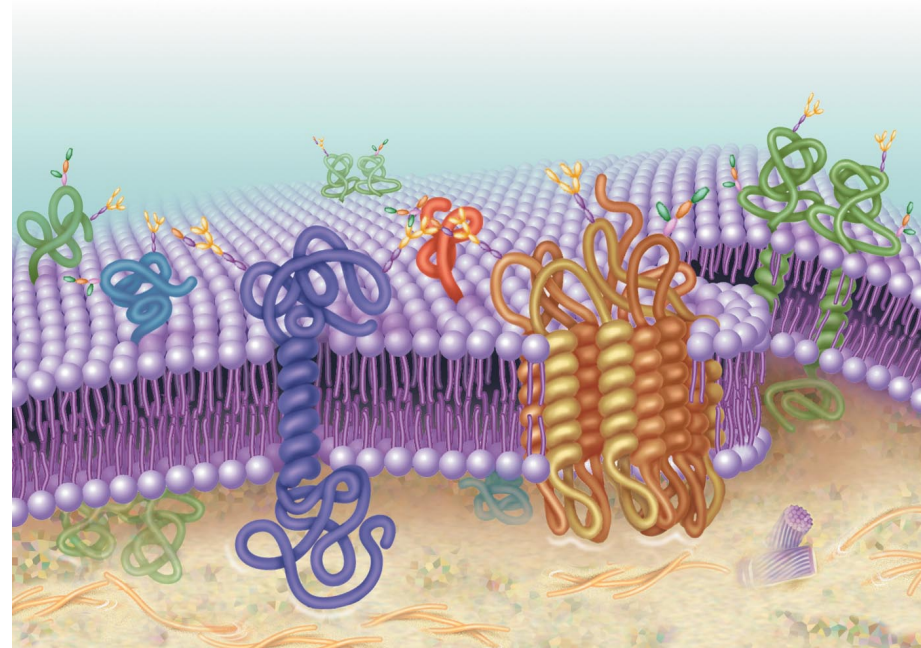


Chapter 11

Overview

- **Lipids** occur in nature
 - Substances that dissolve in non-polar solvents
 - Egg yolks, human nervous system
 - Component of plant, animal, microbial membranes
- **Functions:**
 - Energy storage – fats & oils
 - Structural - cell membranes
 - Chemical signals, vitamins, pigments
 - Protection - waterproofing



Lipids and Membranes

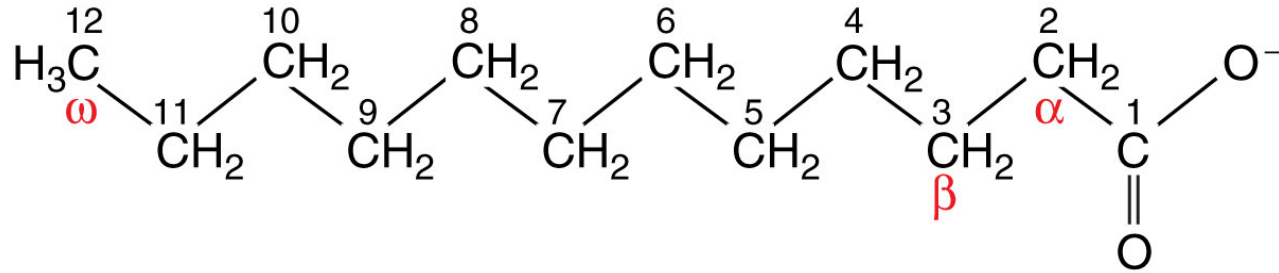
- Classified on basis of common solubility properties
 - soluble in organic solvents - diethyl ether, chloroform, methylene chloride, and acetone
- **Amphipathic** – polar head, non-polar tail
- **Open Chain forms**
 - fatty acids, triacylglycerols, sphingolipids, phosphoacylglycerols, glycolipids,
 - lipid-soluble vitamins
 - prostaglandins, leukotrienes, and thromboxanes
- **Cyclic forms**
 - cholesterol, steroid hormones, and bile acids

Lipids classes:

1. Fatty acids
2. Triacylglycerols
3. Wax esters
4. Phospholipids
5. Sphingolipids
6. Isoprenoids

Section 11.1: Lipid Classes

Figure 11.1 Fatty Acid Structure



■ Fatty Acids

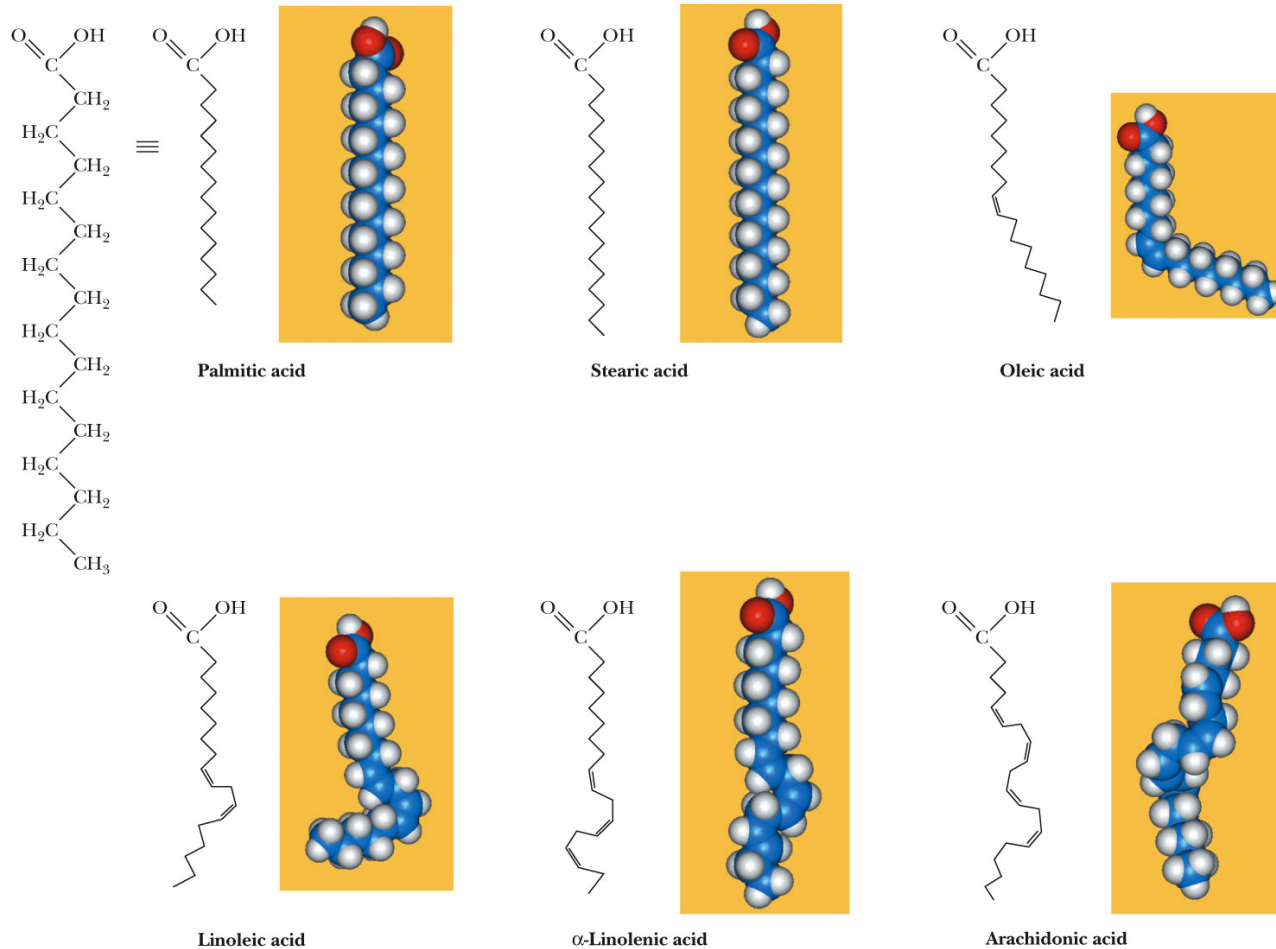
- **Monocarboxylic acids** – carboxyl head; hydrocarbon chain tail
 - Even number of carbons – 12 - 20
 - Numbered from the carboxylate end, α-carbon is adjacent to the carboxylate group
 - Terminal methyl carbon - omega (ω) carbon
 - Hydrolysis of animal fats, vegetable oils or phosphodiacylglycerols of membranes
- **Functions:**
 - Insulation – maintain body temperature
 - Energy storage – breakdown of fatty acids for molecules for energy production
 - Water repellent – fur, feathers

