# <u>4 Molecules of Life</u> Carbohydrates, Lipids, Proteins, Nucleic Acids (later)

All Living things are made of "BIO-MOLECULES" have 6 basic elements:



All Bio-molecules are made of smaller, simpler molecules, put together in specific order. The order determines what kind of molecule it will be





#### Energy comes from digestion of biomolecules

Energy from biomolecules comes from the breaking of bonds between the C, H, O.

The more bonds the more energy stored The amount of energy = <u>Caloric Value</u> (ATP PER GRAM)

Proteins, carbohydrates, and fats/lipids all have different structures and # of bonds = <u>different caloric</u> <u>values</u>

Digestion breaks down food to usable biomolecules

### CARBOHYDRATES

<u>Carbohydrates</u> are important as an energy source for all organisms and as a structural molecule in many organisms.

### **Functions**

- Primary source of fuel for cellular respiration.
- Store energy for short periods of time.—Don't eat carbs before bed
- Carbon, Hydrogen, Oxygen in them, when they are broken down are recycled and used to make other organic molecules such as amino acids used to make proteins
- Used to provide structure for plants (*Cellulose—Cell Wall*)
- Provide fiber for animal digestion.

- Simple sugars (monosaccharaides-Basic unit) IE: glucose.
- Simple sugar + simple sugar = complex sugar (di or polysaccharides), for IE: starch or cellulose (poly).
- · If more than needed, convert to fats for storage

Glucose (Monosaccharide)

Sucrose (table sugar) (Disaccharide)



## Lipids

- 2 component molecules (Monomers) glycerols and fatty acids
- Because of more bonds and the structure/shape of the molecules, <u>fats contain</u> <u>more energy</u> than carbohydrates
- (ATP per gram) \*\*Highest Caloric value\*\*

# Lipids have more energy than carbs because they have more chemical bonds and bonds hold energy

 $H_{C} = 0$  H - C - 0H Carbohydrate





### **Function of Lipids**

- 1. Important when carbohydrates are scarce long term energy storage
- 2. Cushion vital organs
- 3. Insulation of body
- 4. Component of cell membrane
- 5. Some vitamins and hormones



#### Amino Acids—What makes up proteins

- Amino acids are the building blocks or monomers for proteins
- Pass through cell membrane
- Used as raw materials to make proteins
- Amino acids are molecules made of C,O,H,N,S
- There are 20 amino acids -- <u>12</u> made by body, <u>8</u> must be gotten from outside (beans, meat, nuts)



8 amino acids we need to get via food source

## **Proteins**

- · Chains of amino acids
- Can be broken down for energy, by being converted to carbohydrates 1<sup>st</sup> (only when no carbs or lipids avail)
- Contains same amount of energy as carbohydrates (ATP per gram)
- Proteins (and amino acids) are not broken down for energy until the body is out of carbs and lipids to breakdown
  - Muscles have mainly protein that is why fat is lost before muscle tissue when dieting

# **Functions of Proteins**

- Structural Keratin in hair and nails
- Transport hemoglobin transports oxygen
- Hormone coordinate body activities

**Contractile – muscle proteins** 

Enzymatic – digestive enzymes accelerate speed of chemical reactions

## Proteins and Amino Acids





## **Monomers and Polymers**

Macromolecule (polymer)	Monomers
Carbohydrates	
<sup>99</sup> ( <u>mono</u> /disaccharides)	Glucose
Starches (complex carbs)	Carbs
	Fatty acids and
Lipids	glycerol
Proteins	Amino Acids

### **Caloric-Energy Values of Organic Molecules**

Organic molecules contain different amounts of energy

- Carbs about 4 calories per gram Lipids- about 9 cal per gram
- Proteins- about 4 cal per gram

This is why your body stores energy as fats, more energy storage per gram ("more bang for your buck")



#### **REVIEW OF CHEMISTRY**



**Biochemical reactions** allow organisms to grow, develop, reproduce, and adapt.

- The energy required to get a reaction to begin is called the <u>activation energy</u>.
- Energy is also released by reactions (<u>this occurs when</u> <u>bonds in reactants break</u>).
- Most reactions give off or produce <u>more</u> energy than they use up.

## Bio-Chem. Reactions



## Things that affect Bio-Chem Rxns

<u>Catalyst:</u> changes the rate of a rxn or allows it to happen at lower temps. (LOWERS ACTIVATION ENERGY Req.)

**Catalyst lower the activation energy** 

Catalysts are <u>not consumed</u> (destroyed) in the rxn. It can be used over and over.

**<u>Enzymes</u>** are protein molecules that can act as catalysts in bio-chem rxns.

#### Things that affect Bio-Chem Rxns

Temperature: affects speed of the rxn as well as if it can happen. Enzymes function with in a specific temperature range

<u>Changes in pH:</u> the acidity of a solution (where rxn takes place) most rxns have a very narrow pH range in which they can take place. Enzymes function with in a specific pH range

Buffers are used to regulate pH in organisms to maintain homeostasis.

Enzymes are <u>denatured</u>, or <u>destroyed</u> when excess heat or changing pH breaks the <u>hydrogen bonds</u> and changing the shape.

#### Enzymes

Enzymes are very specific: A certain enzyme can usually only catalyze 1 rxn.

Enzymes are required in most bio-chem rxns. As a result they are necessary for digestion, movement, respiration etc.

Enzymes also have a <u>very specific range of pH and</u> <u>temperature</u> where they can function

#### Enzymes

<u>Substrate:</u> same as reactants this word is often used when talking about enzymes.

Active Site: the area on the enzyme itself where substrate attaches and rxn takes place



#### Model of How Enzyme Catalyzed RXN Works



Substrates bind to an enzyme at certain places called active sites.



e enzyme brings bstrates together d weakens their



The catalyzed reaction forms a product that is released from the enzyme.

# Catalyst



Normal reaction Catalyzed reaction

## Difference in Activation Energy

