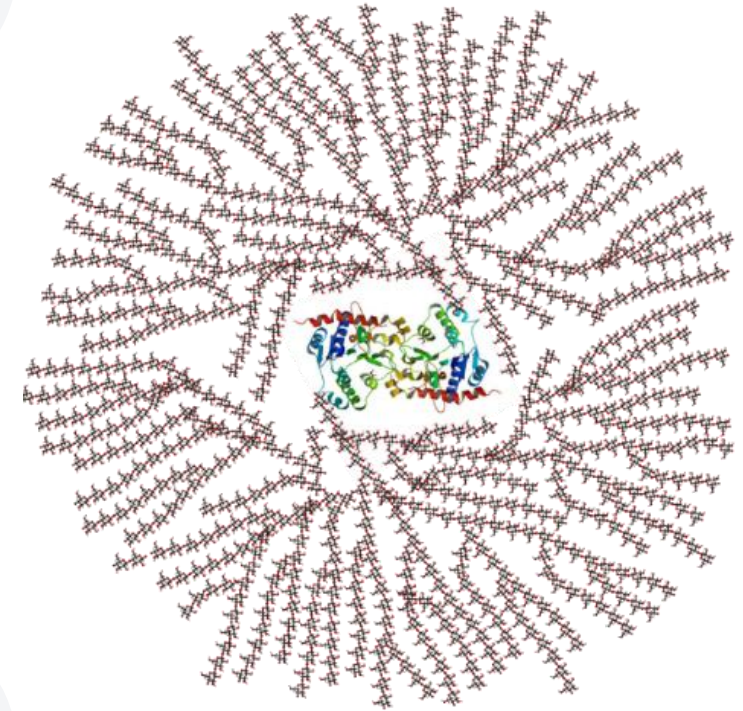


Biomolecules: Structures, functions and interactions

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Department of Biochemistry, Faculty of Medicine, Khon Kaen University



MD567712 Cells and Molecular Biology

Outline



- Biomolecules (carbohydrates, lipids, proteins, nucleic acids): structures and functions
- Chemical bonding & molecular interactions
- Stereochemistry of biomolecules

The levels of organization in the body

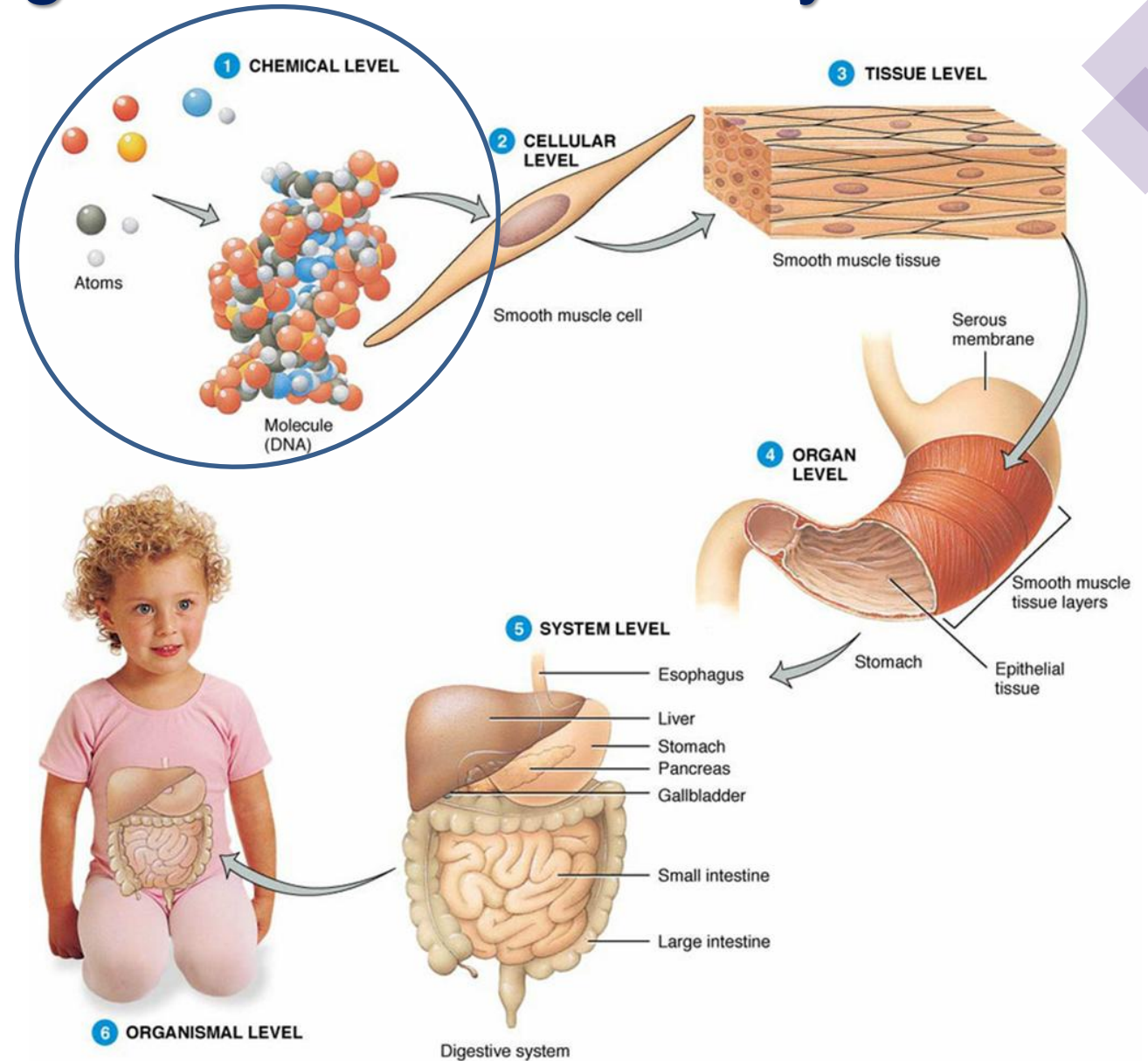
Four major classes of biomolecules/macromolecules:

Proteins

Nucleic acids

Carbohydrates

Lipids



Biomolecules - an overview

- **Proteins**

- Polypeptides
- Amino acids
- **Peptide bonds**

- **Nucleic acids (DNA & RNA)**

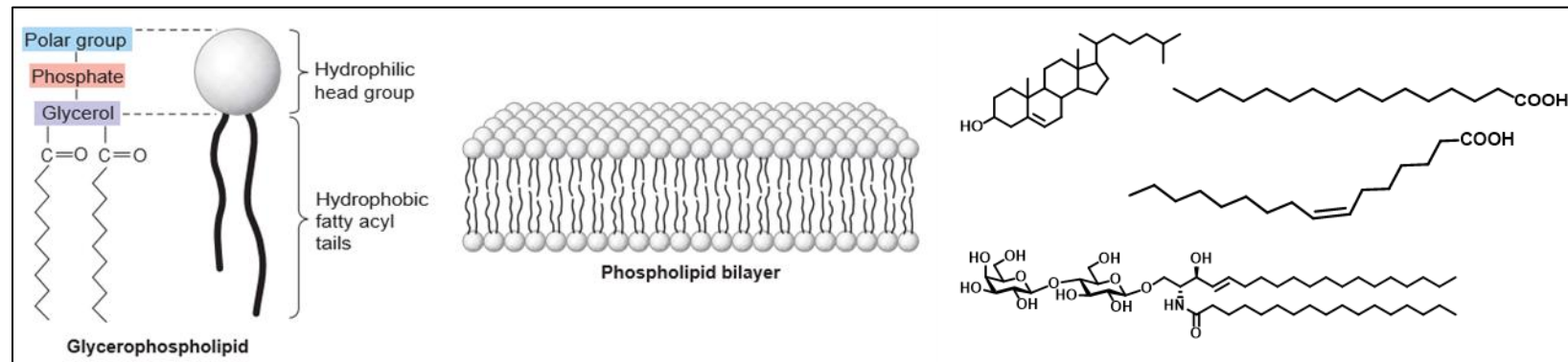
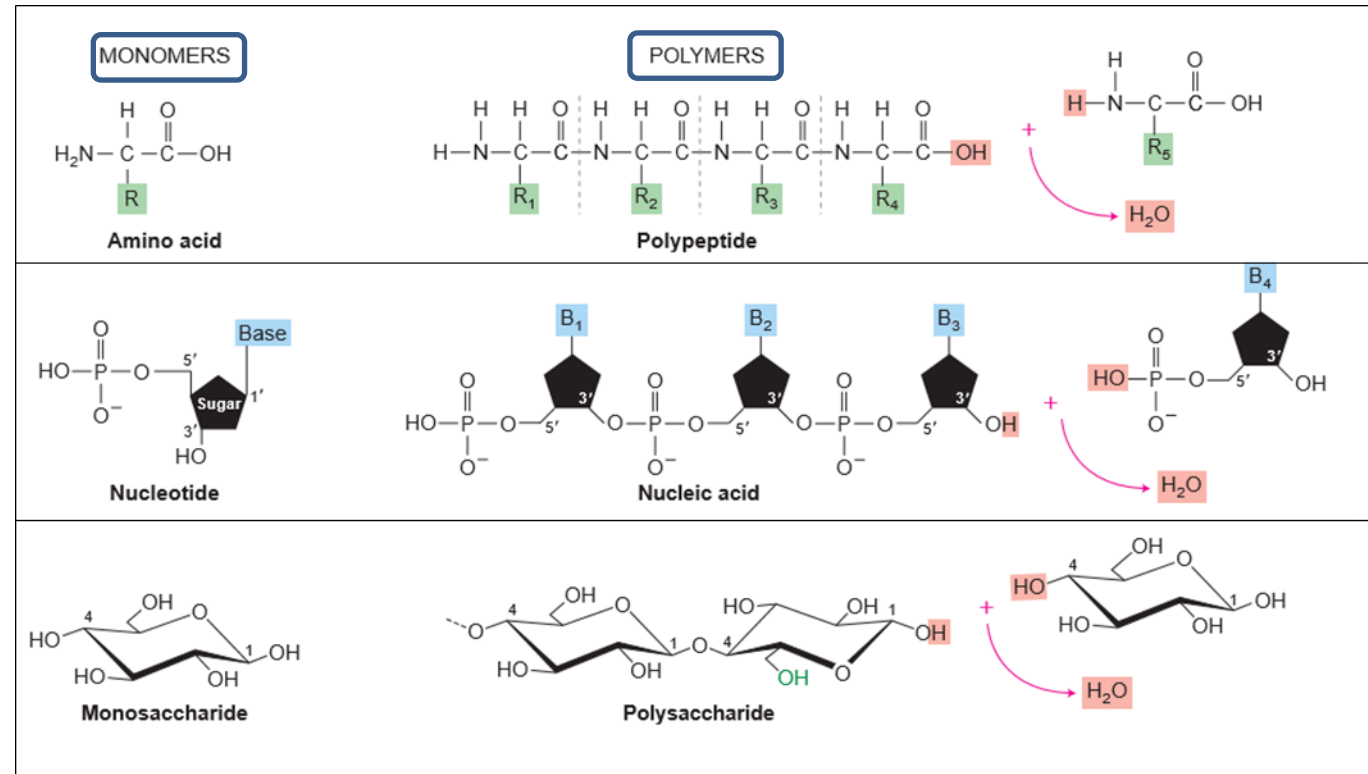
- Polynucleotides
- Nucleotide (base, sugar and phosphate)
- **Phosphodiester bonds**

- **Carbohydrates**

- Polysaccharides
- Oligosaccharides (Disaccharides)
- Monosaccharides
- **Glycosidic bonds**

- **Lipids**

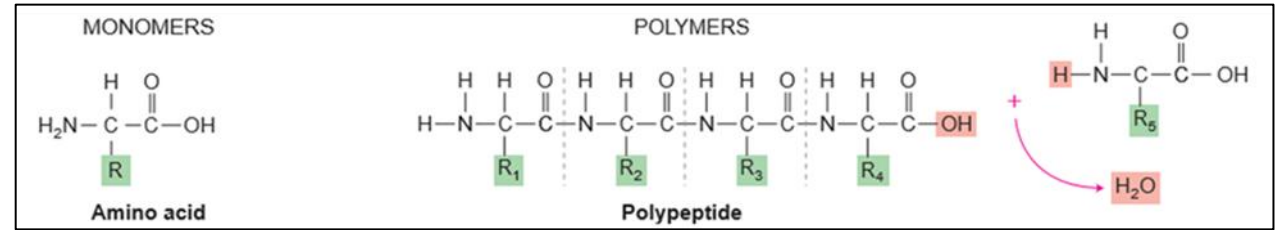
- Diverse structures
- Insoluble in water, hydrophobic, nonpolar
- Soluble in organic solvents
- Made up mostly of hydrocarbon chains



Proteins

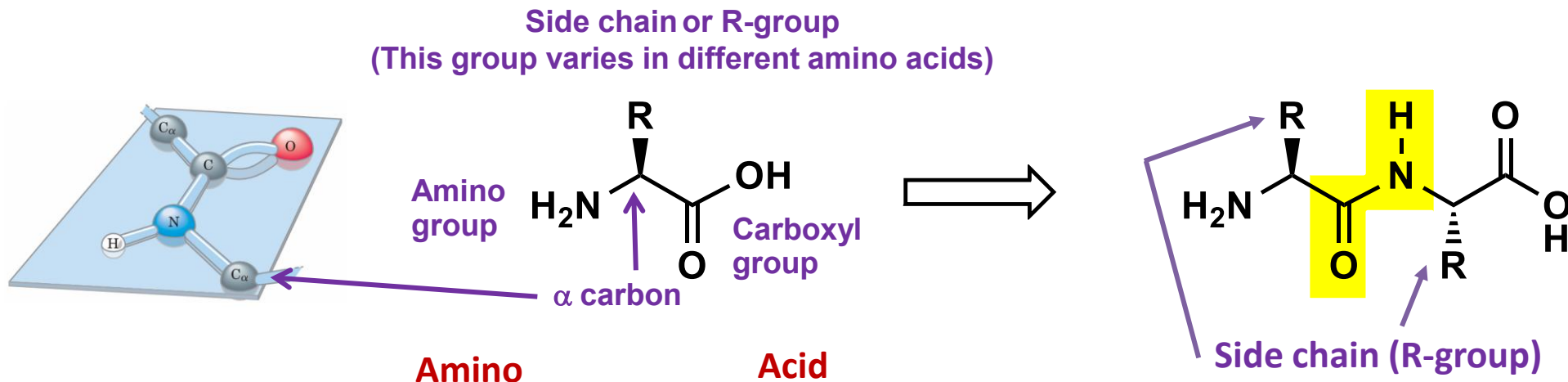
Roles of Proteins:

- Catalysts
- Transport of vitamins, minerals, oxygen and fuels
- Receptors
- Cytoskeleton

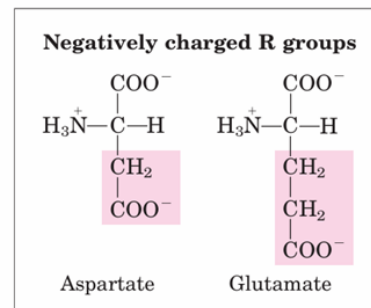
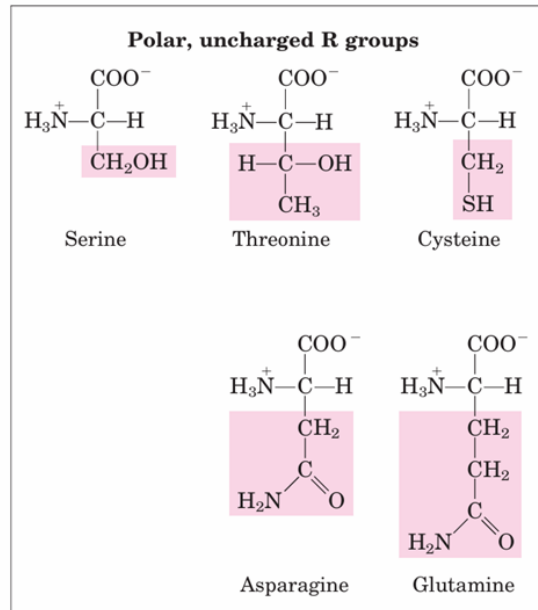
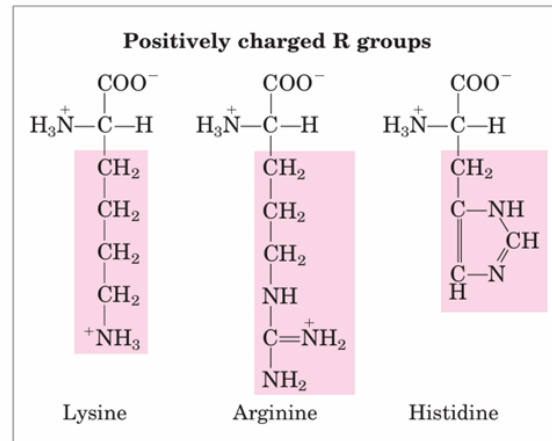
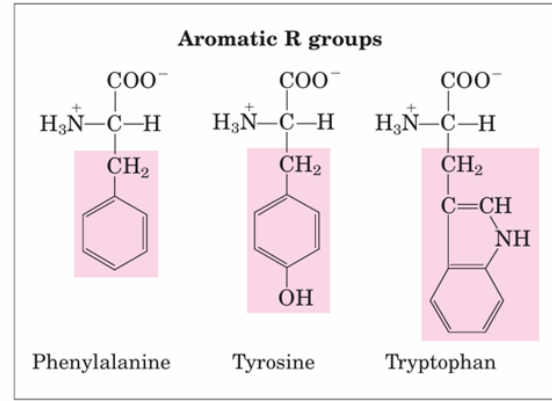
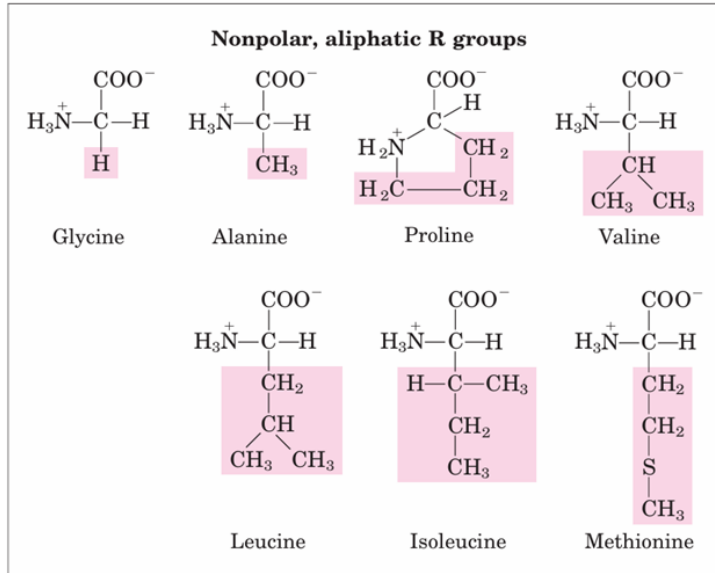


Primary Structure

Amino acids: building blocks of proteins linked by amide bonds (peptide bonds)



The structural formulas show the state of ionization that would predominate at pH 7.0. The shaded portions are the R groups.

