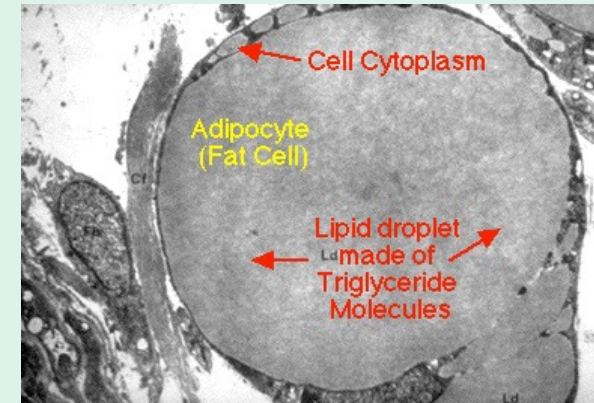
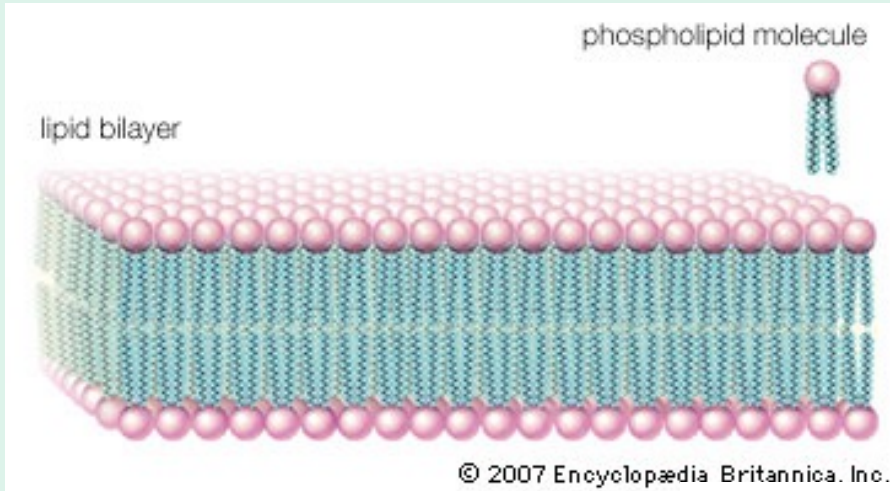


Biomolecules: lipids

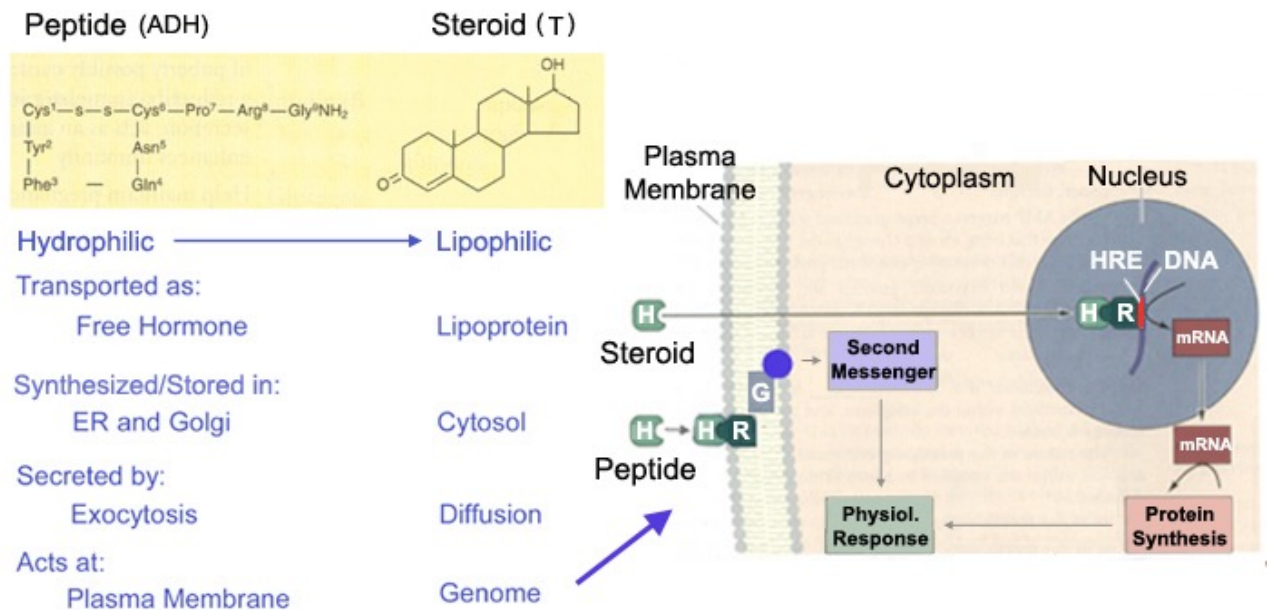
Lipids: functions.

Structure



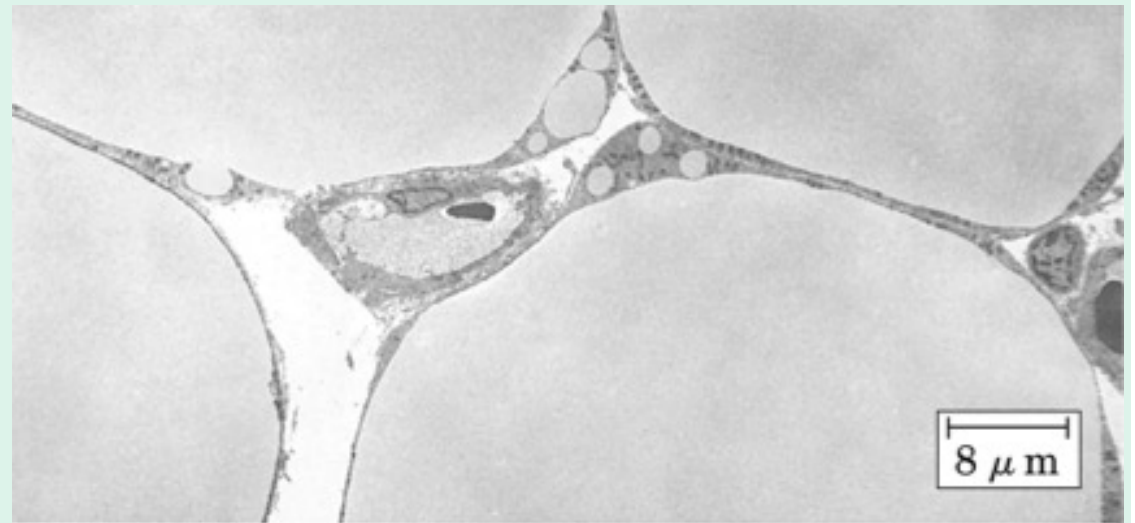
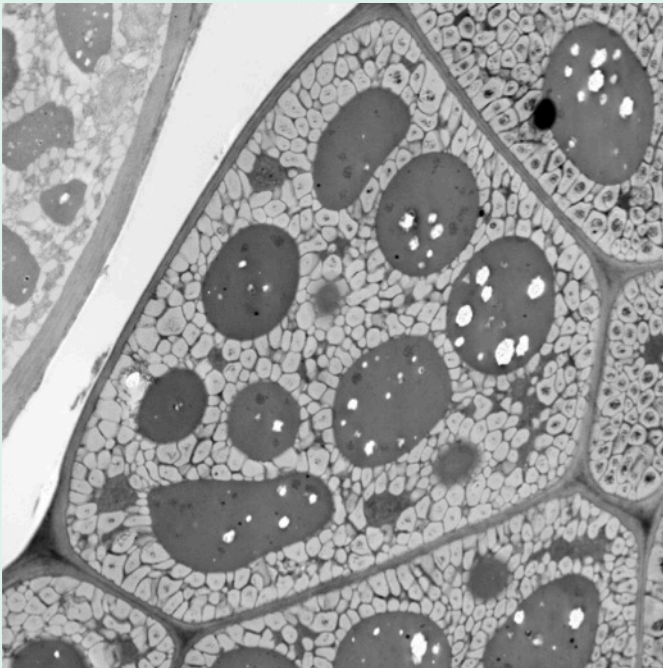
Energy storage

Signalling.

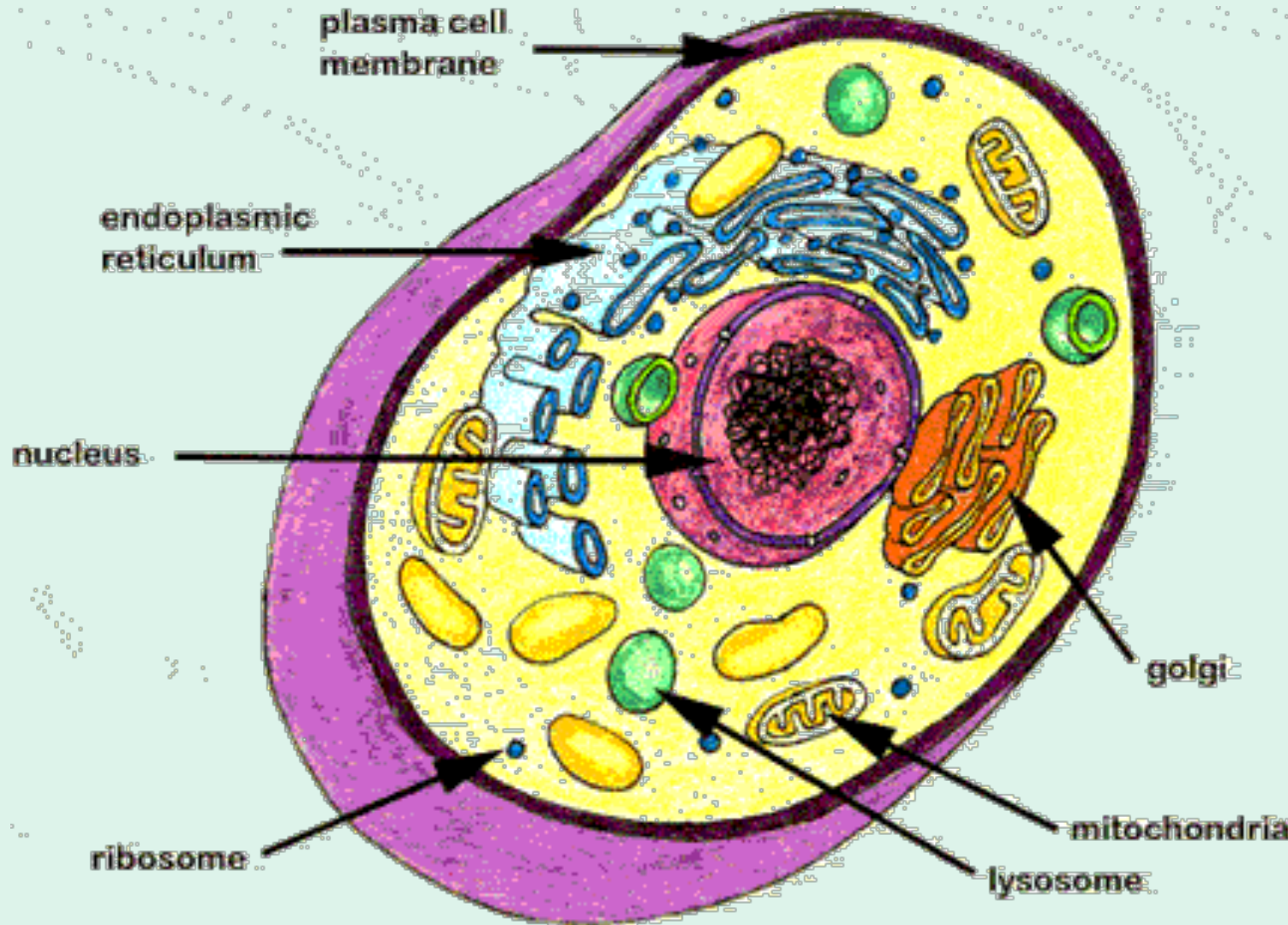


Organic biomolecules: lipids

- ◆ Organic amphiphilic compounds insoluble in water
- ◆ Easily extracted from animal and vegetal cells using apolar solvents
- ◆ Fundamental to build cell's shape and organelles
- ◆ They form a heterogeneous class, difficult to classify in a simple manner



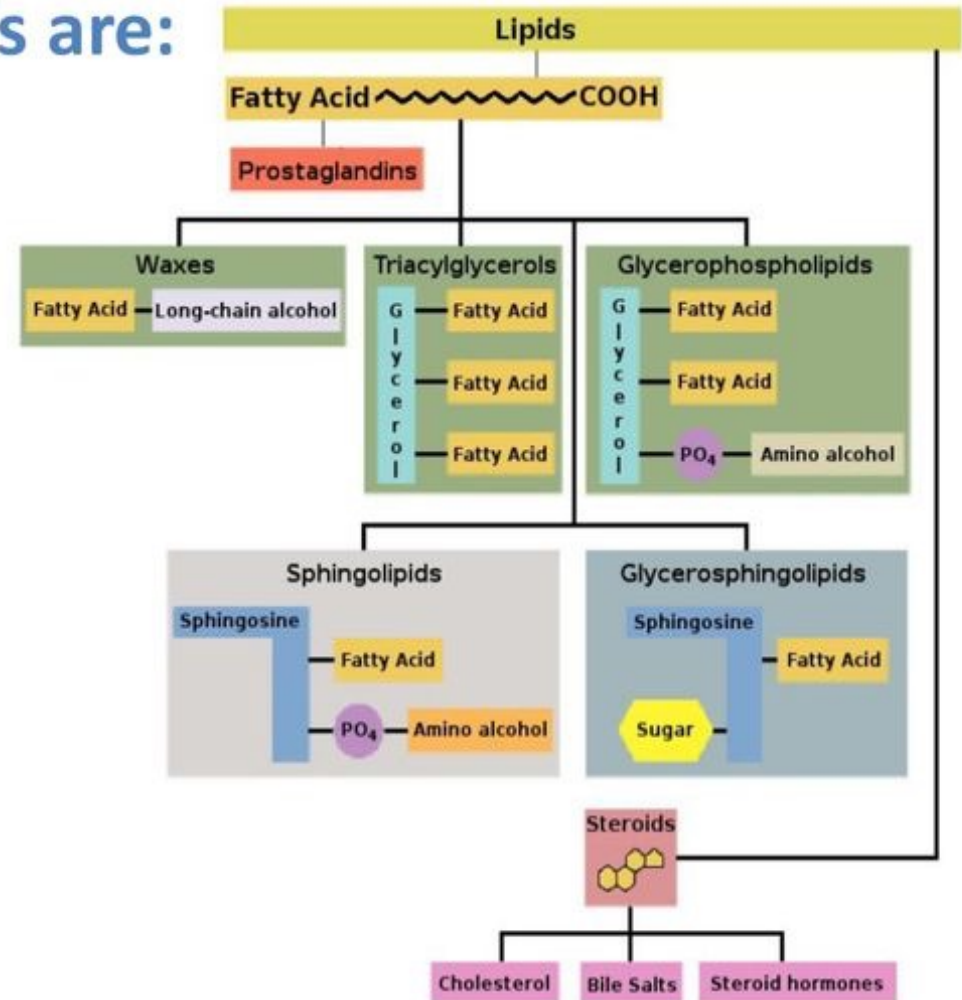
Compartmentalization is essential for a living cell



Lipids Classification

■ The major classes of lipids are:

1. Fatty acids.
2. Triglycerols.
3. Glycerphospholipids.
4. Sphingolipids.
5. Steroids.



A short list of lipid classes

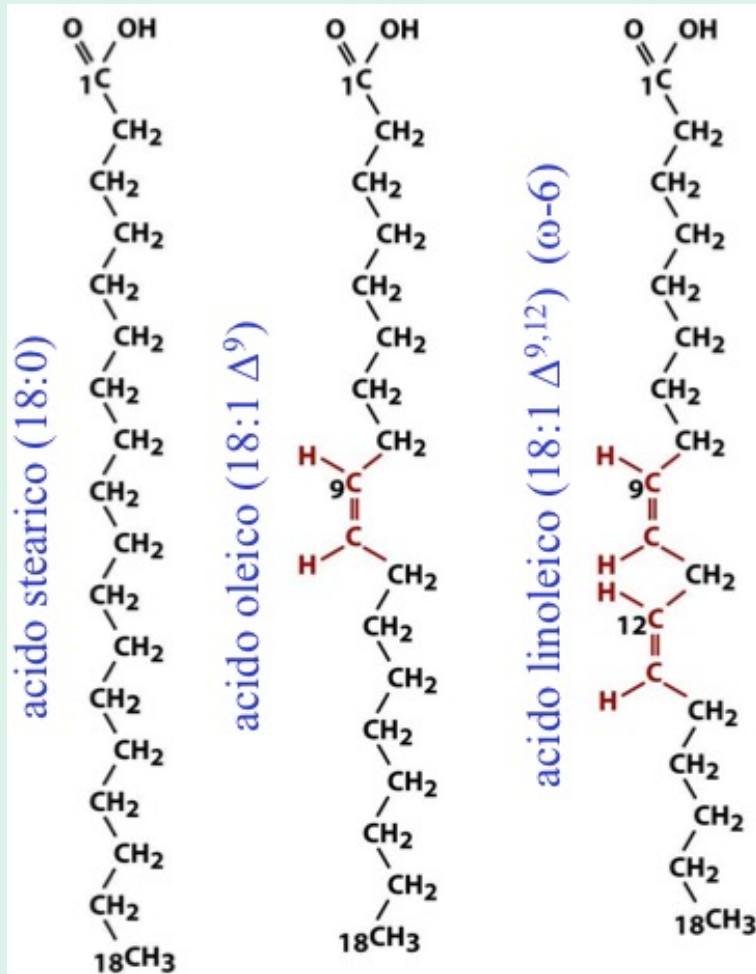
- ◆ **Fatty acids (FA):** organic carboxylic acids with long carbon chains ($C > 7$), saturated, unsaturated, subjected to esterification
- ◆ **Glycerides:** mono-, di-, tri-esters of fatty acids and glycerol
- ◆ **Ceramides:** esters of sphingosine and fatty acids
- ◆ **Phospholipids:** di-esters of glycerol-3-Phosphate or esters of sphingosine-phosphate
- ◆ **Cerebrosides (glycolipids):** esters of sphingosine with 1 FA and 1 sugar with 6-C (hexose)
- ◆ **Gangliosides:** glycolipids in which the sugar moiety is complex and branched
- ◆ **Steroids:** derivatives of cholesterol (cicle-pentane-peri-hydro-phenanthrene)
- ◆ **Terpenoids:** compounds made by repetitions of isoprenes units (2-methyl-butadiene)

Heat (energy) production

Compound	Kcal/g
Methane	13.3
Octane	11.5
Stearic Acid (lipids)	9.5
Alanine (protein)	4.4
Glucose (sugars)	3.7

Lipids allow efficient energy storage, also due to the fact that they are stored in an anhydrous manner.

The most common FAs in biological membranes



In the membrane there are always FA with an even number of C.

In case there are, double bonds are always in cis configuration.

