

The Molecules of Life

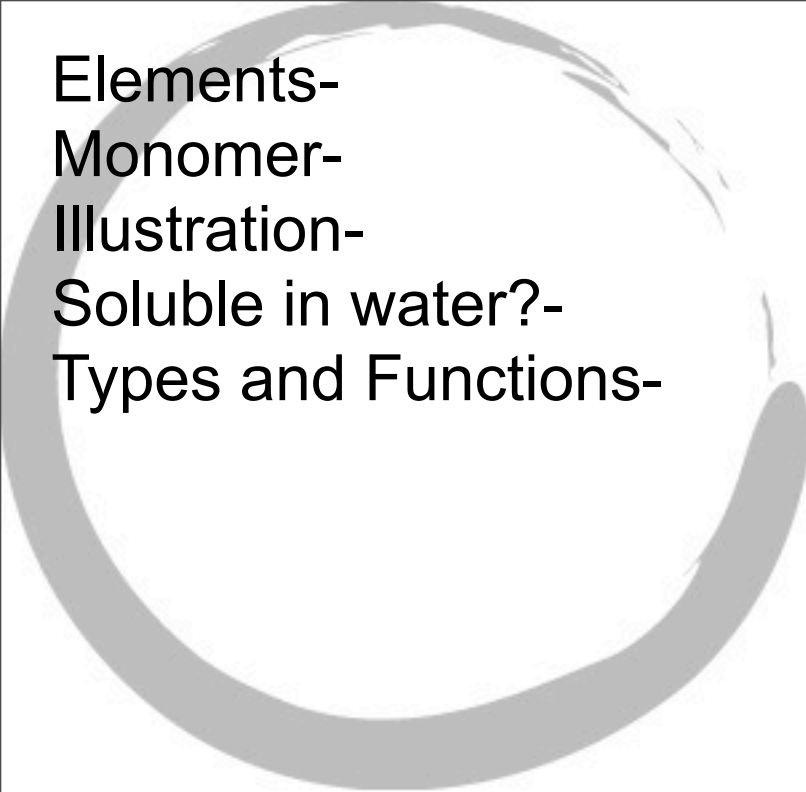
Overview:

- Four Groups of Organic (Biological) Compounds
- Relationship Between the Structure and Function of Molecules
- Condensation and Hydrolysis Reactions (the typical way organic compounds are assembled and disassembled)

I. Major Groups of Organic Compounds

A. Carbohydrates

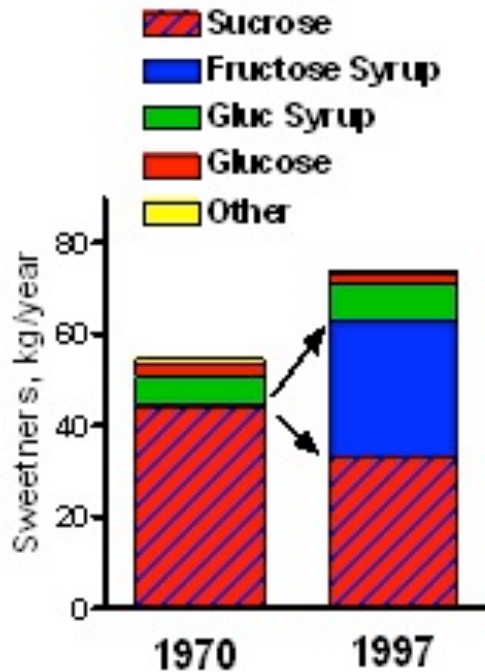




Elements-
Monomer-
Illustration-
Soluble in water?-
Types and Functions-

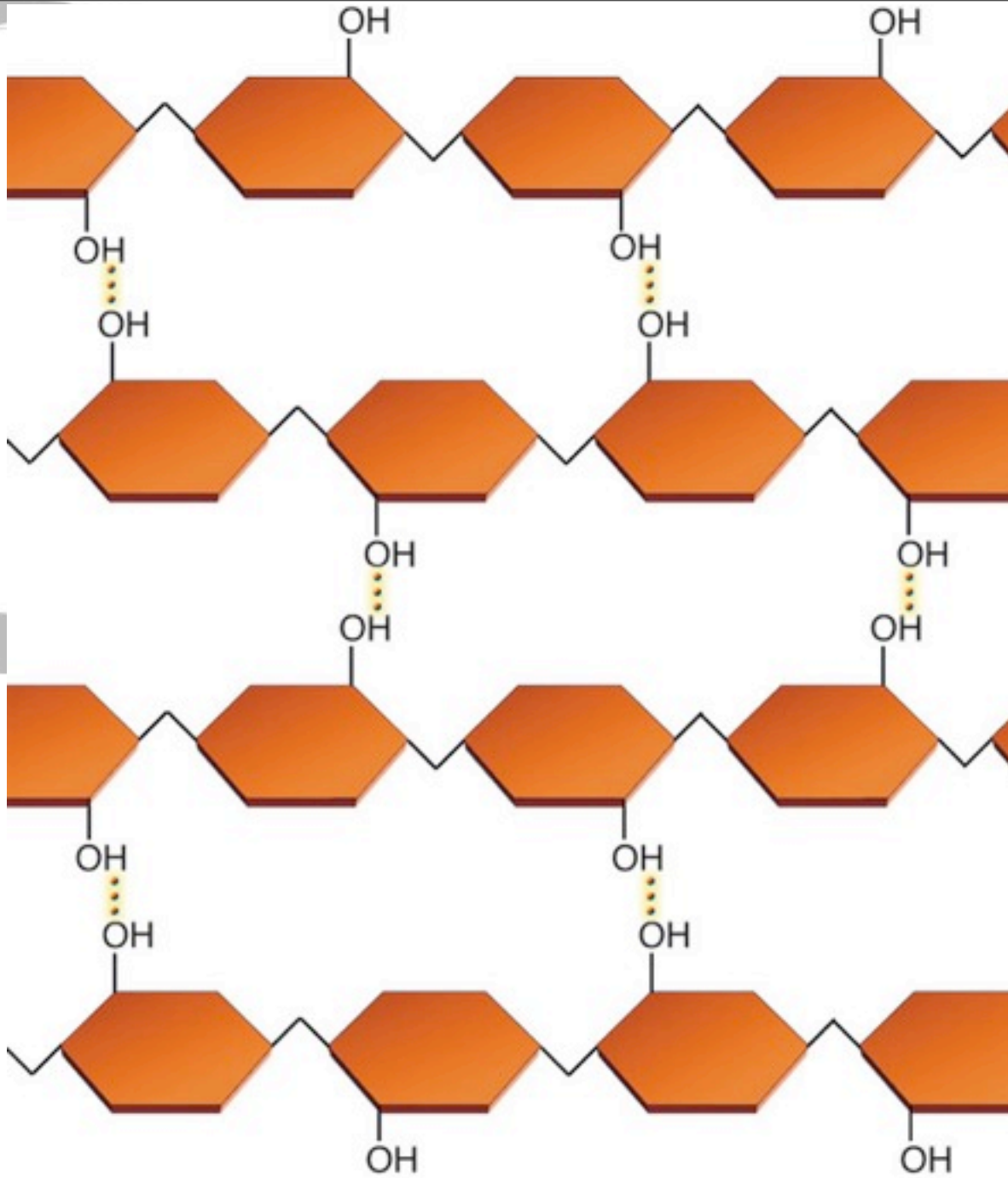
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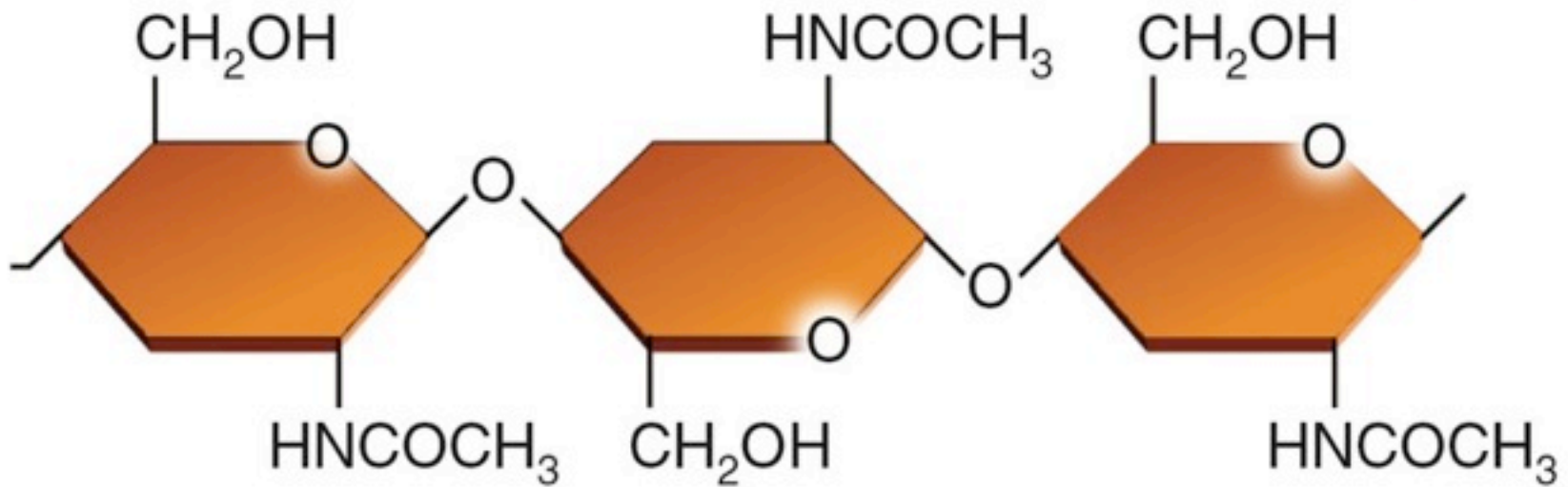
1. Monosaccharides-
exs. glucose-
fructose-
ribose and deoxyribose-
2. Disaccharides-
exs. sucrose-
maltose-
lactose-
3. Polysaccharides-ALL glucose polymers
exs. starch-
glycogen-
cellulose-
chitin-





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B. Lipids

Elements-

Monomer-

Illustration-

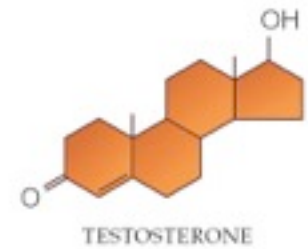
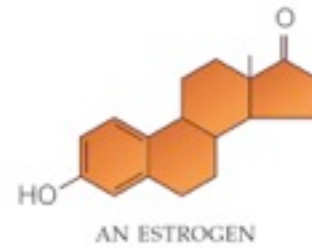
Soluble in water?-

Is Carbon important?

