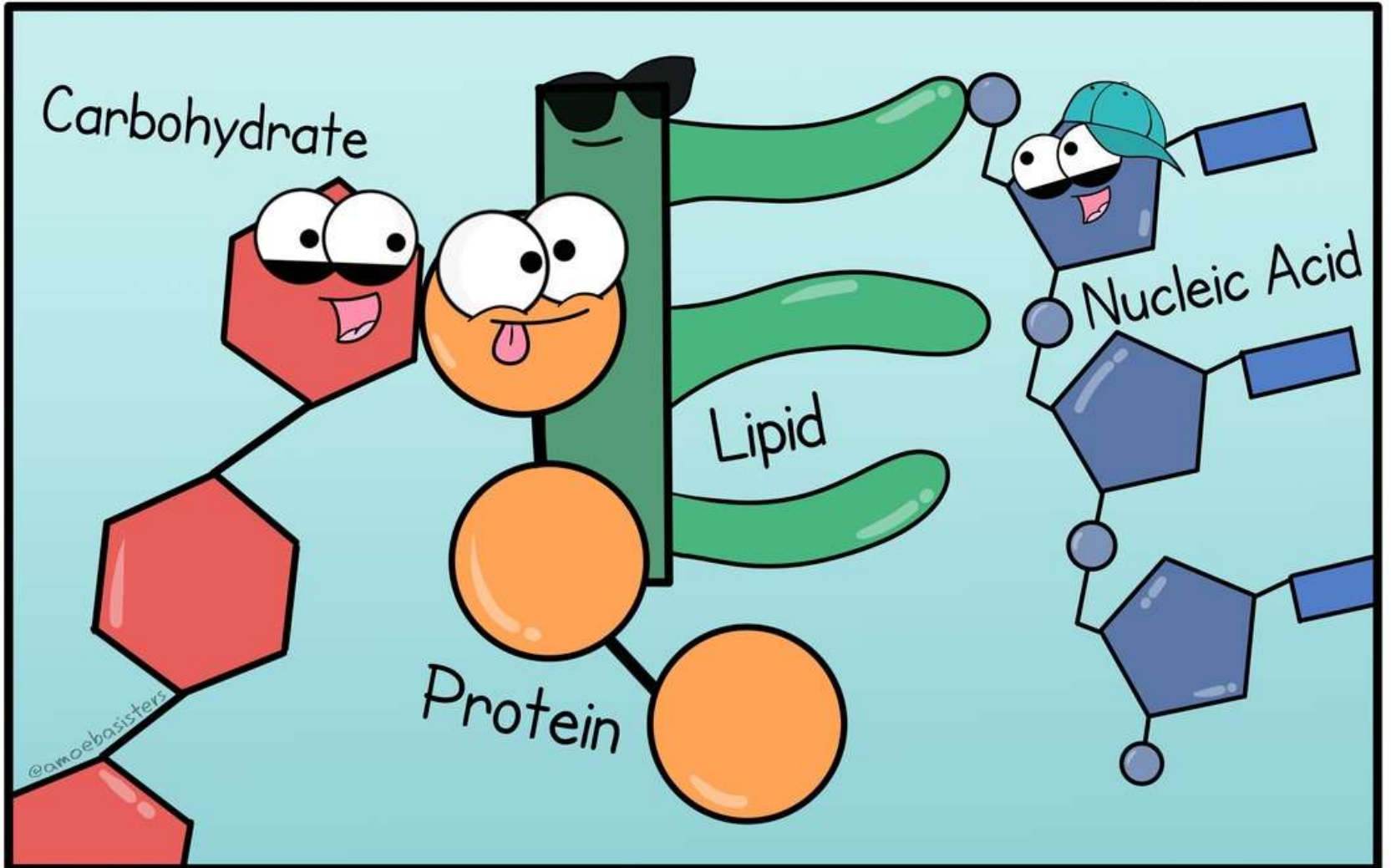




Maud L. Menten

Biomolecules



BIOMOLECULE BROS!

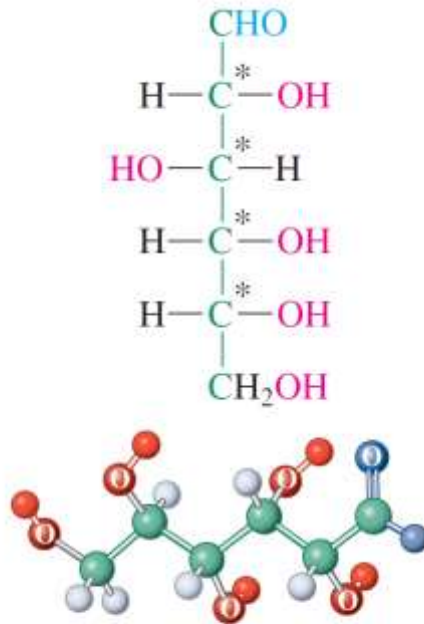
Carbohydrates



Carbohydrates

Hydrated carbons $C_n(H_2O)_n$

Nucleic acids, fats, cellulose, fibers, starch, “table sugar,” antibiotics, and other biological molecules



Glucose
(An **aldohexose**)

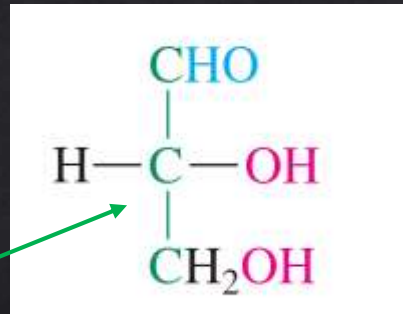
Picture from Vollhardt & Schore



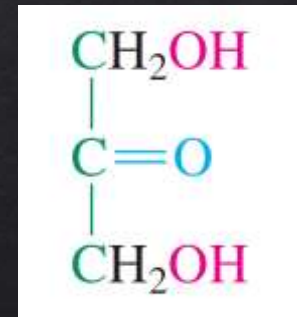
Naming

The simplest carbohydrates are the sugars or **saccharides**. They constitute polyhydroxy aldehydes (**aldoses**) or polyhydroxy ketones (**ketoses**); they form oligomers by oxygen bridges (hence di-, tri-, tetrasaccharide, etc.).

The simplest
sugars, both
 $C_3(H_2O)_3$:



2,3-Dihydroxypropanal
(Glyceraldehyde)
An **aldotriose**



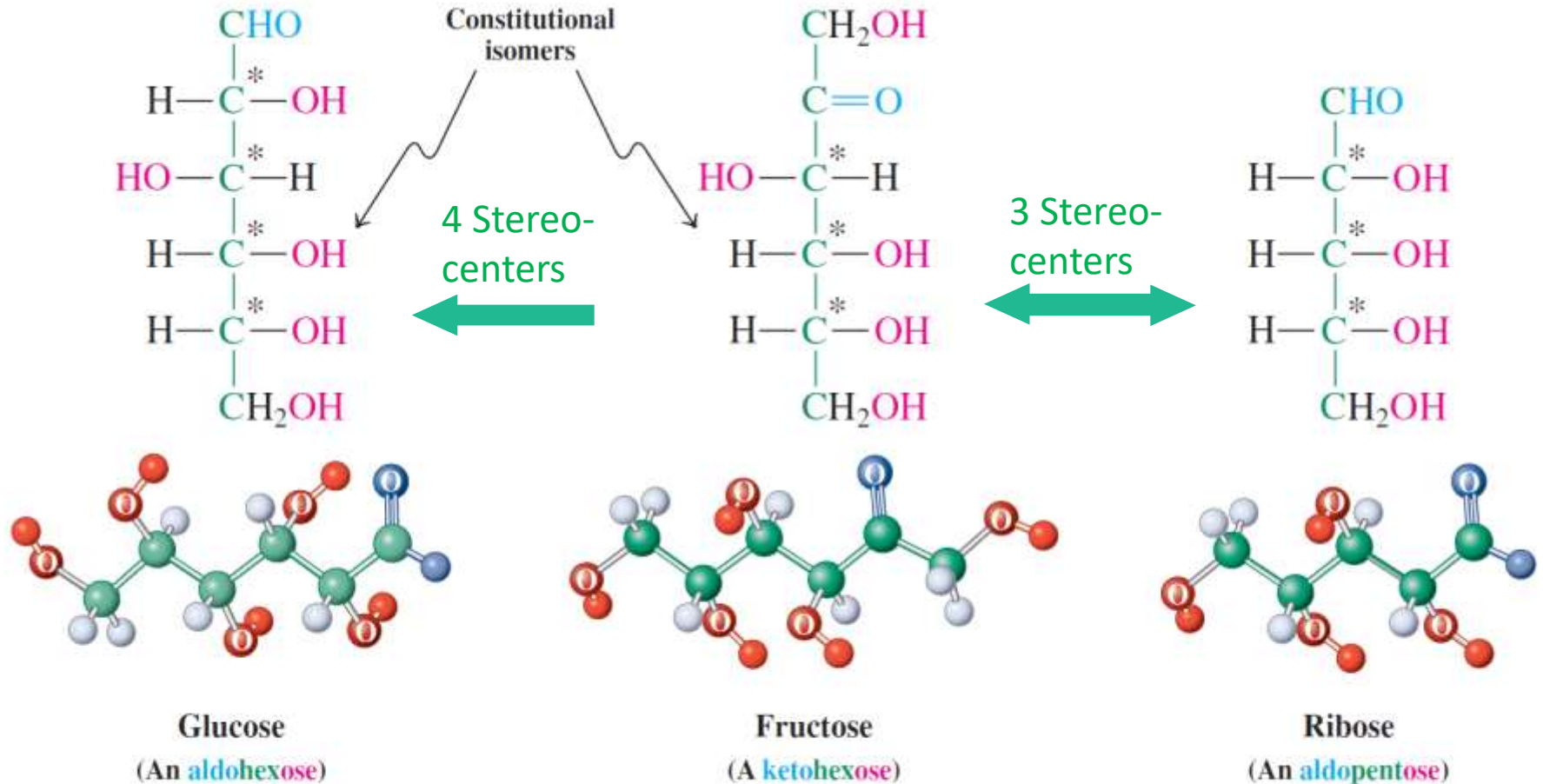
1,3-Dihydroxyacetone
A **ketotriose**

Pictures from
Vollhardt &
Schorre

Chiral

Chain **length**: **Triose**, **tetrose**, **pentose**, etc.

Monosaccharides



The star label (*) indicates a stereocenter.

