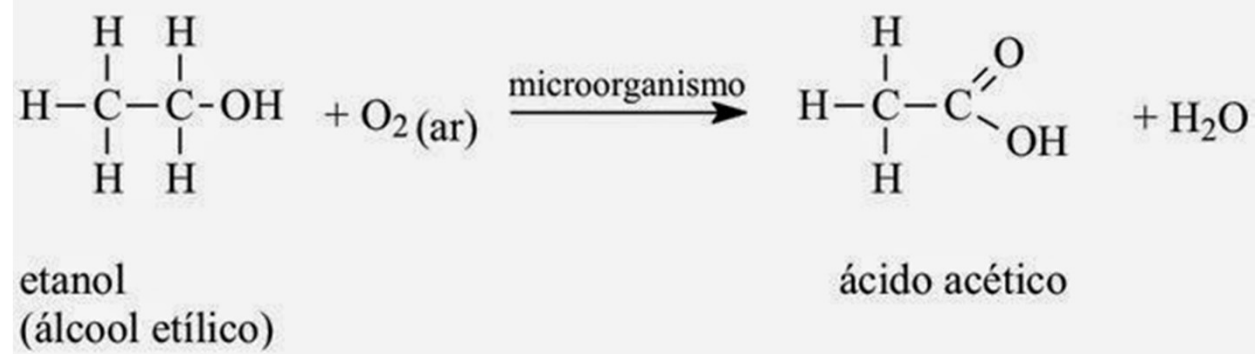


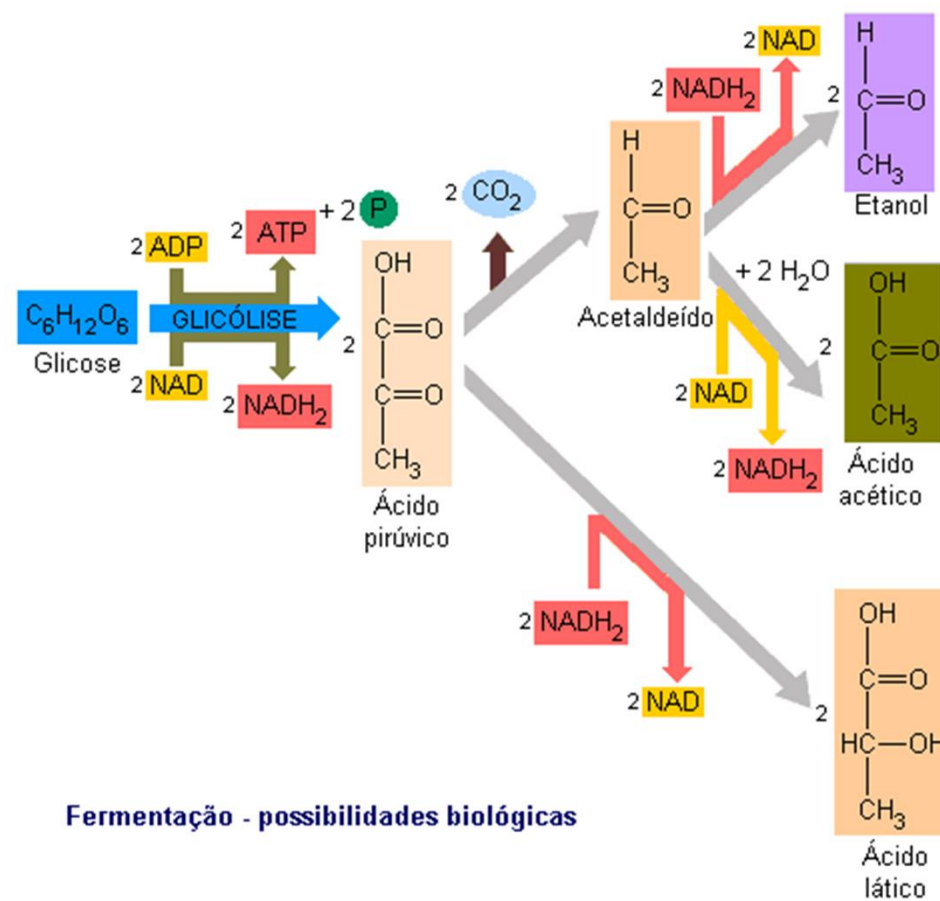
ETANOL

ACETALDEÍDO



ácido acético



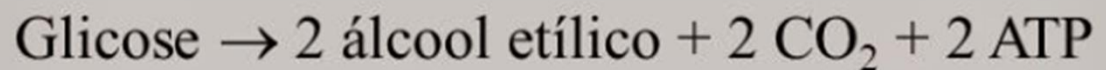


Fermentação - possibilidades biológicas

Fermentação Láctica

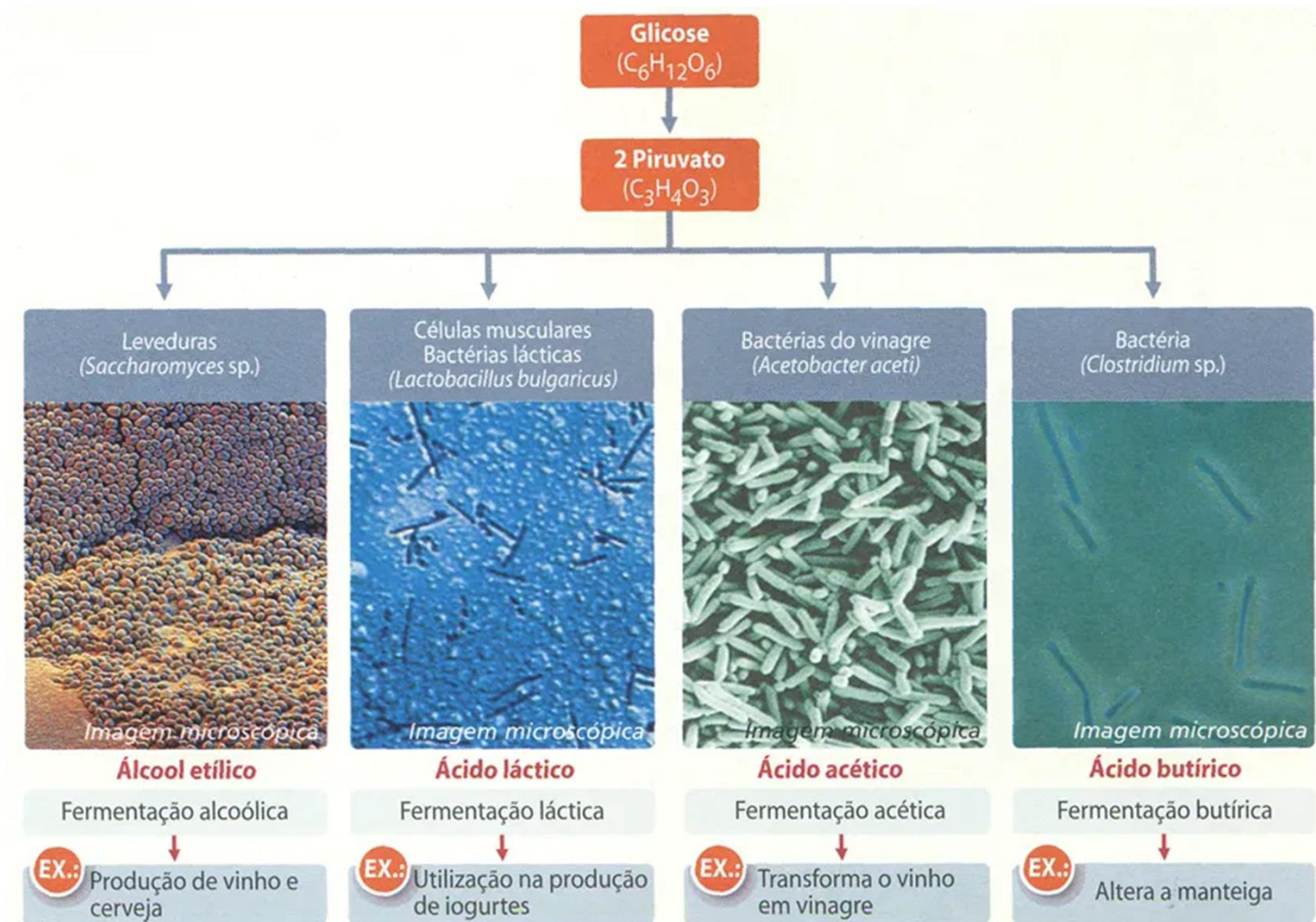


Fermentação Alcoólica



Fermentação Acética



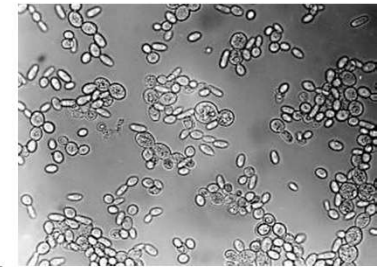


Fermentação láctica pode ser realizada por um grande número de microrganismos

Alguns microrganismos (lactobacilos e estreptococos) em anaerobiose, fermentam a lactose do leite a ácido láctico. A produção de ácido desnatura a caseína do leite (proteína) e faz com que ele precipite.