The old notation ω -3, ω -6 and ω -9 refers to the position of the first double bond, counting how many carbon atoms are left before the end

Some naturally occurring Fatty Acids

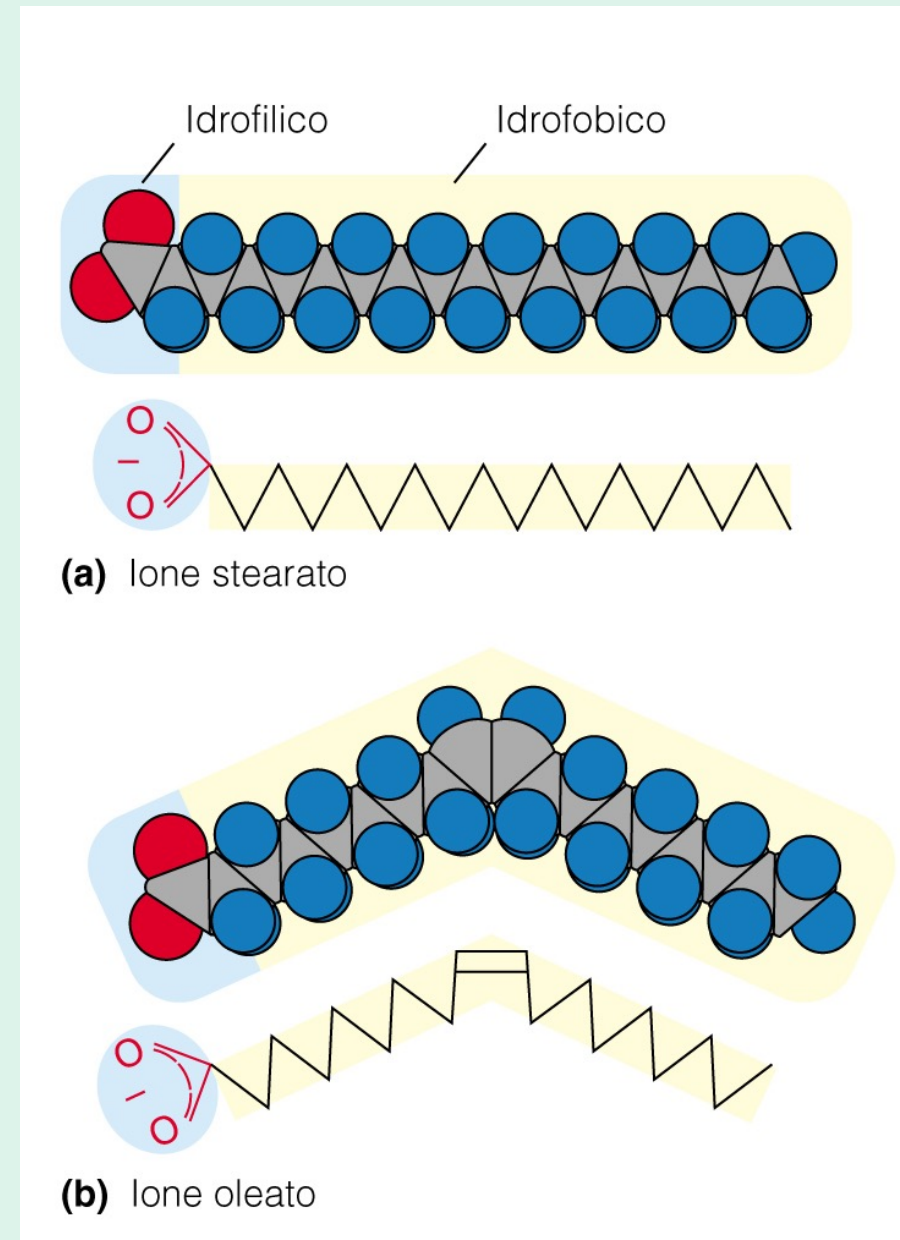
Carbon skeleton	Structure*	Systematic name [†]	Common name (derivation)	Melting point (°C)
12:0	CH ₃ (CH ₂) ₁₀ COOH	<i>n</i> -Dodecanoic acid	Lauric acid (Latin <i>laurus</i> , "laurel plant")	44.2
14:0	CH ₃ (CH ₂) ₁₂ COOH	<i>n</i> -Tetradecanoic acid	Myristic acid (Latin <i>Myristica</i> , nutmeg genus)	53.9
16:0	CH ₃ (CH ₂) ₁₄ COOH	<i>n</i> -Hexadecanoic acid	Palmitic acid (Latin <i>palma</i> , "palm tree")	63.1
18:0	CH ₃ (CH ₂) ₁₆ COOH	<i>n</i> -Octadecanoic acid	Stearic acid (Greek <i>stear</i> , "hard fat")	69.6
20:0	CH ₃ (CH ₂) ₁₈ COOH	<i>n</i> -Eicosanoic acid	Arachidic acid (Latin <i>Arachis</i> , legume genus)	76.5
24:0	CH ₃ (CH ₂) ₂₂ COOH	<i>n</i> -Tetracosanoic acid	Lignoceric acid (Latin <i>lignum</i> , "wood" + <i>cera</i> , "wax")	86.0
16:1(Δ ⁹)	CH ₃ (CH ₂) ₅ CH=CH(CH ₂) ₇ COOH	<i>cis</i> -9-Hexadecenoic acid	Palmitoleic acid	-0.5
18:1(Δ ⁹)	CH ₃ (CH ₂) ₇ CH=CH(CH ₂) ₇ COOH	<i>cis</i> -9-Octadecenoic acid	Oleic acid (Latin <i>oleum</i> , "oil")	13.4
18:2(Δ ^{9,12})	CH ₃ (CH ₂) ₄ CH=CHCH ₂ CH=CH(CH ₂) ₇ COOH	<i>cis</i> -, <i>cis</i> -9,12-Octadecadienoic acid	Linoleic acid (Greek <i>linon</i> , "flax")	-5
18:3(Δ ^{9,12,15})	CH ₃ CH ₂ CH=CHCH ₂ CH=CHCH ₂ CH=CH(CH ₂) ₇ COOH	<i>cis</i> -, <i>cis</i> -, <i>cis</i> -9,12,15-Octadecatrienoic acid	α-Linolenic acid	-11
20:4(Δ ^{5,8,11,14})	CH ₃ (CH ₂) ₄ CH=CHCH ₂ CH=CHCH ₂ CH=CHCH ₂ CH=CH(CH ₂) ₃ COOH	<i>cis</i> -, <i>cis</i> -, <i>cis</i> -, <i>cis</i> -5,8,11,14-Icosatetraenoic acid	Arachidonic acid	-49.5

INSATURATED FATTY ACIDS always have the *cis* form of the double bonds.

Angle of about 30°.

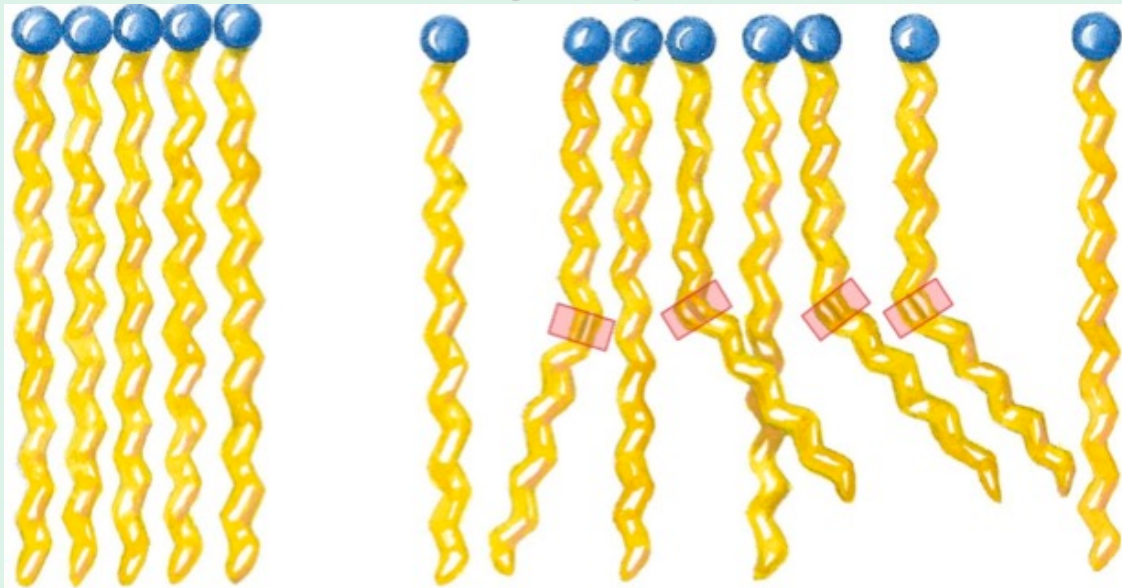
The larger the number of *cis* bonds, the lower the possibility to form Vdw interactions (lower melting points).

Free fatty acids are normally absent.



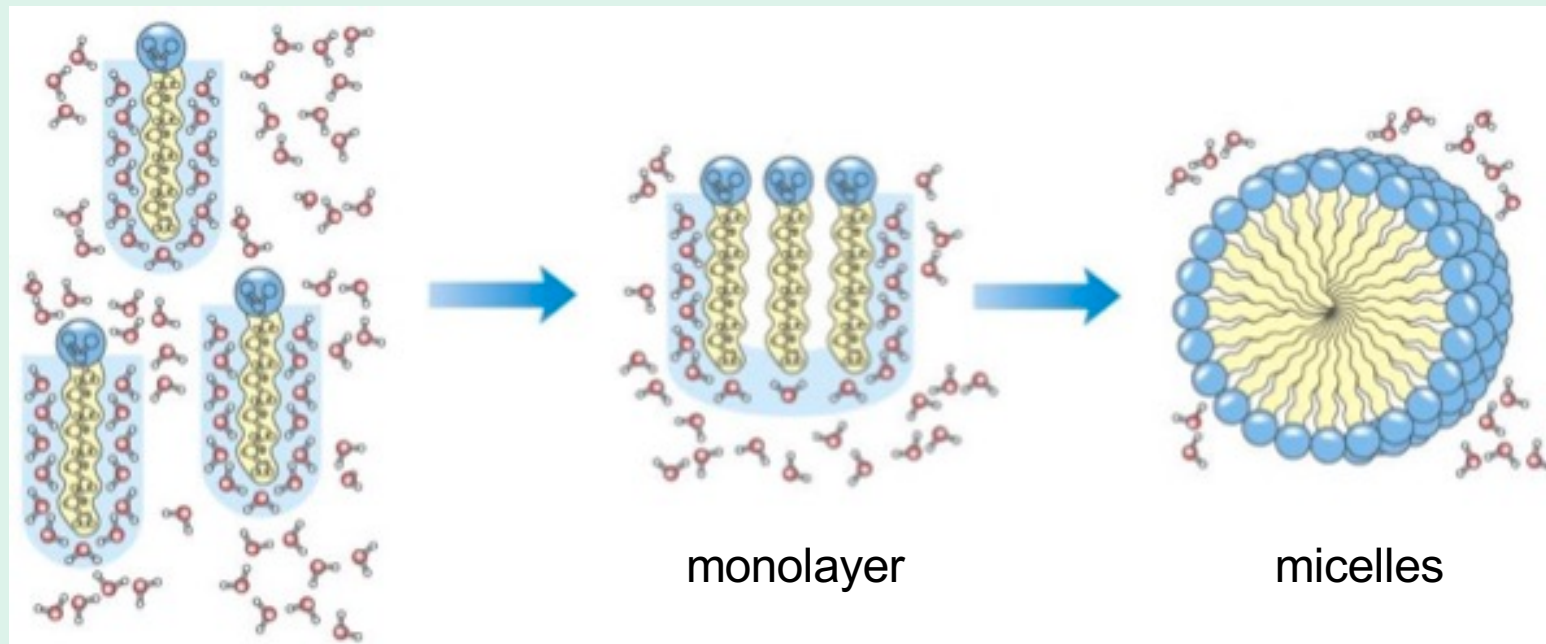
FAs packing

- ◆ 3D packing or assembly of FAs depends on the degree of unsaturation (no. of double bonds)
- ◆ The main consequence of this packing is the melting temperature: saturated FAs are solid at RT, unsaturated FAs have lower T_m)
- ◆ FAs spontaneously assemble in aqueous solutions in order to decrease the hydrophobic effect of water

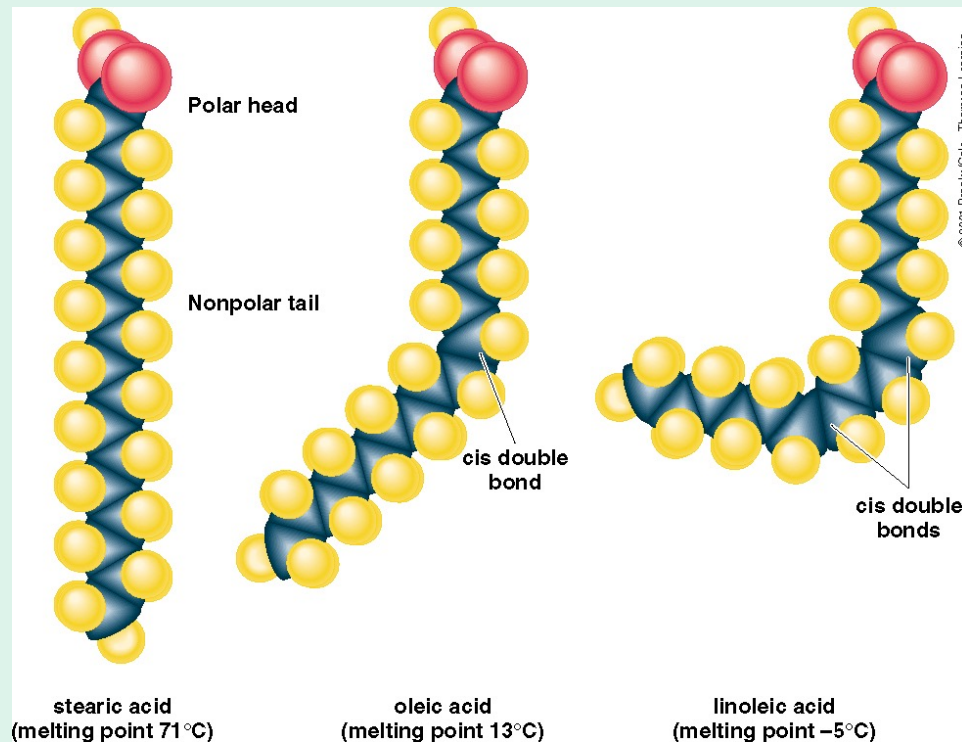


FAs packing

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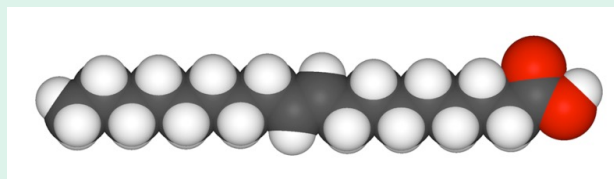
Melting point increases with molecular mass and decreases with the degree of insaturation.



Fatty acids from plants tend to have a higher degree of insaturation and are liquid at room temperature,

By industrial hydrogenation, oils from plants become solid at r.t. (higher melting point).
Trans double bonds are introduced.

Acido elaidico (trans)

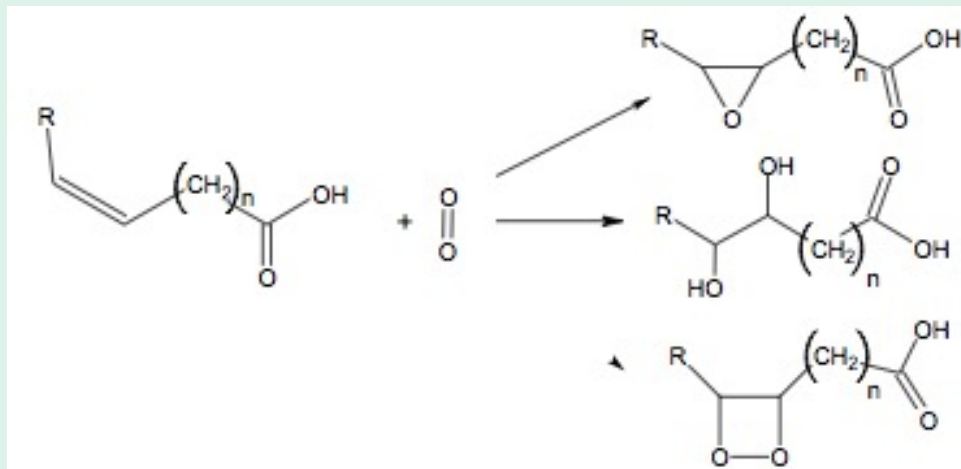


Which reactions do FAs undergo?

- ◆ They are weak acids with K_a $10^{-5} - 10^{-6}$, decreasing with increasing chain length
- ◆ They can form:
 - esters after reacting with alcohols
 - amides after reacting with amines
 - salts after reacting with a strong base (NaOH / KOH)
- ◆ They can be oxidised by enzymes to release energy (beta-oxidations)

Which reactions do FAs undergo?

- ◆ Unsaturated FAs can also be oxidised by oxygen radicals, giving rise to epoxides, di-oles, peroxides
- ◆ These byproducts are degraded into aldehydes and short chain FA, and are responsible for the bad smell/taste of out-of-date fat

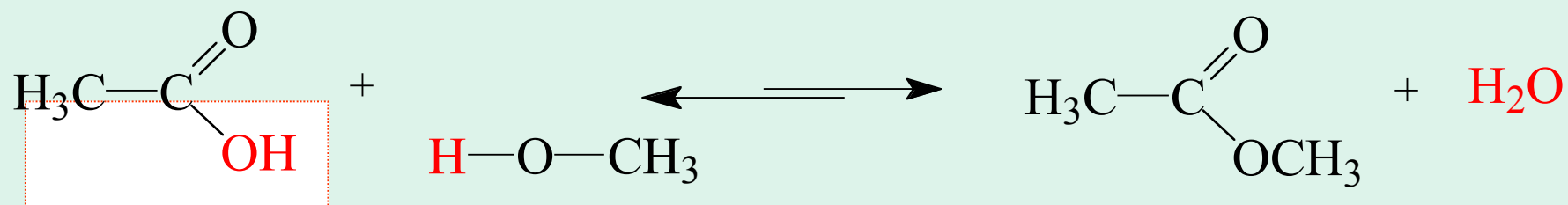


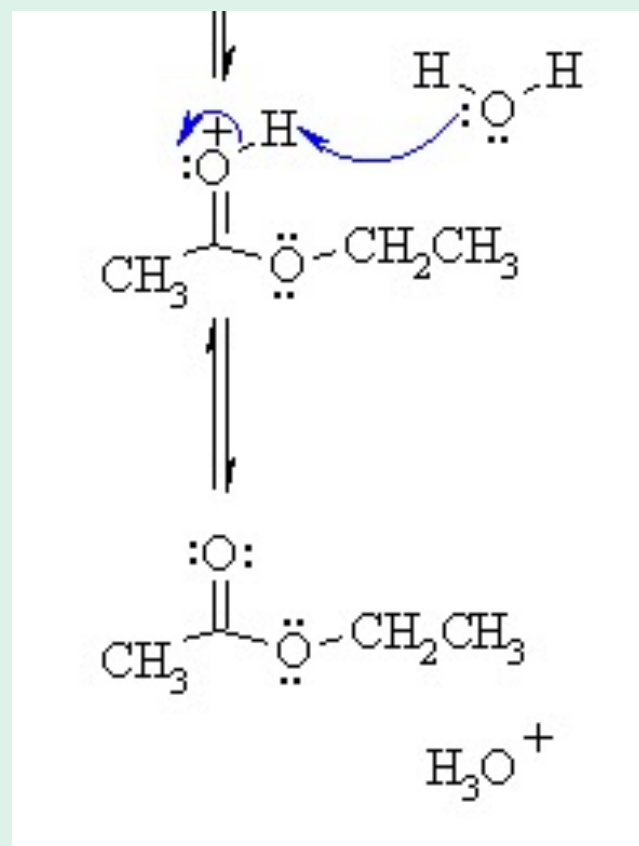
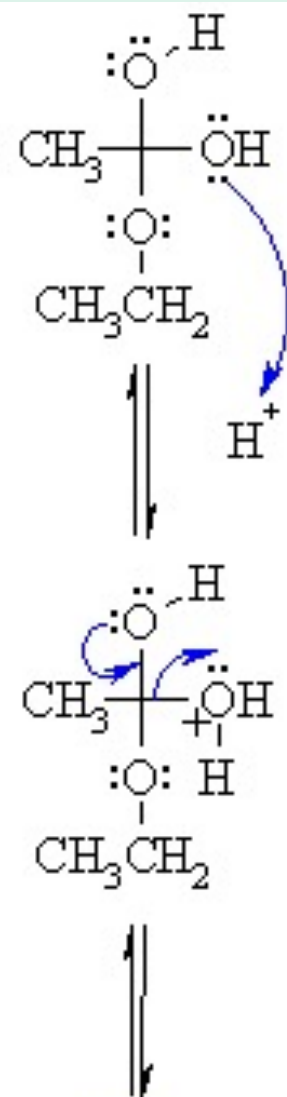
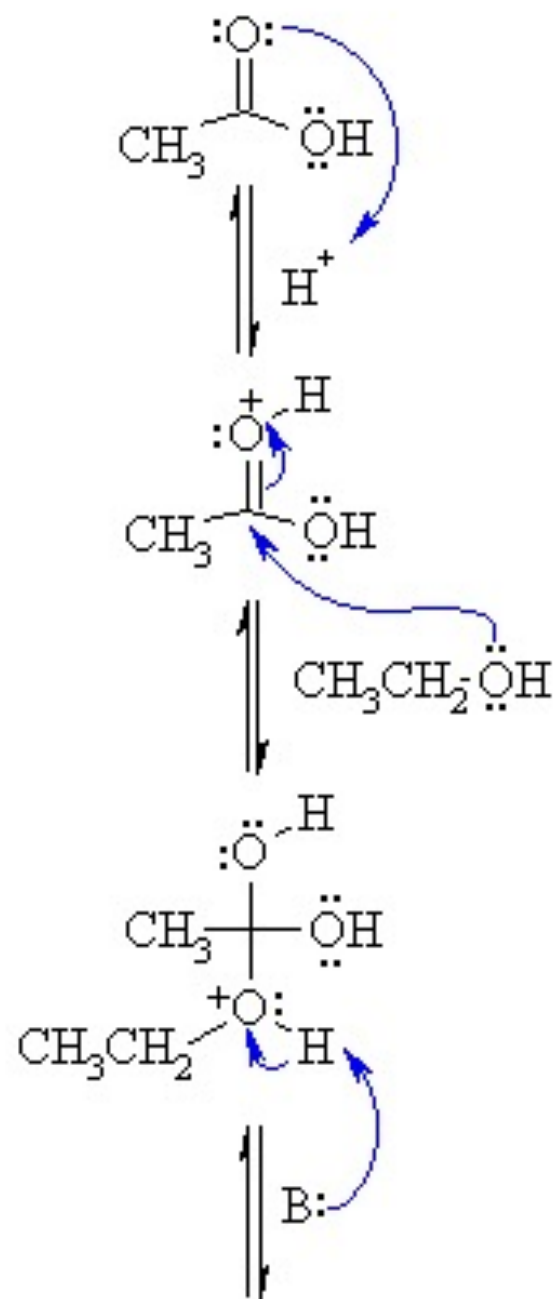
epoxide

di-ole

peroxide

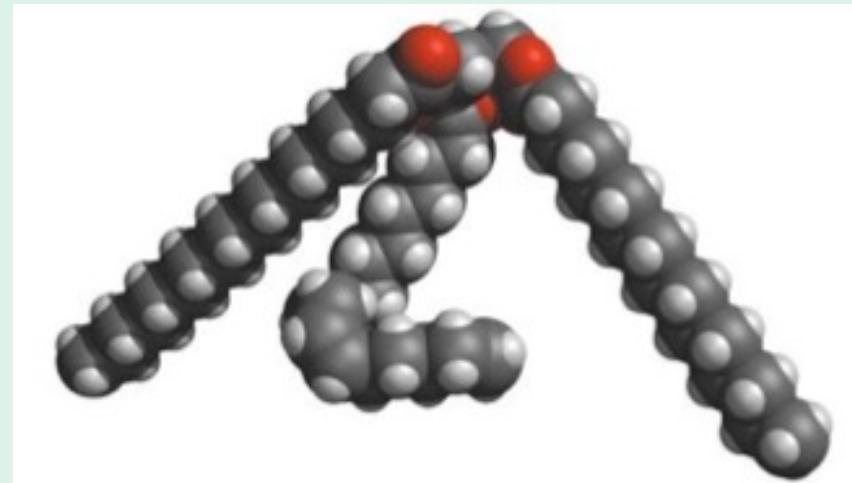
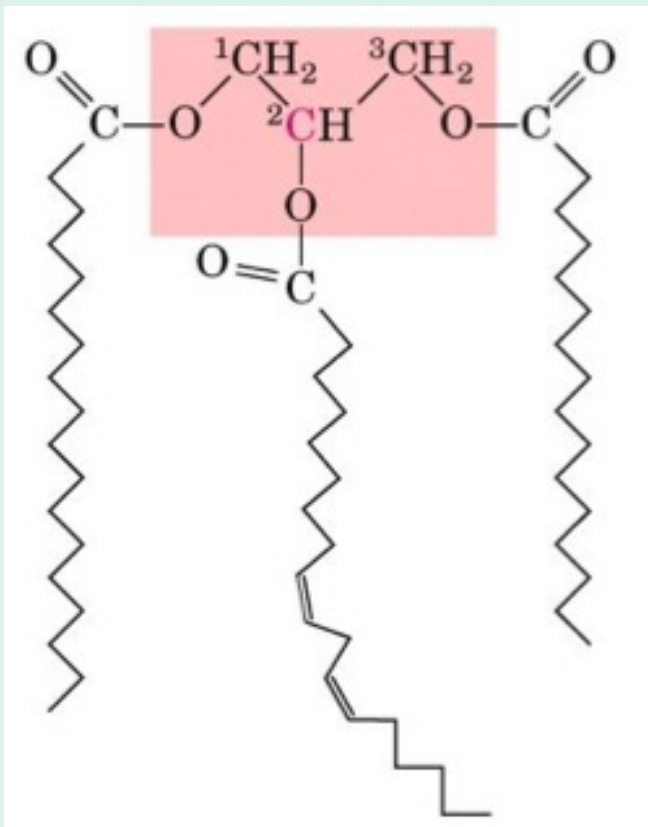
Carboxylic acid + alcohol = ester





