

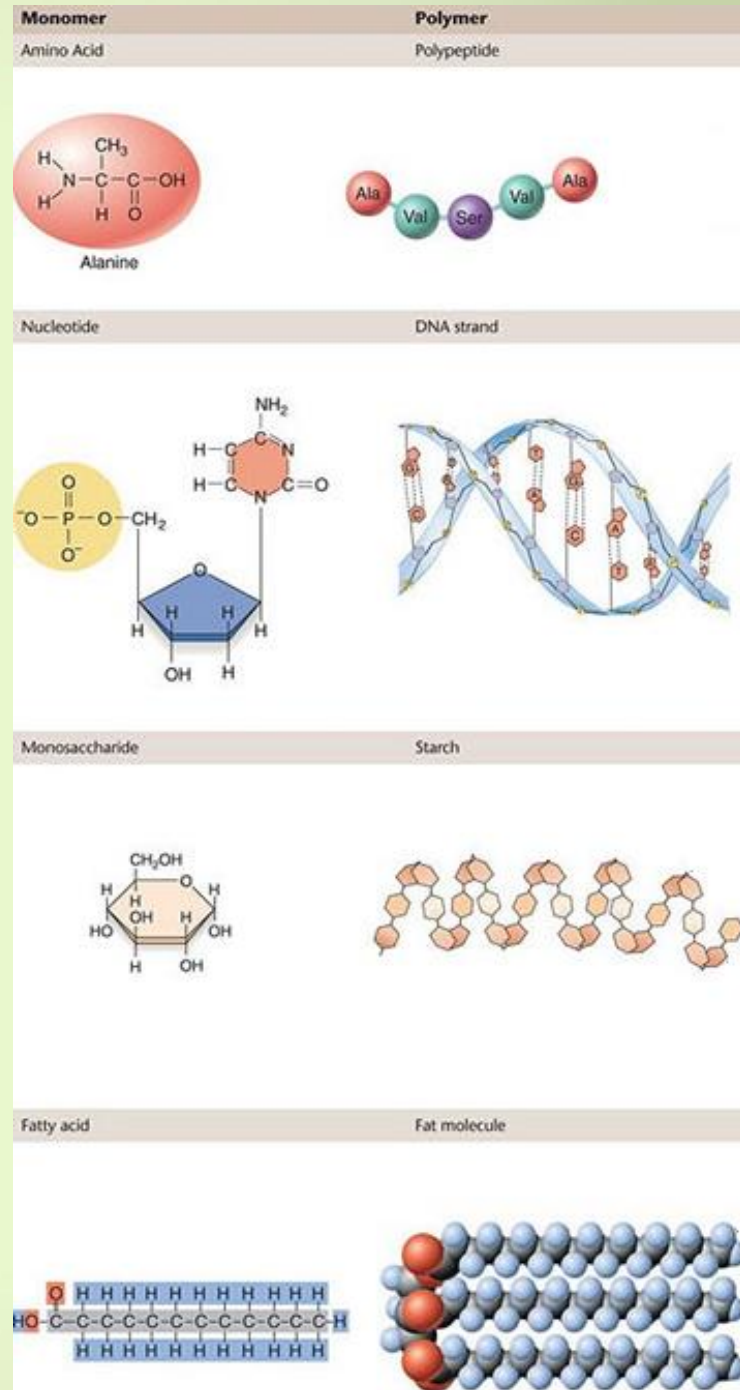
Biochemistry

Biochemistry

- Study of chemical composition and reactions of living matter
 - Biological chemistry
- **Organic compounds**
 - Molecules that contain carbon
 - Except CO₂ and CO (considered inorganic)
 - Carbon is **electroneutral**
 - Shares electrons; never gains or loses them
 - Forms four covalent bonds with other elements
- **Inorganic compounds**
 - All other compounds, not containing carbon
 - Ex: water, salts, acids, and bases

Organic Compounds

- Unique to living systems
- Includes
 - Carbohydrates
 - Lipids
 - Proteins
 - Nucleic acids
- Often found as **polymers** made up of chains of similar units
 - **Monomers**
 - Serve as building blocks for larger polymers



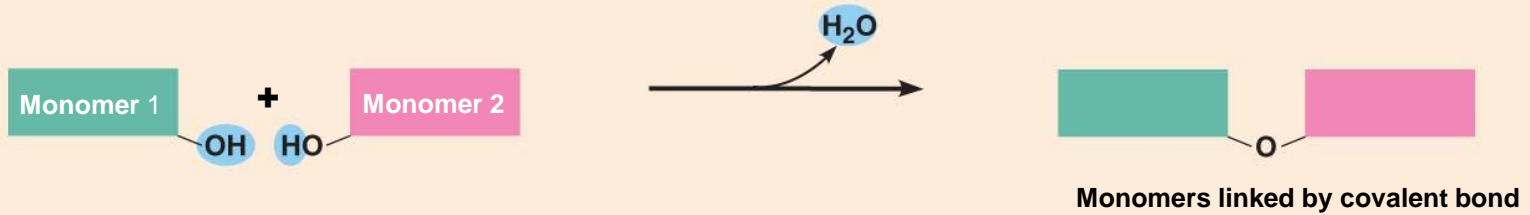
Organic Compounds

- Attached **functional groups**
 - Change physical and chemical properties
- Synthesized by
 - **Dehydration synthesis**
- Broken down by
 - **Hydrolysis reactions**

Figure 2.14 Dehydration synthesis and hydrolysis.

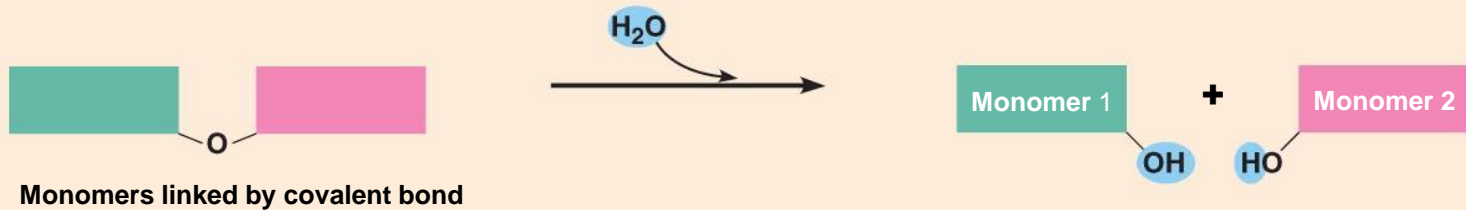
(a) Dehydration synthesis

Monomers are joined by removal of OH from one monomer and removal of H from the other at the site of bond formation.



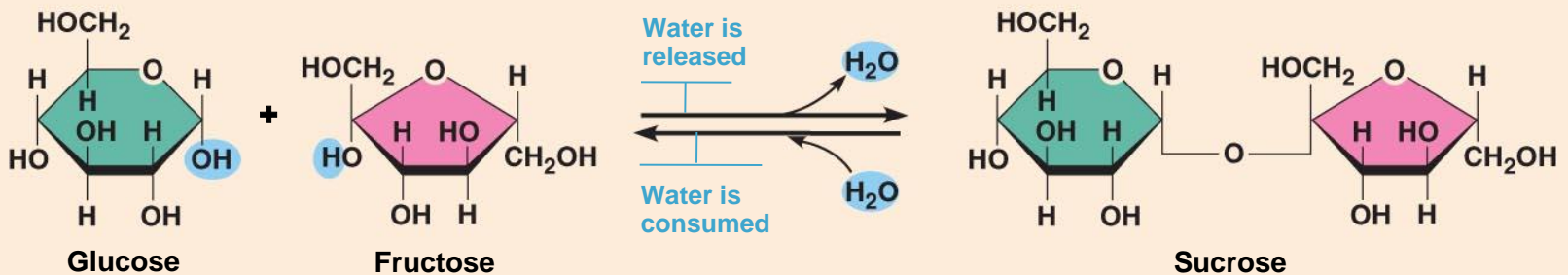
(b) Hydrolysis

Monomers are released by the addition of a water molecule, adding OH to one monomer and H to the other.