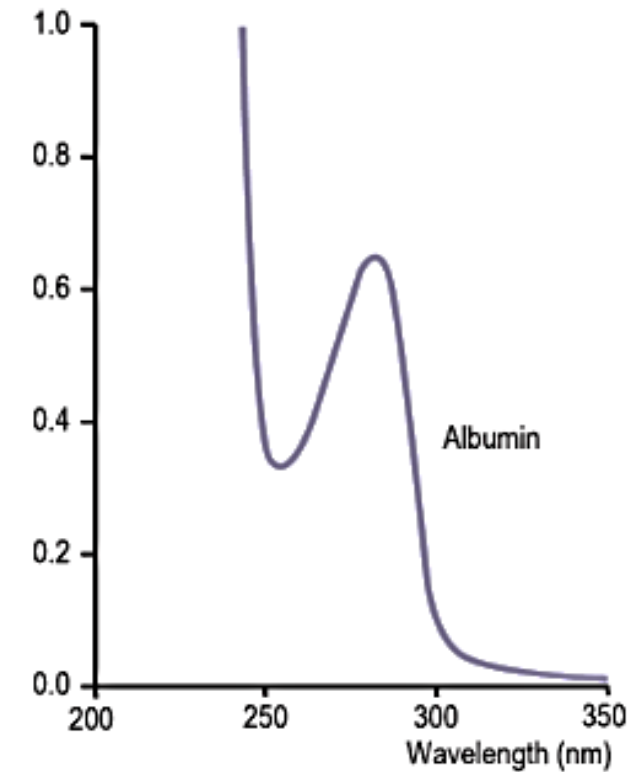
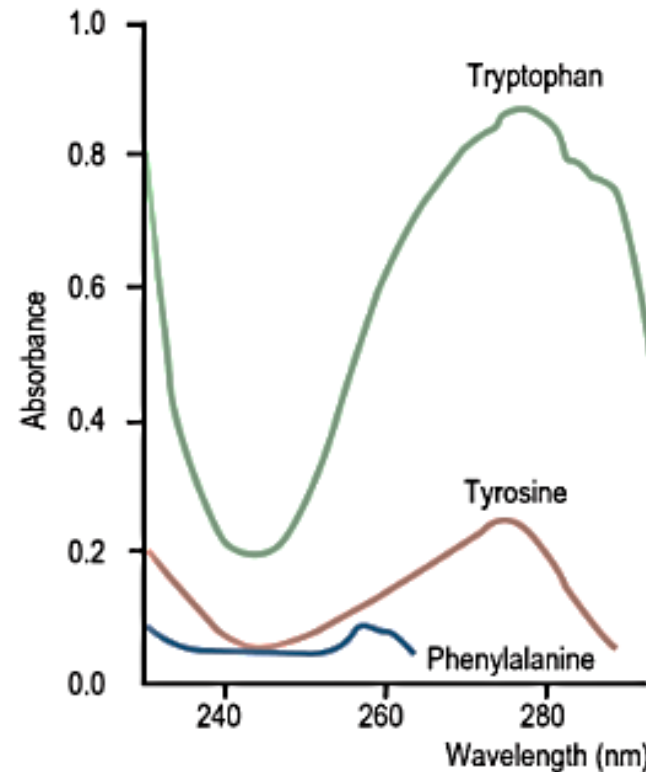
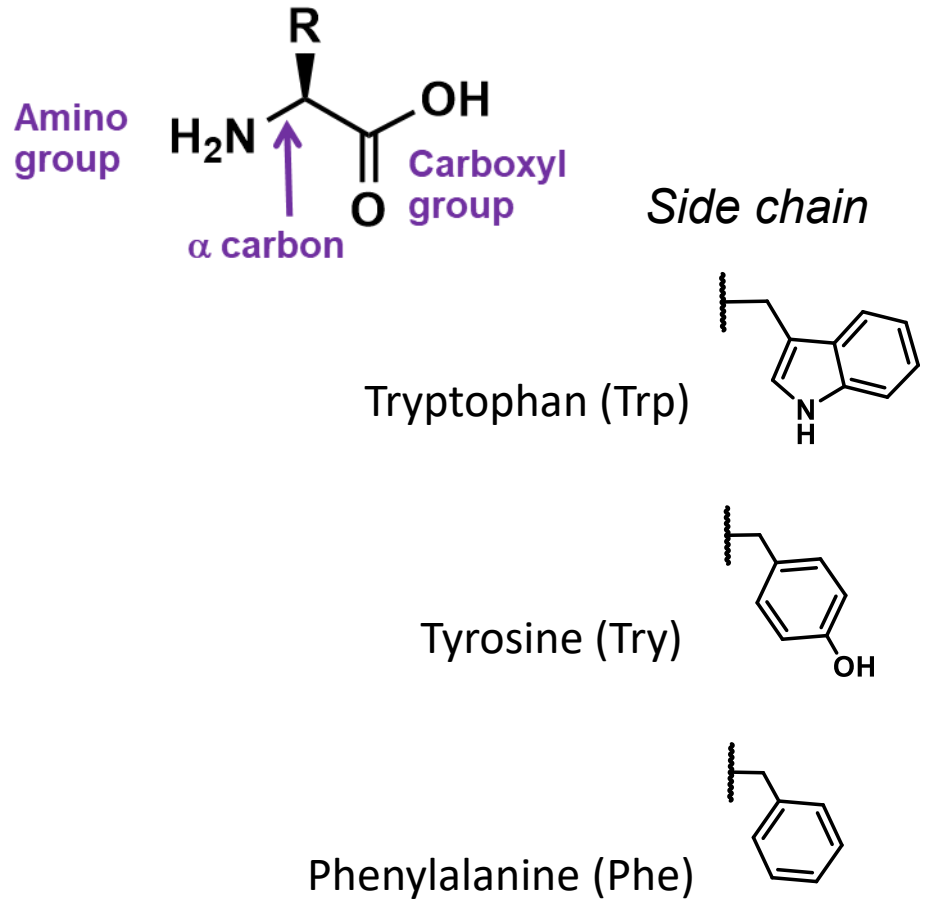


Abbreviations for amino acids

Amino acid	Three-letter abbreviation	One-letter abbreviation
Alanine	Ala	A
Arginine	Arg	R
Asparagine	Asn	N
Aspartic Acid	Asp	D
Cysteine	Cys	C
Glutamine	Gln	Q
Glutamic Acid	Glu	E
Glycine	Gly	G
Histidine	His	H
Isoleucine	Ile	I
Leucine	Leu	L
Lysine	Lys	K
Methionine	Met	M
Phenylalanine	Phe	F
Proline	Pro	P
Serine	Ser	S
Threonine	Thr	T
Tryptophan	Trp	W
Tyrosine	Tyr	Y
Valine	Val	V
Asparagine or aspartic acid	Asx	B
Glutamine or glutamic acid	Glx	Z

Example: 1 Ile – 2 Ala – 3 His – 4 Thr – 5 Tyr – 6 Gly – 7 Pro
IAHTYGP

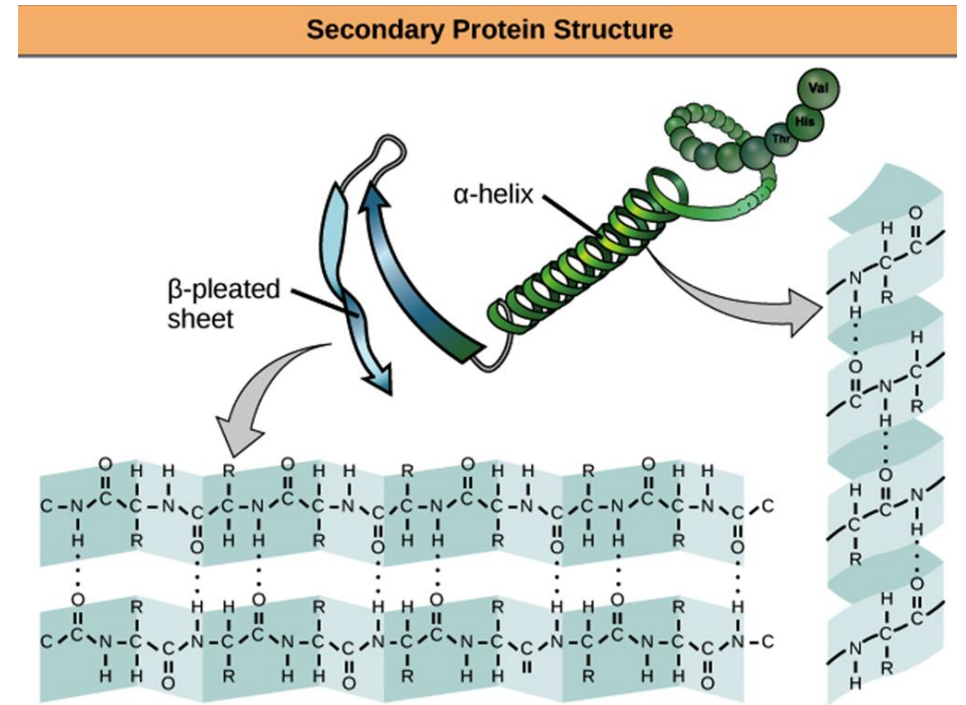
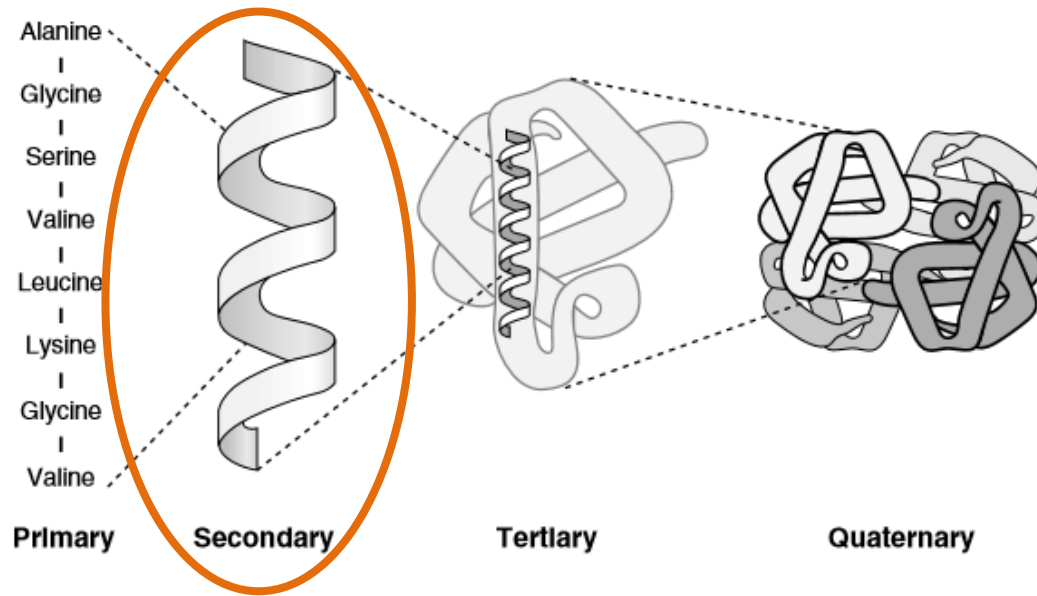
UV absorption spectra of the aromatic amino acids and bovine serum albumin



Aromatic amino acids are amino acids that have a ring structure (called an aromatic ring) in their side chain (R group)

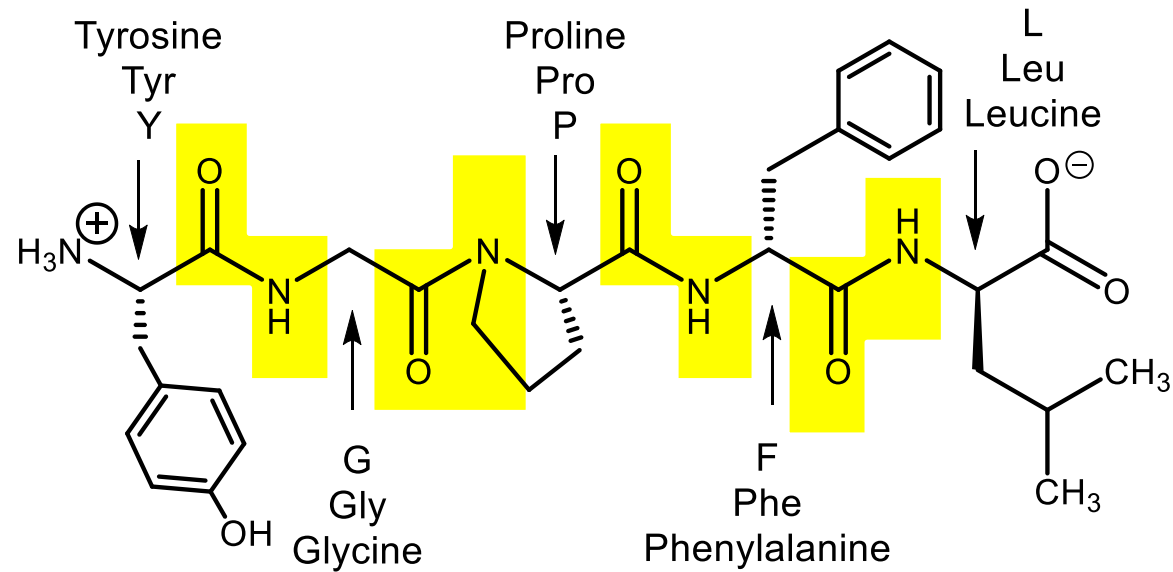
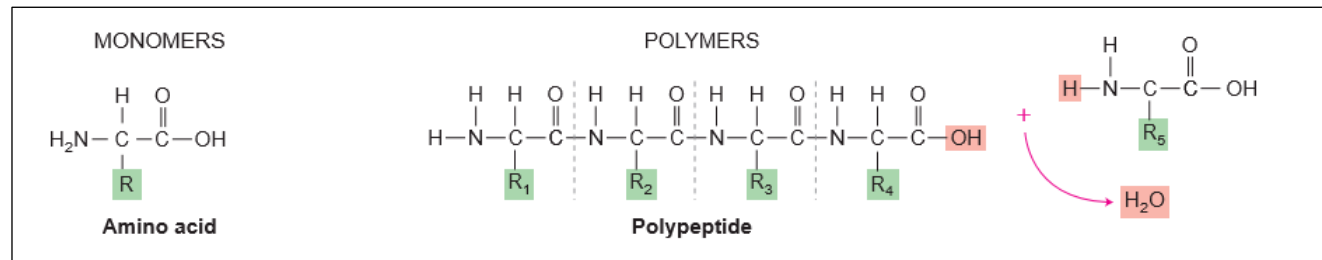
Medical Biochemistry, 4th Edition , Ed. John Baynes, Marek Dominiczak, 2014, Elsevier limited.

Levels of structure in a protein



- **Primary structure:** the linear arrangement (sequence) of amino acids in a peptide chain, where each amino acid is connected by a **peptide bond**.
- **Secondary structure** : Local folding of the polypeptide chain into structures such as α -helices and β -sheets, stabilized by **hydrogen bonds** between backbone atoms.
- **Tertiary structure:** The overall three-dimensional shape of a single polypeptide chain, formed by further folding and stabilized by various **non-covalent interactions** between the side chains (R groups) of amino acids.
- **Quaternary:** The specific arrangement and interaction of multiple polypeptide subunits in a protein composed of more than one chain, stabilized by **non-covalent interactions**.