Mono-, di- and tri-glycerides

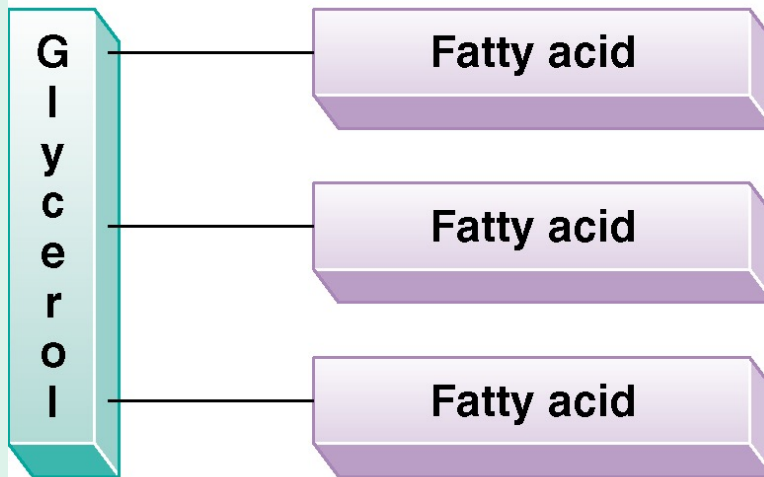
- ◆ Esters of FA(s) with glycerol (1,2,3-propan-tri-ole)
- ◆ Triglycerides are neutral lipids used for storage, they are confined in specialised vacuoles of special cells (adipose cells)



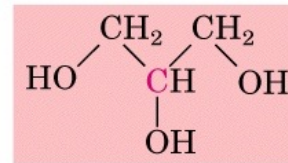
1-stearoyl-2-linoleyl-3-palmitoyl-glycerol

Triglycerides are energy storage molecules in the adipocytes.

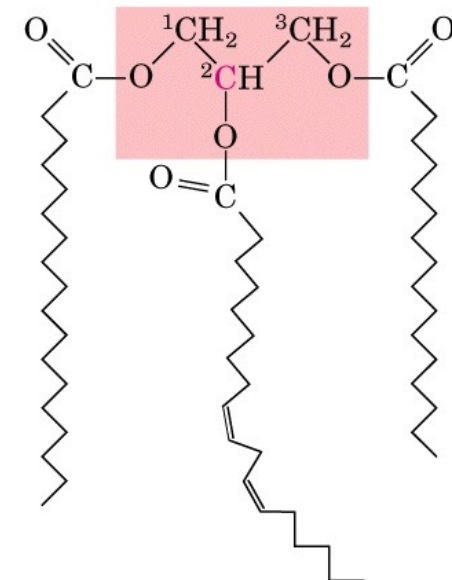
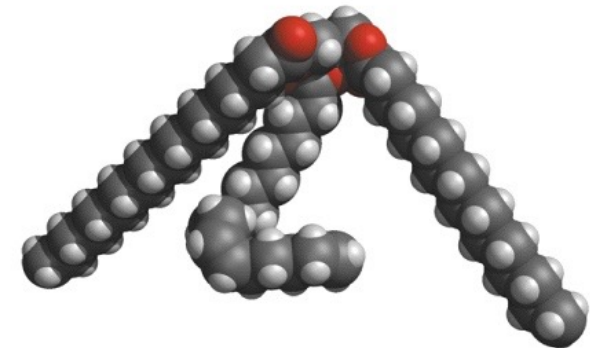
The following diagram may help you remember the components of a triglyceride.



© 2001 Brooks/Cole - Thomson Learning



Glycerol

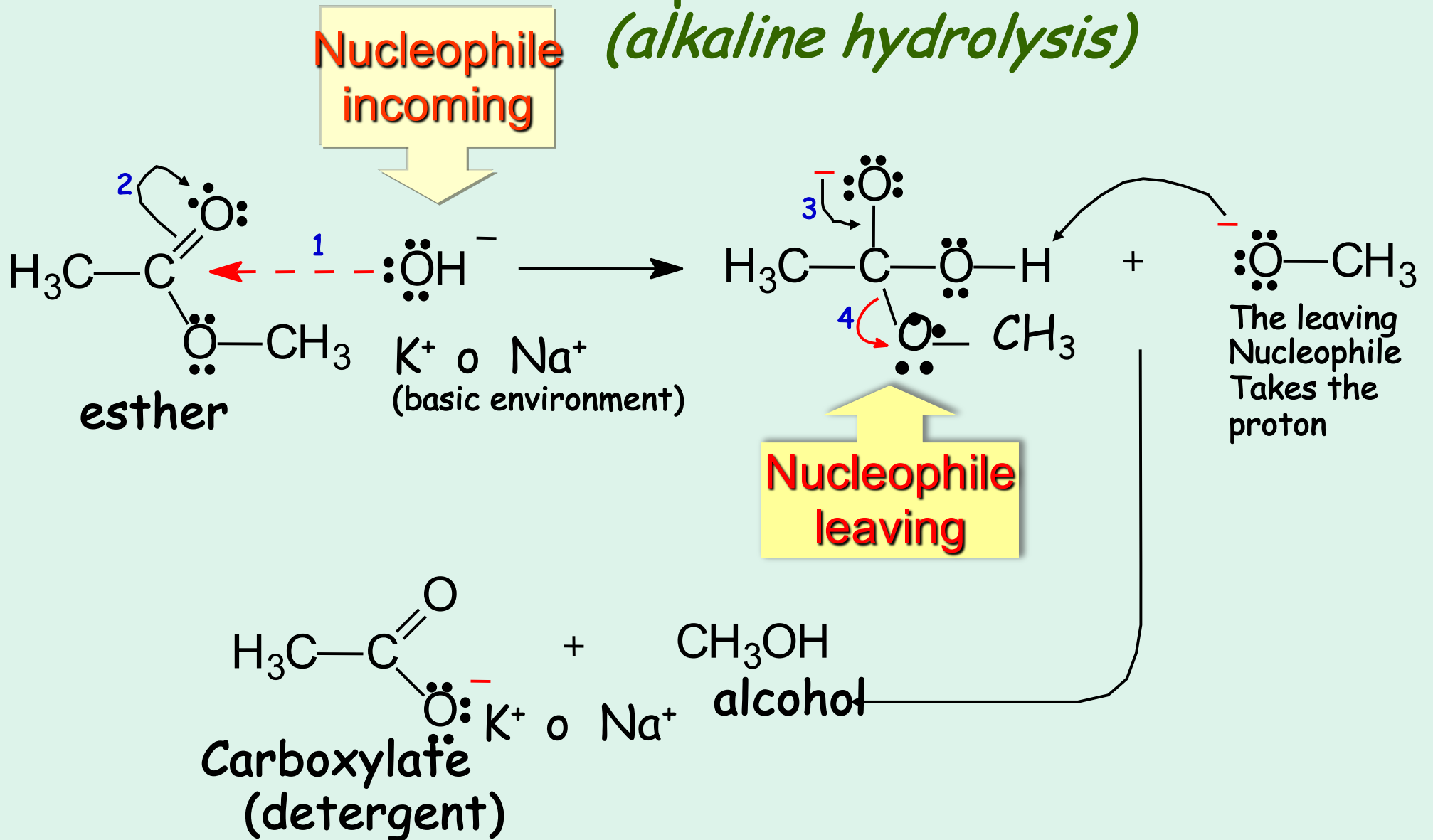


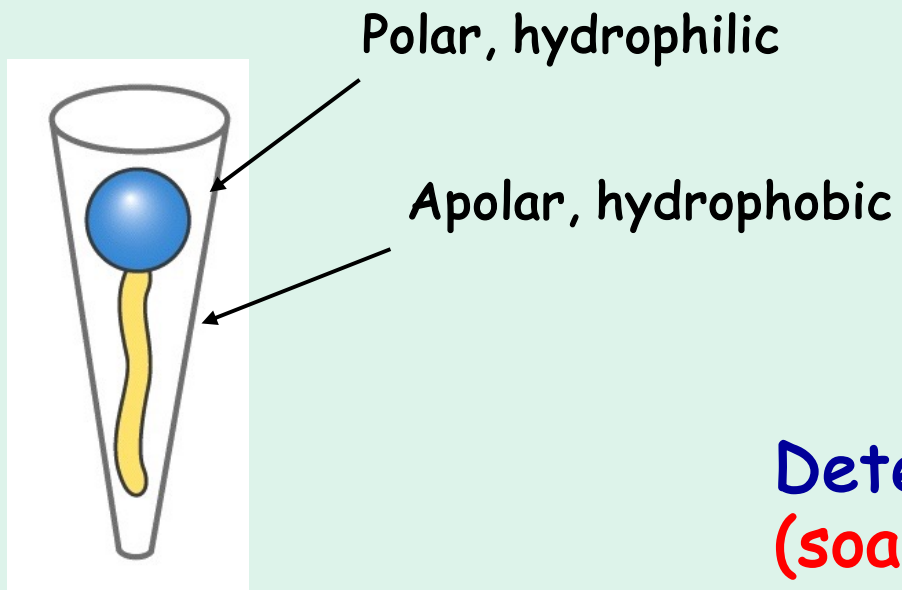
1-Stearoyl, 2-linoleoyl, 3-palmitoyl glycerol, a mixed triacylglycerol

Soap production

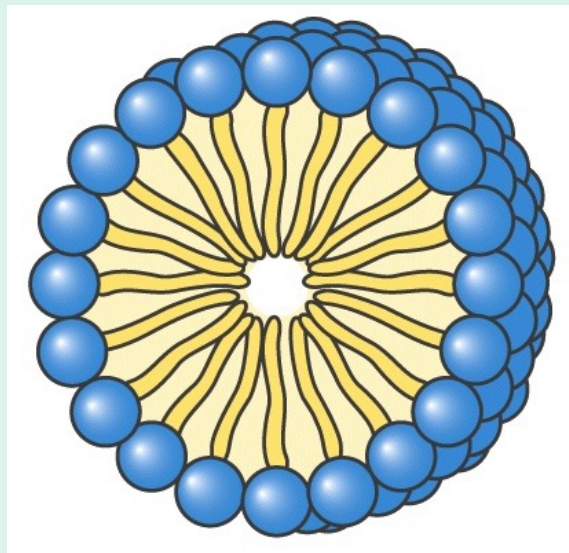
- ◆ Soap is the sodium / potassium salt of long chain FAs
- ◆ It is produced from either animal or vegetal fat
- ◆ The reaction is an alkaline hydrolysis performed at high temperature
- ◆ This reaction produces 1 mol of glycerol and 3 mol of salt per 1 mol of triglyceride
- ◆ The % of unsaturated FA and presence of additives give solid or liquid soap at room temperature

Saponification Reaction (alkaline hydrolysis)

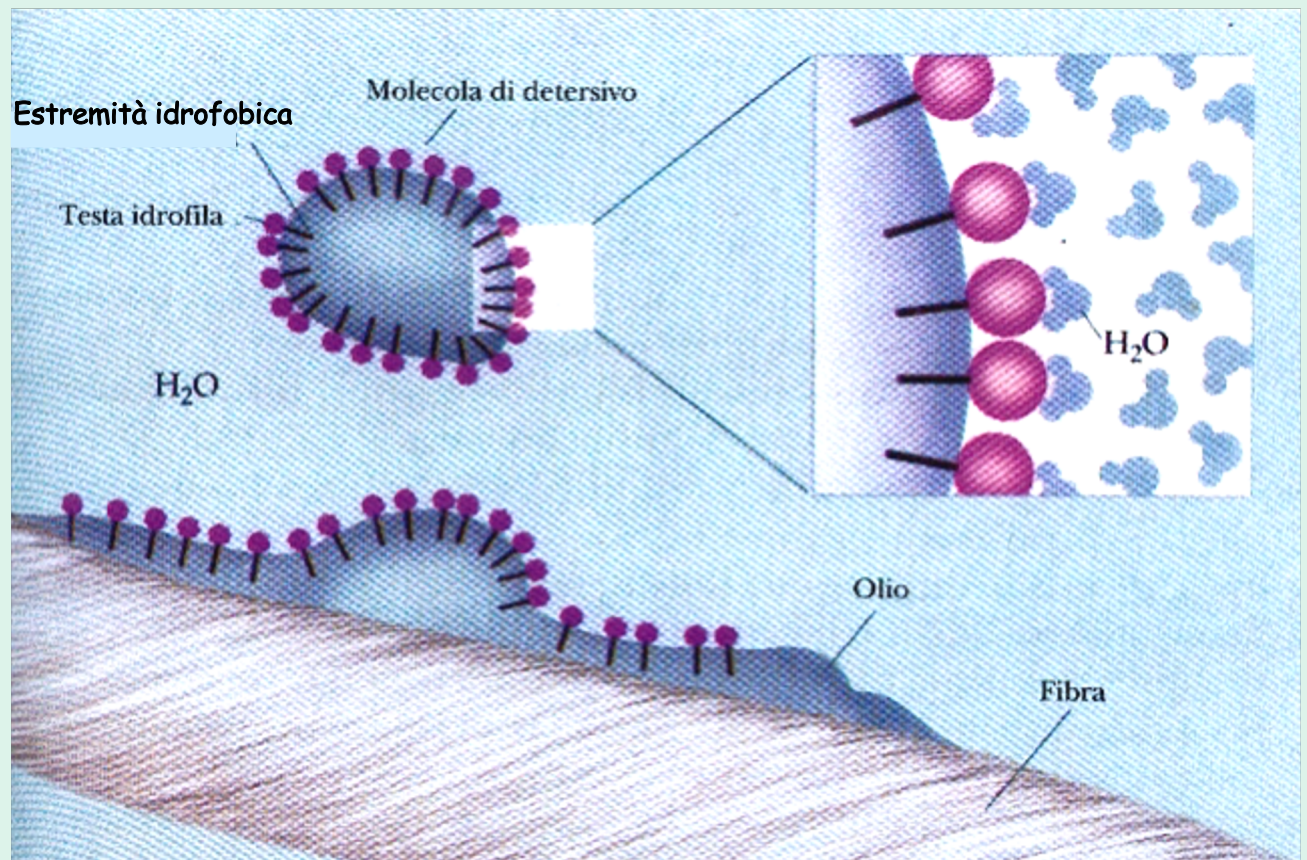




Detergent activity (soap) (soap=fatty acid salt)

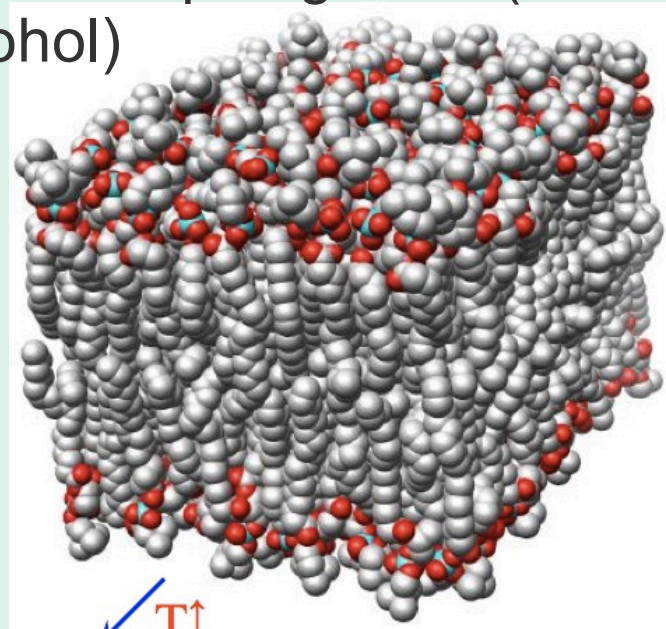


micella

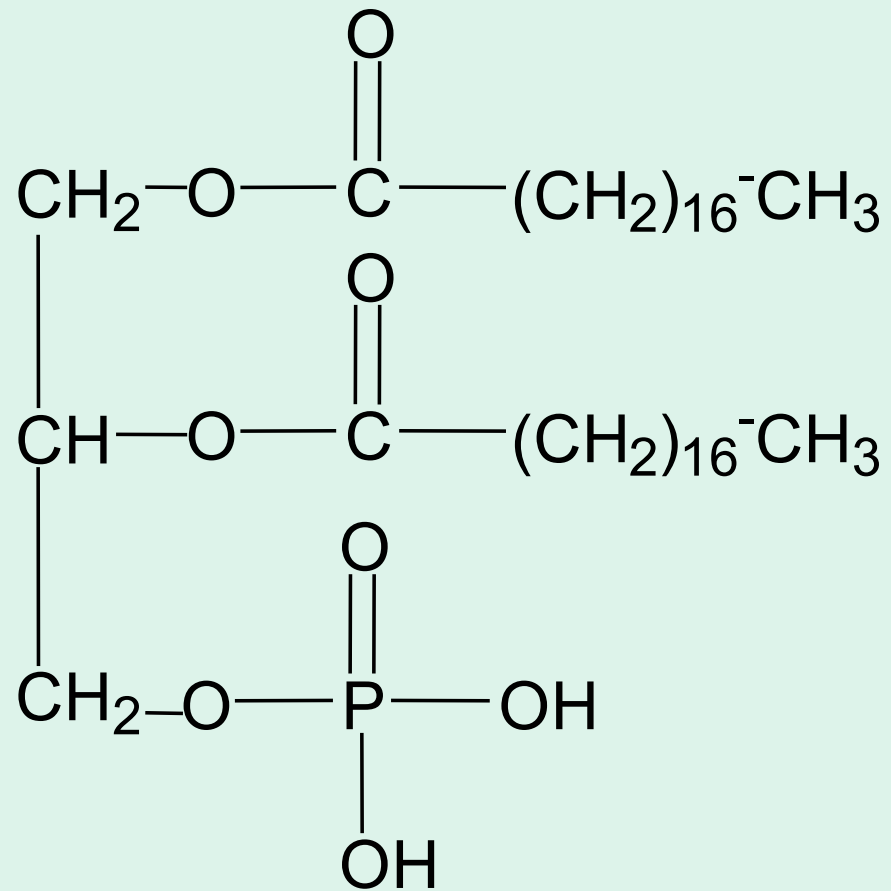


Phospholipids

- ◆ These molecules are the scaffold of the membrane lipid bilayer and contain a polar head
- ◆ The term phospholipids include two types of polar lipids present in biological membranes:
 - **Glycerol-phospholipids**, synthesized starting from glycerol-3-phosphate (G3P, an intermediate of glucose metabolism)
 - **Sphingolipids**, synthesized from sphingosine (a complex aliphatic amino-alcohol)

