

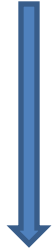
LIPIDS....

# Introduction

- in 1943, term proposed by Bloor.
- Greek word “lipos” meaning fat.
- Organic compounds insoluble in water.
- Soluble in non-polar solvents.
- Composed of carbon, hydrogen and oxygen.
- Found in both plants and animals.
- Present in fruits, nuts and oils.

# Constituents

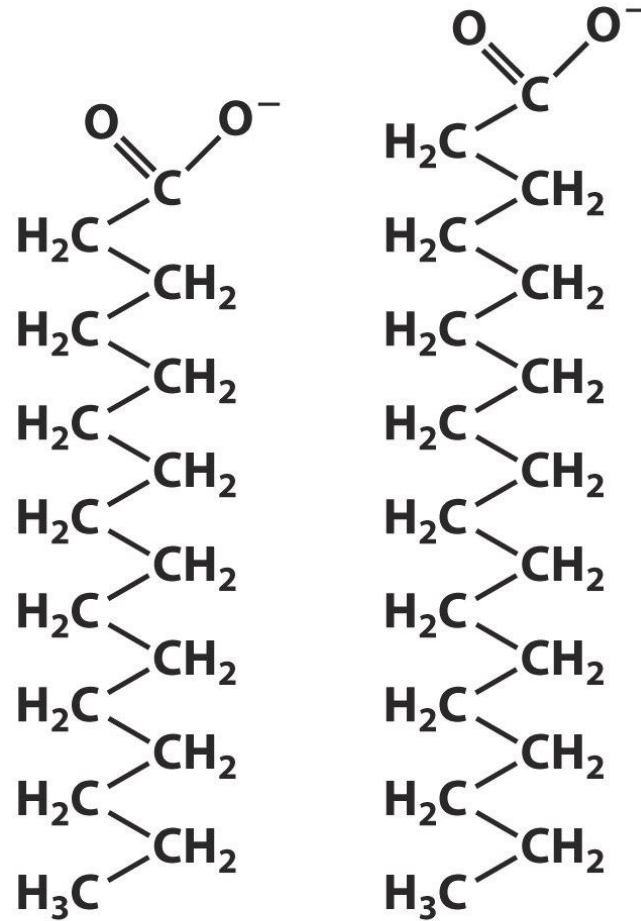
- Fatty acids and alcohol



## Saturated fatty acids

- Single bonds.
- Solids at room temperature.
- High melting and boiling points.

# Saturated Fatty acids



**Palmitate**

**Stearate**

# Unsaturated fatty acids

- Single and double bonds.
- Liquids at room temperature.
- Low boiling point.

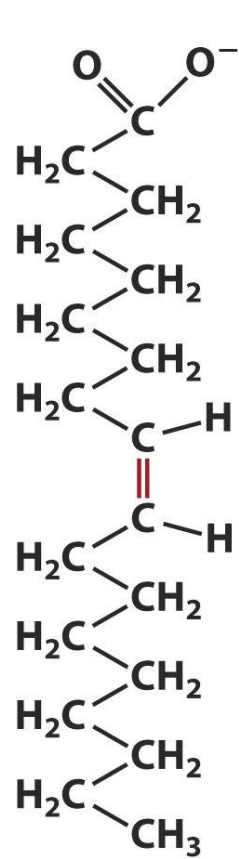
## **Monounsaturated fatty acids**

containing one double bond

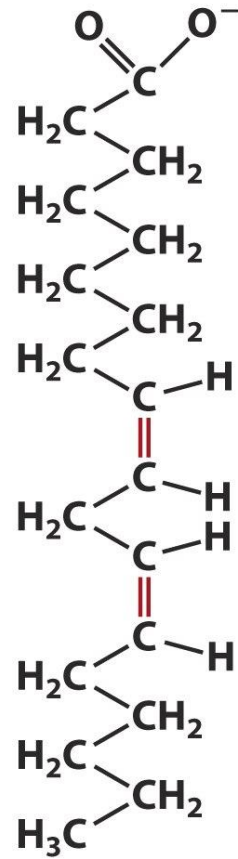
## **Polyunsaturated fatty acids**

- containing two or more double bonds.
- Double bonds are separated by at least by one methylene group.

# Unsaturated Fatty acids



Oleate



Linoleate

## TYPES OF FATTY ACIDS

(according to the number of double bonds)



**Saturated** (No bond)



**Monounsaturated** (1 bond)



**Polyunsaturated** (>1 bond)

# Properties of lipids

- ✓ Concentrated source of energy.
- ✓ Serves as a cushion for vital organs.
- ✓ Structural elements of biomembranes.
- ✓ Reserviors of fat soluble vitamins.
- ✓ Serves as binding agents in food preprations.
- ✓ Serves as thermal insultors around certain organs.
- ✓ Provide shape and contour to the body.
- ✓ Act as metabolic regulators.
- ✓ Helps in cell cell interaction and signal transduction.
- ✓ Colouration of flowers.