Primary structures

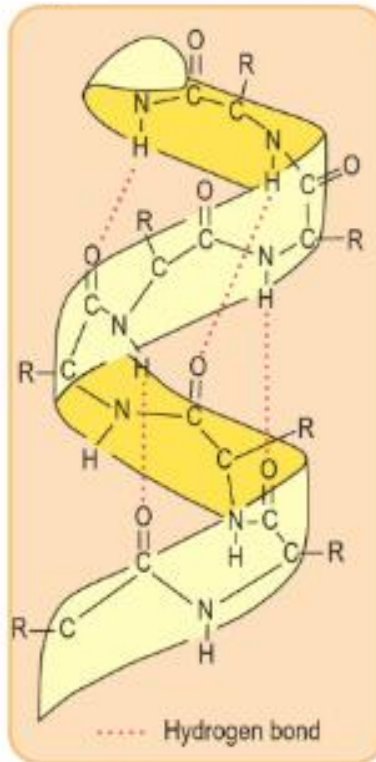


N-terminal residue Tyr Gly Pro Phe Leu C-terminal residue

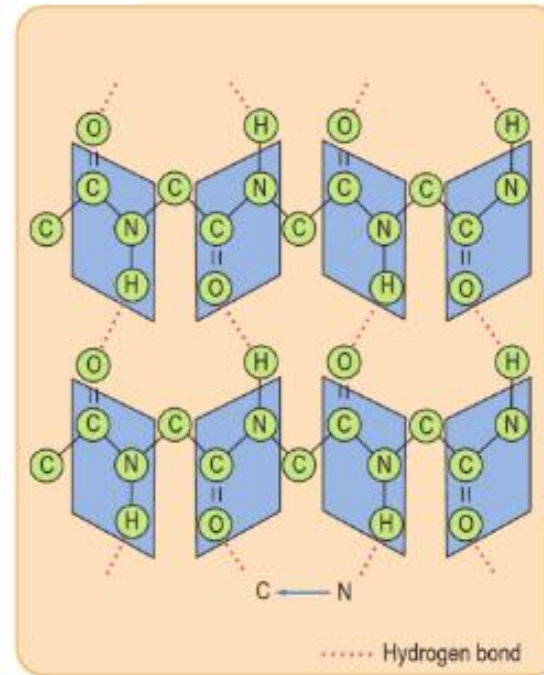
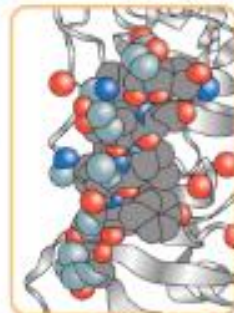
→

Secondary structures

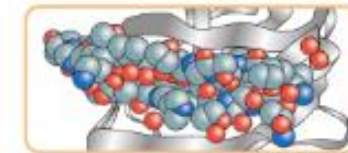
“the spatial arrangement of the primary structure determined by H-bonding”



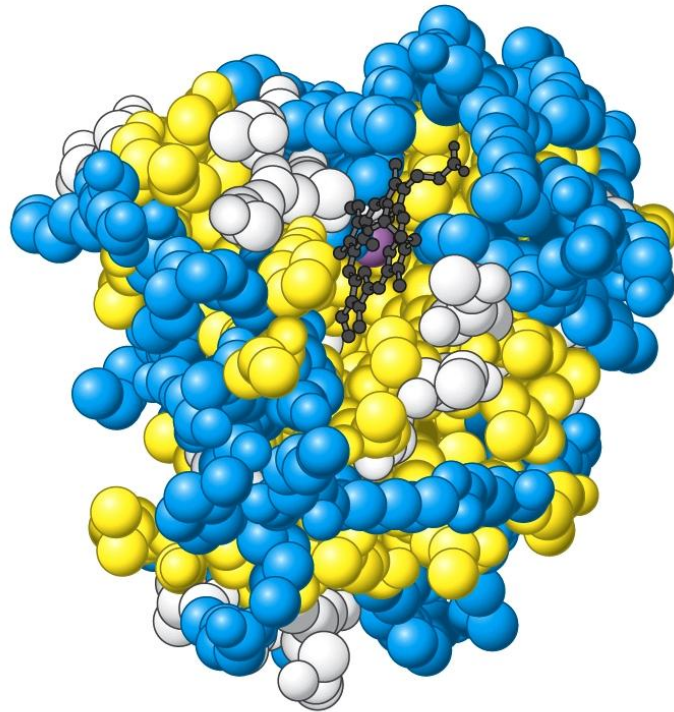
α -helix



β -pleated sheet



Tertiary structures



Myoglobin; yellow:
hydrophobic AAs, blue:
charged AAs

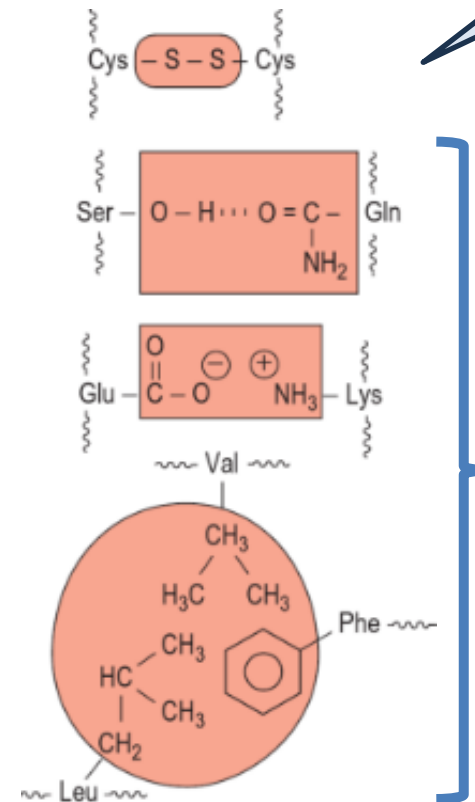
- Specifies the spatial arrangement of the secondary structure.
- Is determined by **multiple interactions** include:

- Disulfide bonds
- H-bonds
- Ionic bonds
- Hydrophobic interactions

Peptide bonds (covalent bonds)
& H-bonds (non-covalent)

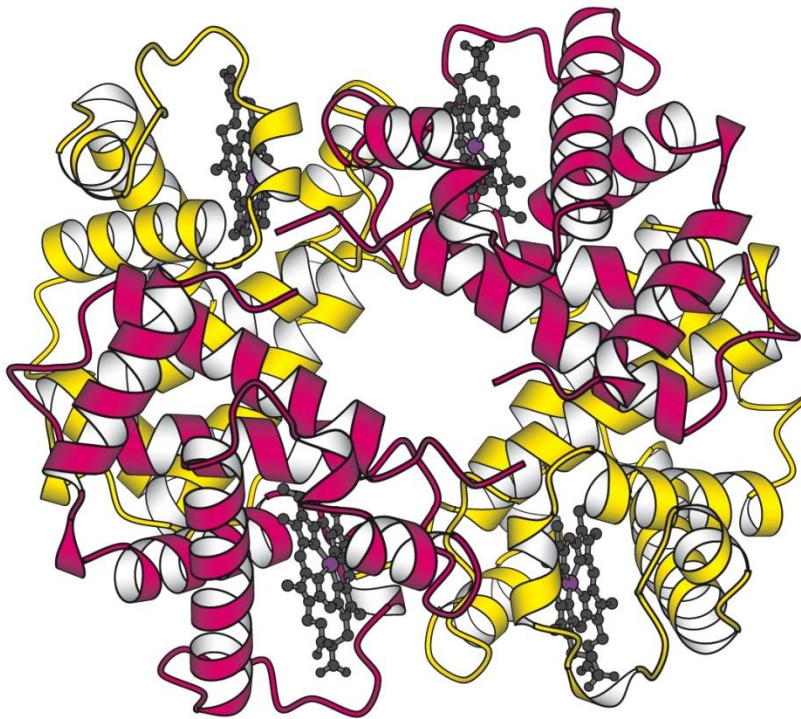
Covalent
interactions

Non-Covalent
interactions

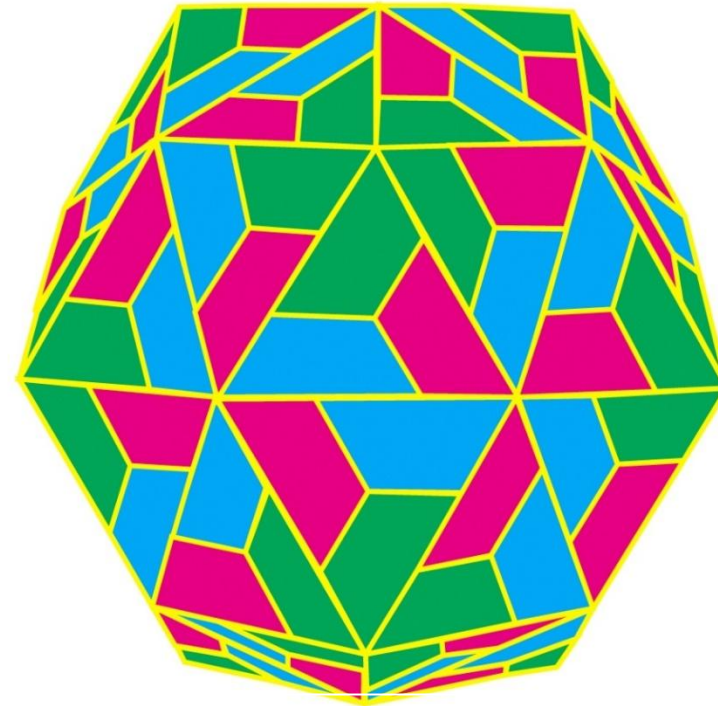


Quaternary structures

Several subunits held together by non-covalent bonds

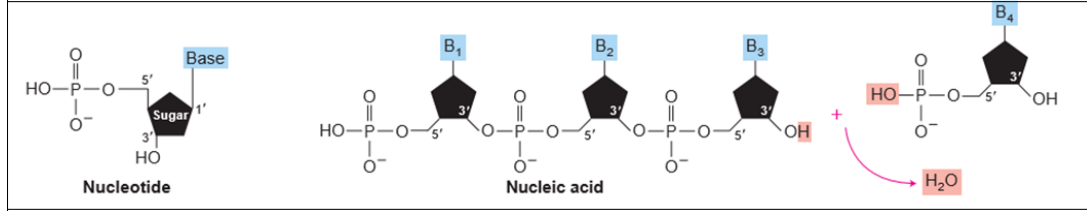


$\alpha_2\beta_2$ tetramer of Hb

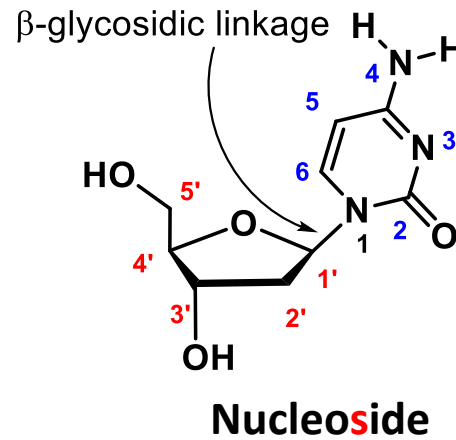


60 copies of each 4 subunits
of rhinovirus coat proteins

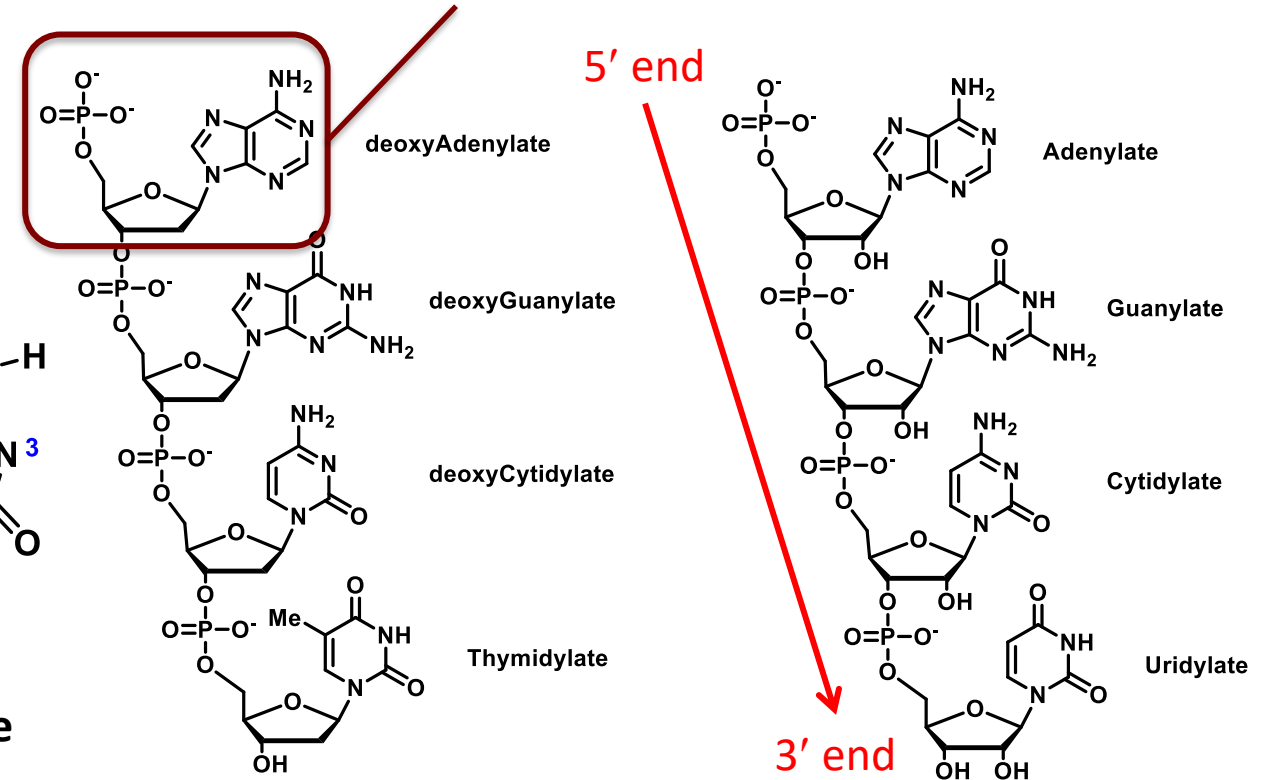
Nucleic acids



Functions:
Genetic information
storage (DNA) and
transmission (RNA)



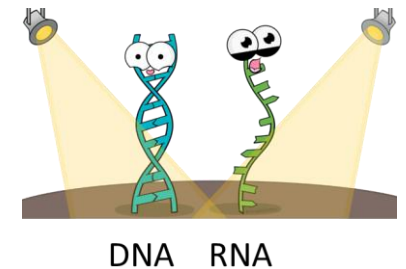
Nucleotide

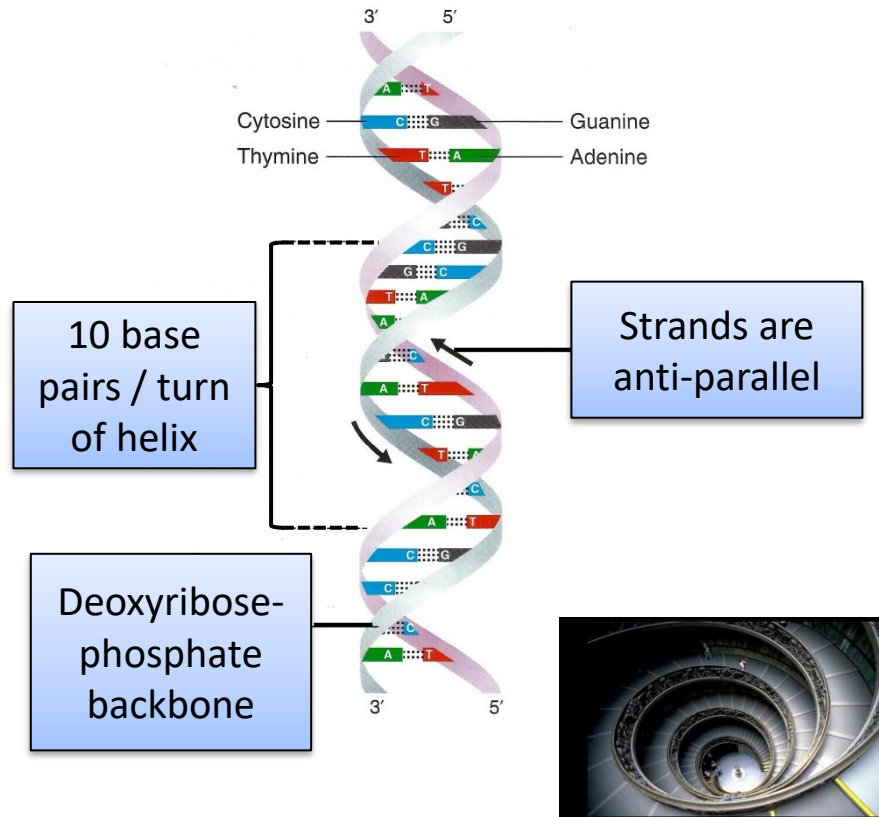


DeoxyriboNucleic Acid **DNA**

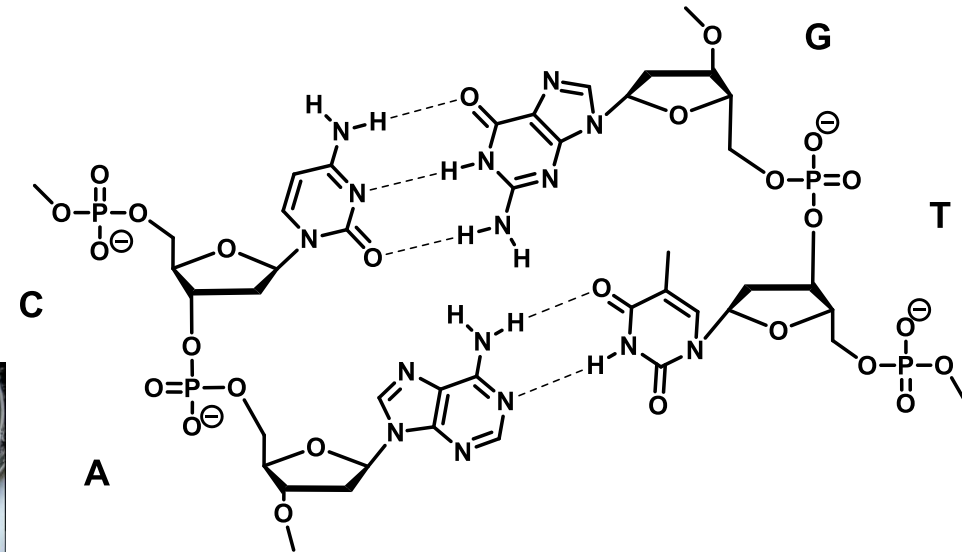
RiboNucleic Acid **RNA**

- Nucleic acids: DNA and RNA
- A nucleotide comprises three parts: i) **ribose or deoxyribose**; ii) **a nitrogenous bases/nucleobase** (purines or pyrimidines) and **a phosphate group**
- DNA has deoxyribose and adenine (A), guanine (G), cytosine (C) and thymine (T)
- RNA contains ribose and A, G, C and uracil (U)
- Positions on the base are numbered 1, 2, 3, etc; on the sugar: 1', 2', 3', 4', 5'.