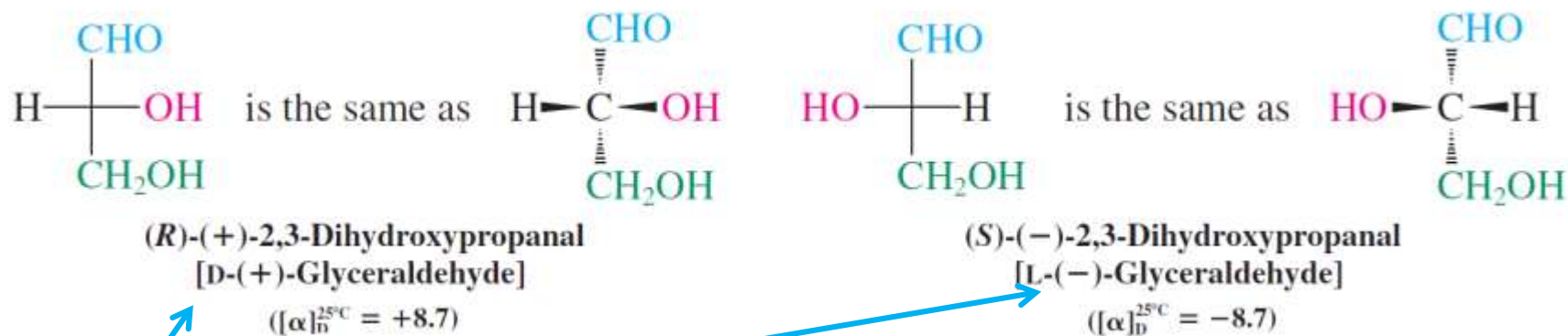
Dextrose, blood sugar, grape sugar

Sweetest natural sugar; fruits

Ribonucleic acids

Picture from Vollhardt & Schore

Most sugars are chiral and occur enantiomerically pure. Simplest case, one stereocenter:

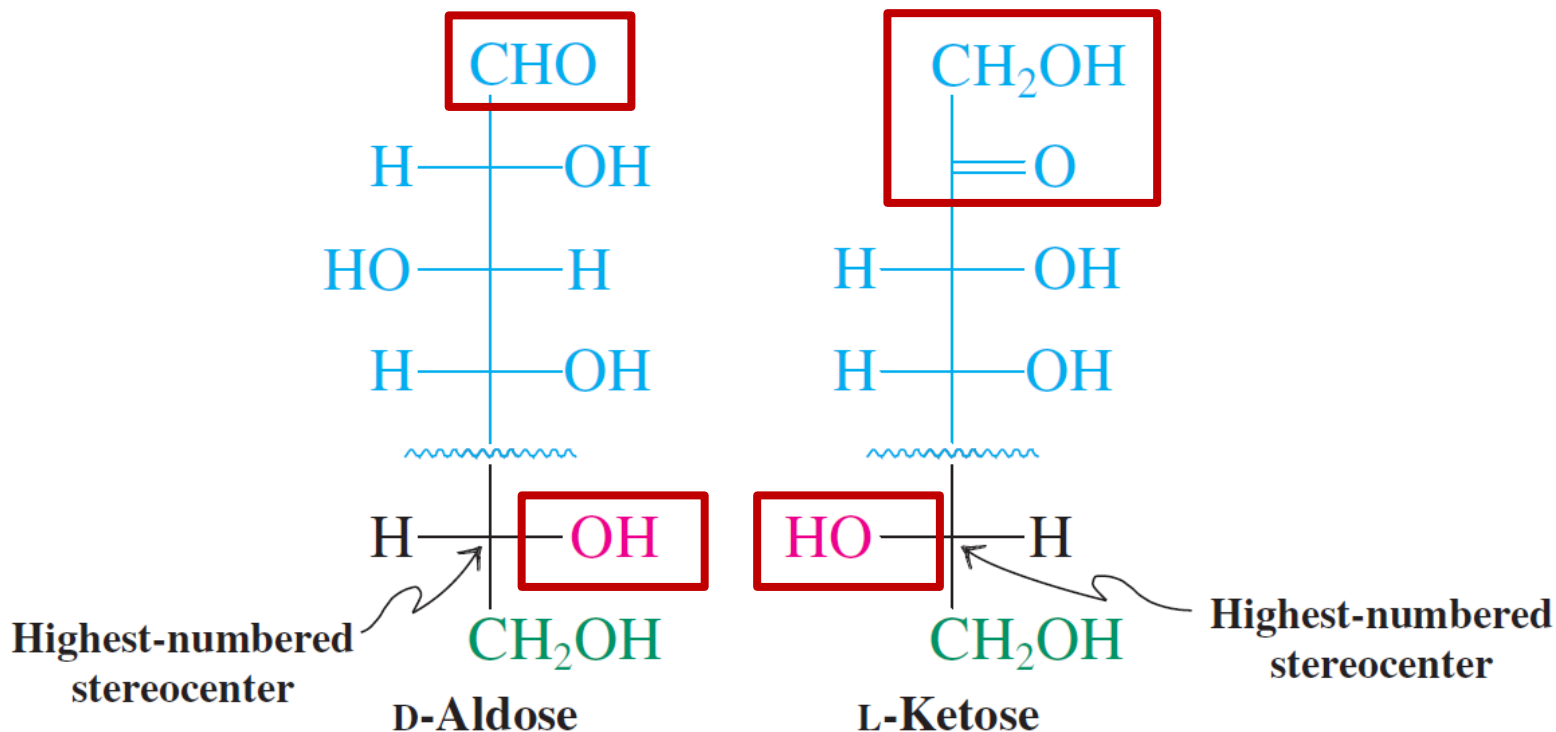


Picture from Vollhardt & Schore

D and **L** are an older nomenclature (predates the knowledge of the absolute configuration of glyceraldehyde). The dextrorotatory enantiomer was called D, the other L. Later, D was found to be *R*, L therefore *S*.

In almost all natural sugars, the stereocenter furthest away from carbonyl (drawn at the top) has the same absolute configuration as D-glyceraldehyde: “D-sugars”

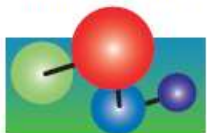
Designation of a D and an L Sugar



Picture from Vollhardt & Schore

Rules for arranging the Fischer stencil: Carbonyl on top, places bottom C*OH on the right in the D sugars.

MODEL BUILDING

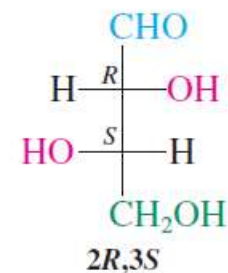
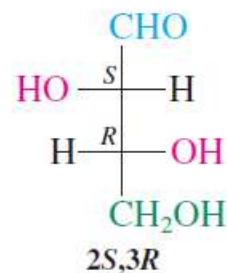
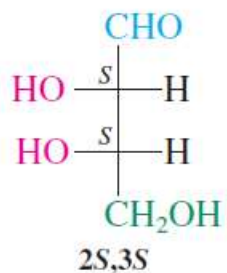
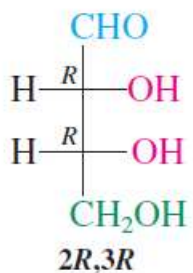


Diastereomeric 2,3,4-Trihydroxybutanal: Erythrose (2 Enantiomers) and Threose (2 Enantiomers)

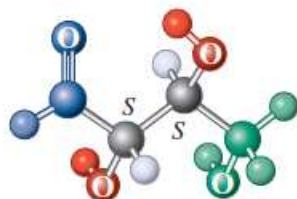
Diastereomers

Enantiomers

Enantiomers

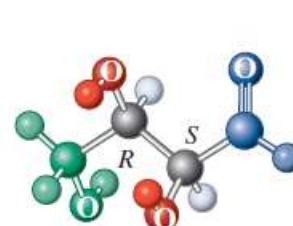


D-(-)-Erythrose

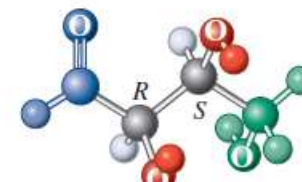


L-(+)-Erythrose

↑
Mirror
plane



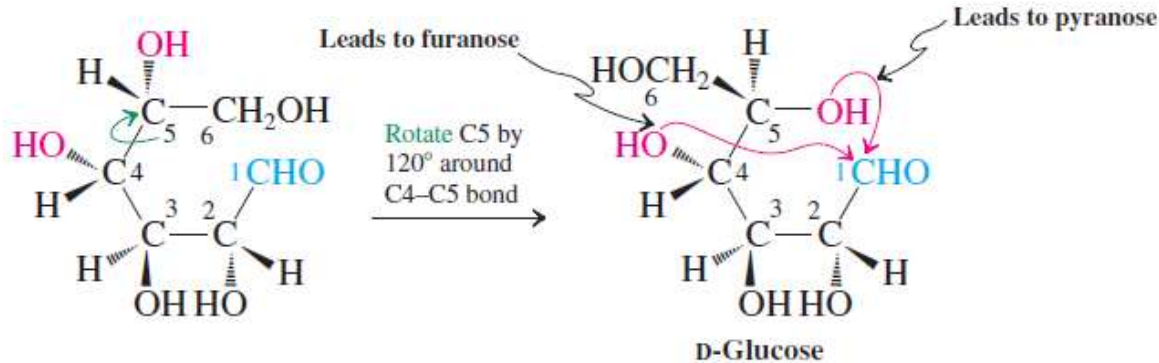
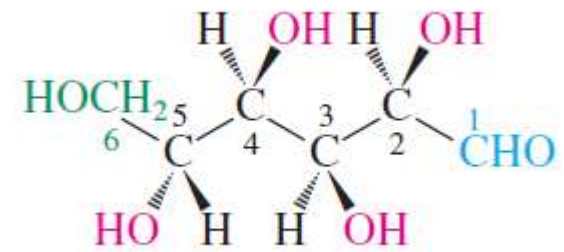
D-(-)-Threose



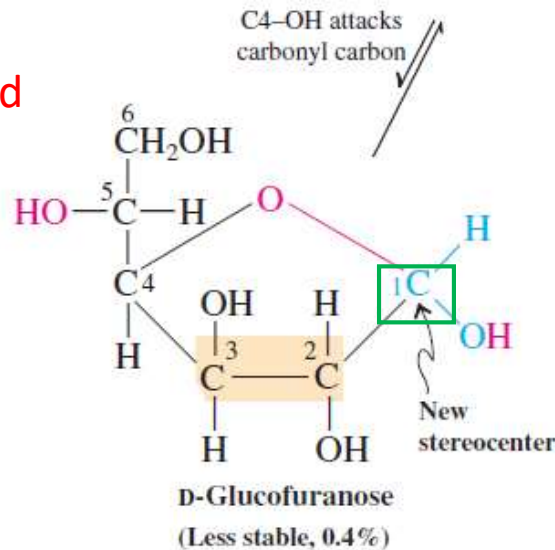
L-(+)-Threose

↑
Mirror
plane

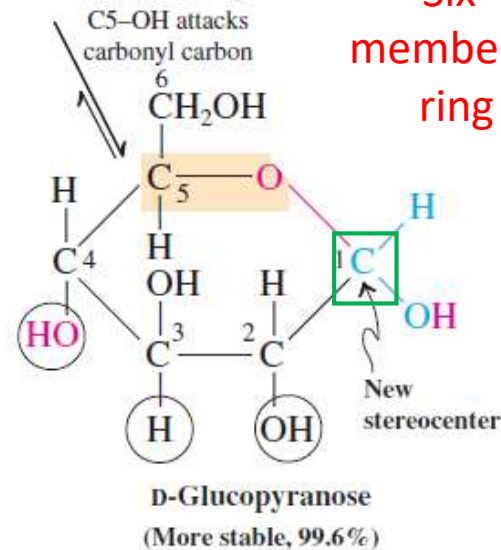
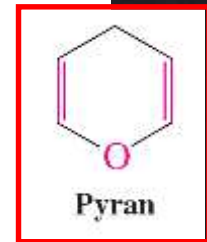
Cyclic Hemiacetal Formation by Glucose



