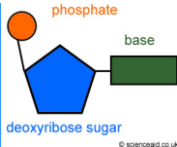
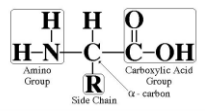
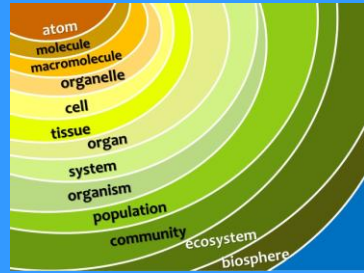


Amino Acid Structure

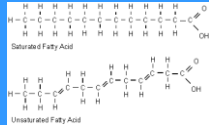
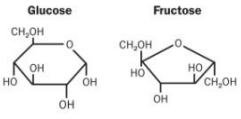


ENDURING UNDERSTANDING

SYI-1 Living systems are organized in a hierarchy of structural levels that interact.

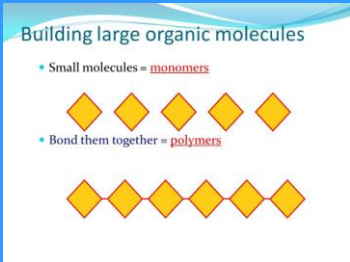


1.4
Properties of Biological Macromolecules



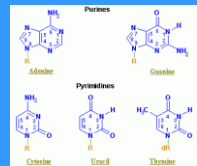
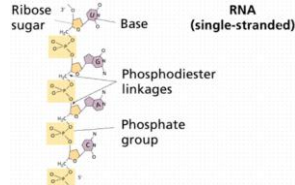
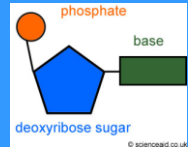
SYI-1.B Describe the properties of the monomers and the type of bonds that connect the monomers in biological macromolecules.

☐ Structure and function of polymers are derived from the way their monomers are assembled



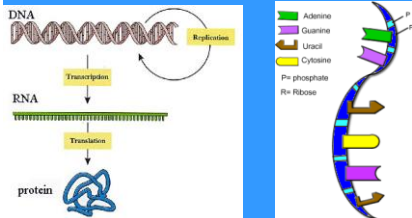
Nucleic Acids

- Biological information is encoded in sequences of Nucleotide Monomers.
 - Pentose sugar (deoxyribose or ribose)
 - Phosphate group
 - Nitrogenous base
 - Pyrimidines: cytosine, thymine, uracil (RNA)
 - Purines: adenine, guanine
- Covalent bonds are Phosphodiester linkages



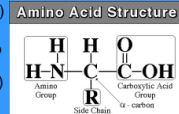
Nucleic Acids

- Deoxyribonucleic acid (DNA)
 - stores essential info for almost all cell activities
 - blueprint for all proteins
- Ribonucleic acid (RNA): stores, transfers info essential for the manufacturing of proteins.



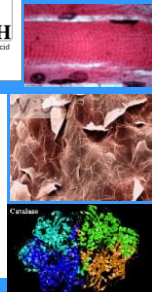
Proteins

- Form muscle, skin, and enzymes
- Monomers are Amino Acids (20)
 - Amino acids have directionality, with an amino (NH₂) terminus and a carboxyl (COOH) terminus.)
 - H atom
 - Variable group (R)
 - Can be categorized by chemical properties (hydrophobic, hydrophilic and ionic)
 - Interactions of R groups determine structure and function of that region of the protein.



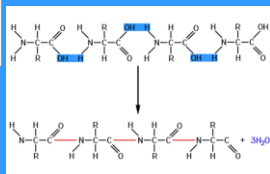
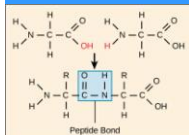
20 standard amino acids

Ala	Arg	Asn	Asp	Cys	Glu	Gly	His	Ile	Leu	Lys	Met	Phe	Pro	Ser	Thr	Trp	Tyr	Val
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Proteins

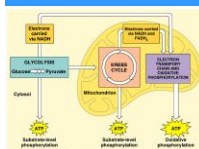
- Covalent bond is a peptide bond (dehydration synthesis)
- 4 or more amino acids is a polypeptide
- The specific order of amino acids in a polypeptide (primary structure) determines the overall shape of the protein



Carbohydrates

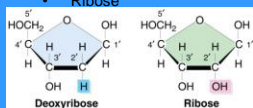
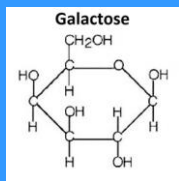
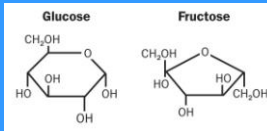
- Sugar monomers whose structures and bonding with each other by dehydration synthesis determine the properties and functions of the molecules
- Monosaccharides
 - CH_2O formula
 - Simple single sugars
 - Used for cellular respiration
 - Aldoses and Ketoses