Fermento biológico (*Saccharomyces cerevisiae*) fermentação alcoólica



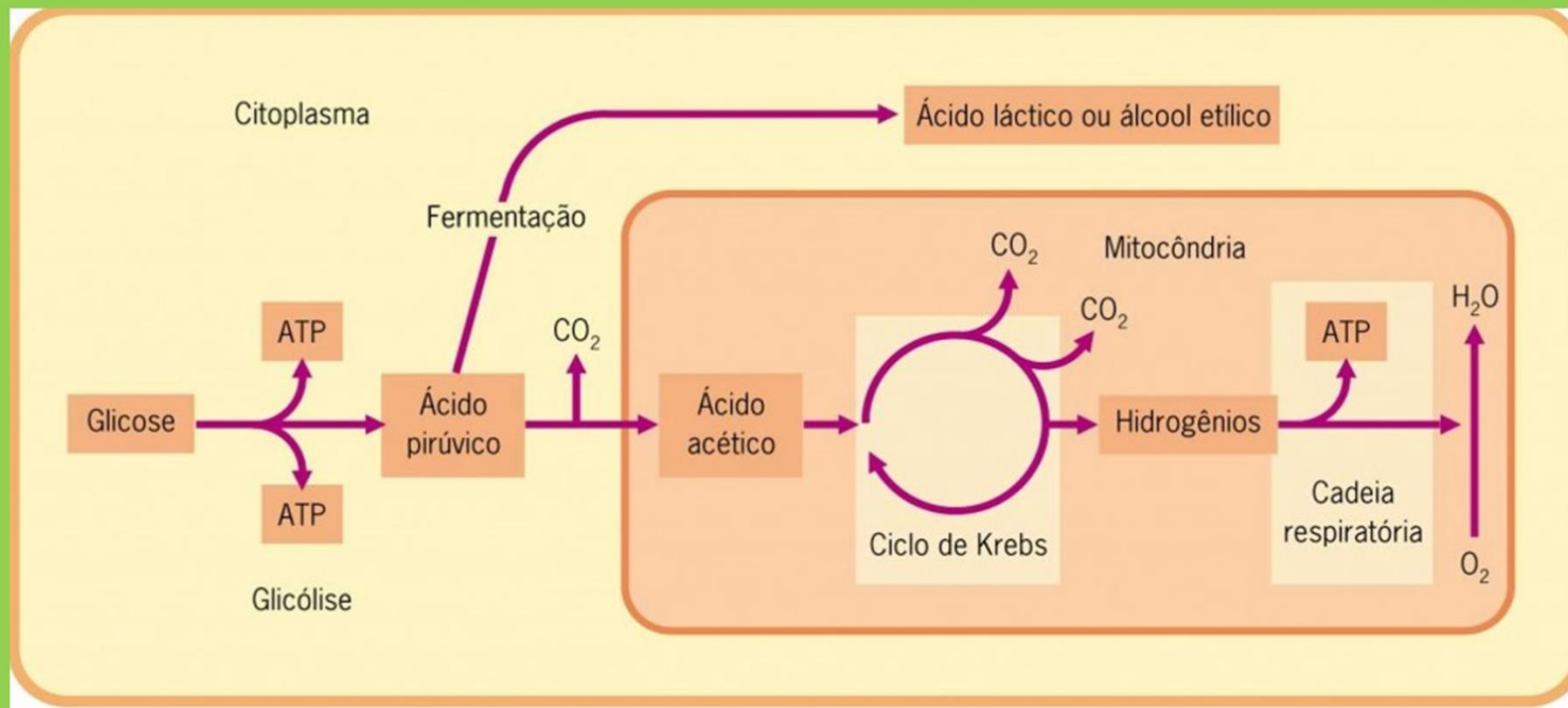
Indústria de bebidas fermentadas e biocombustíveis

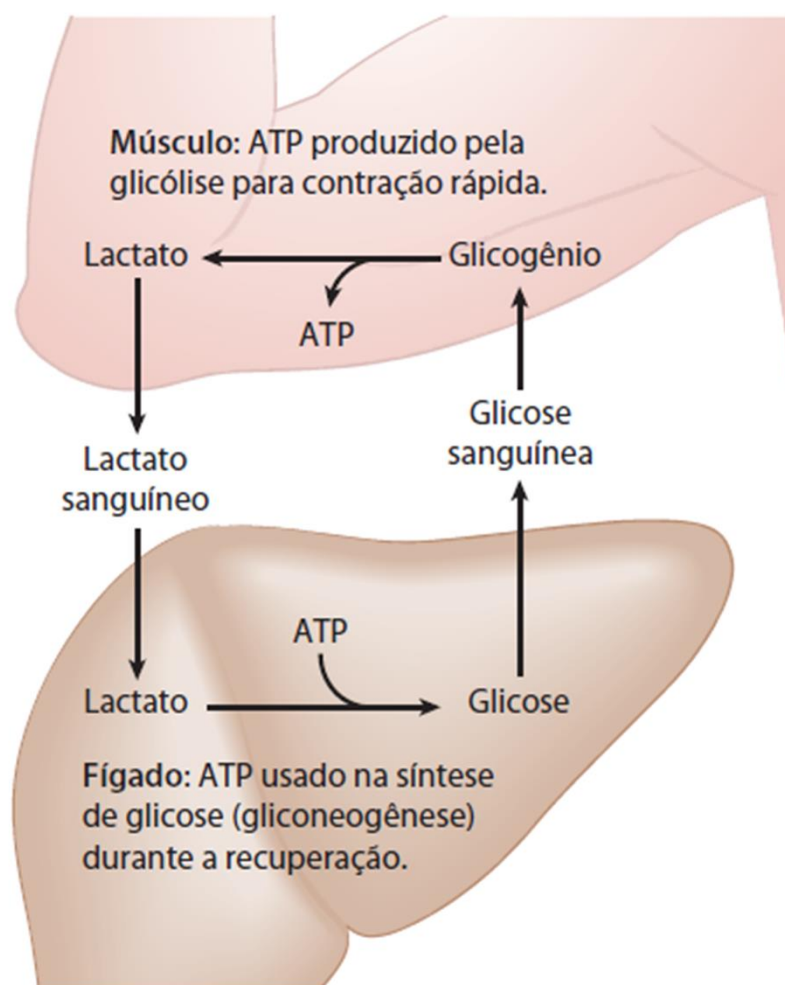
Produção de Biocombustível ou bebidas – fonte de carboidrato como amido (glicose), sacarose (glicose+ frutose), maltose (glicose+glicose) levedura - via glicolítica e fermentação alcoólica