Five-membered ring

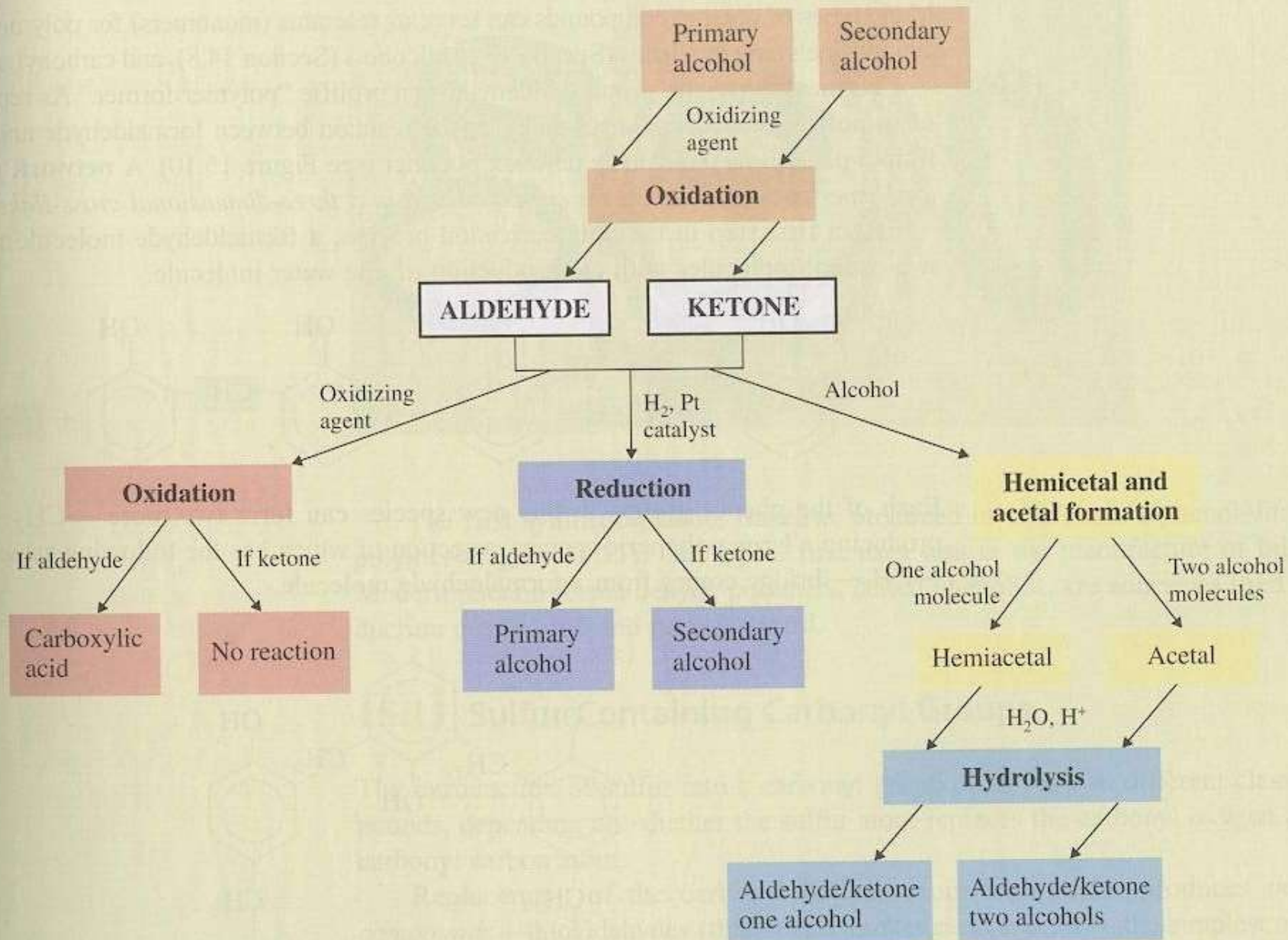


Six-membered ring

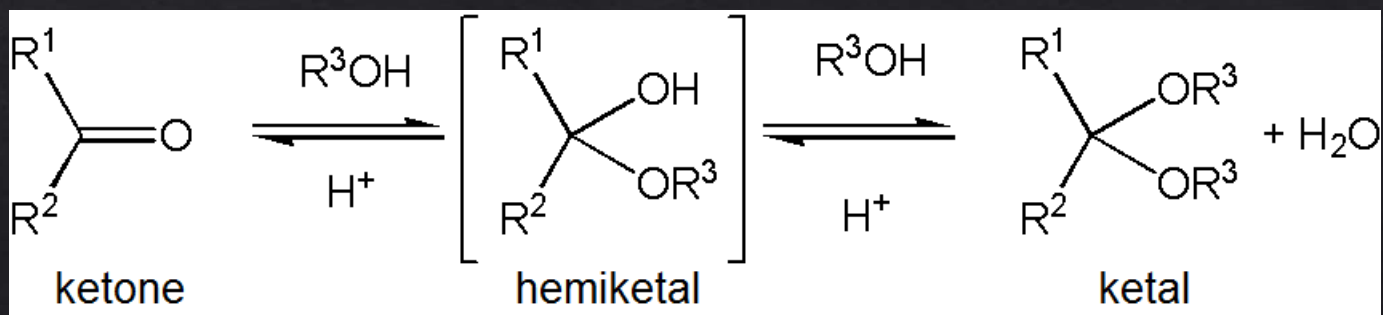
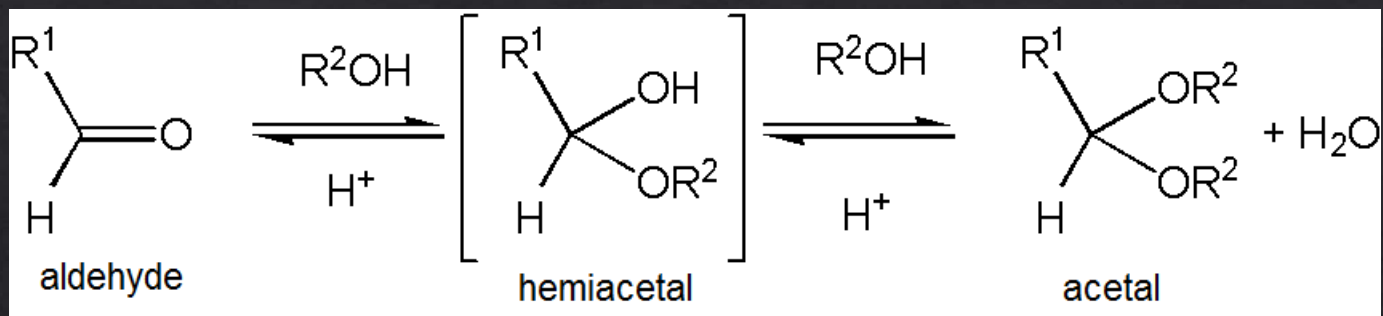


Two diastereomers: Anomers Two diastereomers: Anomers

Acetals and Hemiacetals



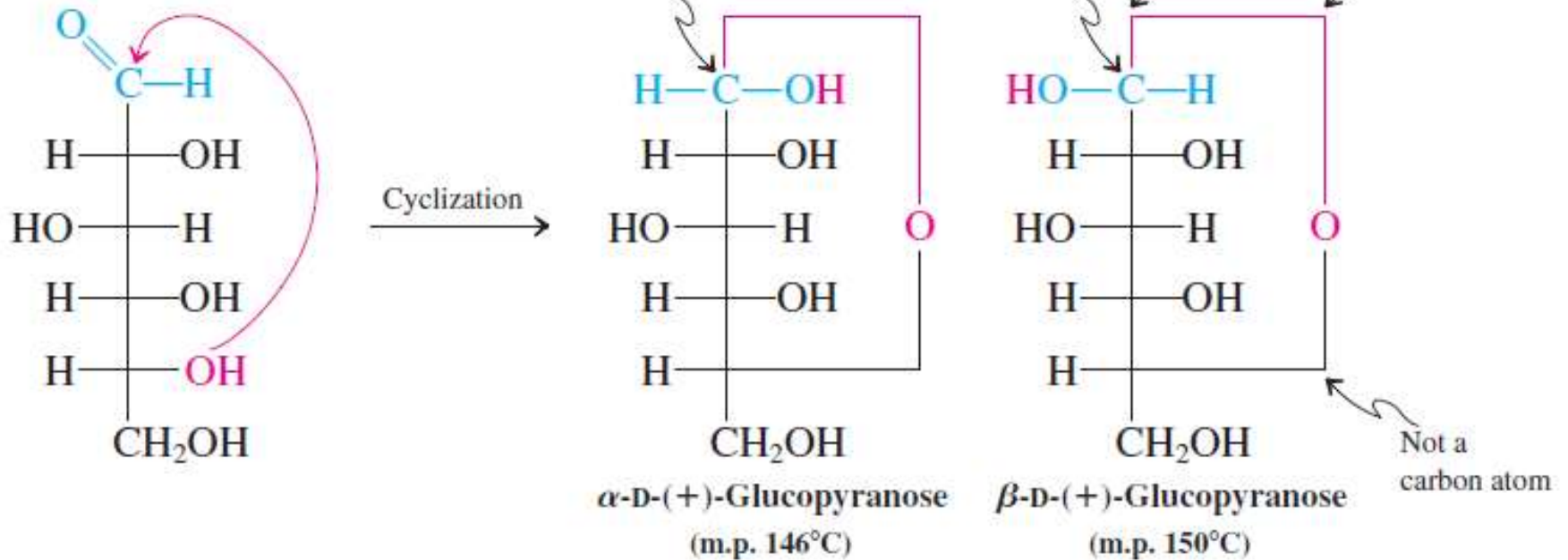
Acetals and Hemiacetals



Pictures from Vollhardt & Schore

Other ways of drawing cyclic structures

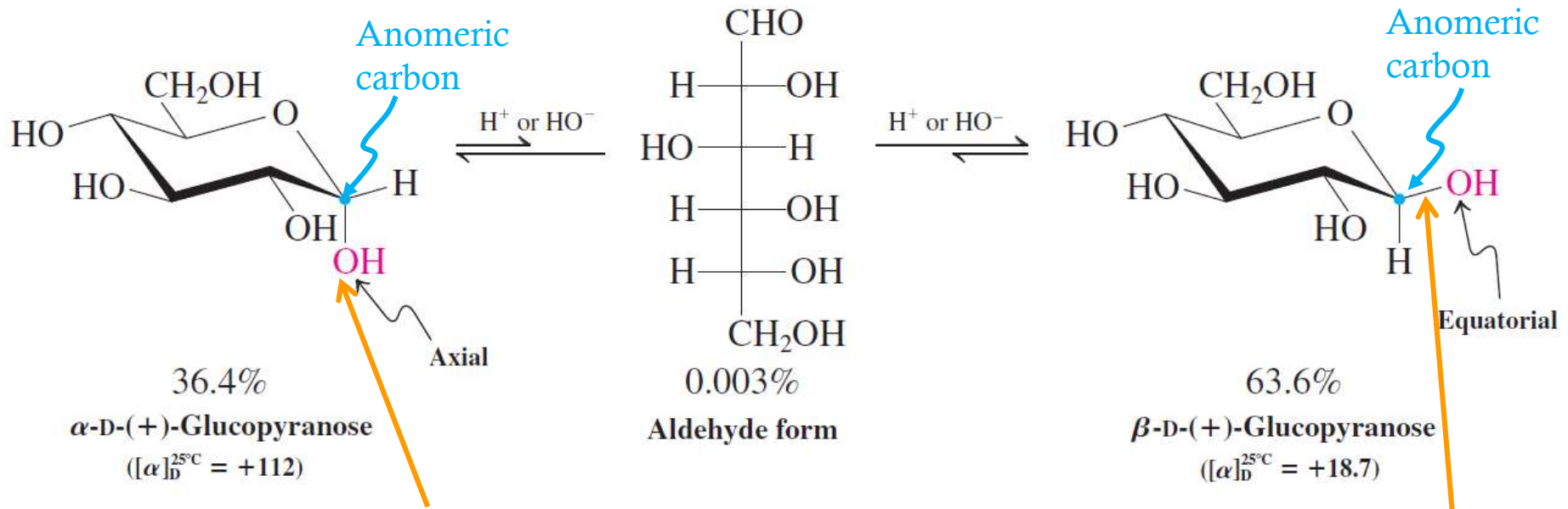
Adapted Fischer Projections of Glucopyranoses



Picture from Vollhardt & Schore

Best are conformational pictures

Interconversion of Open-Chain and Pyranose Forms of D-Glucose



OH down: α -Anomer;
crystallizes

OH up: β -Anomer;
more stable because
all-equatorial

Mutarotation: Change in observed optical rotation when a sugar molecule equilibrates with its anomer.