(c) Example reactions

Dehydration synthesis of sucrose and its breakdown by hydrolysis



Carbohydrates

- Sugars and starches
- Contain C, H, and O
 - $[(\text{CH}_2\text{O})_n]$
- Functions of carbohydrates
 - Major source of cellular fuel (e.g., glucose)
 - Structural molecules (e.g., ribose sugar in RNA)
- Three classes:
 - **Monosaccharides** – one sugar
 - **Disaccharides** – two sugars
 - **Polysaccharides** – many sugars

Monosaccharides

- Simple sugars containing three to seven C atoms
- $(\text{CH}_2\text{O})_n$ – general formula; $n = \# \text{ C atoms}$
- Monomers of carbohydrates
- Important monosaccharides
 - Pentose sugars
 - Ribose and deoxyribose
 - Hexose sugars
 - Glucose (blood sugar)

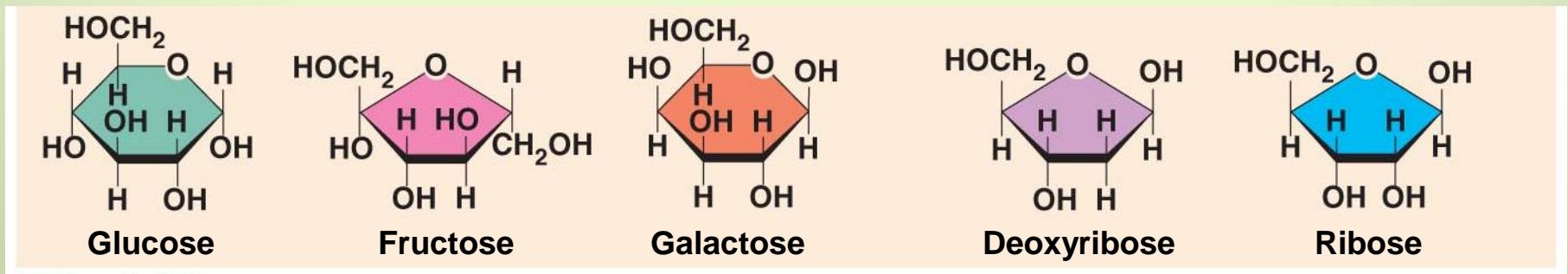


Figure 2.15a Carbohydrate molecules important to the body.

Disaccharides

- Double sugars
- Too large to pass through cell membranes
- Important disaccharides
 - Sucrose, maltose, lactose

(b) Disaccharides

Example

Consist of two linked monosaccharides

Sucrose, maltose, and lactose
(these disaccharides are isomers)

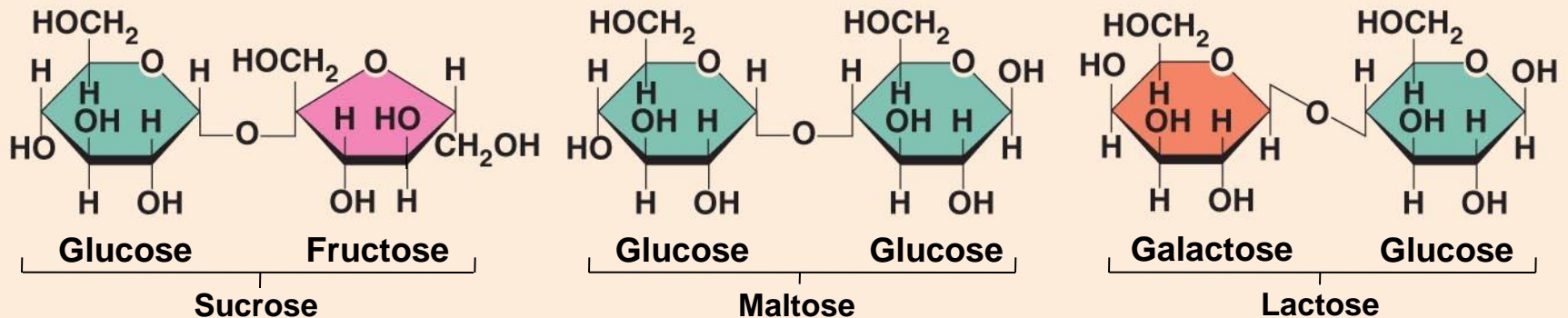


Figure 2.15b Carbohydrate molecules important to the body.

Polysaccharides

- **Polymers** of monosaccharides
- Important polysaccharides
 - Starch and glycogen
- Not very soluble

Example

Long chains (polymers) of linked monosaccharides

This polysaccharide is a simplified representation of glycogen, a polysaccharide formed from glucose units.

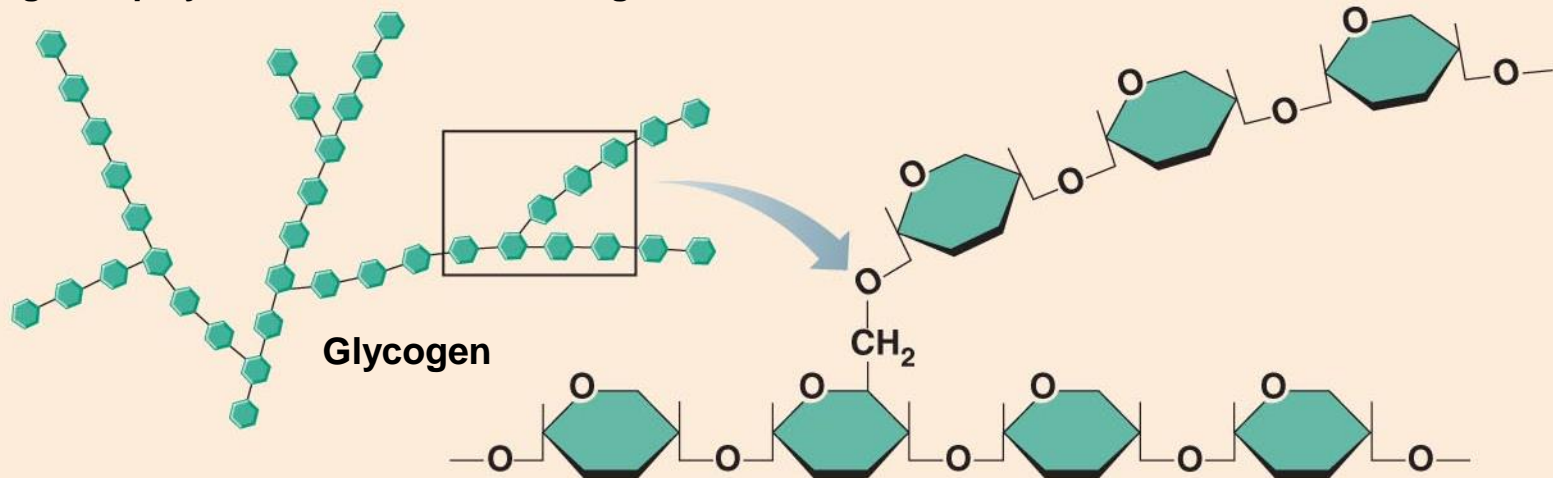


Figure 2.15c Carbohydrate molecules important to the body.