Types and Functions-

B. Lipids

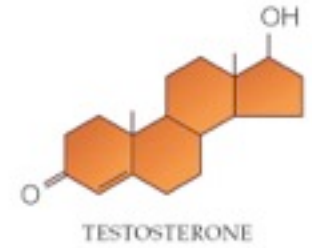
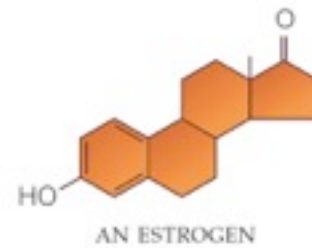
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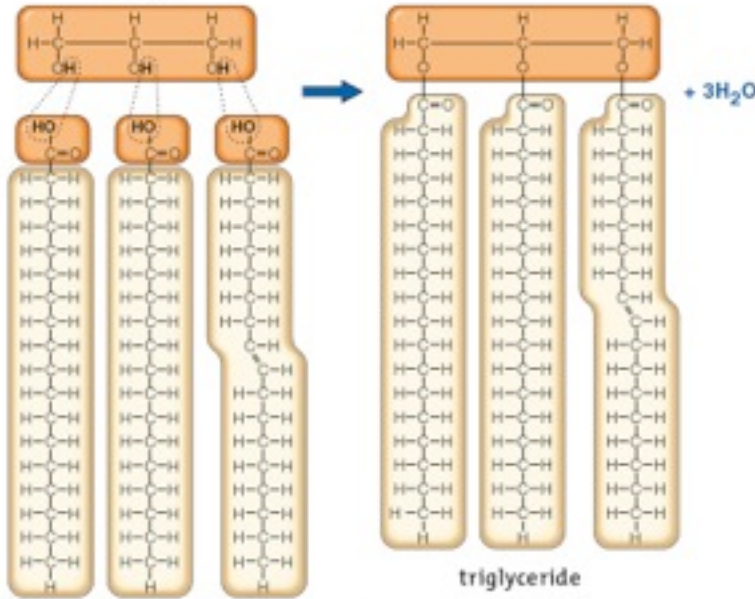
© 2001 Thomson Higher Education

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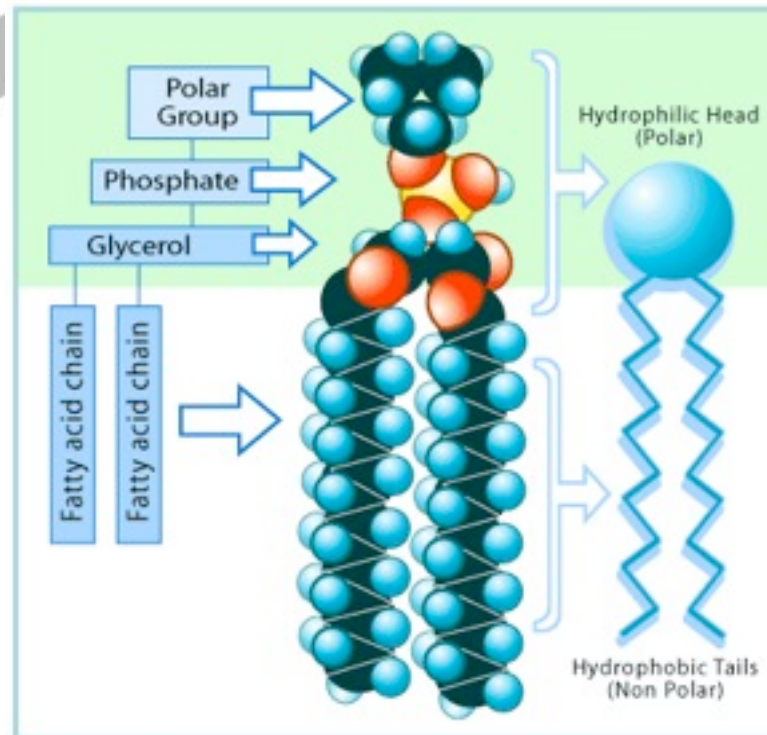


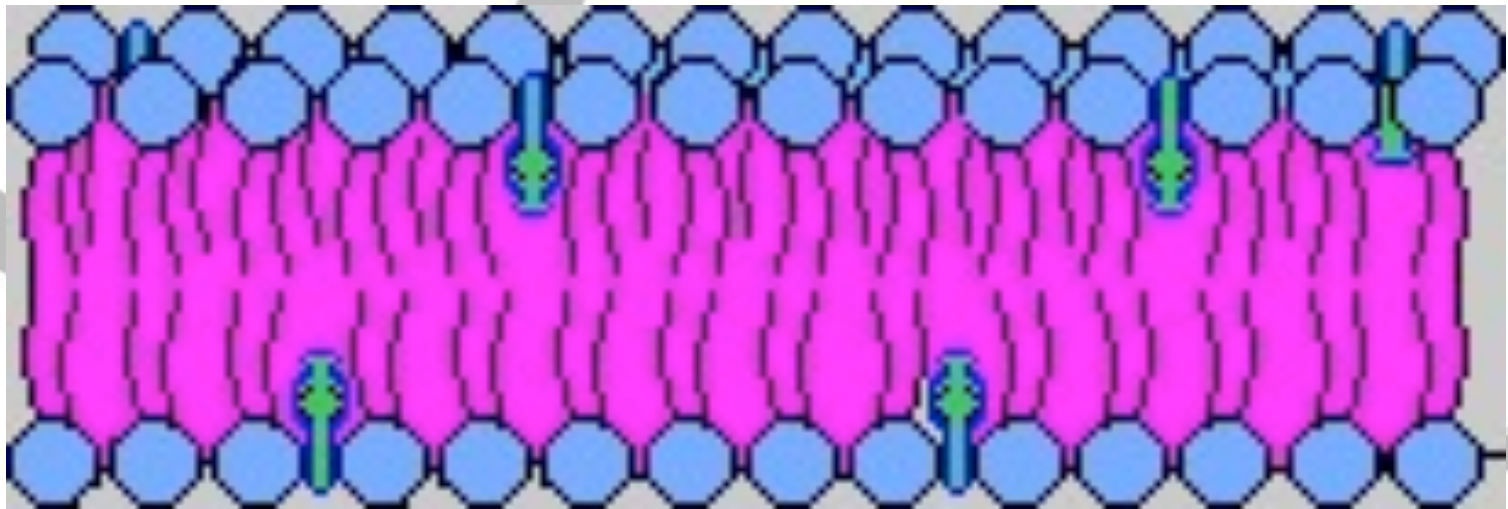
Fats - triglycerides, these make up the saturated and unsaturated fats in your cells.

-Fats are created by a dehydration reaction when a glycerol bonds with three fatty acid chains.

