

Organic Compounds

 Compounds that contain CARBON are called organic.

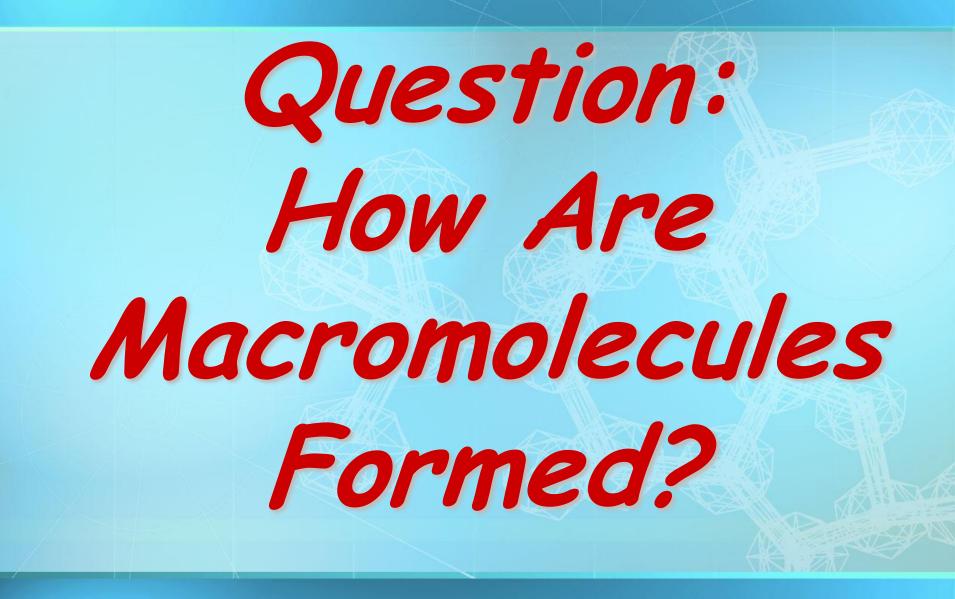
 Macromolecules are large organic molecules.

Carbon (C)

- Carbon has 4 electrons in outer shell.
- Carbon can form covalent bonds with as many as 4 other atoms (elements).
- Usually with C, H, O or N.
- Example: CH₄(methane)

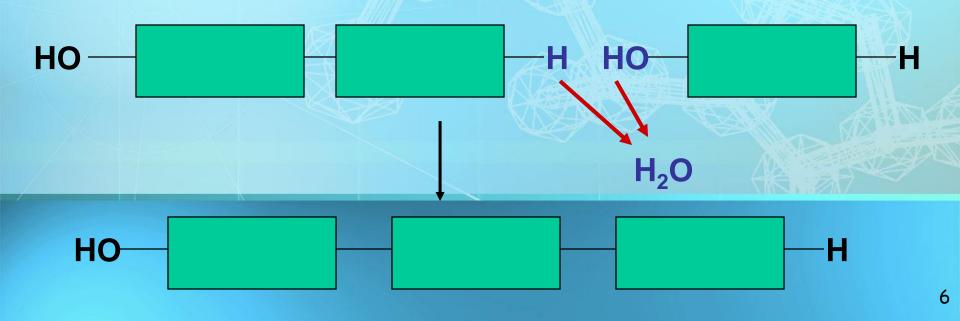
Macromolecules

- · Large organic molecules.
- · Also called POLYMERS.
- Made up of smaller "building blocks" called MONOMERS.
- Examples:
 - 1. Carbohydrates
 - 2. Lipids
 - 3. Proteins
 - 4. Nucleic acids (DNA and RNA)