Lipids

- Contain C, H, O, and sometimes P
- Insoluble in water
- Main types:
 - **Triglycerides**
 - aka **neutral fats**
 - **Phospholipids**
 - **Steroids**
 - **Eicosanoids**

Triglycerides (aka Neutral Fats)

- Called fats when solid and oils when liquid
- Composed of three fatty acids bonded to a glycerol molecule

(a) Triglyceride formation

Three fatty acid chains are bound to glycerol by dehydration synthesis.

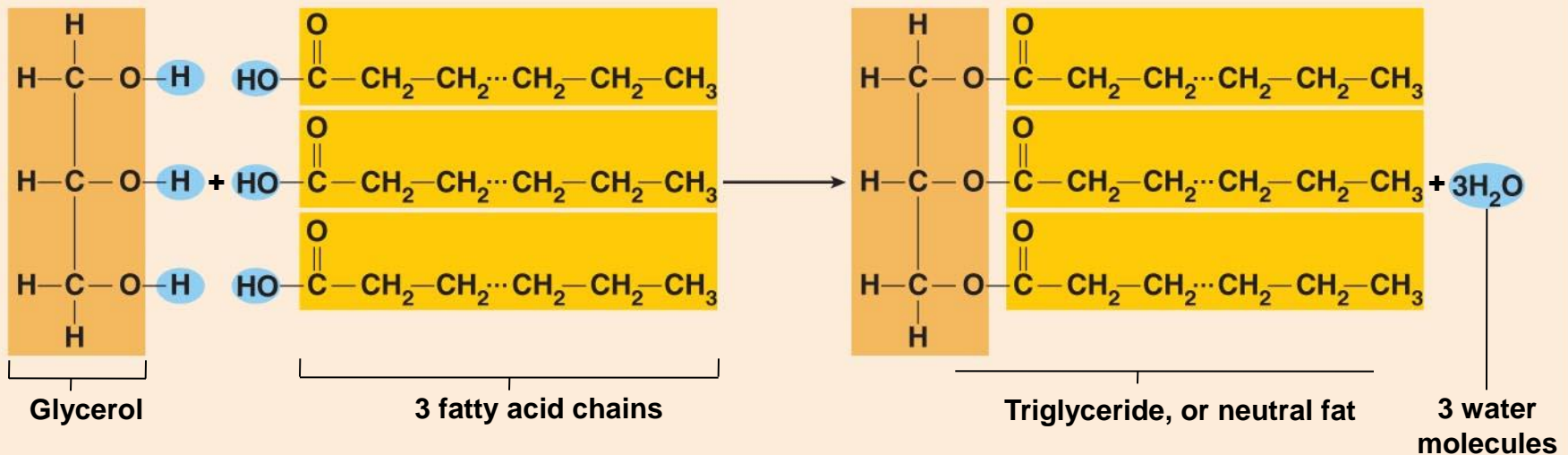
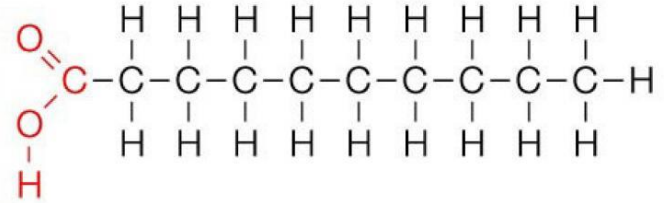


Figure 2.16a Lipids.

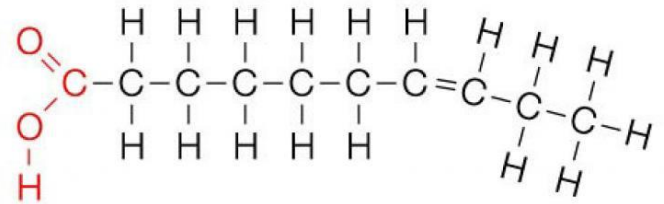
Saturation of Fatty Acids

- Saturated fatty acids
 - Single covalent bonds
 - Between C atoms
 - Maximum number of H atoms
 - Solid animal fats, e.g., butter
- Unsaturated fatty acids
 - One or more double bonds
 - Between C atoms
 - Reduced number of H atoms
 - Plant oils, such as olive oil, considered “heart healthy”
- Trans fats – modified oils – unhealthy
- Omega-3 fatty acids – “heart healthy”
 - Polyunsaturated fatty acids (FUFA's)

Saturated



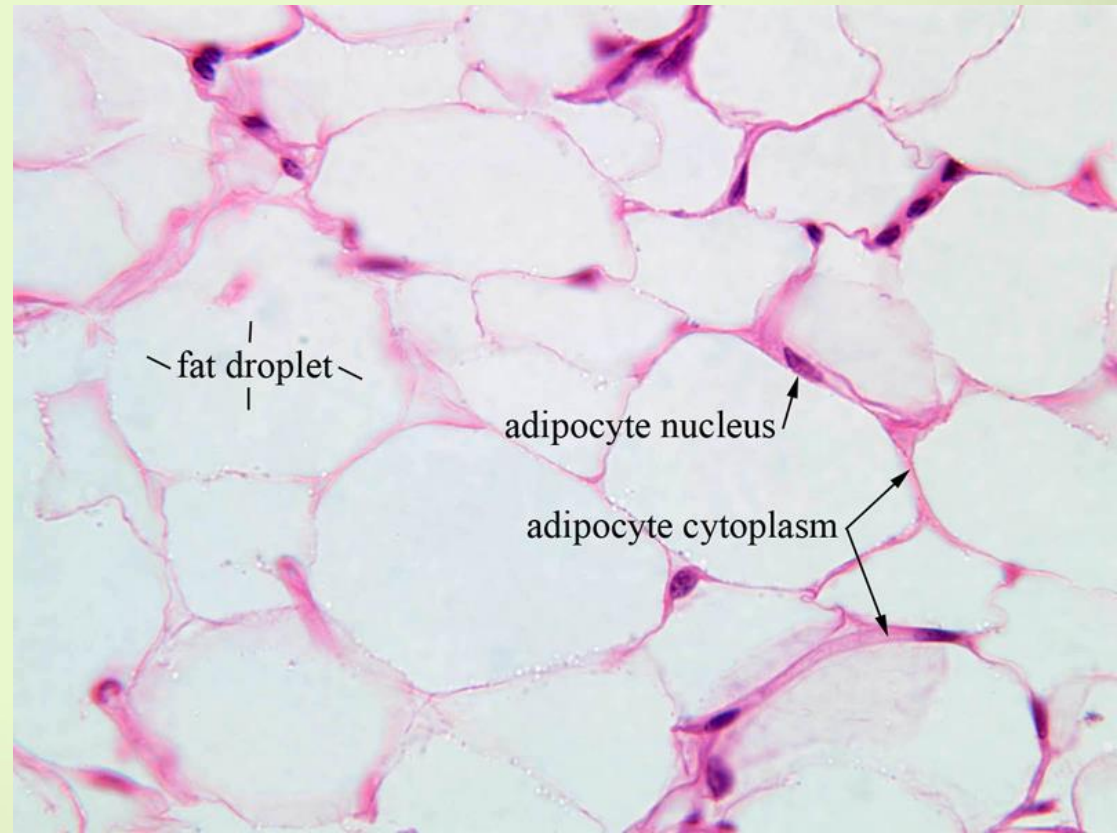
Unsaturated



Triglycerides (Neutral Fats)

Main functions in human body:

- Energy storage
- Insulation
- Protection



Phospholipids

- Modified triglycerides:
 - Glycerol + two fatty acids and a phosphorus (P) group
- “Head” and “tail” regions have different properties
- Important in cell membrane structure

(b) “Typical” structure of a phospholipid molecule

Two fatty acid chains and a phosphorus-containing group are attached to the glycerol backbone.