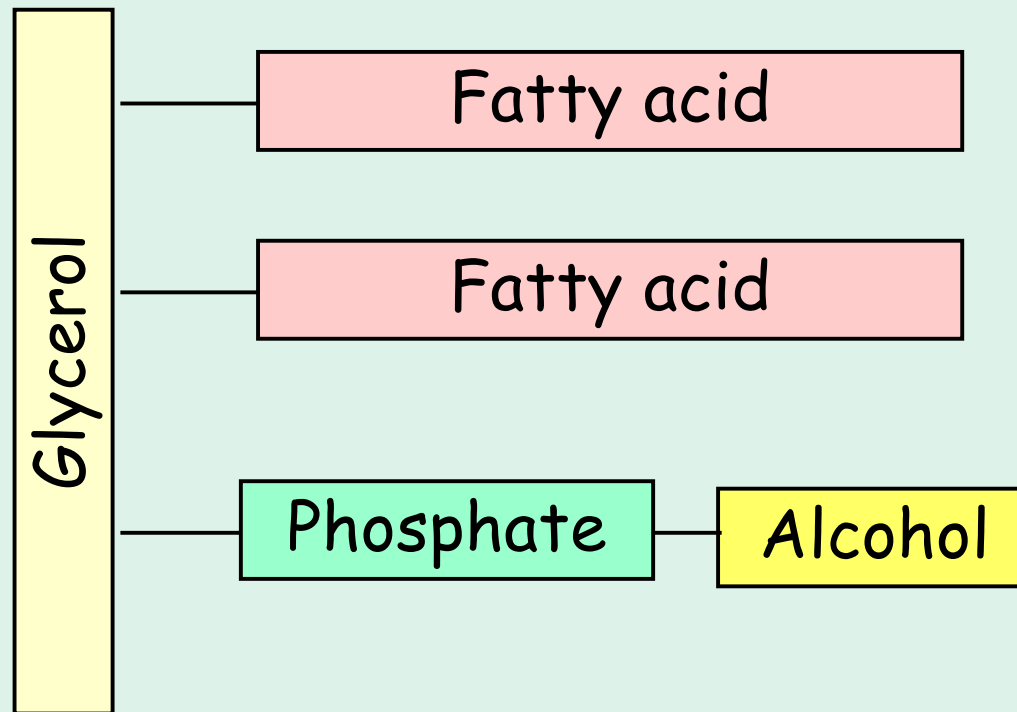


Phosphatidic acid: ester of glycerol with phosphoric acid and two fatty acids



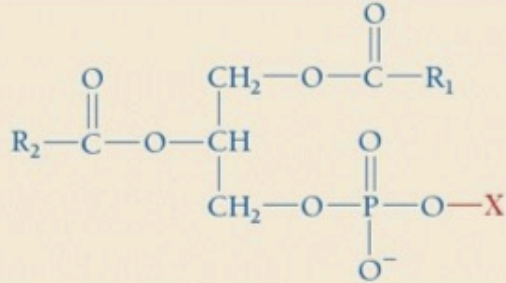
Phosphoglycerides

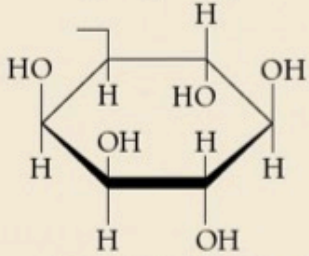
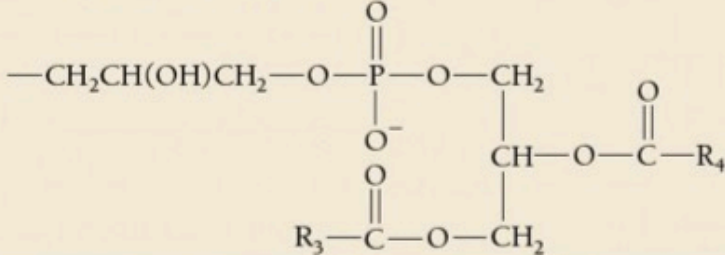
Glycerol + 2 fatty acids + phosphate + alcohol



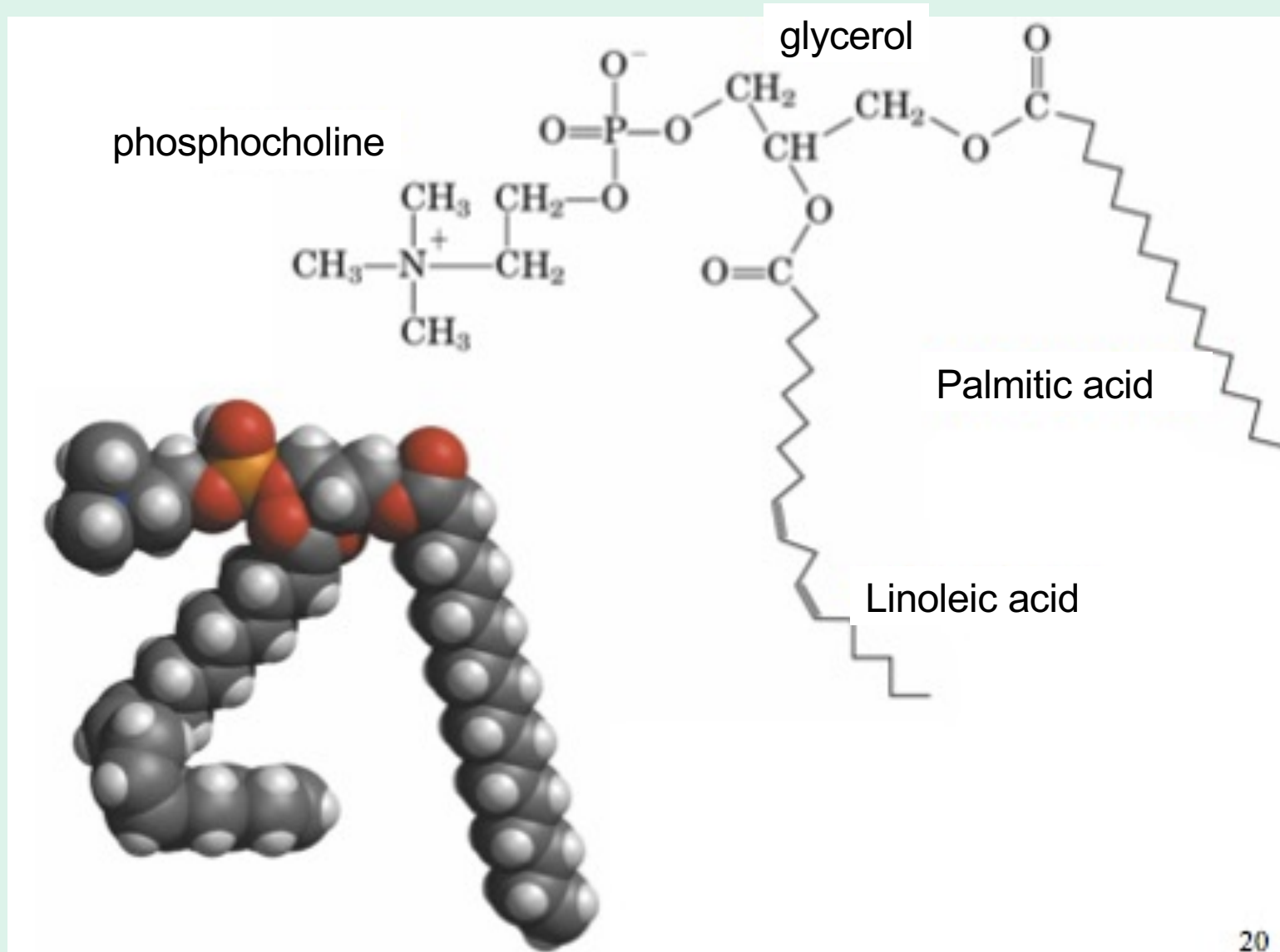
In phosphoglycerides a fourth (polar/charged) component is bound to the phosphate..

Common classes of glycerophospholipids

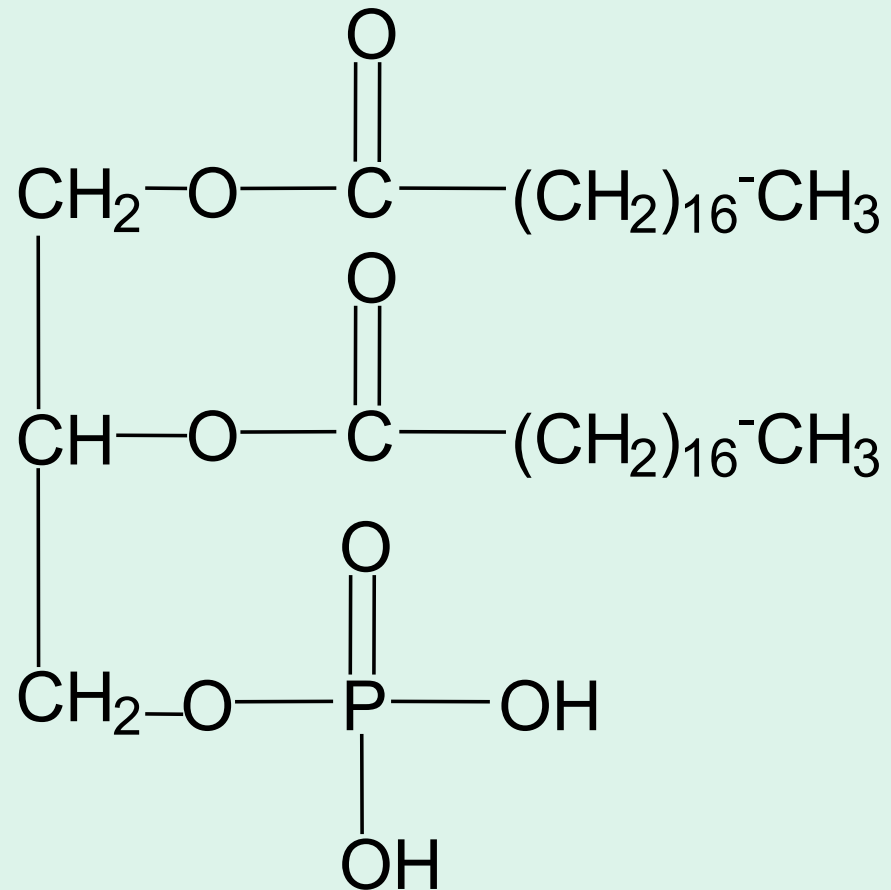


Name of X—OH	Formula of -X	Name of Phospholipid
Water	—H	Phosphatidic acid
Ethanolamine	—CH ₂ CH ₂ NH ₃ ⁺	Phosphatidylethanolamine
Choline	—CH ₂ CH ₂ N(CH ₃) ₃ ⁺	Phosphatidylcholine (lecithin)
Serine	—CH ₂ CH(NH ₃ ⁺)COO ⁻	Phosphatidylserine
<i>myo</i> -Inositol		Phosphatidylinositol
Glycerol	—CH ₂ CH(OH)CH ₂ OH	Phosphatidylglycerol
Phosphatidylglycerol		Diphosphatidylglycerol (cardiolipin)

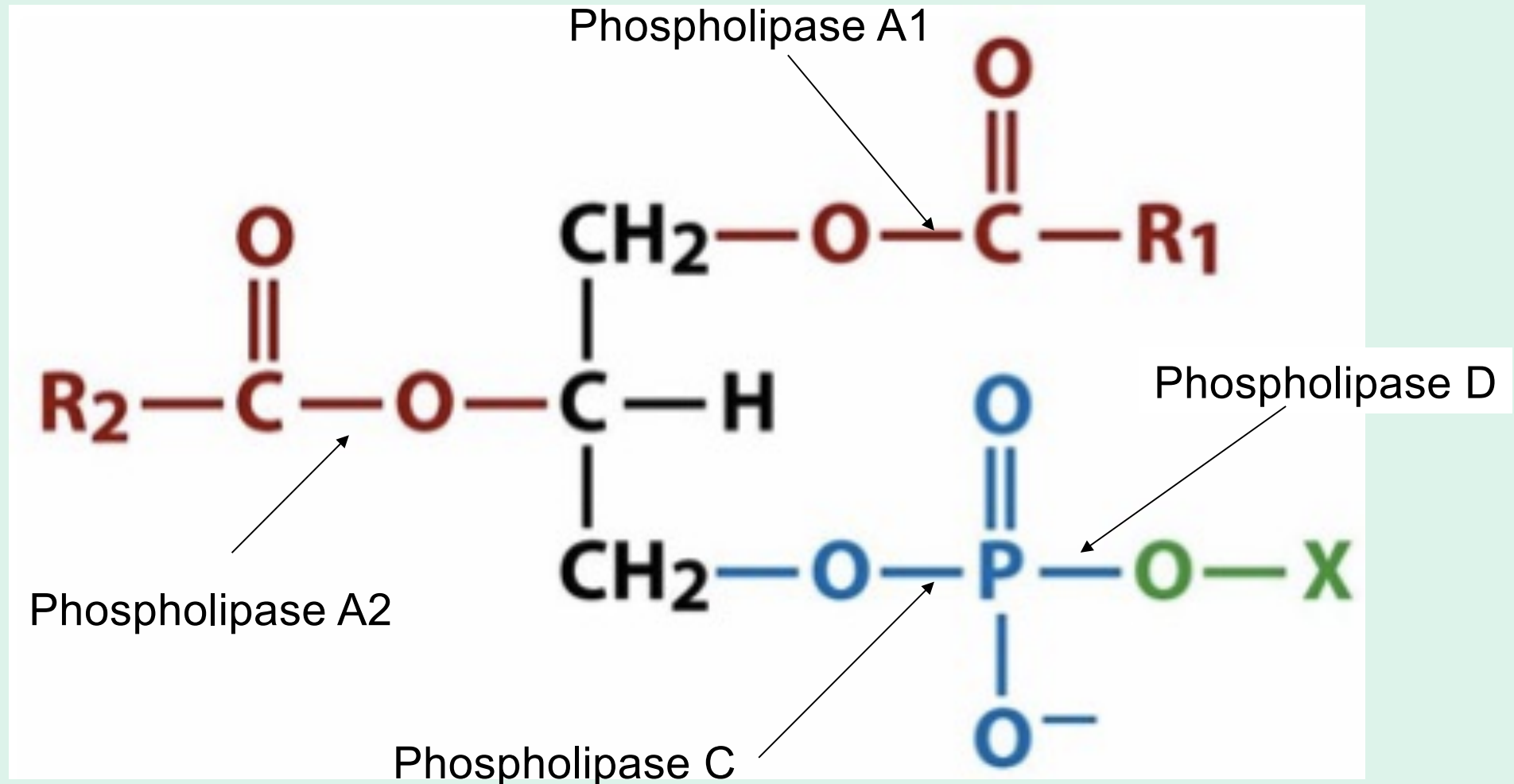
***A typical mammalian phospholipid:
phosphatidyl-choline (PC)***



Phosphatidic acid is the simplest phospholipid.



Phospholipases are enzymes specialised in the hydrolysis of single ester bonds

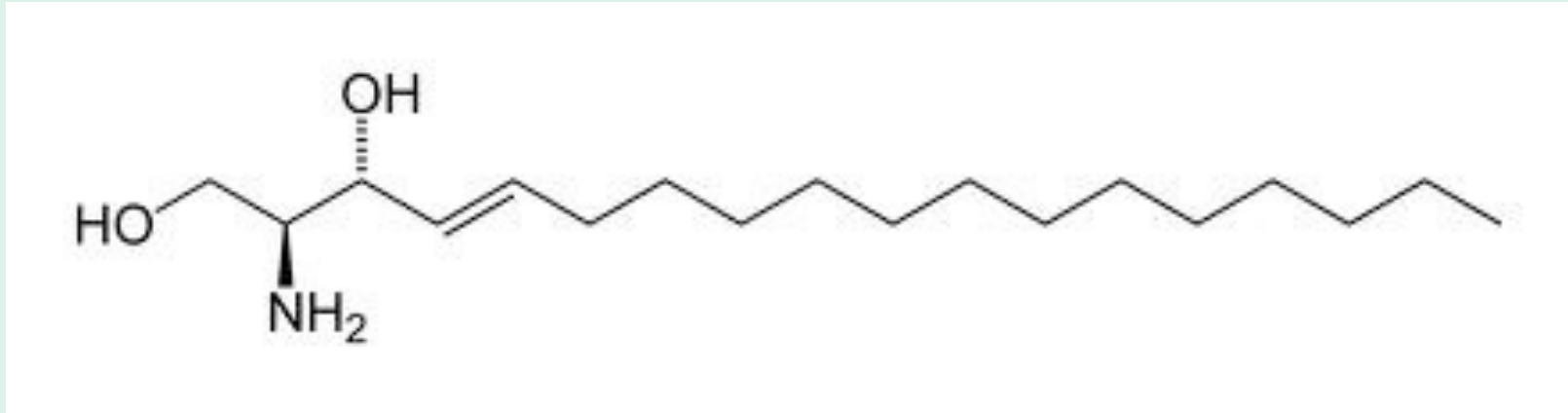


Sphingolipids

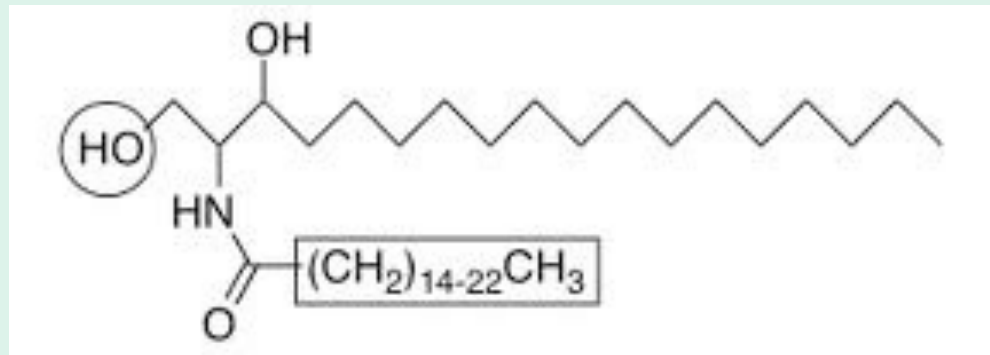
- ◆ These lipids account for 20-30% of plasma membrane, especially in cells of the central nervous system
- ◆ In this case the scaffold is the trans unsaturated 18-C amino alcohol called **sphingosine**