Answer: Dehydration Synthesis

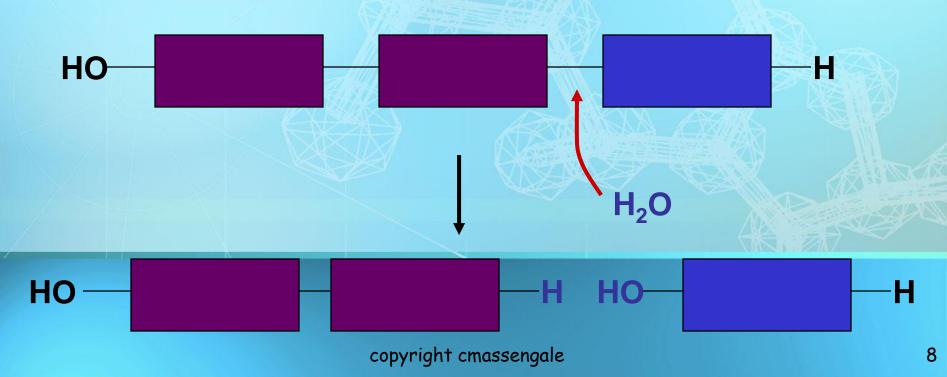
- Also called "condensation reaction"
- Forms polymers by combining monomers by "removing water".



Question: How are Macromolecules separated or digested?

Answer: Hydrolysis

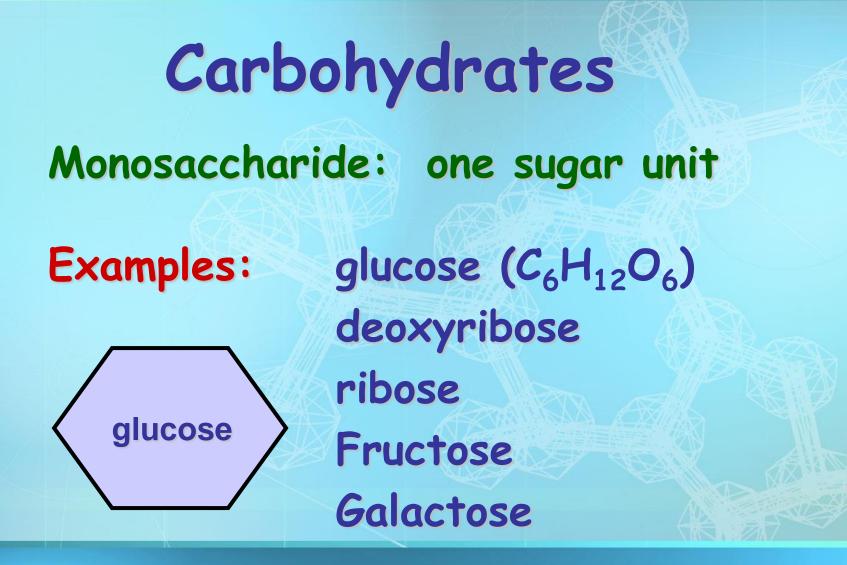
Separates monomers by "adding water"



Carbohydrates

Carbohydrates

- Small sugar molecules to large sugar molecules.
- Examples:
 - A. monosaccharide
 - **B.** disaccharide
 - C. polysaccharide

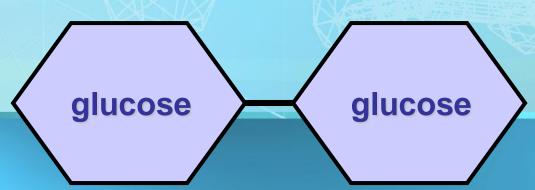


Carbohydrates

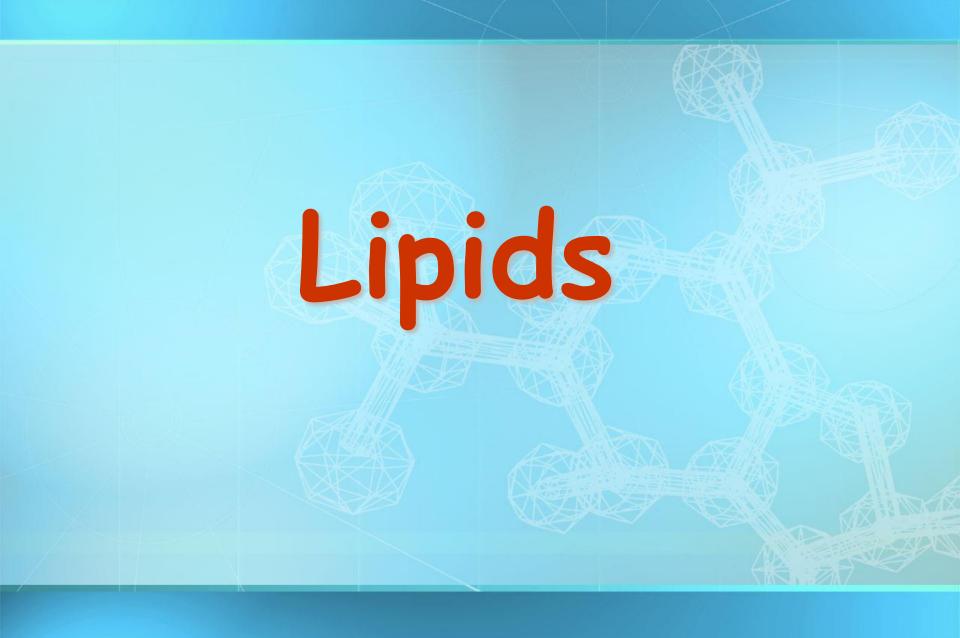
Disaccharide: two sugar unit Examples:

