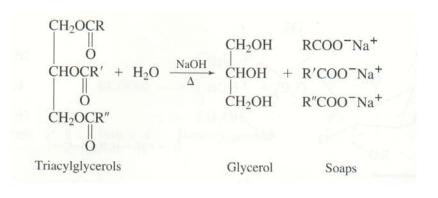
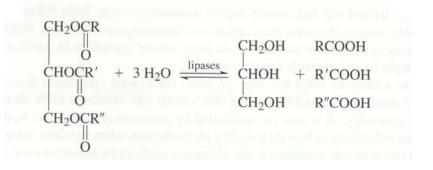
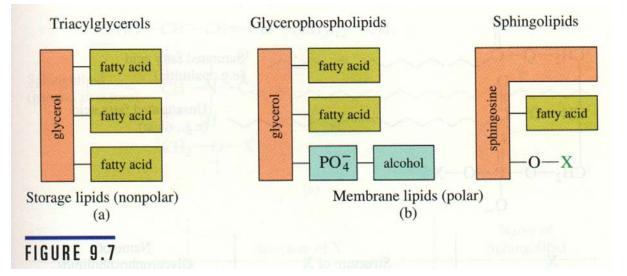
- Lipids are hydrophobic or amphiphilic
 - insoluble in water
 - soluble in organic solvents
 - soluble in lipids
- Lipids are used as
 - energy storage molecules
 - structural components of membranes
 - protective molecules
 - hormones and signal transduction molecules
 - photosynthetic pigments

- Lipids belong to several classes
 - nomenclature based upon soap making
- Saponifiable lipids
 - ester linked fatty acid(s) and polar head group
 - triacylglycerols
 - phosphoacylglycerols
 - sphingolipids
 - glycolipids

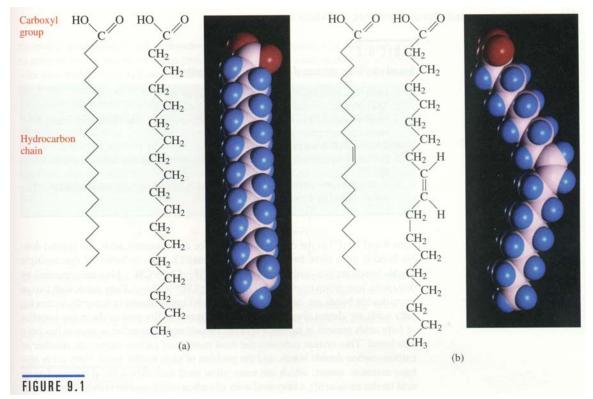






Fatty Acids

- Fatty acids are long chain carboxylic acids
 - 12 to 20 carbon atoms (linear chain)
 - no hydrogen bonding functional groups
 - causes fatty acids to be involved in hydrophobic interactions
 - often have double bonds (usually *cis*)
 - can be unsaturated or polyunsaturated fatty acids



Fatty Acids

• Lipids can contain many different fatty acids

TABLE 9.1

Structures and names of common, naturally occurring fatty acids

| Number of Carbons ^a | Common Name | Systemic Name | Abbreviated Symbol ^b | Structure | |
|--------------------------------------|------------------|---------------------------|------------------------------------|---|--|
| 12 | Lauric acid | n-Dodecanoic acid | 12:0 | CH ₃ (CH ₂) ₁₀ COOH | |
| 14 | Myristic acid | n-Tetradecanoic acid | 14:0 | CH ₃ (CH ₂) ₁₂ COOH | |
| 16 | Palmitic acid | n-Hexadecanoic acid | 16:0 | CH ₃ (CH ₂) ₁₄ COOH | |
| 16 | Palmitoleic acid | n-Hexadecenoic acid | 16:1 ^{Δ9} | CH ₃ (CH ₂) ₅ CH=CH(CH ₂) ₇ COOH | |
| 18 | Stearic acid | n-Octadecanoic acid | 18:0 | CH ₃ (CH ₂) ₁₆ COOH | |
| 18 | Oleic acid | n-Octadecenoic acid | 18:1 ^{Δ9} | $CH_3(CH_2)_7CH = CH(CH_2)_7COOH$ | |
| 18 | Linoleic acid | 14 Carlo Barbar States Th | 18:2 ^{∆9,12} | CH ₃ (CH ₂) ₄ CH=CHCH ₂ CH=CH(CH ₂) ₇ COOH | |
| 18 | Linolenic acid | | 18:3 ^{Δ9,12,15} | CH ₃ CH ₂ CH—CHCH ₂ CH—CHCH ₂ CH— CH(CH ₂) ₇ COOH | |
| 20 | Arachidonic acid | | 20:4 ^{Δ5,8,11,14} | $CH_3(CH_2)_4CH = CHCH_2CH = CHCH_2CH = CHCH_2CH = CHCH_2CH = CH(CH_2)_3COOH$ | |