Sphingosine and its derivatives

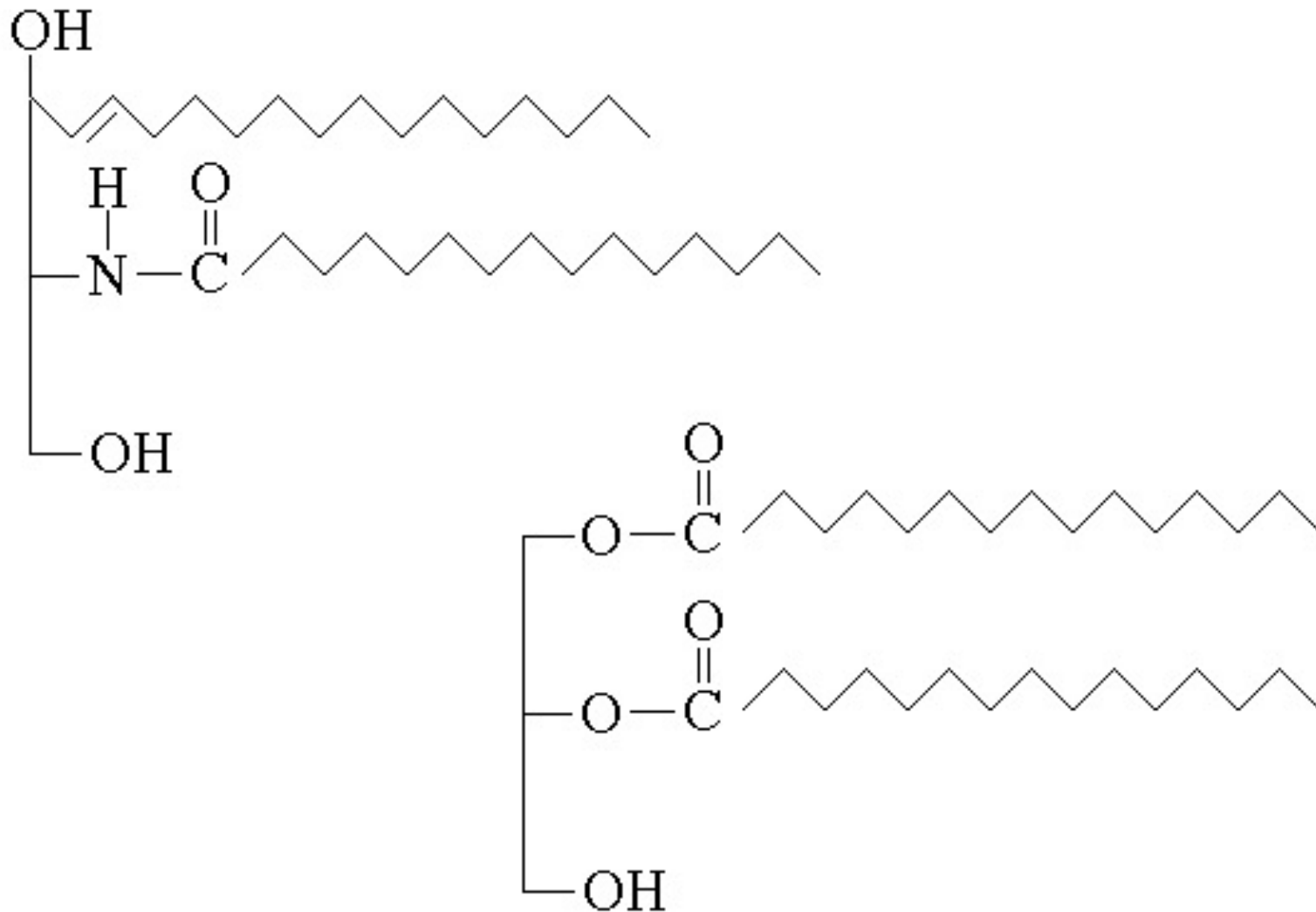
18 Carbon atoms amino-alcohol



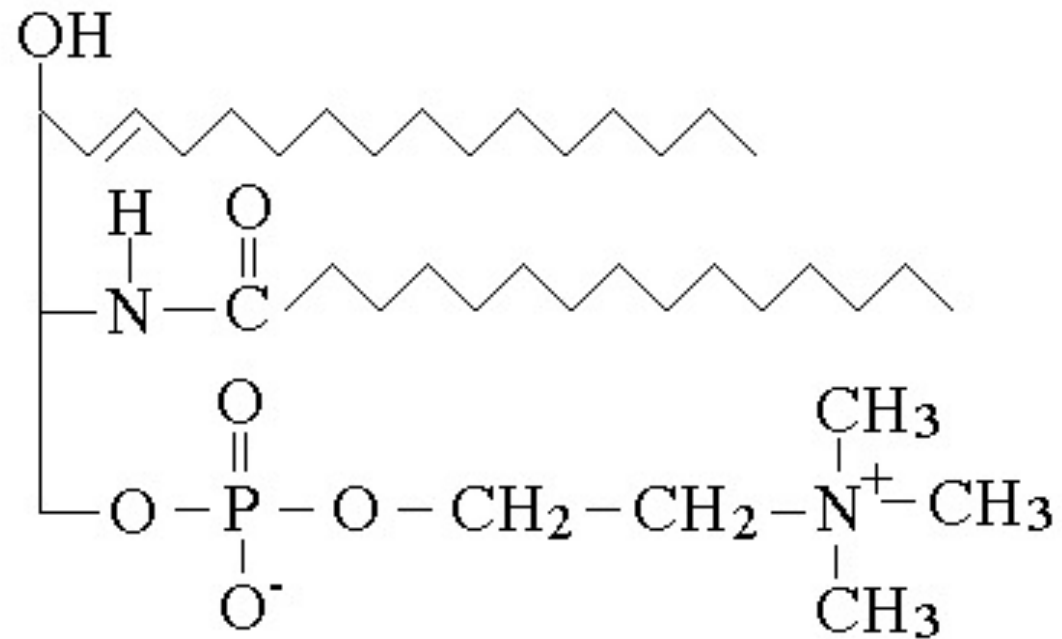
Sphingosine + fatty acid = ceramide



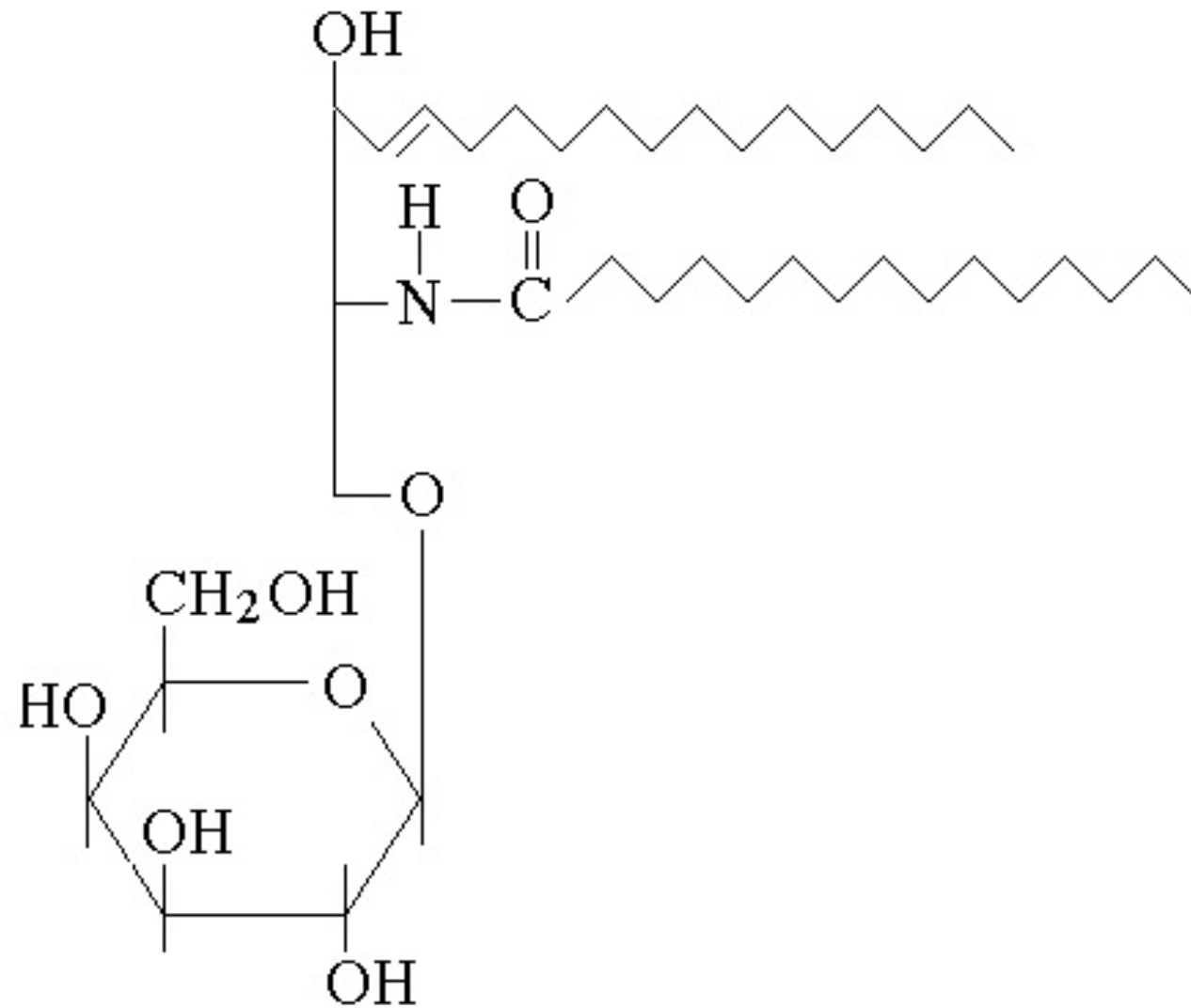
A ceramide looks like a diglyceride



Sphingomyelin looks like a phospholipid
and it is abundant in neurons

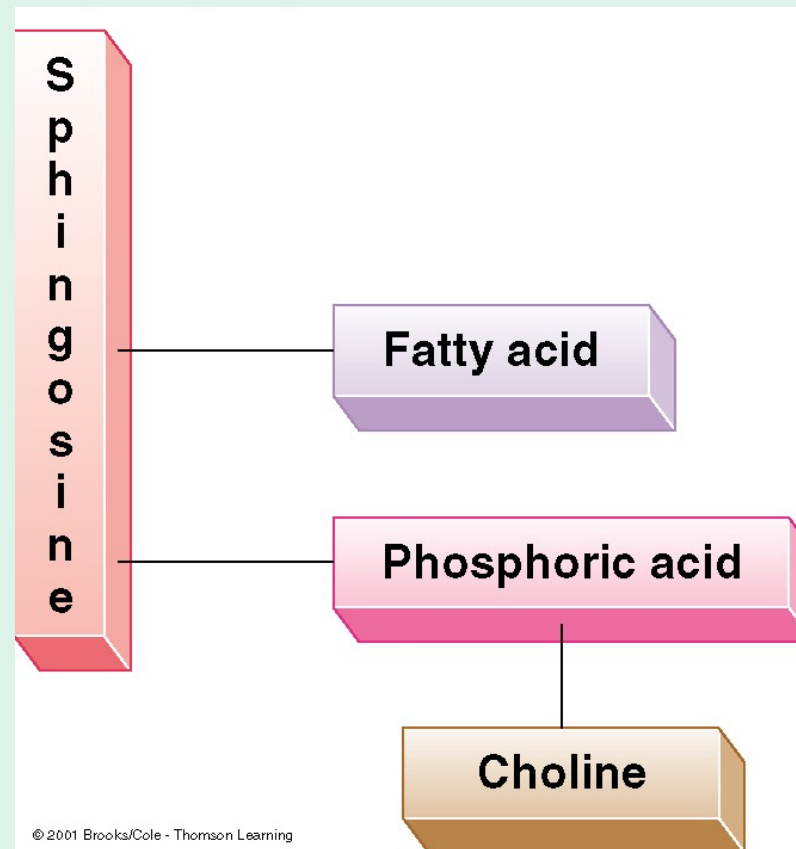
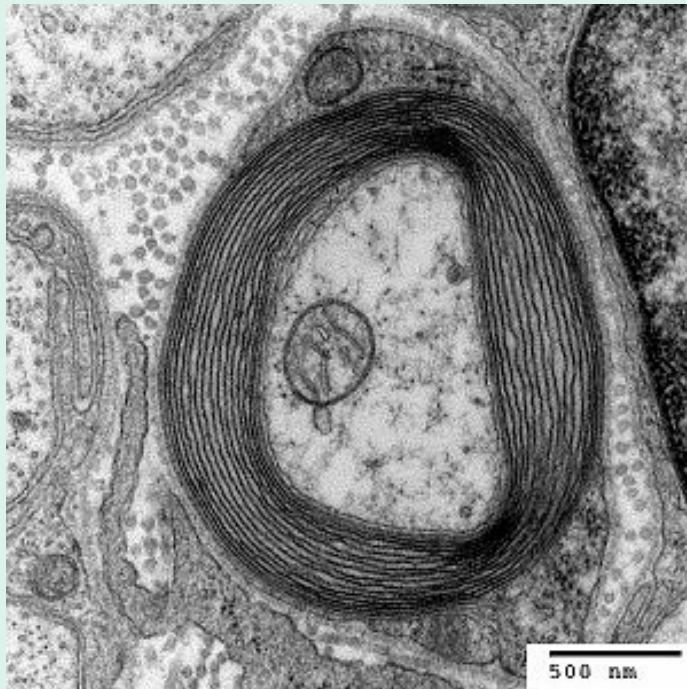


Glycosphingolipids are abundant in the SNC.



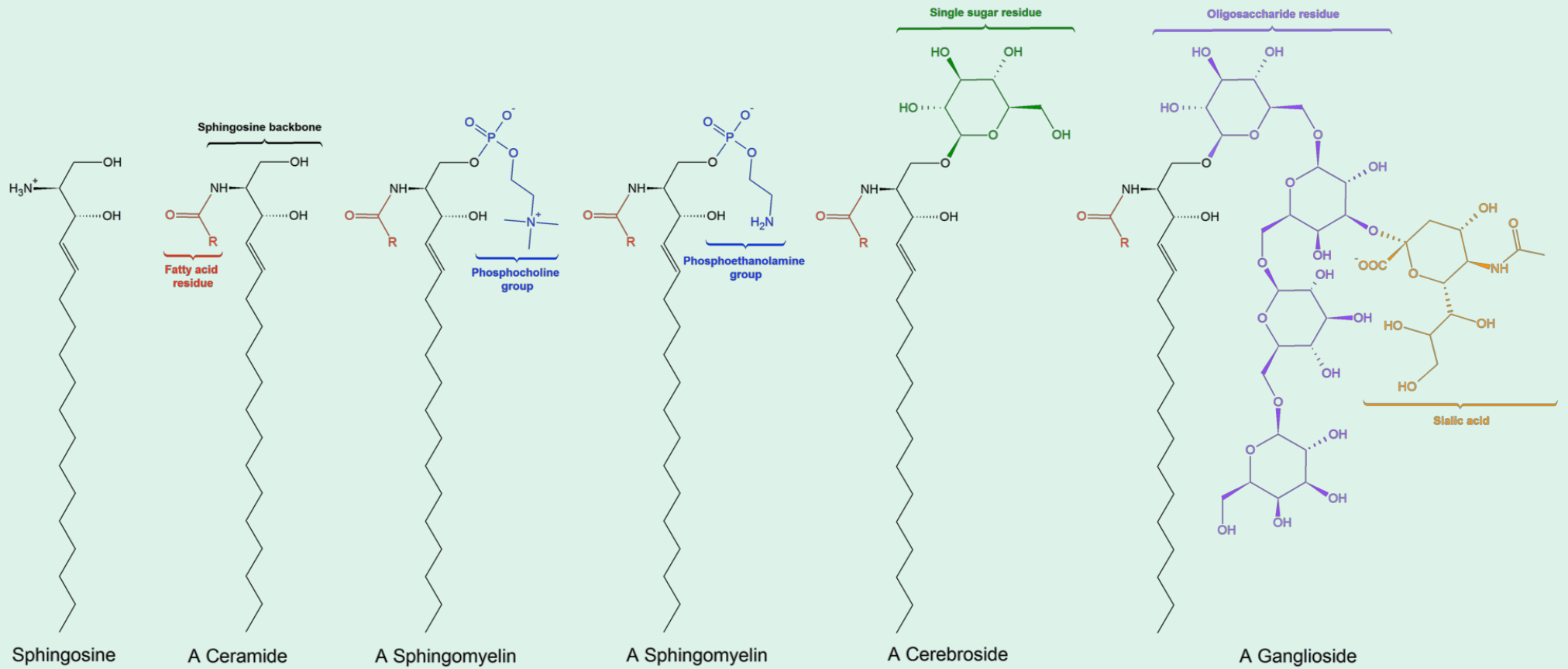
Sphingolipids

Are important components of the myeline sheath. In humans they make up to 25% of lipids.

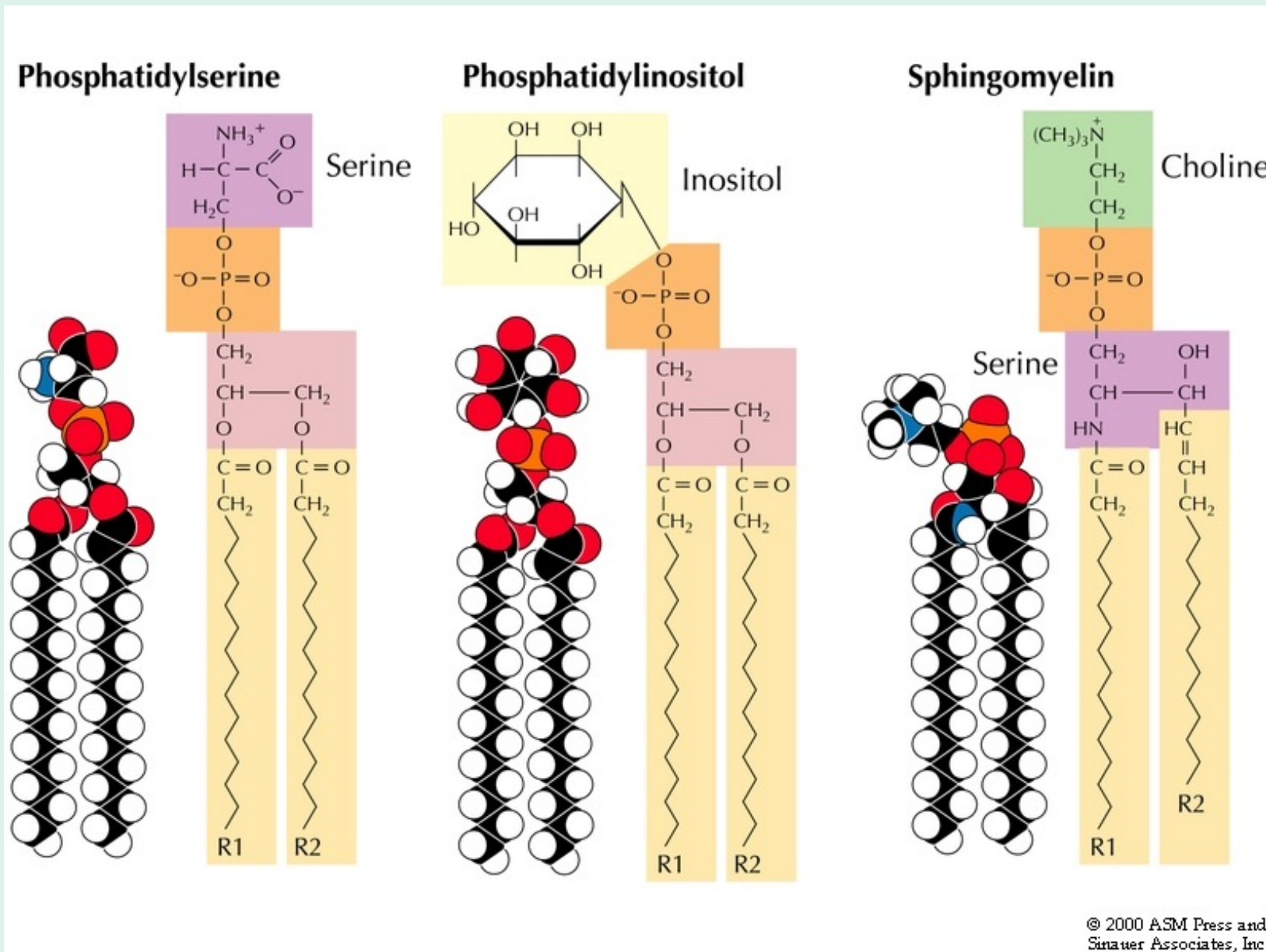


sphingomyelin

Sphingolipids

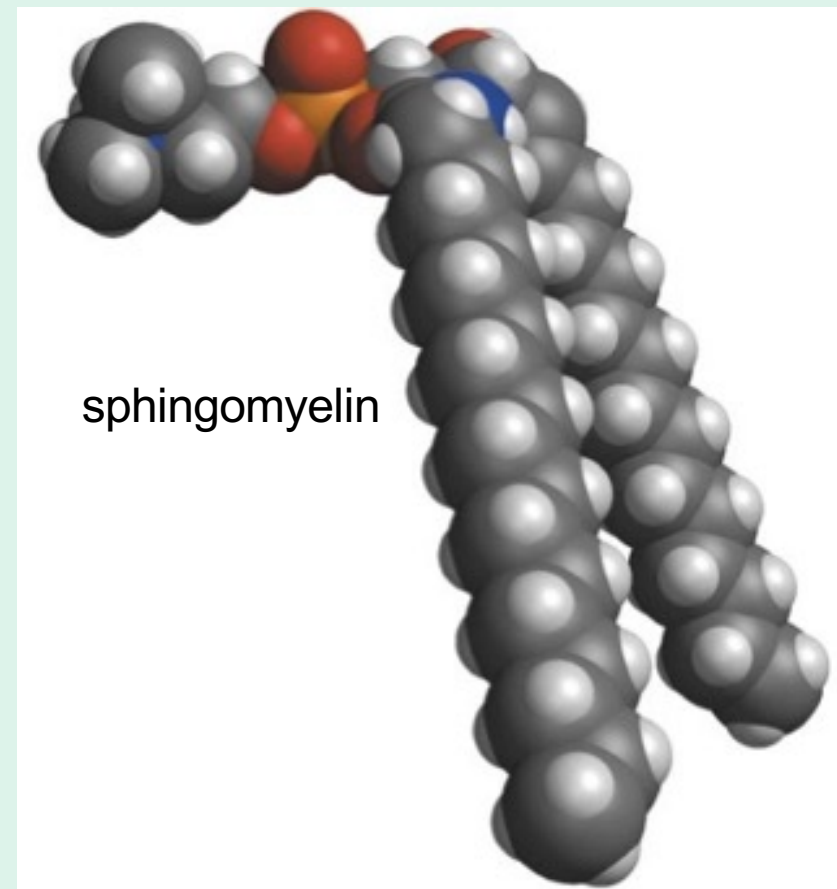
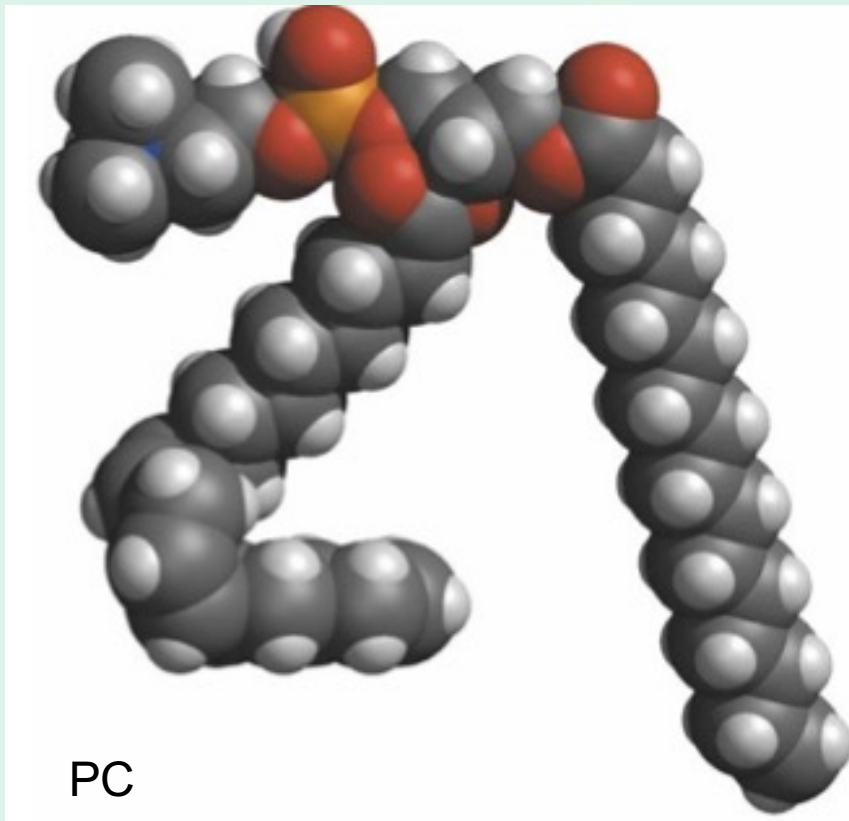


Membrane lipids are amphipathic (amphiphilic)

