

Fatty acids exist in the body free (unesterified) or as acyl ester in more complex molecules. Esterified fatty acids in the form of triacylglycerol serve as the major energy reserve of the body. The metabolic pathways of fatty acids synthesis and degradation and relation to carbohydrate metabolism is shown above.

Metabolism of Dietary Lipids

Lipids are water-insoluble organic molecules, they are found compartmentalized or transported by plasma in association with proteins. A hydrophobic barrier that permits partitioning of the aqueous content of cells. They also provide a major source of energy. In addition they provide many functions, for example some fat soluble vitamins have regulatory or coenzyme functions, prostaglandins and steroids are important in the body's homeostasis. Some deficiencies or imbalances can lead to clinical problems such as atherosclerosis

Triacylglycerol

Fatty acids

Phospholipids

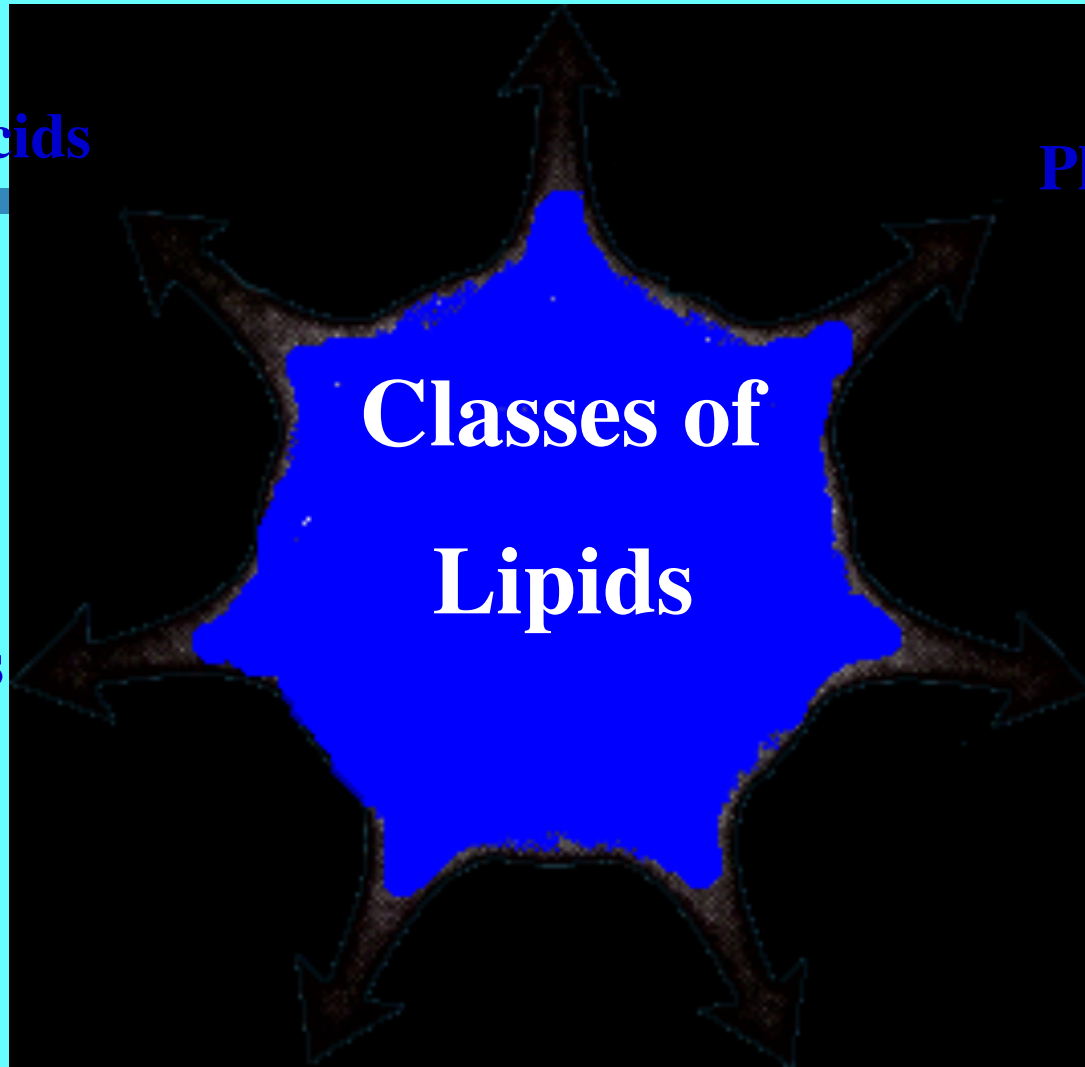
**Classes of
Lipids**

Glycolipids

Sphingolipids

Steroids

Vitamins A,D,E,K



Classification and Function of Lipids

Lipid Class

Functions

fatty acid

metabolic fuel, metabolic intermediate, membrane anchor

acylglycerol

fatty acid storage and transport, metabolic intermediate, regulation

phospholipid

membrane structure, signal transduction, storage of arachidonate, membrane anchor

sphingolipid

membrane structure, surface antigen, signal transduction

ketone body

metabolic fuel

polyisoprene

metabolic intermediate, regulation, cofactors & vitamins, membrane anchor

sterol

membrane structure, hormones, detergents, vitamins

FATTY ACIDS ARE SYNTHESIZED AND DEGRADED BY DIFFERENT PATHWAYS

- Fatty acids synthesis is not simply a reversal of the degradative pathway. Rather, it consists of a new set of reactions, again exemplifying the principle that *synthetic and degradative pathways in biological systems are usually distinct*.
- Synthesis takes place in the *cytosol*, in contrast with degradation, which occurs in the mitochondrial matrix.
- Intermediates in fatty acid synthesis are covalently linked to the sulfhydryl groups of an *acyl carrier protein (ACP)*, whereas intermediates in fatty acid breakdown are bonded to coenzyme A.
- The enzymes of fatty acid synthesis in higher organisms are joined in a *single polypeptide chain* called *fatty acid synthase*. In contrast, the degradative enzymes do not seem to be associated.