Steroids - hormones and cholesterol

Phospholipids - responsible for forming the cell membrane

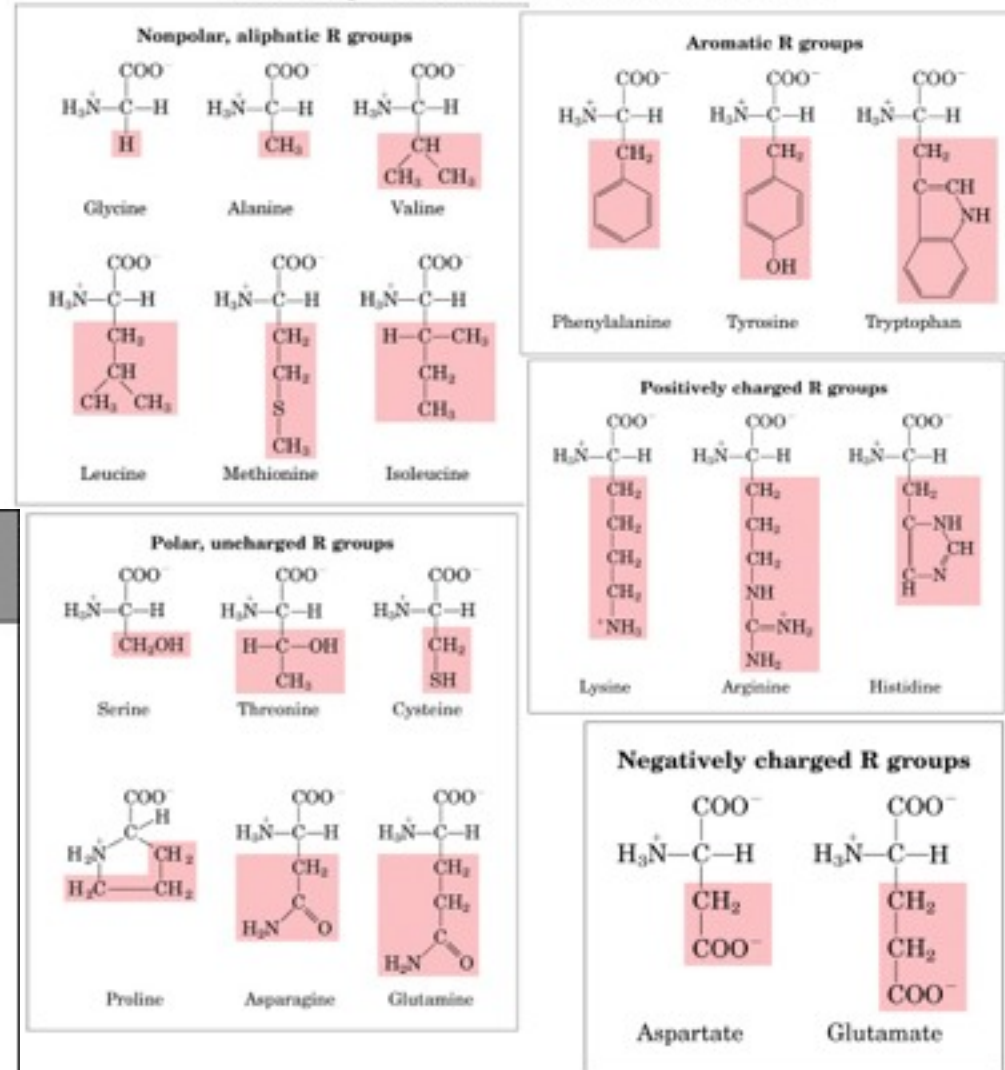




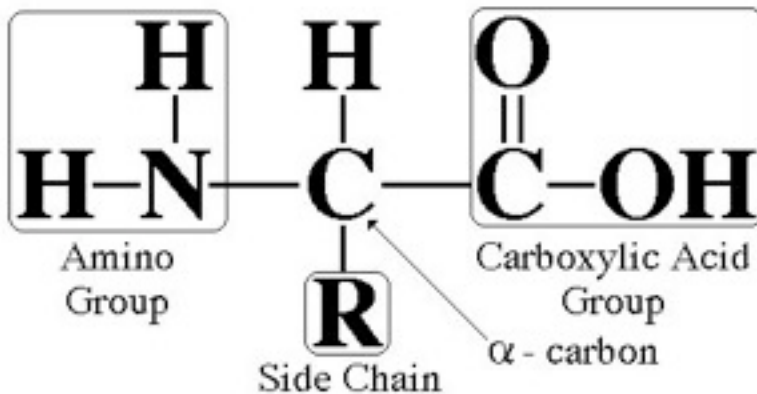
C. Proteins

Elements-
Monomer-
Illustration-
Soluble in water?-

Twenty standard Amino Acids



Amino Acid Structure



Types and Functions-

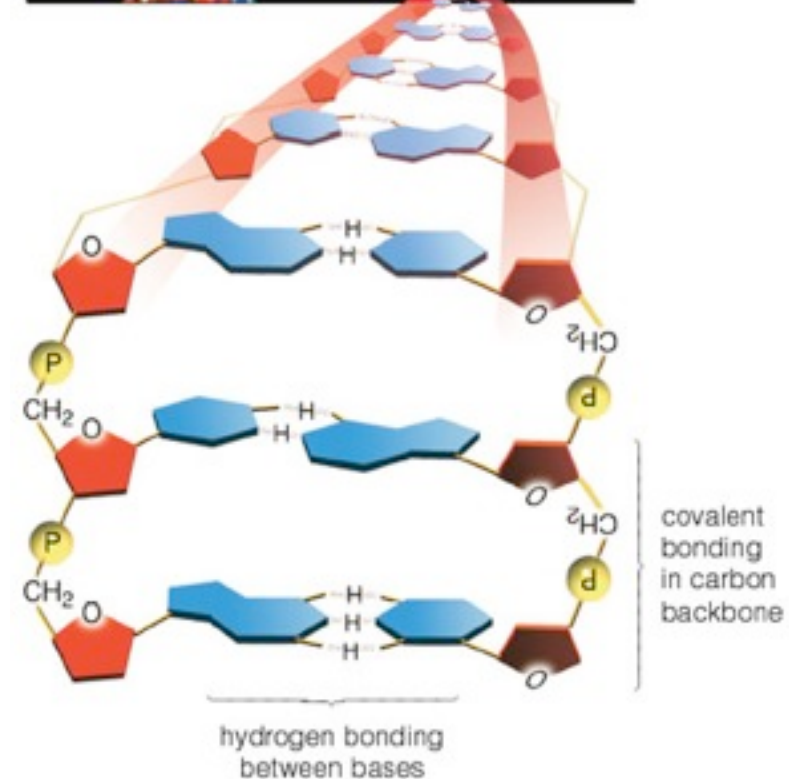
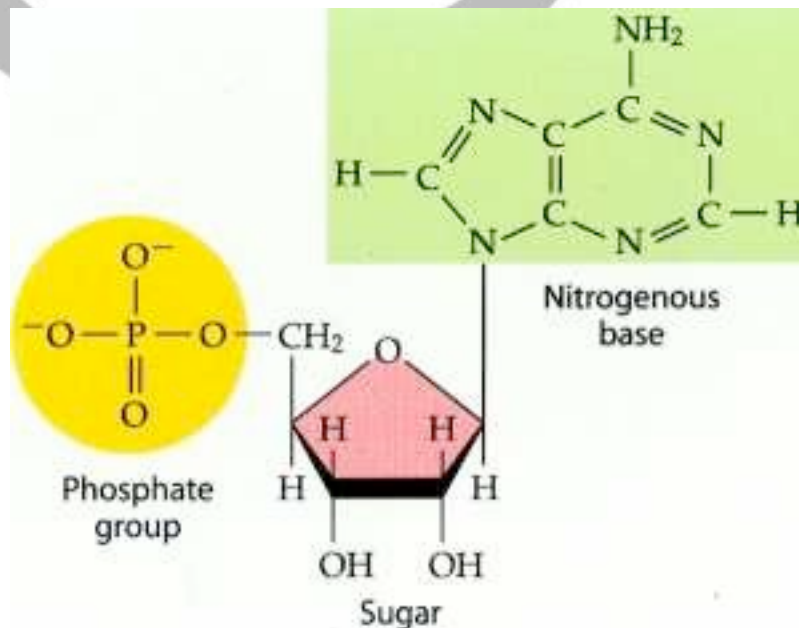
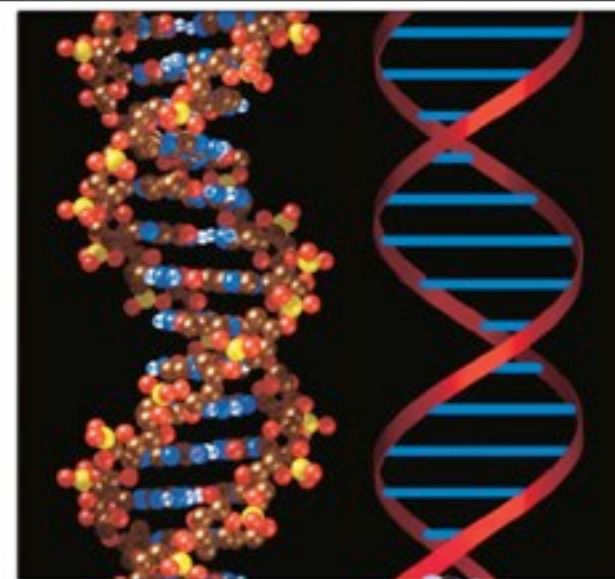
Greatest variation in function of all the groups of organic compounds! Why??

1. Amino acids-
2. Dipeptides-
3. Polypeptides-
exs. transport molecules- hemoglobin
hormones- growth hormone
enzymes- lactase
structure- hair, nails, muscle



D. Nucleic Acids

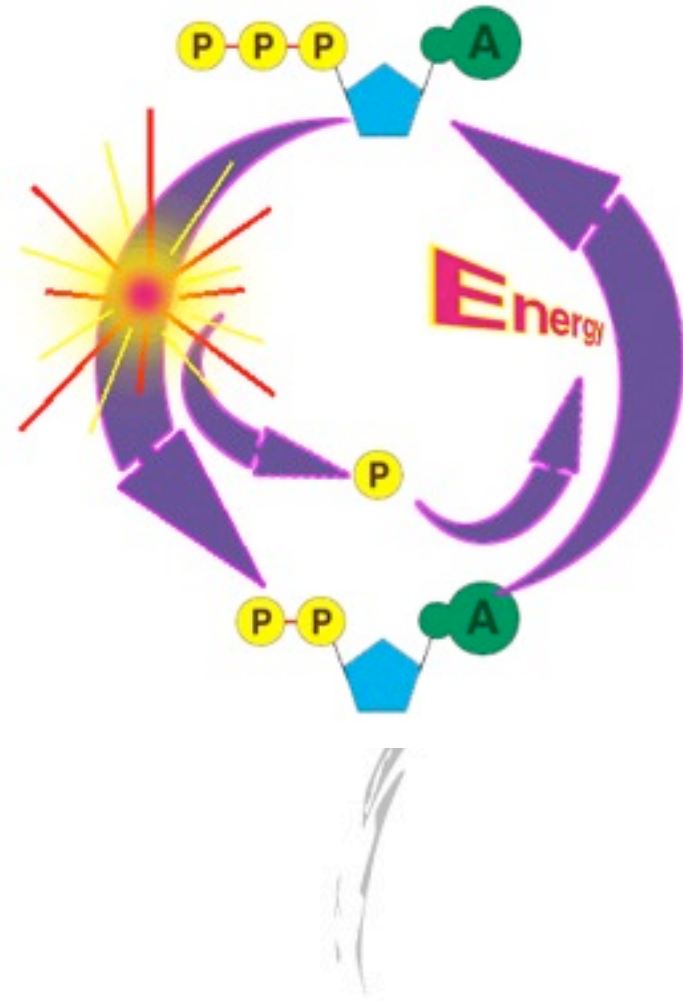
Elements-
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Soluble in water?-