# Classification of lipids

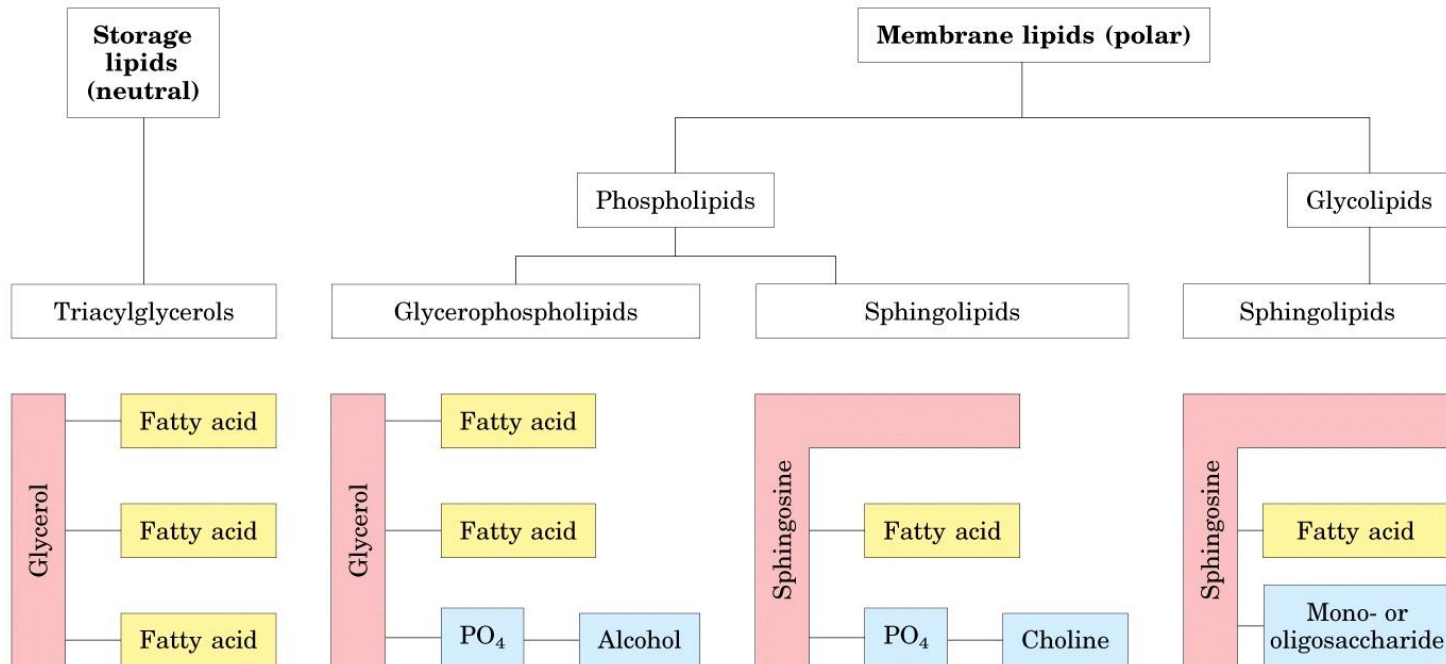
## Simple lipids;

- Esters of fatty acids and alcohol.
- Esterification of fatty acids with the alcohol results in the formation of ester bond.

## complex lipids;

esters of fatty acids containing groups in addition to an alcohol and a fatty acid.

# Types of lipids



# Storage lipids

## Triacylglycerol;

- basic foundation molecule – trihydroxyl compound-**Glycerol**
- Each hydroxyl group is linked to a fatty acid by esterification.

### **Simple triacylglycerol**

- If all the OH groups are esterified to same fatty acids.

### **Mixed triacylglycerol**

- if different fatty acids are esterified.

# Properties of triacylglycerol

- Colourless, odourless and tasteless
- Specific gravity is less than 1.0
- Have two primary biological roles-
  - energy metabolism (adipocytes in animals and cytoplasm in plants) and
  - temperature insulation.
- Act as electrical insulators allowing rapid propagation of depolarized waves along myelinated nerves.

# Membrane lipids

- Amphiphilic in nature
- Found exclusively in membranes.