FATTY ACIDS ARE SYNTHESIZED AND DEGRADED BY DIFFERENT PATHWAYS

- The growing fatty acid chain is elongated by the *sequential addition of two-carbon units* derived from acetyl CoA. The activated donor of two-carbon units in the elongation step is *malonyl-ACP*. The elongation reaction is driven by the release of CO_2 .
- The reductant in fatty acid synthesis is NADPH , whereas the oxidants in fatty acid degradation are NAD^+ and FAD .
- Elongation by the fatty acid synthase complex stops upon formation of *palmitate* (C_{16}). Further elongation and the insertion of double bonds are carried out by other enzyme systems.

PHYSIOLOGICAL ROLES OF FATTY ACIDS

- Building blocks of phospholipids and glycolipids.
- Modification of proteins by covalent binding which targets them to membrane locations
- Fuel molecules (triacylglycerol)
- Serve as hormones and extracellular messenger



Hydrophobic hydrocarbon chain

Hydrophilic carboxyl group (ionized at pH 7)

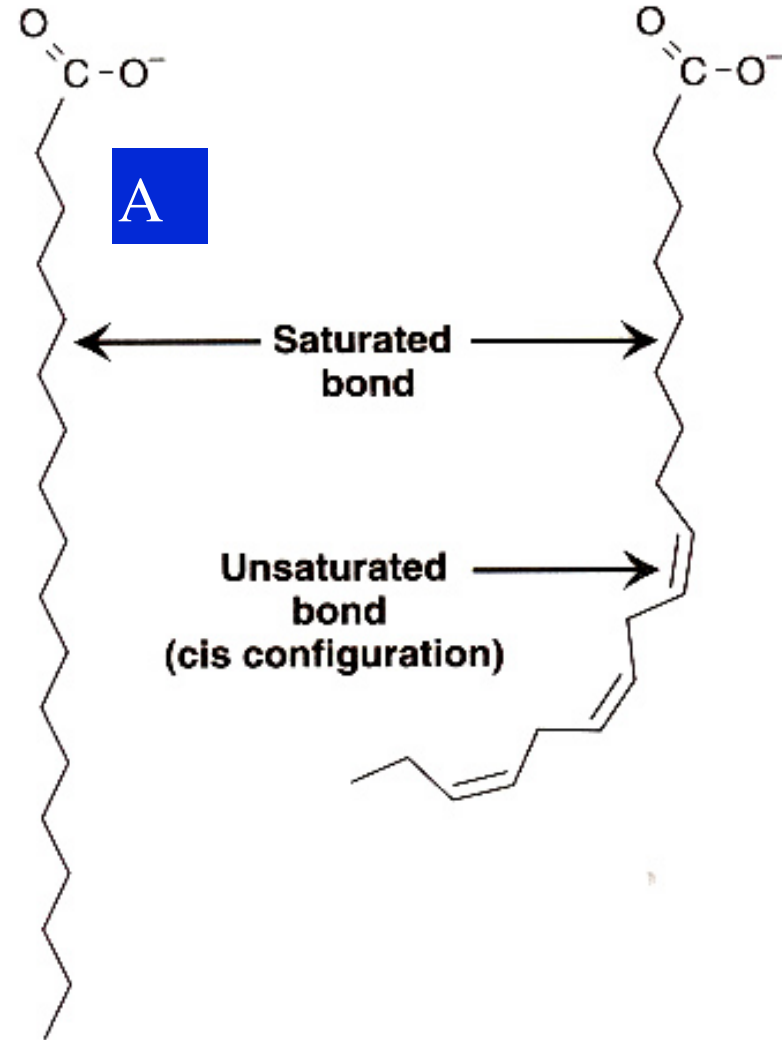
Structure

A fatty acid consists of a hydrocarbon chain with a terminal carboxyl group and a methyl group at the other end.

At physiological pH the carboxyl group is ionized. This anionic group has an affinity for water (amphipathic nature). About 90% of fatty acid in plasma is esterified contained in lipoproteins.

There are saturated (A) and unsaturated (B) fatty acid. Double bonds are nearly always in cis configuration produce kink at position. Three carbon intervals after the double bonds. Melting temperature increases with length and double bonds decreases T_m .

Figure 16.2
Structure of a fatty acid.