Example

Phosphatidylcholine

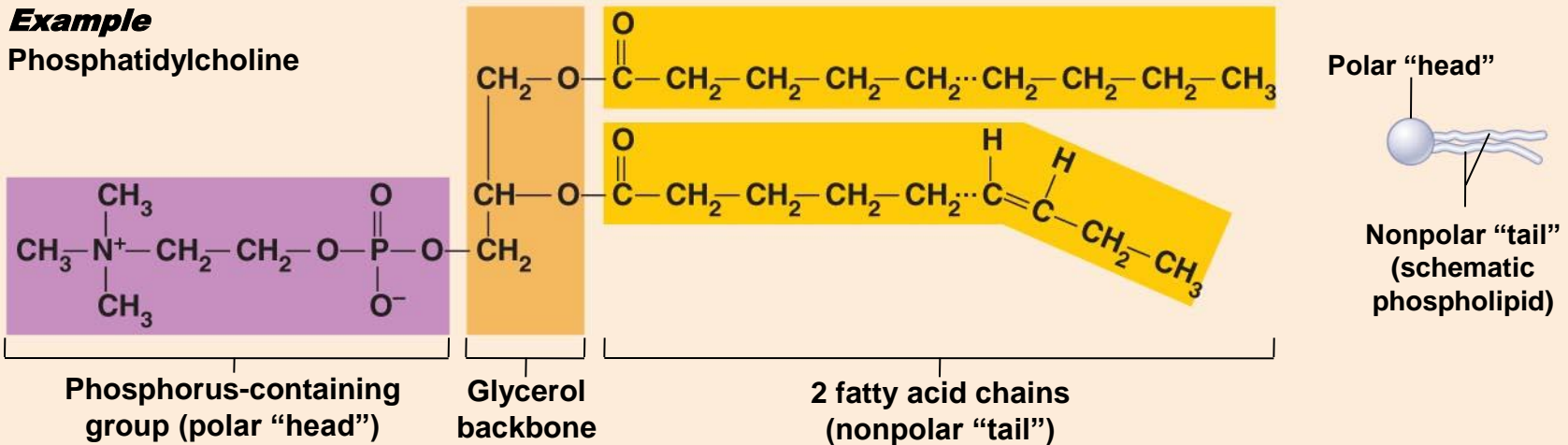


Figure 2.16b Lipids.

Steroids

- Interlocking four-ring structure
- Cholesterol, vitamin D, steroid hormones, and bile salts
- Most important steroid = **cholesterol**
 - Important in cell membranes, vitamin D synthesis, steroid hormones, and bile salts

(c) Simplified structure of a steroid

Four interlocking hydrocarbon rings form a steroid.

Example

Cholesterol (cholesterol is the basis for all steroids formed in the body)

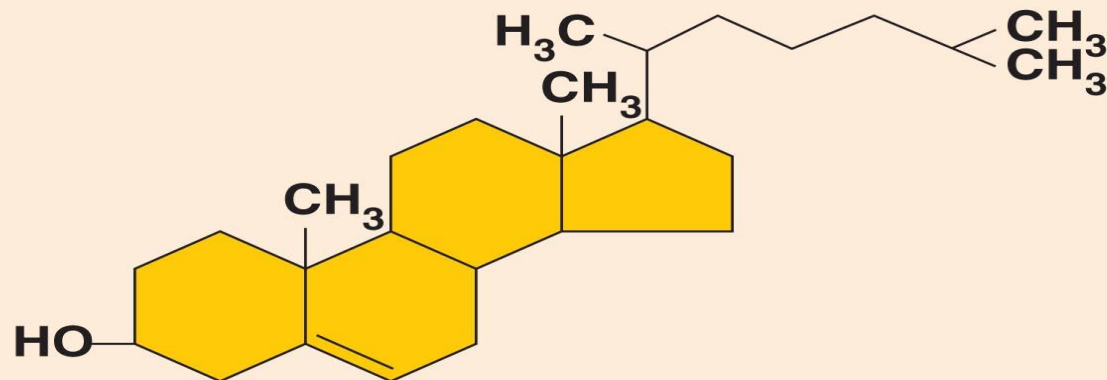
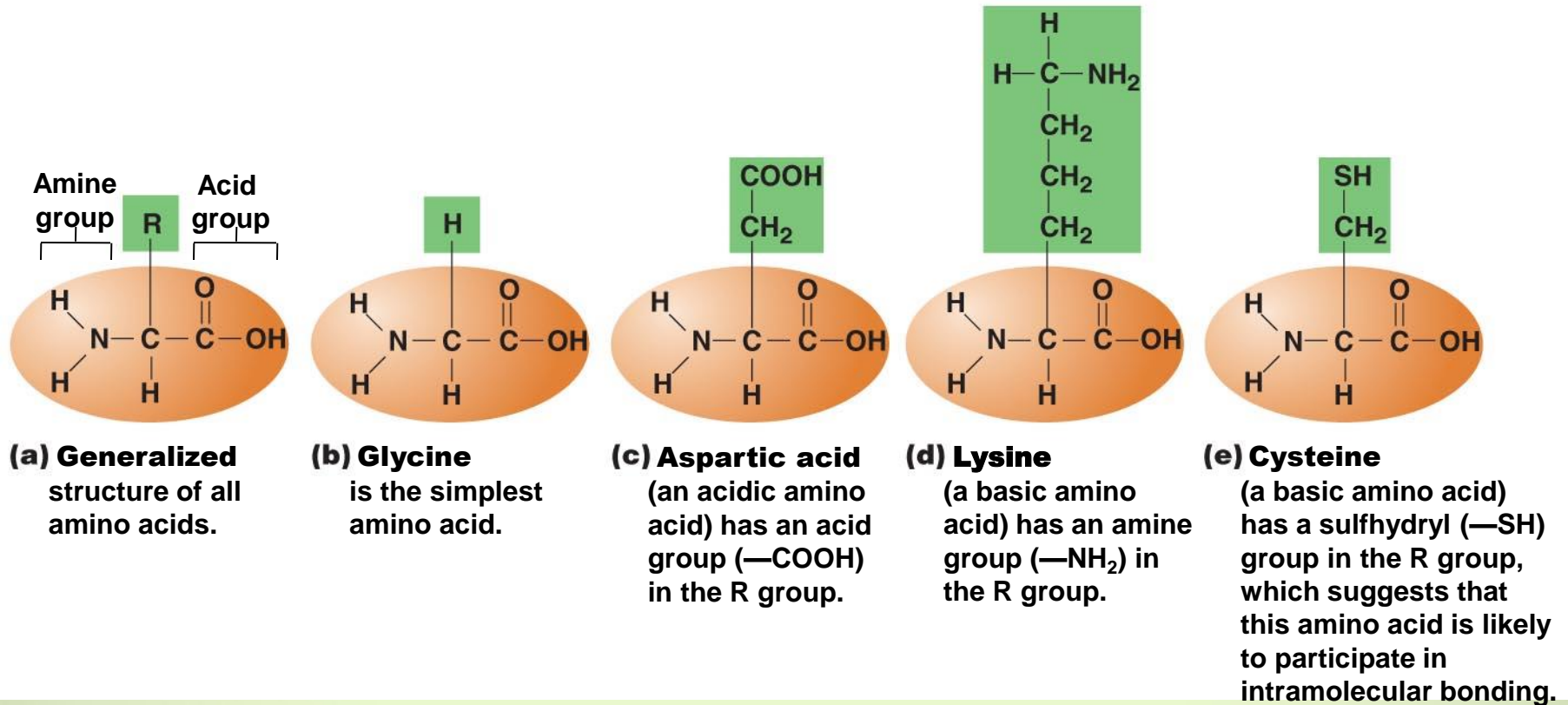


Figure 2.16c Lipids.