- Sucrose (glucose+fructose)

- Lactose (glucose+galactose)
- Maltose (glucose+glucose)



Carbohydrates Polysaccharide: many sugar units Examples: starch (bread, potatoes) glycogen (beef muscle) cellulose (lettuce, corn) glucose glucose glucose glucose cellulose glucose glucose glucose glucose



Lipids

- General term for compounds which are not soluble in water.
- Lipids are soluble in hydrophobic solvents.
- Remember: "stores the most energy"
- Examples: 1. Fats
 - 2. Phospholipids
 - 3. Oils
 - 4. Waxes
 - 5. Steroid hormones
 6. Triglycerides

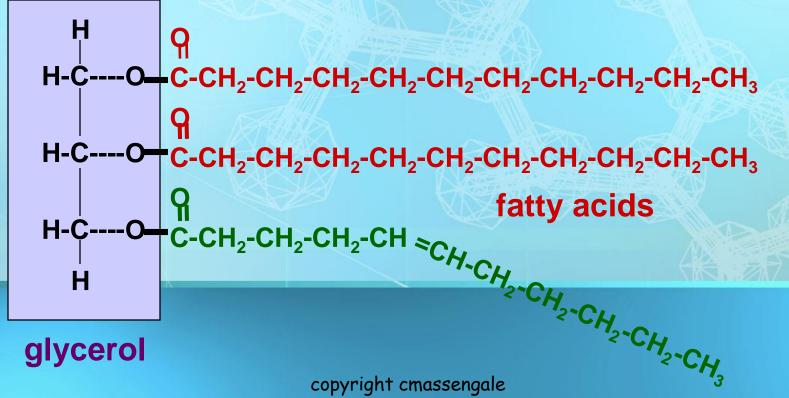
Lipids

Six functions of lipids:

- 1. Long term energy storage
- 2. Protection against heat loss (insulation)
- 3. Protection against physical shock
- 4. Protection against water loss
- 5. Chemical messengers (hormones)
- 6. Major component of membranes

Lipids

Triglycerides: composed of 1 glycerol and 3 fatty acids.



glycerol

Fatty Acids

There are two kinds of fatty acids you may see these on food labels:

1. <u>Saturated fatty acids</u>: no double bonds (bad) 2. Unsaturated fatty acids: double bonds (good)

Proteins

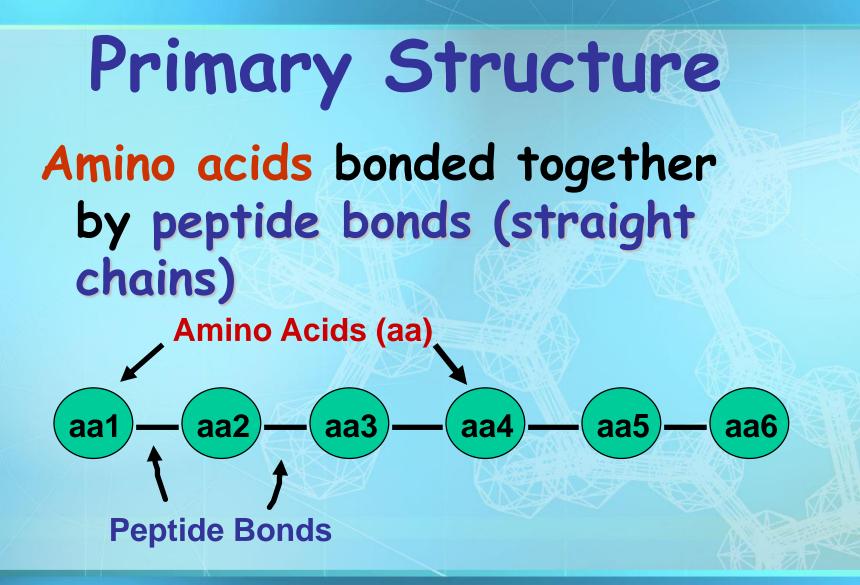
Proteins (Polypeptides)