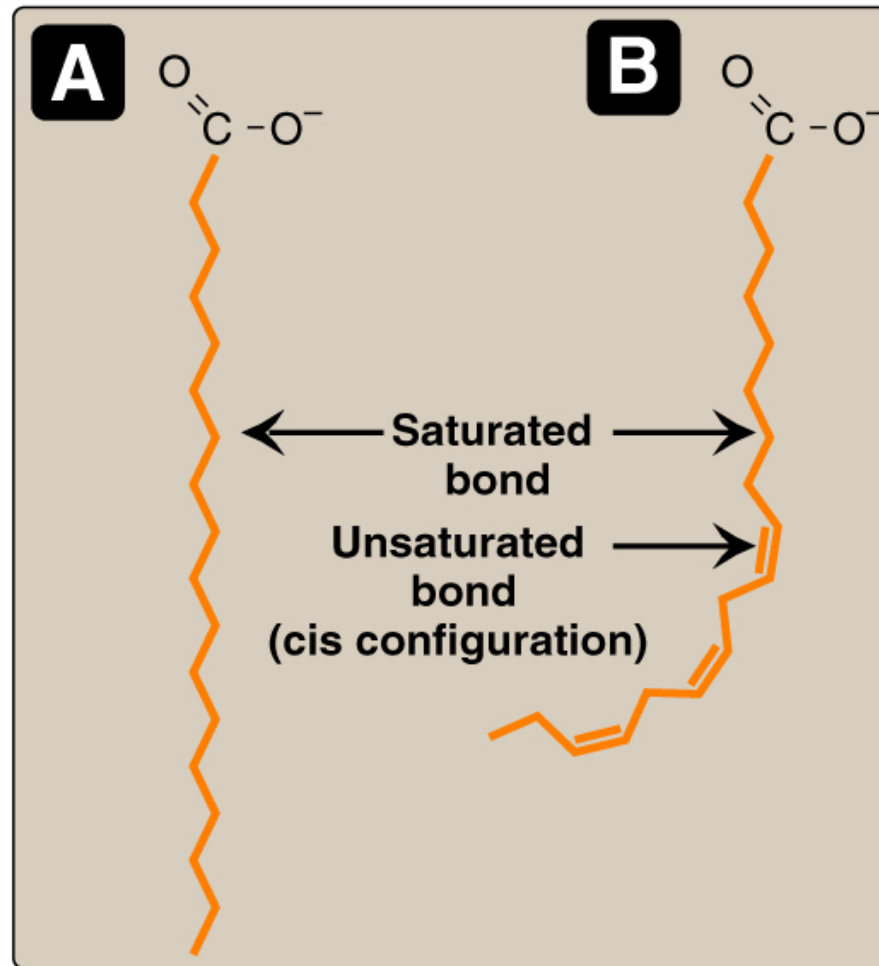


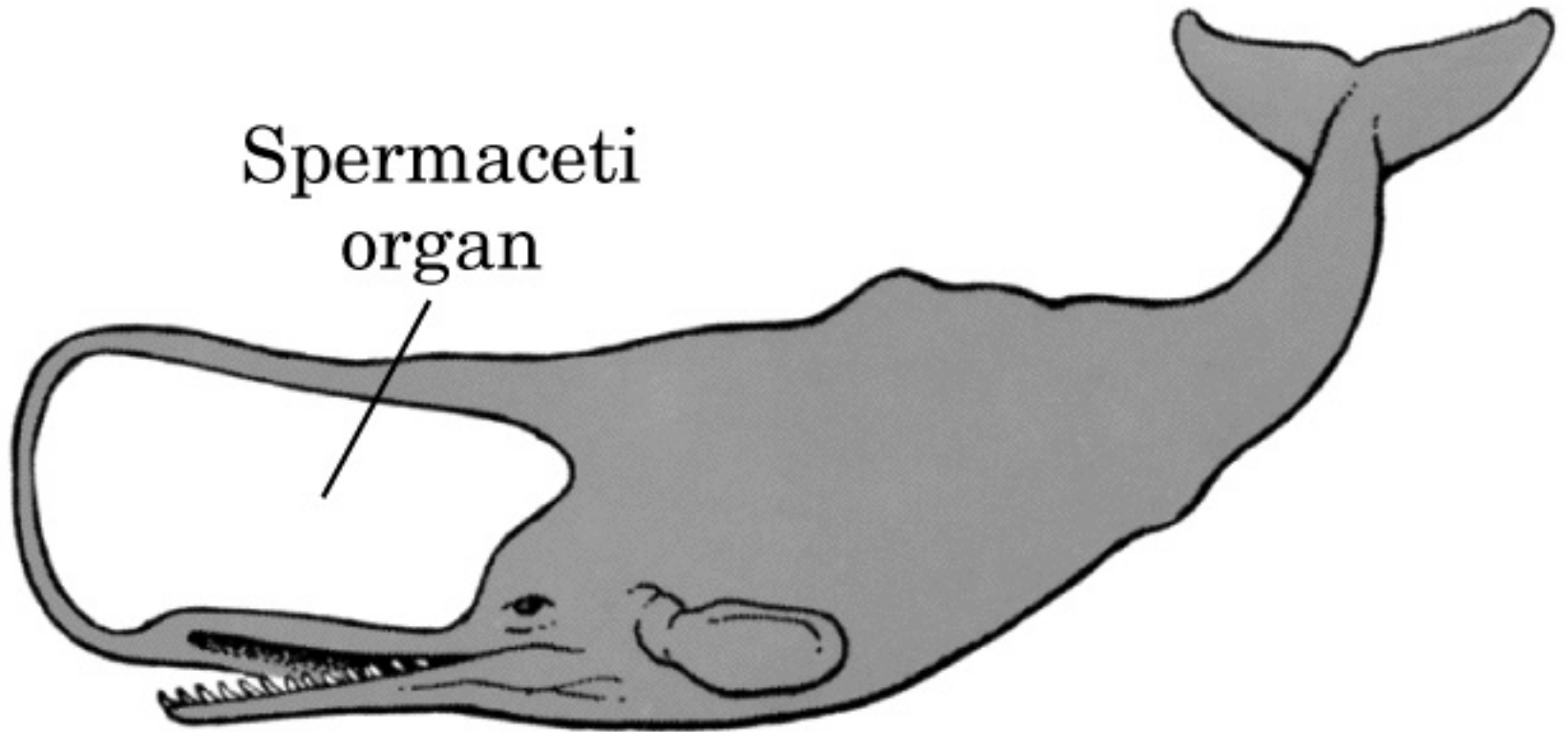
Figure 16.3

A saturated (A) and an unsaturated (B) fatty acid. [Note: Cis double bonds cause a fatty acid to "kink."]

NOMENCLATURE

- Derived from parent hydrocarbon
- oic - e
- C₁₈ - octadecanoic acid
- with one = octadecenoic acid
- with two = octadecadienoic acid

Spermaceti
organ

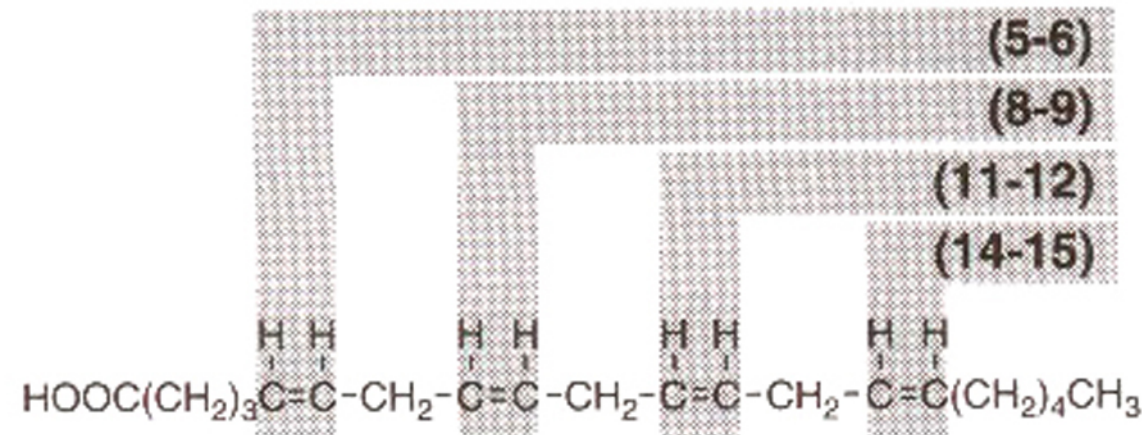


SOME FATTY ACIDS OF PHYSIOLOGIC IMPORTANCE

COMMON NAME	STRUCTURE	FUNCTIONAL SIGNIFICANCE
Formic acid	1	
Acetic acid	2:0	
Propionic acid	3:0	
Butyric acid	4:0	Fatty acids with chain lengths of 4–10 carbons are found in significant quantities in milk
Capric acid	10:0	
Palmitic acid	16:0	Structural lipids and triacylglycerols primarily contain fatty acids of at least 16 carbons
Palmitoleic acid	16:1(9)	
Stearic acid	18:0	
Oleic acid	18:1(9)	
Linoleic acid	18:2(9,12)	Essential fatty acid
Linolenic acid	18:3(9,12,15)	Essential fatty acid
Arachidonic acid	20:4(5, 8, 11, 14)	Precursor of prostaglandins
Lignoceric acid	24:0	Component of cerebroside
Nervonic acid	24:1(15)	