Section 11.1: Lipid Classes

TABLE 11.1 Examples of Fatty Acids

Common Name	Structure	Abbreviation
Saturated Fatty Acids		
Myristic acid	$\text{CH}_3(\text{CH}_2)_{12}\text{COOH}$	14:0
Palmitic acid	$\text{CH}_3(\text{CH}_2)_{12}\text{CH}_2\text{CH}_2\text{COOH}$	16:0
Stearic acid	$\text{CH}_3(\text{CH}_2)_{12}\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{COOH}$	18:0
Arachidic acid	$\text{CH}_3(\text{CH}_2)_{12}\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{COOH}$	20:0
Lignoceric acid	$\text{CH}_3(\text{CH}_2)_{12}\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{COOH}$	24:0
Cerotic acid	$\text{CH}_3(\text{CH}_2)_{12}\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{COOH}$	26:0
Unsaturated Fatty Acids		
Palmitoleic acid	$\begin{array}{c} \text{H} \quad \text{H} \\ \quad \\ \text{CH}_3(\text{CH}_2)_5\text{C}=\text{C}(\text{CH}_2)_7\text{COOH} \end{array}$	16:1 ^{Δ9}
Oleic acid	$\begin{array}{c} \text{H} \quad \text{H} \\ \quad \\ \text{CH}_3(\text{CH}_2)_7\text{C}=\text{C}(\text{CH}_2)_7\text{COOH} \end{array}$	18:1 ^{Δ9}
Linoleic acid	$\begin{array}{c} \text{H} \quad \text{H} \quad \quad \quad \text{H} \quad \text{H} \\ \quad \quad \quad \quad \quad \\ \text{CH}_3(\text{CH}_2)_4\text{C}=\text{C}-\text{CH}_2-\text{C}=\text{C}(\text{CH}_2)_7\text{COOH} \end{array}$	18:2 ^{Δ9,12}
α-Linolenic acid	$\begin{array}{c} \text{H} \quad \text{H} \quad \quad \quad \text{H} \quad \text{H} \quad \quad \quad \text{H} \quad \text{H} \\ \quad \quad \quad \quad \quad \quad \quad \quad \quad \\ \text{CH}_3\text{CH}_2\text{C}=\text{C}-\text{CH}_2-\text{C}=\text{C}-\text{CH}_2-\text{C}=\text{C}(\text{CH}_2)_7\text{COOH} \end{array}$	18:3 ^{Δ9,12,15}
γ-Linolenic acid	$\text{CH}_3(\text{CH}_2)_3-\left(\begin{array}{c} \text{H} \quad \text{H} \\ \quad \\ \text{CH}_2-\text{C}=\text{C} \end{array}\right)_3-(\text{CH}_2)_4-\text{COOH}$	18:3 ^{Δ6,9,12}
Arachidonic acid	$\text{CH}_3(\text{CH}_2)_3-\left(\begin{array}{c} \text{H} \quad \text{H} \\ \quad \\ \text{CH}_2-\text{C}=\text{C} \end{array}\right)_4-(\text{CH}_2)_3\text{COOH}$	20:4 ^{Δ5,8,11,14}

Saturated versus unsaturated Fatty acids



Section 11.1: Lipid Classes

- Plants and bacteria – synthesize fatty acids from acetyl-CoA
- Animals acquire most of theirs from dietary sources
 - **Nonessential fatty acids** – mammals can synthesize saturated FA & some unsaturated ones
 - Adding 2-C units & introducing double bonds
 - **Essential fatty acids** - acquired from the diet
 - **Omega-3 fatty acids** (i.e., α -linolenic acid and its derivatives) may promote cardiovascular health
- **Acylated proteins** - fatty acids attached to protein
 - **acyl groups** help facilitate interactions with the environment
 - Myristoylation and palmitoylation

Section 11.1: Lipid Classes

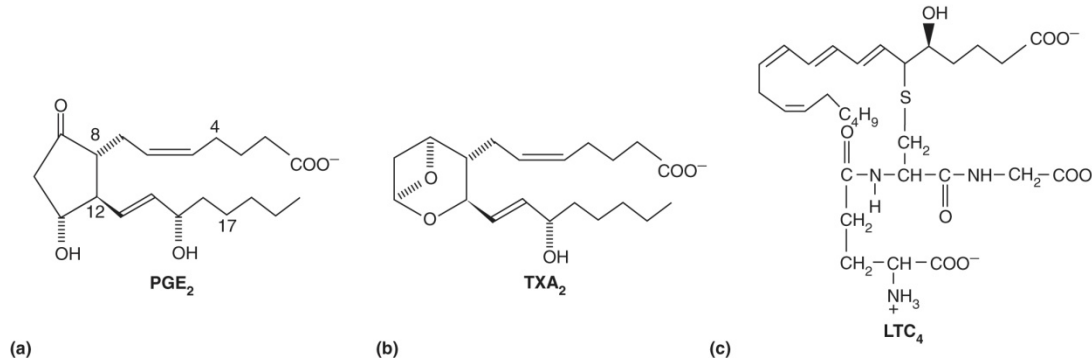


Figure 11.4a Eicosanoids

- **Eicosanoids** – prostaglandins, thromboxanes, leukotrienes
 - Mediate a wide variety of physiological processes: smooth muscle contraction, inflammation, pain perception, and blood flow regulation
 - Arachidonic acid – 20 carbon atoms, 4 double bonds
 - Precursor for all