- Amino acids (20 different kinds of aa) bonded together by peptide bonds (polypeptides).
- Six functions of proteins:
 - 1. Storage:
 - 2. Transport:
 - 3. Regulatory:
 - 4. Movement:
 - 5. Structural: 6. Enzymes:

albumin (egg white) hemoglobin hormones muscles membranes, hair, nails cellular reactions

Proteins (Polypeptides)

Four levels of protein structure: A.Primary Structure B. Secondary Structure C. Tertiary Structure D. Quaternary Structure



Secondary Structure

 3-dimensional folding arrangement of a primary structure into coils and pleats held together by hydrogen bonds.

Two examples:

Alpha Helix

Beta Pleated Sheet

Hydrogen Bonds

Tertiary Structure

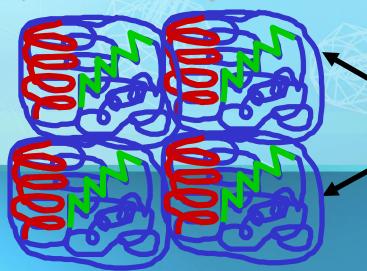
- Secondary structures bent and folded into a more complex 3-D arrangement of linked polypeptides
- Bonds: H-bonds, ionic, disulfide bridges (S-S)
- · Call a "subunit".

Alpha Helix

Beta Pleated Sheet

Quaternary Structure

- Composed of 2 or more "subunits"
- Globular in shape
- Form in Aqueous environments
- Example: enzymes (hemoglobin)



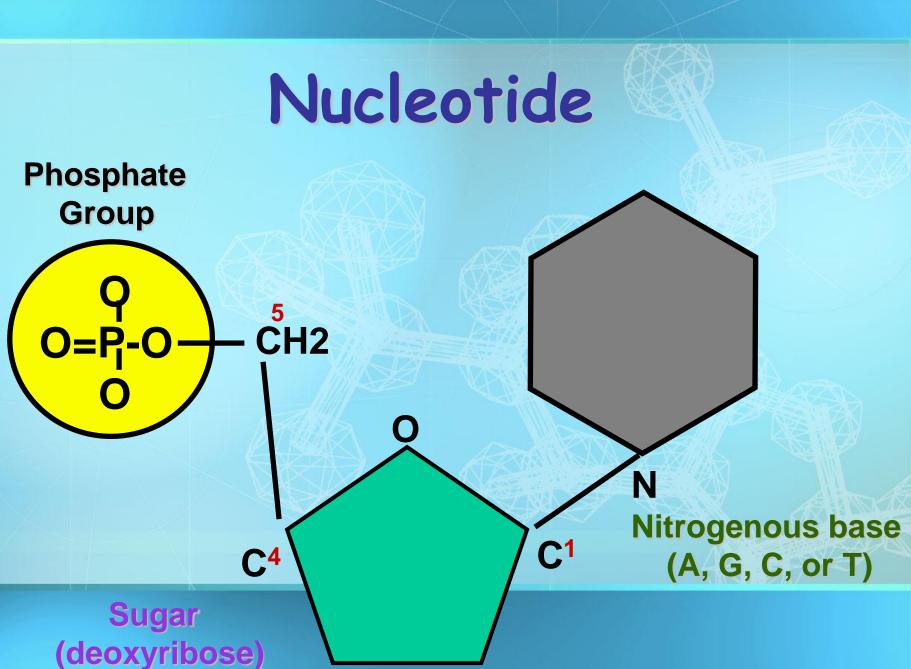
subunits

Nucleic Acids

Nucleic acids

- Two types:
 - a. Deoxyribonucleic acid (DNAdouble helix)
 - b. Ribonucleic acid (RNA-single strand)
- Nucleic acids are composed of long chains of nucleotides linked by dehydration synthesis.