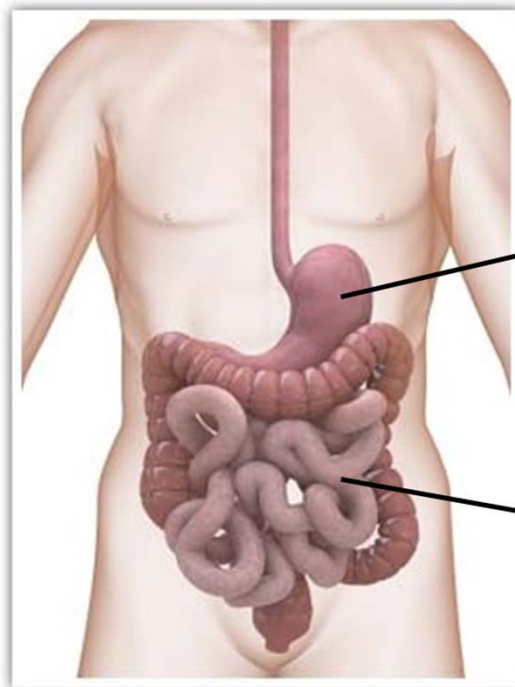
FERMENTAÇÃO





Metabolismo do Etanol

Absorção

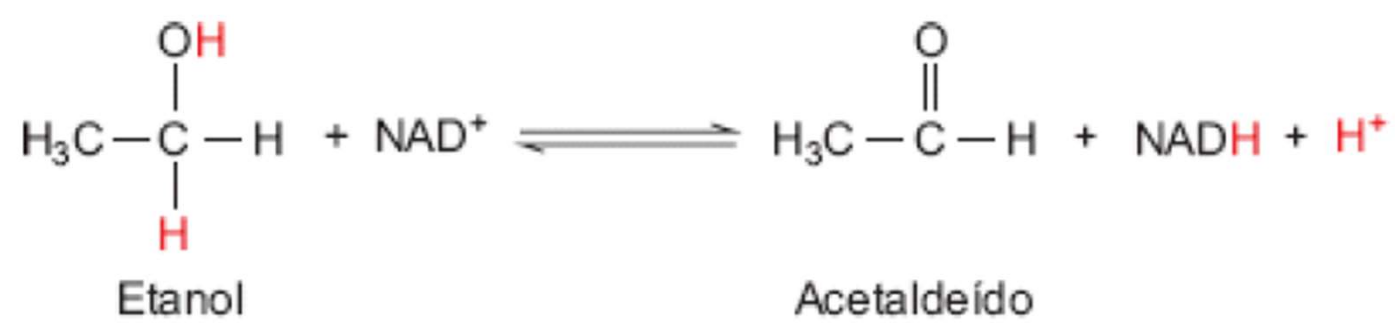


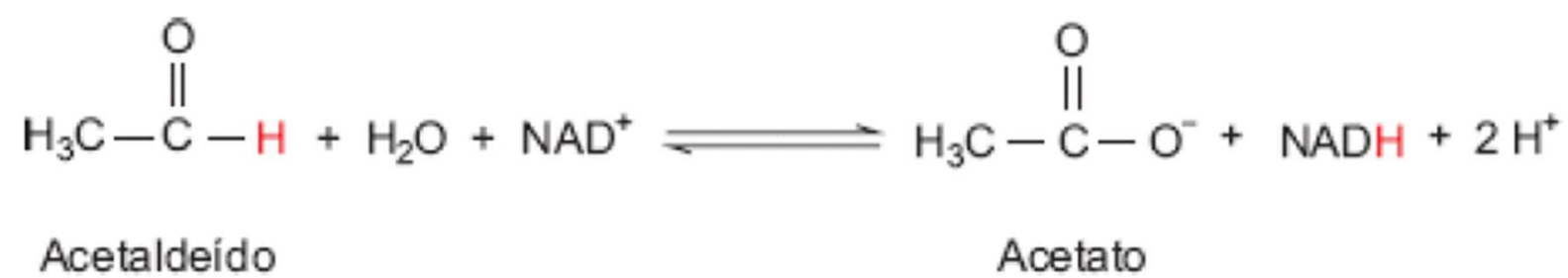
estômago (20%)

intestino delgado (80%)