Common names and structures of some fatty acids are listed. Carbons are numbered beginning with the carboxylic carbon as 1. The next number refers to the number of double bonds it has

Double bonds between carbons:

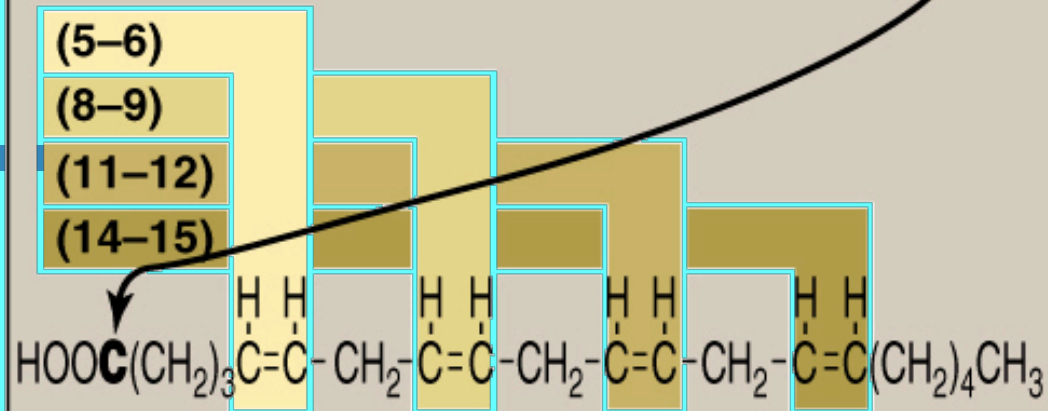


and the numbers in parenthesis refers to the carbon where the double bonds exist. The carbon to which the carboxyl group is attached is also called the α carbon followed by the β and γ and finally the methyl

carbon is called the ω carbon regardless of the length of chain..

A

Double bonds between carbons numbered from carboxy carbon

**B**

Double bonds between carbons numbered from methyl (ω) end

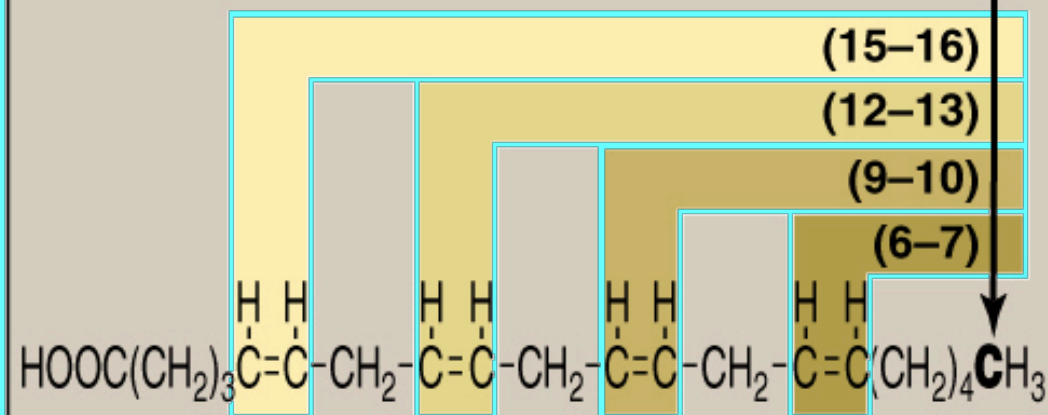


Figure 16.5

Arachidonic acid, illustrating position of double bonds.

Fatty acids with chain lengths of four to ten carbons are found in significant quantities in milk.

Structural lipids and triacylglycerols contain primarily fatty acids of at least sixteen carbons.

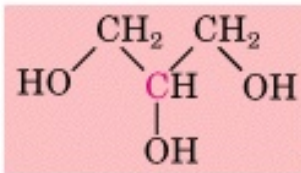
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Precursor of prostaglandins

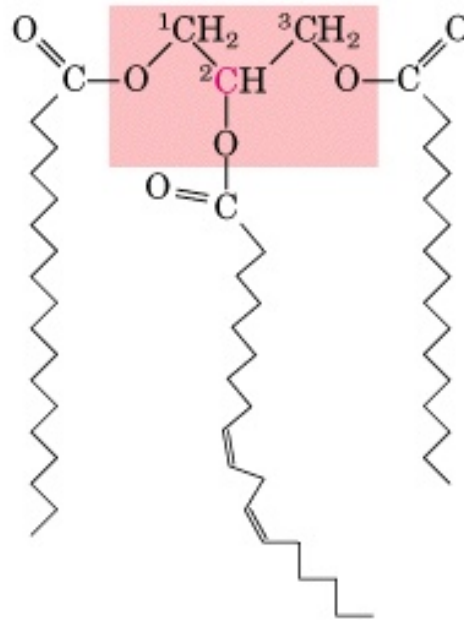
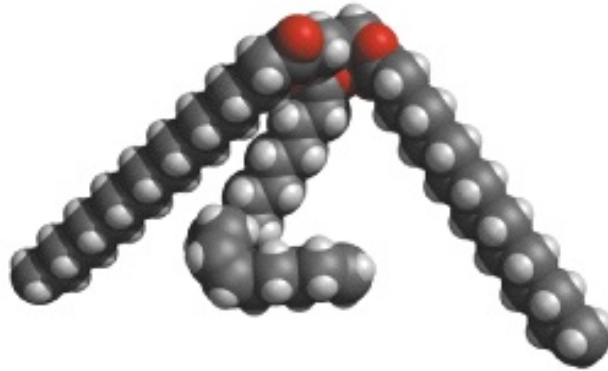
Essential fatty acids

