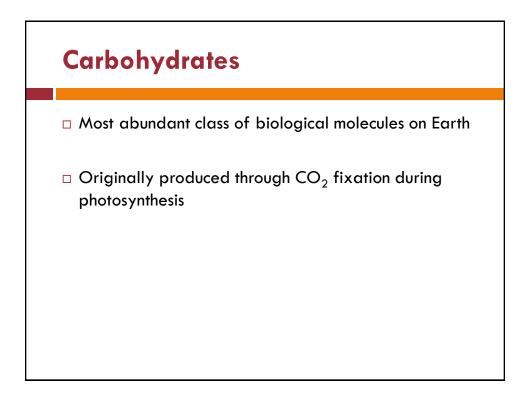
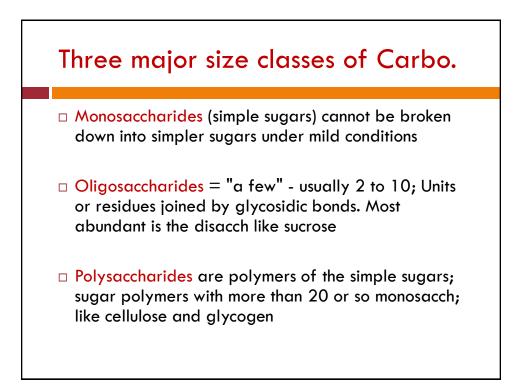
## CARBOHYDRATES

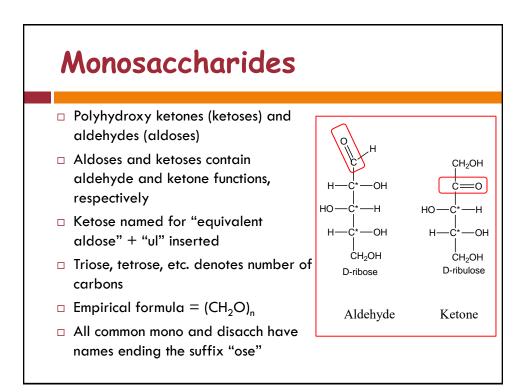
Course: Biochemistry I (BIOC 230) Instructor: Dr. M. A. Srour Textbook: Principles of Biochemistry, 5th Ed., by L. A. Moran and others. 2014, Pearson. . Chapter 8

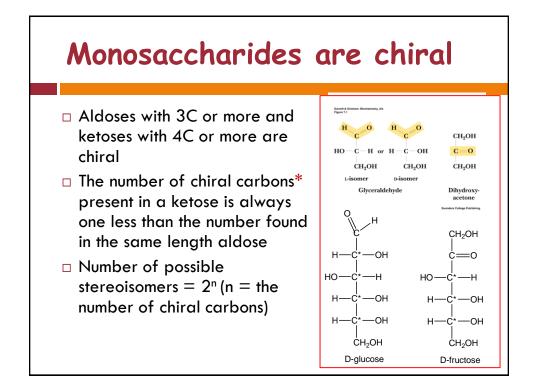


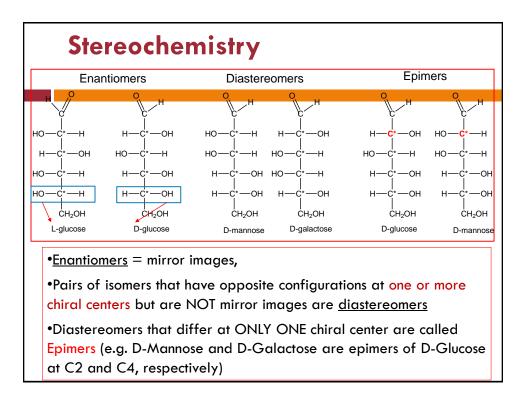
### **Roles of Carbohydrates**

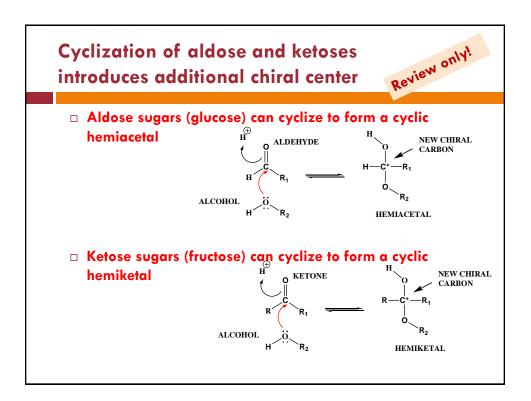
- □ Energy storage (glycogen,starch)
- □ Structural components (cellulose, chitin)
- Cellular recognition
- Carbohydrate derivatives include DNA, RNA, cofactors, glycoproteins, glycolipids