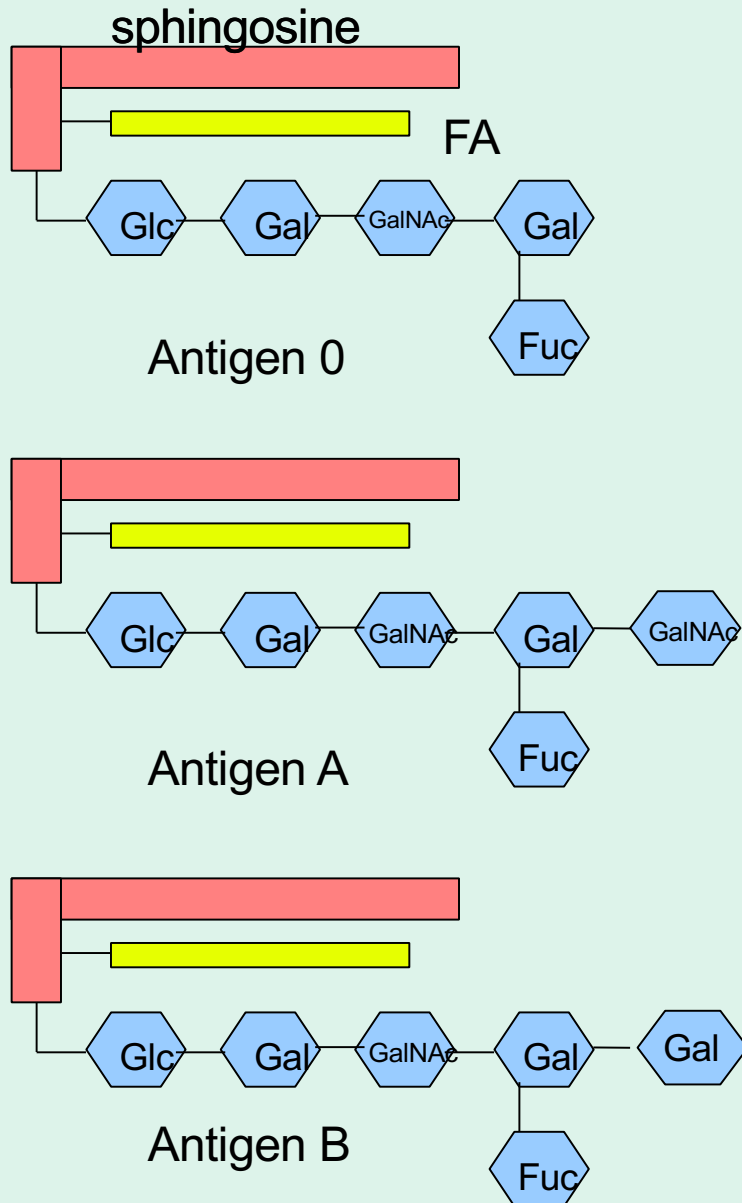


Glycerol-phospholipids vs sphingolipids

- ◆ Despite the different chemical origin, the two molecules have a similar 3D spatial arrangement and a similar charge (polar) distribution



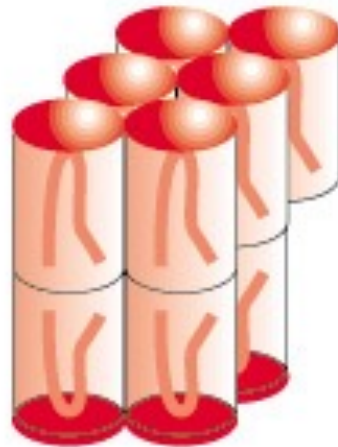
Gangliosides



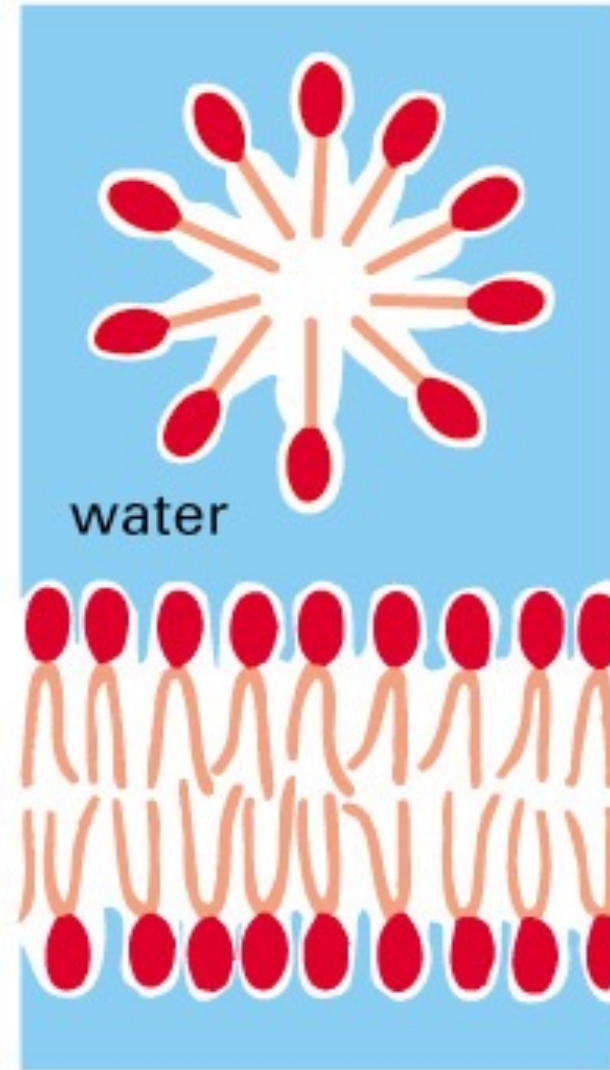
- ◆ Both Gangliosides and Cerebrosides contain sugars → they are always present only on the external leaflet of the membrane bilayer
- ◆ Gangliosides are responsible for the blood groups

Formation of lipid bilayer: an energy minimization process

shape of lipid molecule packing of lipid molecules



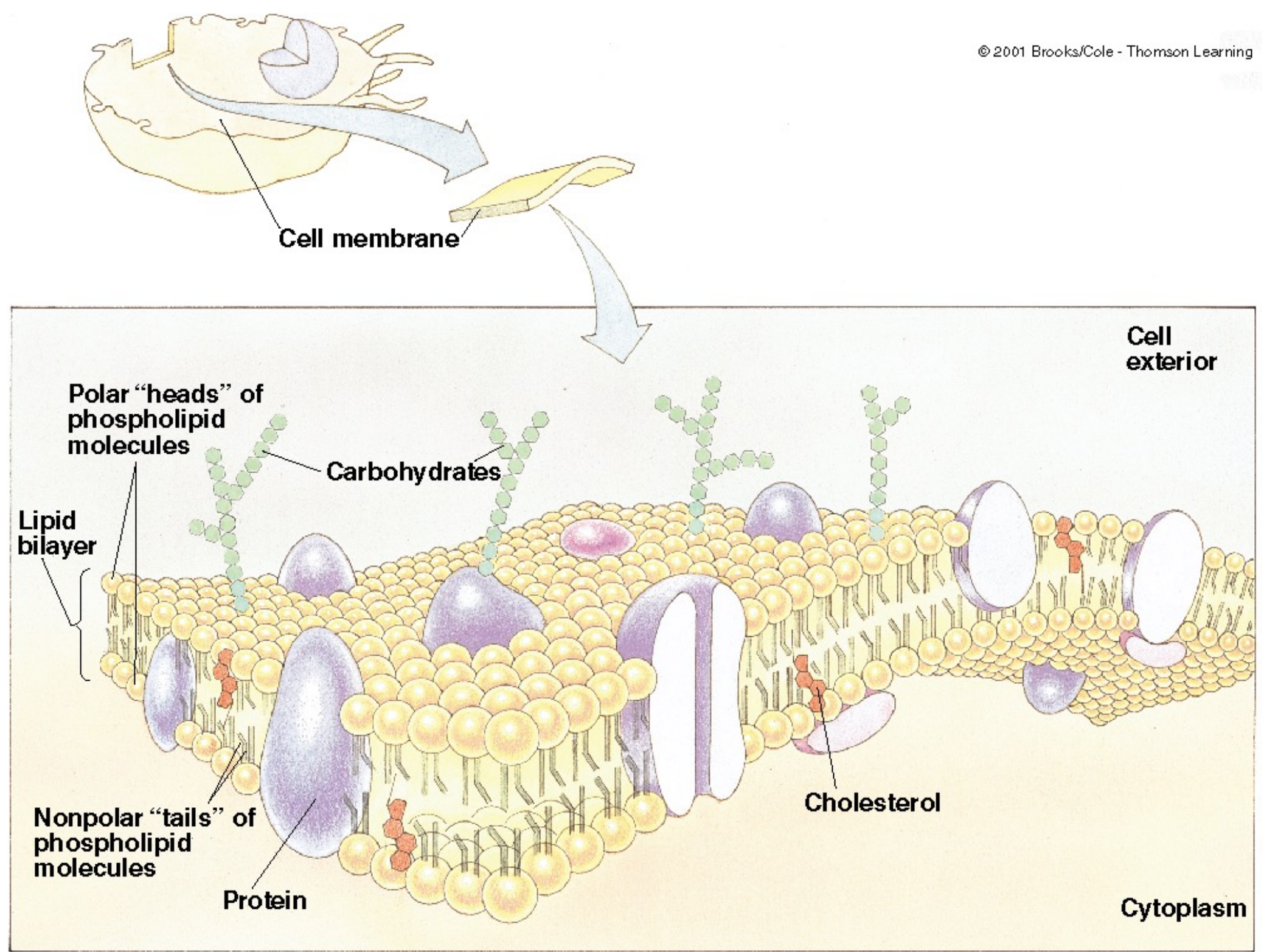
(A)



lipid micelle

lipid bilayer

(B)



Cell membrane

Cell exterior

Polar "heads" of phospholipid molecules

Carbohydrates

Lipid bilayer

Nonpolar "tails" of phospholipid molecules

Protein

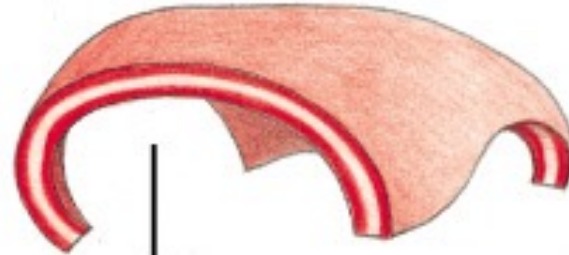
Cholesterol

Cellular interior

ENERGETICALLY UNFAVORABLE



planar phospholipid bilayer
with edges exposed to water



sealed compartment
formed by phospholipid
bilayer

ENERGETICALLY FAVORABLE

Detergents

Figure of a Detergent Monomer

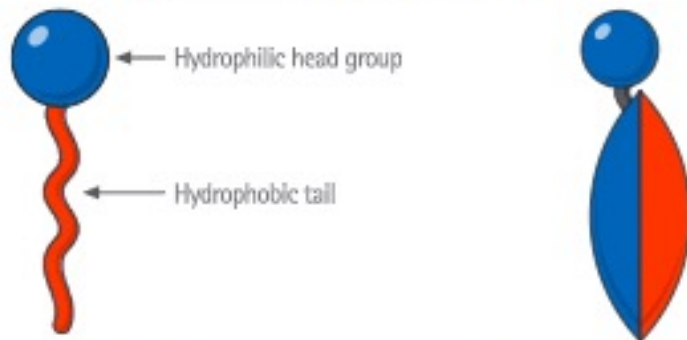


Figure 1A

Figure 1B

Molecular Shapes of Detergents and Lipids



Figure 2A



Figure 2B



Figure 2C

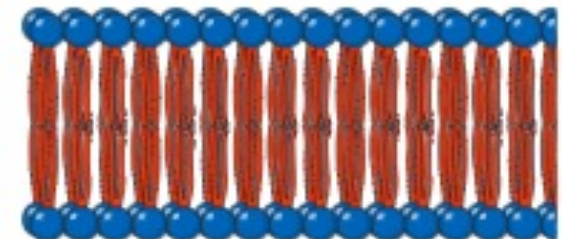
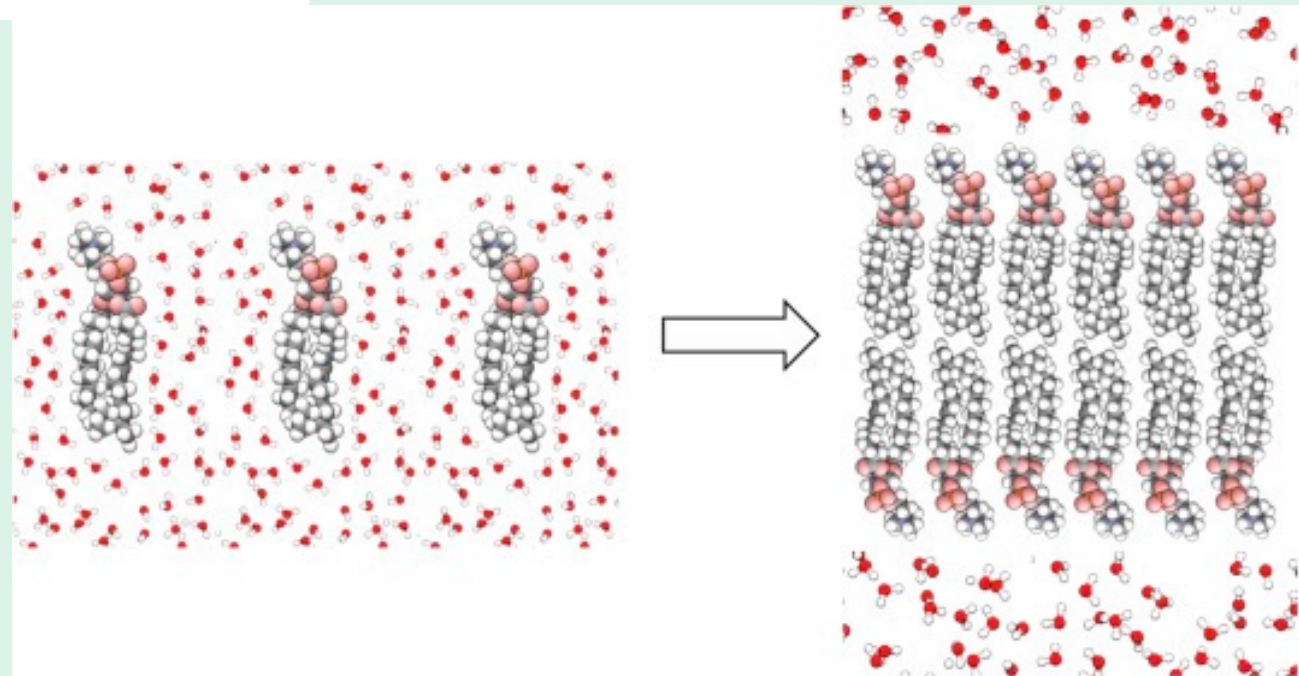
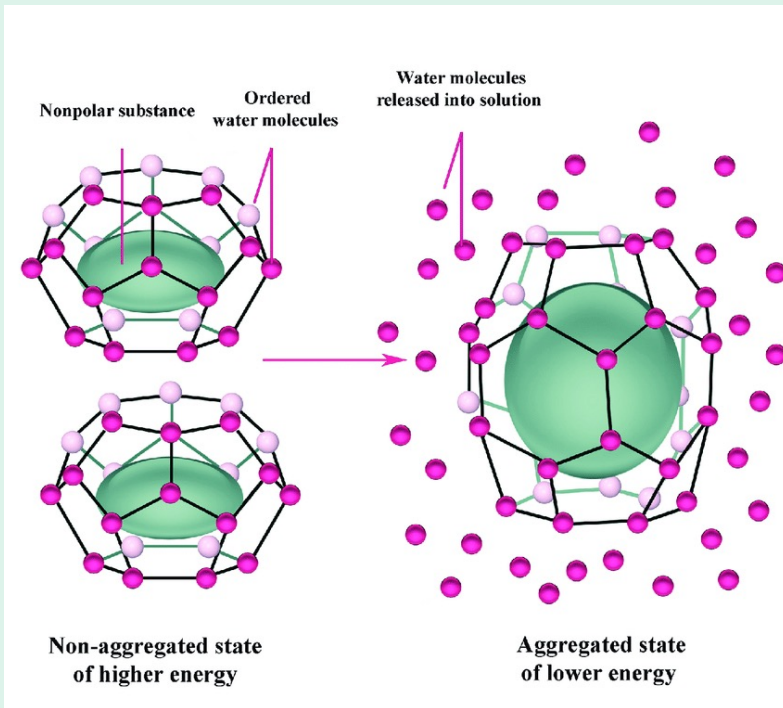


Figure 2D

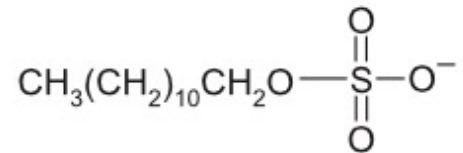
Hydrophobic effect: lipid sequestration from water increases entropy



Detergents

a. Ionic detergents

Sodium dodecyl sulfate (SDS)

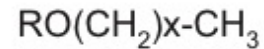


c. Non-Ionic Detergents

R = glucose, x = 7, n-octyl- β -D-glucopyranoside

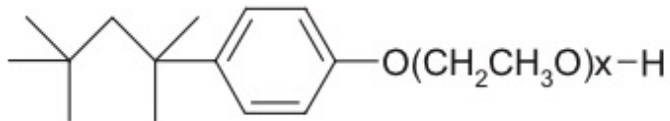
R = maltose, x = 9, decyl- β -D-maltoside

x = 11, dodecyl- β -D-maltoside



x = 9, Triton[®] X-100

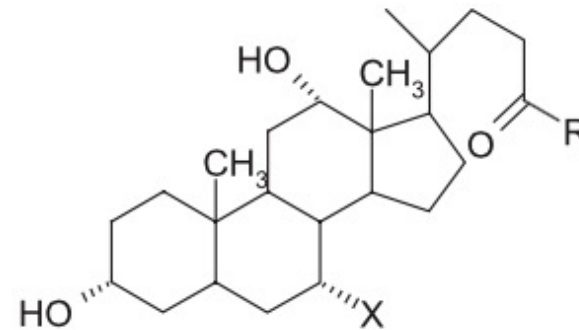
x = 7-8, Triton[®] X-114



b. Bile Acid Salts

X=H, R = O-Na⁺, sodium deoxycholate

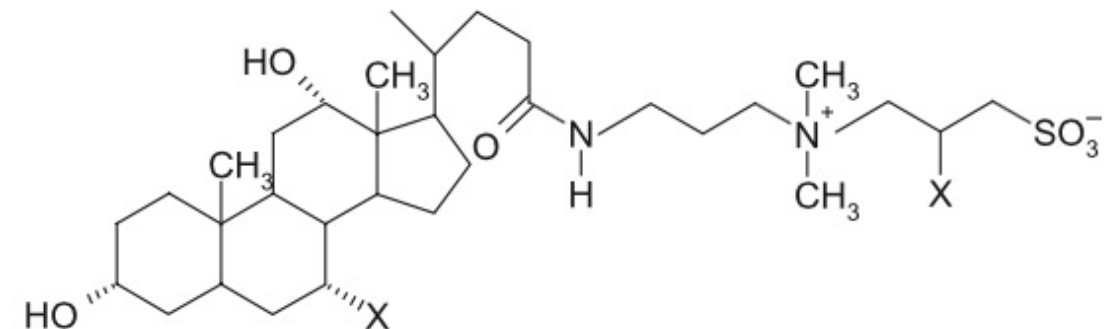
X=OH, R = O-Na⁺, sodium cholate



d. Zwitterionic Detergents

x = H, CHAPS

x = OH, CHAPSO



Detergent Properties

Critical Micelle Concentration (CMC)

Critical Micelle Temperature (Krafft Temp)

Aggregation Number

Cloud Point

Table 2

Properties^a of various types of polar or non-ionic detergents, and of bile salts (updated from [7])

	Monomer mass (M_r)	CMC (M)	Aggregation number	\bar{v}_D (cm ³ /g)	Ref. ^b
Octyl- β -D-glucoside (OG)	292	$1.9\text{--}2.5 \times 10^{-2}$	≈ 90	0.859	[8,20,26,27,192]
Decyl- β -D-maltoside	483	2.2×10^{-3}	–	–	[28]
dodecyl- β -D-maltoside (DM)	511	1.8×10^{-4}	110–140	0.81–0.837	[17,20,26,29,192]
Cyclohexyl-hexyl- β -D-maltoside (CYMAL-6)	509	5.6×10^{-4}	63 ^f	–	[57]
2- <i>O</i> -Lauroylsucrose	524	6.5×10^{-4}	–	–	[30]
Dodecyl-dimethyl- <i>N</i> -amineoxide (DDAO)	229	2.2×10^{-3}	69–73	1.128–1.134	[17,31,32,199]
Lauroamido- <i>N,N</i> -dimethyl-3- <i>n</i> -propylamineoxide (LAPAO)	302	3.3×10^{-3}	–	1.067	[33]
Dodecyl- <i>N</i> -sulfobetaine (zwittergent 3-12) ^c	336	$1.4\text{--}4 \times 10^{-3}$	55–87	–	[6,20]
Tetradecyl- <i>N</i> -sulfobetaine (zwittergent 3-14)	364	$1\text{--}60 \times 10^{-4}$	83–130	–	[6,19]
<i>N</i> -dodecyl- <i>N,N</i> -(dimethylammonio) butyrate (DDMAB)	300	4.3×10^{-3}	47	1.07	[34,35]
1-Myristoyl-2-hydroxy- <i>sn</i> -glycero-3-phosphocholine (C _{14:0} lysoPC)	468	9×10^{-5}	–	0.97	[6,13]
1-Palmitoyl-2-hydroxy- <i>sn</i> -glycero-3-phosphocholine (C _{16:0} lysoPC)	496	1×10^{-5}	–	0.976	[6,13]
<i>N</i> -dodecylphosphocholine (DPC)	352	1.1×10^{-3}	50–60	0.937	[36,215]
1,2 Diheptanoyl- <i>sn</i> -glycero-3-phosphocholine (di-C _{7:0} PC)	482	$1\text{--}1.4 \times 10^{-3}$	42–200 ^g	0.888–0.925	[5,13,58,59]
3-[(3-cholamidopropyl)-dimethylammonio]-1-propanesulfonate (CHAPS) ^c	615	$3\text{--}10 \times 10^{-3}$	4–14	0.81	[19,20,37]
Deoxycholic acid ^{d,e}	393	3×10^{-3}	22	0.778	[3,13]
Cholic acid ^{d,e}	409	1×10^{-2}	4	0.771	[13,38]
Taurodeoxycholic acid ^d	500	1.3×10^{-3}	20	0.75	[13,38]
Glycocholic acid ^d	466	–	6	0.77	[13,38]
Sodium dodecylsulfate ^c	288	$1.2\text{--}7.1 \times 10^{-3}$	62–101	0.863	[5,19,20,39]
6- <i>O</i> -(<i>N</i> -heptylcarbonyl)-methyl- β -D-glucopyranoside (HECAMEG)	335	1.95×10^{-2}	92	–	[40,192]