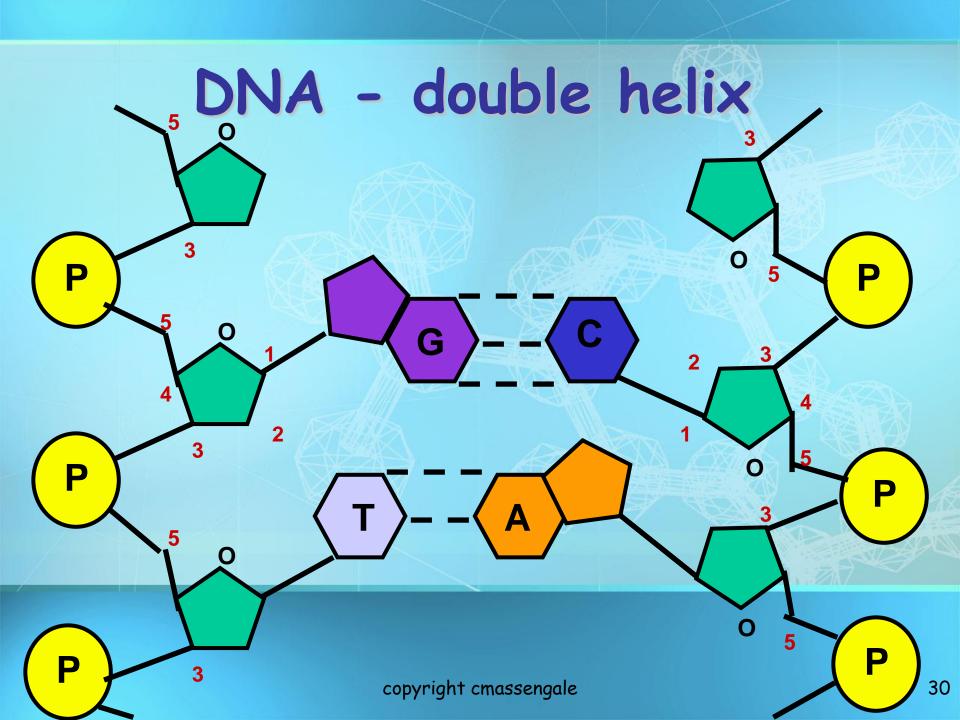
Nucleic acids Nucleotides include: pentose sugar (5-carbon) nitrogenous bases: adenine (A) thymine (T) DNA only uracil (U) RNA only cytosine (C) guanine (G)



 C^2

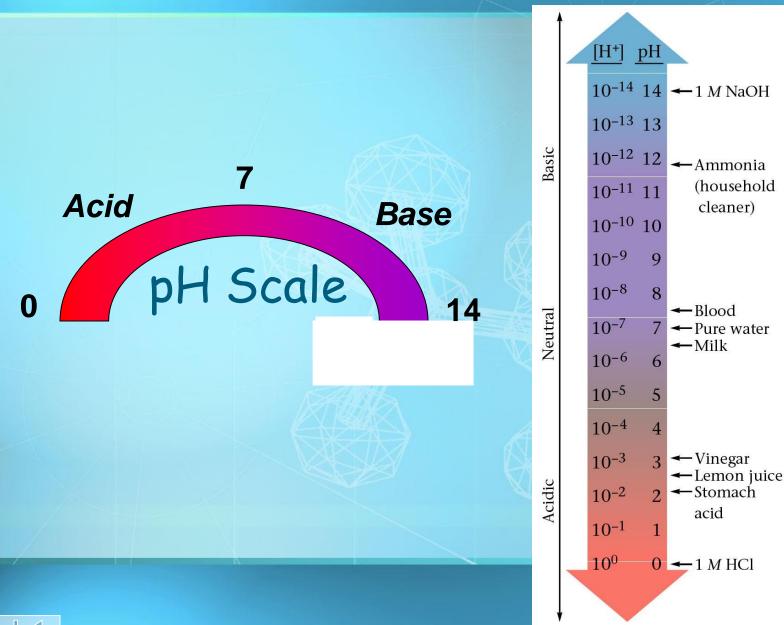
C³

29





- We use this scale to measure the strength of an acid or base.
- pH is defined as the -log[H+]
- pH can use the concentration of hydronium ions or hydrogen ions.

