



LICENCIATURA EN NUTRICIÓN

BIOQUÍMICA

INFOGRAMA: FUNCIONES DEL AGUA EN EL CUERPO HUMANO

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TERCER CUATRIMESTRE

GRUPO "A"

TAPACHULA CHIAPAS

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Principal constituyente de todos los tejidos vivos, ya que representa generalmente al menos el 60% de su composición.

Participa en la mayoría de las reacciones químicas del metabolismo: como son los procesos de digestión, respiración, absorción y excreción.

### TERMORREGULACIÓN:

Gracias a la gran cantidad de agua que tenemos, la temperatura corporal permanece constante, el sudor lo mantiene fresco y libre de toxinas.

**SOPORTE:** Lubrica y proporciona soporte estructural a tejidos y articulaciones.

**HIDRATACIÓN**

vehículo para eliminar productos de desecho

**REPARACIÓN DE CÉLULAS**

**REGULADORA:** regulación homeostática, regula los niveles de acidez en el organismo.

**TRANSPORTE:** transportador de nutrientes, oxígeno y sustancias necesarias para la vida de las células.

## FUNCIONES DEL AGUA EN EL CUERPO HUMANO

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