Two types

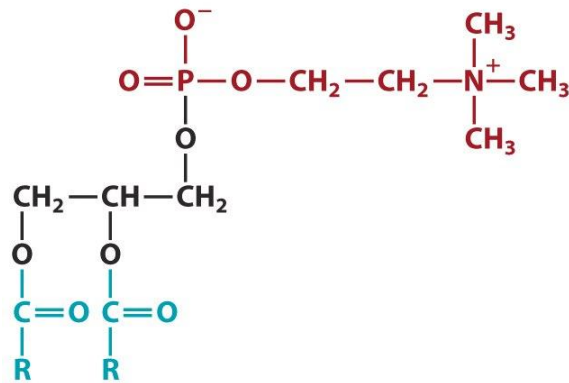
Glycerophospholipids and sphingolipids

## Glycerophospholipids ;

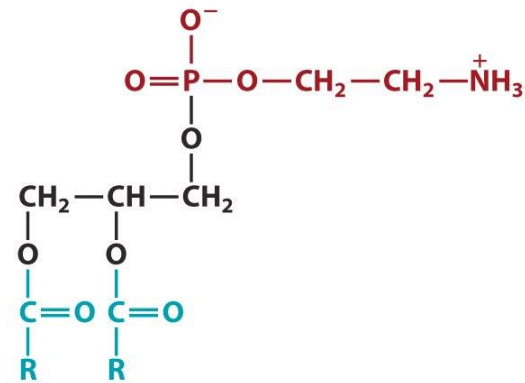
- Foundation molecule is phosphatidic acid or 1,2 diacylglycerol 3- phosphate.
- Both saturated and unsaturated fatty acids are present.
- 3<sup>rd</sup> hydroxyl group of glycerol is esterified by phosphoric acid.
- Another alcohol can be esterified with the phosphate group.

- Four major types of glycerophospholipids are;
  - ✓ Phosphatidylethanolamines
  - ✓ Phosphatidylcholines
  - ✓ Phosphatidylserines
  - ✓ Phosphatidylinositols

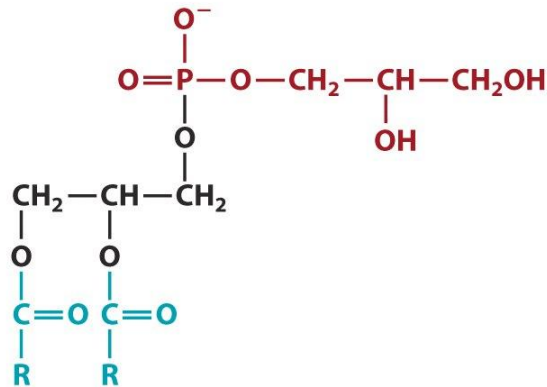
# Glycerophospholipids



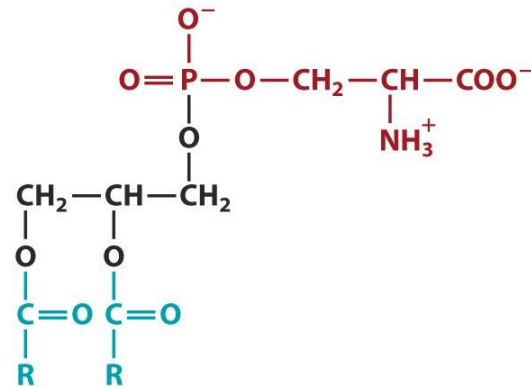
Phosphatidylcholine



Phosphatidylethanolamine



Phosphatidylglycerol

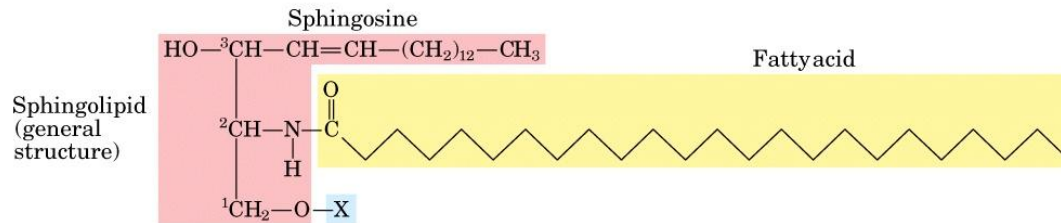


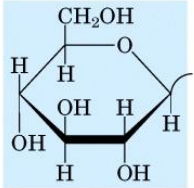
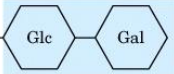
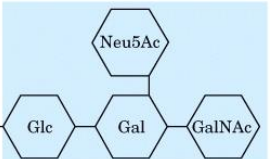
Phosphatidylserine