Section 11.1: Lipid Classes

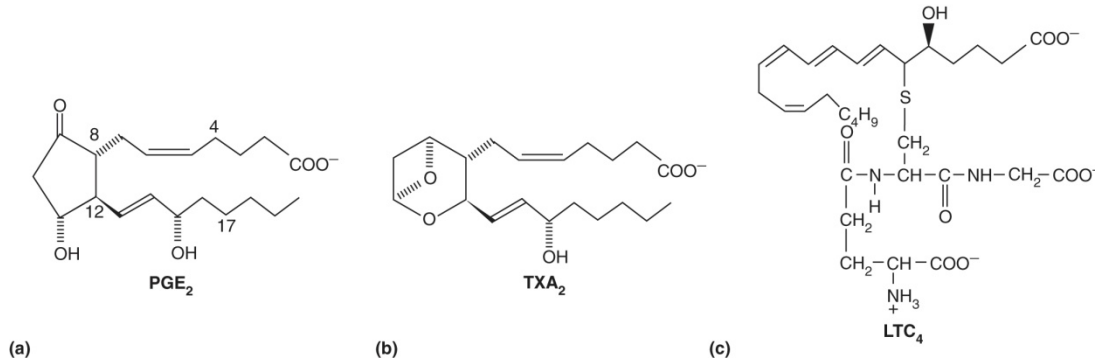


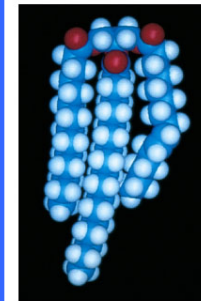
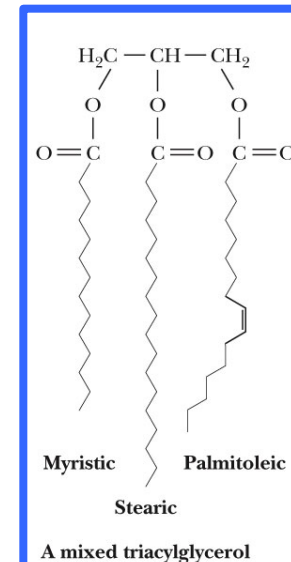
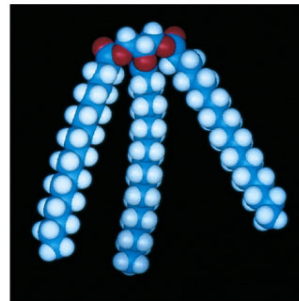
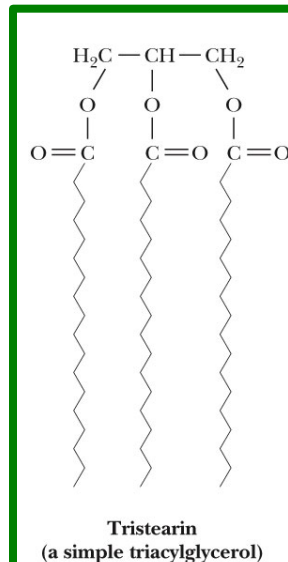
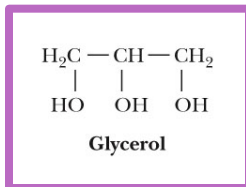
Figure 11.4a Eicosanoids

- **Prostaglandins (a)** contain a cyclopentane ring and hydroxyl groups at C-11 and C-15
 - Involved in inflammation, digestion, and reproduction
- **Thromboxanes (b)** - cyclic ether, synthesized by platelets
 - Involved in platelet aggregation, vasoconstriction following tissue injury
- **Leukotrienes (c)** – linear with triene group (white blood cells)
 - **Anaphylaxis** (LTC_4 , LTD_4 , and LTE_4) – severe allergic reaction
 - blood vessel fluid leakage, white blood cell chemo-attractant, vasoconstriction, edema, broncho-constriction

Section 11.1: Lipid Classes

Triacylglycerols

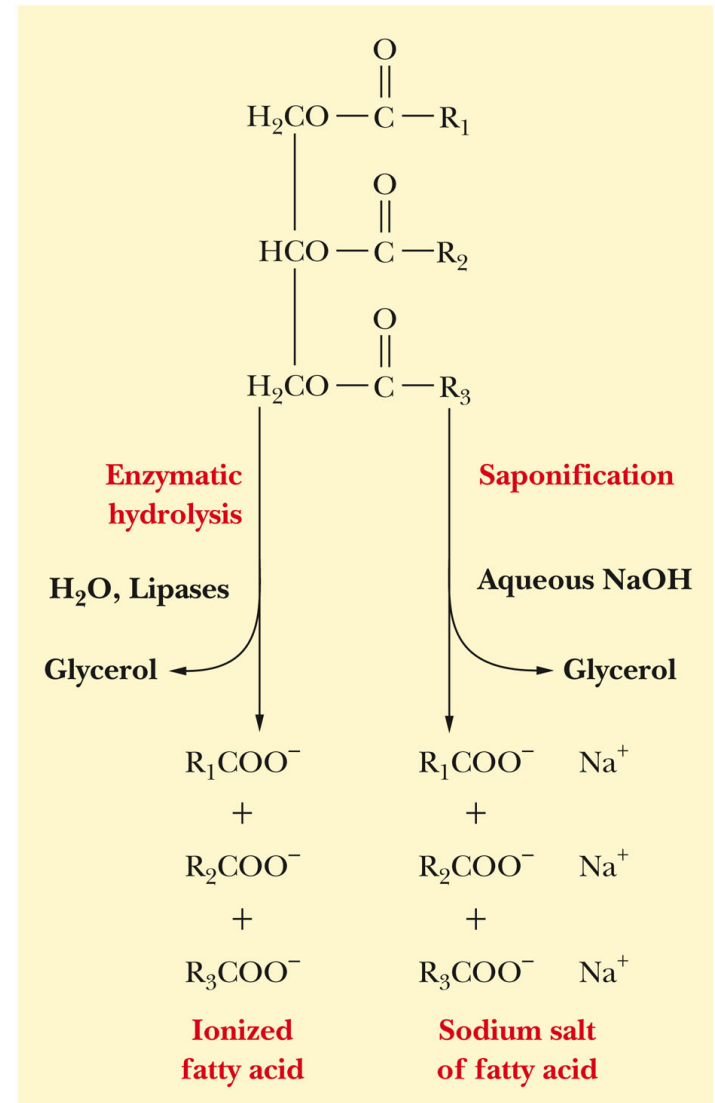
- Esters of glycerol with three fatty acids; **neutral fats**
 - Contain fatty acids of varying lengths - mixture of saturated and unsaturated
 - Accumulate in adipose tissue – storage
 - **Lipases** – hydrolyze ester linkages
 - Solid at room temperature; high saturated fatty acid composition
 - Liquid at room temperature; high unsaturated fatty acid composition



Section 11.1: Lipid Classes

Saponification - natural soaps are prepared by boiling triglycerides (animal fats or vegetable oils) with NaOH

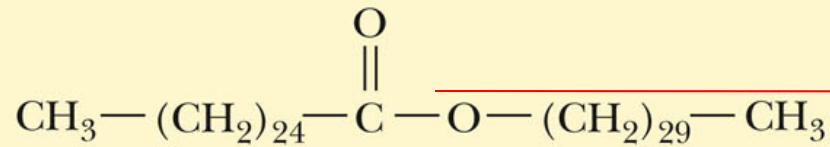
- Soaps form water-insoluble salts when used in water containing Ca(II), Mg(II), and Fe(III) ions (**hard water**)
 - Reactions with acids/bases as catalysts
- Glycerol – creams, lotions, nitroglycerin



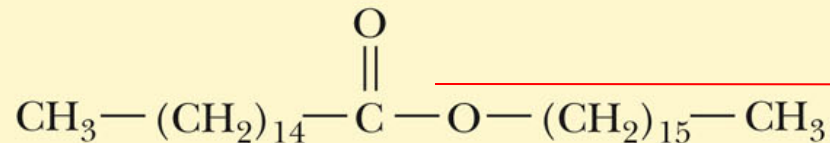
- Roles in animals: energy storage (also in plants), insulation at low temperatures, water repellent for some animals' feathers and fur
- Better energy storage form:
 1. Hydrophobic - coalesce into droplets; store an equivalent amount of energy in about one-eighth the space
 2. More reduced - can release more electrons per molecule when oxidized

■ Wax Esters

- Composed of long-chain fatty acids and long-chain alcohols
- Protective coatings - leaves, stems, fruits of plants; skin and fur of animals
- Examples include myricyl cerotate (beeswax, carnauba wax); cetyl palmitate (spermaceti)