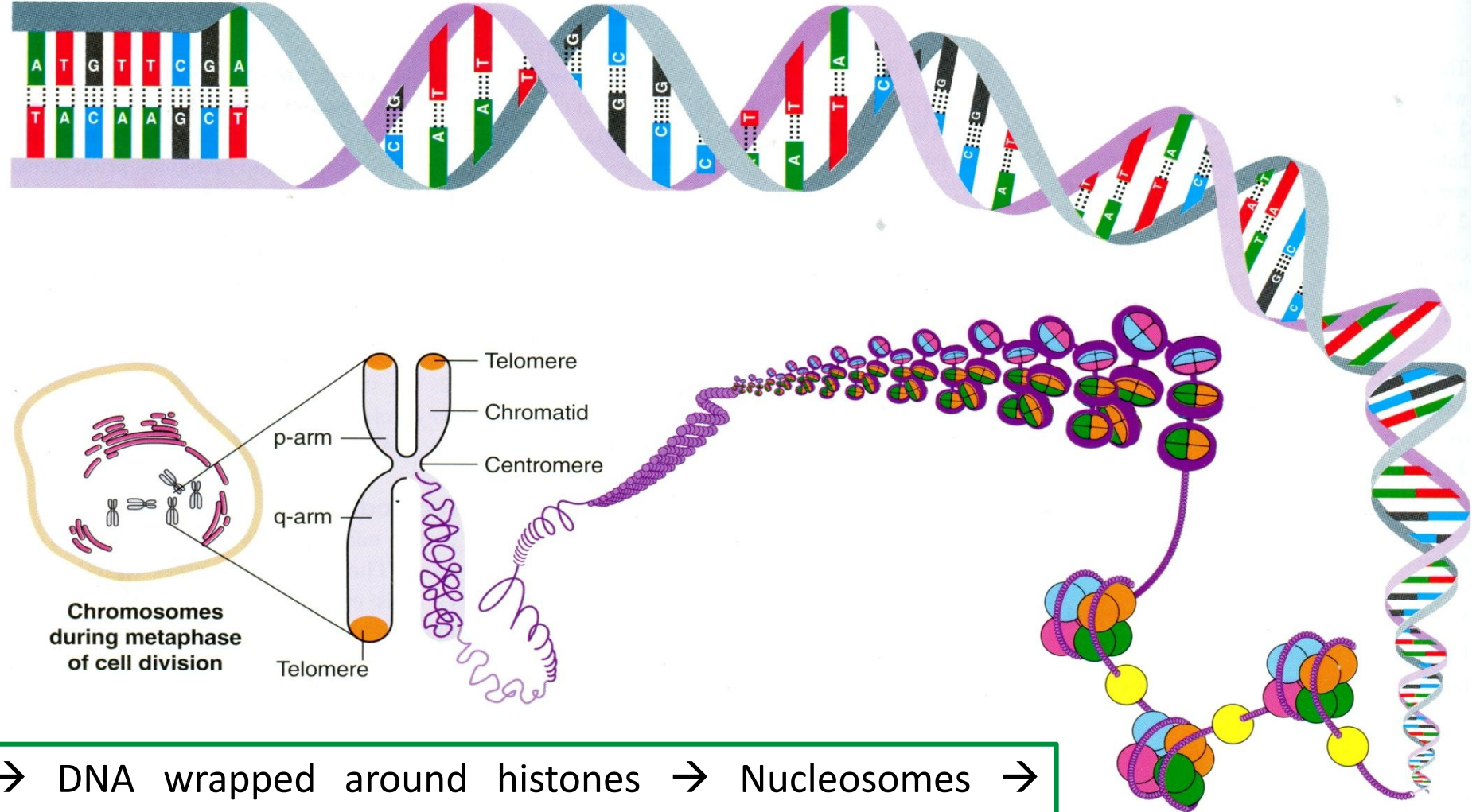


Watson-Crick base pairs and double helix



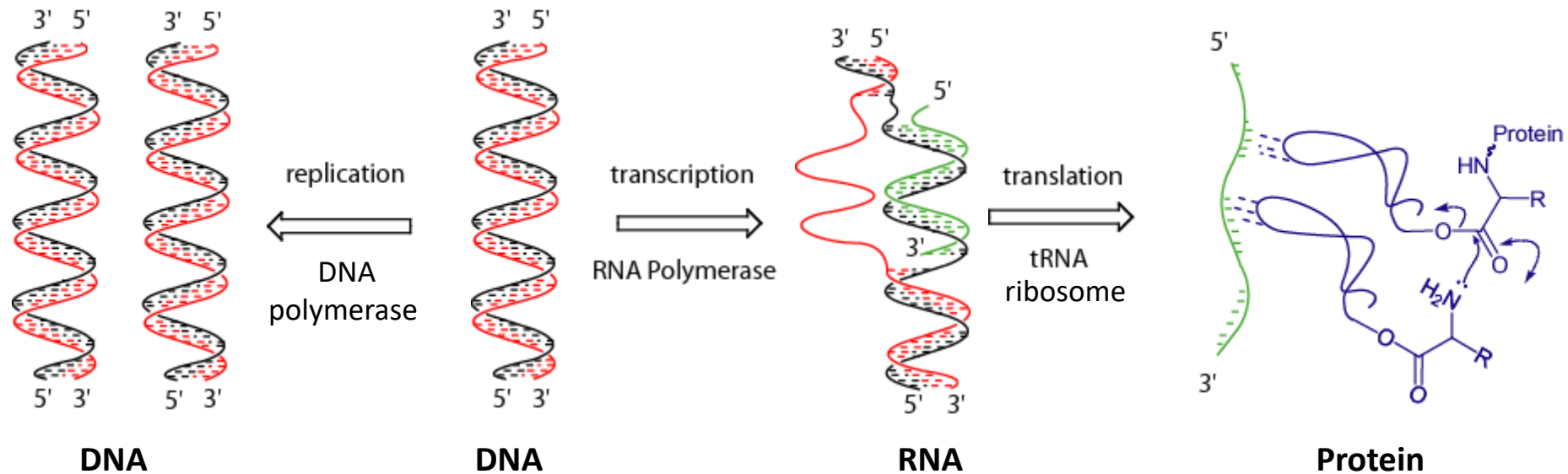
- The two strands in DNA, running **anti-parallel**, are held together by **H-bonds** between **complementary bases** ($A=T$, $C \equiv G$)
- High **G-C content** makes the DNA more stable $\rightarrow T_m$ (Melting temperature)
- Hydrophobic interactions and Van der Waals interactions from stacked arrangement of base pairs

Organization of DNA in eukaryotes

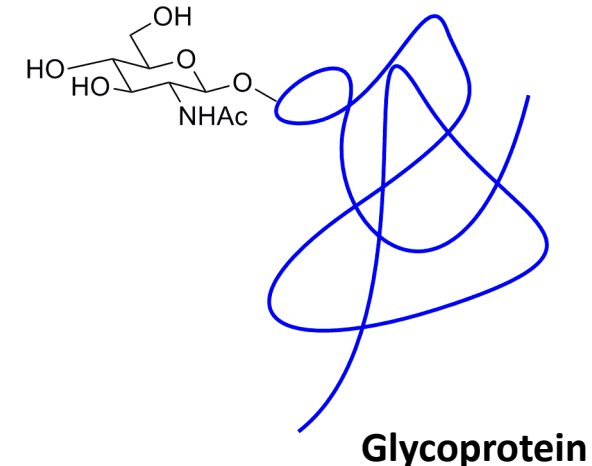


DNA double helix → DNA wrapped around histones → Nucleosomes → Nucleosomes coiled into chromatin fibers → further condensation of chromatin → Chromosome

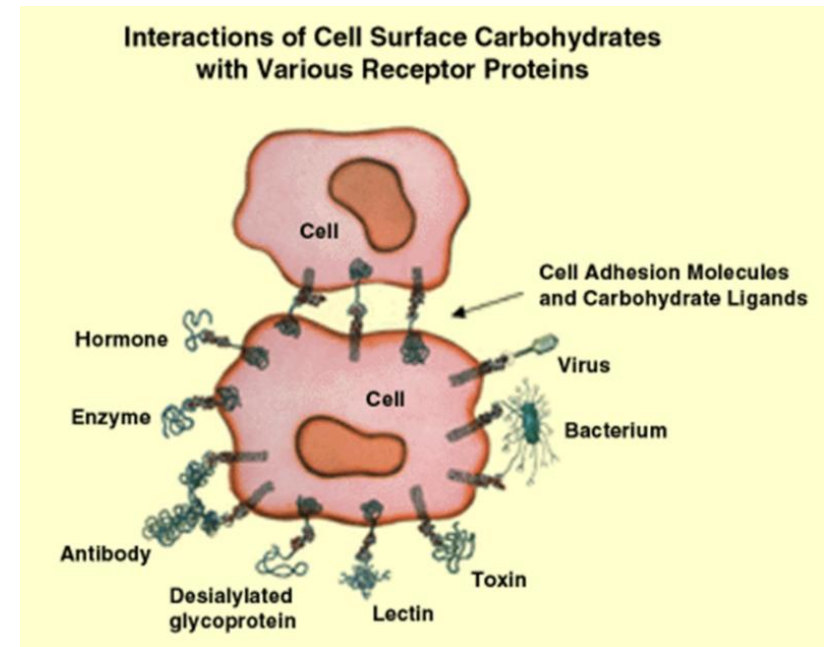
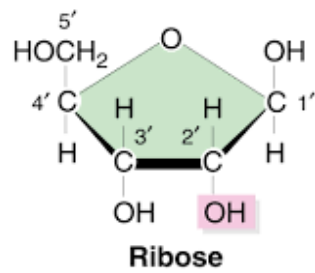
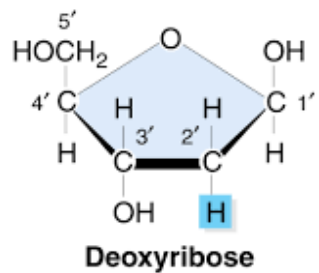
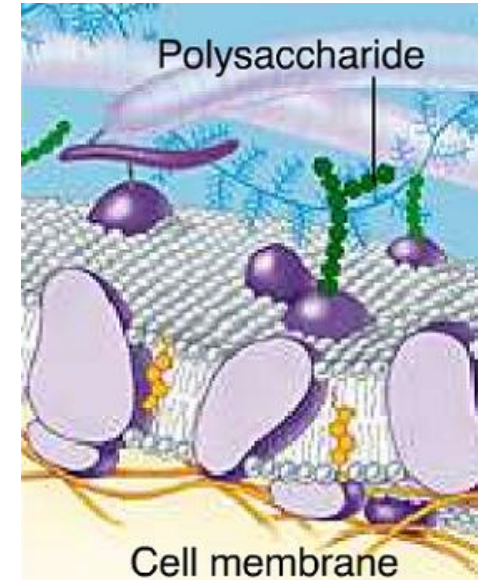
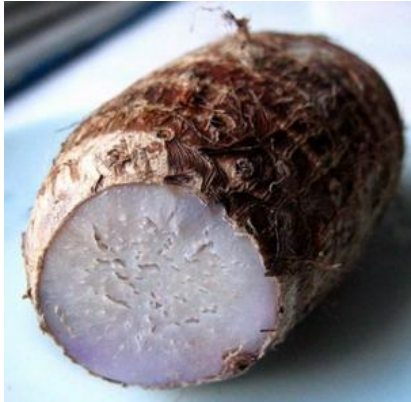
Central dogma of molecular biology

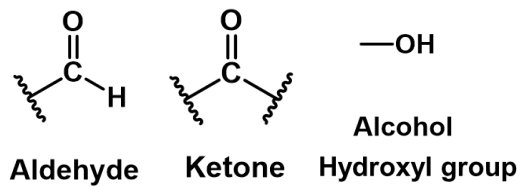


- Describes the flow of genetic information **from DNA to proteins**
- DNA is transcribed in the nucleus to make a complementary RNA strand
- RNA is exported from the nucleus into the cytoplasm where it is translated to make a protein.
- The protein may then be modified further, for example by glycosylation (attaching sugars) to give a glycoprotein.
- DNA is used for **information storage** – carries the genetic information
- RNA, Proteins and Glycoproteins are used for **information transfer and catalysis**





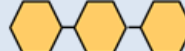
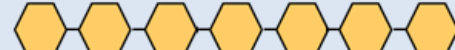
Carbohydrates



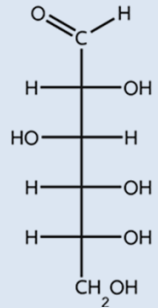


Definition: **Polyhydroxy aldehydes**
or **Polyhydroxy ketones**

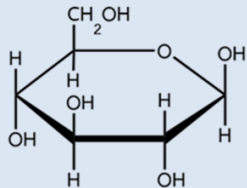
Number of sugar units

- Monosaccharide 
- Disaccharide 
- Oligosaccharide 
- Polysaccharide 
(homopolysaccharide/heteropolysaccharide)

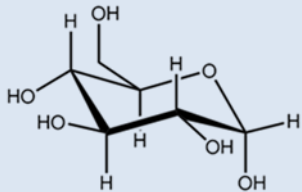
Structures



Fischer projection



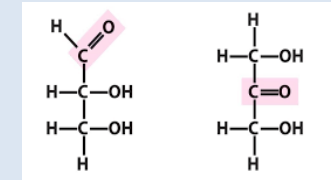
Haworth projection



Conformation

Carbohydrates

Functional groups



Aldehyde

Ketone

An aldose

A ketose

Number of C atoms

Triose – 3 C

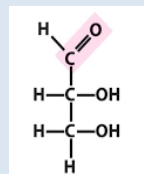
Tetrose – 4 C

Pentose – 5 C

Hexose – 6 C

Heptose – 7 C

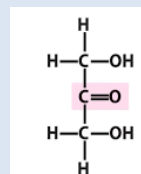
Both functional groups and number of C atoms



Triose

Aldose

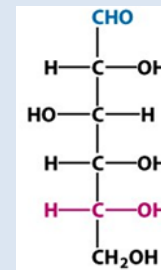
Aldotriose



Triose

Ketose

Ketotriose



Hexose

Aldose

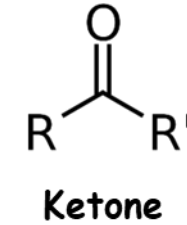
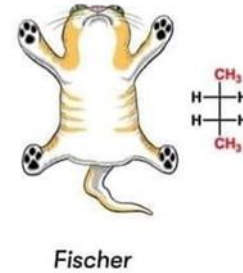
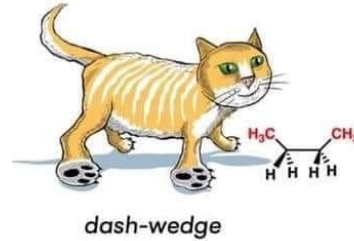
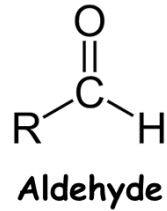
Aldohexose

...ose

to systematically name
sugars.

Monosaccharides – classified by functional groups

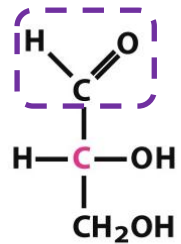
Aldoses:
contain an
aldehyde group
(–CHO) at the
end of the
molecule.



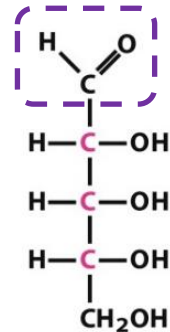
Ketoses:
contain a
ketone group
(C=O) usually at
the second
carbon.

D-Aldoses

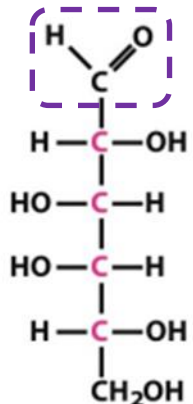
Fischer projection



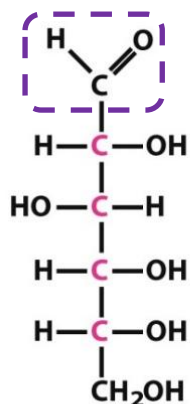
D-Glyceraldehyde



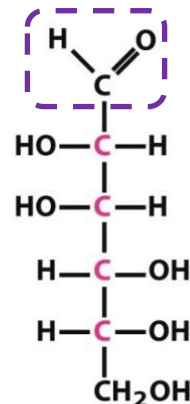
D-Ribose



D-Galactose

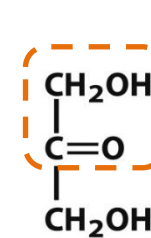


D-Glucose

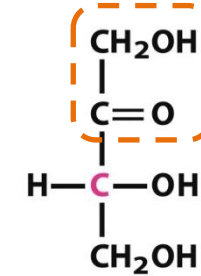


D-Mannose

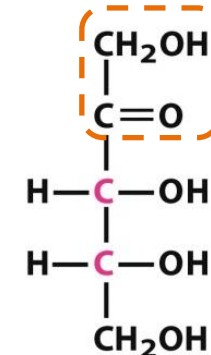
D-Ketoses



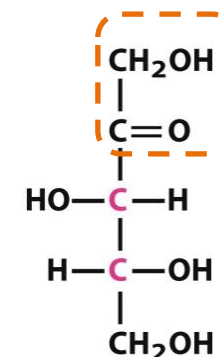
Dihydroxyacetone



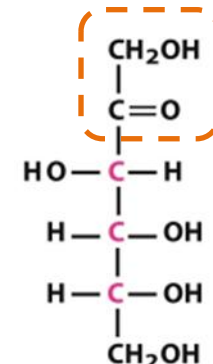
D-Erythrulose



D-Ribulose



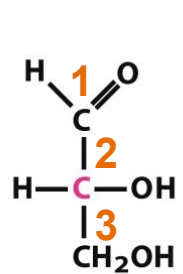
D-Xylulose



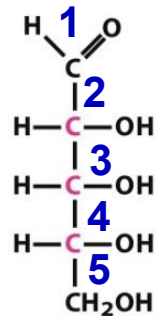
D-Fructose

Monosaccharides – classified by number of carbons

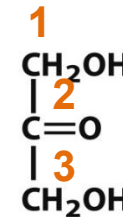
Monosaccharides are classified based on the number of carbons in the molecule as trioses (3 C), tetroses (4 C), pentoses (5 C), and hexoses (6 C).