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Types and Functions-

1. Nucleotides-
ex. ATP-
2. Nucleic acids-
exs. RNA
DNA

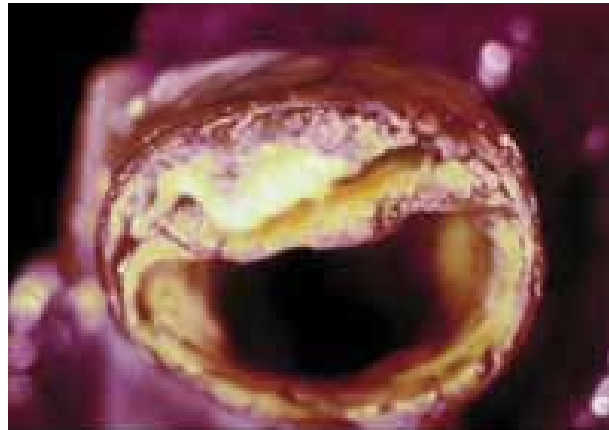


II. Relationship Between Structure and Function

Three Examples

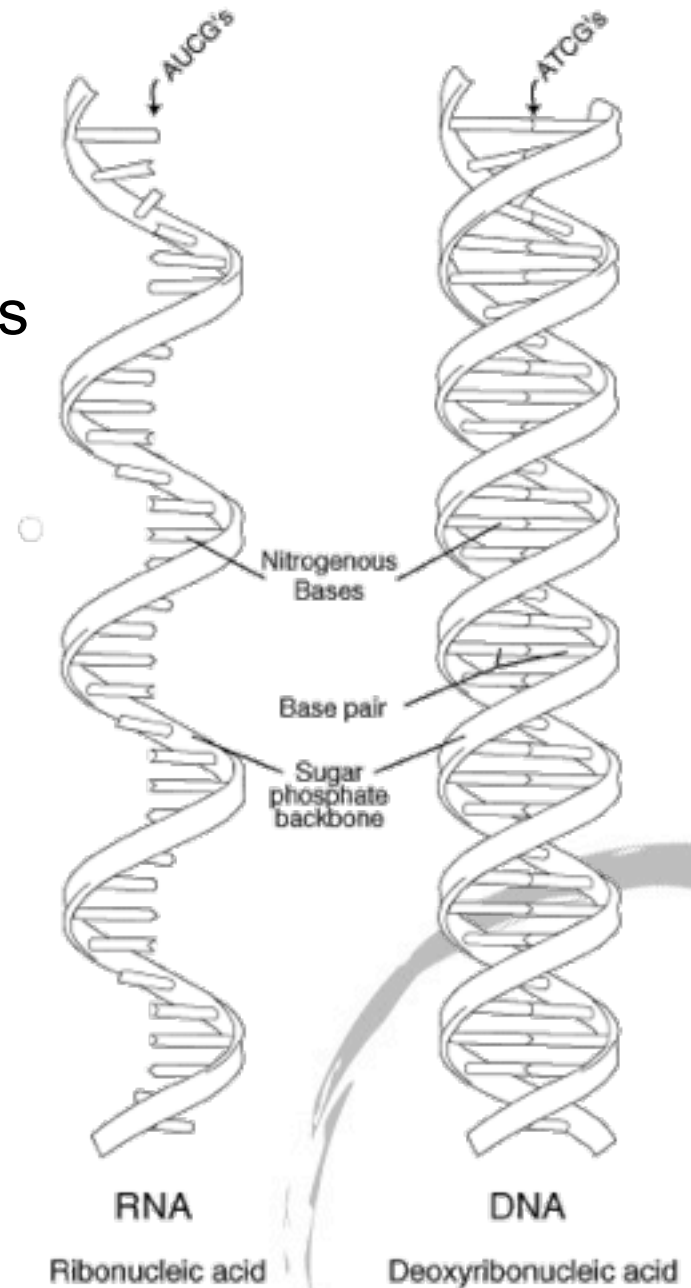
- A. Small, polar molecules are ideal for moving around in living things and being used immediately in chemical reactions.

Why are sugars better for energy transport than fatty acids?



Coronary artery partially obstructed by plaque buildup.

B. DNA is double-stranded for stability and long term storage. RNA is single stranded for immediate access to genetic code.

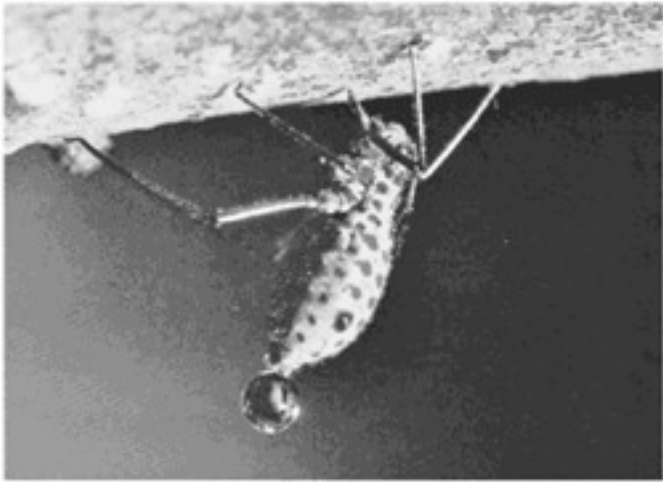


C. Carbohydrates are best for immediate energy use and short term storage and lipids are better for long term storage.

Why? Let's compare.

Carbohydrates	Lipids
More OH groups-	Few OH groups-
More O, more dense	Less O, less dense-
Fewer C-H bonds-	More C-H bonds-
Soluble in water-	Insoluble in water

(A)



(B)



Aphid stylet

Sieve element



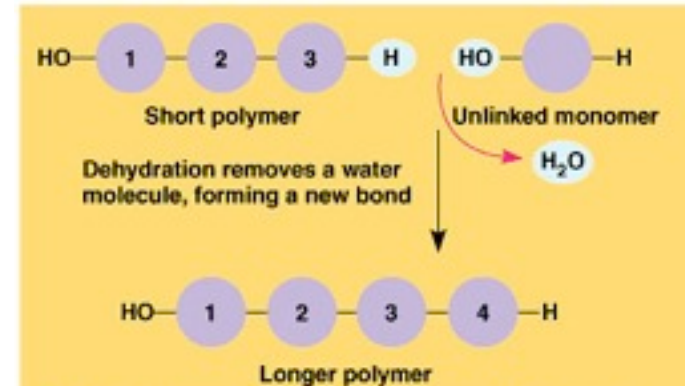
III. Condensation and Hydrolysis Reactions

