

## **Organic compounds**

### **Carbohydrates: sugars & starches**

body's E source

elements: C, H, O    H:O in 2:1 ratio

#### **building block: monosaccharide**

ex: glucose, fructose, galactose

monomer + monomer: disaccharide

ex: sucrose (table sugar)

many monomers: polysaccharide (starches)

ex: cellulose, plant starch

most abundant organic compd on earth

found in cell walls of plants, fiber, need in diet to  
keep digestive tract healthy

glycogen: animal starch

if too much glucose in body, we store as glycogen

-ose ending says sugar

**dehydration synthesis:** to build a larger molecule by  
removing a water molecule

**hydrolysis:** using water to break down a molecule into smaller  
parts

## Organic Compds

### **lipids: oils, fats, waxes, steroids**

need for long term E storage, insulation, padding, structure of cell membranes

elements: C, H, O in no set ratio

**simplest lipid: tryglyceride:** 1 glycerol + 3 Fatty acids

Fatty Acids: long hydrocarbon chains, -C-C-C-C-  
w/carboxyl grp at one end -COOH

the differences in lipids or fats is the FA in structure

ex of FA: palmitic acid, lauric acid, butyric acid

special lipid: phospholipid, 1 glycerol + 2 FA + phosphate  
makes up structure of cell membr

**complex lipids:** steroids, cholesterol

**misc: saturated fats:** all available C bonds are filled w/H  
tend to be solids at rm temp, animal fats  
butter, lard, fats on meats

**unsaturated fats:** there are some double & triple  
bonds between C's, not all filled w/H  
liquids at rm temp, plant fats  
vegetable oils, cannola, olive, sunflower oil

**monounsaturated fat:** only one double bond btw C's

**polyunsaturated fat:** many double & triple bonds  
healthier for you than saturated fats  
polyunsat are healthier than monounsaturated fats  
saturated fats are ones that can clog arteries, plaque  
unsaturated do not clog arteries

**transfats:** process of taking polyunsaturated fats and  
adding H to it, called hydrogenation  
essentially, turning an unsat fat into a saturated fat  
why? it has a longer shelf life & stabilized flavor  
food industry created this, health industry has now  
worked against it

## Organic compds

**Proteins:** body structure, hair, skin, nails, muscle, cell memb

**functions:** need them to build bodies

chemical messengers & receptors: hormones

enzymes: biological catalysts

defense: antibodies help fight disease

**elements:** C, H, O, N & sometimes S

**building block:** Amino Acid (AA)

20 different AA's in body

proteins are **macromolecules:** big

hemoglobin: prot in blood, carries O<sub>2</sub>, also has Fe component

anyway, hemoglobin is made of 4 separate chains of 121 AA units

ex: glycine, leucine, valine, methionine

proteins: bldg block: AA

**Amino Acids:** 3 parts attached to central C

1-amino group: -NH<sub>2</sub>

2-carboxyl group (acid): -COOH

3- R group: variable, is different for each AA

simplest is glycine, R=H

alanine, R=CH<sub>3</sub>

to begin building a protein

AA + AA-----> dipeptide (AA-AA) + H<sub>2</sub>O

AA + AA + AA-----> tripeptide (AA-AA-AA)+ 2 H<sub>2</sub>O

AA-AA-AA-AA-AA-AA-AA-AA-AA-AA-AA=polypeptide

## Organic Compds

### **proteins are macromolecules**

can be looked at in levels

**primary structure:** sequence of AA

alanine-glycine-leucine-methionine-etc

**secondary structure:** due to polarity of molecules & H bonding, sequence or chain of AA may twist or fold becoming 2D

**tertiary structure:** due to folding, other parts may now attract, nonpolar parts tend to fold inside  
3D shape forms

**quarternary structure:** more than one chain of AA

the sequence of AA determines the proteins shape  
(secondary & tertiary struct)

the tertiary struct (3D) determines the function of prot  
protein is not functional until it has 3D shape

## Organic Compds

### **Nucleic acids: carry genetic info**

tells cells what to do, how to make proteins, controls  
basic life processes of cell

**elements:** C, H, O, N, P

**building block: nucleotide:** 3 parts

1-5 C sugar

2-N base

3-Phosphate group  $-PO_3$

2 main kinds of nucleic acids: **DNA & RNA**

DNA: deoxyribonucleic acid, RNA: ribonucleic acid

5 C sugar is either ribose or deoxyribose (1 less O)

N bases: 5 of them: adenine, guanine, cytosine,  
thymine (only in DNA), uracil (only in RNA)

phosphate group is same in both

nucleic acids: **RNA:** ribose sugar, single-stranded, uracil  
instead of thymine

**DNA:** deoxyribose sugar, dbl-stranded, thymine

these form chains of nucleotides

put together by dehydration synthesis