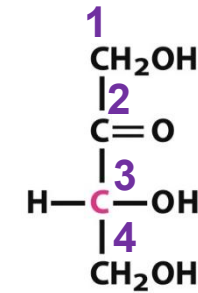
Triose **D-Glyceraldehyde**



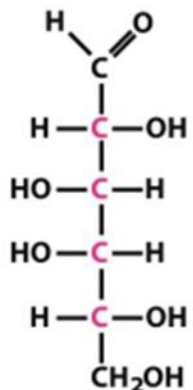
D-Ribose Pentose



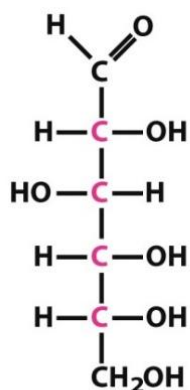
Triose **Dihydroxyacetone**



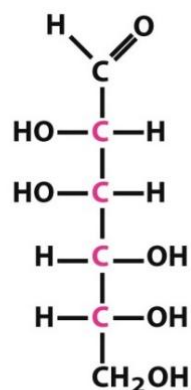
D-Erythrulose Tetrose



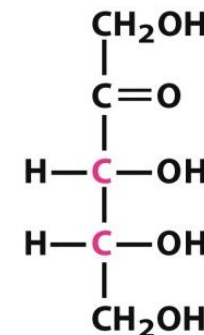
Hexose **D-Galactose**



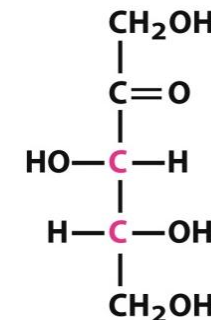
Hexose



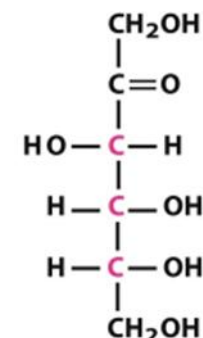
Hexose



Pentose **D-Ribulose**



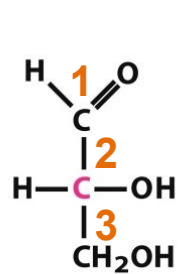
D-Xylulose
Pentose



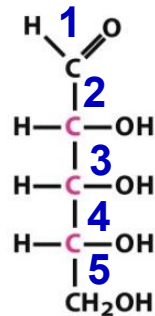
Hexose

Monosaccharides – classified by both functional groups and number of carbons

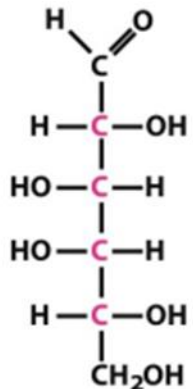
D-Aldoses



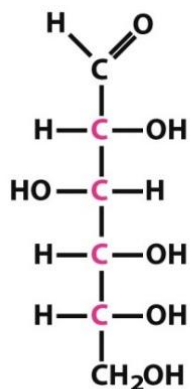
Triose
Aldotriose
D-Glyceraldehyde



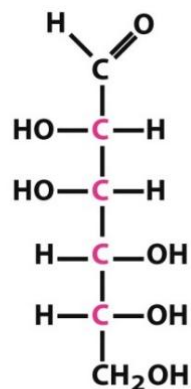
Pentose
Aldopentose
D-Ribose



Hexose
Aldohexose
D-Galactose



Hexose

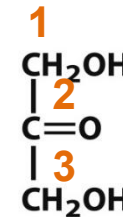


Hexose

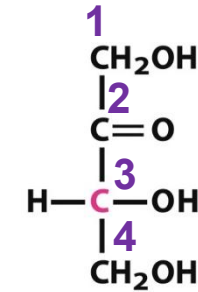
Example:

- Glucose:** an **aldohexose** (6-carbon sugar with an aldehyde group)
- Fructose:** a **ketohehexose** (6-carbon sugar with a ketone group)

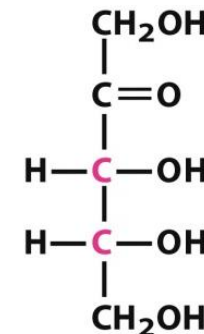
D-Ketoses



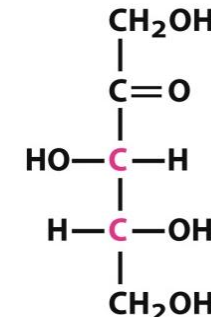
Triose
Ketotriose
Dihydroxyacetone



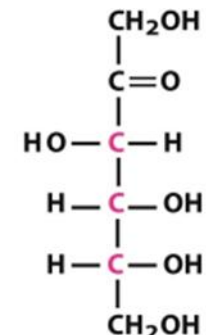
Tetrose
Ketotetrose
D-Erythrulose



Pentose
Ketopentose
D-Ribulose

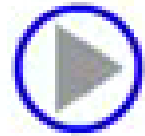


Pentose
D-Xylulose

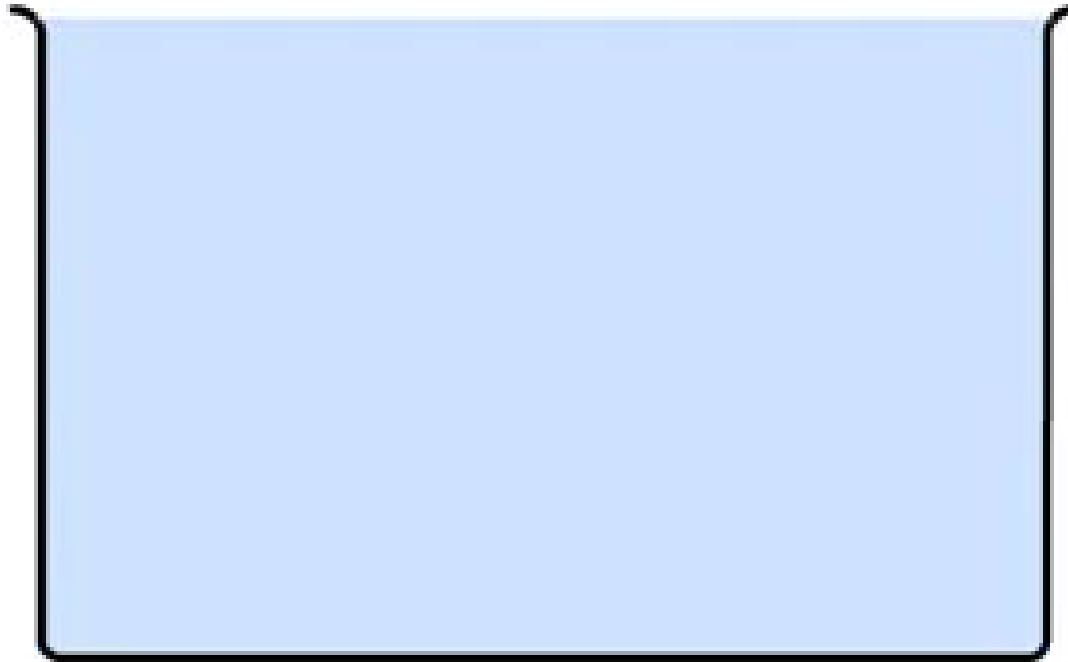


Hexose
Ketohehexose
D-Fructose

Intramolecular cyclization of monosaccharides

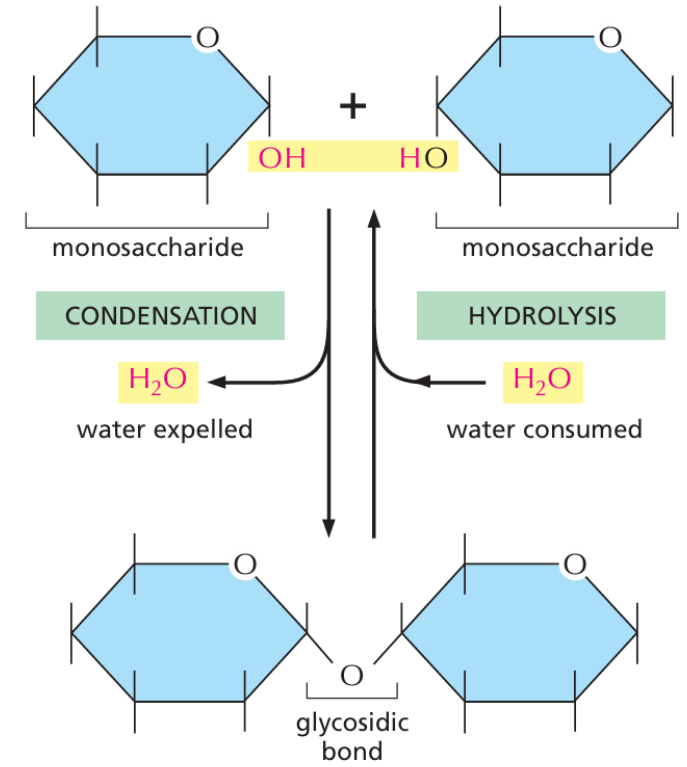
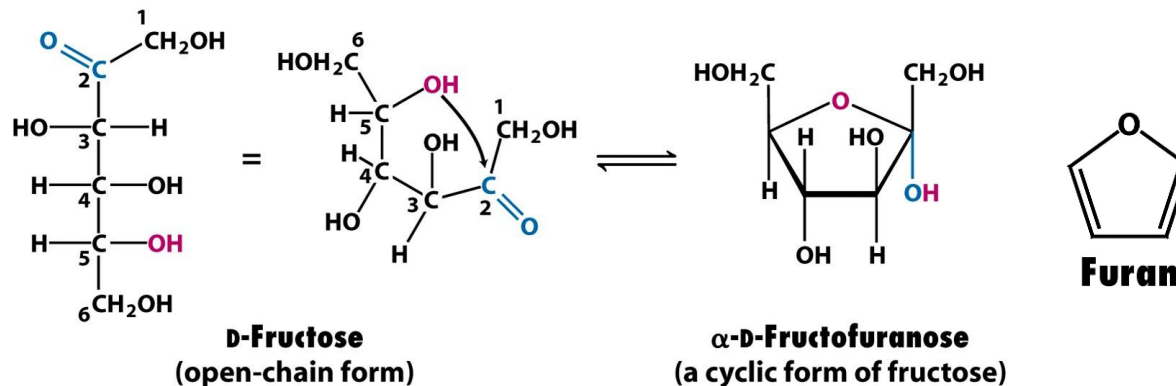
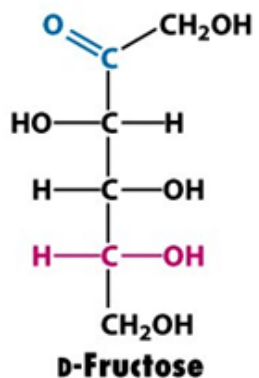
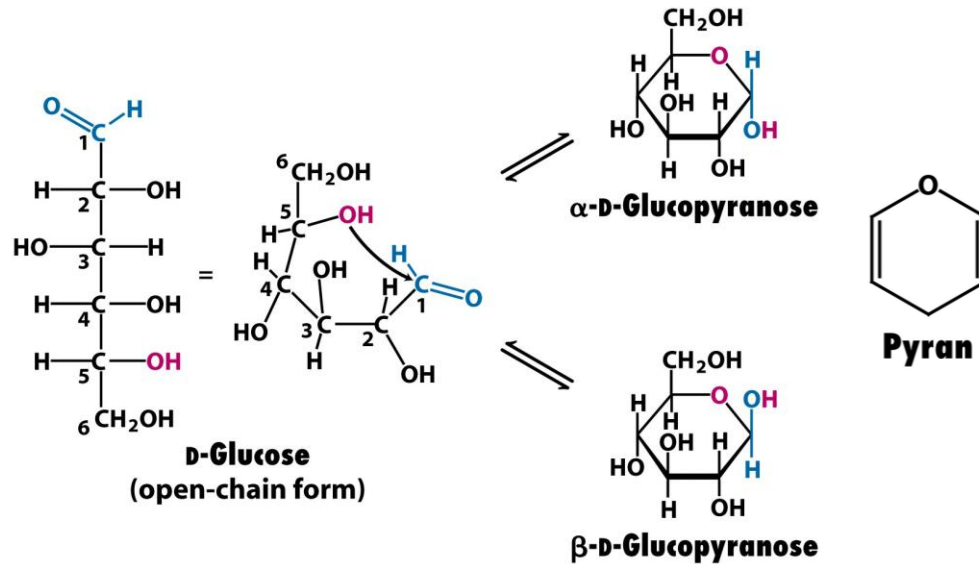
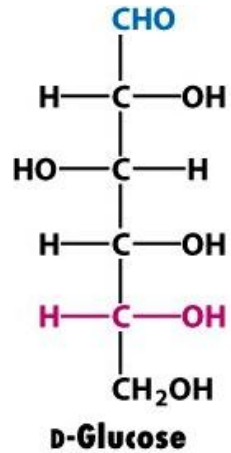


Glucose in Water

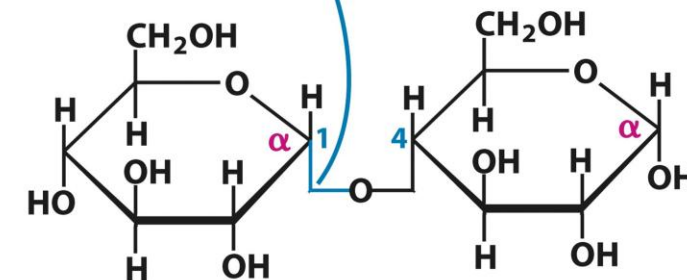


<https://www.youtube.com/watch?v=5H8SKas45Rk>

Cyclic structures of monosaccharides



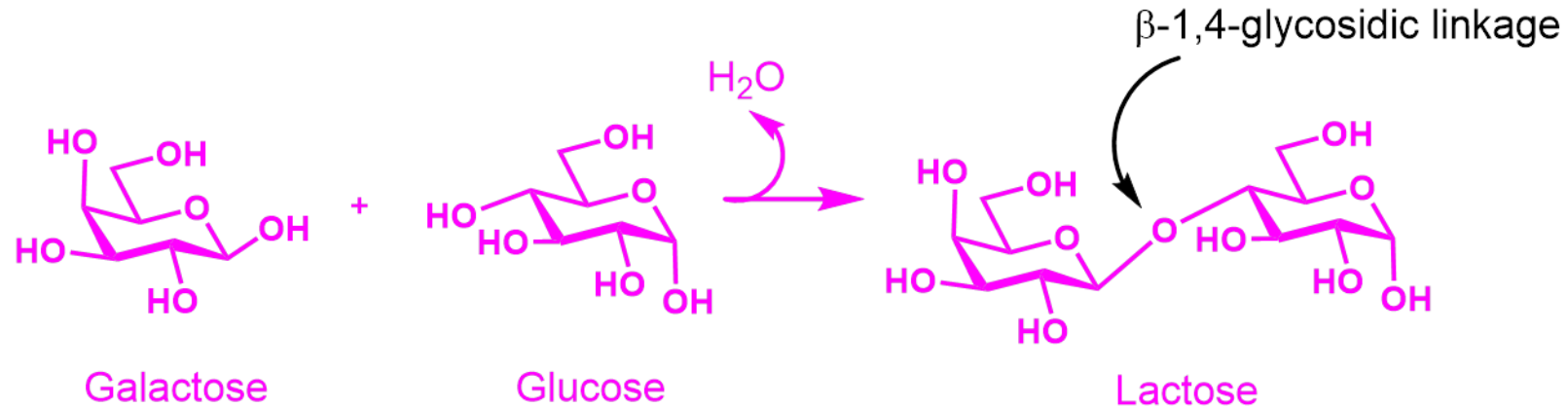
α -1,4-Glycosidic bond



A disaccharide

Disaccharides

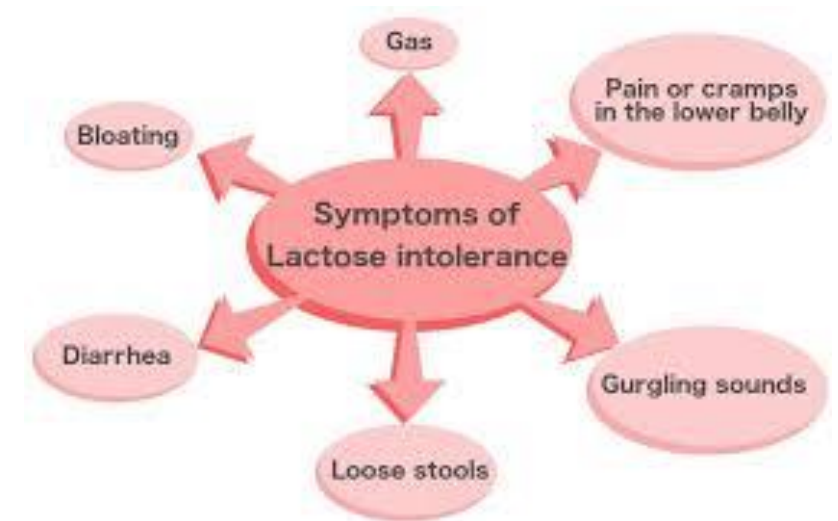
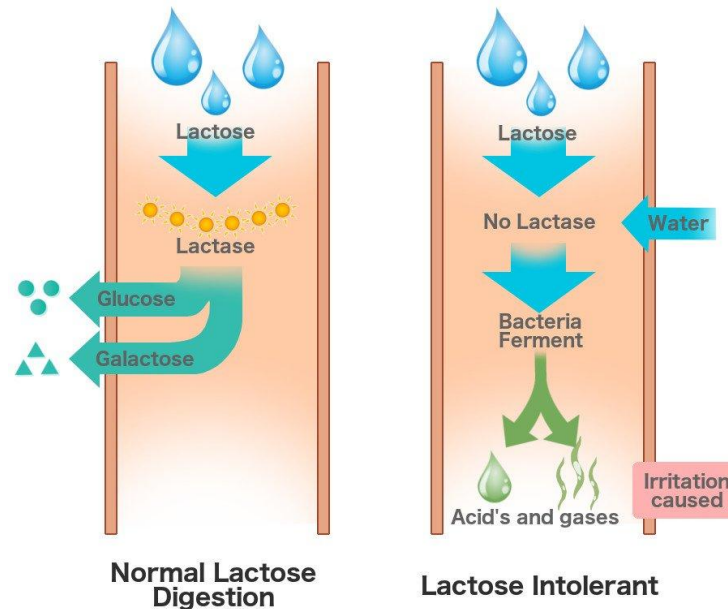
Linked by glycosidic linkages (α -, β -bonds)



Sugar	Maltose	Sucrose	Lactose
Monosaccharide	Glucose + Glucose	Glucose + Fructose	Galactose + Glucose
Linkage	α -1,4	α -1,2	β -1,4
Source	In plant	In plant	In milk
Enzyme	Maltase	Invertase	Lactase

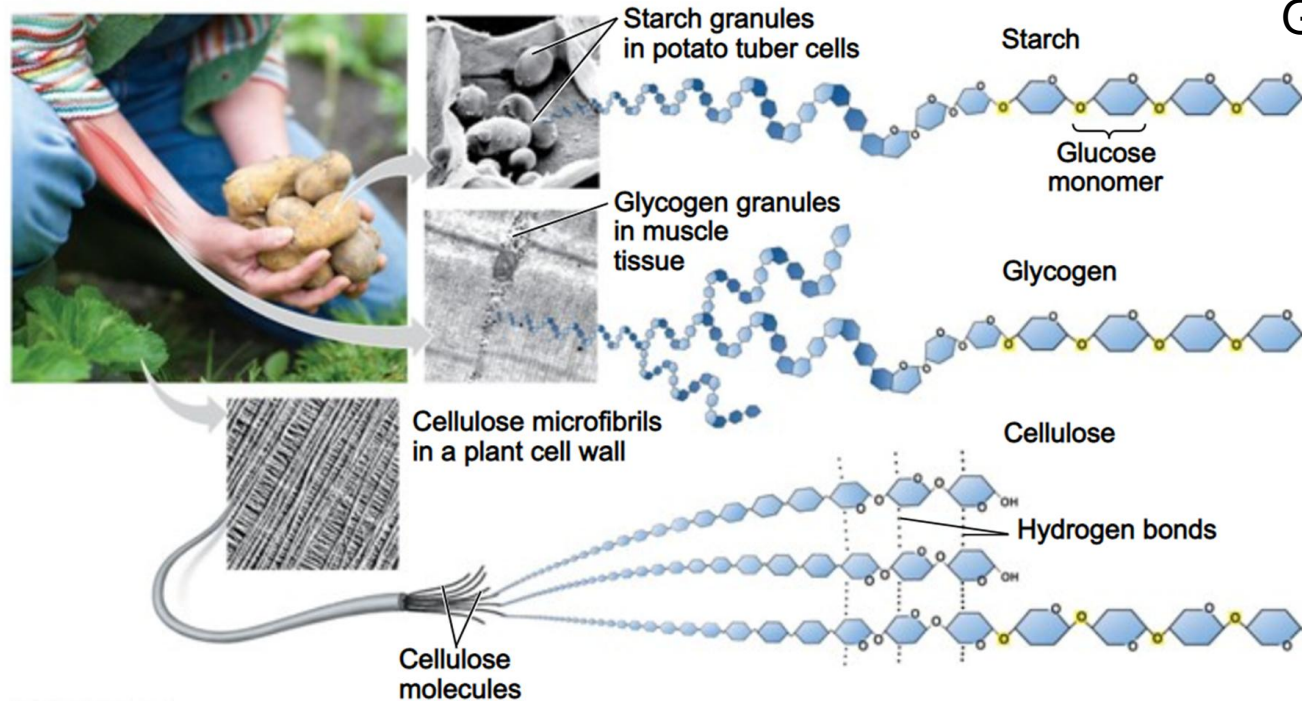
Lactose intolerance

- Caused by **the lack of lactase**
- Leads to difficulty digesting milk sugar (**lactose**)
- Triggered by consuming cow's milk or dairy products
- Common in children and older adults
- **Symptoms:** Bloating, abdominal pain, gas and flatulence, nausea, diarrhea, etc.