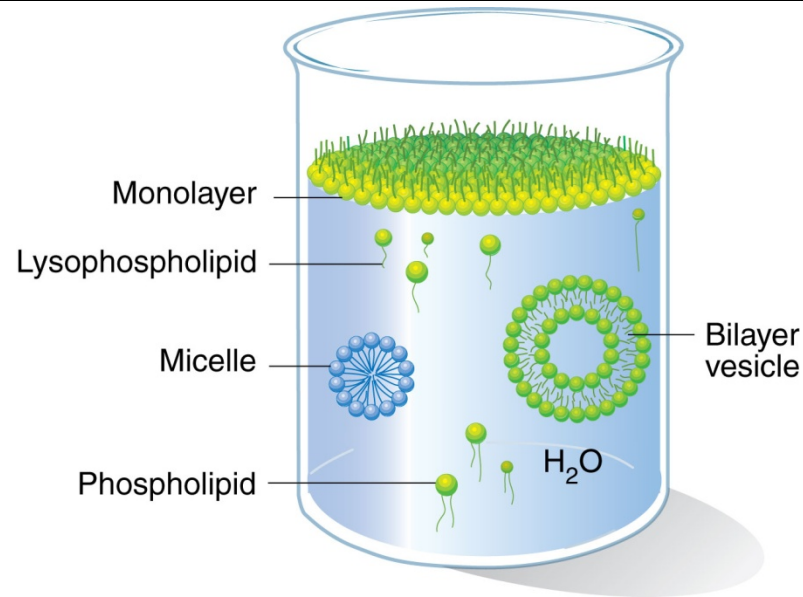


Myricyl cerotate



Cetyl palmitate

Figure 11.9 Phospholipid Molecules in Aqueous Solution

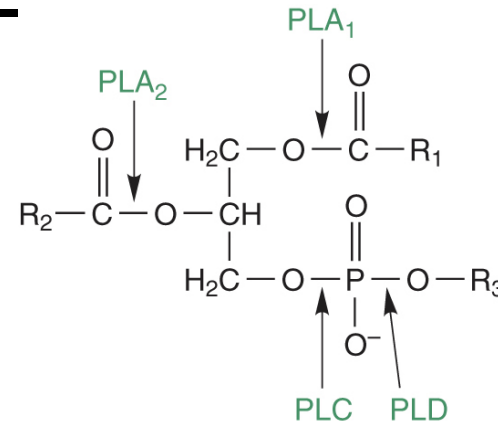


■ Phospholipids

- **Amphipathic** - polar head (phosphate, other polar or charged groups); hydrophobic fatty acids (nonpolar tail)
- Act in membrane formation, emulsification, and as a surfactant
 - **Micelle** - Spontaneously rearrange into ordered structures when suspended in water

- Two types of phospholipids:
 - **Sphingomyelins** contain sphingosine instead of glycerol (also classified as sphingolipids)
 - Abundant in nervous system
 - **Phosphoglycerides** contain a glycerol, fatty acids, phosphate, an alcohol
 - Simplest - phosphatidic acid composed of glycerol-3-phosphate and two fatty acids
 - Phosphatidyl ethanolamine (cephalin) – brain & nerve tissue
 - Phosphatidylcholine (lecithin) – major part of membranes surrounding cells
 - Diphosphatidyl glycerol (cardiolipin) – inner mitochondrial membrane

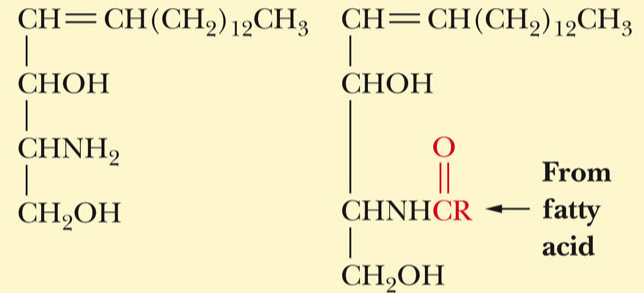
Figure 11.11 Phospholipases



- **Phospholipases** - hydrolyze ester bonds in glycerophospholipid molecules
 - Three major functions
 - **Membrane remodeling**—adjust membrane flexibility or repair a damaged fatty acid
 - **Signal Transduction**—phospholipid hydrolysis initiates the signal transduction by numerous hormones
 - **Digestion**—pancreatic phospholipases degrade dietary phospholipids in the small intestine
 - **Toxic Phospholipases**—various organisms use membrane-degrading phospholipases as a means of inflicting damage
 - Bacterial α -toxin and necrosis from snake venom (PLA₂)

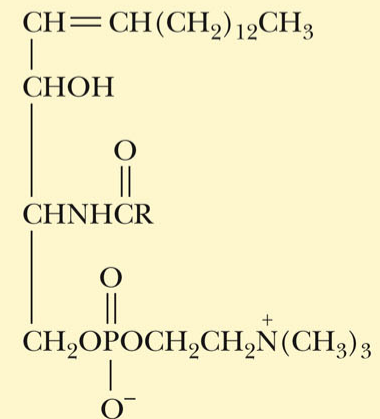
Section 11.1: Lipid Classes

- **Sphingolipids** - important components of animal and plant membranes
- **Ceramide** – fatty acid linked to amino group of sphingosine (long-chain amino alcohol)
 - Abundant in nervous system
- **Sphingomyelin** – primary alcohol group esterified to phosphoric acid esterified to amino alcohol
 - Abundant in the myelin sheath of nerve cells



Sphingosine

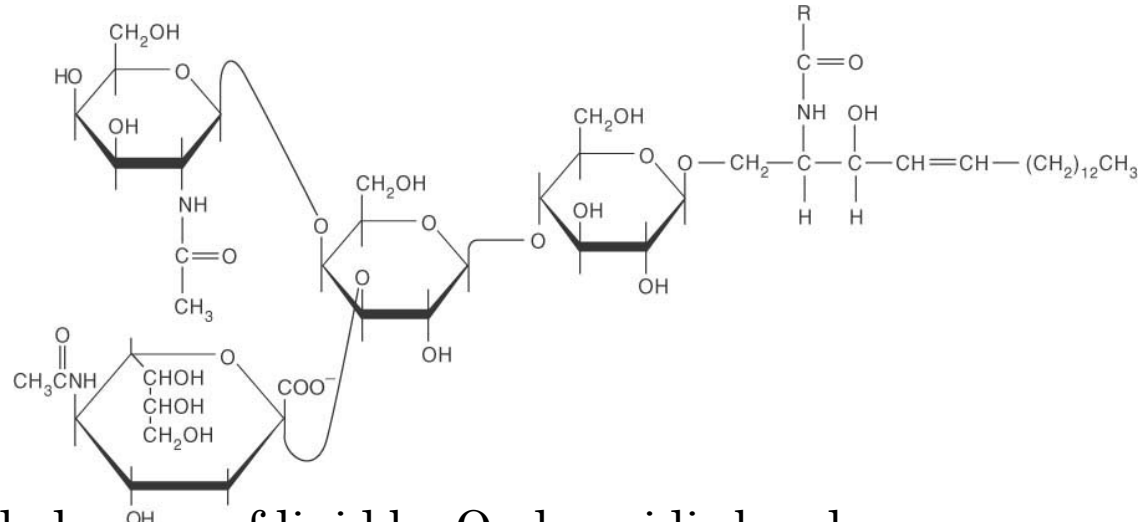
**A ceramide
(N-acylsphingosine)**



A sphingomyelin

Section 11.1: Lipid Classes

Figure 11.14a Selected Glycolipids

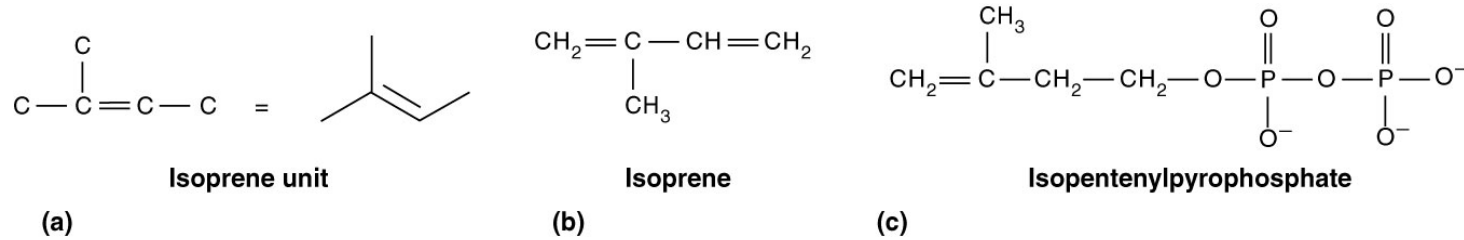


Glycolipids

- Carbohydrate bound to alcohol group of lipid by O-glycosidic bond
- **Glycosphingolipids** – ceramide without P is parent compound
- Most important classes
 - **Cerebrosides** have a monosaccharide for their head group
 - **Galactocerebroside** found in brain cell membranes
 - **Sulfatides** – sulfated cerebroside, negative charge at physiological pH
 - **Gangliosides** possess oligosaccharide groups; occur in most animal tissues and G_{M2} is involved in Tay-Sachs disease
- Found as markers on cell membranes play a large role in tissue & organ specificity