A. Monomers combine to form polymers by condensation.

B. As polymers get larger they become less soluble in water.

C. Polymers are broken down into monomers by hydrolysis.

D. These reactions are controlled by enzymes.



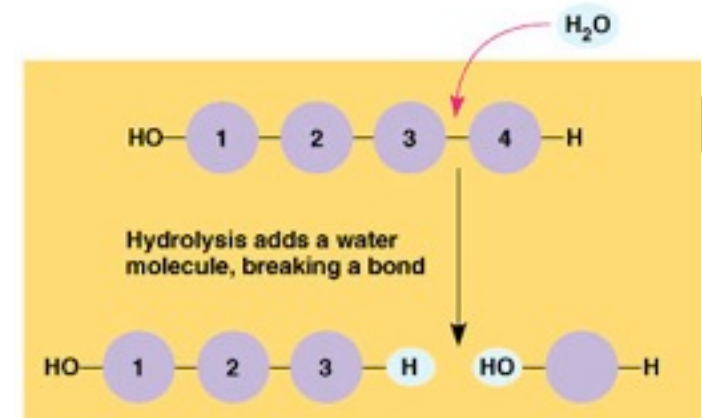
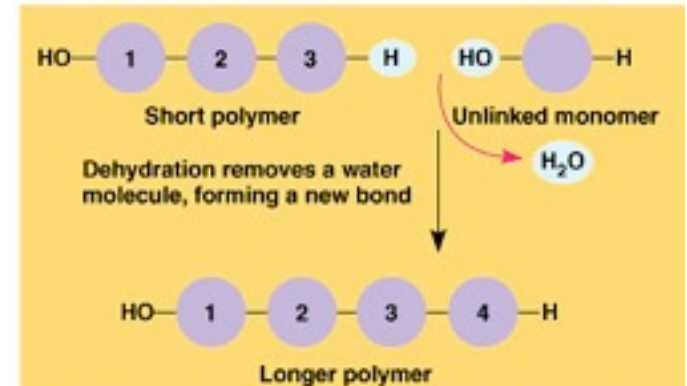
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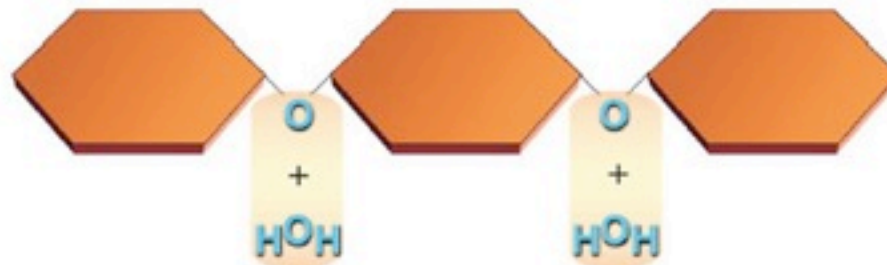
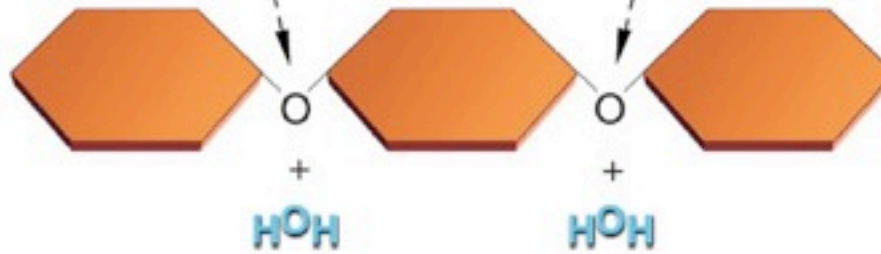
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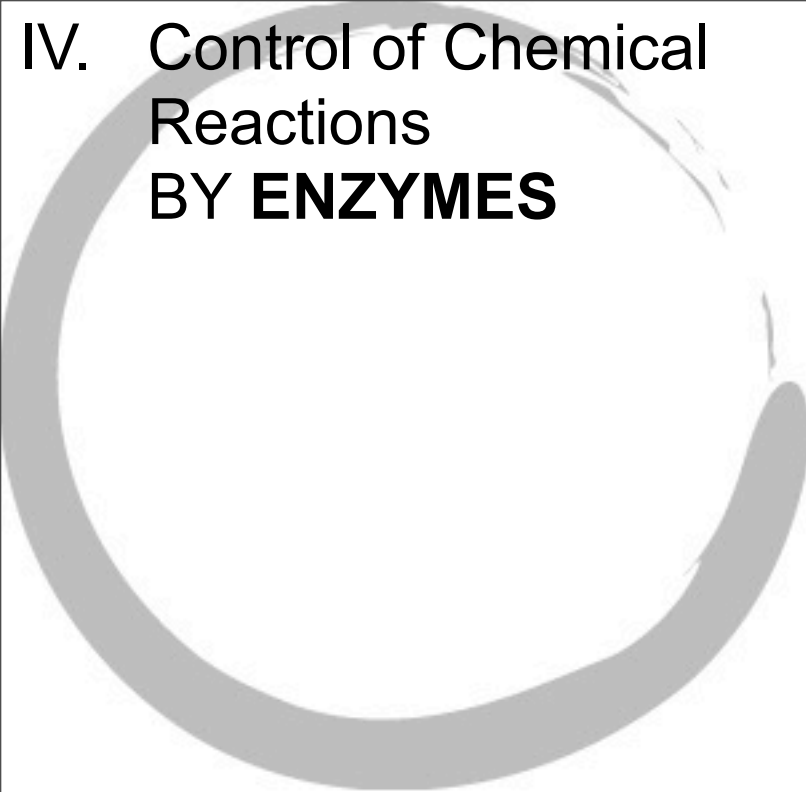
enzyme action at functional groups



enzyme action at functional groups



IV. Control of Chemical Reactions **BY ENZYMES**



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A. Characteristics

1. Mostly proteins

a. enzymes are H₂O soluble

b. substrates are H₂O soluble

thus,

Many reactions can happen
in the water

IV. Control of Chemical Reactions BY ENZYMES

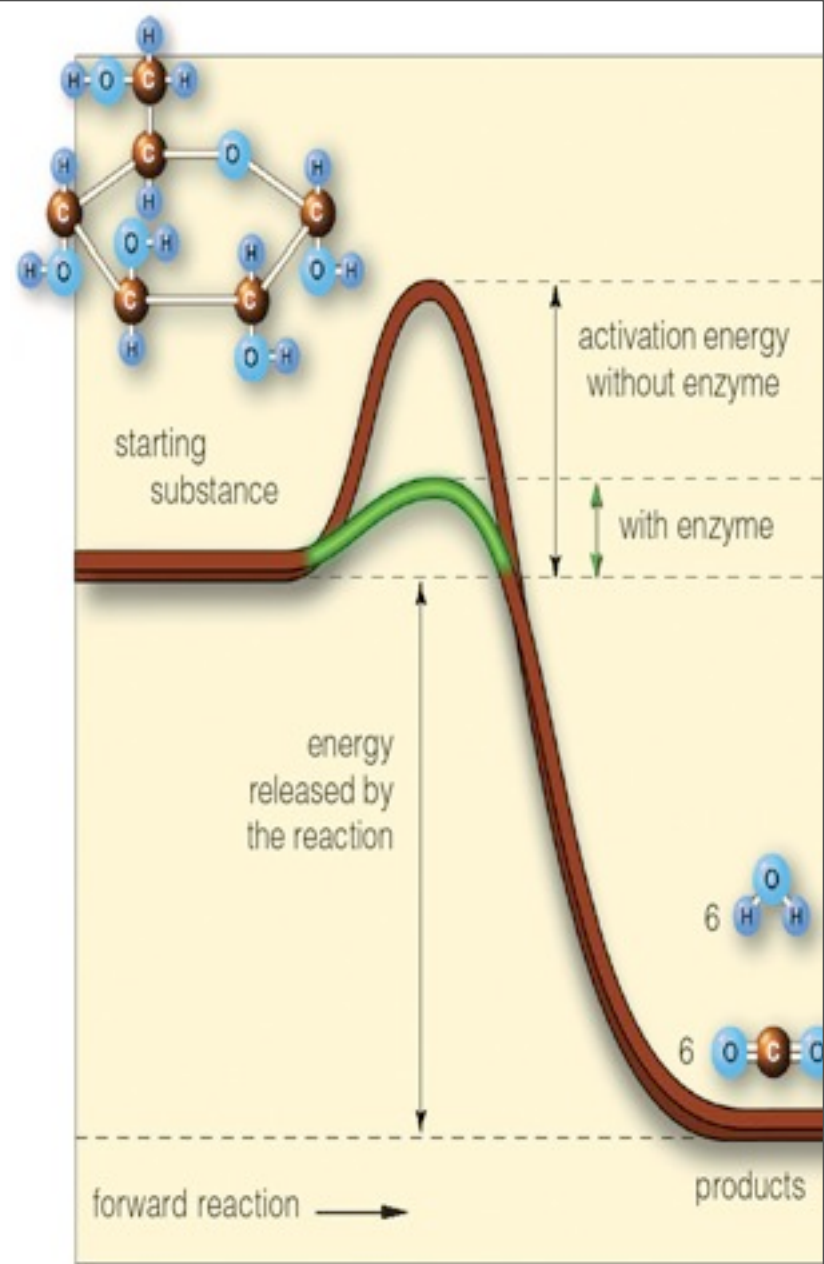
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2. Lower Energy of Activation



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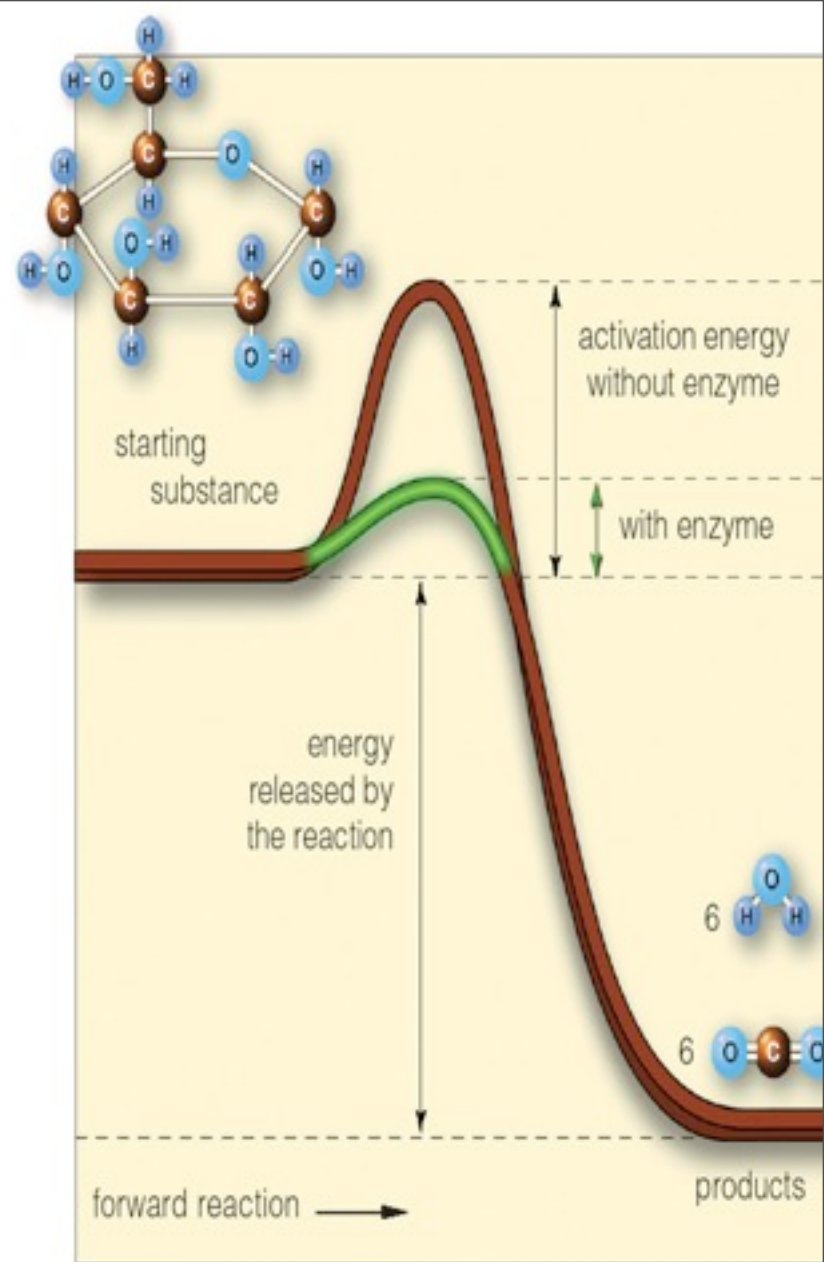
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2. Lower Energy of Activation
3. Show Specificity
 - a. Lock and Key Model
 - b. Induced Fit Model