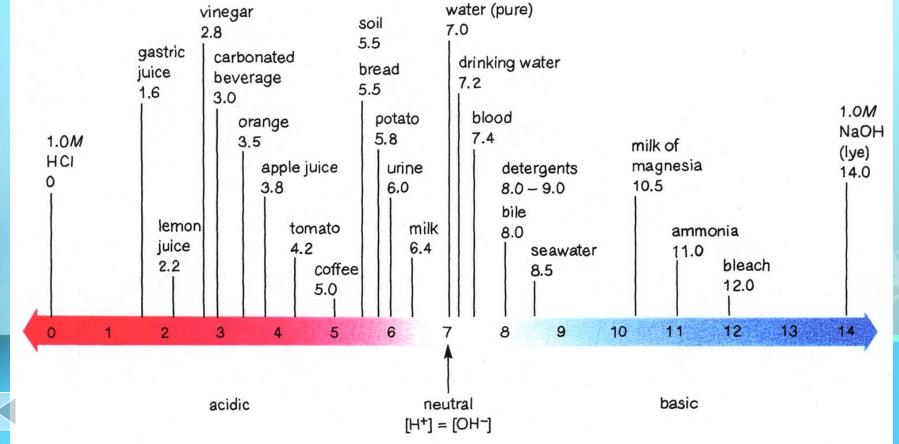


DieHard

DieHard

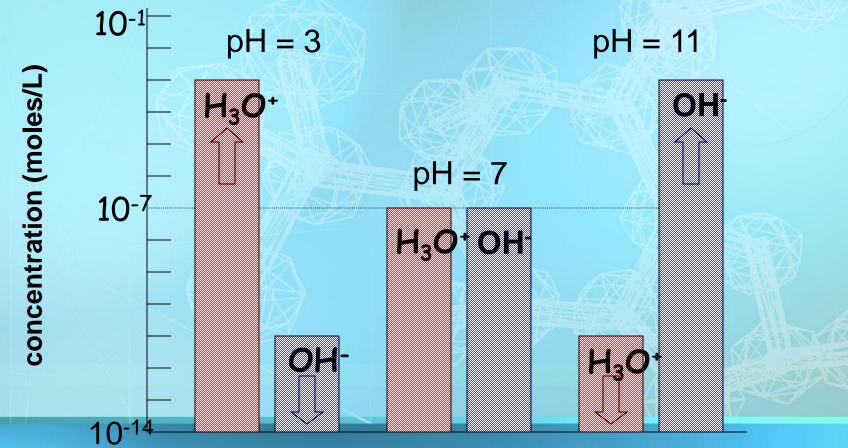


pH of Common Substances



Timberlake, <u>Chemistry</u> 7th Edition, page 335

Acid - Base Concentrations



$[H_3O^+] > [OH^-] [H_3O^+] = [OH[H]O^-] < [OH^-]$

acidic

Timberlake, Chemistry 7th Edition, page 332

neutral

basic solution

Water Chemistry

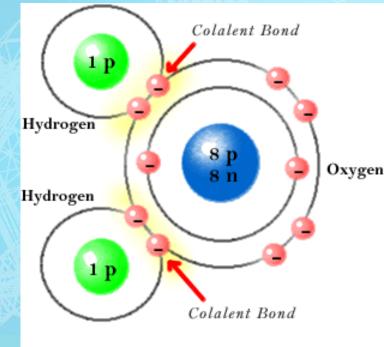
- A. <u>Water</u> is the most abundant chemical in the body.
- B. Water has many characteristics that make it vital to our bodies.
 - 1. <u>Size</u>—water is a very small molecule, so it moves fast and can squeeze into tiny crevasses between other molecules.

II. Water Chemistry B. Water has many characteristics that

-2. Polarity Hydrogen has a slightly positive charge while oxygen has a slightly negative charge. This makes it easy for water to pry apart other charged molecules, dissolving them. Called a **Universal Solvent**

make it vital to our

bodies.