# Sphingolipids

- Foundation molecule is sphingosine
- Sphingosine has two functional groups (amino and hydroxyl) that can be chemically modified to make sphingolipids.
- Four major types of sphingolipids are;
  - Ceramides
  - Sphingomyelins
  - Cerebrosides
  - Gangliosides





Name of sphingolipid	Name of X	Formula of X
Ceramide	—	— H
Sphingomyelin	Phosphocholine	$\begin{array}{c} \text{O} \\ \parallel \\ \text{—P—O—CH}_2\text{—CH}_2\text{—N}^+(\text{CH}_3)_3 \\   \\ \text{O}^- \end{array}$
Neutral glycolipids Glucosylcerebroside	Glucose	
Lactosylceramide (a globoside)	Di-, tri-, or tetrasaccharide	
Ganglioside GM2	Complex oligosaccharide	

# Polar lipids and membranes

- unable to assemble into micelles.
- They form bilayers composed of two monolayers or sheets of polar lipids.
- Non polar side of each sheet combines by hydrophobic interactions to exclude water in the central region of the bilayer.

# Steroids

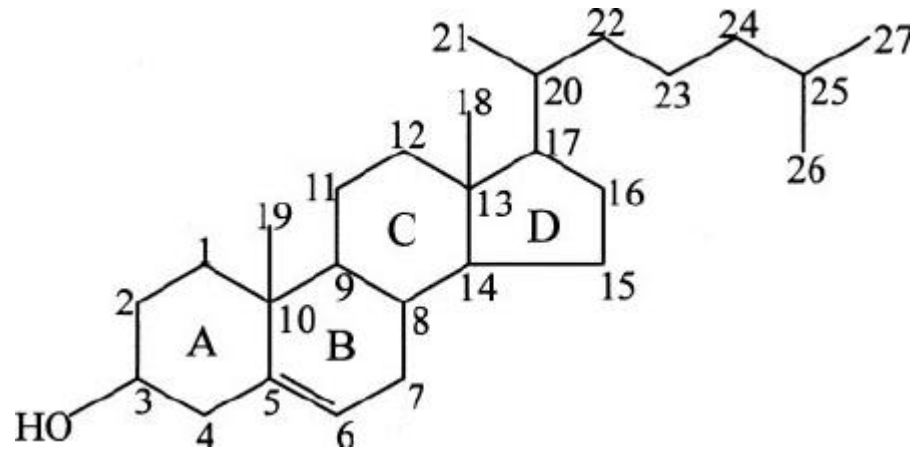
- Have the characteristic fused ring system of three six membered rings labeled as A,B and C and one five membered ring called the D ring.
- Steroids containing one or more OH groups are known as sterols.

## Cholesterol

- ✓ has a hydroxyl group on the A ring, a double bond in ring B, and hydrocarbon chains attached at several locations.
- ✓ amphiphilic in nature having a polar head and an extensive non polar region.
- ✓ Chemically reactive portion of cholesterol is the hydroxyl group.
- ✓ Derived from 5 carbon compound-isoprene.

- ✓ Has 27 carbon atoms, an OH group, a double bond, two methyl groups at C10 and C13 and a side chain at C17.
- ✓ Precursor of various compounds such as vitamin D3, bile acids and adrenocortical and sex hormones.
- ✓ Distributed widely in all cells of the body but mainly in nervous tissue.
- ✓ Poor conductor of heat and hence acts as insulator.
- ✓ Excess is harmful to body.
- ✓ Enzyme catalysed oxidation reactions on the cholesterol fused ring system leads to production of bile acids.

# Structure of cholesterol



# Phytosterols

- Also derived from isoprenes.
- Essential constituents in plant membrane structure.
- three major phytosterols are
  - ✓ Stigmasterol,
  - ✓ B-sitosterol and
  - ✓ campesterol.
- Differs from cholesterol in the placement of methyl groups and unsaturation of side chains.

# Terpenes

- also synthesised from isoprenes.
- Important terpenes are
  - ✓ Limonene – responsible for distant odour in citrus fruits.
  - ✓ B-carotene – the source of orange colour in carrot
  - ✓ Gibberellic acid – plant growth hormone
  - ✓ Squalene- acts as a precursor for synthesis of all plant and animal sterols
  - ✓ Lycopene – the source of red pigment in tomatoes.

