

TABLE OF CONTENTS

Integrative Wildlife Nutrition

1 Introduction: common themes across diverse taxa

- 1.1 Resource supply and organismal demand
- 1.2 Principal components of animals and plants
- 1.3 Scaling body size and demands for energy and nutrients
- 1.4 Dietary requirements and nutritional niche
- 1.5 Summary: introduction Part I Functional Relationships

2 Food and populations

- 2.1 Population growth and animal density
- 2.2 Individual demands and food limits
- 2.3 Trophic relationships
- 2.4 Environmental variation
- 2.5 Summary: populations

3 Feeding dynamics: functional and behavioral responses

- 3.1 Functional response and diet breadth
- 3.2 Predicting foraging behavior with models
 - 3.2.1 Optimal foraging time
 - 3.2.2 Risk-sensitive foraging
- 3.3 Mechanics of foraging
- 3.4 Form and function of the mouth
- 3.5 Mechanisms of foods
 - 3.5.1 Physical characteristics of foods
 - 3.5.2 Chemical characteristics of foods
- 3.6 Summary: feeding dynamics

4 Measuring food consumption

- 4.1 UAdjustment and steady state
- 4.2 Direct measures of intake
 - 4.2.1 Behavioral observations of food intake
 - 4.2.2 Food intake by mass balance
 - 4.2.3 Digestible and metabolizable food intake
- 4.3 Indirect measures of intake
 - 4.3.1 Measuring intake with indigestible markers
 - 4.3.2 Measuring intake with digestible markers
- 4.4 Summary: food consumption

5 Digestive function

- 5.1 Food intake, digestive efficiency and digestive tract capacity
- 5.2 Reaction rates and retention time

- 5.3 Common functions of digestive systems
- 5.4 Digesta flow
 - 5.4.1 Digesta flow in the foregut of ruminants and kangaroos
 - 5.4.2 Digesta flow in the hindgut of herbivores
- 5.5 Optimizing digestive systems
- 5.6 Summary: digestive function

Part II Substrates and Tissue Constituents

- 6 Carbohydrates: sugars, fiber and fermentationU
 - 6.1 Complementary substrates for metabolism
 - 6.2 Functions of carbohydrates
 - 6.3 Functional chemistry of carbohydrates
 - 6.4 Digestion and absorption of non-structural carbohydrates
 - 6.5 Glucose metabolism and homeostasis
 - 6.6 Digestion of structural carbohydrates
 - 6.7 Microbial fermentation
 - 6.7.1 Host-microbe relationshipsU
 - 6.8 Summary: carbohydrates

7 Lipids: fatty acids and adipose tissue

- 7.1 Functional chemistry of fatty acids
- 7.2 Classes of lipids
- 7.3 Digestion and transport of lipids
- 7.4 Fat synthesis and mobilization
- 7.5 Summary: lipids

8 Nitrogenous substrates: nucleic acids to amino excretion

- 8.1 Amino acids and essentiality
- 8.2 Proteins and digestion
- 8.3 Intermediary metabolism of amino acids
- 8.4 Nucleic acids and digestion
- 8.5 Nitrogen metabolism
 - 8.5.1 Ammonia
 - 8.5.2 Urea
 - 8.5.3 Uric acid
 - 8.5.4 Creatinine
- 8.6 Nitrogen balance and the requirement for N
 - 8.6.1 Endogenous urinary N
 - 8.6.2 Fecal N losses
 - 8.6.3 Protein quality
- 8.7 Summary: nitrogen

9 Metabolic constituents: water, minerals and vitamins

- 9.1 Water and electrolytes
 - 9.1.1 Transport mechanisms
 - 9.1.2 Aquatic exchanges of water

- 9.1.3 Terrestrial exchanges of water
- 9.1.4 Water turnover and balance
- 9.2 Minerals
 - 9.2.1 Sodium, chlorine, and potassium
 - 9.2.2 Calcium and phosphorus
 - 9.2.3 Magnesium and sulfur
 - 9.2.4 Trace metals
 - 9.2.5 Iodine and selenium
- 9.3 Vitamins
 - 9.3.1 Water-soluble vitamins
 - 9.3.1.1 B vitamins
 - 9.3.1.2 Vitamin C
 - 9.3.2 Fat-soluble vitamins
 - 9.3.2.1 Vitamin A
 - 9.3.2.2 Vitamin D
 - 9.3.2.3 Vitamin E.