Reactions of carbohydrates

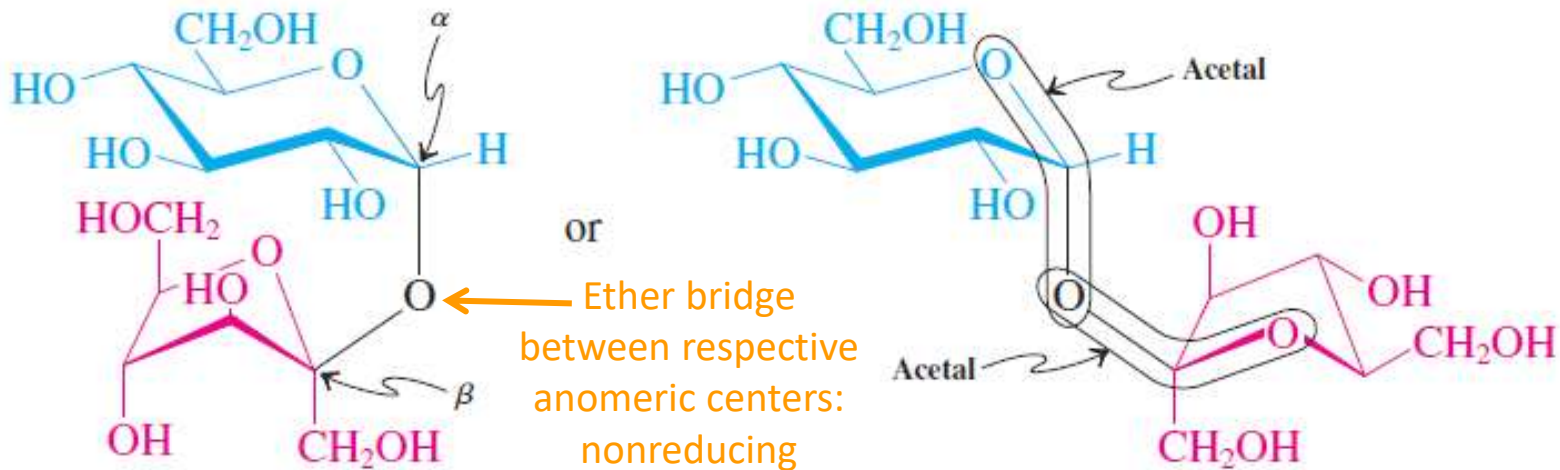


Functional groups in monosaccharides are: Alcohol and carbonyl groups.

All the reactions characteristic of alcohols, aldehydes and ketones take place.

Higher Saccharides

Sucrose: Disaccharide derived from glucose and fructose

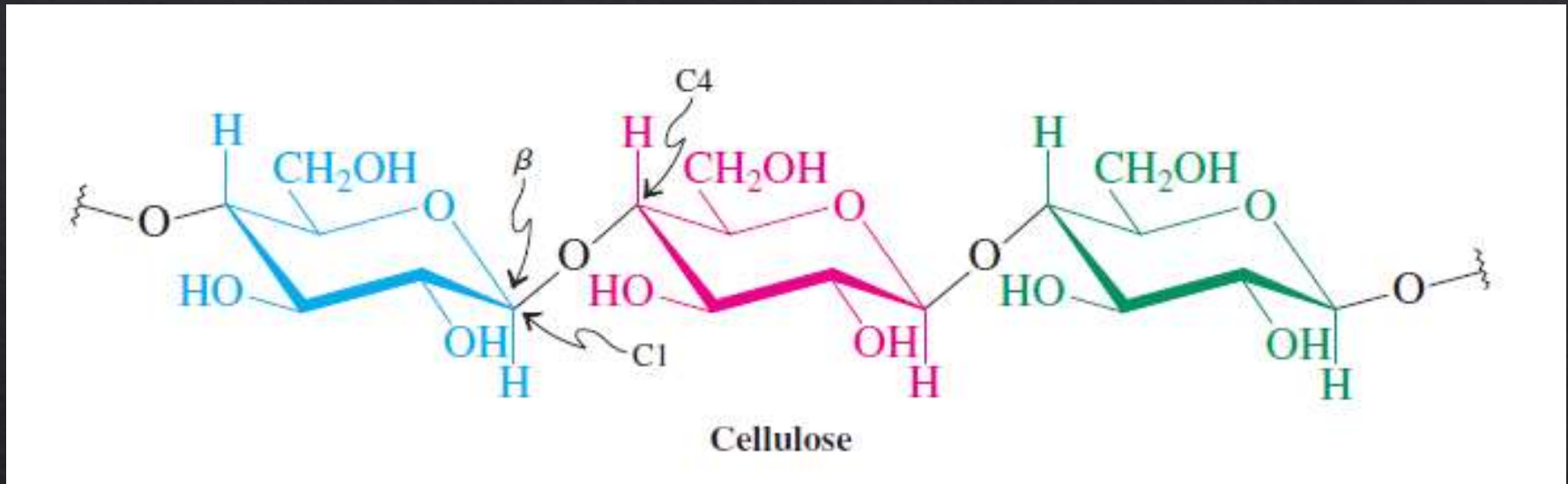


Sucrose, a β -D-fructofuranosyl- α -D-glucopyranoside

Picture from
Vollhardt &
Schore

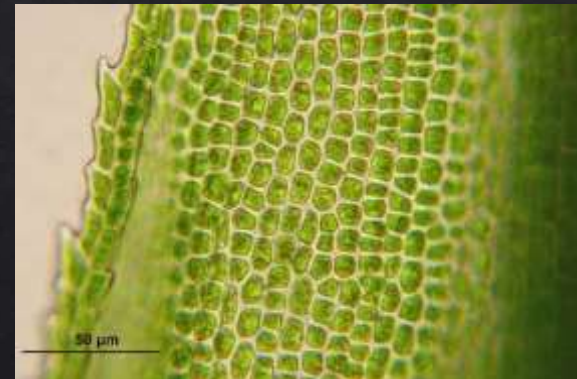
Cellulose: Glucose polymer with β -acetal links

Picture from Vollhardt & Schore



Molecular weight 500,000 (~3000 units of glucose; 1 unit = 178 molecular weight). Used in **cell wall** material: Rigid structure due to multiple hydrogen bonds.

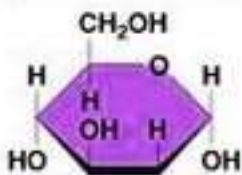
Wood is largely cellulose and lignin.
Paper and **cotton** are nearly pure cellulose.



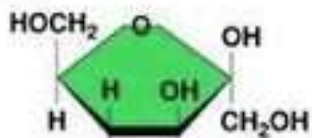
Cell walls rely on cellulose for rigidity