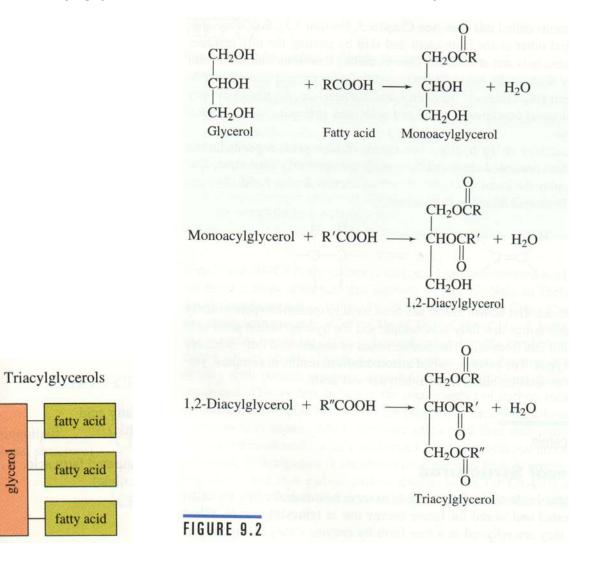
^aNote that all have an even number of carbons.

^bIndicates the number of carbon atoms and the position of the carbon-carbon double bonds.

 Fatty acid chain length and degree of unsaturation influence the melting point of lipids that contain them

glycerol

Triacylglycerols are made up from 3 fatty acids ester linked to glycerol •

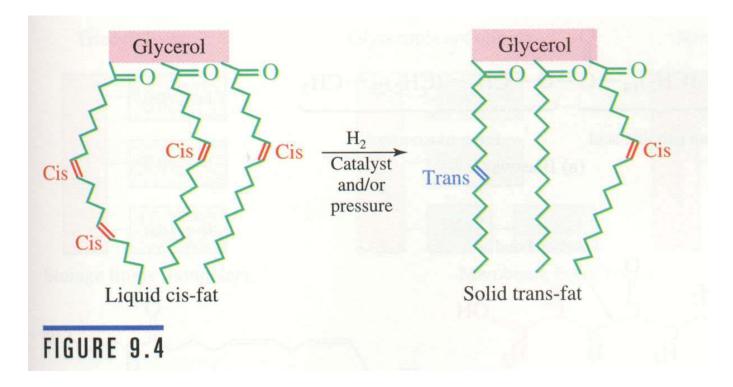


- triacylglycerols are storage lipids
 - fats and oils
 - melting point depends upon esterified fatty acids

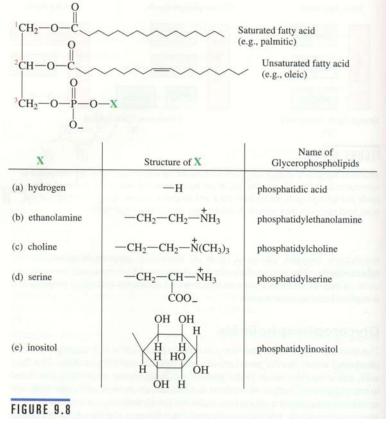
| tedianud Caldud | Fatty Acids ^a | | | | | | |
|-----------------|--------------------------|-----------------|-----------------|---|-----------------------------------|--|--|
| | Sector Sectors | Unsaturated | | | | | |
| Source | C4-C12 | C ₁₄ | C ₁₆ | C ₁₈ | C ₁₆ + C ₁₈ | | |
| Canola oil | _ | _ | 5 | 1 | 94 | | |
| Olive oil | 2 | 2 | 13 | 3 | 80 | | |
| Butter | 10 | 11 | 29 | 10 | 40 | | |
| Beef fat | 2 | 2 | 29 | 21 | 46 | | |
| Coconut oil | 60 | 18 | 11 | 2 | 8 | | |
| Corn oil | la lig <u>-</u> pubes | 2 | 10 | 3 | 85 | | |
| Palm oil | 1910 - A 191 | 2 | 40 | 6 | 52 | | |
| Nutmeg oil | 7 | 90 | 3 | - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 | | | |