Section 11.1: Lipid Classes

Figure 11.15
Isoprene

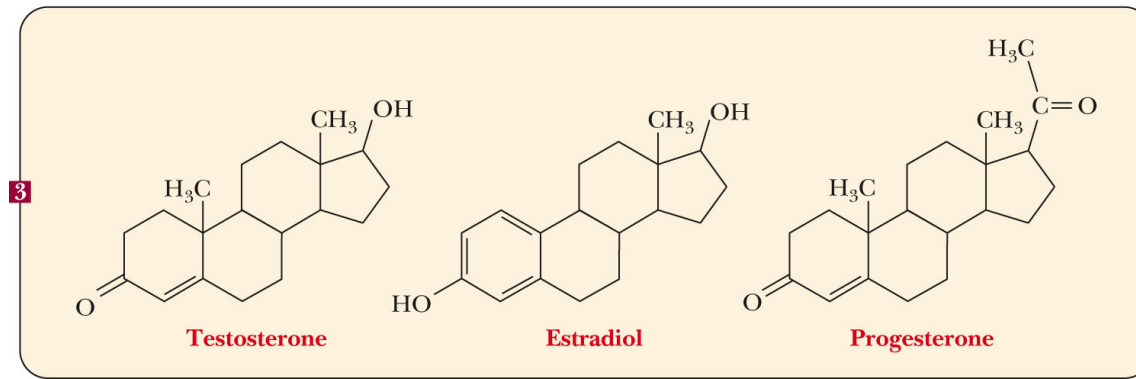
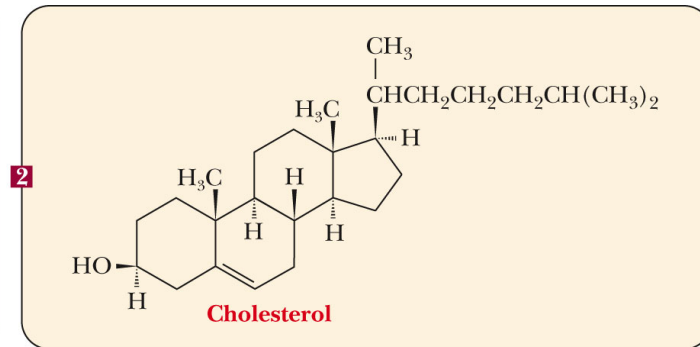
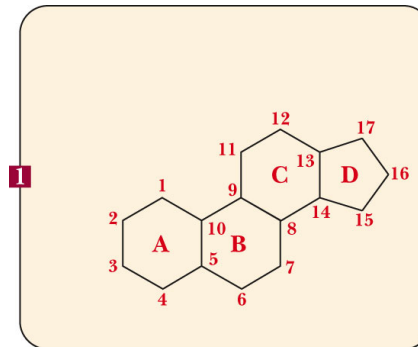


- **Isoprenoids** - repeating five-carbon structural units (isoprene units)
- **Terpenes** - classified by the number of isoprene units
 - Monoterpenes (used in perfumes), sesquiterpenes (e.g., citronella), tetraterpenes (e.g., **carotenoids**)
 - Carotenoids are the orange pigments found in plants
 - **Mixed terpenoids** consist of a nonterpene group attached to the isoprenoid group (prenyl groups)
 - Include vitamin K and vitamin E

Section 11.1: Lipid Classes

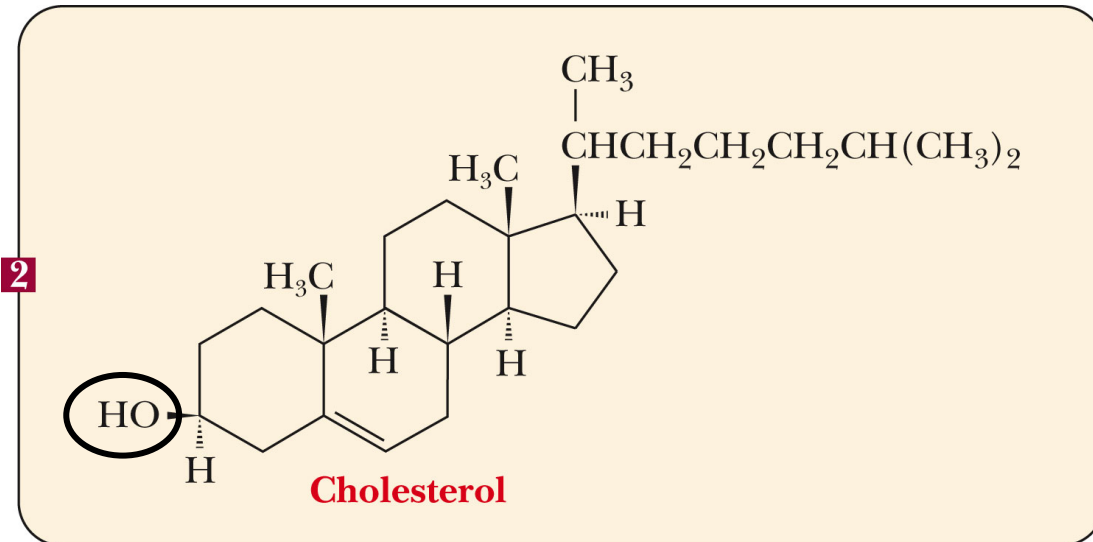
- **Steroids** – derivative of terpenes, fused-ring structure of 3 6-membered rings, 1 5-membered ring
- **Sex hormones** – regulate development of primary and secondary sex characteristics

- **Testosterone** – produced in testes, male characteristics
- **Estradiol** – produced in ovaries, female characteristics
- **Progesterone** – precursor for testosterone



Section 11.1: Lipid Classes

- **Cholesterol** - classified as a **sterol**, because C-3 is oxidized to a hydroxyl group
 - Essential in animal membranes; a precursor of all steroid hormones, vitamin D, and bile salts
 - Usually stored in cells as a fatty acid ester
 - Highly hydrophobic
 - Atherosclerosis – blocked blood vessels



Section 11.1: Lipid Classes

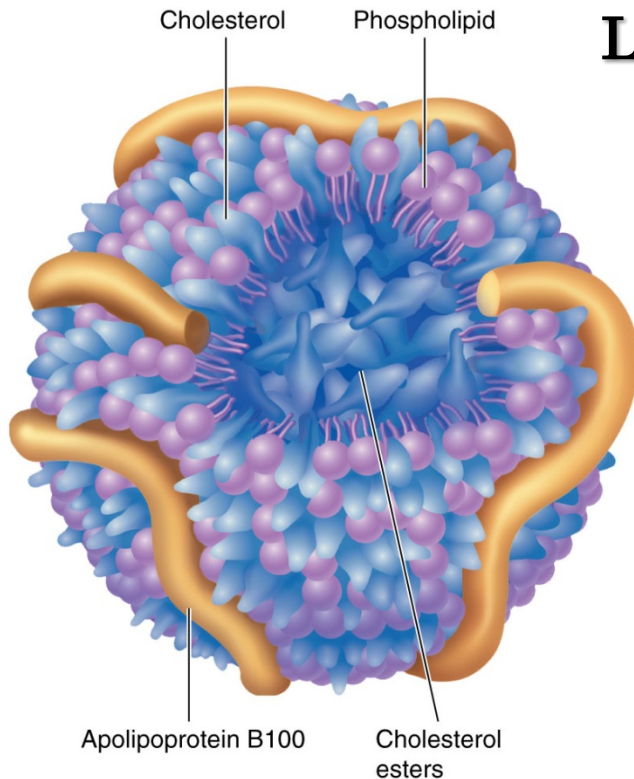


Figure 11.21 Plasma Lipoproteins

Lipoproteins – protein covalently linked to lipid groups

- Transport lipid molecules through bloodstream from organ to organ
- **Apolipoproteins** – protein component are synthesized in liver or intestine
- Five classes of apolipoproteins (A, B, C, D, and E)
 - Differentiated by types of lipoproteins with different ratios of lipid and protein components
- Four classes of plasma lipoproteins
 - Chylomicron, LDL, VLDL, HDL