Detergent Micelle Formation

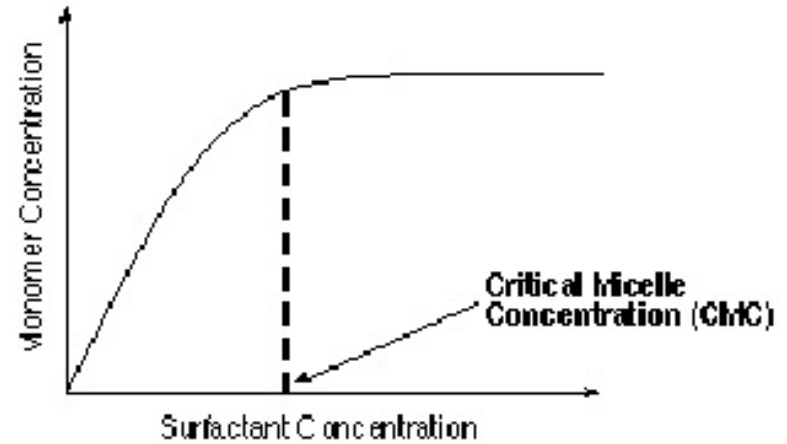
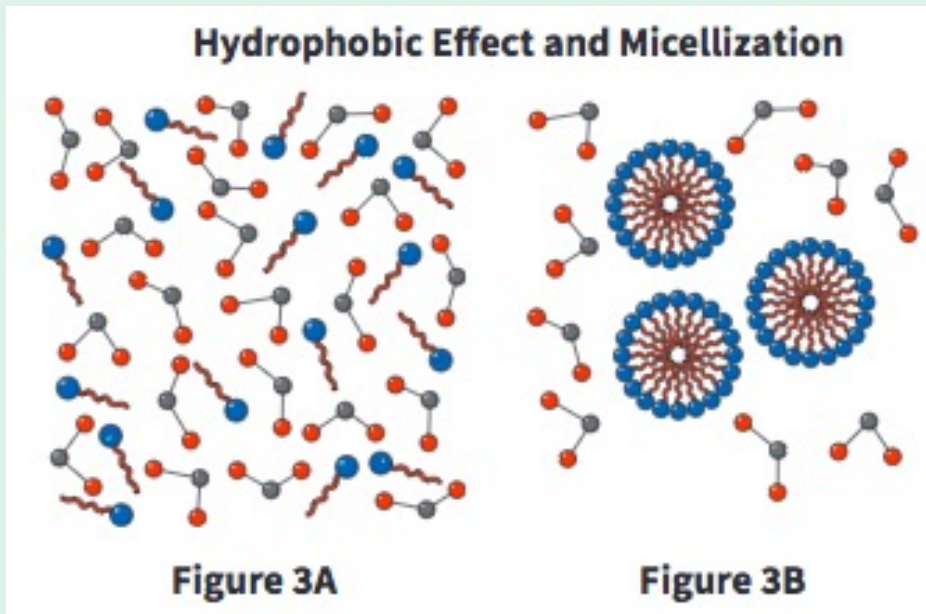
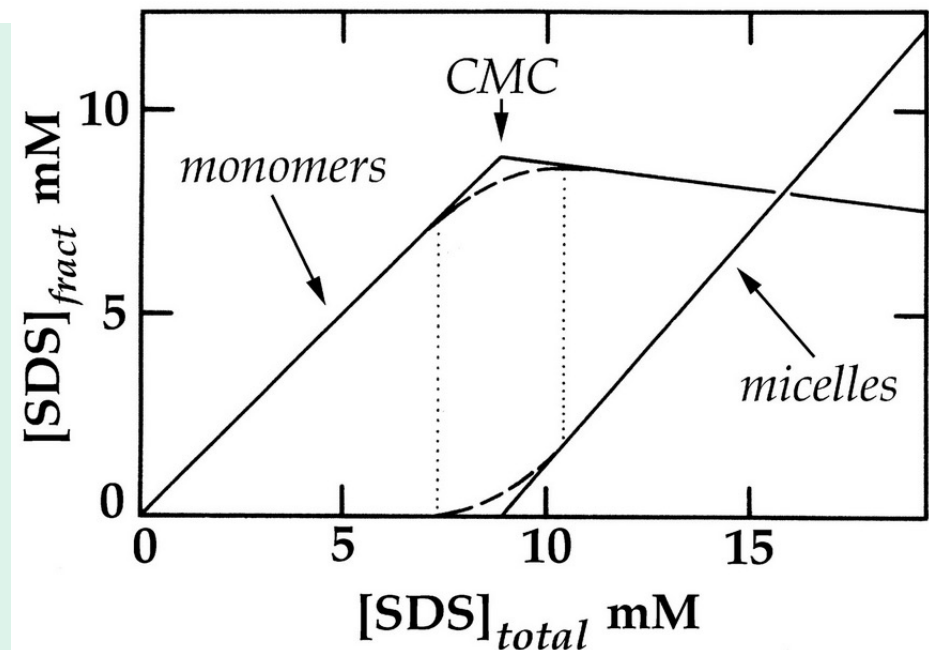
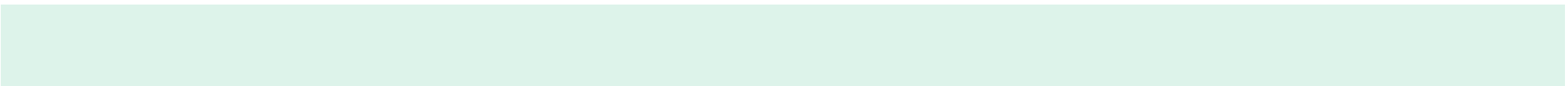
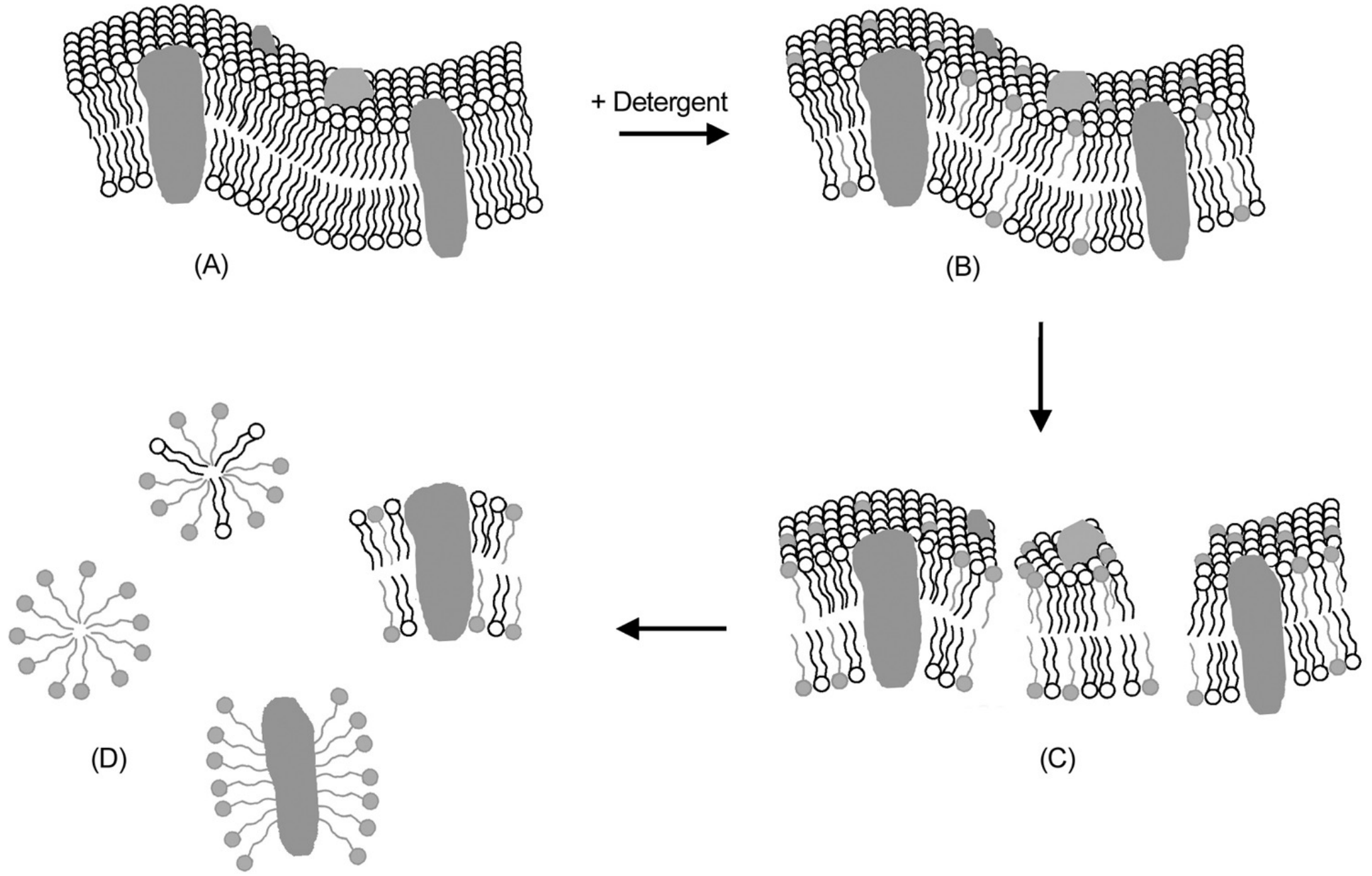
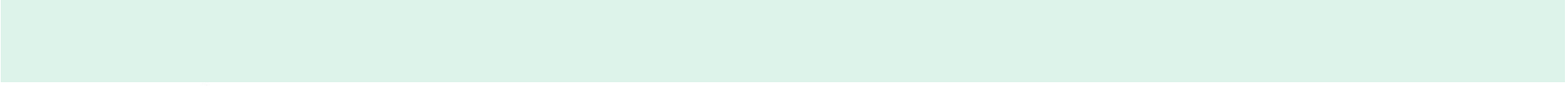


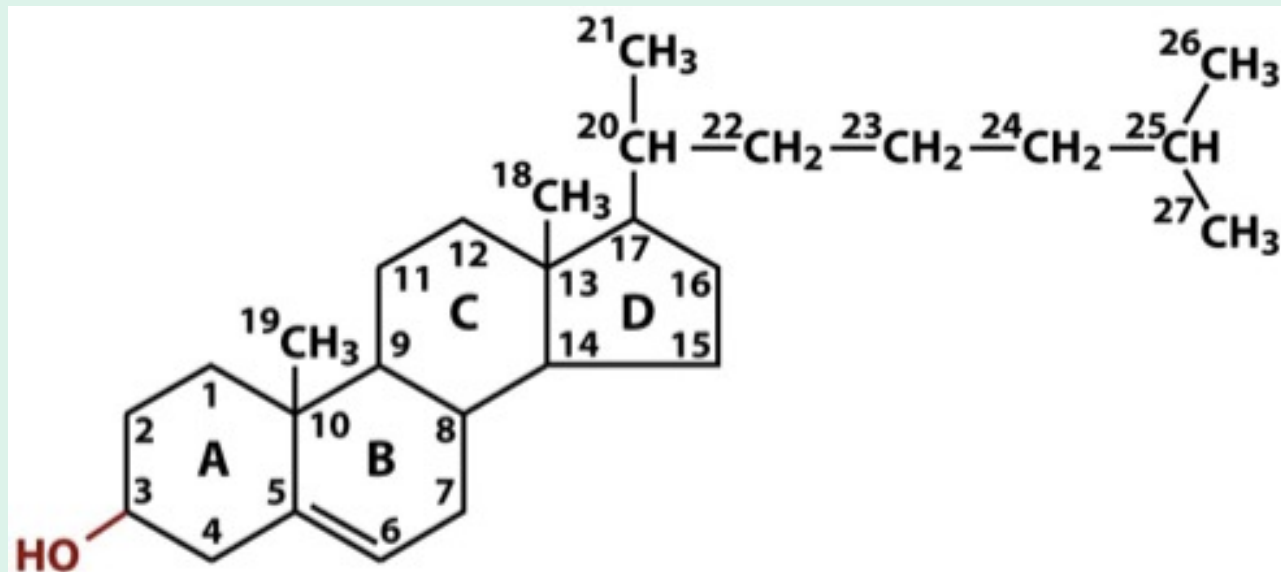
Figure 4-3
Formation of micelles at critical micelle concentration (CMC)





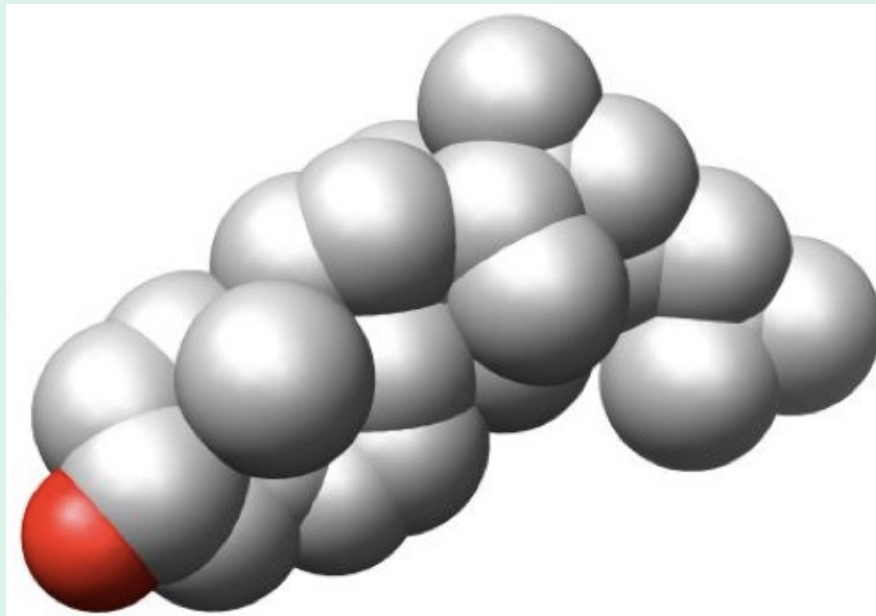
Sterols

- ◆ This class is found almost exclusively in eukaryotes
- ◆ They have a common cyclic non-aromatic scaffold derived from cicle-pentane-peri-hydro-phenanthrene
- ◆ They have both structural and hormonal/signalling function
- ◆ The presence of 4 fused rings rigidifies the molecule → once inserted into the membranes it affects fluidity
- ◆ In mammals the precursor form all steroid hormones is cholesterol, whose OH group in C3 makes it slightly polar



Sterols

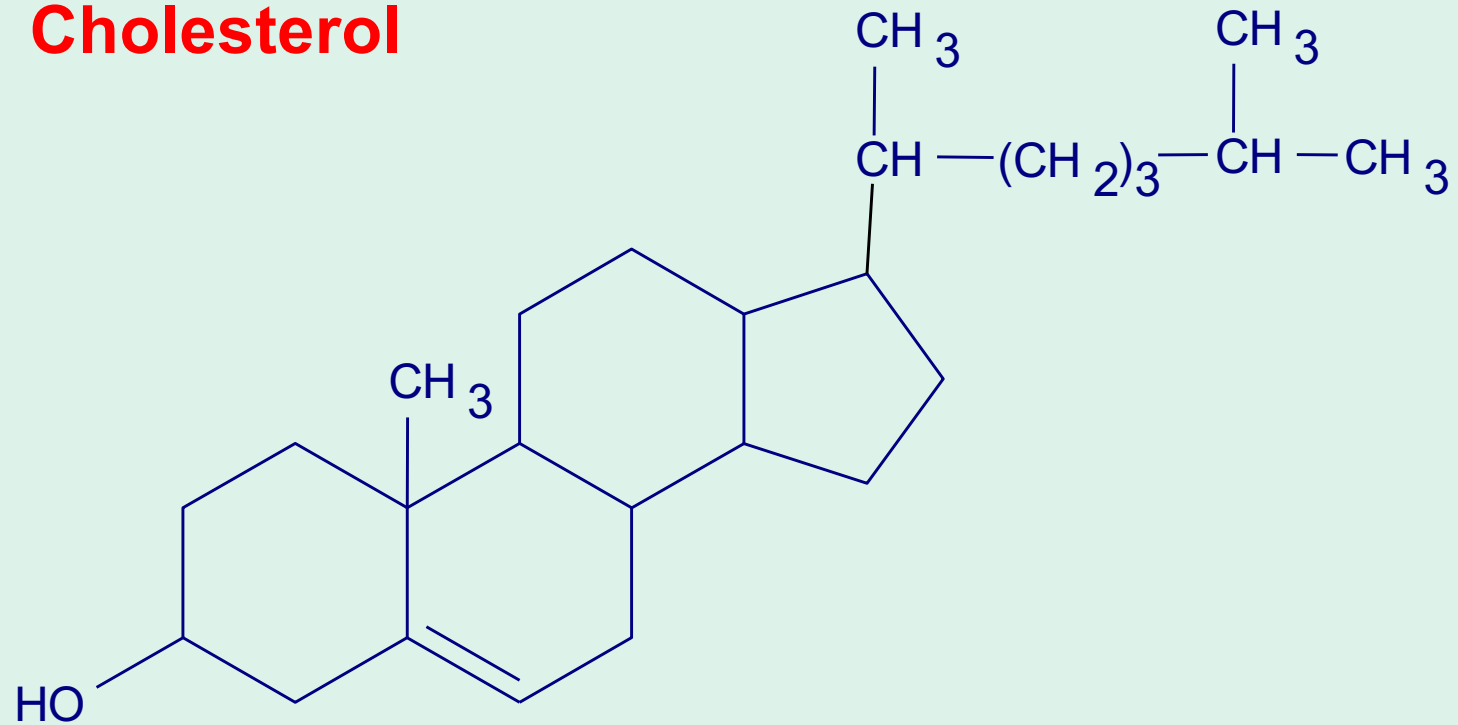
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Steroid hormones