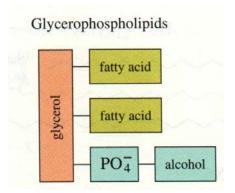
- triacylglycerols are non-polar and a rich source of energy
 - more highly reduced than carbohydrates
 - not hydrated

- Hydrogenation of oils is used to produce solid triacylglycerols
 - hydrogenation leads to the reduction (saturation) of *cis*-double bonds
- Hydrogenation can also produce *trans*-fatty acids as by-products

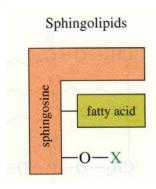


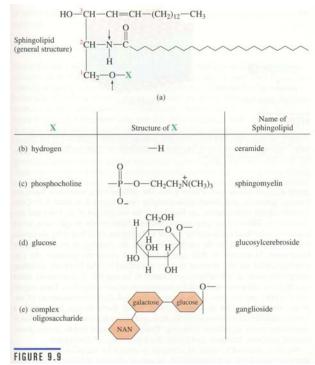
- Phosphoacylglycerols (phosphoglycerides) are membrane lipids that are based upon the core structure of phosphatidic acid
 - glycerol esterfied to 2 fatty acids plus phosphoric acid
- The phosphate residue of a phosphoacylglycerol is further esterified to a hydrophilic head group substituent
- phophoglycerides are amphiphilic



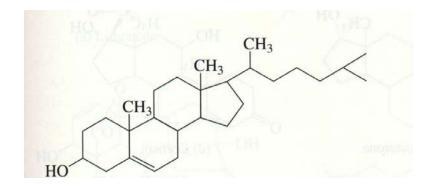


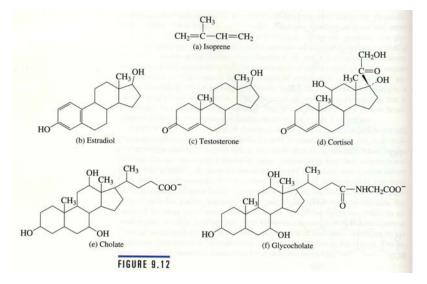
- Sphingolipids are membrane lipids that are based upon the core structure of sphingosine, a long chain amino alcohol
- sphingosine is linked with a fatty acid (amide linked) to give ceramide
- The hydroxyl residue of a ceramide is further esterified to a hydrophilic head group substituent
- sphingolipids are amphiphilic
- sphingomyelin is similar in character to phosphoacylglycerols
 - major lipid of myelin sheath
- Tay-Sachs disease
 - defect in glycolipid degradation





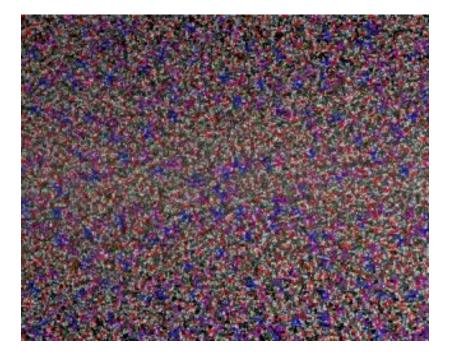
- Non-saponifiable lipids
 - no ester linkage
- Sterols are non-saponifiable lipids
- cholesterol is a common membrane lipid
 - very hydrophobic
 - hydrophilic group is the OH group
- Many sterols are hormones
 - testerosterone
 - progesterone
 - estrogen