Proteins

- Contain C, H, O, N, and sometimes S and P
- Amino acids (20 types)
 - Monomers in proteins
 - Joined by covalent bonds called peptide bonds
- Contain
 - **Amine group** ($--NH_2$)
 - **Acid group** ($--COOH$)
- Can act as either acid or base
- Vary by “R group”

Figure 2.17 Amino acid structures.



Proteins

- Proteins are polymers
 - Links amine end of one to the acid end of another
 - Results in a **peptide bond**
 - Linkage of 100s to 1000s of amino acids = **macromolecule**

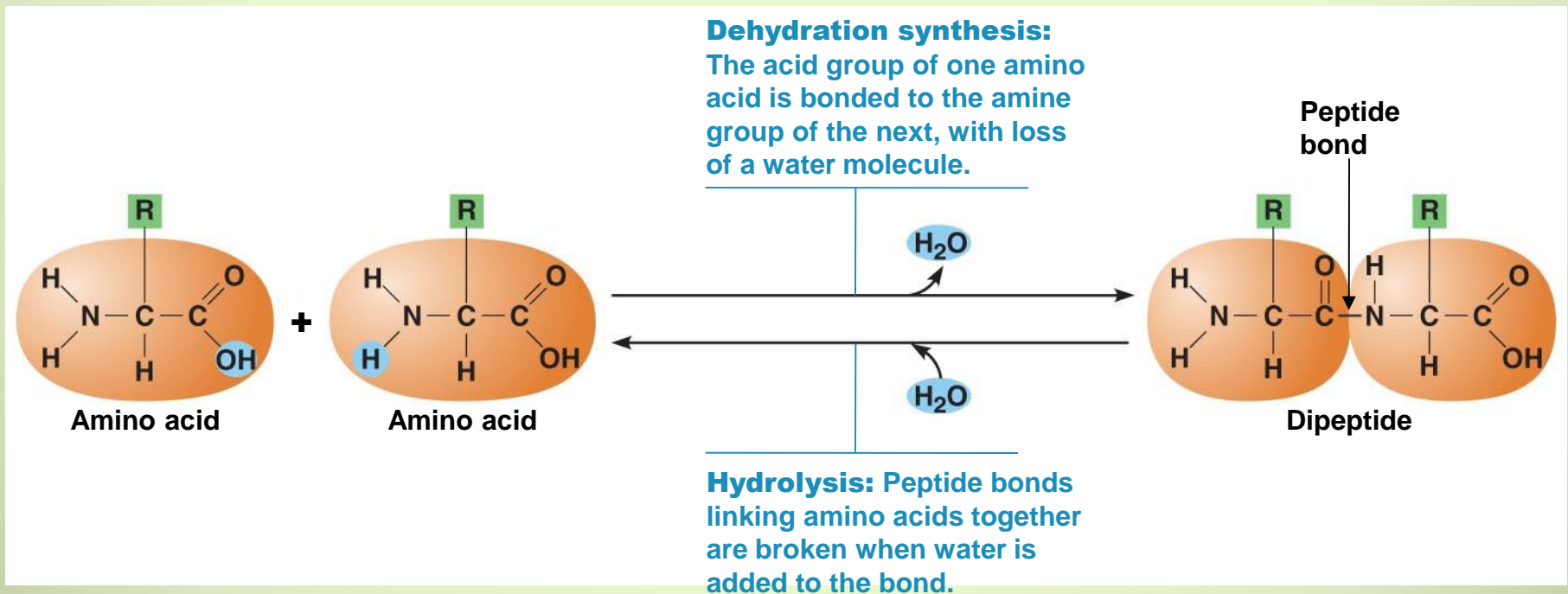


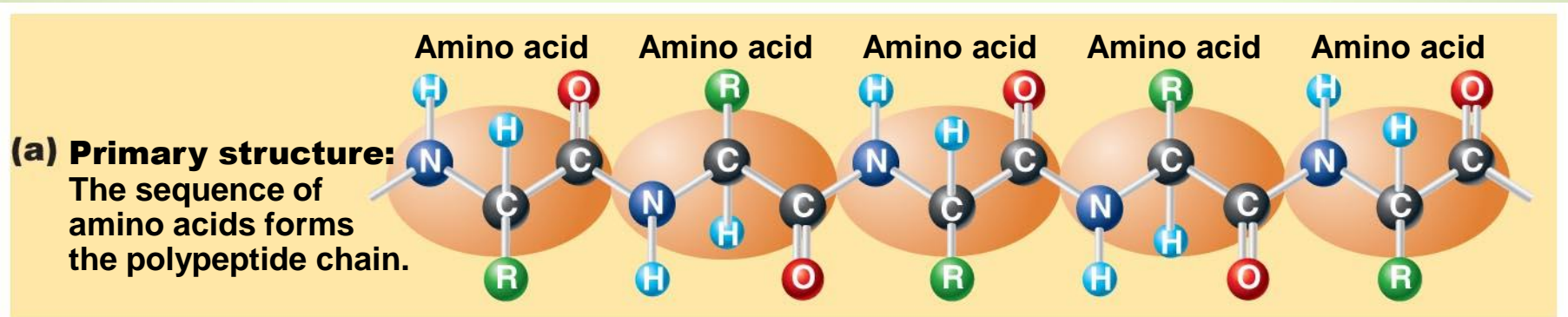
Figure 2.18 Amino acids are linked together by peptide bonds.

Proteins

- Proteins vary widely in structure and function
 - *All* are constructed from different combinations of 20 common amino acids
- Two major factors contribute to uniqueness
 - Each amino acid has distinct properties
 - R groups
 - Sequence of amino acids bound together
 - Varying combinations lead to distinct proteins
 - Changes in types or positions of amino acids
- Sequence also affects levels of protein structure
- Overall structure determines its biological function

Structural Levels of Proteins

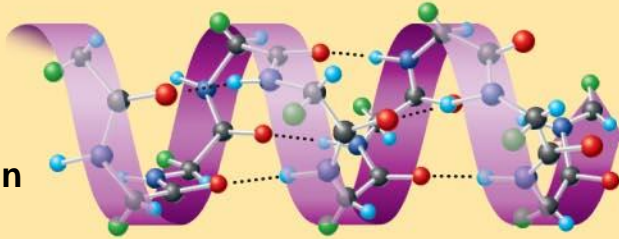
Figure 2.19a Levels of protein structure.



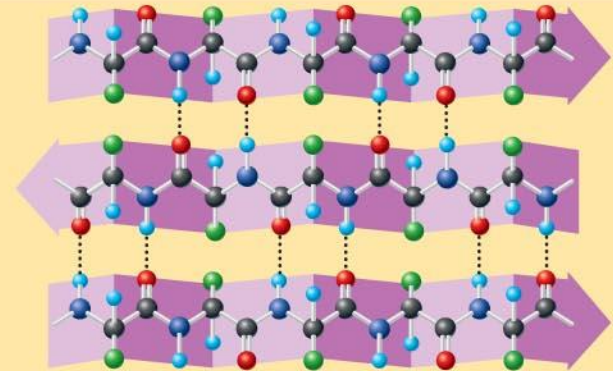
Structural Levels of Proteins

Figure 2.19b Levels of protein structure.

(b) Secondary structure:
The primary chain forms spirals (α -helices) and sheets (β -sheets).



α -Helix: The primary chain is coiled to form a spiral structure, which is stabilized by hydrogen bonds.