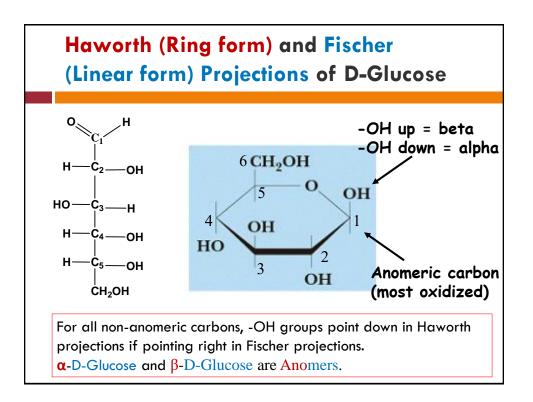


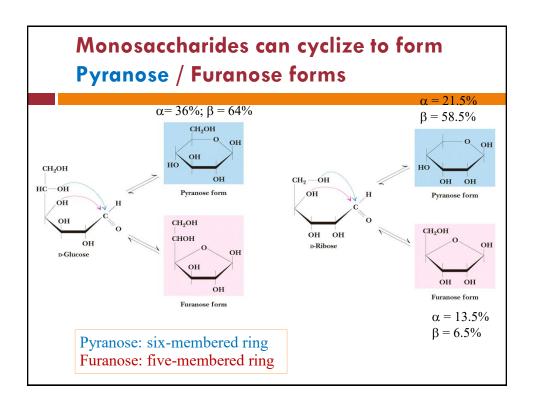


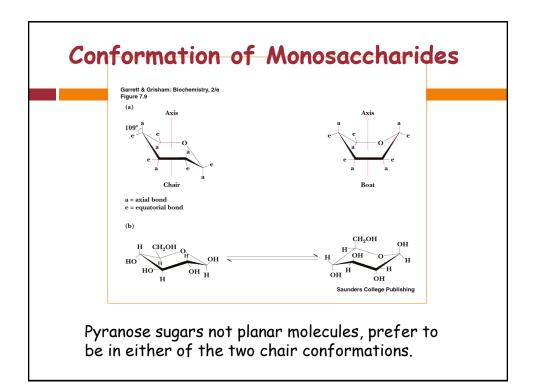


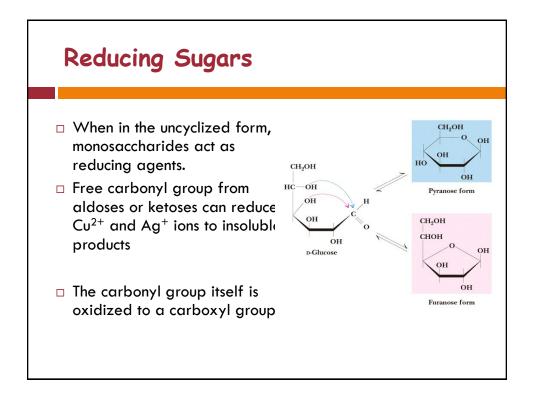


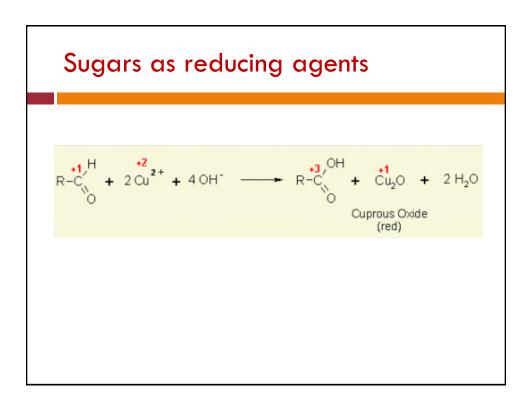


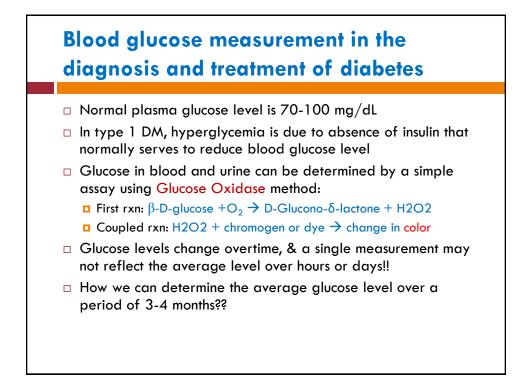


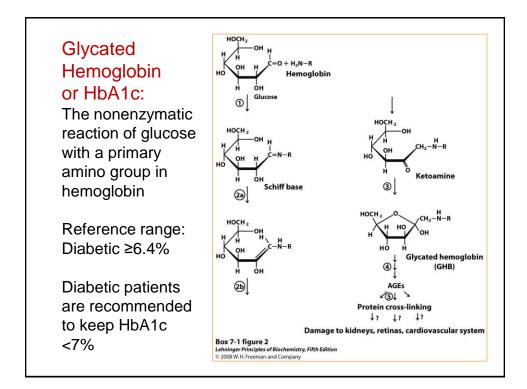


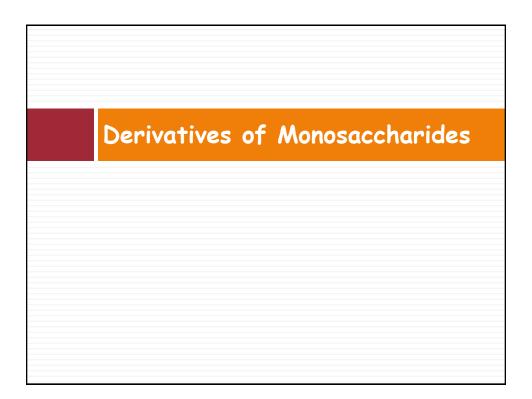


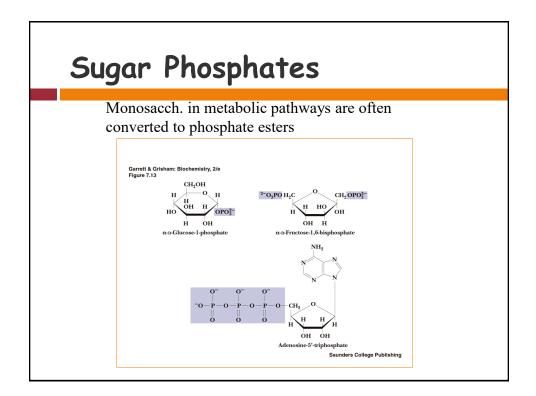


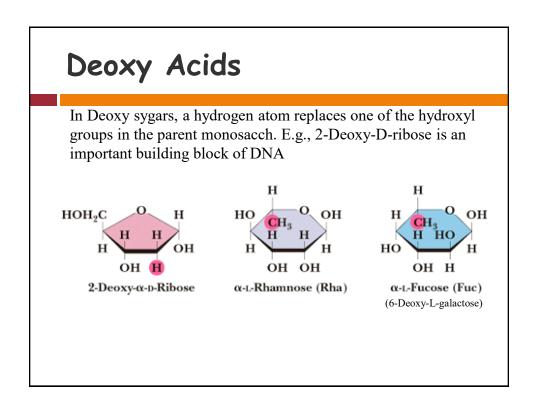


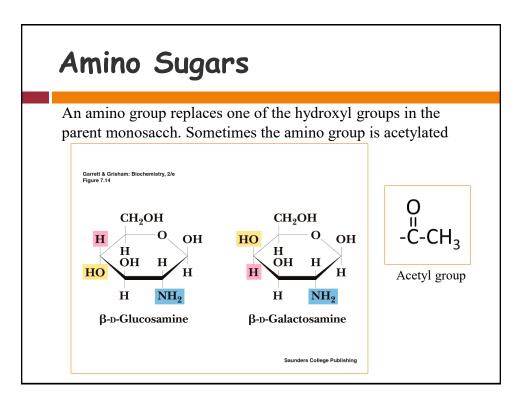


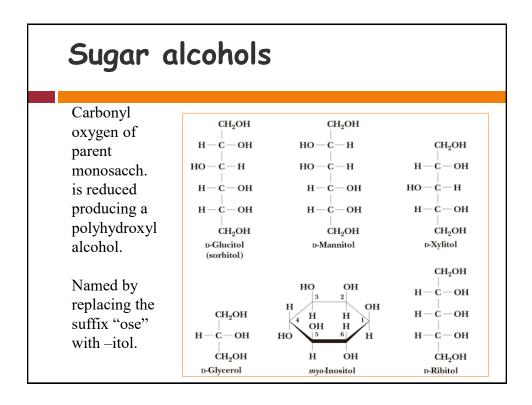






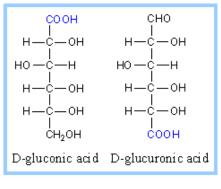


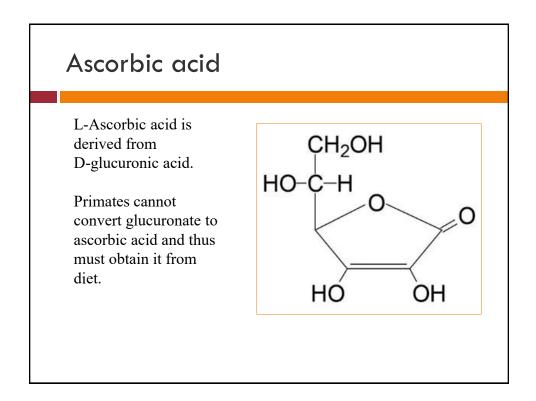




### Sugar acids

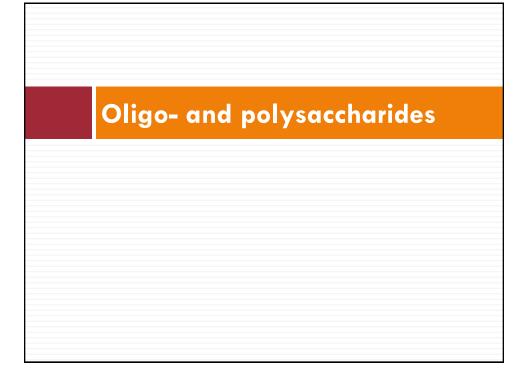
Sugar acids are carboxylic acids derived from aldoses, either by oxidation of C-1 to yield aldonic acid or by oxidation of the highest numbered carbon (the carbon bearing the primary alcohol) to yield alduronic acid.