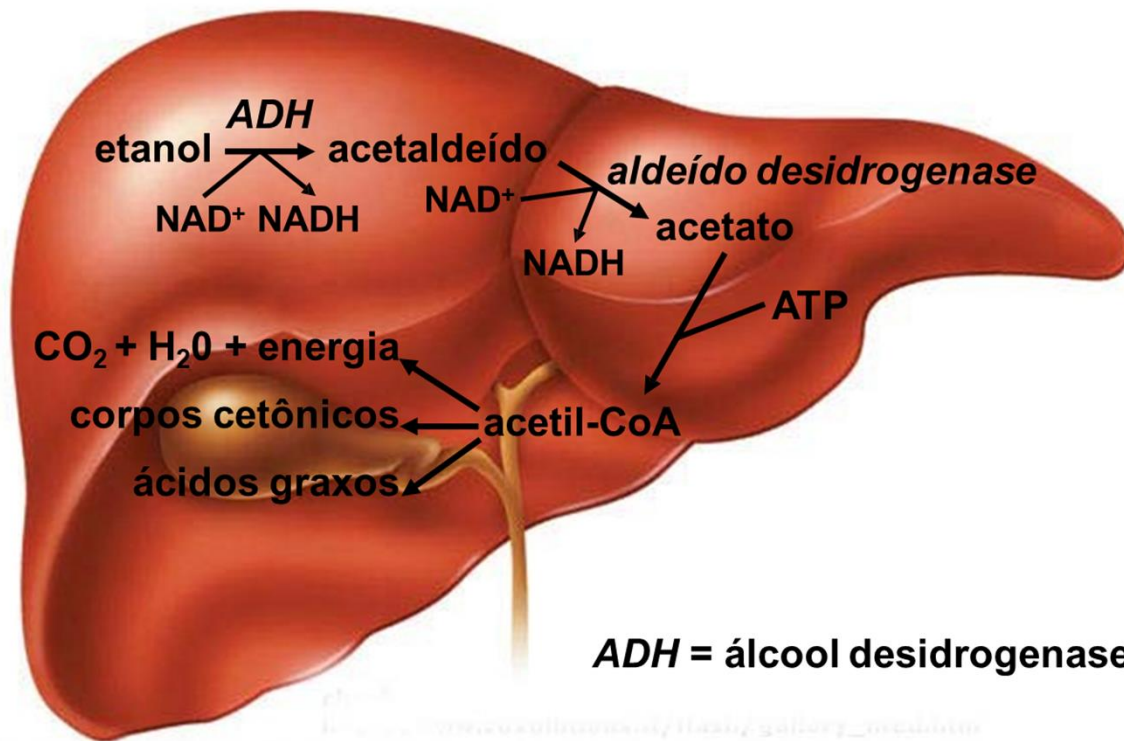
Fatores interferentes:

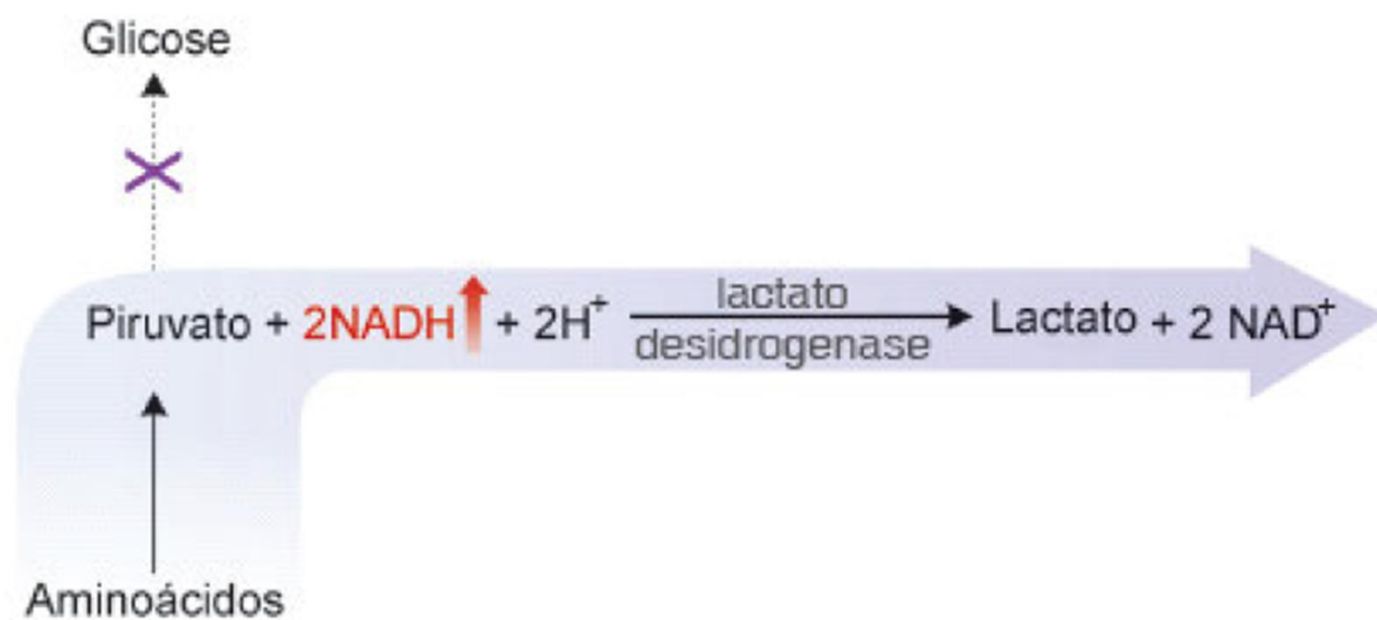
- Volume e concentração de etanol
- Presença ou ausência de alimento
- Taxa de esvaziamento gástrico
- Permeabilidade dos tecidos
- Variações individuais