	Triose sugars (C ₃ H ₆ O ₃)	Pentose sugars (C ₅ H ₁₀ O ₅)	Hexose sugars (C ₆ H ₁₂ O ₆)
Aldoses	<p>Glyceraldehyde</p>	<p>Ribose</p>	<p>Glucose</p>
Ketoses	<p>Dihydroxyacetone</p>	<p>Ribulose</p>	<p>Fructose</p>



Carbohydrates

- Glucose
 - o Made by plants during photosynthesis
 - o Main source of energy for plants and animals
 - o Metabolized during cellular respiration.
 - o Ring structure in water
- Fructose
 - o Found in fruit.
 - o Sweetest sugar.
- Galactose- Found in milk.
- Deoxyribose
- Ribose

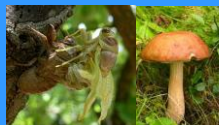
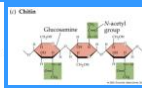
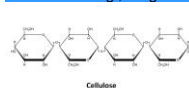
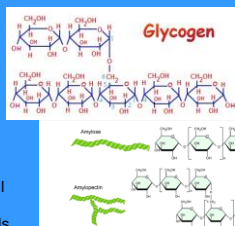


Carbohydrates

- Disaccharides
 - Covalent bond is Glycosidic bond
 - Sucrose
 - o Fructose + Glucose
 - o table sugar
 - o from beets and cane
 - Lactose
 - o Glucose + Galactose
 - o found in milk
 - Maltose
 - o Glucose + Glucose
 - o Fermented barley

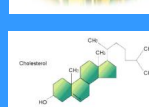
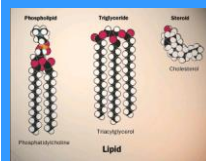
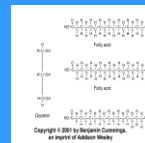
Carbohydrates

- Polysaccharides
 - Three or more monosaccharides
 - Storage:
 - o Glycogen- The way animals store glucose.
 - o Starch- The way plants store glucose.
 - Structural:
 - o Cellulose- most abundant organic compound, cell walls of plants
 - o Chitin- exoskeletons; cell walls of fungi; surgical thread



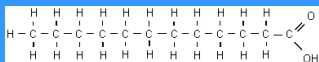
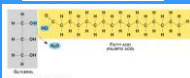
Lipids

- In general, lipids are nonpolar (don't dissolve in water)
- Fats, oils, waxes, phospholipids, steroids.
- Differences in saturation determine the structure and function of lipids.

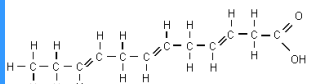


Fatty Acids

- The monomer that makes most lipids
- One end contains a hydrophilic carboxyl (COOH)
- Non-polar C-H bonds in fatty acid 'tails' (hydrophobic)
- Covalent bond is an ester bond (3 fatty acids to 1 glycerol)



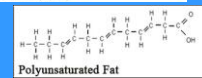
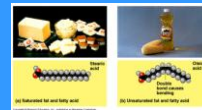
Saturated Fatty Acid



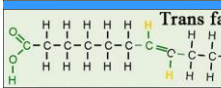
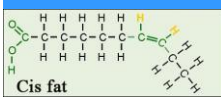
Unsaturated Fatty Acid

Fatty Acids

- Saturated: only single bonds
- Unsaturated: some double bonds
 - mono or poly
 - Cis isomer (natural form, oils)
 - Trans isomer (some natural, most by hydrogenation)

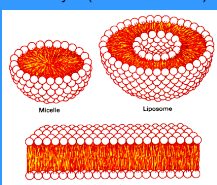
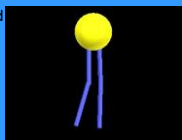


Polyunsaturated Fat



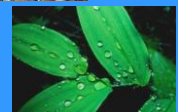
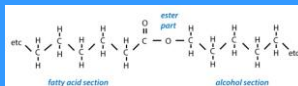
Phospholipids

- 2 fatty acids tails and one phosphate group head
 - 'Tails' hydrophobic
 - 'heads' hydrophilic
- Can spontaneously form
 - Micelle
 - Liposome
 - Bilayer (cell membranes)



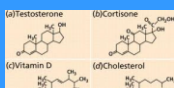
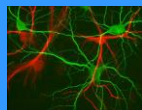
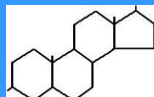
Waxes

- Long fatty acid connected to long alcohol
- Long fatty acid = hydrophobic
- Protective barriers in plants and animals.



Steroids

- Lipids with 4 fused carbon rings
- Not fatty acids.
- Four carbon ring that does not dissolve in water.
- Found in hormones, nerve tissue, toad venoms, plant poisons.
- Cholesterol
 - Cell membranes
 - Precursor for other steroids



The Cell Membrane