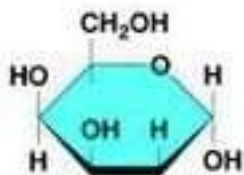
MONOSACCHARIDES



GLUCOSE

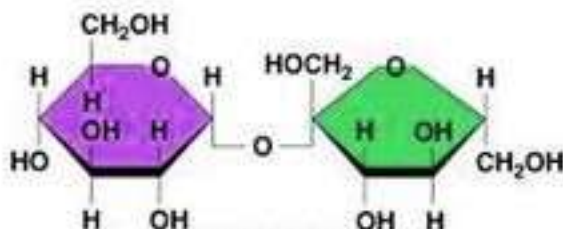


FRUCTOSE

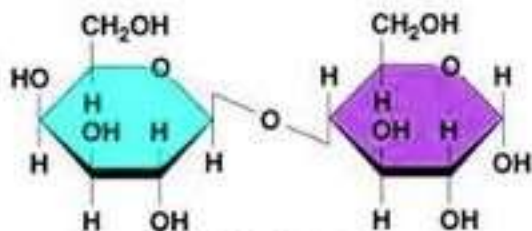


GALACTOSE

DISACCHARIDES

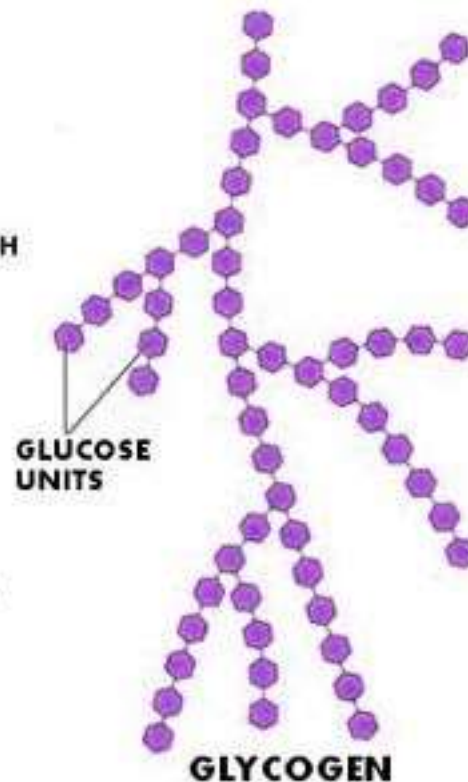


SUCROSE
=GLUCOSE + FRUCTOSE



LACTOSE
=GALACTOSE+GLUCOSE

POLYSACCHARIDE



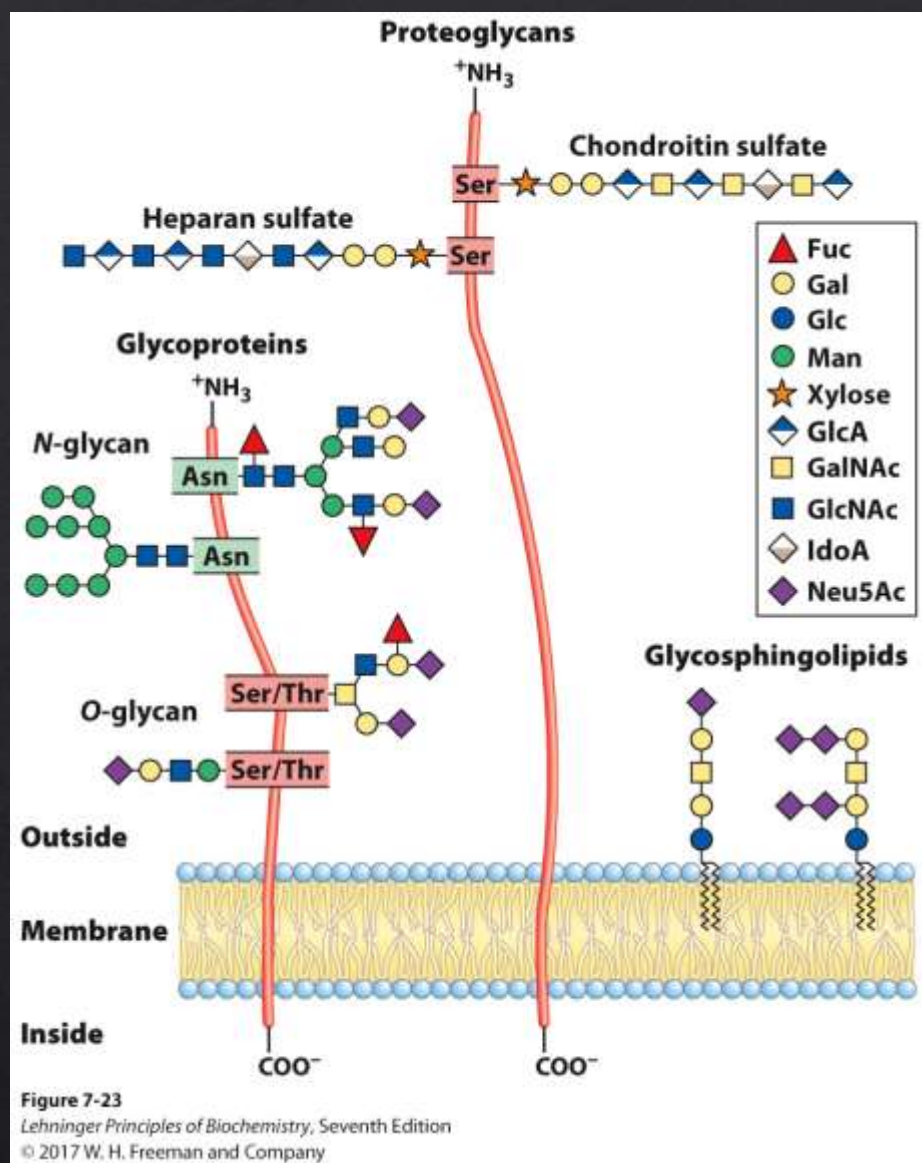
GLYCOGEN



7
N
Nitrogen
14.007

15
P
Phosphorus
30.9738

16
S
Sulfur
32.066



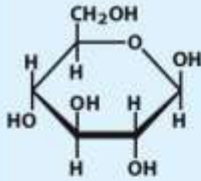
Glycoconjugates

Oligosaccharide(s)+protein = glycoprotein

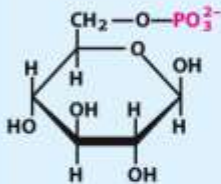
Oligosaccharide(s)+lipid = glycolipid

Hexose derivatives

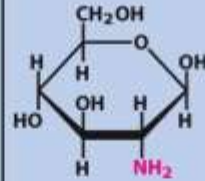
Glucose family



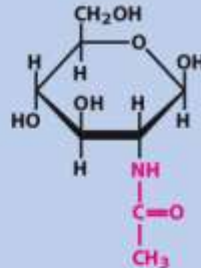
β -D-Glucose



β -D-Glucose 6-phosphate



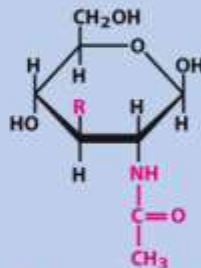
β -D-Glucosamine



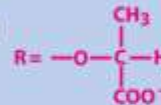
N-Acetyl- β -D-glucosamine



Muramic acid



N-Acetylmuramic acid



Amino sugars

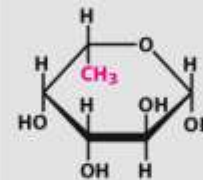


β -D-Galactosamine

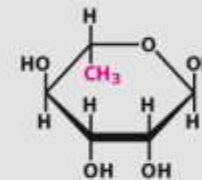


β -D-Mannosamine

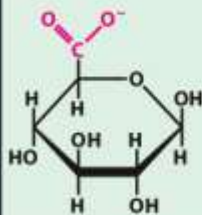
Deoxy sugars



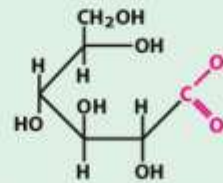
β -L-Fucose



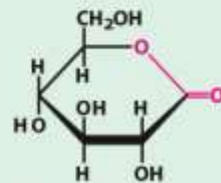
α -L-Rhamnose



β -D-Glucuronate

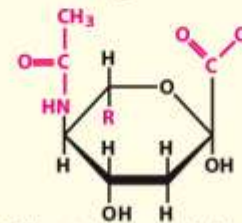


D-Gluconate



D-Glucono- δ -lactone

Acidic sugars



N-Acetylneuraminic acid
(a sialic acid)

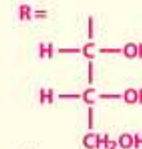


Figure 7-9

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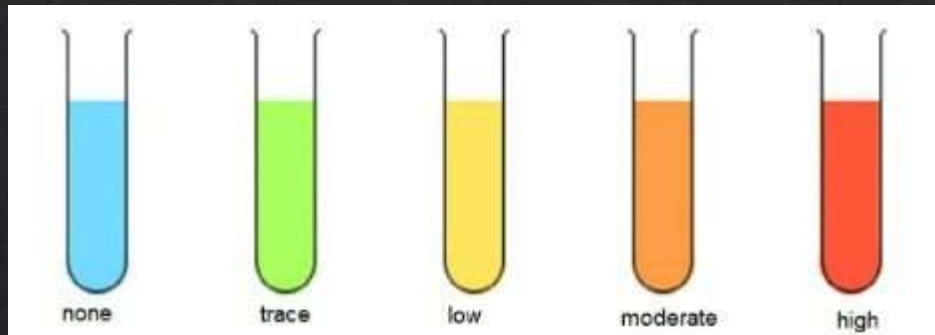
5 minute



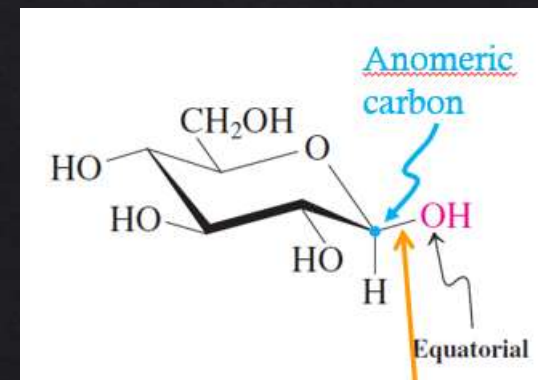


Reducing sugars

- Reducing sugars are those capable of reducing cupric ion (Cu^{2+})
- Resulting sugars are a mixture of carboxylic acids



- Only anomeric carbons can be reduced
- The formation of a glycosidic bond makes the sugar non reducing
- Reducing end



Picture from Vollhardt & Schore

Nonreducing Disaccharides

- Two sugar molecules can be also joined via a glycosidic bond between two anomeric carbons.
- The product has two acetal groups and no hemiacetals.
- There are no reducing ends; this is a **nonreducing sugar**.

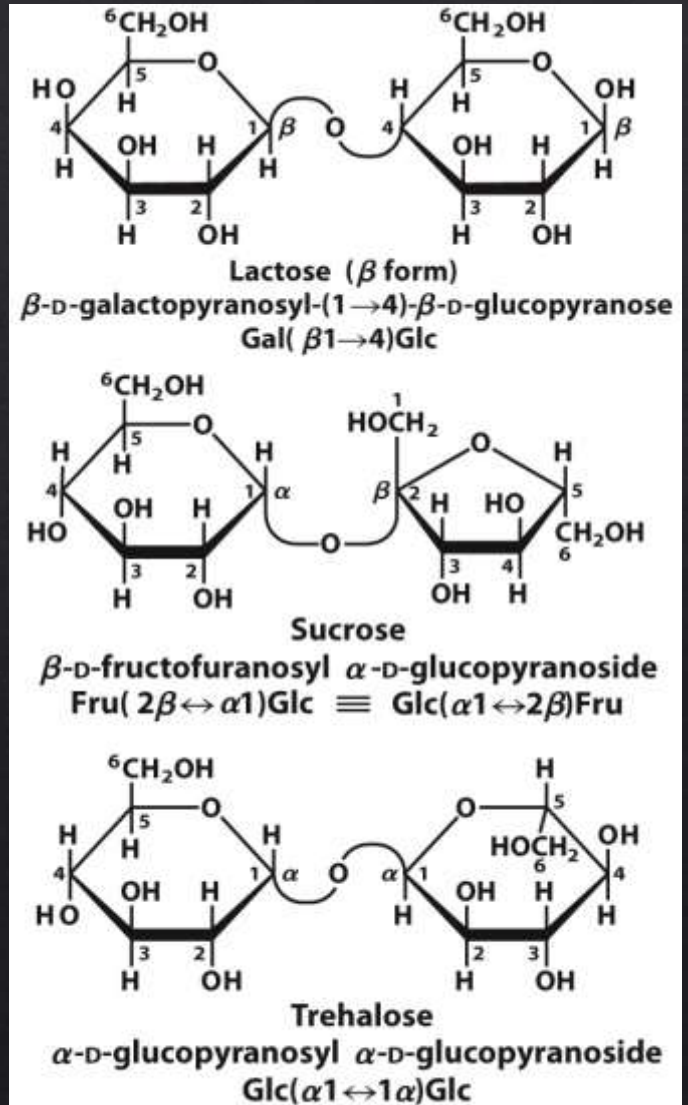


Figure 7-11

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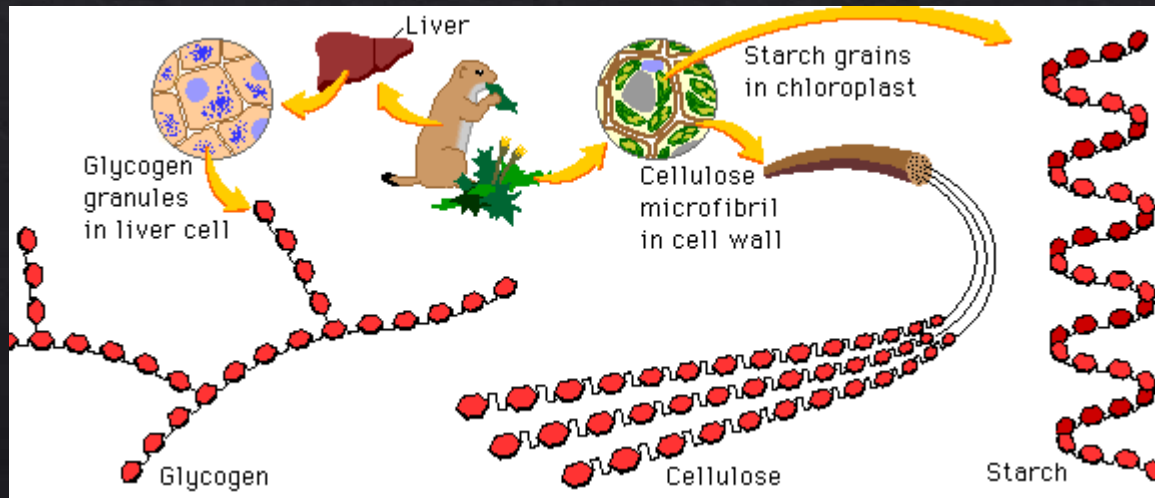
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Polysaccharides



Polysaccharides can be:

- homopolysaccharides (one monomer unit)
- heteropolysaccharides (multiple monomer units)
- linear (one type of glycosidic bond)
- branched (multiple types of glycosidic bonds)





Polysaccharides

Storage



Structural elements



Polysaccharides



Polysaccharides do not have a defined molecular weight.

No template is used to make polysaccharides.

Monomer units are added and removed as needed by the organism.