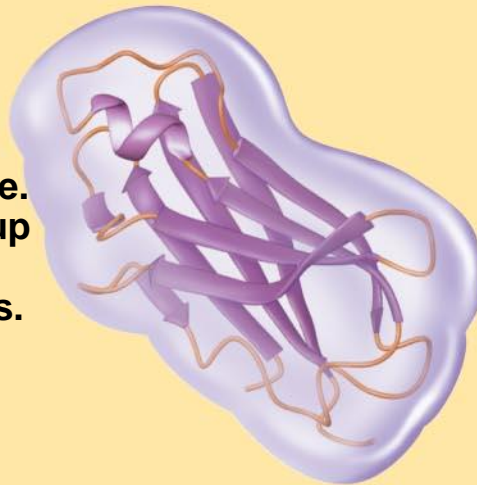
β -Sheet: The primary chain “zig-zags” back and forth forming a “pleated” sheet. Adjacent strands are held together by hydrogen bonds.

Structural Levels of Proteins

Figure 2.19c Levels of protein structure.

(c) Tertiary structure:

Superimposed on secondary structure. α -Helices and/or β -sheets are folded up to form a compact globular molecule held together by intramolecular bonds.

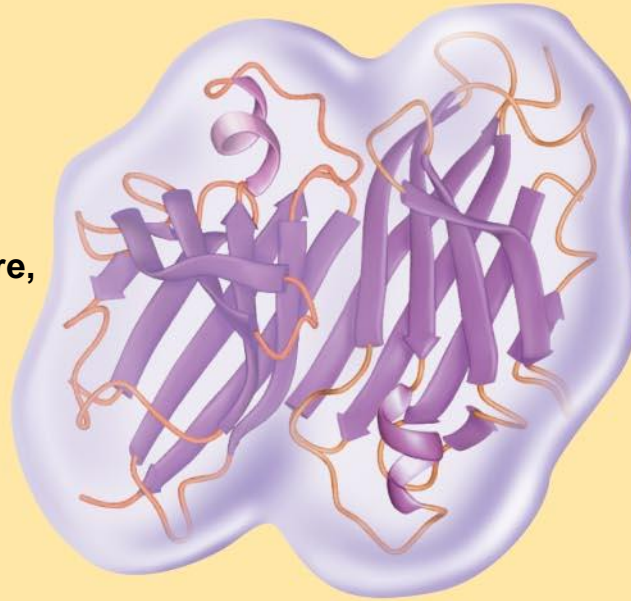


Tertiary structure of prealbumin (transthyretin), a protein that transports the thyroid hormone thyroxine in blood and cerebrospinal fluid.

Structural Levels of Proteins

Figure 2.19d Levels of protein structure.

(d) Quaternary structure:
Two or more polypeptide chains, each with its own tertiary structure, combine to form a functional protein.



Quaternary structure of a functional prealbumin molecule. Two identical prealbumin subunits join head to tail to form the dimer.

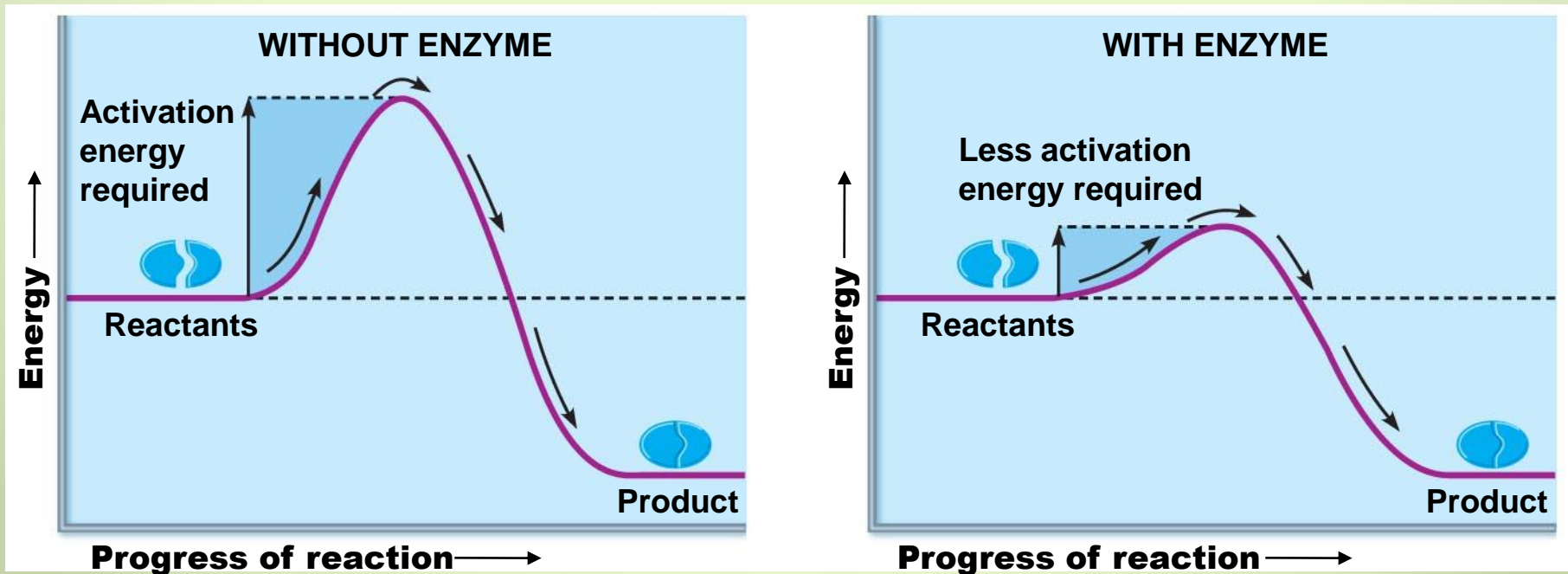
Protein Denaturation

- Globular proteins unfold and lose functional, 3-D shape
 - **Active sites** destroyed
- Can be cause by decreased pH or increased temperature
- Usually reversible if normal conditions restored
 - Re-folded back to *native* structure
- Irreversible if changes extreme
 - E.g., cooking an egg

Enzymes

- Globular proteins that act as biological **catalysts**
- Regulate and increase speed of chemical reactions
 - Lower the activation energy, increase the speed of a reaction (millions of reactions per minute!)
 - Allow reactions to occur under normal physiological conditions
- Do not force reactions to happen
 - Highly specific in terms of reactants (**substrates**)

- Activation energy = energy required to prime a reaction
- Enzyme overcomes energy barrier
 - Doesn't add energy \rightarrow rate by lowering energy barrier
- Metabolic reactions can occur quickly and precisely



Characteristics of Enzymes

- Enzymes are specific
 - Act on specific **substrate**
- Reactions are highly regulated
- Usually end in *-ase*