Lipoproteins are classified according to their density:

- **Chylomicrons** - large lipoproteins; extremely low density; transport triacylglycerol and cholesteryl esters; synthesized in the intestines
- **Very low density lipoproteins (VLDL)** - synthesized in the liver and transport lipids to the tissues
- **Low density lipoproteins (LDL)** - principle transporters of cholesterol and cholesteryl esters to tissues
- **High density lipoprotein (HDL)** - protein-rich particle produced in the liver and intestine; may be a scavenger of excess cholesterol from membranes
 - Scavenges excess cholesteryl esters that are produced by lecithin:cholesterol acetyltransferase
 - Transports to liver converted to bile acids
 - “Good cholesterol”

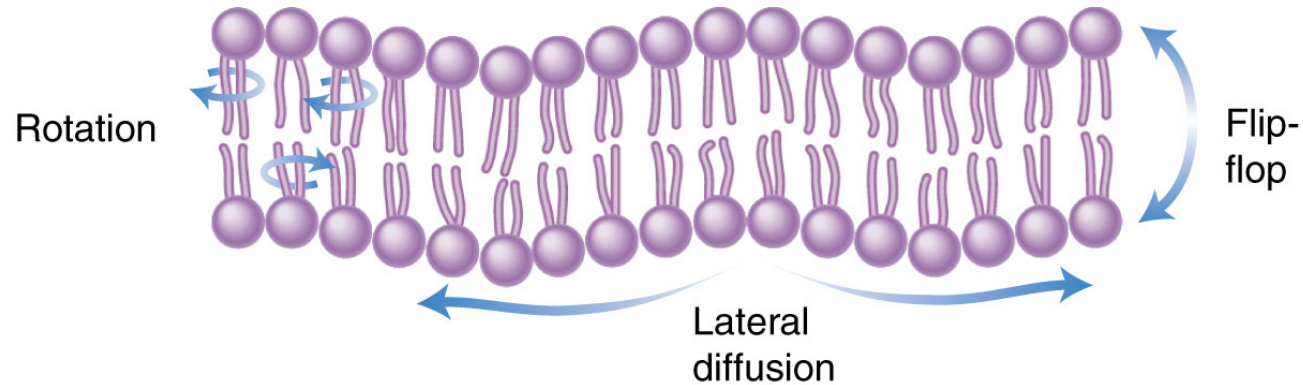
TABLE 11.5 Chemical Composition of Some Cell Membranes

Membrane	Protein (%)	Lipid (%)	Carbohydrate (%)
Human erythrocyte plasma membrane	49	43	8
Mouse liver cell plasma membrane	46	54	2–4
Amoeba plasma membrane	54	42	4
Mitochondrial inner membrane	76	24	1–2
Spinach chloroplast lamellar membrane	70	30	6
Halobacterium purple membrane	75	25	0

Source: G. Guidotti, Membrane Proteins, *Annu. Rev. Biochem.* 41:731, 1972.

- **Membrane** - noncovalent heteropolymer of lipid bilayer and associated proteins
- **Membrane Structure**
 - Proportions of lipid, protein, and carbohydrate vary considerably among cell types and organelles

Figure 11.25 Lateral Diffusion in Biological Membranes



Fluid Mosaic Model – accepted description of biological membranes

- Phospholipids – structural component; active agents on surface
 - Largely responsible for many membrane properties
- **Fluidity** – lateral motion of components in membrane
 - Proteins ‘float’ & move in it’s plane
- **Mosaic** – 2 components exist side by side
 - No covalent bonds between proteins & lipids

Section 11.2: Membranes

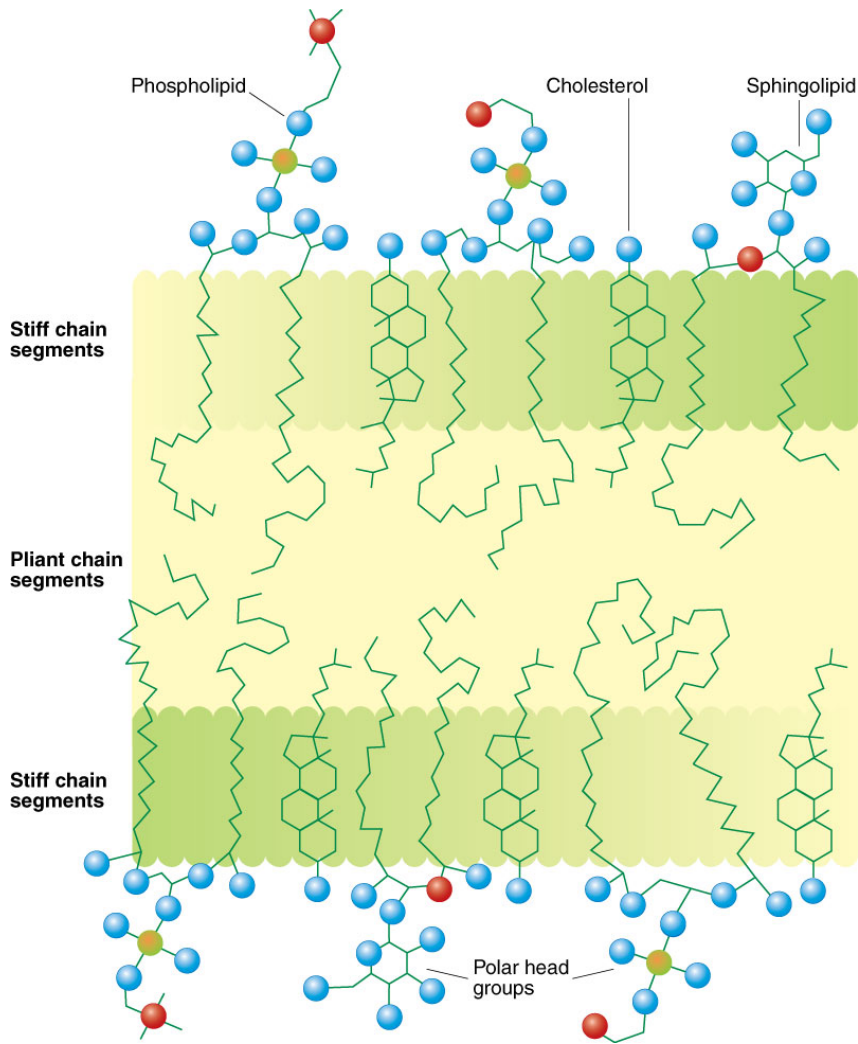
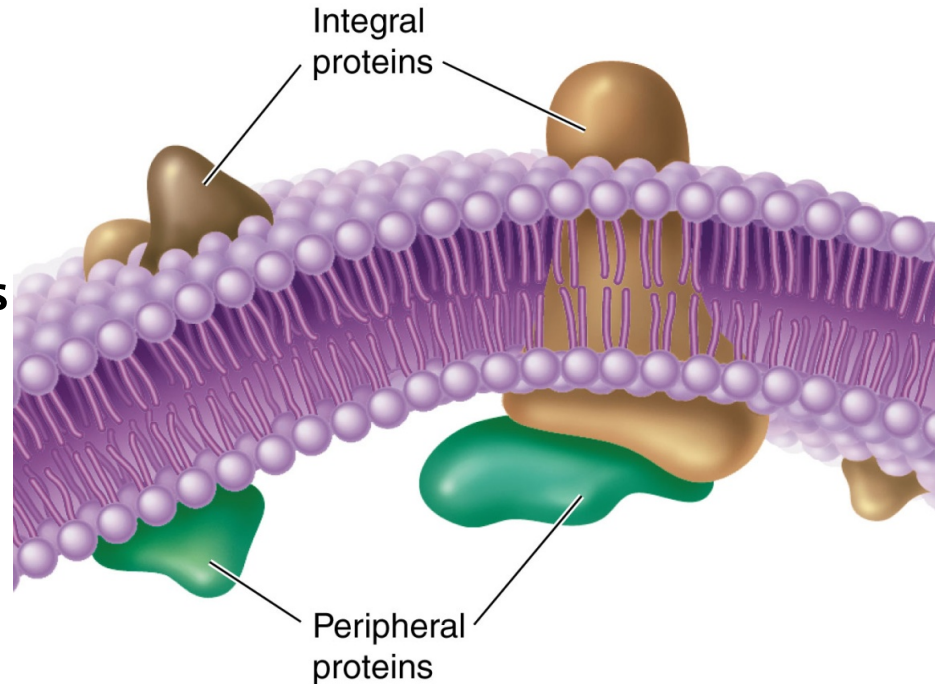