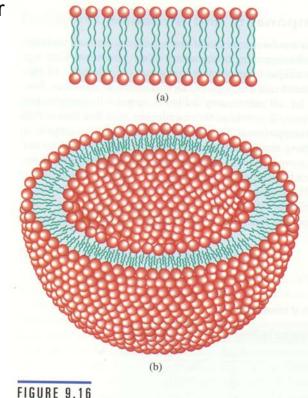




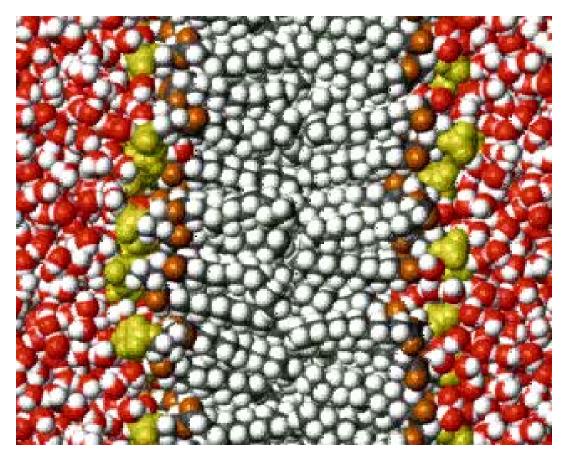
- Fluid mosaic model of membrane structure
 - a mosaic of lipid and proteins
 - the membrane is *fluid* in its functional state
- Membrane function
 - separate cytoplasm from environment
 - provide selective barrier to uptake
 - provide system for uptake of compounds
 - nutrient transporters
 - mediate interactions with environment
 - receptors
 - provide environment for catalysis
 - electron transport chains

- Membranes surround all cells and organelles
 - 2 membranes surround chloroplasts and mitochondria
- Membrane are based upon lipid bilayers
 - lipid fatty acid chains interact via hydrophobic interactions
 - fatty acid chains face inward
 - polar head groups hydrogen bond with water
 - polar head groups face outward

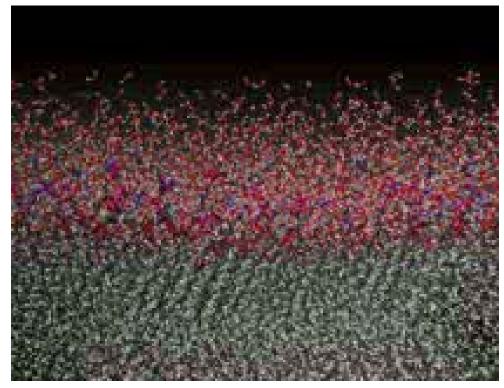




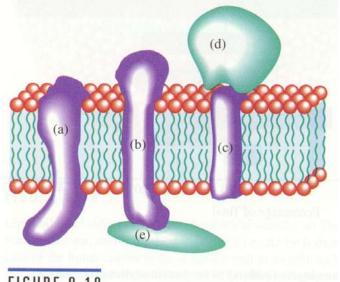
- Membranes are fluid bilayers
 - solid membranes do not function normally
- many factors influence melting temperature
 - fatty acid chain length, fatty acid saturation level



- Membranes are fluid bilayers
 - lipids with saturated fatty acids in membrane lead to rigidity
 - close packing of linear fatty acid chains give lipids containing these fatty acids higher melting points
 - lipids with unsaturated fatty acids in membrane are more fluid
 - fatty acid side chains cannot pack tightly so lipids containing these fatty acids have lower melting points



- Membrane are comprised of proteins embedded in a fluid bilayer
 - integral membrane proteins
 - peripheral membrane proteins



Integral membrane proteins

FIGURE 9.18

- hydrophobic amino acid residues interact with fatty acid chains in hydrophobic core of membrane
- removed from membrane with detergents such as SDS
- Peripheral membrane proteins
 - interact weakly with membranes lipid headgroups or integral membrane proteins by hydrogen bonding or electrostatic interactions
 - removed from membrane with mild agents such as salts

- Integral membrane proteins have various topologies
 - anchored via membrane-spanning alpha helices
 - completely embedded in membrane
 - may form pores required in transport proteins such as ion channels