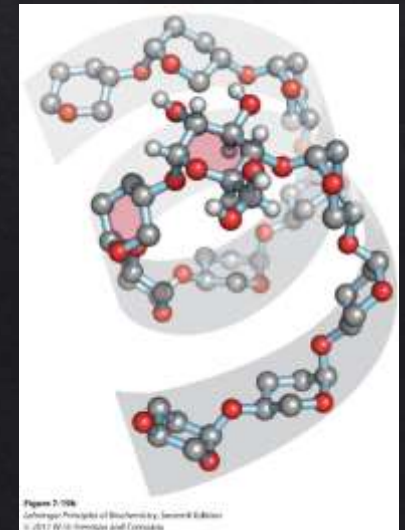
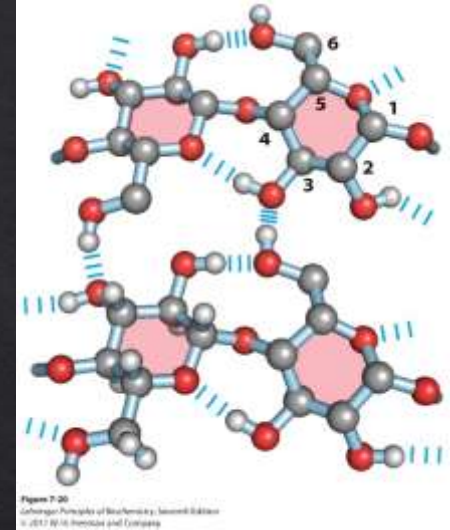
	Starch
	Cellulose
	Glycogen

Polysaccharides folding



3D structure:

- More rigid subunits with covalent bonds
- Weak interactions stabilise the structure
 - Hydrogen bonds
 - Hydrophobic/phyllic effect
 - Charge repulsion/attraction

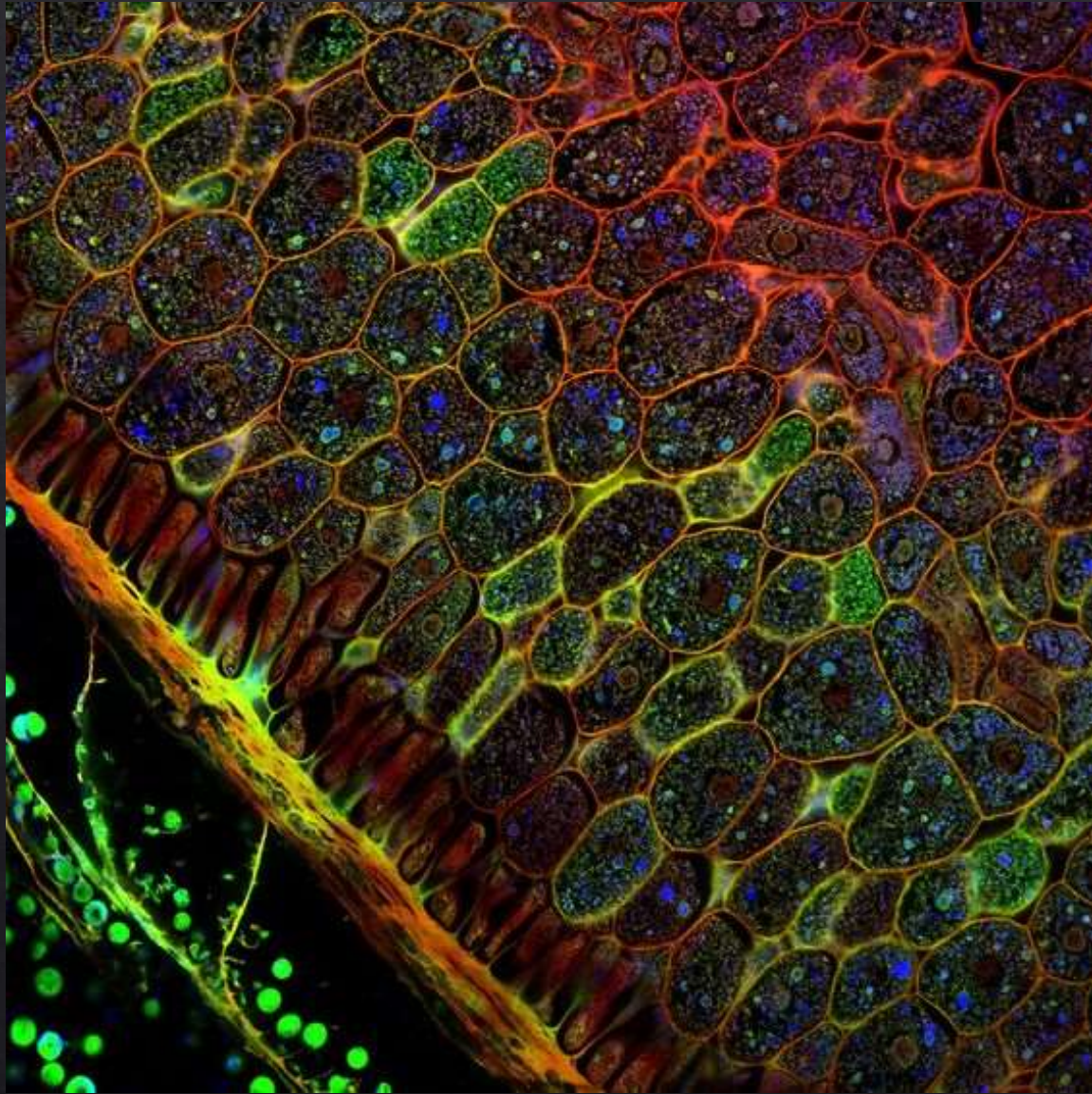


Extracellular matrix (ECM)



Gel-like material that keeps cells together and allows diffusion of nutrients and oxygen.

It's composed of heteropolysaccharides + fibrous proteins



ECM – Glycosaminoglycans



Linear polymers of repeating disaccharide units

One monomer is either:

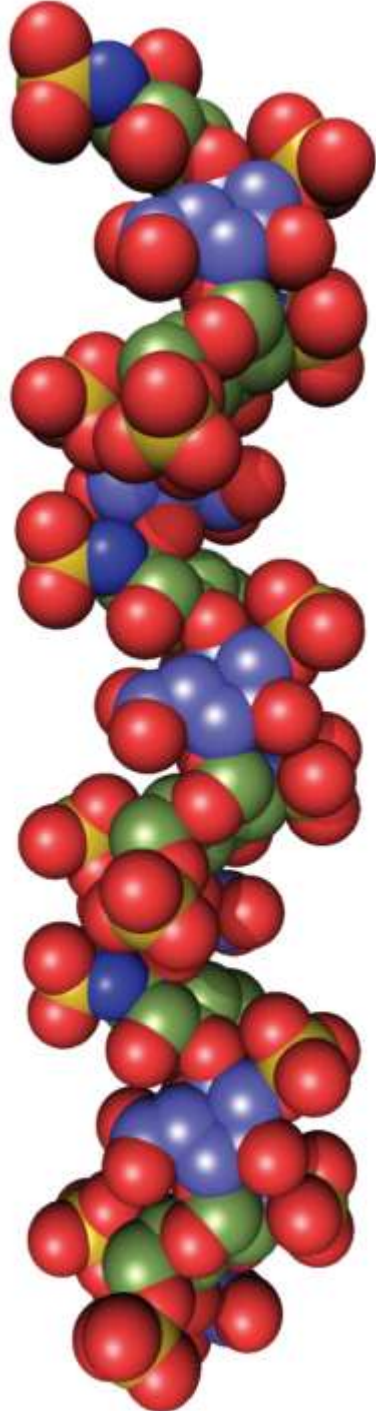
- *N*-acetyl-glucosamine or *N*-acetyl-galactosamine

Negatively charged

- uronic acids (C6 oxidation)
- sulfate esters

Extended hydrated molecule

- minimizes charge repulsion

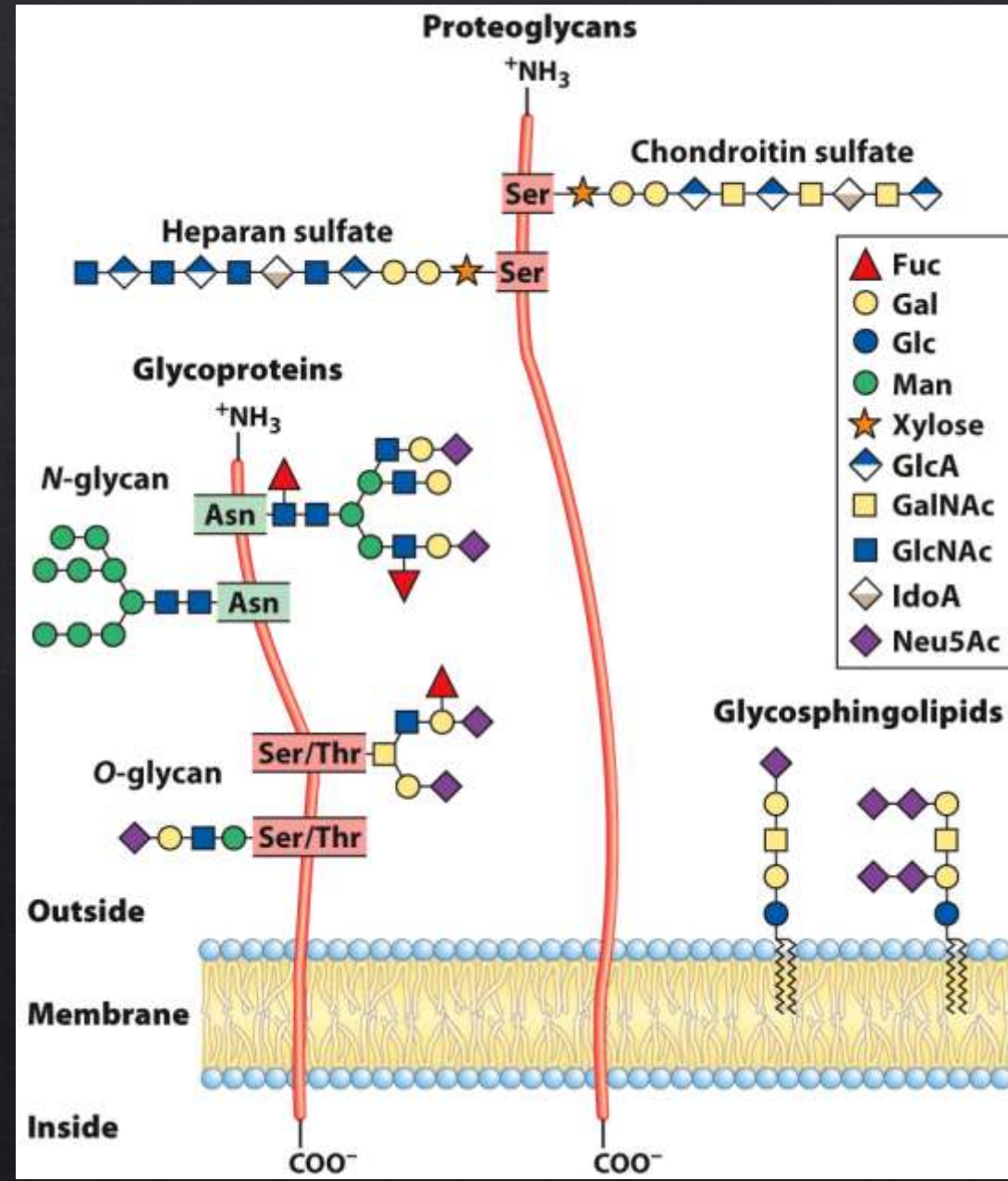




Polysaccharides

Polysaccharides and oligosaccharides are information carriers

- Intra/extra cellular
- Transport
- Localization
- Destruction
- Signal
- Immune response