Figure 16.4

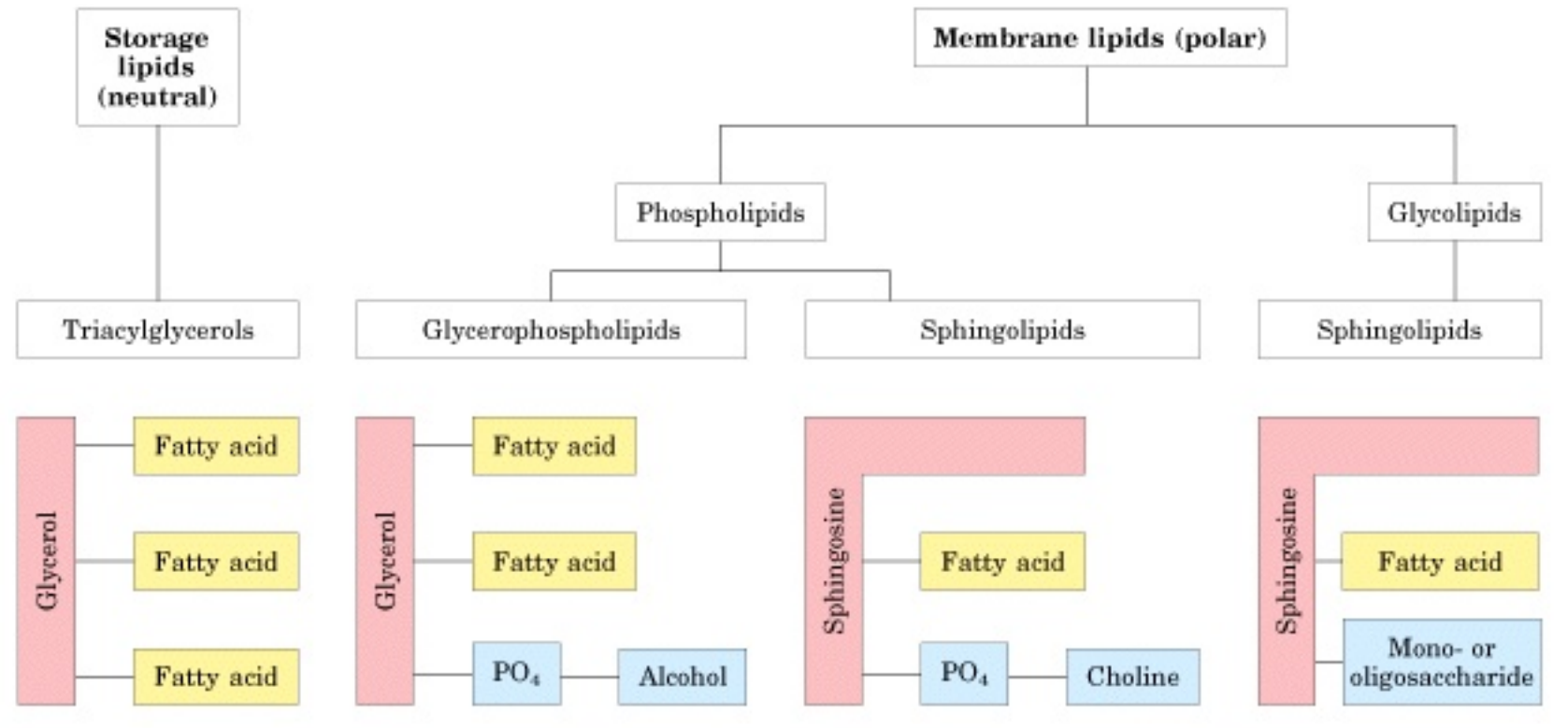
Some fatty acids of physiologic importance.