# Eicosanoids

- act in the local environment.
- Initiate inflammatory response, pain and fever associated with injury and diseases.
- Promote blood clotting and regulate blood pressure.
- Control some of the reproductive functions.
- Regulate temperature and sleep wake cycle in animals.
- Promote smooth muscle contraction.
- Three major subclasses are
  - ✓ prostaglandins
  - ✓ thromboxanes



✓ leukotrienes

## Prostaglandins

- First isolated from prostate gland in animals.
- contain a five membered ring substituted with two side chains and functional groups including a carboxylic acid and hydroxyl groups, ketones and double bonds.

## Thromboxanes

- Isolated from thrombocytes
- characterized by six membered ring containing oxygen.
- participate in the formation of blood clots.

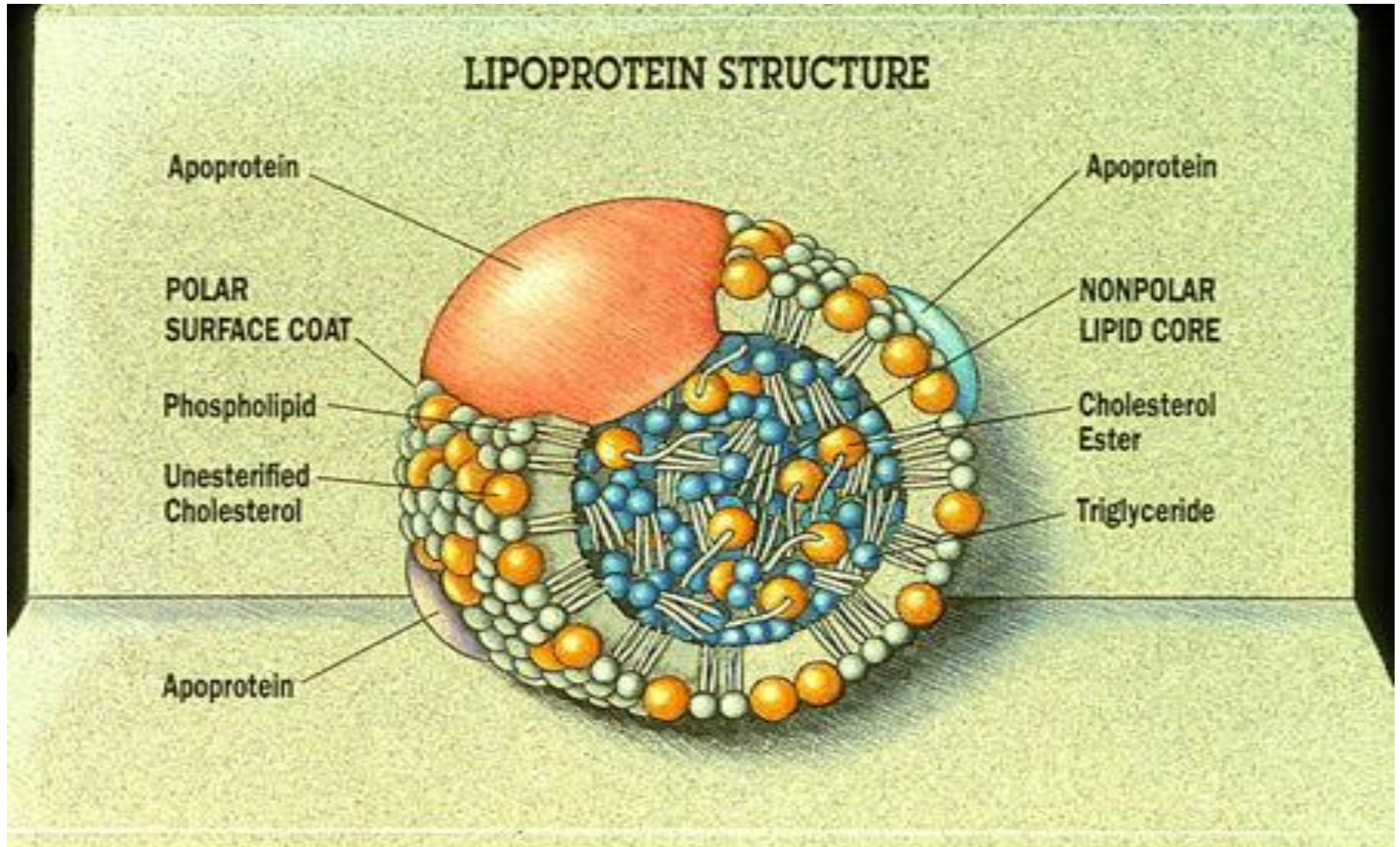
## Leukotrienes

- Isolated from leukocytes.
- Linear chain and the presence of three conjugated double bonds.
- Cause the contraction of smooth muscles.