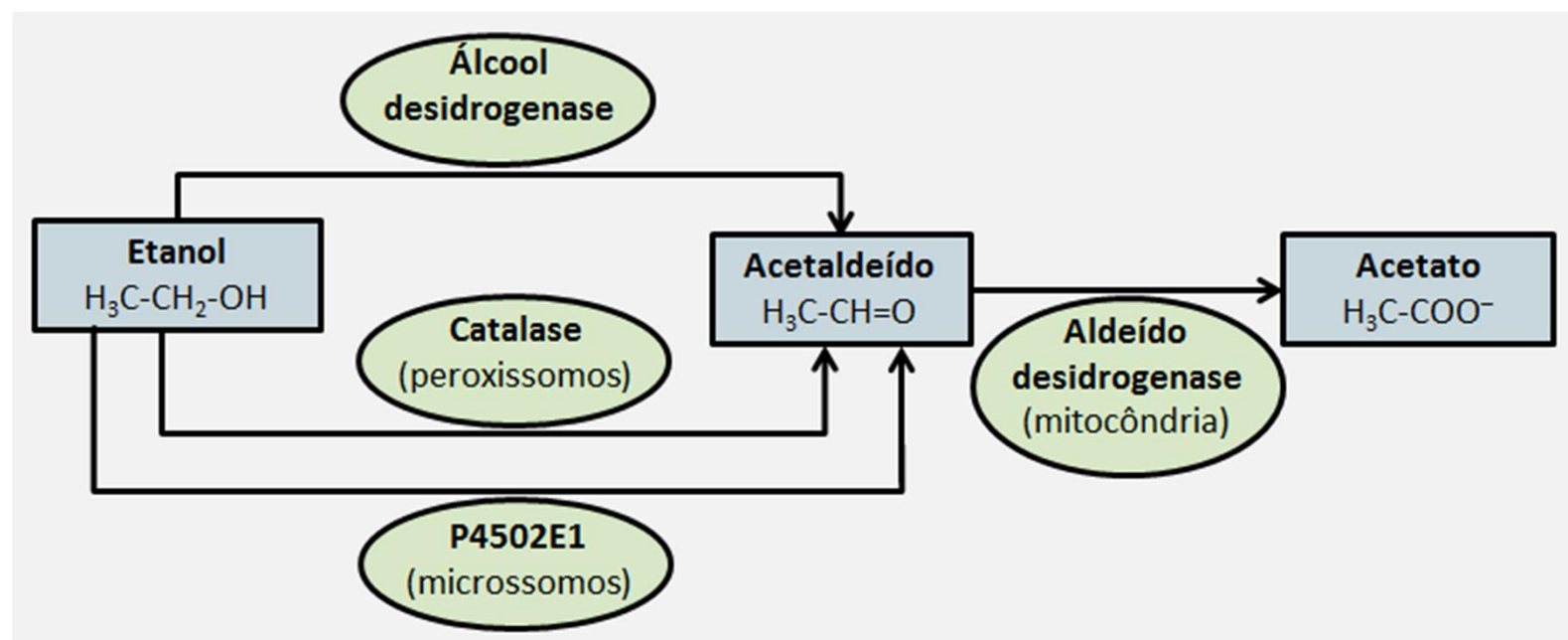


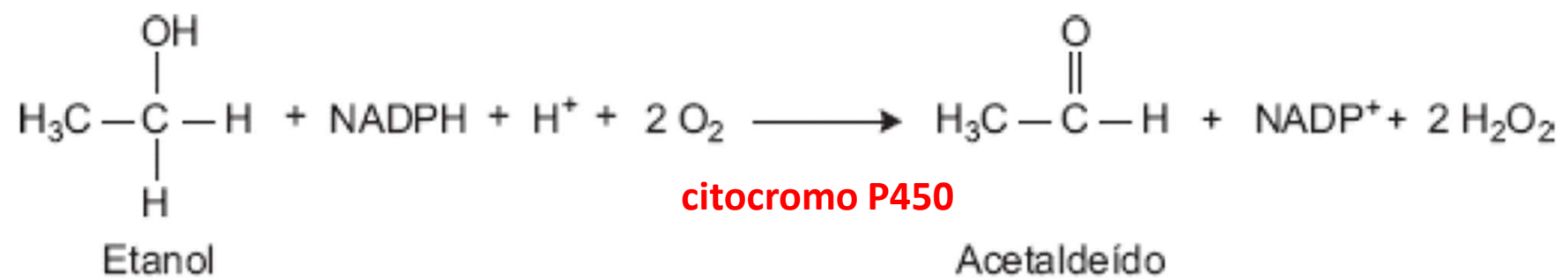


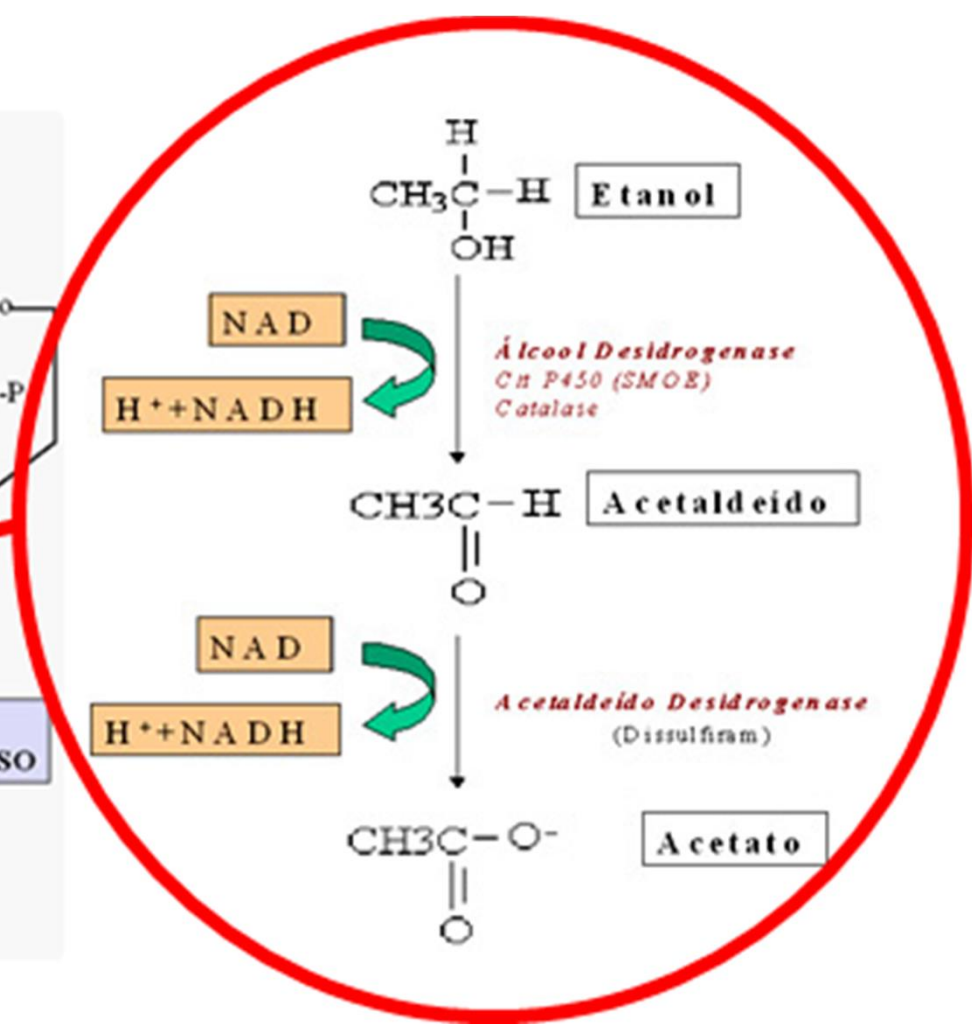