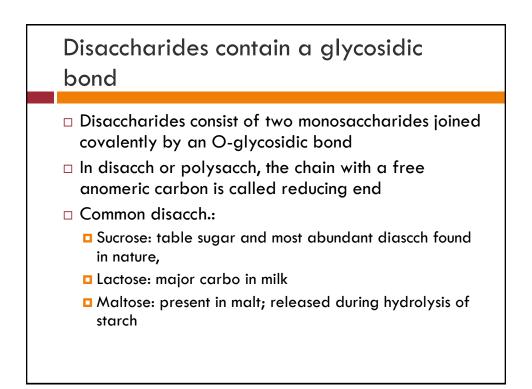


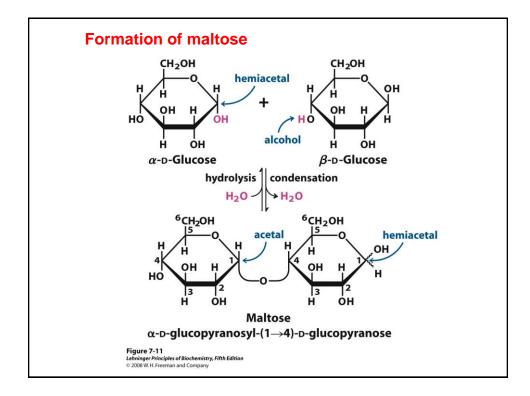


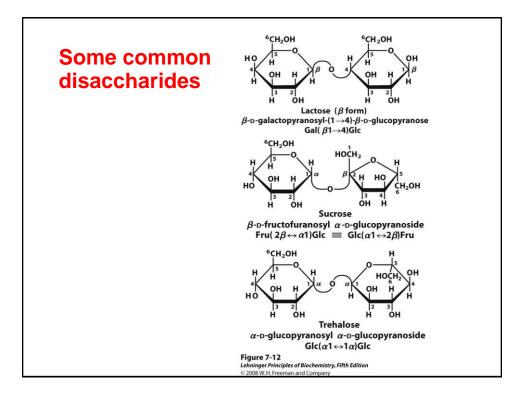
### Monosaccharide structures you need to know

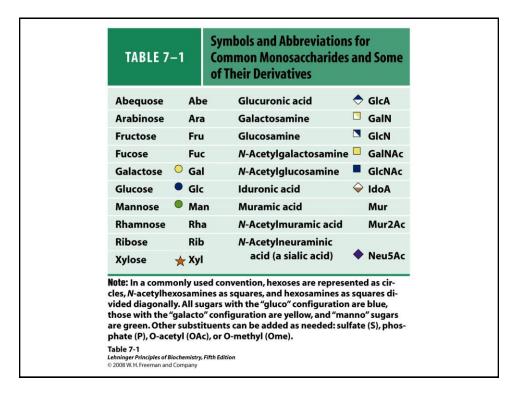
- Ribulose
- Glyceraldehyde
- Dihydroxyacetone





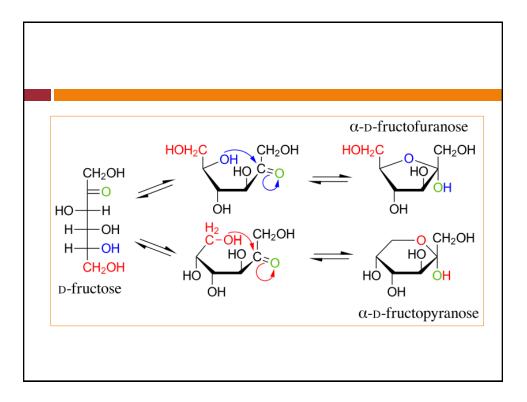






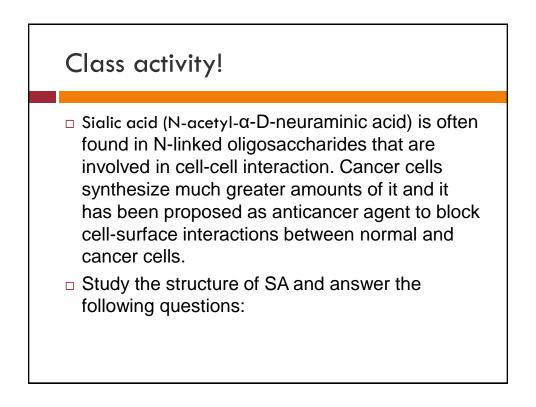
### Class activity!

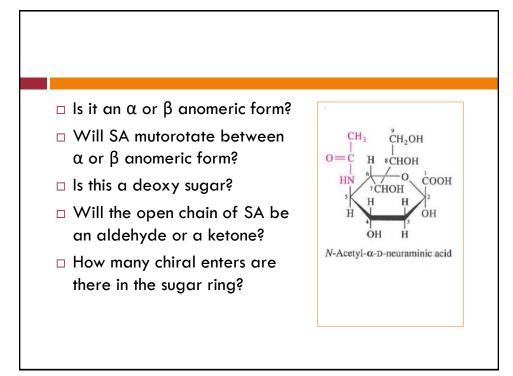
Honey is an emulsion of microcrystalline D-fructose and D-glucose. Although D-fructose in polysaccharides exists mainly in the furanose form, a solution of crystalline D-fructose in honey, is a mixture of several forms with β-D-fructopyranose (67%) and β-D-fructofuranose (25%) predominating. Draw the Fischer projection for D-fructose and show how it can cyclize to form both the cyclized forms above.