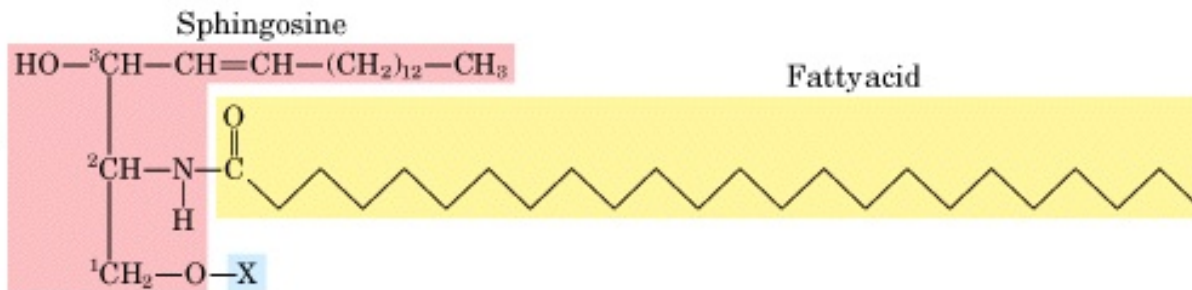
Glycerol



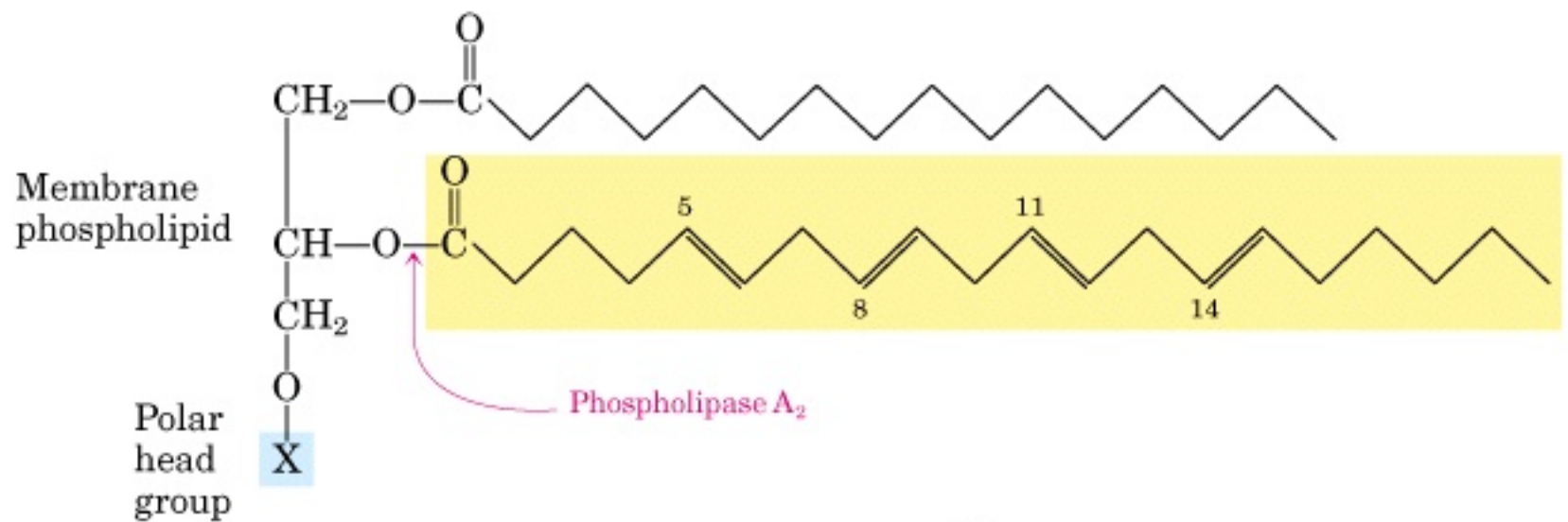
1-Stearoyl, 2-linoleoyl, 3-palmitoyl glycerol,
a mixed triacylglycerol



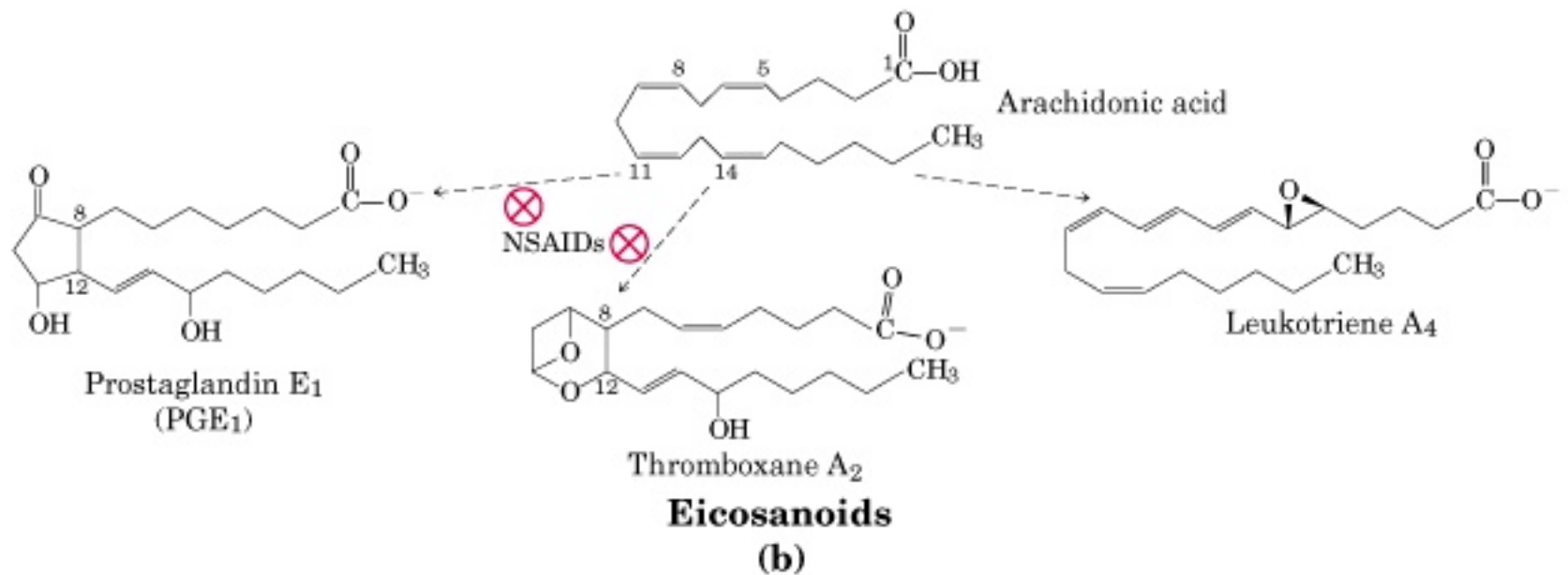
Sphingolipid
(general
structure)