## Lipoproteins

- serum particles consisting of specific proteins known as apolipoproteins and diverse combination of lipids.
- combination of lipids and proteins leads to the formation of water soluble complexes known as lipoproteins.
- Has a central core neutral, non polar lipid surrounded by a shell of phospholipids and proteins

# Lipoprotein Structure



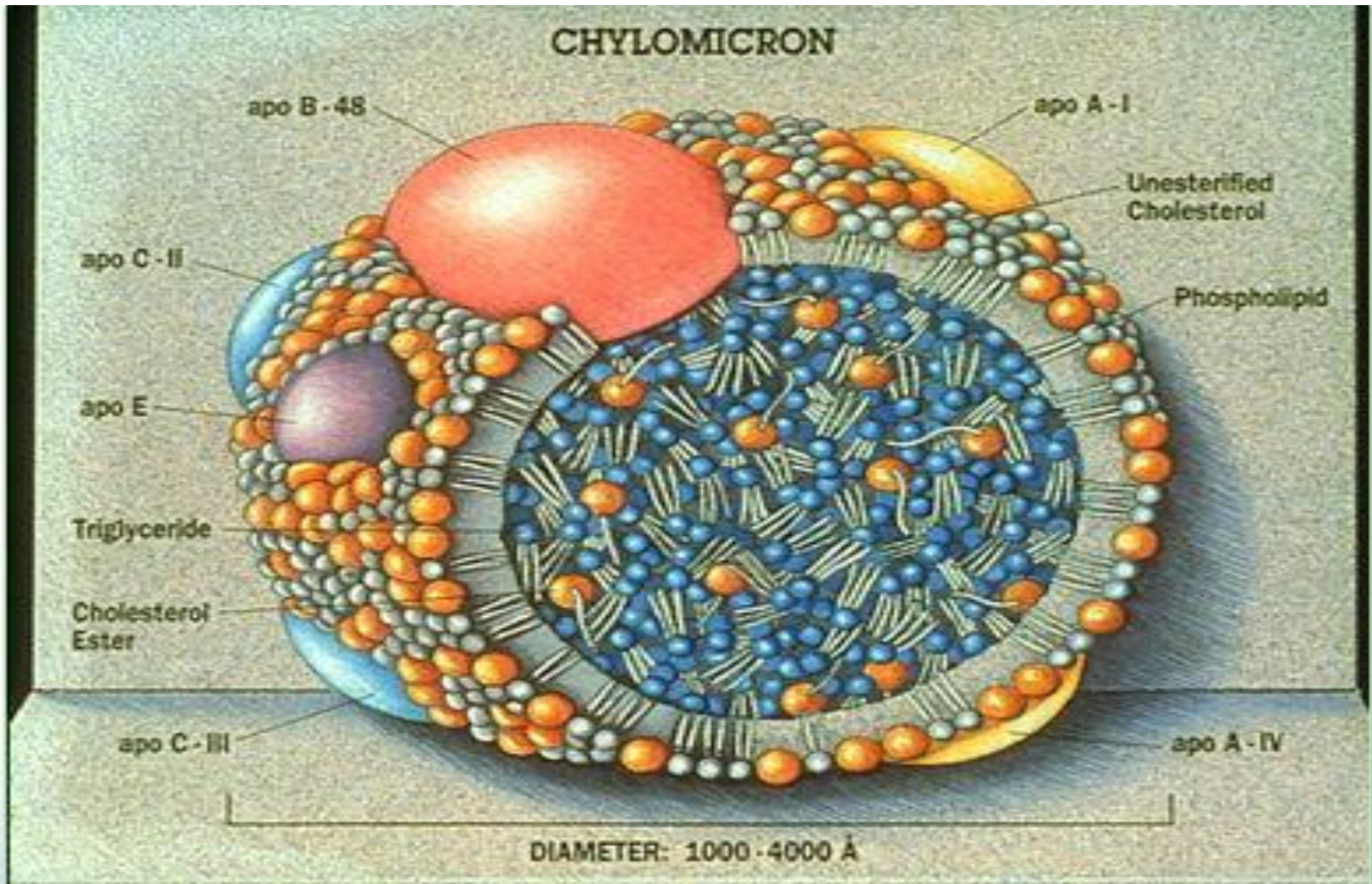
## Comparative chart of Lipoproteins

Lipoprotein class	Density (g/mL)	Diameter (nm)	Protein % of dry wt	Phospholipid %	Triacylglycerol % of dry wt
HDL	1.063-1.21	5 – 15	33	29	8
LDL	1.019 – 1.063	18 – 28	25	21	4
IDL	1.006-1.019	25 - 50	18	22	31
VLDL	0.95 – 1.006	30 - 80	10	18	50
chylomicrons	< 0.95	100 - 500	1 - 2	7	84

# Chylomicrons

- Has the least density.
- Consists of 98% to 99% of lipids content.
- Lipid content is primarily dietary triacylglycerides.
- They get assembled in the intestines and absorbed into the bloodstream, where from they are transported to peripheral tissues.
- The enzyme lipoprotein lipase releases the free fatty acids from triacylglycerides.
- The lipoprotein after loss of various triacylglycerols becomes remnant with very high amount of cholesterol.