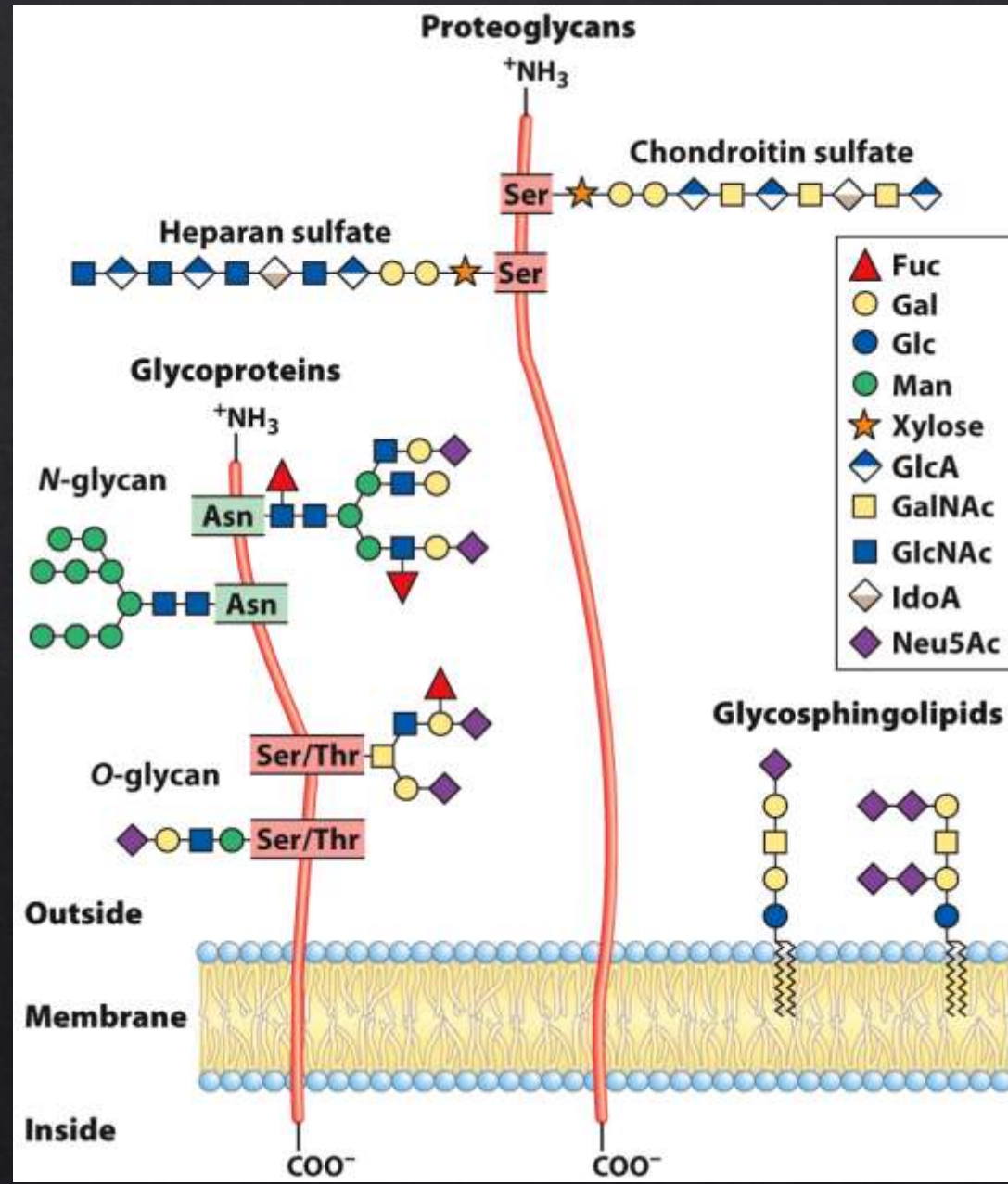




Proteoglycans



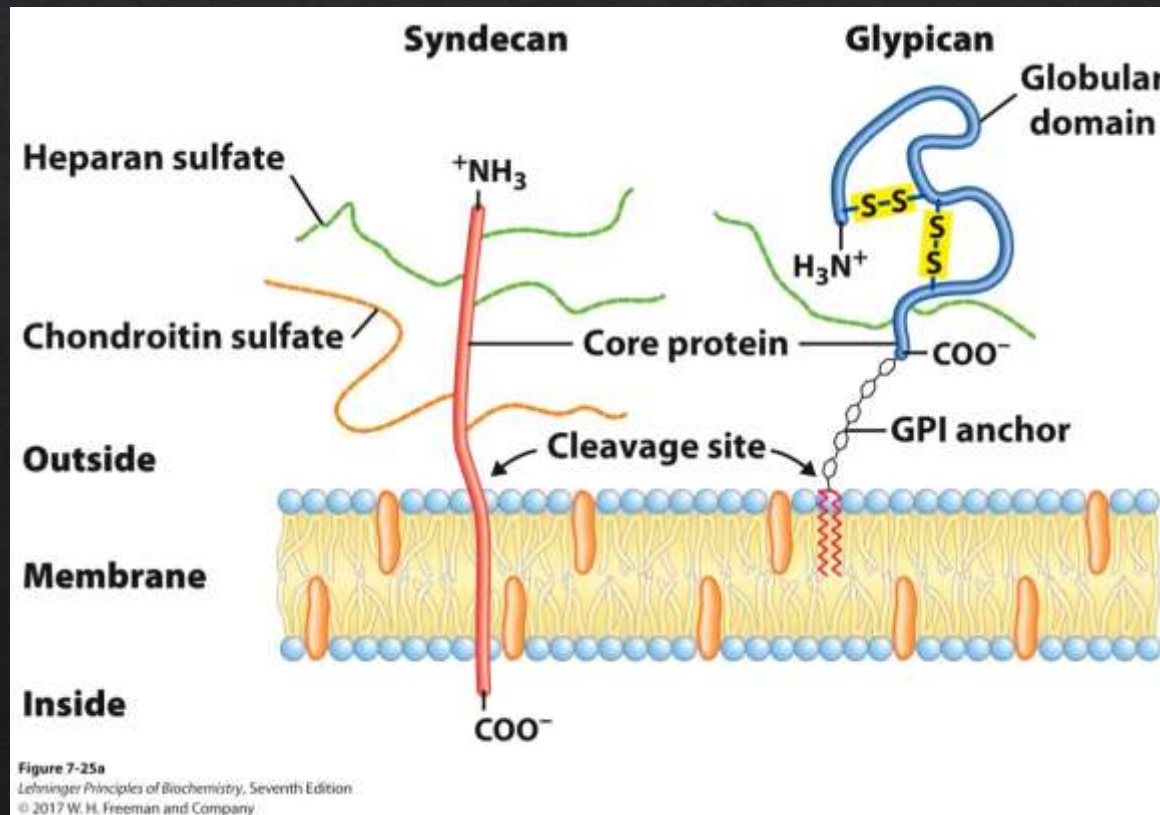
- Present on the cell surface or ECM
- Joined directly to a membrane or secreted protein
- Electrostatic bond with the protein
- Covalent bond with the protein
- Major components of ECM





Proteoglycans

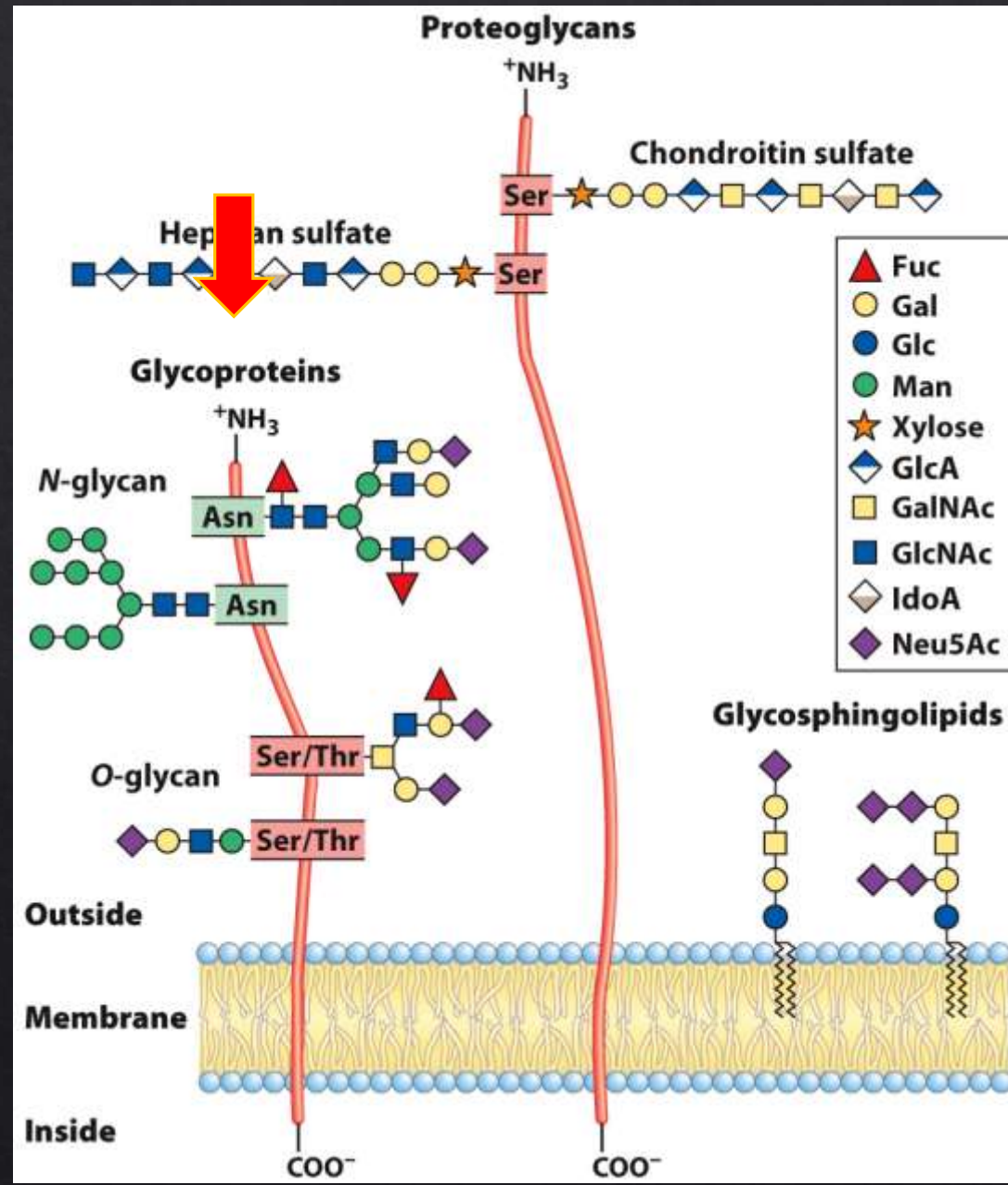
- Syndecan are attached to a transmembrane protein
- Glypican are connected to the membrane through a lipid anchor