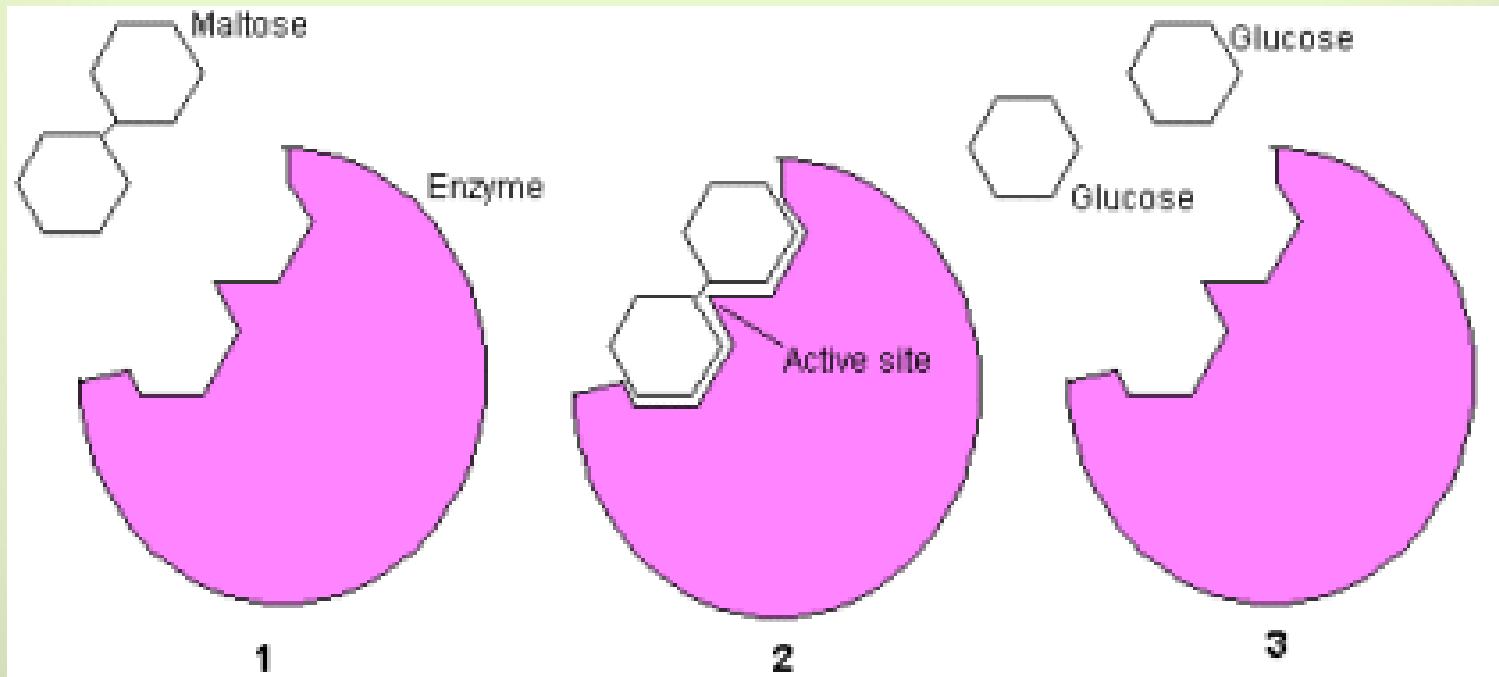
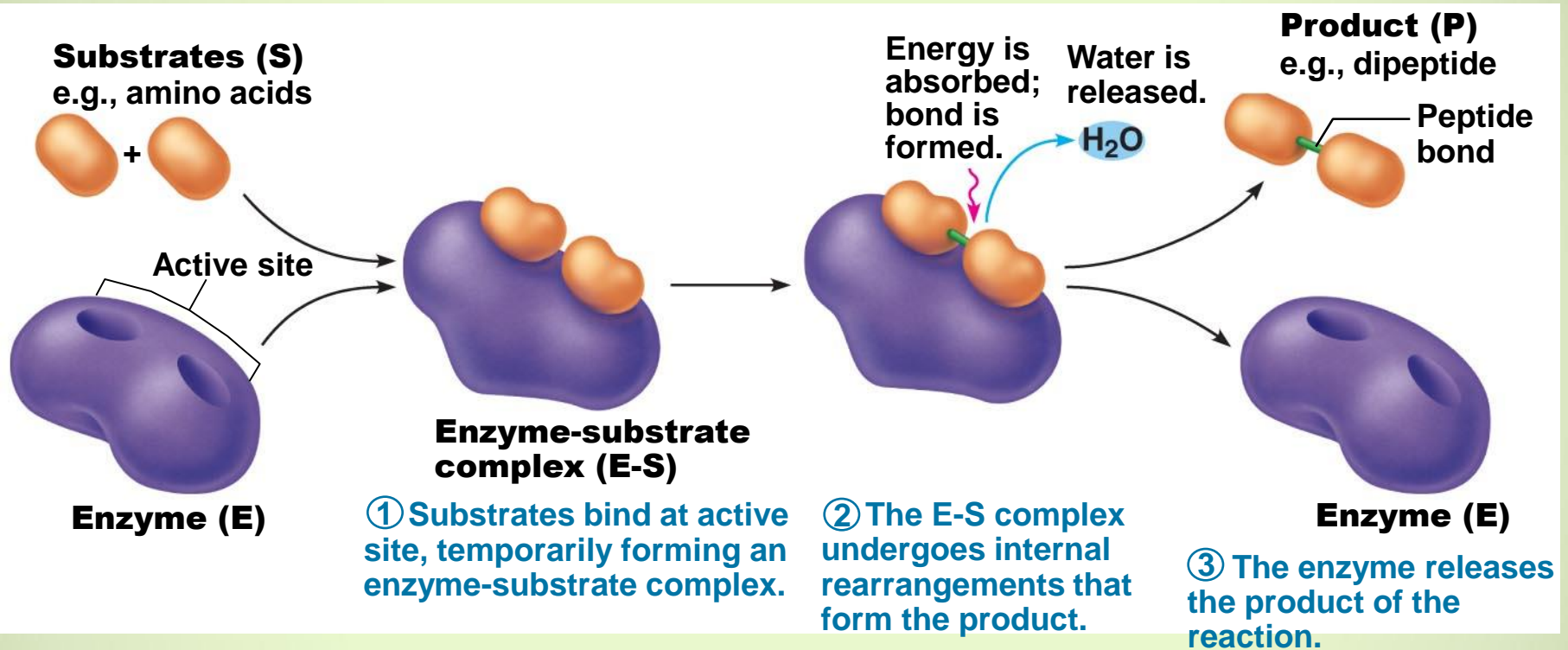


Figure 2.21 Mechanism of enzyme action.