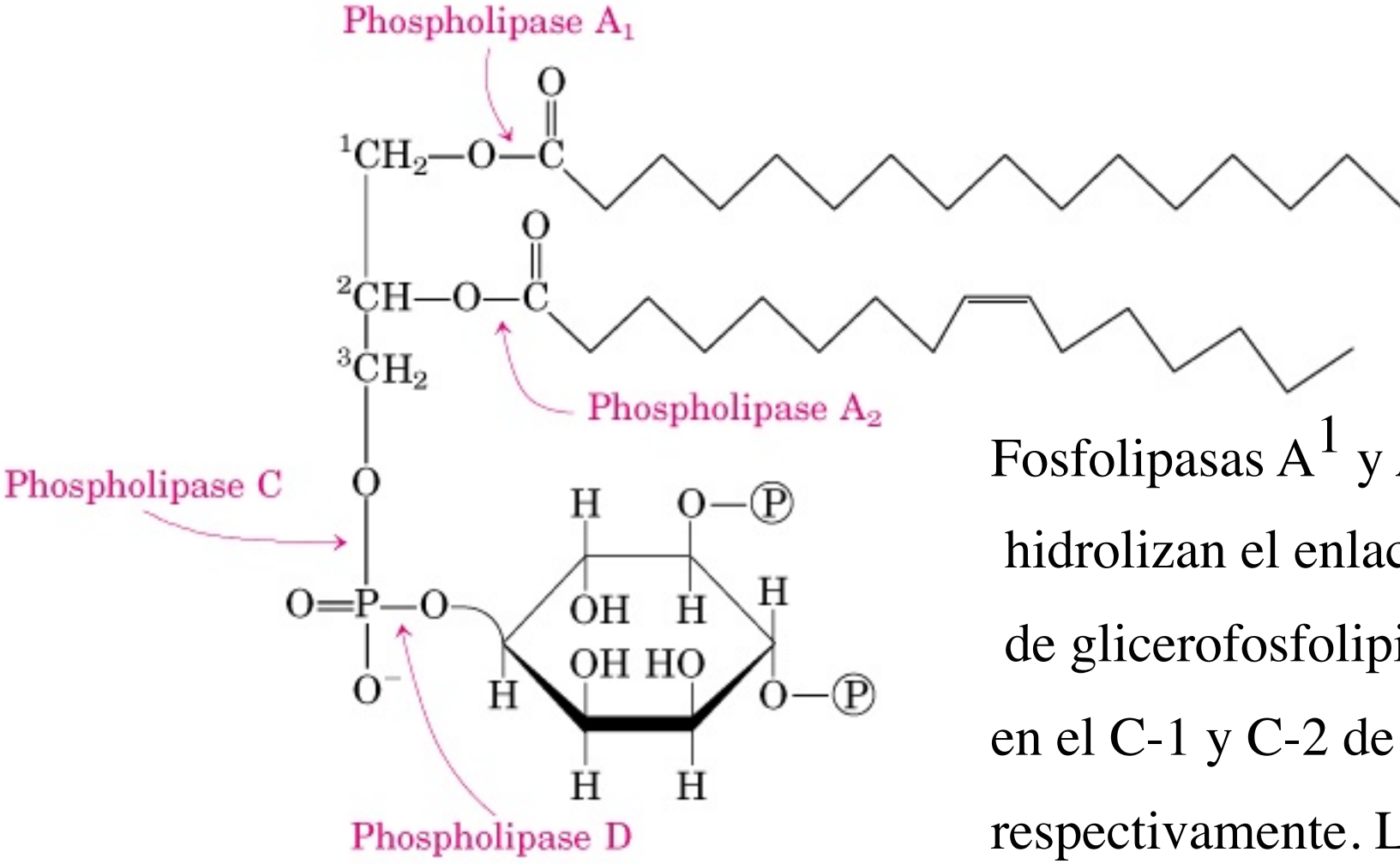
Name of sphingolipid	Name of X	Formula of X
Ceramide	—	— H
Sphingomyelin	Phosphocholine	$-\text{P}(=\text{O})(\text{O}^-)-\text{O}-\text{CH}_2-\text{CH}_2-\text{N}^+(\text{CH}_3)_3$
Neutral glycolipids Glucosylcerebroside	Glucose	
Lactosylceramide (a globoside)	Di-, tri-, or tetrasaccharide	
Ganglioside GM2	Complex oligosaccharide	



(a)