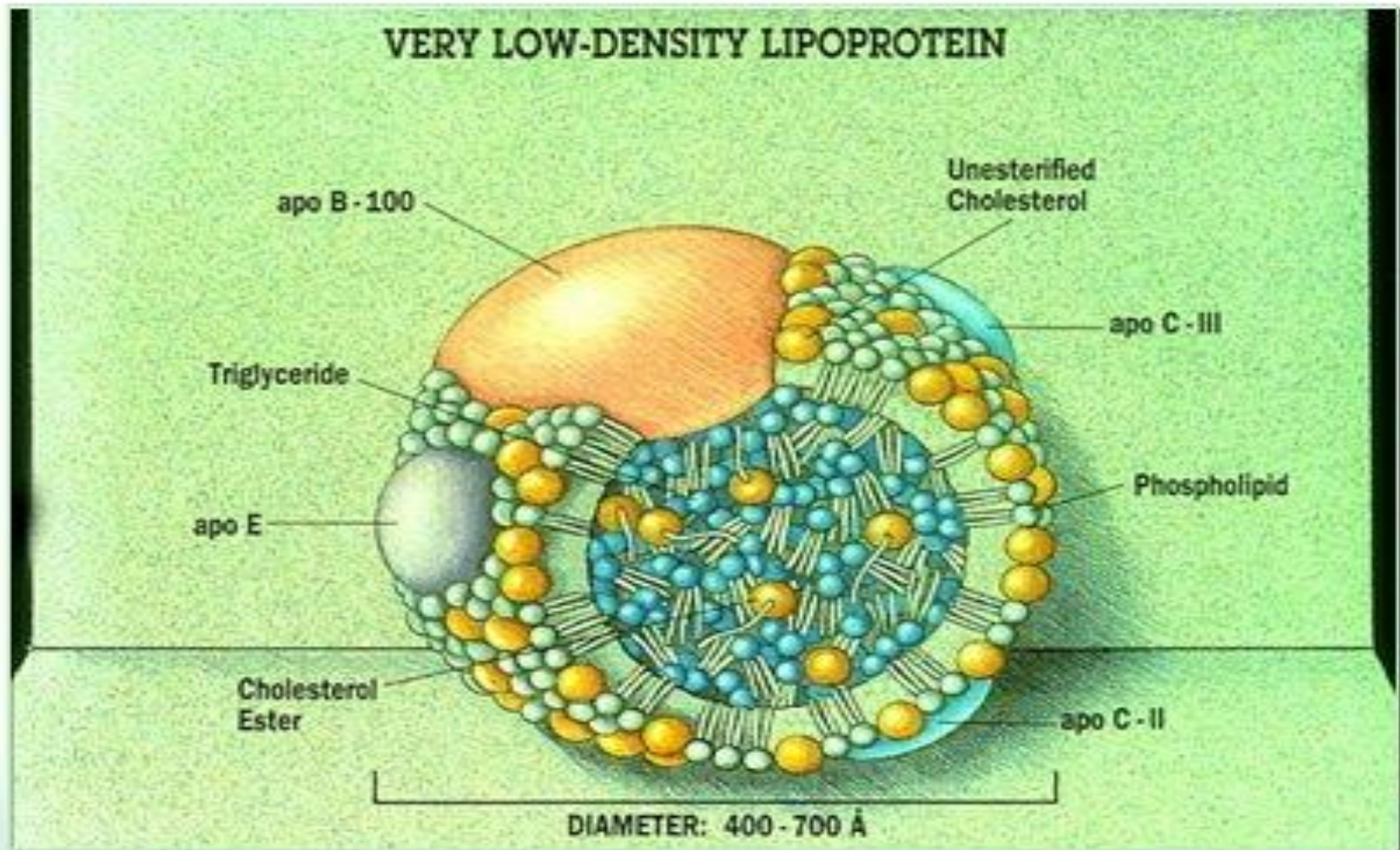
# Chylomicron structure



# Very low density lipoproteins (VLDL)

- ✓ Found in liver.
- ✓ Their function is to deliver synthesised lipids to the adipose and other peripheral tissues.
- ✓ Fatty acids are released in the same manner as in chylomicrons.