Oligosaccharides & Polysaccharides

Short & long chain of sugar units



Glycosaminoglycan

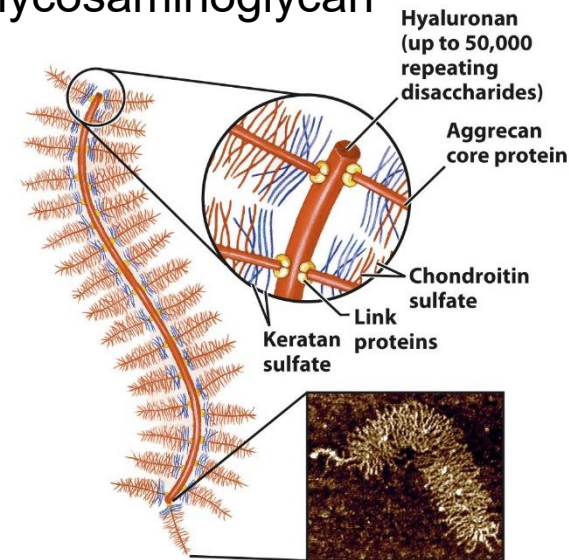


Figure 7-27
Lehninger Principles of Biochemistry, Fifth Edition
© 2008 W. H. Freeman and Company

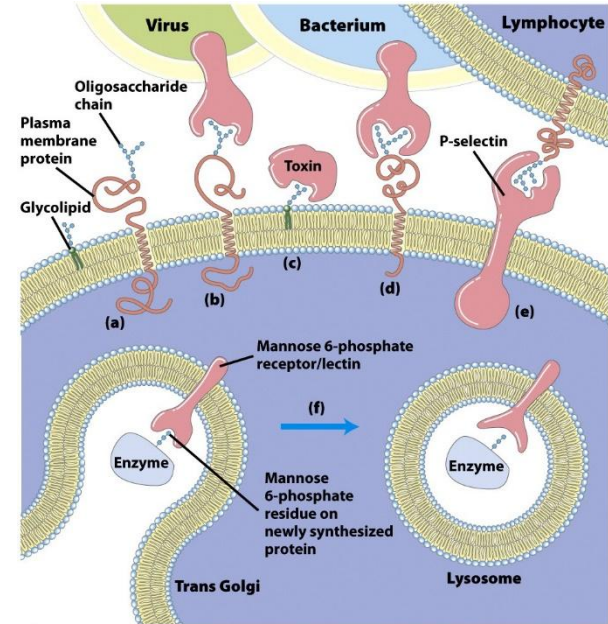
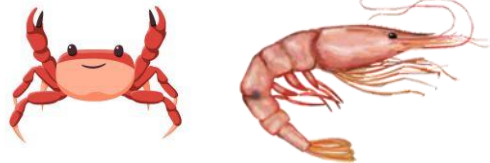
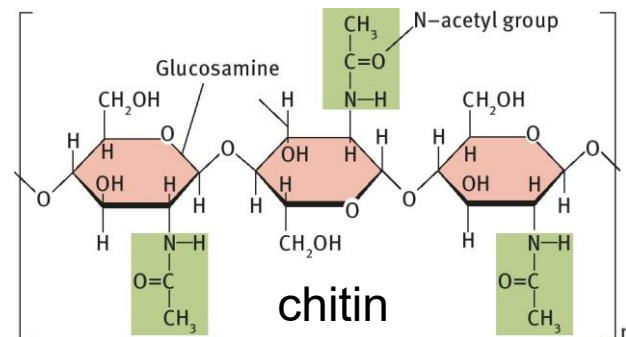
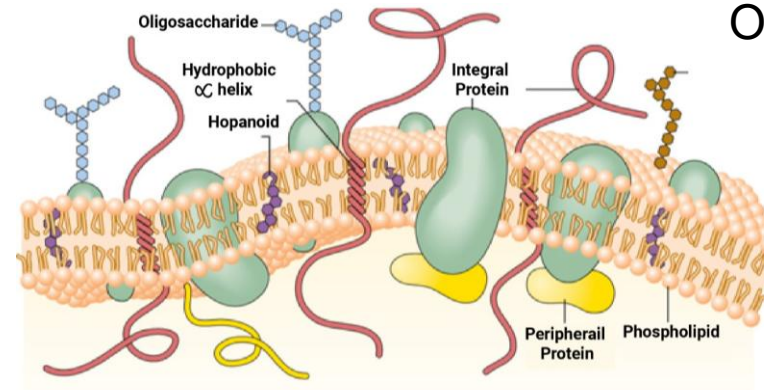


Figure 7-35
Lehninger Principles of Biochemistry, Fifth Edition
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Oligosaccharide

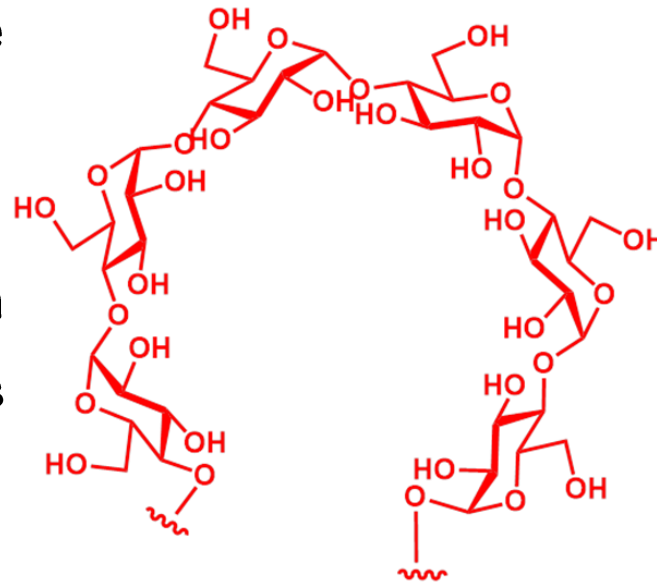


Polysaccharides: Amylose and cellulose

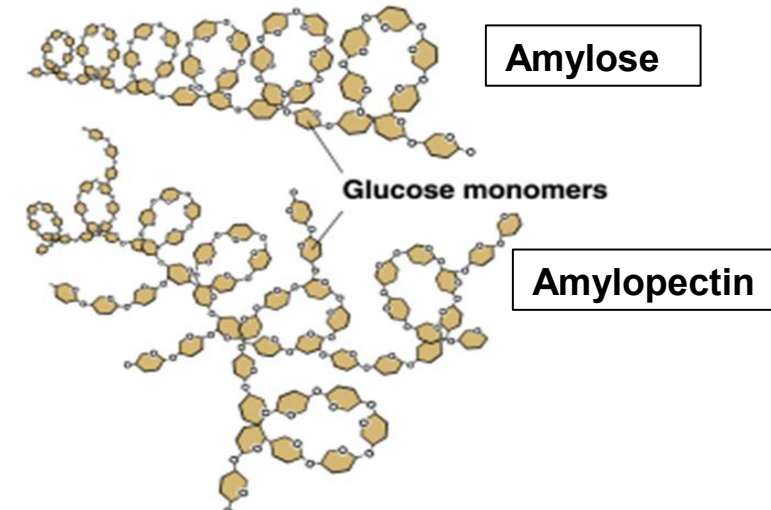
Anomeric configuration can have a dramatic effect on oligosaccharide properties

Amylose (in starch) and **cellulose** are both 1,4-linked glucose polymers

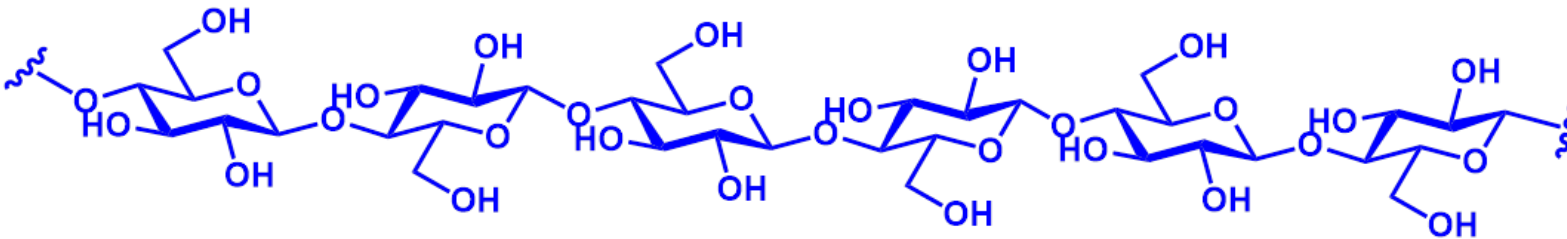
- Amylose forms soluble helices
- Cellulose has an extended conformation that H-bonds to other cellulose molecules to form insoluble fibres



Amylose (poly- α -1,4-D-glucopyranose)



Cellulose (poly- β -1,4-D-glucopyranose)



Humans cannot digest cellulose because they lack the necessary enzymes to break down its β -1,4-glycosidic bonds.

Lipids

Blood Chemistries Report

1520156 Sex: Male Age: 45
 2711099 Specimen type: Cholesterol
 1/2015 Received date: 23/08/2015

Lab Test	Results	Reference Range	Unit
Lipid Profile			
- Cholesterol	399 (High)	130 - 200	mg/dL
- Triglyceride	99 (High)	50 - 150	mg/dL
- HDL-C	69 (High)	40 - 60	mg/dL
- LDL-C	249 (High)	< 130	mg/dL

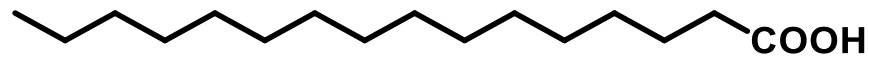
*** Remark : Lipemic serum 4+



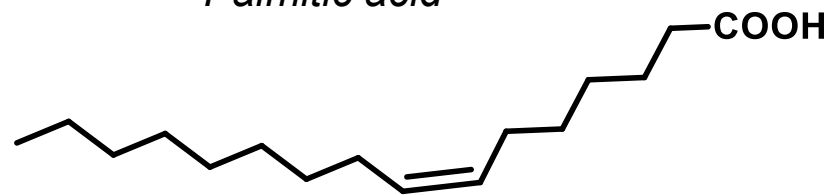
Lipids

- Lipids are fatty acids (FAs), waxy, or oily organic substances.
- Common types: fats, phospholipids, waxes, and steroids.
- Lipids are found primarily in three components in the body:

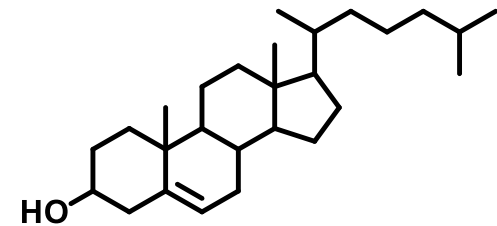
- Plasma
- Adipose tissues
- Biological membranes



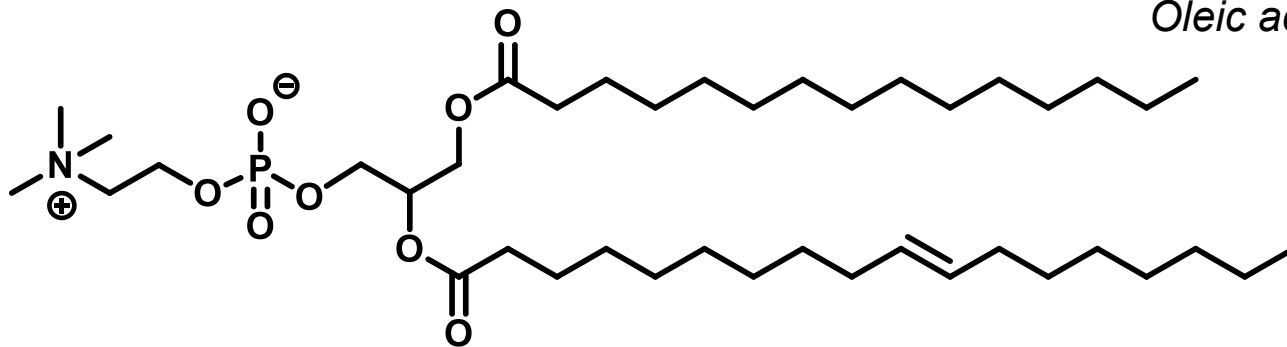
Palmitic acid



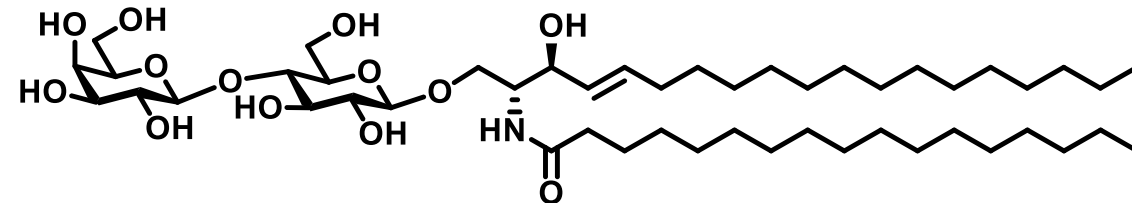
Oleic acid



Cholesterol



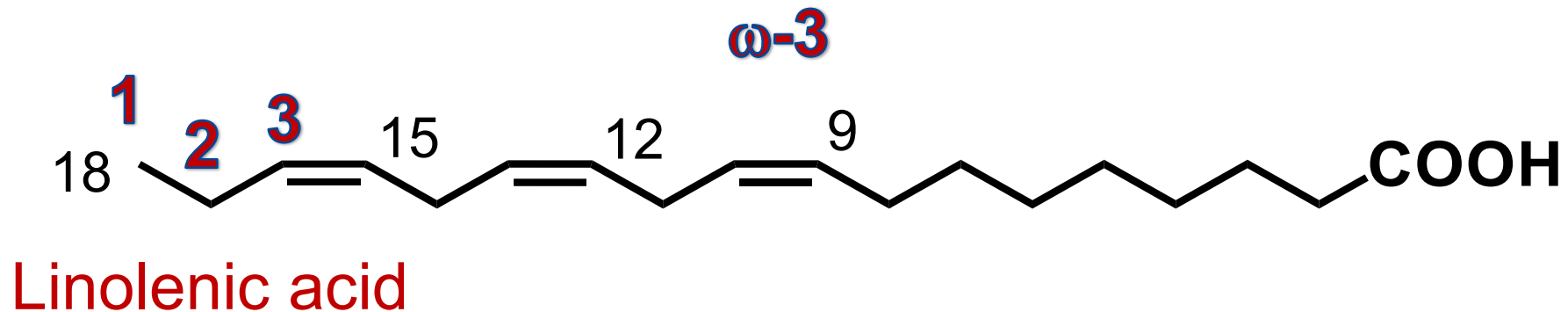
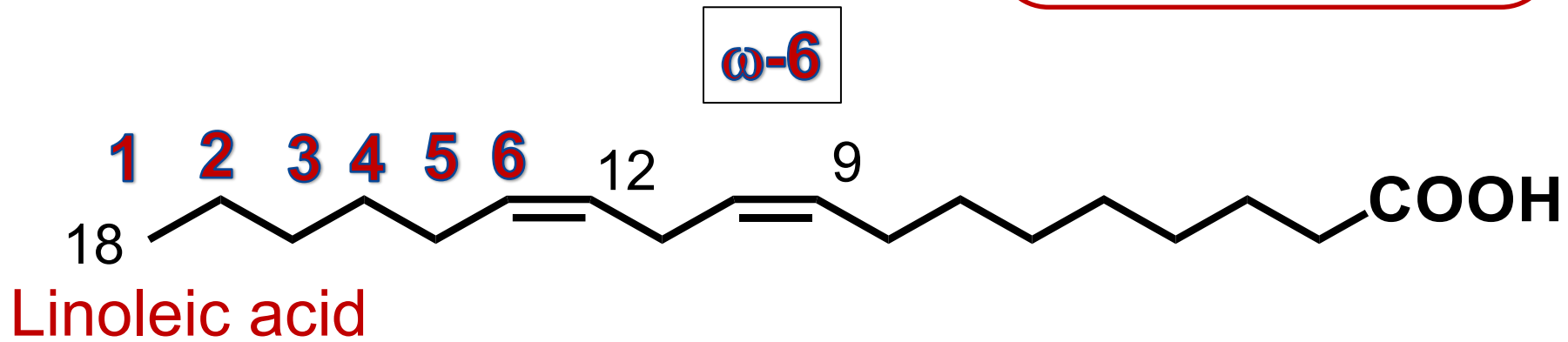
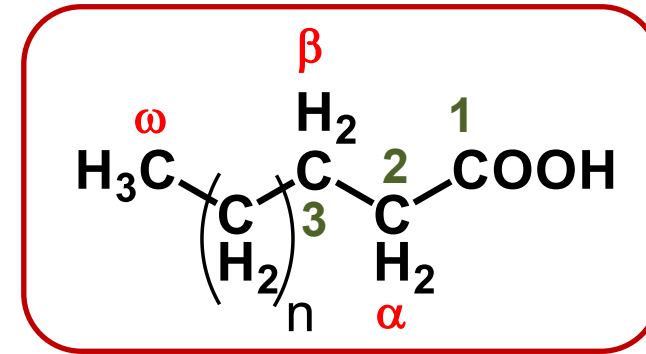
Phosphatidylcholine