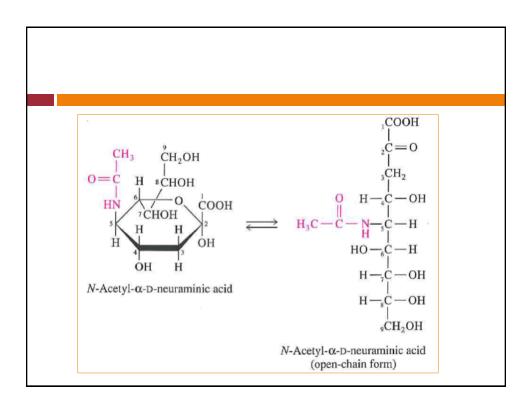


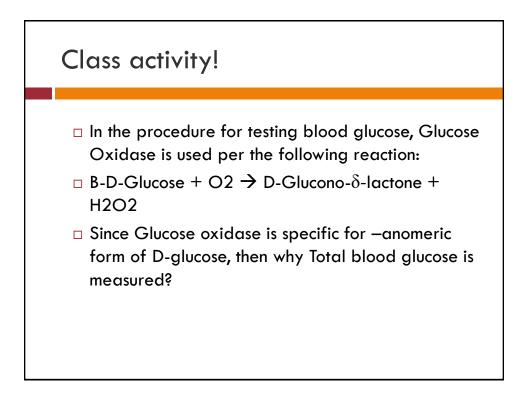
# Comparison of sugar content of different fruits & honey for fructose and glucose

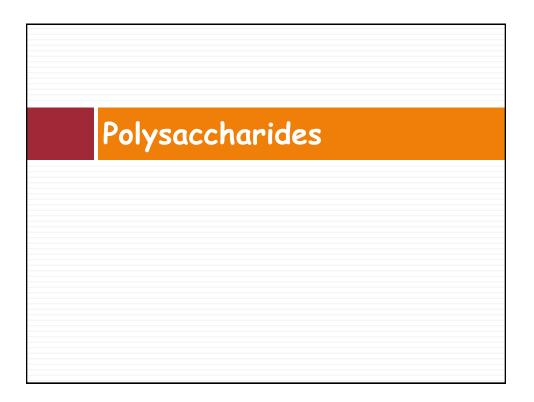
| Food                        | Fructose g/100g (cals) | Glucose g/100 (cals) |
|-----------------------------|------------------------|----------------------|
| Sucrose                     | 50 (200)               | 50 (200)             |
| Apples                      | 5.9 (23.6)             | 2.4 (9.6)            |
| Pears                       | 6.2 (24.8)             | 2.8 (11.2)           |
| Fruit juice                 | 5-7 (20-28)            | 2-3 (8-12)           |
| Raisins                     | 29.8 (119.2)           | 27.8 (111.2)         |
| Honey                       | 40.9 (163.6)           | 35.7 (142.8)         |
| High fructose corn<br>syrup | 55-90 (220-360)        | 45-10 (180-40)       |





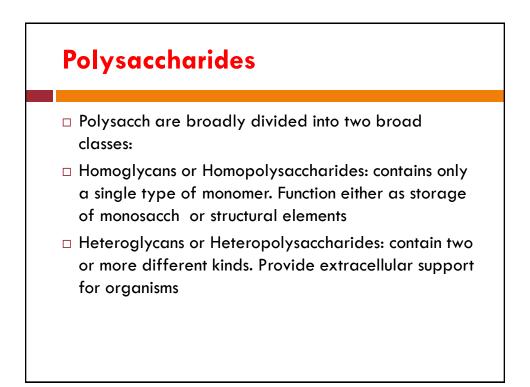


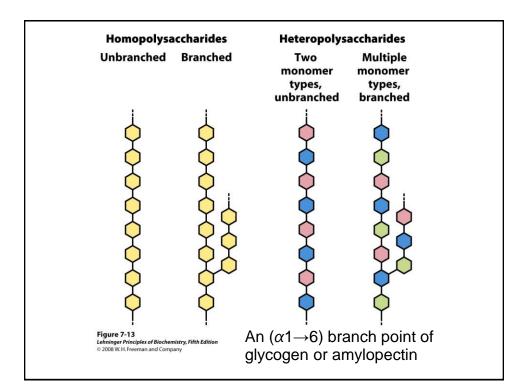


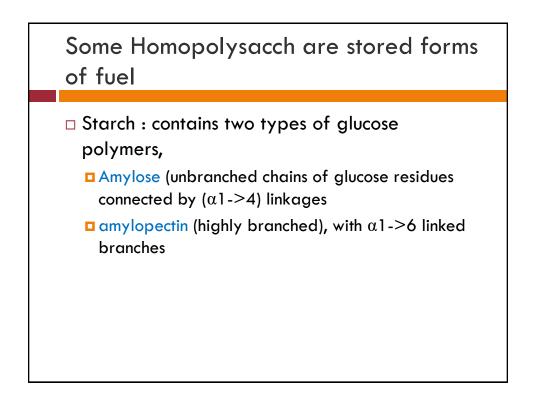


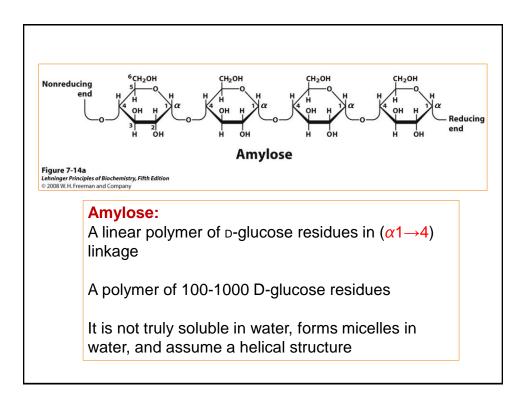
### **Polysaccharides**

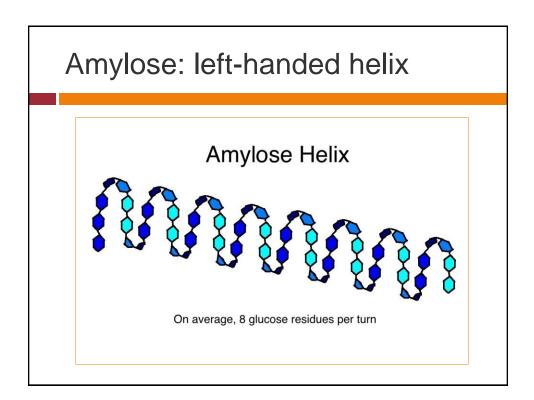
- □ Most carbo found in nature occur as polysaccharides
- Polysacch are called Glycans
- Polysacch differ from each other in the identity of their recurring monosacch units, in the length of their chains, in the type of bonds linking the units and in the degree of branching
- Most polysacch are classified according to their biological roles; as storage (starch and glycogen) or structural polysacch (cellulose and chitin)