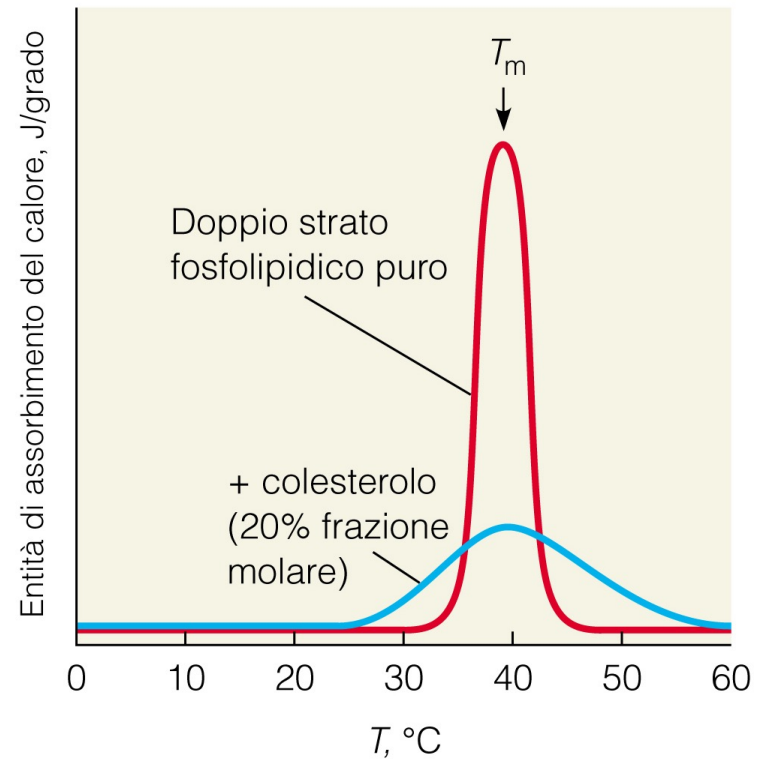
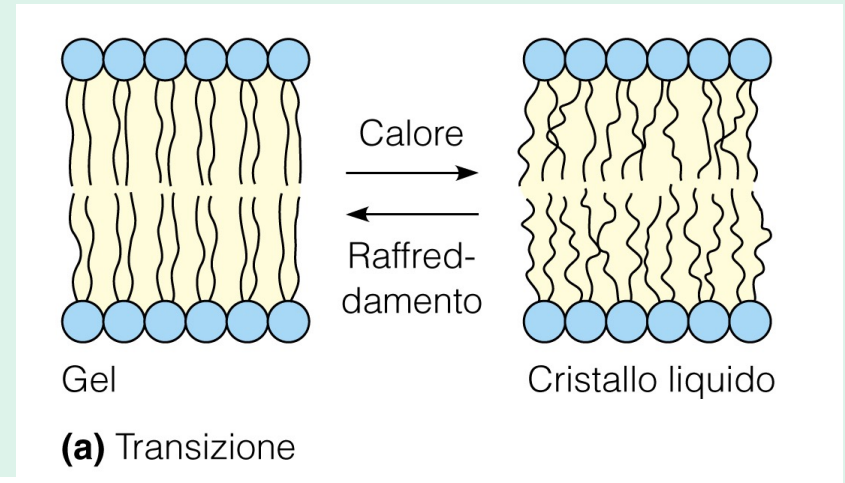
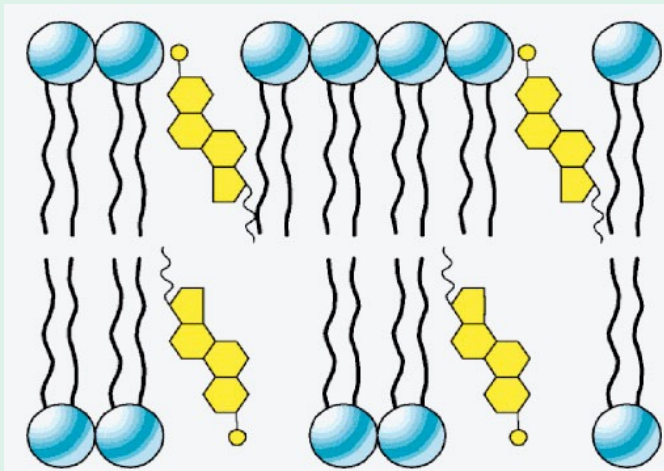
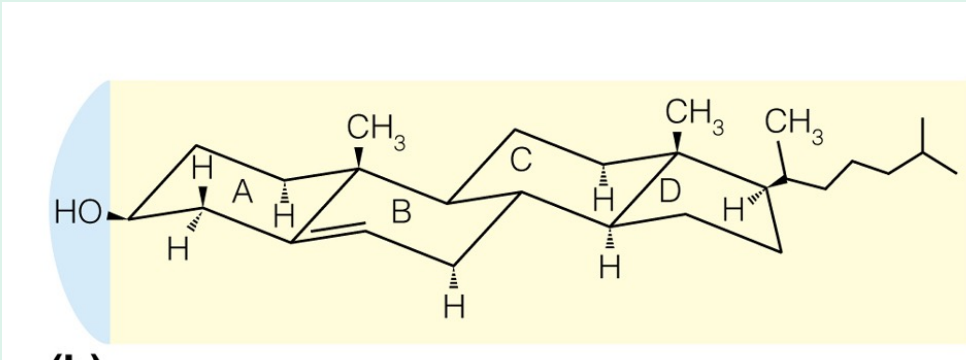
- ◆ **Glucocorticoids** (ex. Cortisol): hormones synthesised by the surrenal cortex glands, affecting the metabolism of carbohydrates, proteins and lipids. They also affect inflammatory and stress responses.
- ◆ **Mineral-corticoids** (ex. Aldosterone): hormones synthesised by the surrenal cortex glands, affecting water and salt excretion from kidneys.
- ◆ **Androgens** (ex. Testosterone) and **estrogens** (ex. beta-estradiol): crucial hormones for a correct sexual development and functionality, they are synthesised by either testes (male) or ovaries (female)
- ◆ They are all slightly more soluble than cholesterol

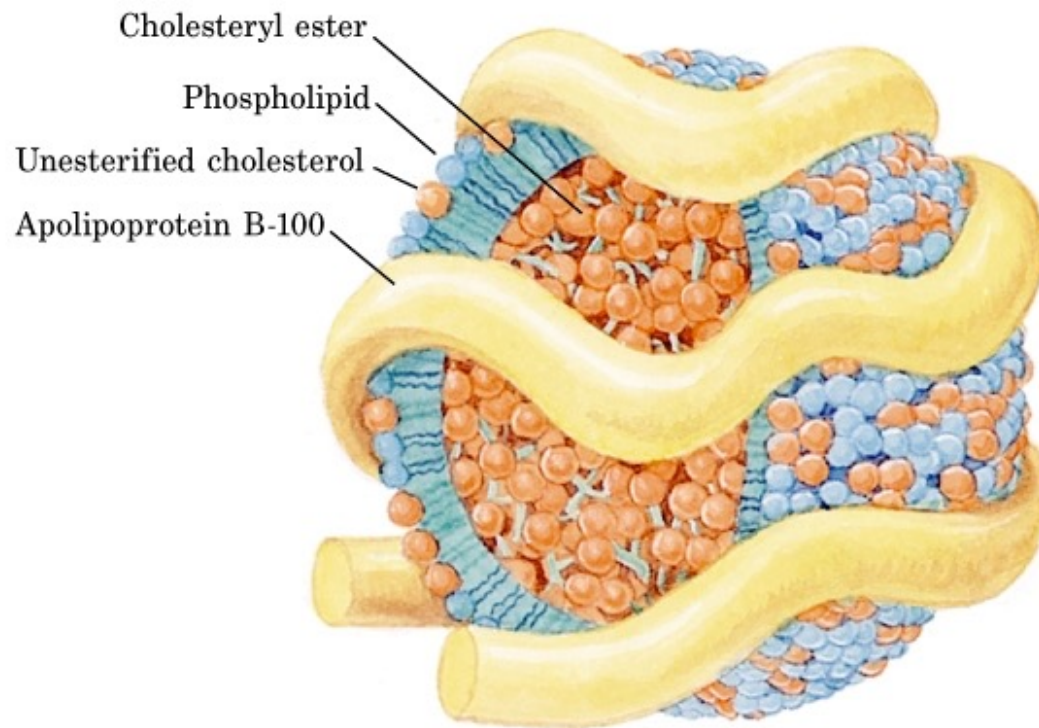
Cholesterol



- From the diet and hepatic synthesis.
- insoluble, found in membranes.
- Steroid hormones synthesis.
- Bile salts synthesis.
- High blood levels-> cardiovascular diseases.

Membranes fluidity



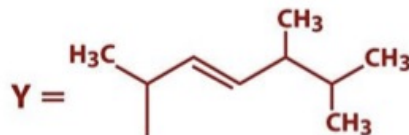
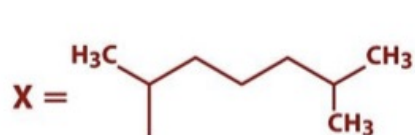
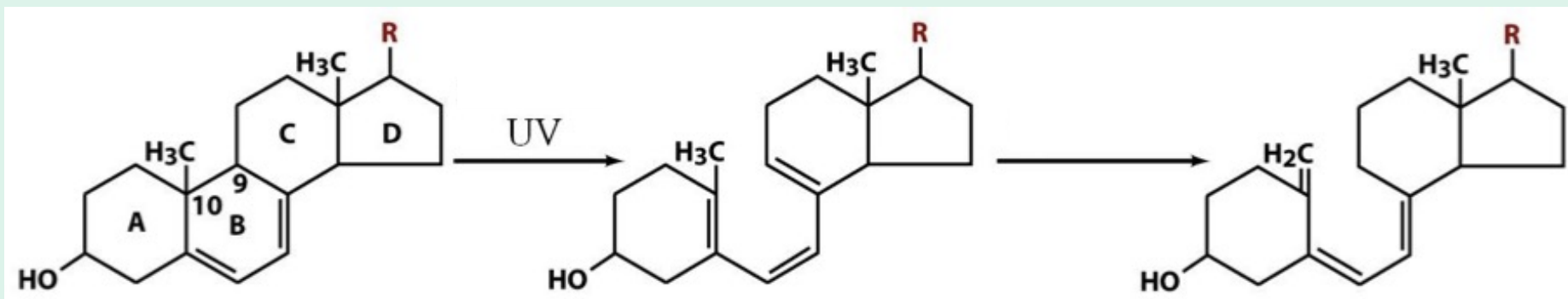


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Cholesterol transportation in lipoproteic complexed (LDL)

Vitamin D

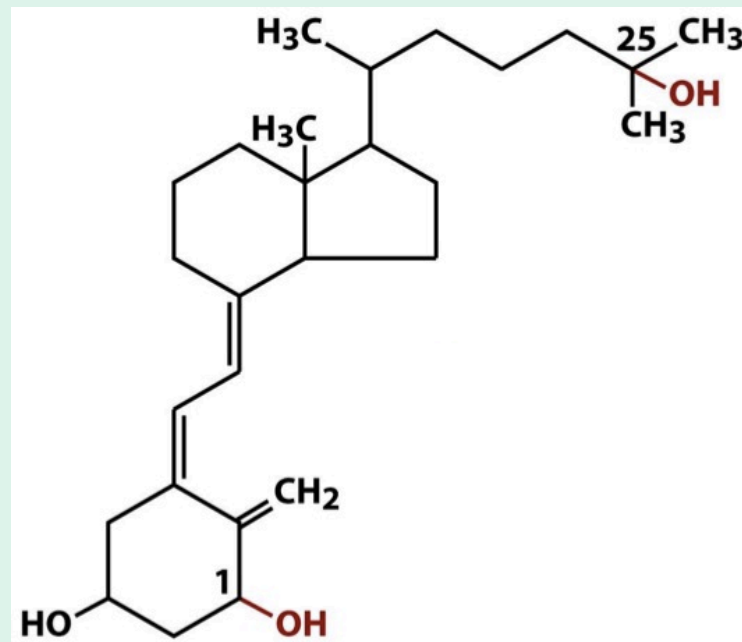
- ◆ Vitamin D is a regulator of Ca^{2+} homeostasis
- ◆ It is formed after photolysis of C9-C10 bond by UV light, followed by a spontaneous isomerization to vitamin D2 or D3
- ◆ Both these forms must be hydroxylated in the kidney (position C1) and in the liver (position C25) to give the active compound: 1- α -25-di-hydroxy-colecalciferol.



R = X vitamin D3
R = Y vitamin D2

Vitamin D

- ◆ The active form of vitamin D (1,25-dihydroxyvitamin D) induces an increase in the plasma concentration of Ca^{2+} , thus favouring its uptake by intestinal cells.
- ◆ Without vitamin D, only 10 to 15% of dietary calcium and about 60% of phosphorus is absorbed. The interaction with its receptor increases the efficiency of intestinal calcium absorption to 30 to 40% and phosphorus absorption to approximately 80%
- ◆ In this way these ions are deposited into bones and teeth.

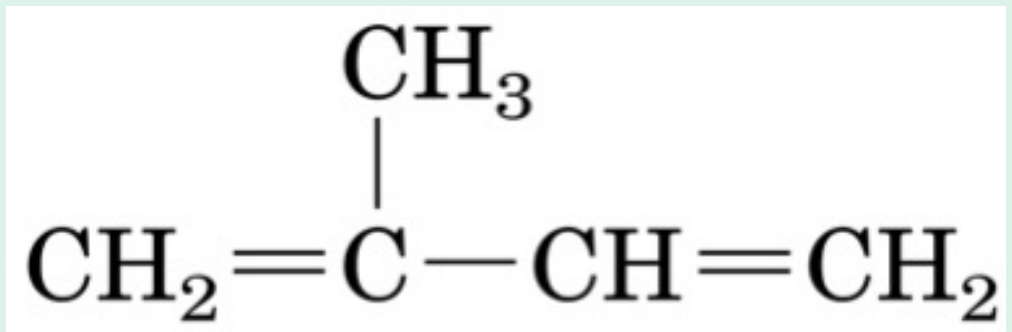


Vitamin D

- ◆ Very low levels of vitamin D, especially in pregnant women and infants, result in low level of growth and mental retardation.
- ◆ Vitamin D deficiency also causes muscle weakness. Skeletal muscles have a vitamin D receptor and require this vitamin for maximum function.
- ◆ Brain, prostate, breast, and colon tissues, among others, as well as immune cells have a vitamin D receptor. In addition, some of these tissues and cells express the 25-hydroxyvitamin D-1 α -hydroxylase.
- ◆ Directly or indirectly, it controls more than 200 genes, including genes responsible for the regulation of cellular proliferation, differentiation, apoptosis, and angiogenesis.
- ◆ It decreases cellular proliferation of both normal cells and cancer cells and induces their terminal differentiation.
- ◆ One practical application is the use of 1,25-dihydroxyvitamin D3 and its active analogues for the treatment of psoriasis.

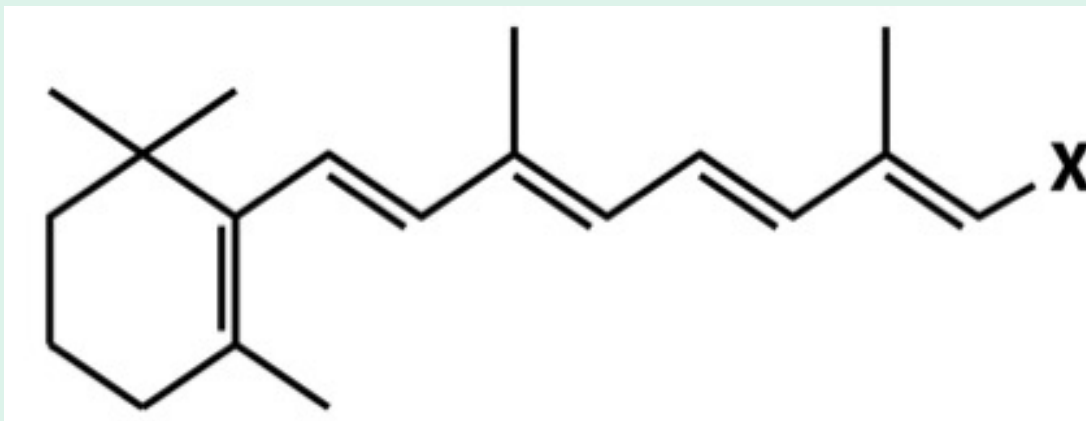
Terpenes and terpenoids

- ◆ Heterogenous class of hormones, co-enzymes, vitamins sharing only a part of the scaffold: a repeat of isoprene units



Vitamin A (retinol)

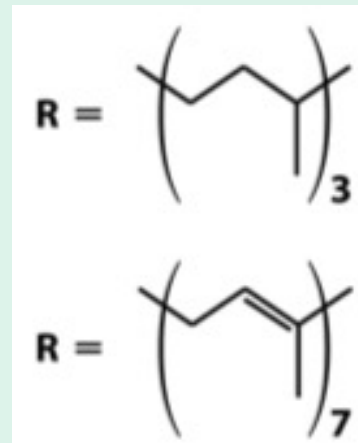
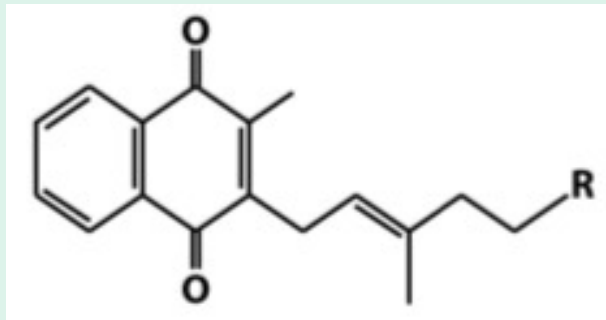
- ◆ Vitamin A is a derivative of beta-carotene, once oxidised into the aldehyde form (retinal) it is incorporated into the proteins of vision, where it helps transducing the light impulse into images
- ◆ Low levels supplied by the diet induce a reduced by-night vision
- ◆ Extremely low levels induce blindness (poverty-related blindness)



X = CH₂OH retinol
X = CHO retinal

Vitamin K

- ◆ This vitamin is only produced by plants and bacteria
- ◆ In humans it is produced by the intestinal commensals
- ◆ It is crucial for a proper blood coagulation

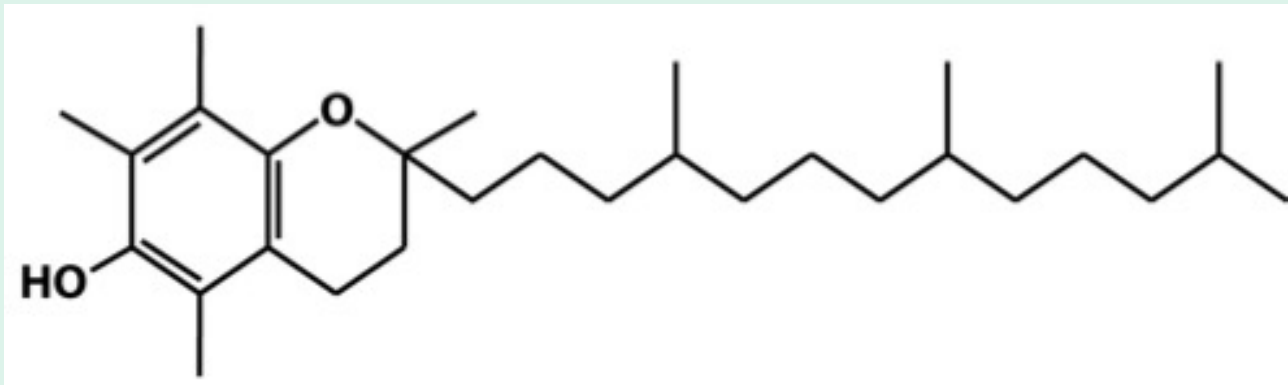


Vitamin K1 (plants)

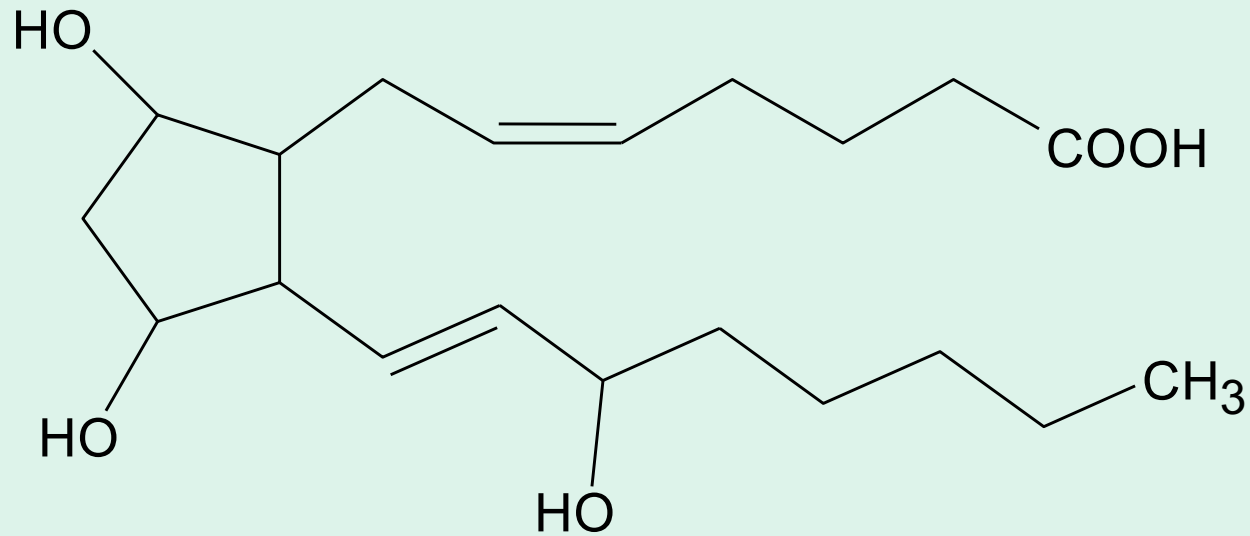
Vitamin K2 (bacteria)

Vitamin E

- ◆ Also known as alpha-tocopherol is an anti-oxidant, able to scavenge reactive oxygen species (ROS)
- ◆ It prevents oxidation of membranes and proteins



Prostaglandins are synthesized from arachidonic acid.



Hormone-like effect:

Fever, contraction, inflammation, asthma...

Their synthesis is inhibited by anti-inflammatory drugs such as aspirin.

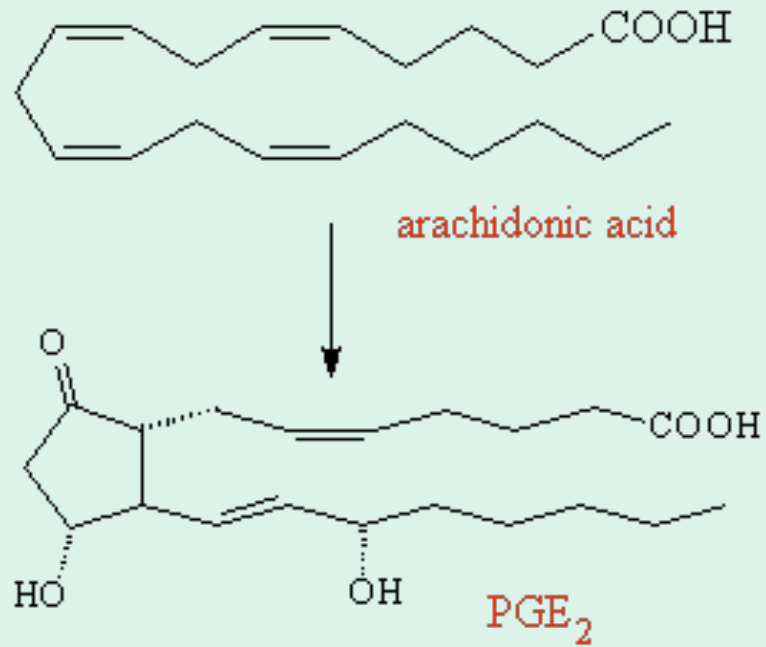


Figure 2. Arachidonic acid is metabolized to produce inflammatory mediators. Many current anti-inflammatory and pain medicines are inhibit some portion of the arachidonic acid pathways.