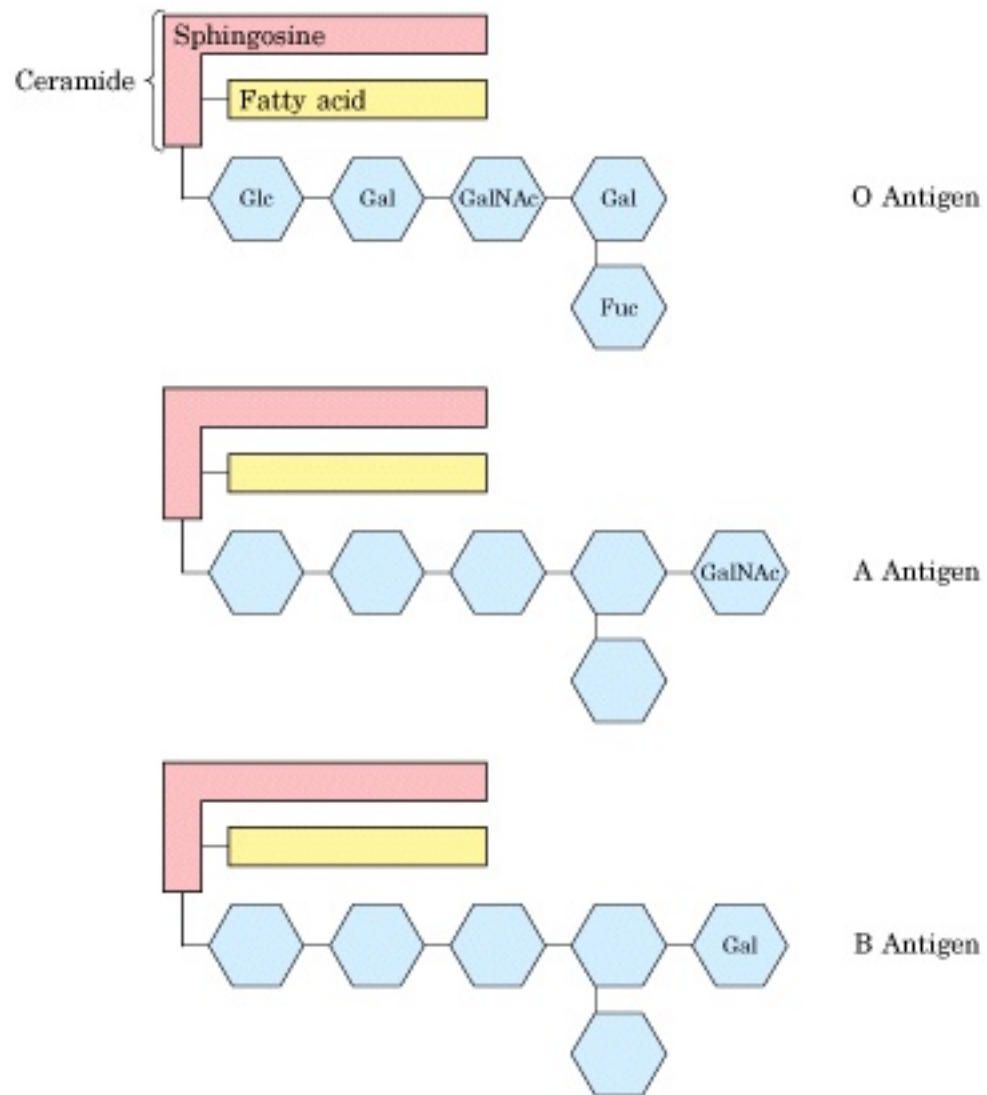


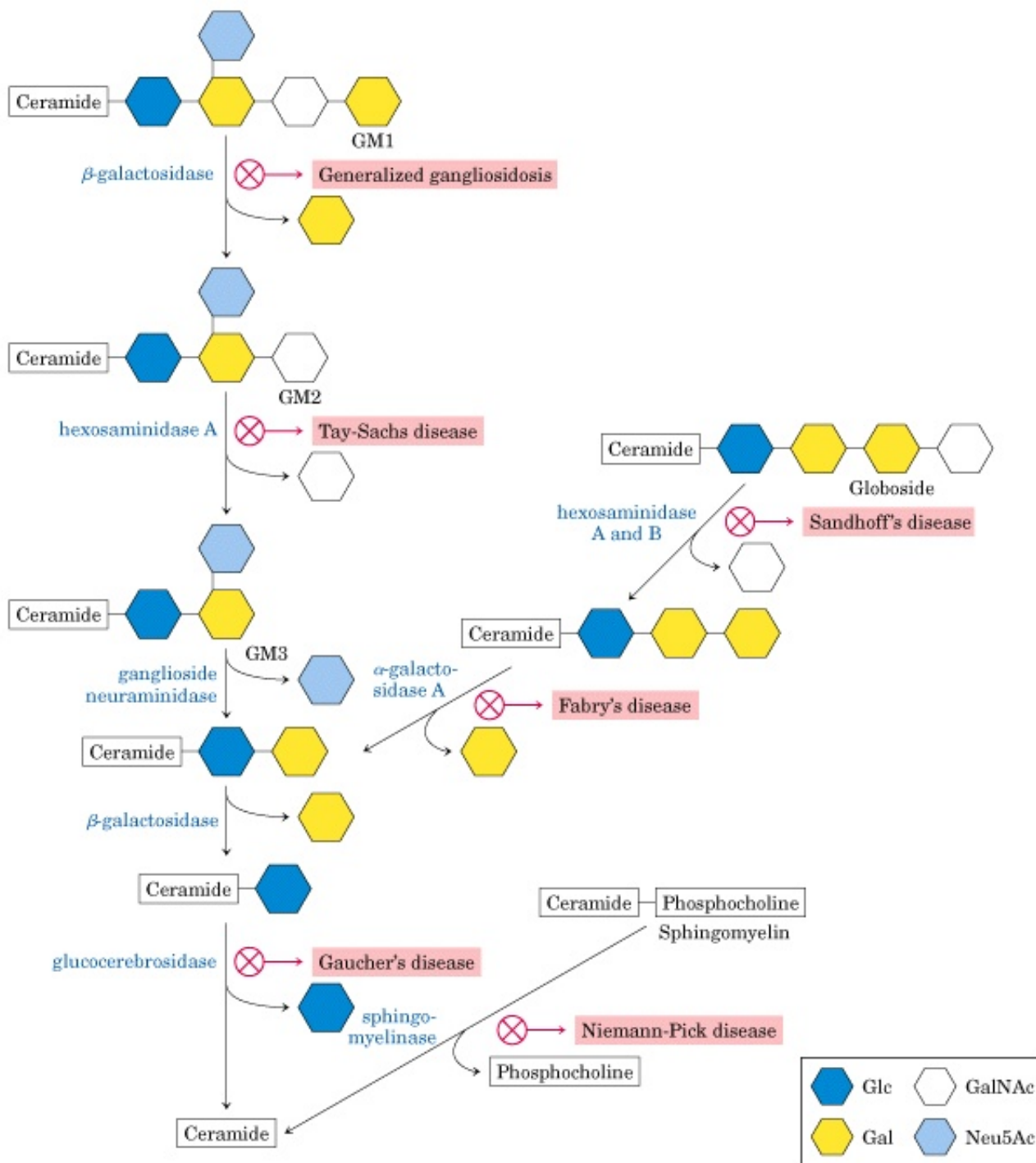
(b)

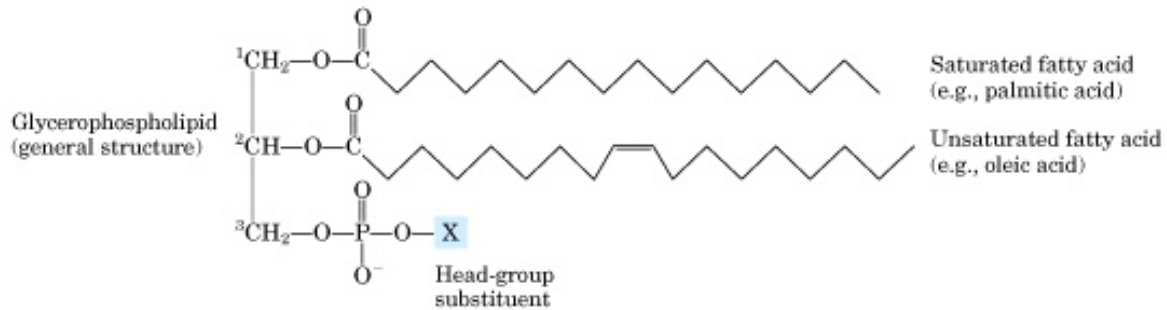


Fosfolipasas A¹ y A² hidrolizan el enlace ester de glicerofosfolipidos en el C-1 y C-2 de glicerol, respectivamente. Las C y D

Cada una rompe un enlace fosfodiester. Algunas fosfolipasas solo actuan en un tipo de glicerofosfolipido, como fosfatidilinositol o fosfatidilcolina.







Name of glycerophospholipid	Name of X	Formula of X	Net charge (at pH 7)
Phosphatidic acid	—	— H	-1
Phosphatidylethanolamine	Ethanolamine	— CH ₂ -CH ₂ -NH ₃ ⁺	0
Phosphatidylcholine	Choline	— CH ₂ -CH ₂ -N ⁺ (CH ₃) ₃	0
Phosphatidylserine	Serine	— CH ₂ -CH(NH ₃ ⁺) COO ⁻	-1
Phosphatidylglycerol	Glycerol	— CH ₂ -CH(OH)-CH ₂ -OH	-1
Phosphatidylinositol 4,5-bisphosphate	<i>myo</i> -Inositol 4,5-bisphosphate		-4
Cardiolipin	Phosphatidylglycerol		-2