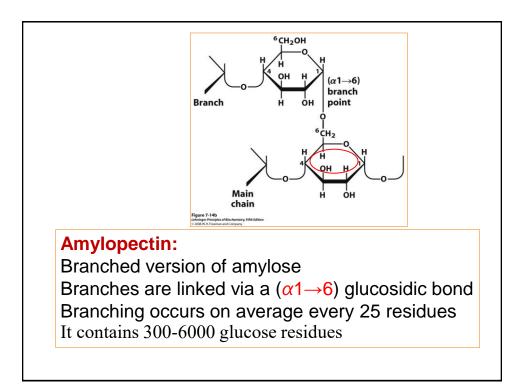


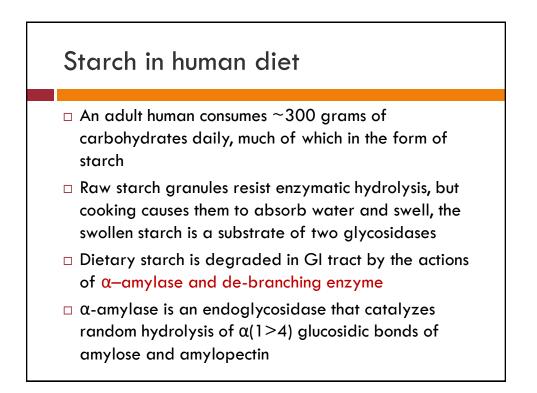










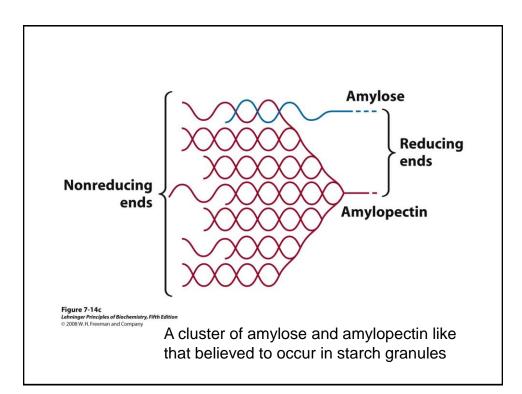


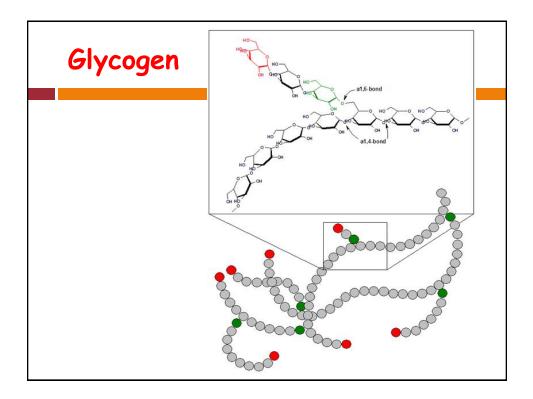
Some Homopolysacch are stored forms of fuel // cont'd

- Glycogen: main storage polysacch in animal cells. More extensively branched than amylopectin and more compact than starch, with α1->6 linked branches
- Dextrans : bacterial and yeast polysacch made up of a1->6 linked poly-D-glucose; all have a1->3 branches and some also have a1->2 or a1->4 branches.

### Glycogen

- □ Branched polymer of glucose
- It contains the same types of linkages found in amylopectin, but branches are smaller and more frequent, occurring every 8-12 residues
- □ In general, glycogen molecules are larger than starch molecules containing up to ~50,000 glucose residues
- In mammals, glycogen accounts for up to 10% of the mass of liver and 2% of the mass of muscle



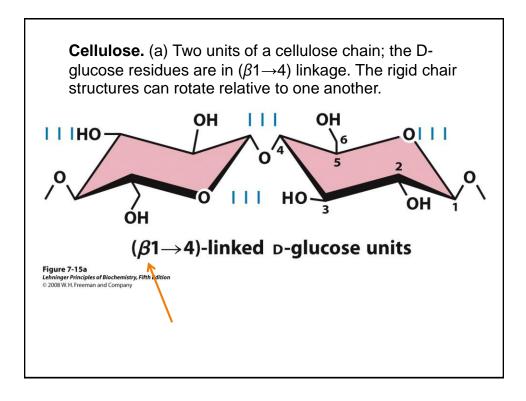


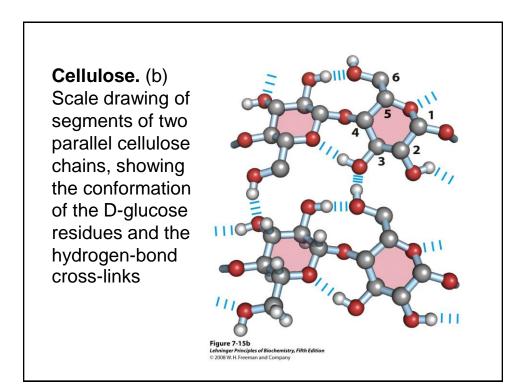


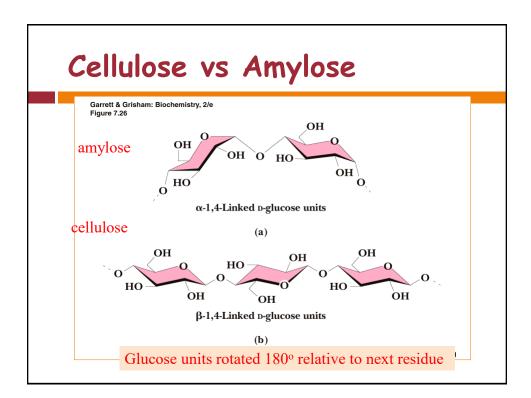
Why not store glucose in its monomeric form??

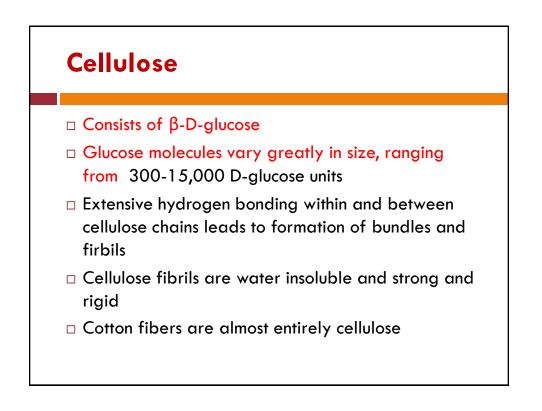
# Some Homopolysacch serve structural roles

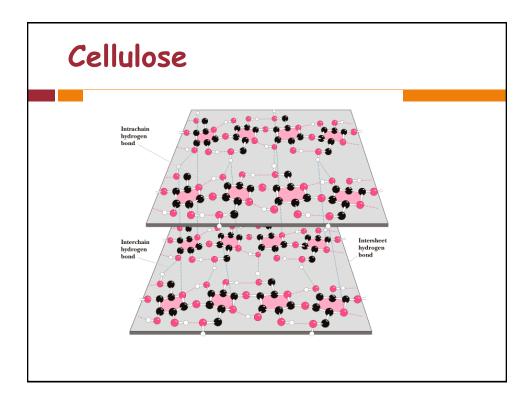
- Cellulose: a fibrous tough water insoluble substance found in plant cell walls.
- Starch and glycogen are hydrolysed by a-amylase in saliva and intestine
- □ Most animals cannot hydrolyze cellulose
- Termites readily hydrolyze cellulose because they harbor microorganims *Trichonympha* that produce cellulase