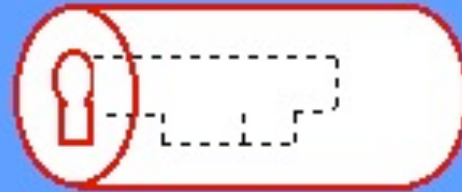


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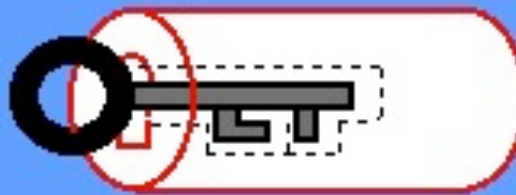
Lock and Key Analogy



key = substrate



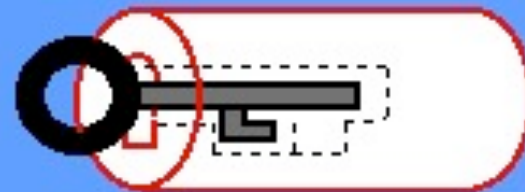
lock = enzyme



correct fit,
will react

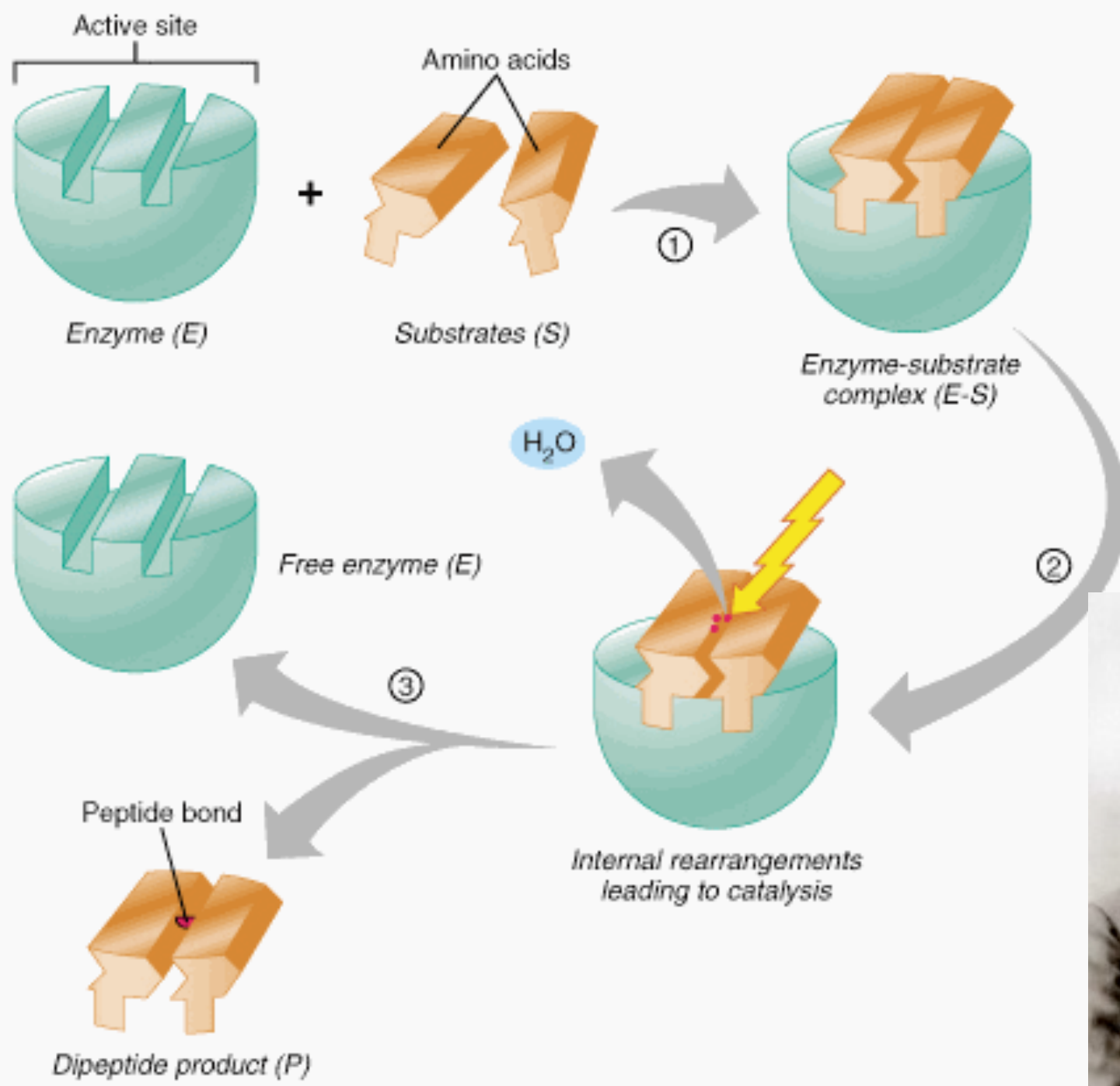


incorrect substrate



no reaction

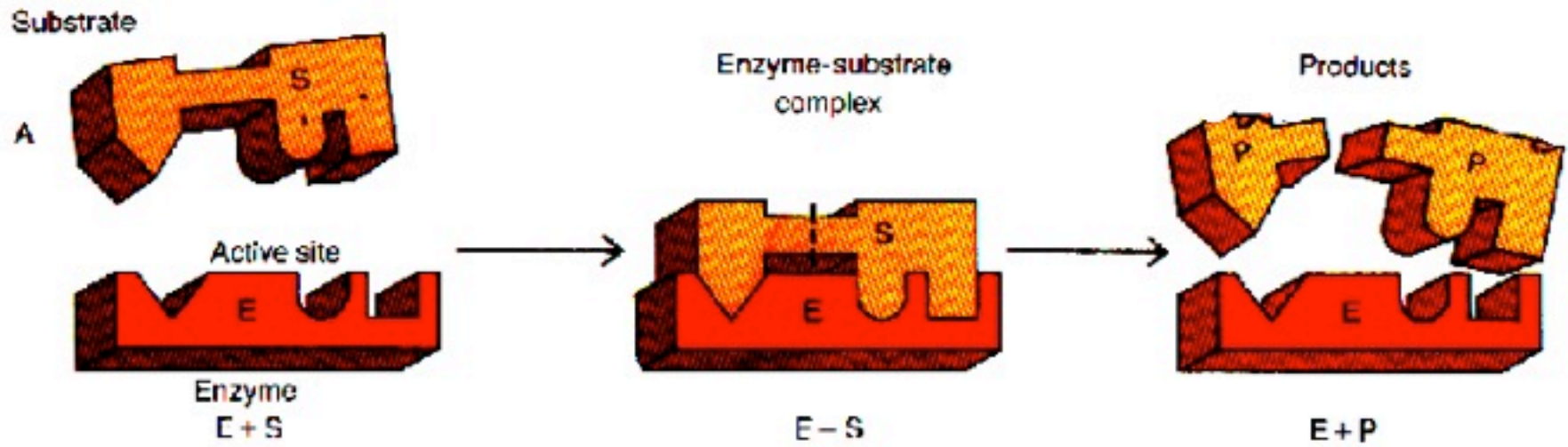
C. Ophardt, c. 2003



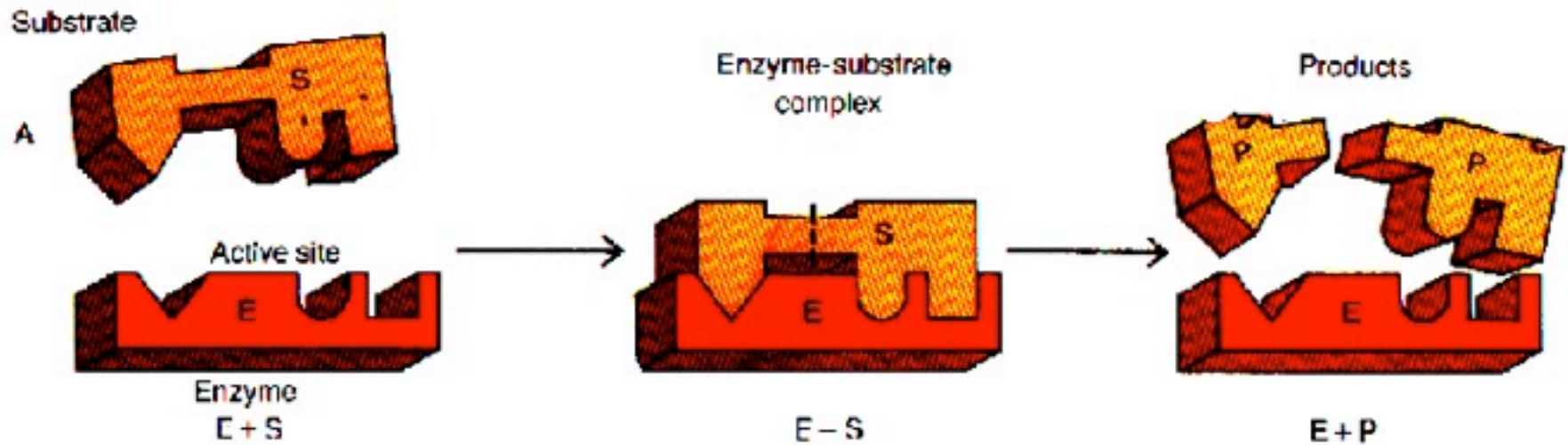
Emil Fischer
1894