Figure 11.24 Diagrammatic View of a Lipid Bilayer

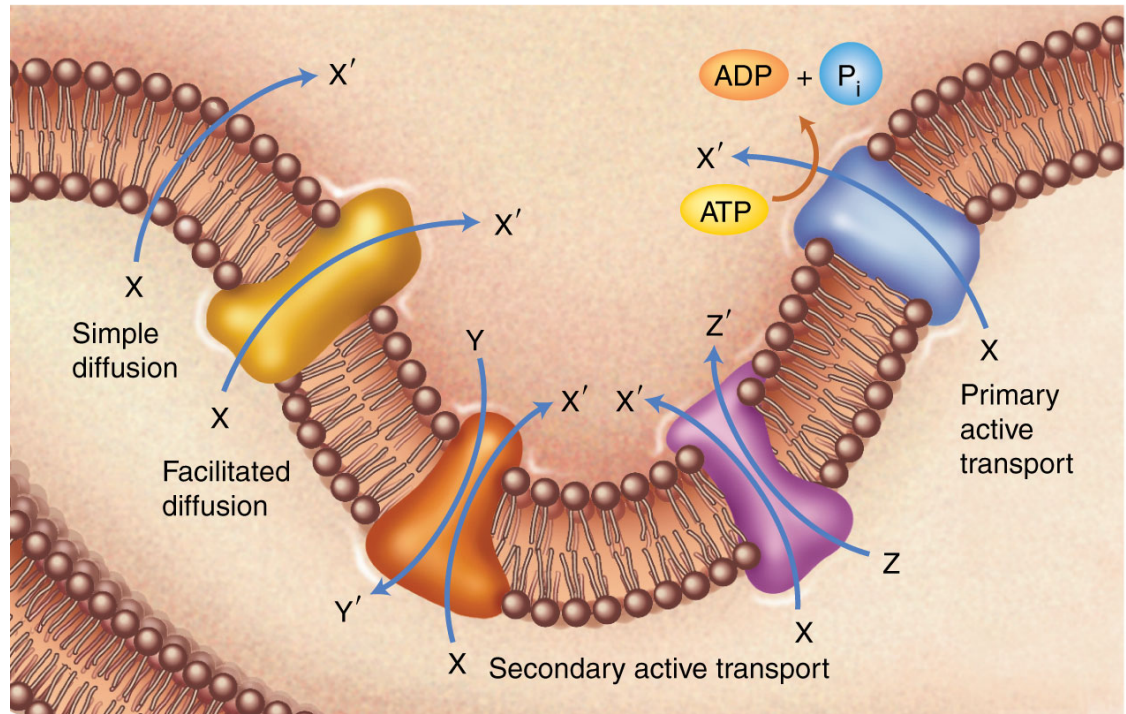
- **Flipase** - movement of phospholipids from one side of a membrane to other
- **Fluidity** - depends on unsaturated fatty acids and cholesterol
 - Higher unsaturated fat greater fluidity
 - Cholesterol contributes to stability with its rigid ring system; fluidity with its flexible hydrocarbon tail

Figure 11.26 Integral and Peripheral Membrane Proteins



- **Membrane Proteins**—facilitate movement of molecules across membrane; **peripheral** or **integral**
 - **Peripheral** – loosely bond to outer membrane
 - **Integral** – embedded in or pass through membrane

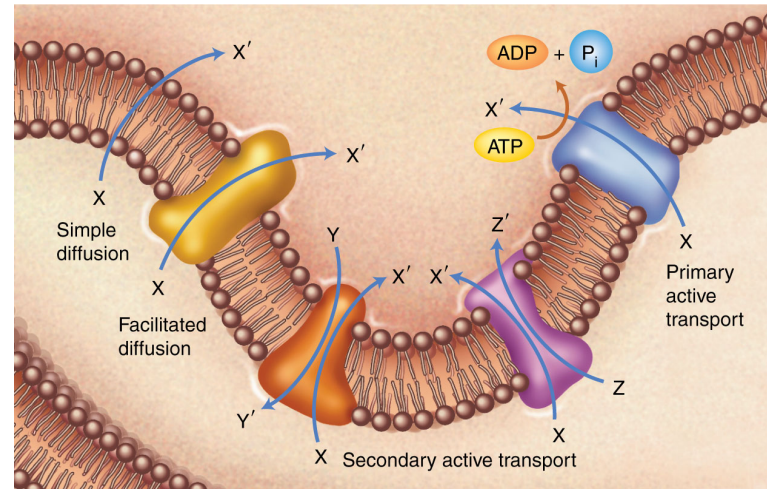
Figure 11.30 Transport across Membranes



■ Membrane Function

- Membrane transport – getting things in and out
- Catalysis – reactions on membrane
- Receptor – signals biochemical responses

Figure 11.30 Transport across Membranes

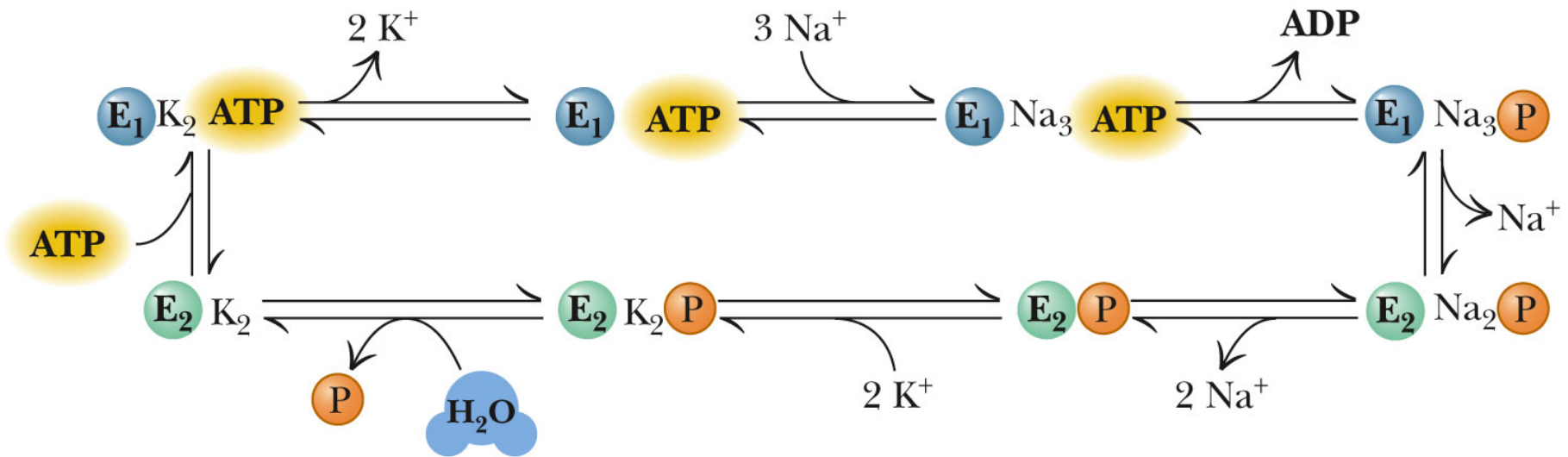


- **Passive transport** - no energy input, down concentration gradient
 - **Simple diffusion** - small molecule or ion
 - **Facilitated diffusion** – uses carrier or channel protein
- **Active transport** - uses energy to transport molecules against a concentration gradient
 - **Primary** – linked to hydrolysis of ATP
 - **Secondary** – driven by concentration gradients generated by primary active transport