# Very low density lipoproteins (VLDL)

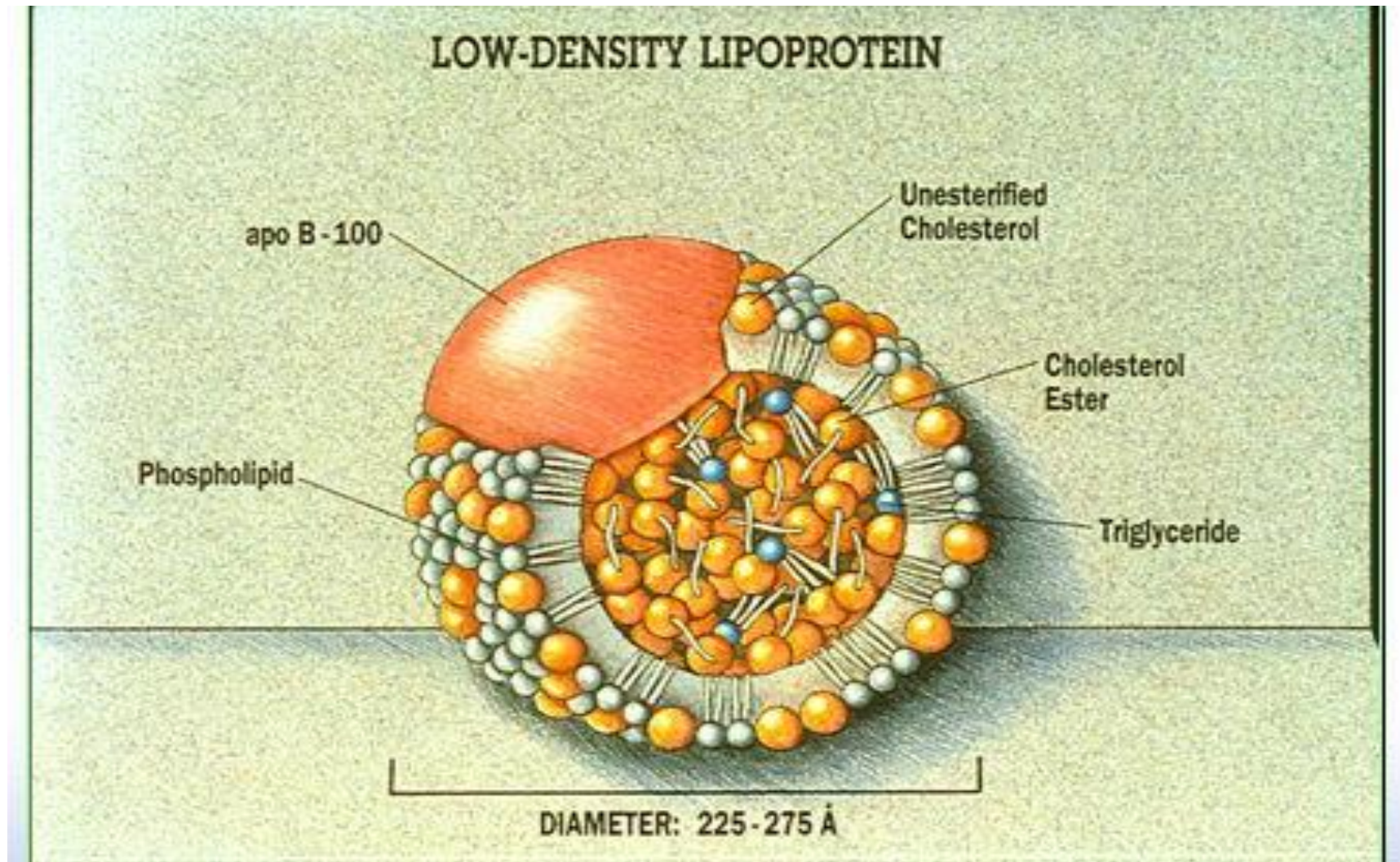




# Low density lipoproteins (LDL)

- ✓ Major carriers of cholesterol in the blood.
- ✓ Carry the cholesterol and cholesteryl esters from the liver to the adipose and other peripheral tissues.
- ✓ main lipids are cholesteryl esters containing polyunsaturated fatty acid linoleate.

# Low density lipoproteins (LDL)



# High density lipoproteins (HDL)

- Have higher content of proteins and are therefore more dense.
- Transport the cholesterol from peripheral tissues to liver.
- This transport is known as reverse cholesterol transport.

# High density lipoproteins (HDL)