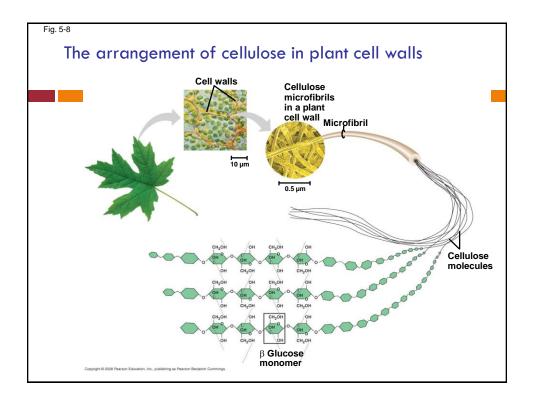


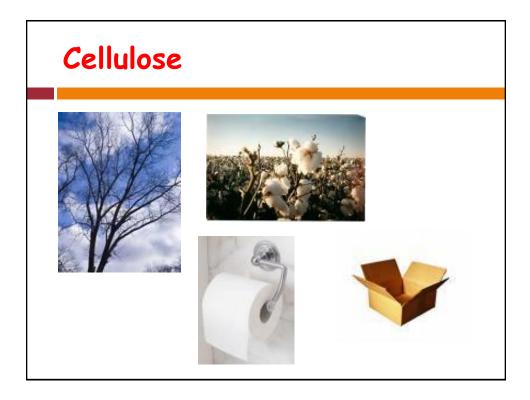


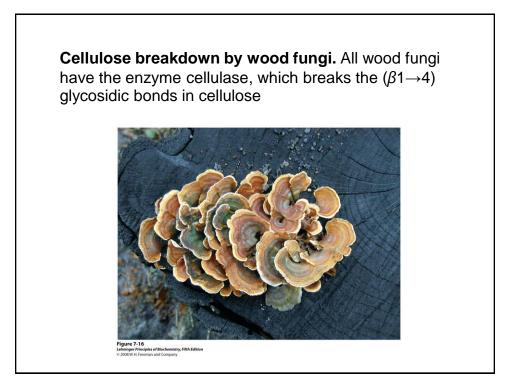


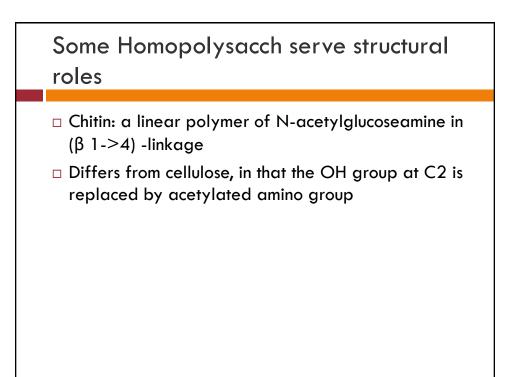


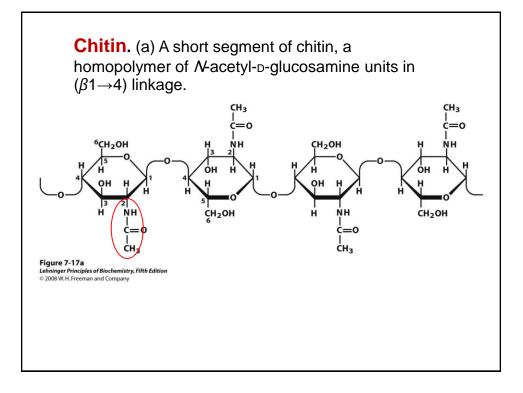


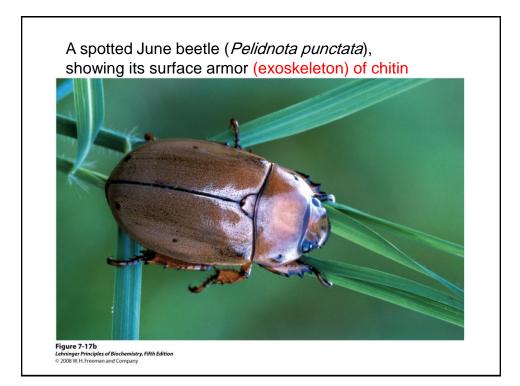


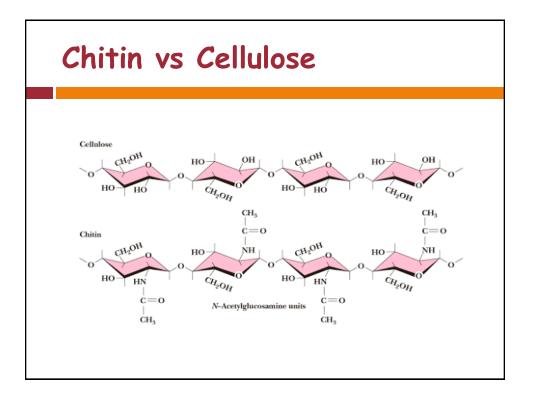




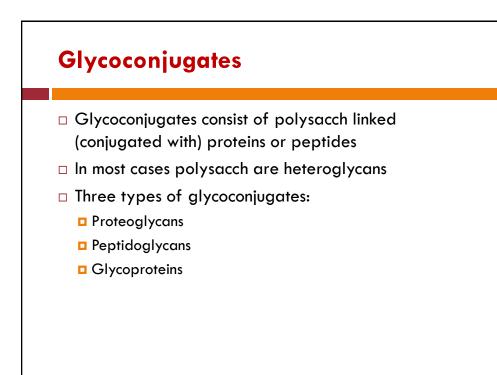


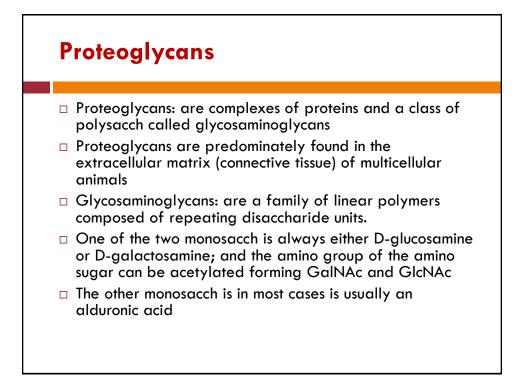


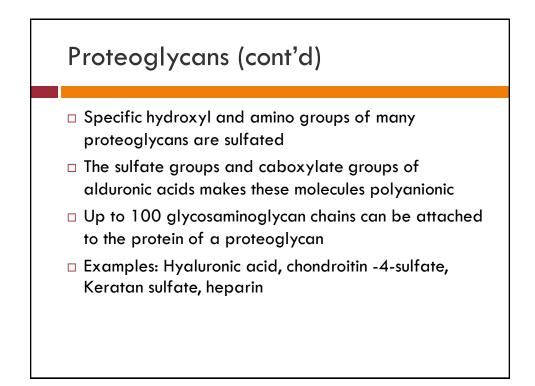


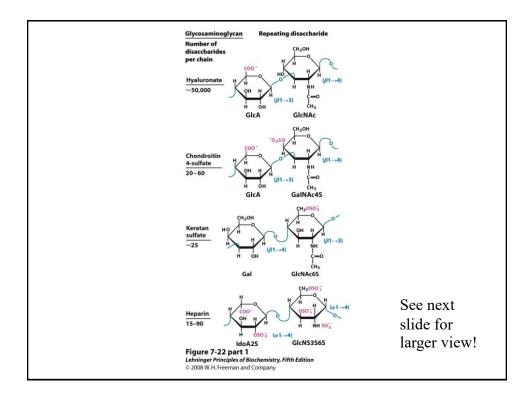


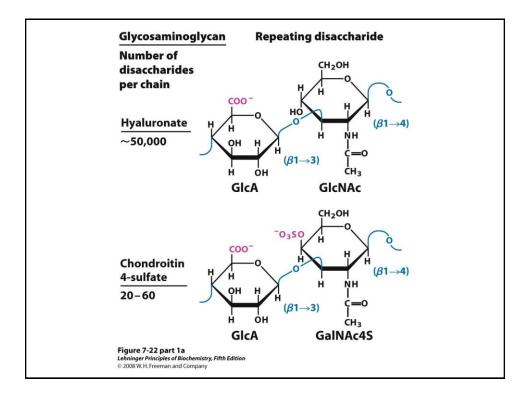
# Glycoconjugates

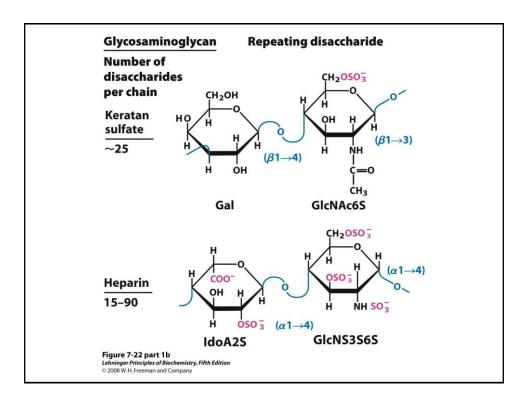