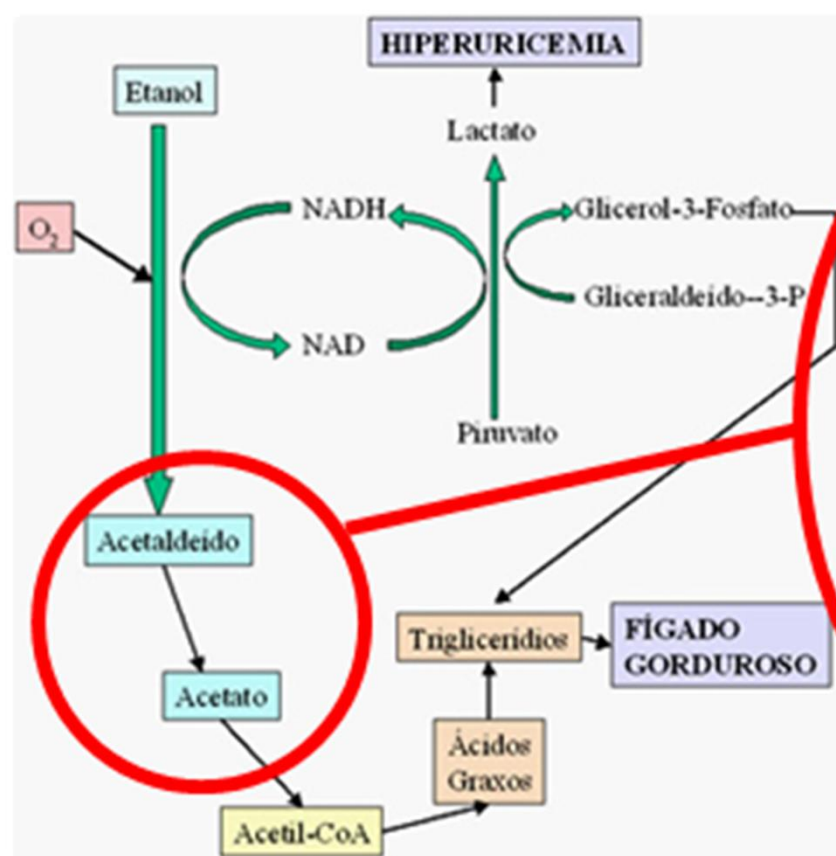
Metabolismo { fígado (90%)
restante eliminado inalterado através da urina, hálito e suor