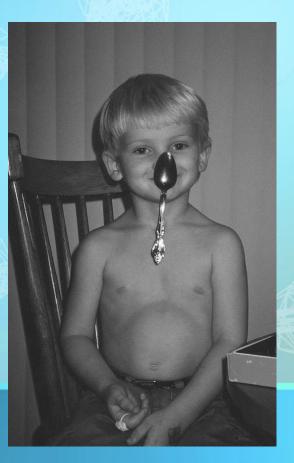


Bohr Model of H₂O

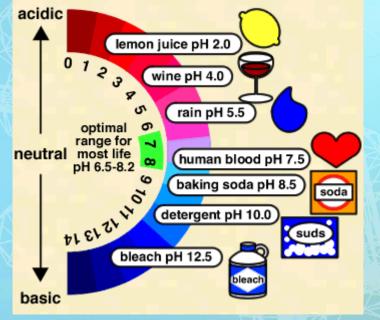
- B. Water has many characteristics that make it vital to our bodies.
 - 3. <u>Crystal Structure</u> -- Due to polarity, water forms a crystal structure that is less dense than liquid water.

- B. Water has many characteristics that make it vital to our bodies.
 - 4. <u>Heat Capacity</u> --water absorbs and releases heat energy slowly, and can hold a great deal of heat energy. This helps organisms maintain their body temperature in the safe range.

- B. Water has many characteristics that make it vital to our bodies.
 - 5. <u>Cohesion & Adhesion</u> Polarity allows water to stick to itself (cohesion) and to any charged material (adhesion). Water can glue materials together.



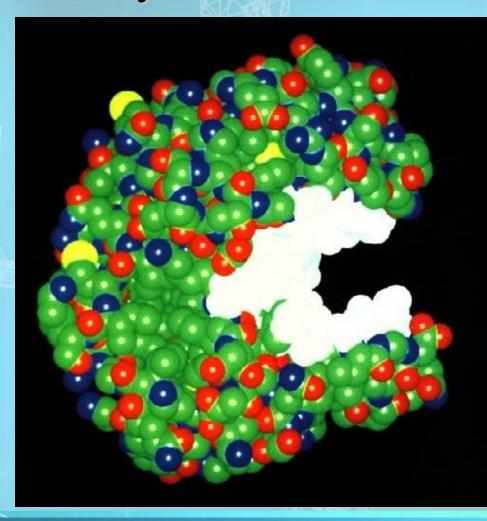
- B. Water has many characteristics that make it vital to our bodies.
 - 6. <u>Buffer</u> --Water can act as either an acid or a base, maintaining a stable pH in our bodies.





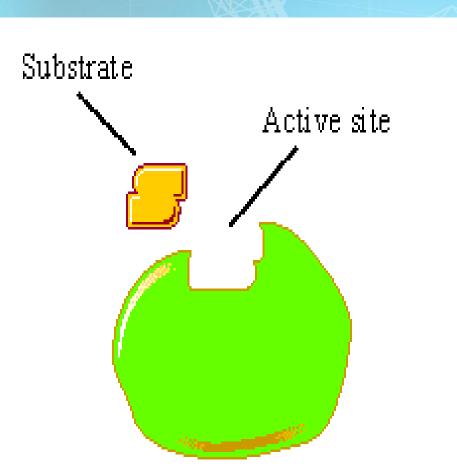
What Are Enzymes?

- Most enzymes are Proteins (tertiary and quaternary structures)
- Act as Catalyst to accelerates a reaction
- Not permanently changed in the process



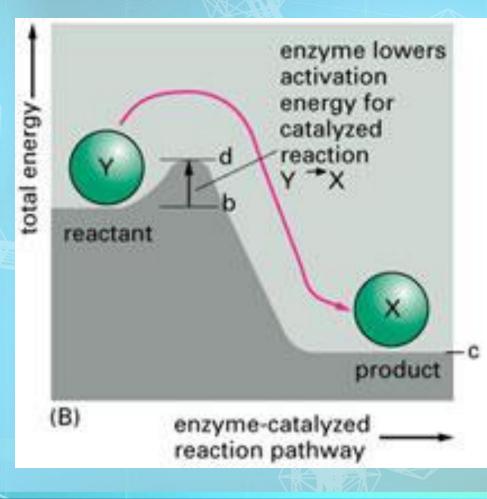
Enzymes

- Are specific for what they will catalyze
- Are Reusable
- End in -ase
 - -Sucrase
 - -Lactase -Maltase