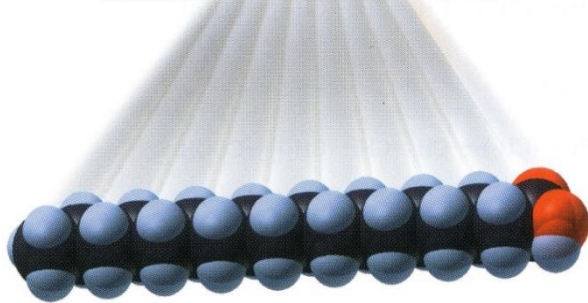
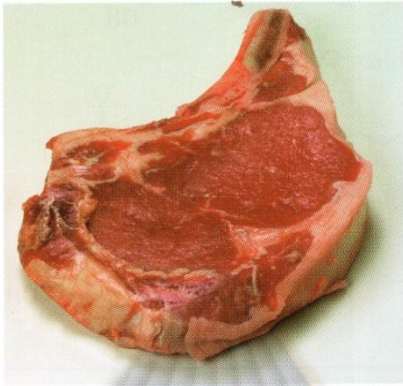
Glycosphingolipid

ω -3 & ω -6 Fatty acids

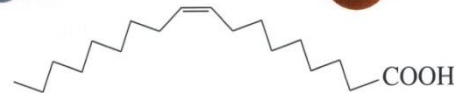
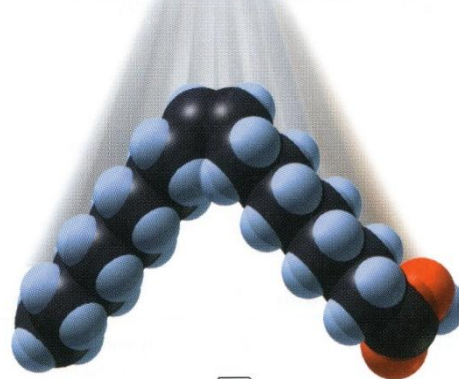
The double-bonded carbon atom counted from the methyl terminal end of chain



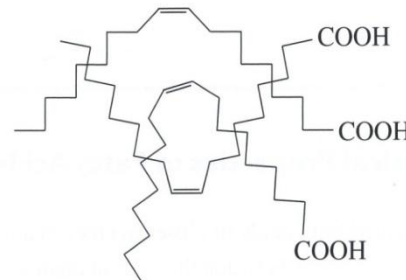
Melting points of some fatty acids



Stearic acid, mp 69°C



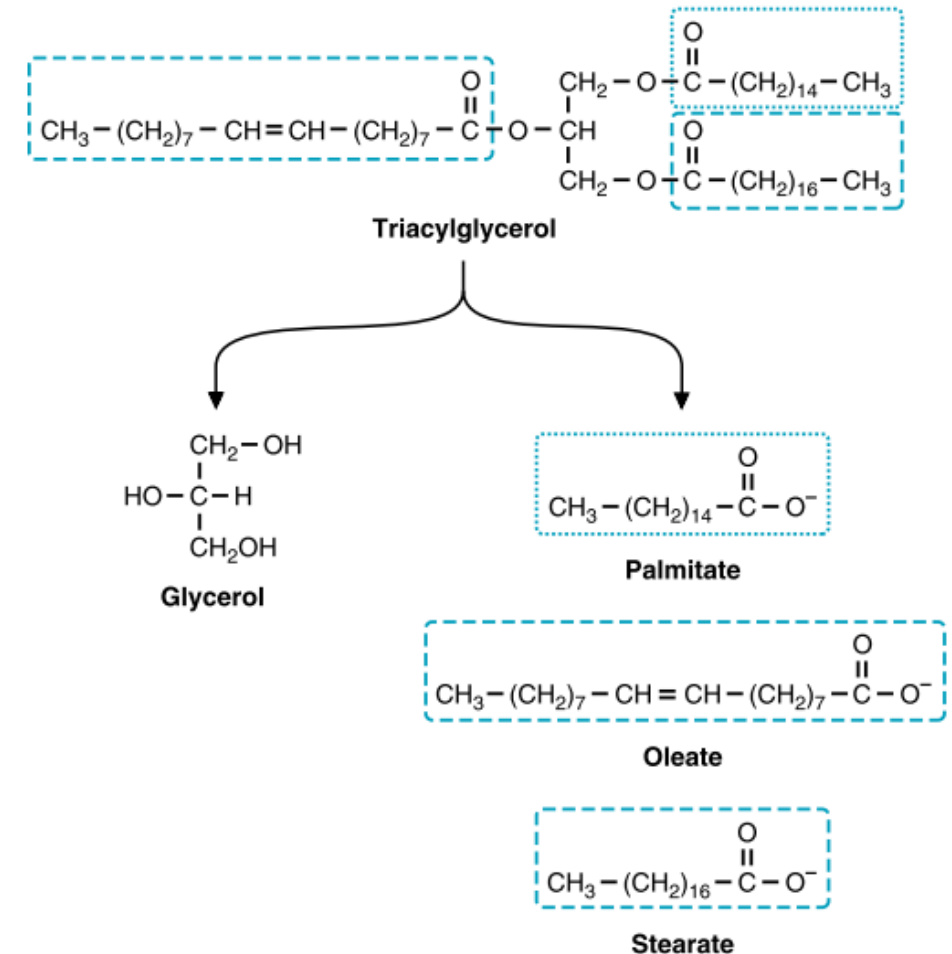
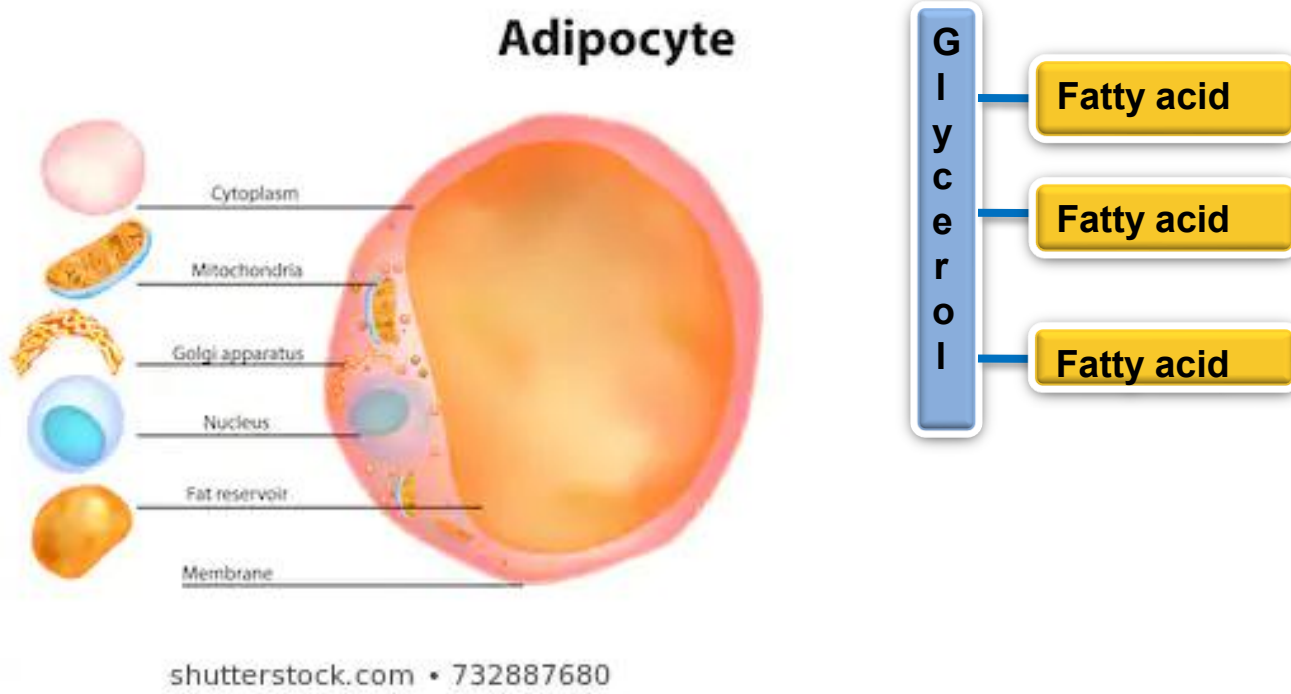
Oleic acid, mp 13°C



Why does the *cis*-double bond lower the melting point of unsaturated fatty acids?

The *cis*-double bond creates a kink in the fatty acid chain, preventing tight packing. This weakens intermolecular forces, resulting in a lower melting point.

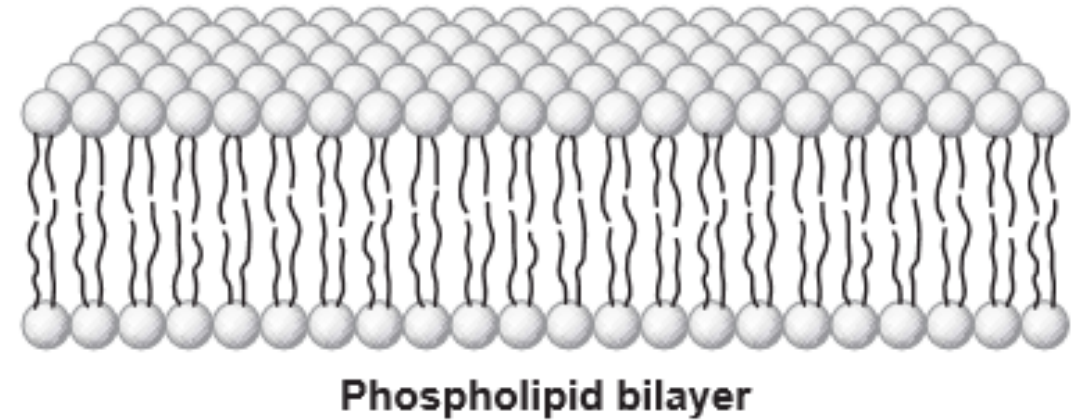
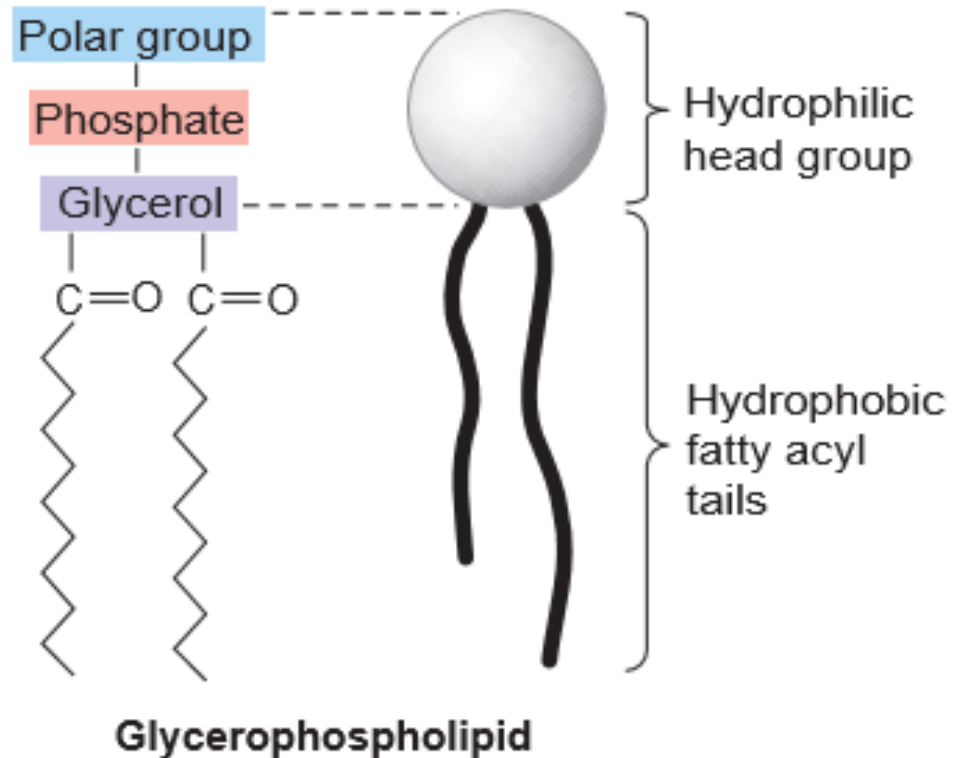
Triacylglycerol or triglycerides



- are the main storage forms of fatty acids
- 3 fatty acids + 1 glycerol
- rarely contain the same fatty acid at all three positions and are therefore called mixed triacylglycerols

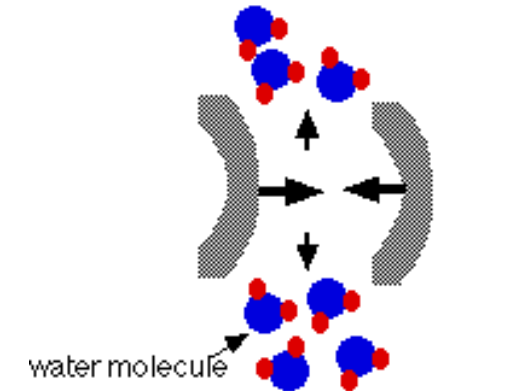
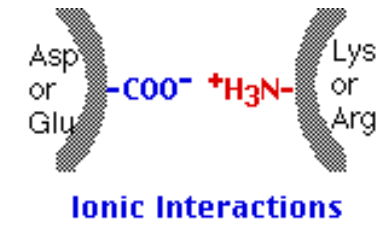
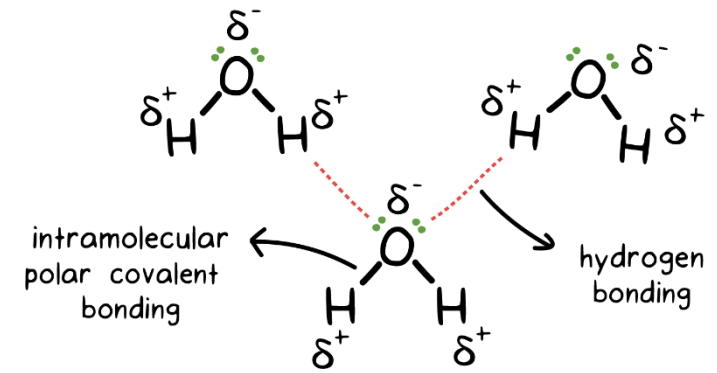
Phospholipids

“the main lipid constituents of biological membranes”

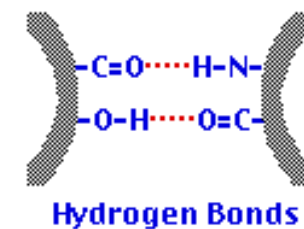


Chemical bonding

- Covalent bonds:
 - The strongest types of bonds
 - Formed by sharing electrons between adjacent atoms (ex. C-C, H-O, S-S, peptide bonds, glycosidic bonds)
- Non-covalent bonds:
 - Electrostatic interactions (Charge-charge/Ionic interactions)
 - Hydrogen bonding
 - Van der Waals forces
 - Hydrophobic interactions