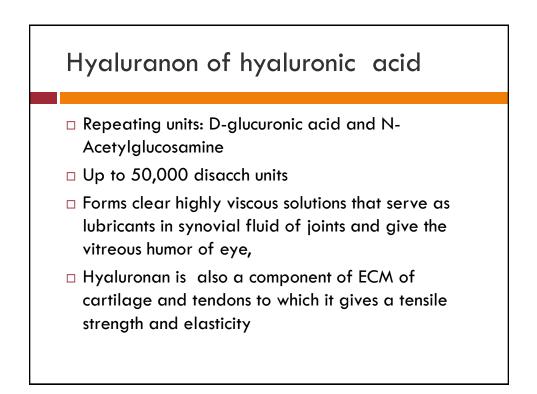






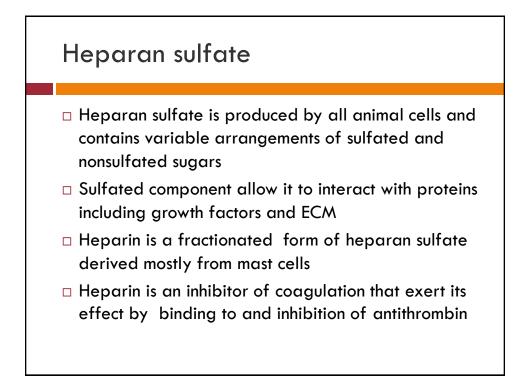






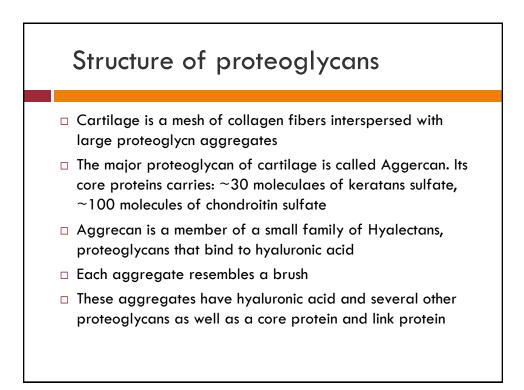
### Other glycosaminoglycans

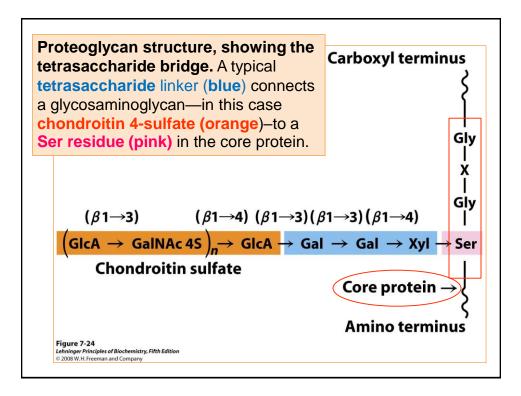
- Chondroitin sulfate: contributes to tensile strength of cartilage, tendons, ligaments and walls of aorta
- Dermatan sulfate contributes to pliability of skin, blood vessels and heart valves. Here GlcA is replaced by its 5-epimer IdoA
- Keratan sulfates have no Uronic acid and their sulfate content is variable.
- Present in cornea, cartilage, bone and a variety of horny structures like hair, horn, nails and claws