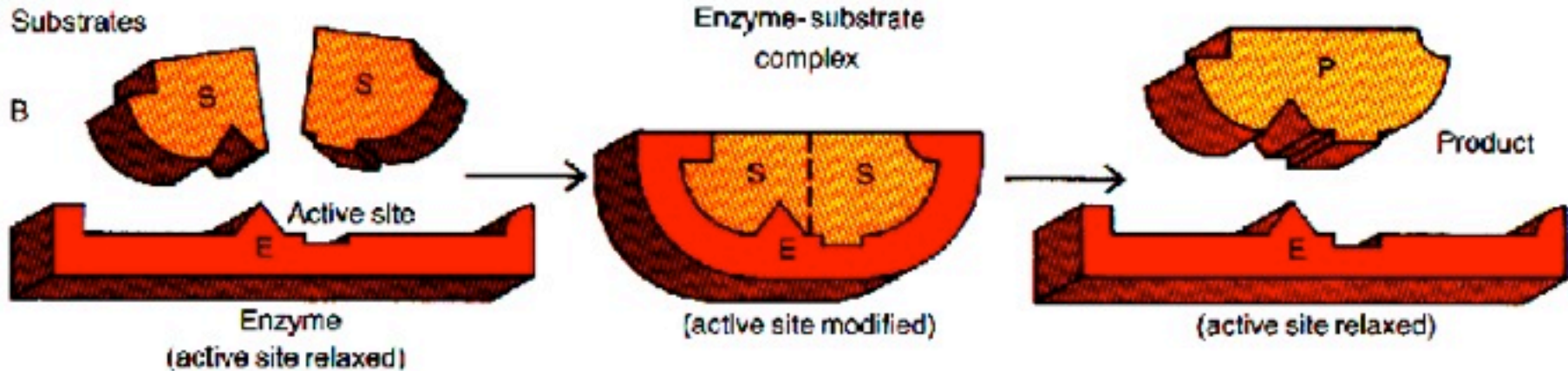
Lock and Key Model

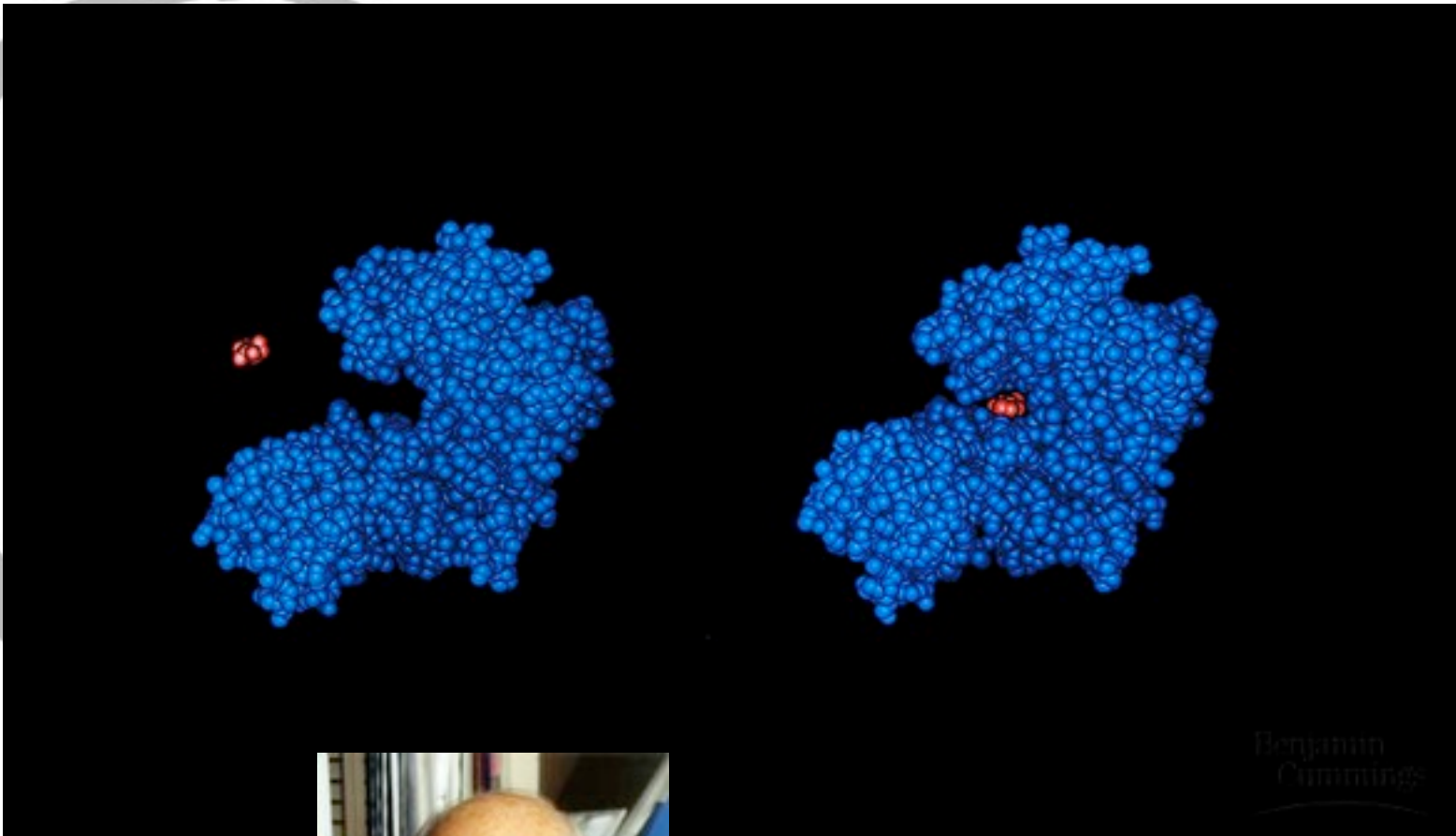


Lock and Key Model



Induced Fit Model

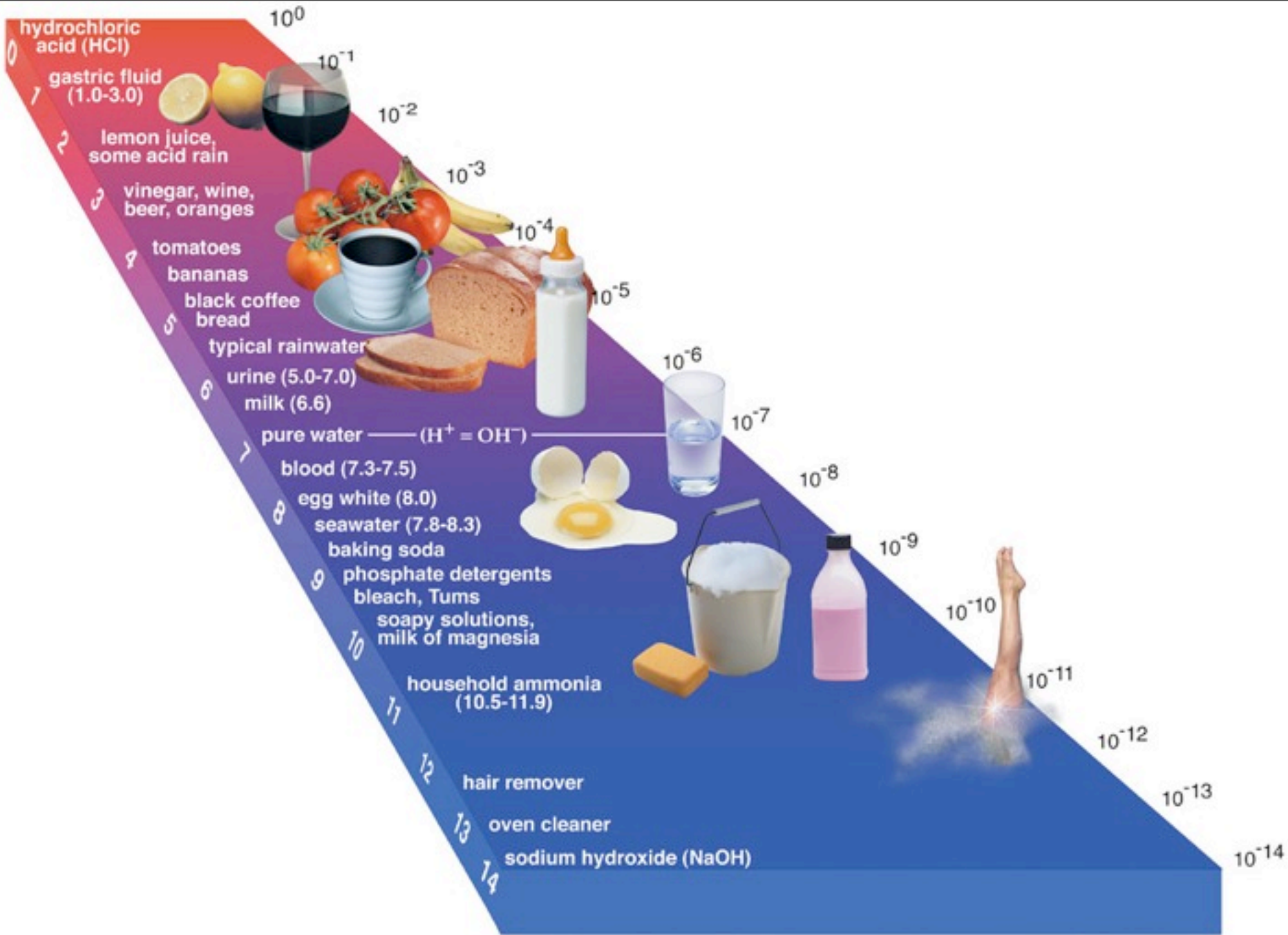


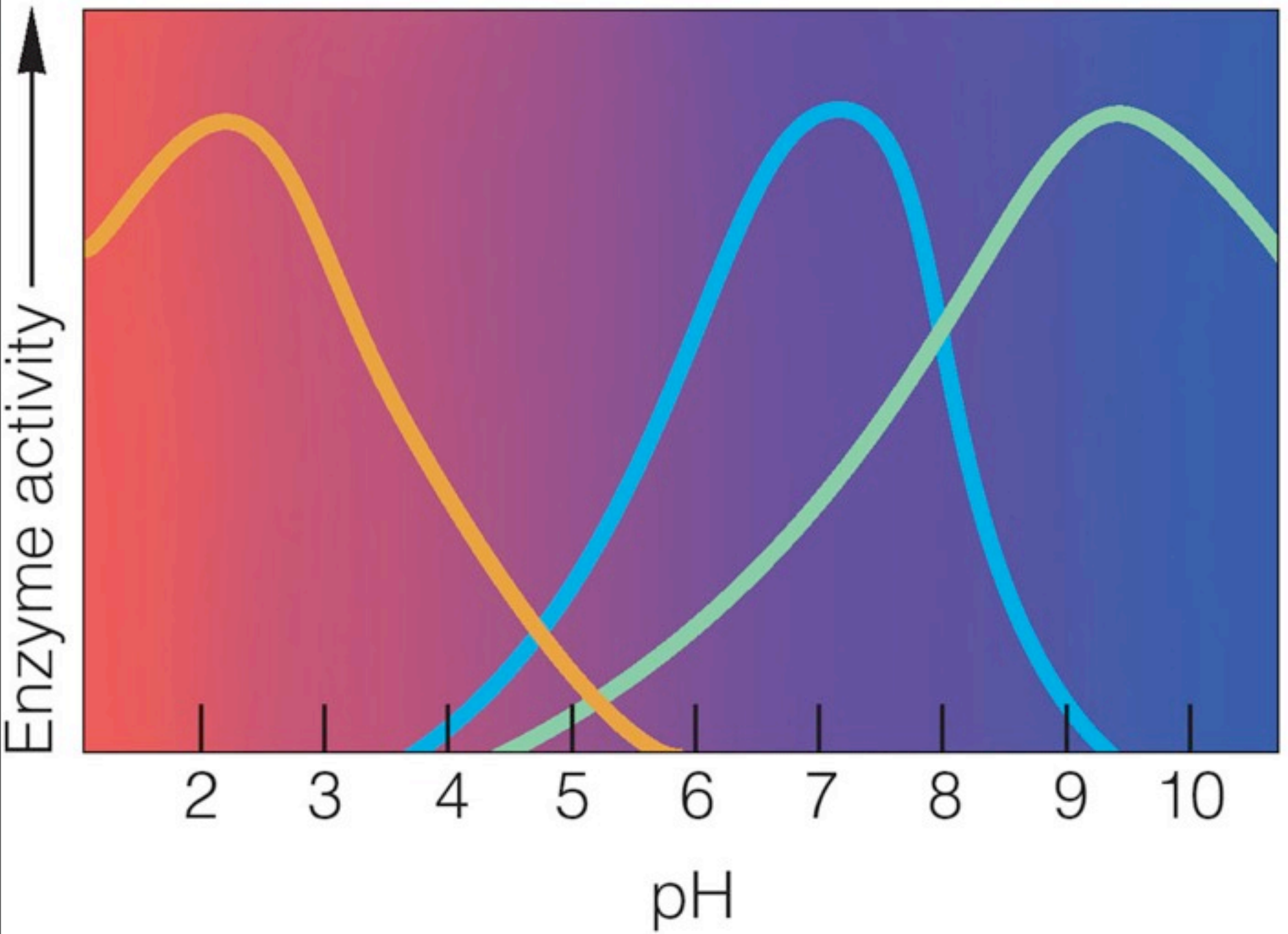


Benjamin
Cummings



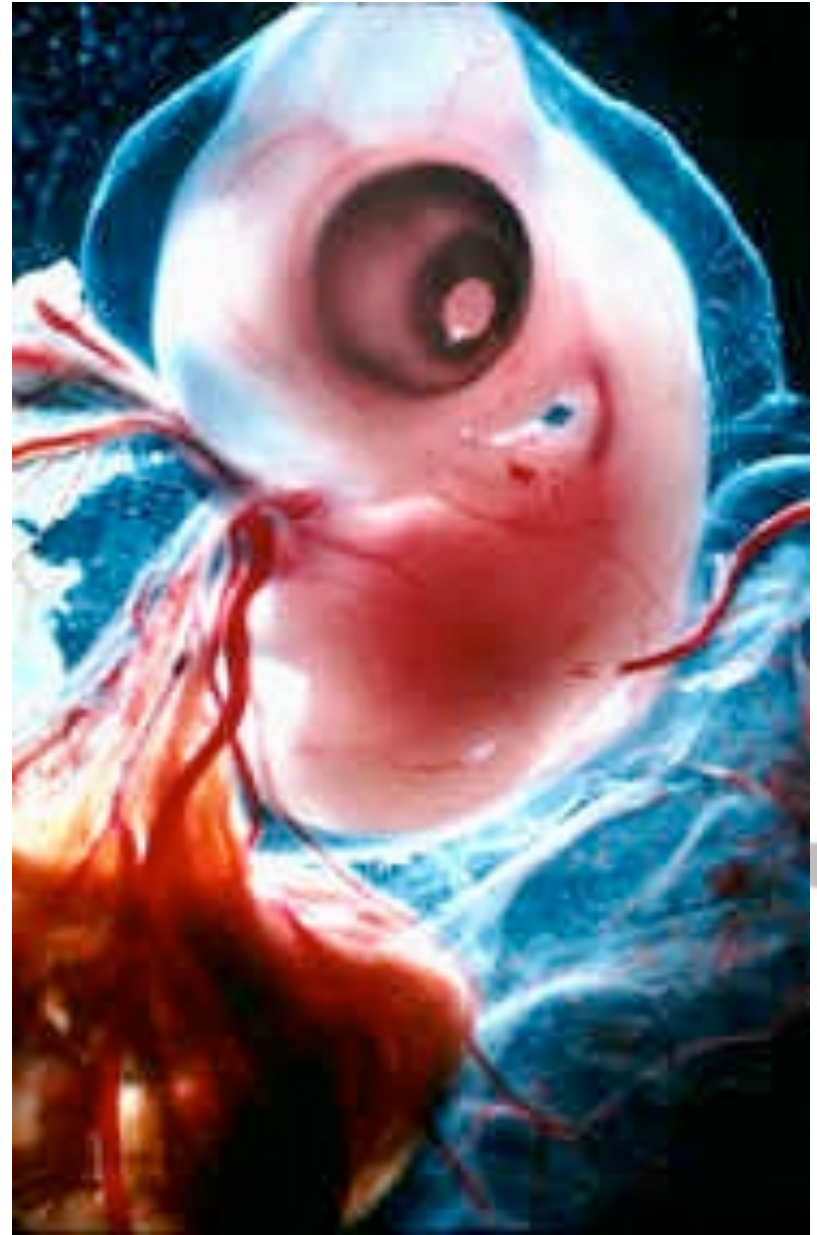
Daniel Koshland
1958





V. Buffers- are substances that minimize changes in the concentrations of H^+ and OH^- in a solution.