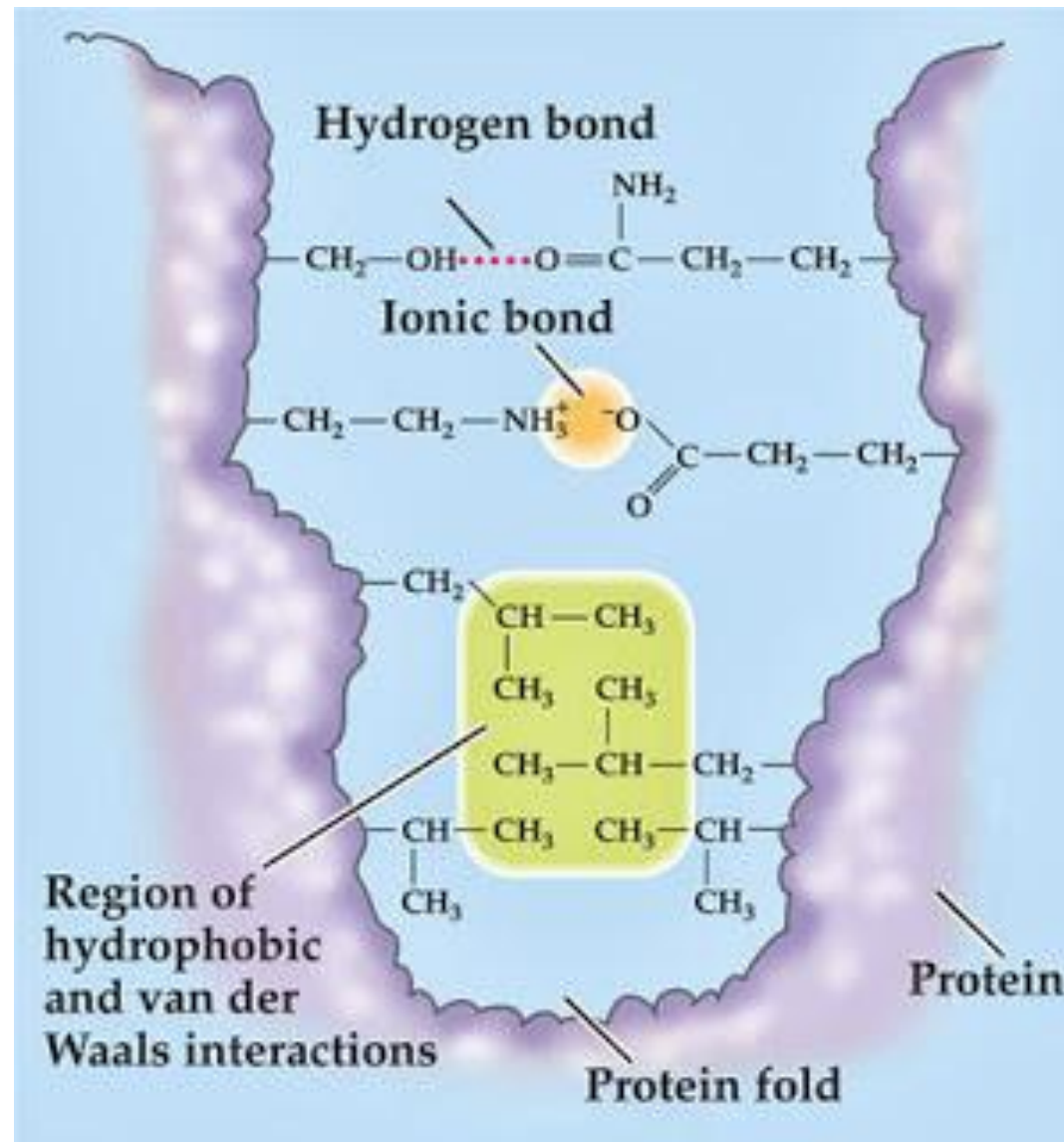


Hydrophobic Interactions

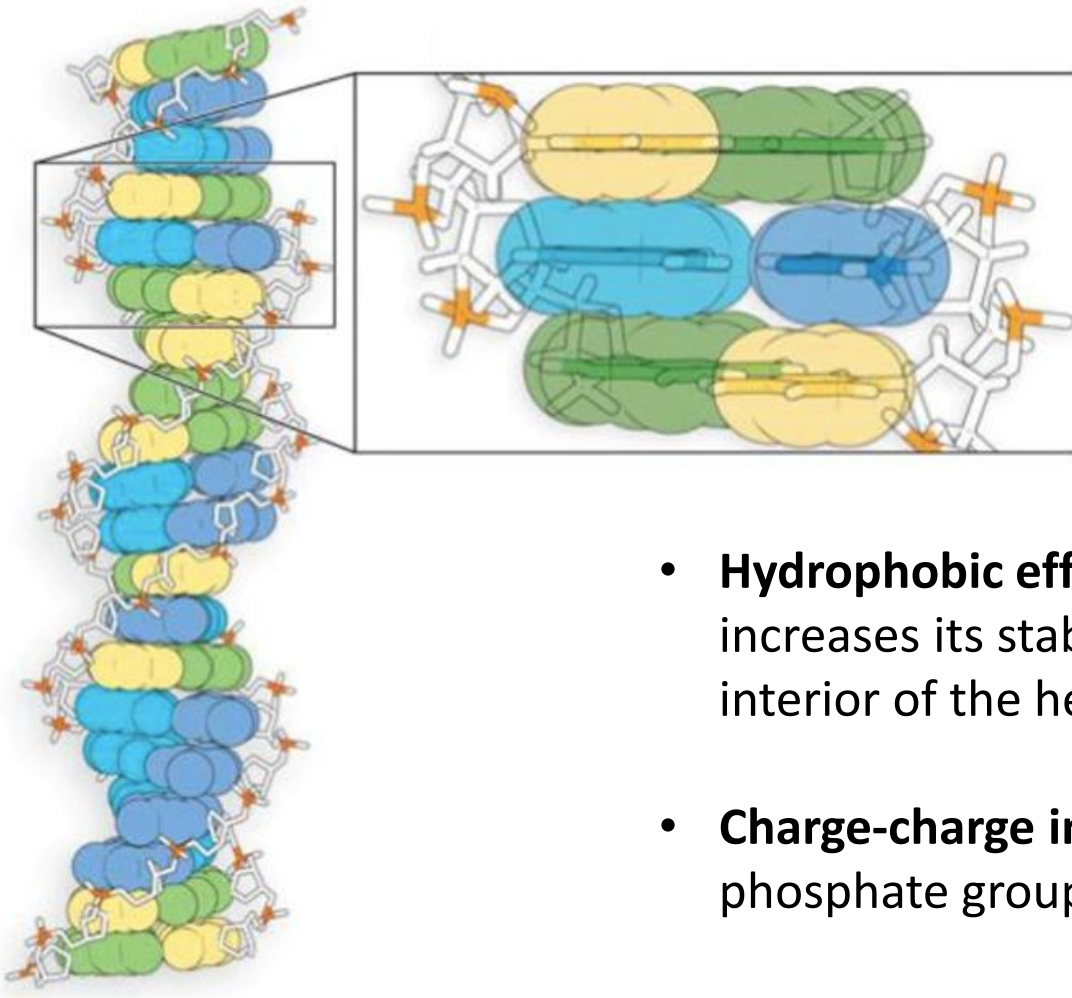


Weak

Non-covalent interactions in proteins



Non-covalent interactions in DNA

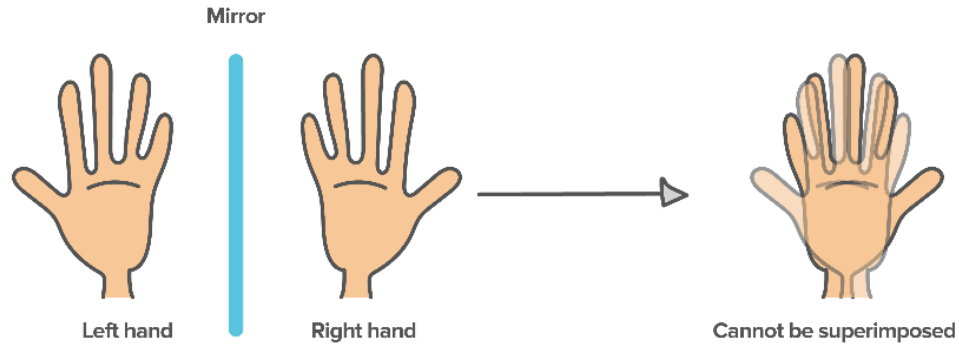


Various weak forces stabilize the double helix

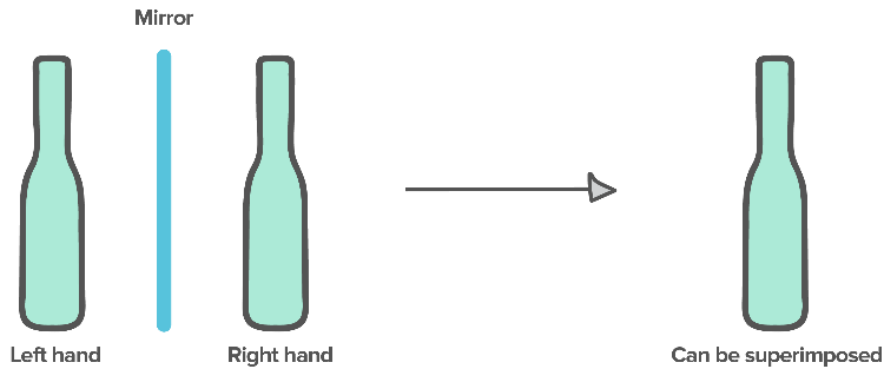
- **Hydrogen bonds:** between base pairs
- **Stacking interactions (or also known as Van der Waals interactions):** between bases as they sit on top of one another
- **Hydrophobic effects:** by burying the bases in the interior of the helix increases its stability; having the hydrophobic bases clustered in the interior of the helix keeps it away from the surrounding water
- **Charge-charge interactions:** electrostatic repulsion of negative charged phosphate groups is decreased by cations (e.g., Mg^{2+})

Stereochemistry

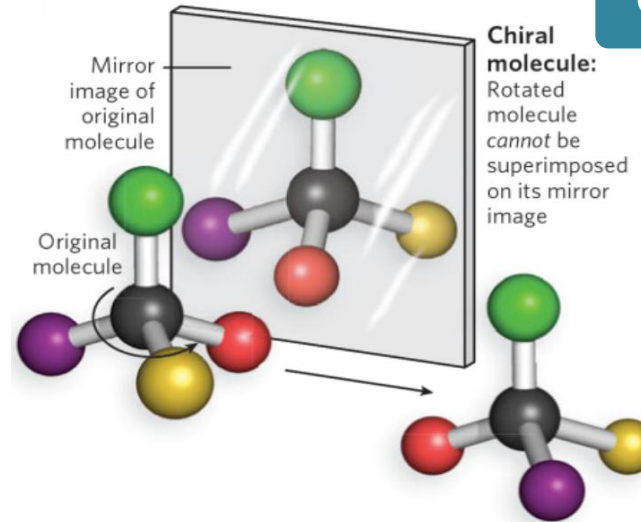
CHIRAL OBJECTS



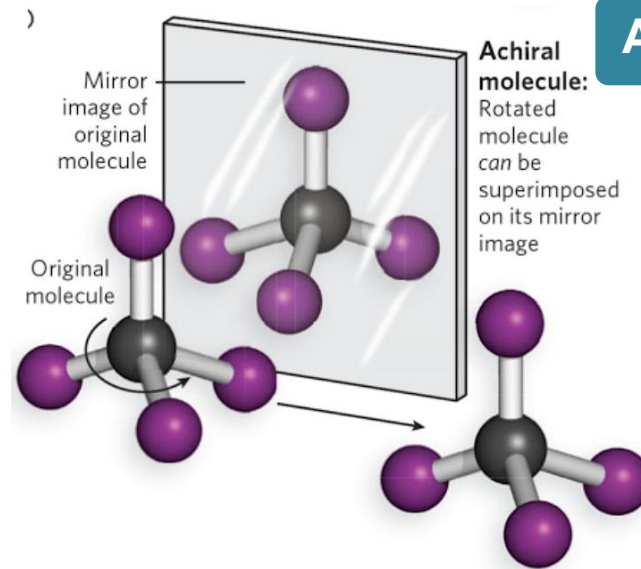
ACHIRAL OBJECTS



Chiral molecules

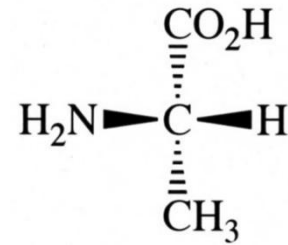
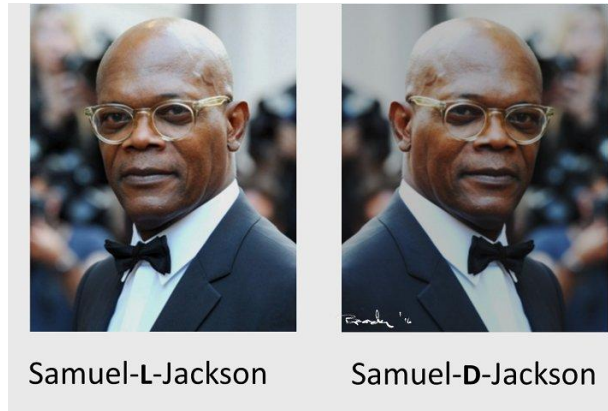


Achiral molecules

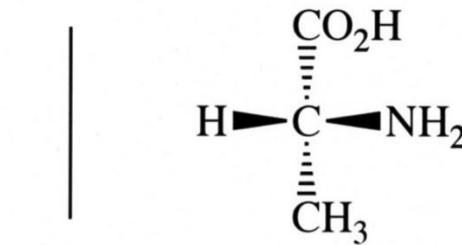


Chirality

The L and D isomers (enantiomers) of amino acids



L-Alanine



D-Alanine

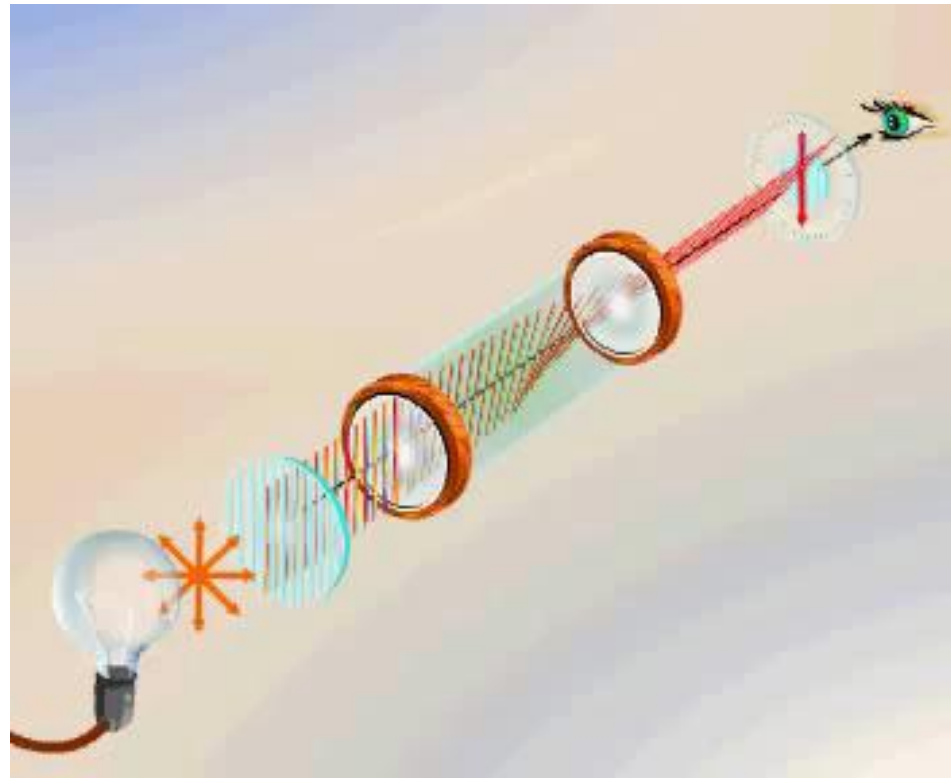
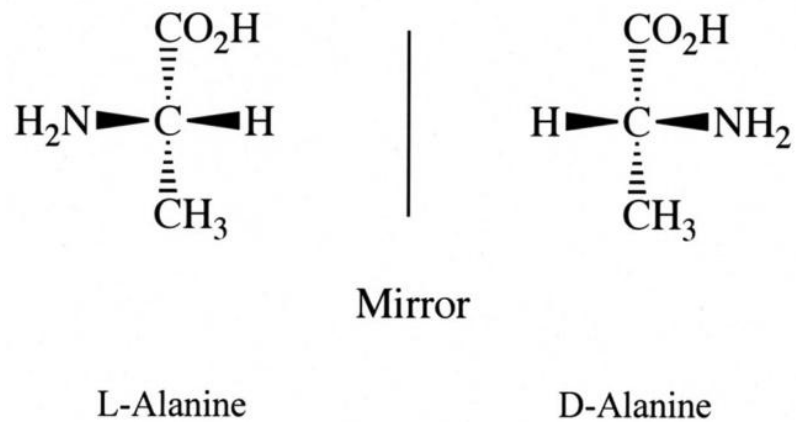
Mirror



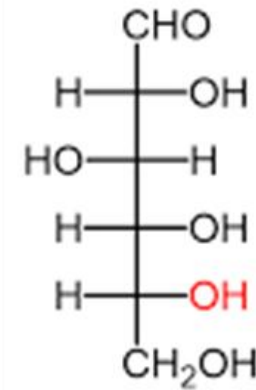
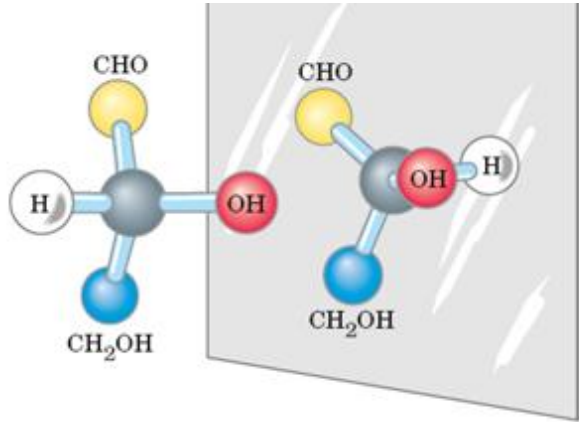
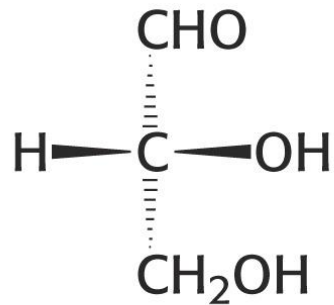
- Chiral carbon atom (α -carbon or C_α); asymmetric carbon
- Chiral molecules; optically active (can rotate plane-polarized light in the opposite direction); **enantiomers**; mirror images
- D for *dextro* or right; L for *levo* for left
- L-form in nature

Chiral compounds (Enantiomers) are optically active:
Capable of rotating the plane of polarized light

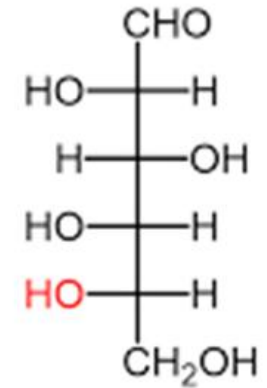
Enantiomers rotate the plane of polarized light in the opposite of direction



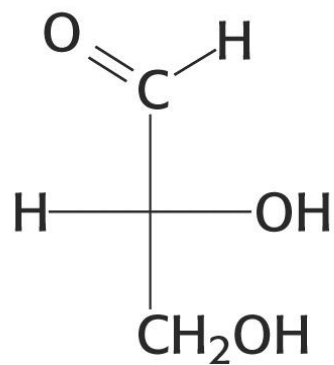
The L and D isomers (enantiomers) of monosaccharides



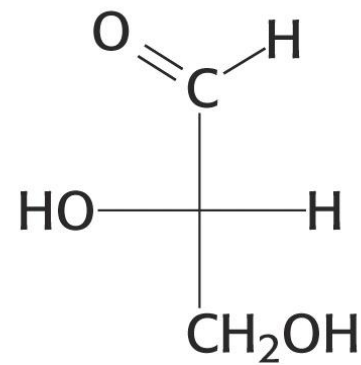
D-glucose



L-glucose



D-Glyceraldehyde



L-Glyceraldehyde

The predominant
form in nature is the D-form

	Carbohydrate	Lipid	Protein	Nucleic acid
Building block/monomer	Monosaccharide (D-form)	Non-polymer No building block	Amino acid (L-form)	Nucleotide (sugar, base and phosphate)
Intramolecular interaction	Covalent bonds between atoms (<i>e.g.</i> , C-H, C-O) Glycosidic linkages between monosaccharides	Covalent bonds between atoms (<i>e.g.</i> , C-H, C-O)	Covalent bonds between atoms (<i>e.g.</i> , C-H, N-H) Peptide bonds between amino acids	Covalent bonds between atoms (<i>e.g.</i> , C-H, N-H) Phosphodiester bonds between nucleotides
Intermolecular interaction	H-bonds (<i>e.g.</i> , in cellulose)	Hydrophobic interactions	H-bonds, hydrophobic interactions, Electrostatic interactions etc.	H-bonds, hydrophobic interactions
Structure	Mono-, di-, oligo-, polysaccharides	Diverse	Primary, secondary, tertiary and quaternary structures	Nucleosides, nucleotides, polynucleotides
Examples	Glucose, lactose, starch, cellulose, glucose-6-phosphate	Fatty acids, triacylglycerols, phospholipids	Peptide chains, myoglobin, hemoglobin	DNAs, RNAs
Biological functions	Energy storage, structural components, cell-cell communication	Energy storage, structural components, cell membrane components	Catalysts, transport of vitamins, minerals, oxygen and fuels, receptors, cytoskeleton	Genetic information storage (DNA) and transmission (RNA)

Main references and further readings

- Stryer et al. Biochemistry, 9th ed., Macmillan Learning, 2019
- Nelson et al. Lehninger Principles of Biochemistry. 8th ed. W. H. Freeman and Company, 2021
- Bayners and Donminiczak Medical Biochemistry, 6th ed., Elsevier Health, 2022
- <http://blausen.com/en/video/optically-active/>
- <https://www.youtube.com/watch?v=3WZZXPOsPNI>



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