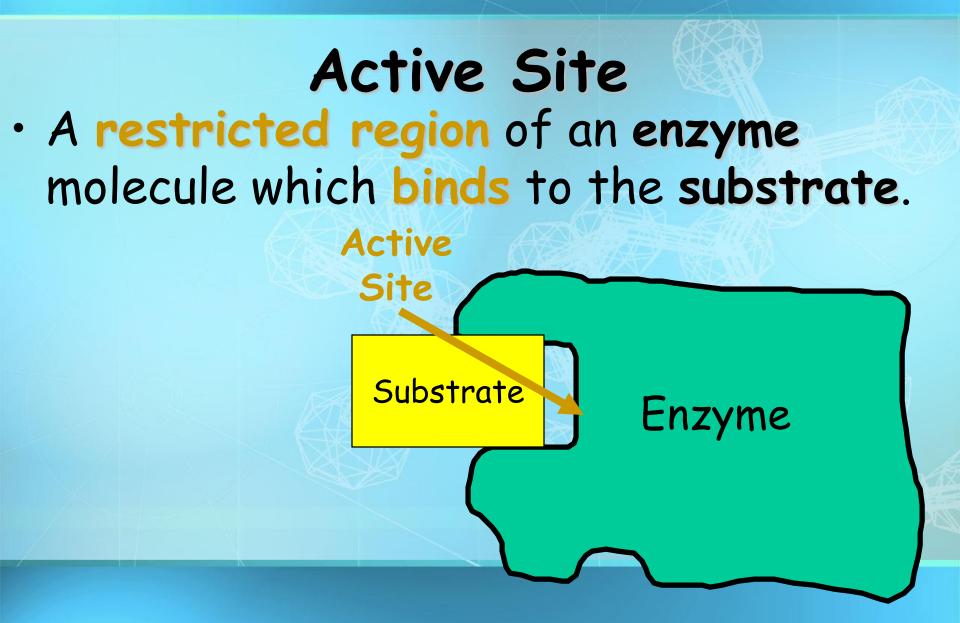


How do enzymes Work?

Enzymes work by weakening bonds which lowers activation energy

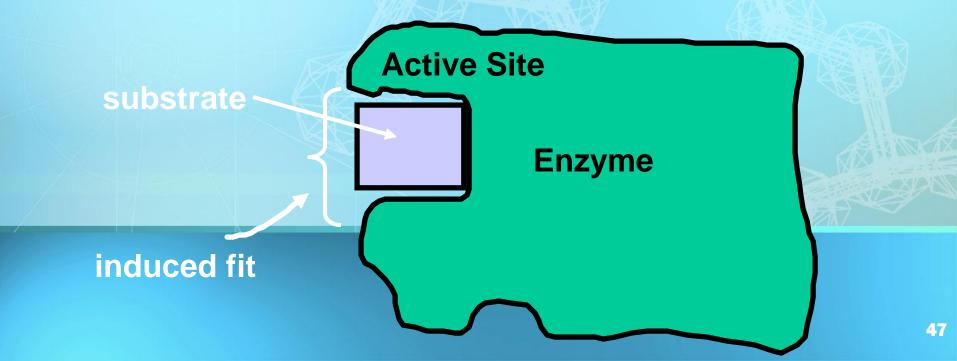


Enzyme-Substrate Complex The substance (reactant) an enzyme acts on is the substrate Joins Enzyme Substrate



Induced Fit

- A change in the configuration of an enzyme's active site (H+ and ionic bonds are involved).
- Induced by the substrate.



What Affects Enzyme Activity?

- Three factors:
 - 1. Environmental Conditions

2. Cofactors and Coenzymes

3. Enzyme Inhibitors

Environmental Conditions 1. Extreme Temperature are the most dangerous

- high temps may denature (unfold) the enzyme.

2. pH (most like 6 - 8 pH near neutral)
3. Ionic concentration (salt ions)