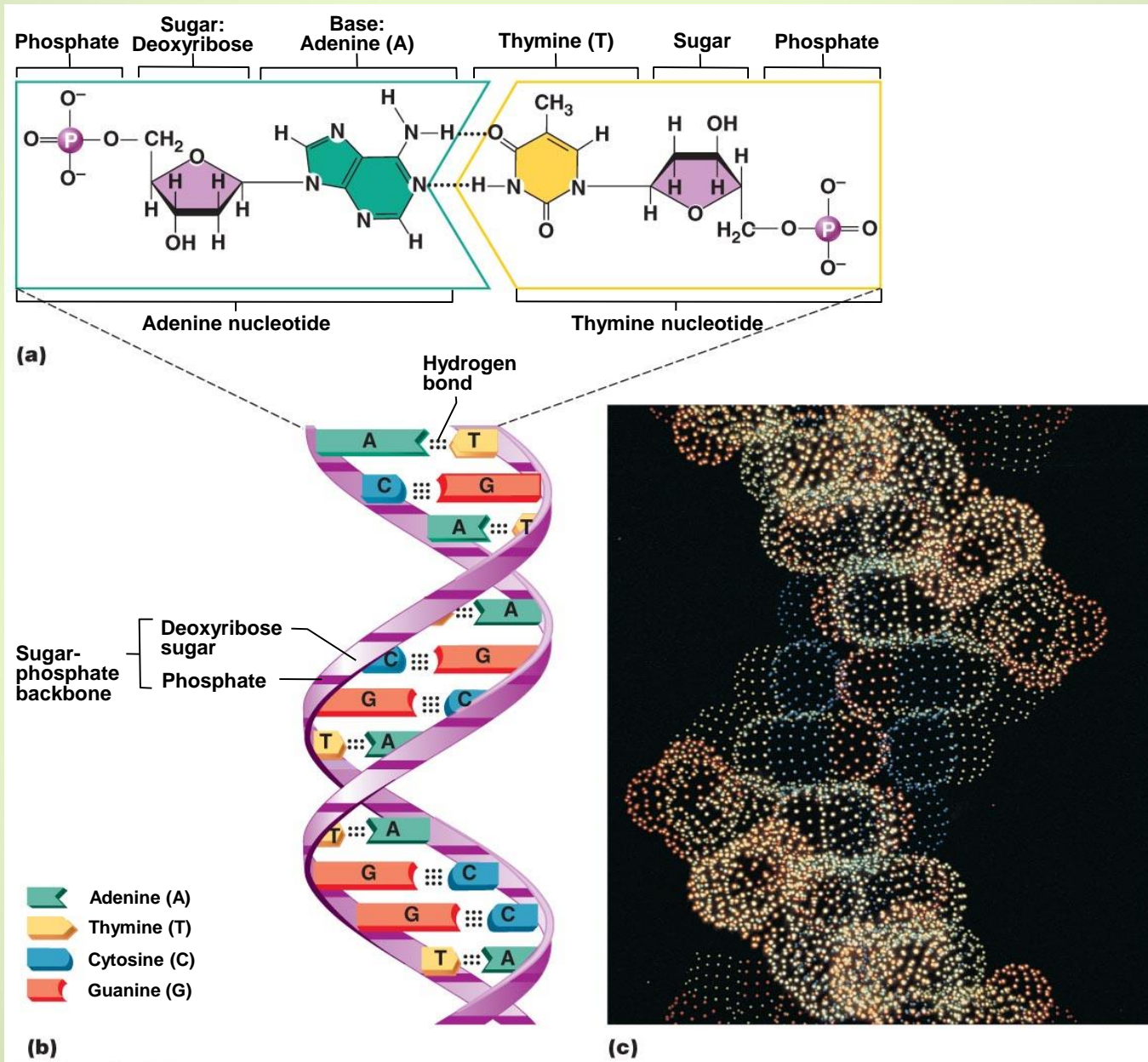
Nucleic Acids

- Deoxyribonucleic acid (**DNA**) and ribonucleic acid (**RNA**)
 - Largest molecules in the body
- Contain C, O, H, N, and P
- Polymers
 - Monomer = **nucleotide**
 - Composed of nitrogen base, a pentose sugar, and a phosphate group

Deoxyribonucleic Acid (DNA)

- Four nitrogen bases:
 - Purines: Adenine (A), Guanine (G)
 - Two-rings
 - Pyrimidines: Cytosine (C), and Thymine (T)
 - Single ring
 - **Base-pair rule** = each base pairs with its complementary base
 - A always pairs with T; G always pairs with C
- Double-stranded helical molecule (**double helix**) in the cell nucleus
- Pentose sugar is **deoxyribose**
- Provides instructions for protein synthesis
- Replicates before cell division ensuring genetic continuity

Figure 2.22 Structure of DNA.



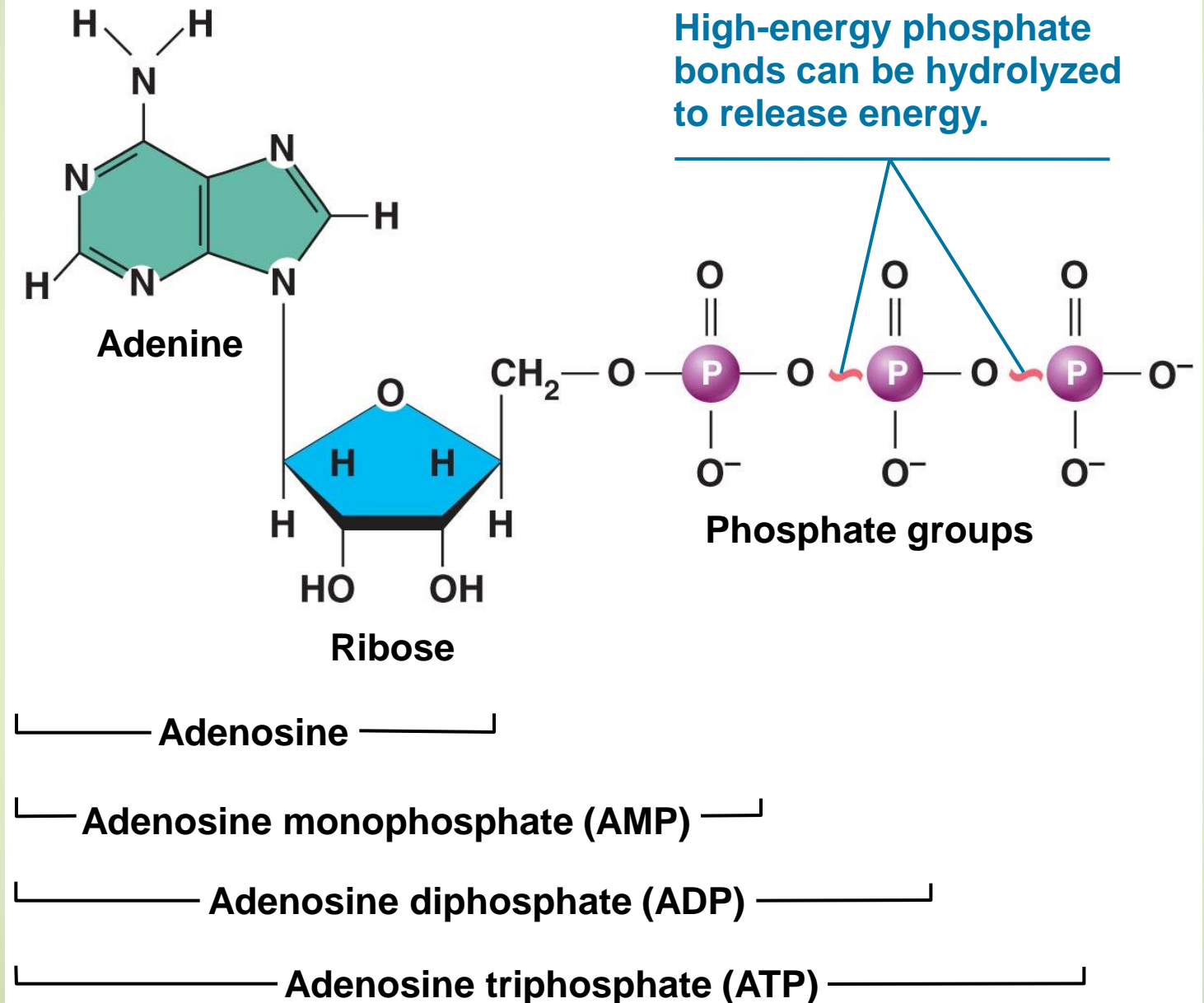
Ribonucleic Acid (RNA)

- Four nitrogen bases:
 - Adenine (A), Guanine (G), Cytosine (C), and Uracil (U) (single ring)
- Pentose sugar is **ribose**
- Single-stranded molecule mostly active outside the nucleus
- Three varieties of RNA carry out the DNA orders for protein synthesis
 - Messenger RNA (mRNA)
 - Transfer RNA (tRNA)
 - Ribosomal RNA (rRNA)

Adenosine Triphosphate (ATP)

- Captures chemical energy in glucose
- Directly powers chemical reactions in cells
- Energy form immediately useable by all body cells

Figure 2.23 Structure of ATP (adenosine triphosphate).



Function of ATP

Phosphorylation

- Terminal phosphates are enzymatically transferred to and energize other molecules
 - Coupled to reactions to provide energy
- Such “primed” molecules perform cellular work (life processes) using the phosphate bond energy
 - Amount of energy released and transferred during ATP hydrolysis drives most reactions

Figure 2.24 Three examples of cellular work driven by energy from ATP.