Carbonic Acid (H_2CO_3) is a famous buffer in blood. If the blood starts to become too basic it breaks down and adds H^+ to the solution.



7 day old chicken embryo



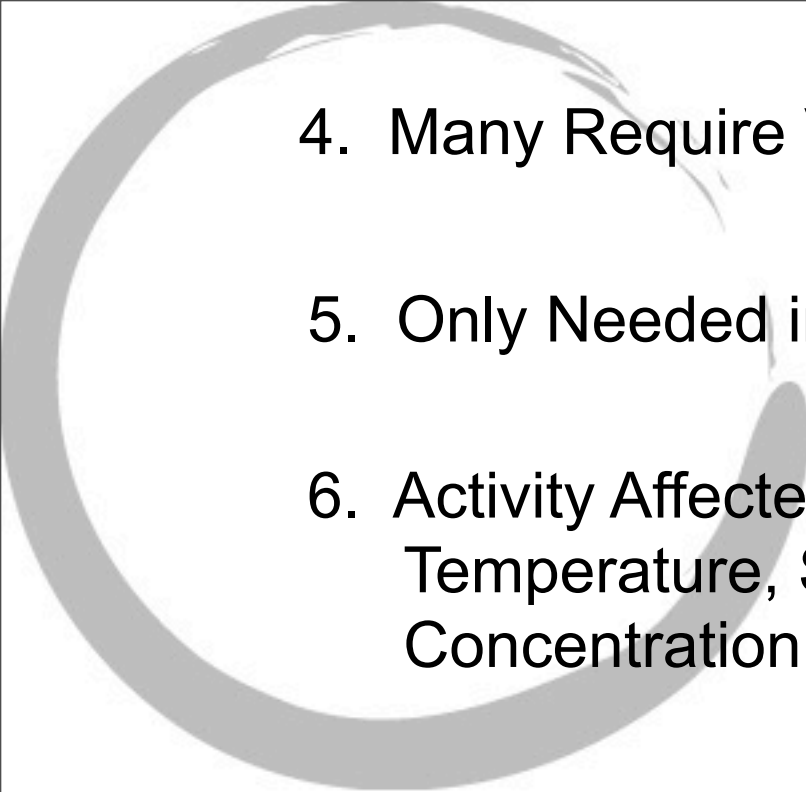

4. Many Require Vitamins or Vitamin Fragments



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5. Only Needed in Small Amounts



- 
- 
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 6. Activity Affected By
Temperature, Substrate
Concentration and pH

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