Glycoproteins

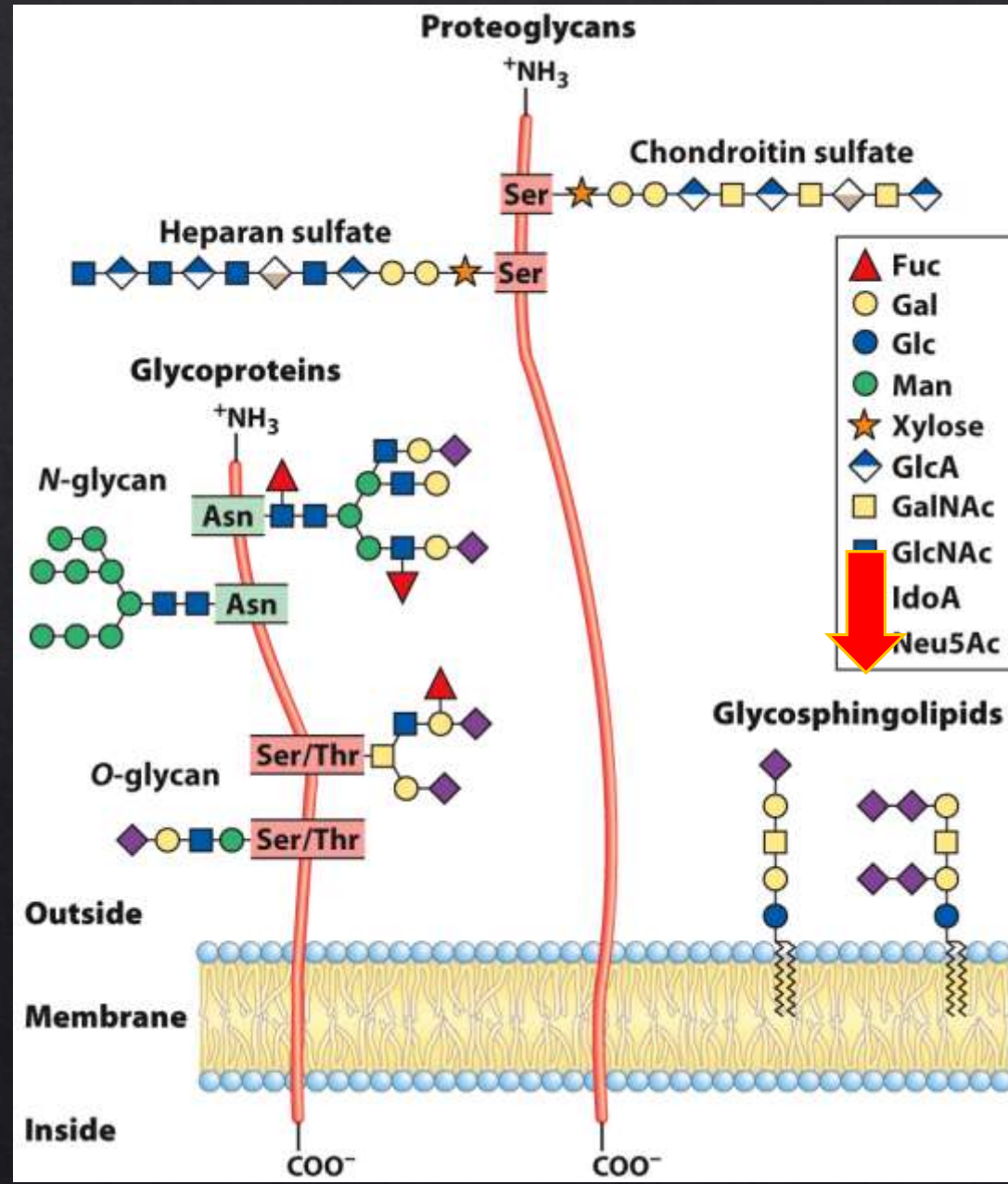
- Covalent bond with a protein
- ≥ 1 oligosaccharides
- Plasma membrane, ECM, blood, organelles
- Highly specific binding sites





Glycosphingolipids

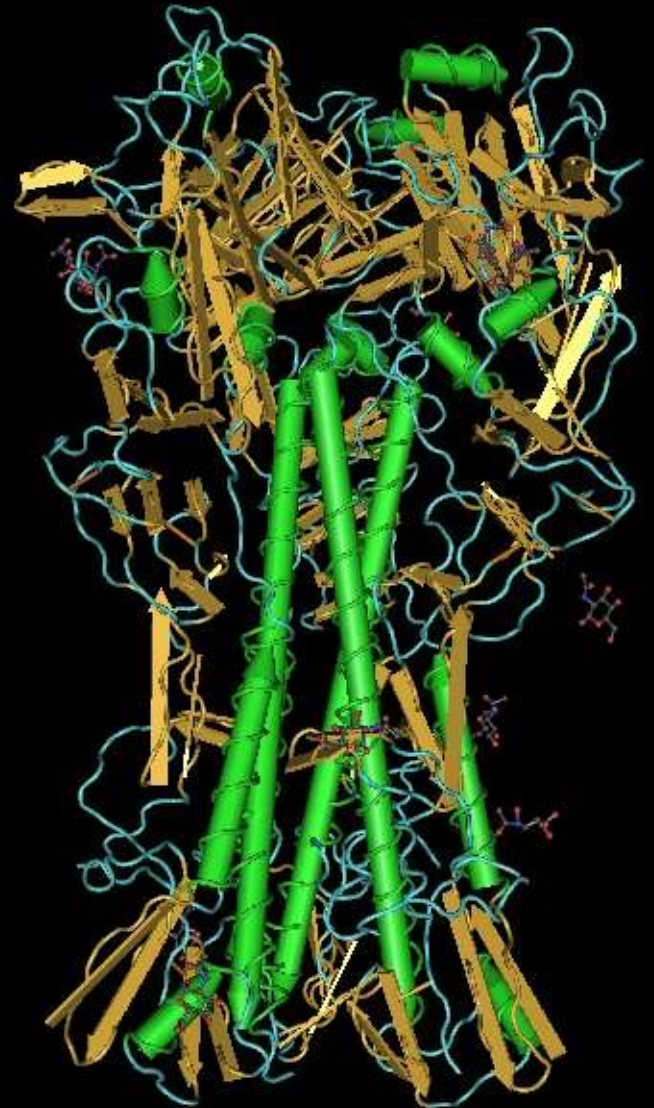
- Plasma membrane components (the oligosaccharide is the hydrophilic part)
- Highly specific binding sites
- Signal transduction





Lectins

- Cell-cell recognition
- Signalling
- Adhesion
- Targeting





Lectins

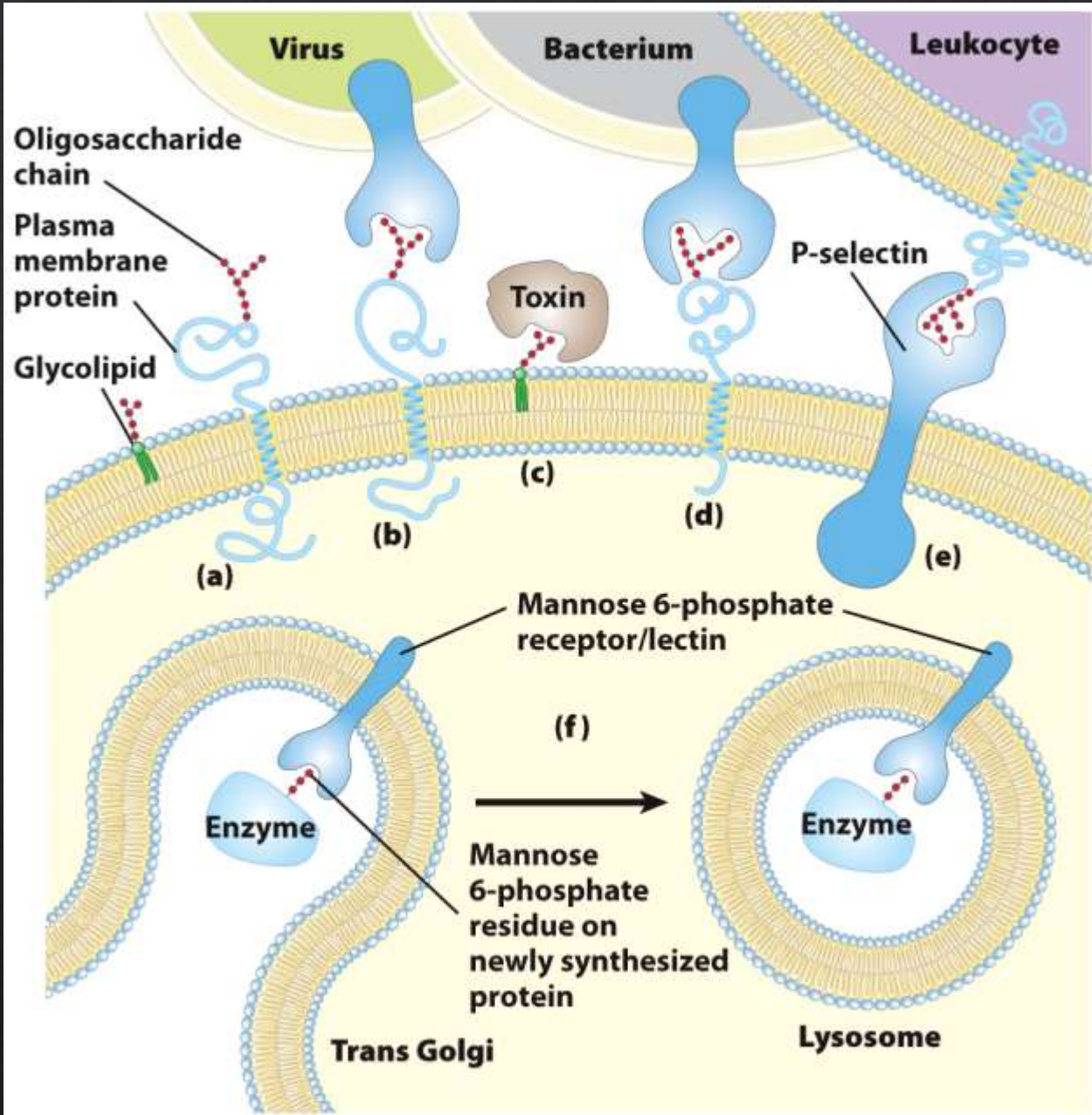


Figure 7-37
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Lectins

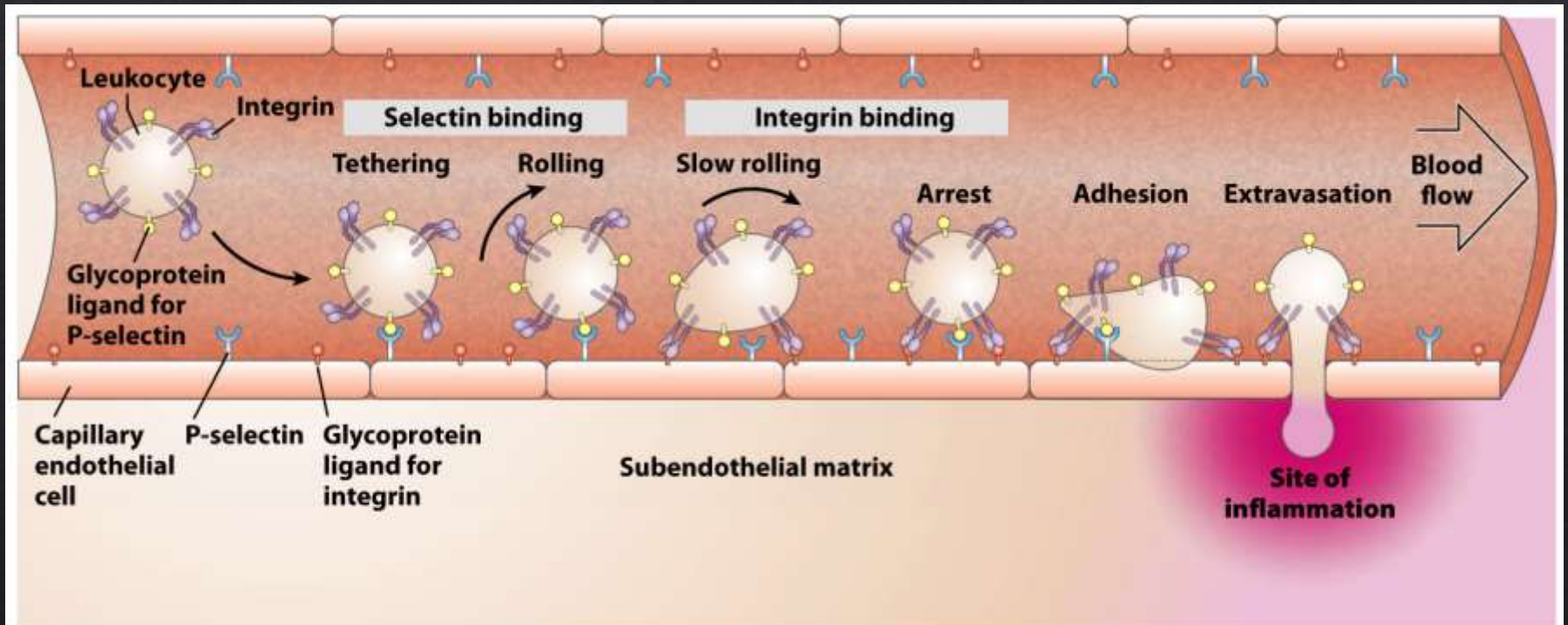


Figure 7-32

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