Passive diffusion

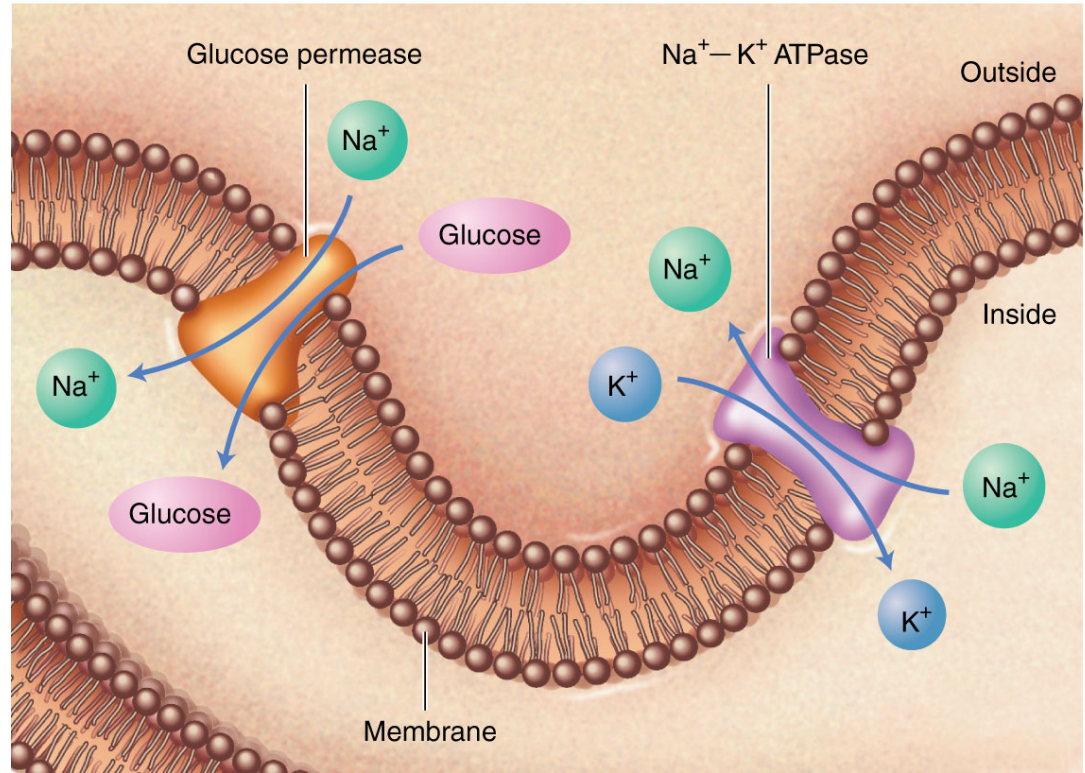
- **Simple diffusion** - propulsion of each solute by random molecular motion from high concentration to low concentration
 - Diffusion of gases O_2 and CO_2 across membranes is proportional to their concentration gradients
 - Does not require a protein channel
- **Facilitated diffusion** - channel proteins to move large or charged molecules down their concentration gradient
 - Examples include chemically gated Na^+ channel and voltage-gated K^+ channel

Section 11.2: Membranes



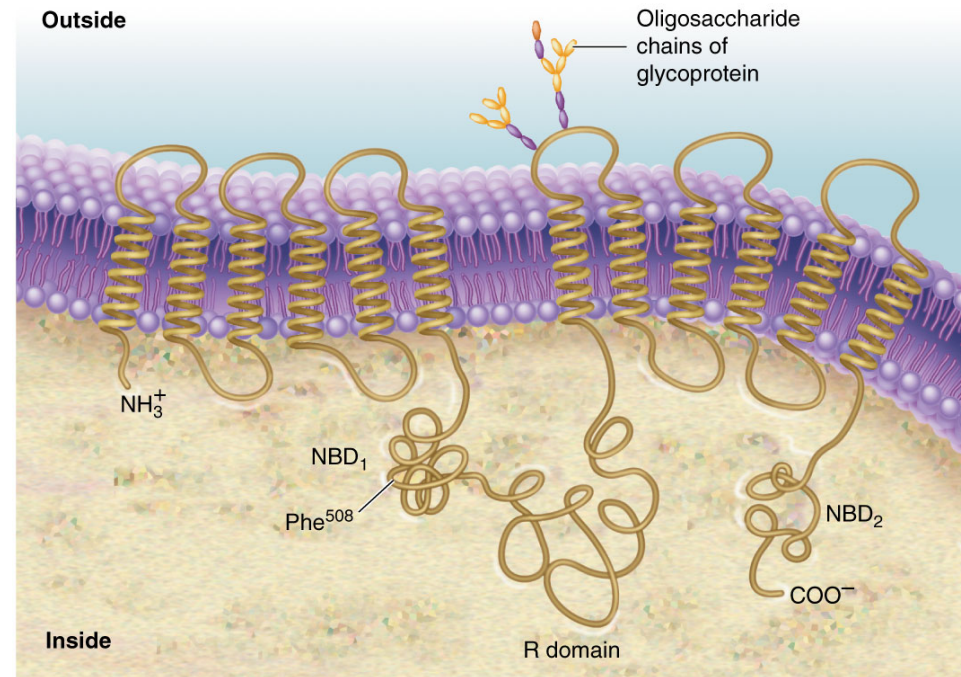
- **Primary active transport** – Na⁺/K⁺ ion pump
 - Sodium ions out, potassium ions in
 - Na⁺-K⁺ ATPase – provides energy
 - Assumes 2 conformations – E₁ and E₂

Figure 11.31 The $\text{Na}^+\text{-K}^+$ ATPase and Glucose Transport



- **Secondary active transport** - concentration gradients formed by primary active transport are used to move other substances across the membrane
- $\text{Na}^+\text{-K}^+$ ATPase pump in the kidney drives the movement of D-glucose against its concentration gradient

Figure 11.33 The Cystic Fibrosis Transmembrane Regulator (CFTR)



- **Cystic fibrosis** - fatal autosomal recessive genetic disorder
 - cystic fibrosis transmembrane conductance regulator (CFTR) is missing or defective
 - Retention of Cl⁻ in cells
 - Missing Phe⁵⁰⁸ causes folding errors

- **Membrane Receptors** - mechanisms by which cells monitor and respond to changes in their environment
 - Chemical signals bind to membrane receptors in multicellular organisms for intracellular communication
 - Chemical signal molecules – hormones, neurotransmitters
 - Other receptors are involved in cell-cell recognition
 - Lymphocytes bind to cell surface of virus-infected cells
 - Binding of ligand to membrane receptor causes a conformational change and programmed response
 - Binding acetyl-choline to acetylcholine receptor opens a cation channel
- Involved in embryonic and fetal development

- **Low-density lipoprotein receptor** - responsible for uptake of cholesterol-containing lipoproteins into cells
 - Glycoprotein found on the surface of many cells
 - Number of receptors increases in response to a need for cholesterol or steroid hormones
 - Receptor number varies from 15,000 to 70,000, depending on need
- **Familial hypercholesterolemia** - Missing or defective receptor
 - Often caused by a failure to synthesize the receptor
 - Results in increased levels of cholesterol in the blood
 - Leads to heart attacks during childhood or early adolescence