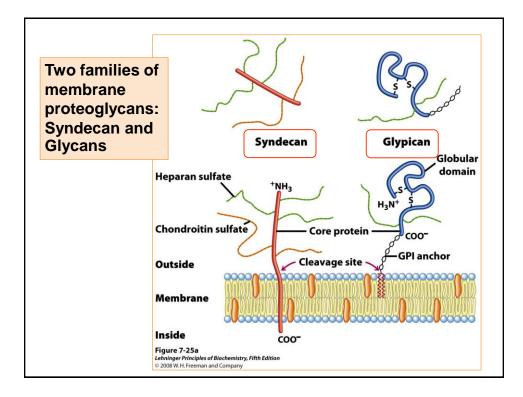


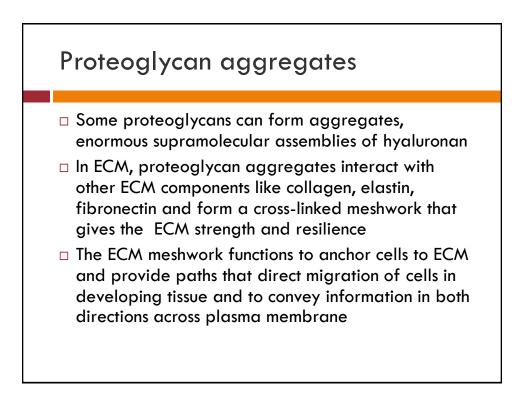


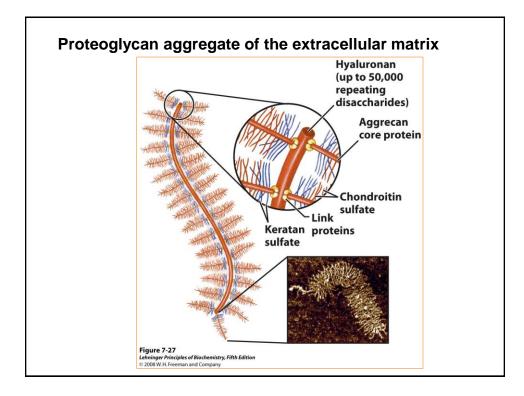
- Basic unit consist of a "core protein" with covalently attached glycosaminoglycans. Point of attachment is a Ser residue
- Ser residue is usually in the sequence
  Ser-Gly-X-Gly; where X is any amino acid
- Up to 100 glycosaminoglycan chains can be attached to the protein of a proteoglycan
- Heteroglycan chains are usually covalently bound by a glycosidic linkage to the hydroxyl oxygen of serine residue: called O-linked glycans
- Not all glycans are covalently linked to protein
- Glycosaminoglycans can account up to 95% of the mass of proteoglycan

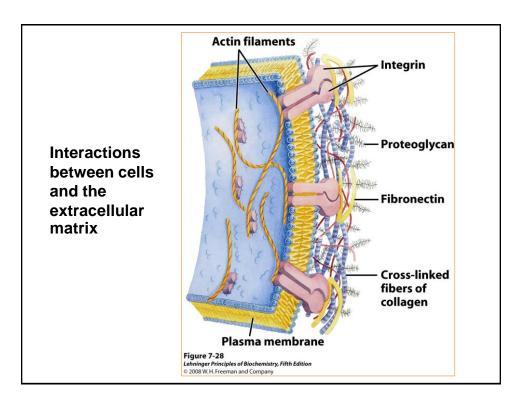


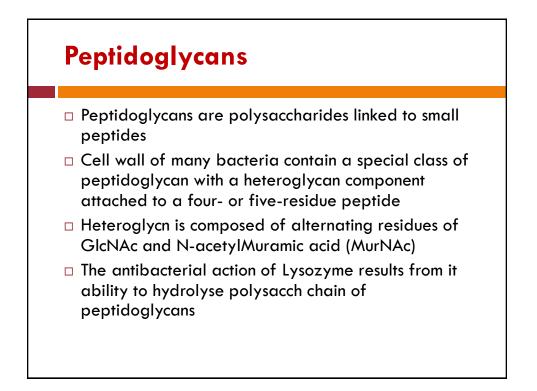






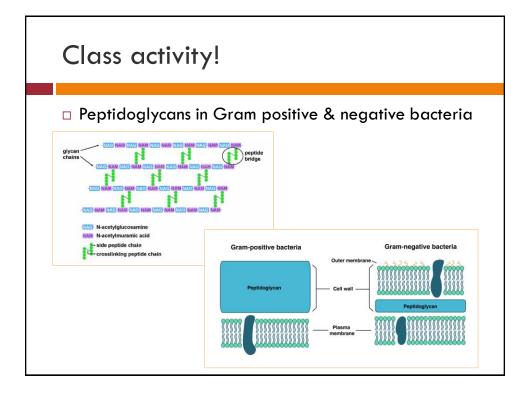






### Peptidoglycans

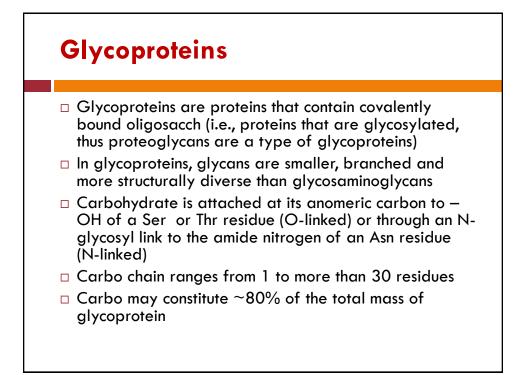
- The Peptide component of petidoglycan varies among bacteria. In S. aureus, it is a tetrapeptide with alternating L and D amino acids: L-Ala-D-Isoglu-L-Lys-D-Ala
- The tetrapeptide is cross linked to another chain with a pentaglycine
- In Gram-negative bacteria there is a thin peptidoglycan layer between cell membrane and outer membrane
- In Gram-positive bacteria, there is a thick peptidoglycan layer that retains the stain in Gram stain

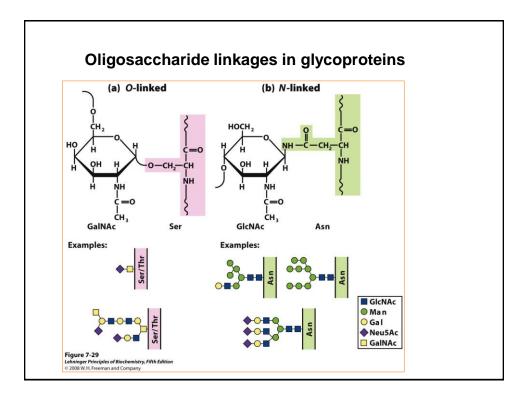


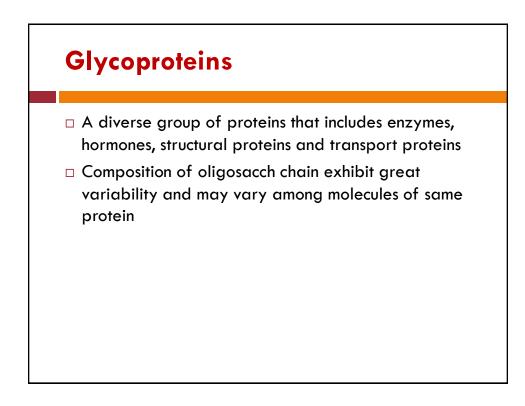
### Class activity!

What antibiotics inhibit synthesis of peptidoglycan in bacteria?

Vancomycin interrupts cell wall synthesis by forming a complex with the C-terminal D-alanine residues of peptidoglycan precursors. Complex formation at the outer surface of the cytoplasmic membrane prevents the transfer of the precursors from a lipid carrier to the growing peptidoglycan wall by transglycosidases







| Class activity!  |         |                           |                                    |         |  |
|--|---------|---------------------------|------------------------------------|---------|--|
| ABO blood groups<br>It is determined by a single gene on chromosome 9<br>with 3 alleles. |         |                           |                                    |         |  |
| Phenoty  | Genotyp | ABO                       | Immunodomin                        | Antigen |  |
| ре   | е       | enzyme                    | nat sugar                          |         |  |
| A  | AA, AO  | A enzyme                  | Fucose +<br>GalNAC                 | A       |  |
| В  | BB, BO  | B enzyme                  | Fucose + Gal                       | В       |  |
| AB   | AB      | A enzyme<br>&<br>B enzyme | Fucose +<br>GalNAC<br>Fucose + Gal | А, В    |  |
| 00   | 00      |                           | Fucose                             | н       |  |