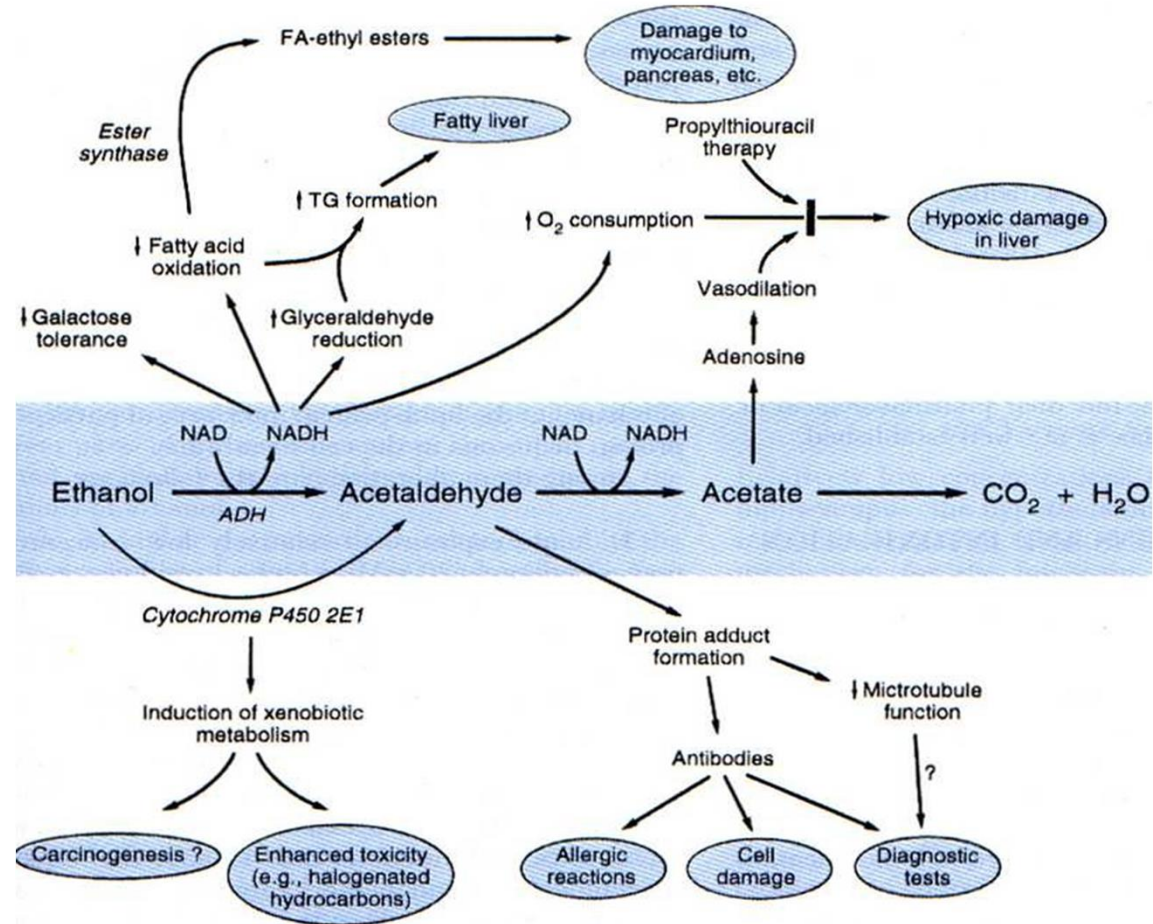






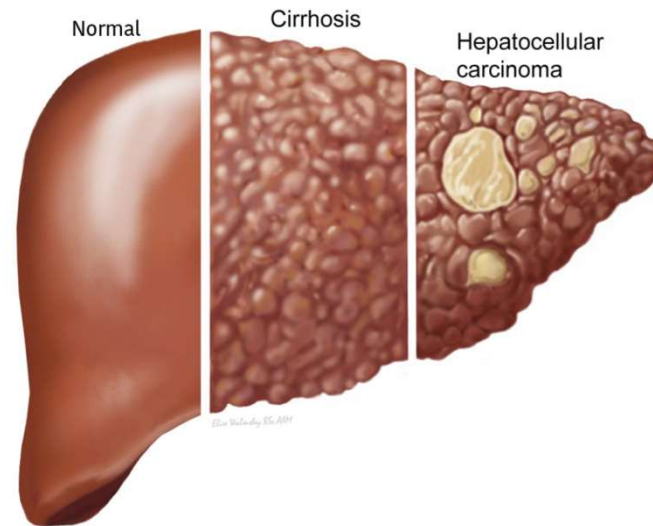


Efeitos tóxicos do etanol



Intoxicação aguda por etanol

Acidose láctica
Hipoglicemia
Coma



Uso crônico do etanol

Deficiências vitamínicas
Distúrbios neurológicos
Agravamento da gota
Cirrose