

Figure 16-1

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Catabolism of proteins, fats, carbohydrates in 3 stages of cellular respiration

Stage 1: oxidation of fatty acids, glucose, and some amino acids yields acetyl-CoA.

Stage 2: oxidation of acetyl groups in the citric acid cycle includes four steps in which electrons are abstracted.

Stage 3: electrons carried by NADH and FADH₂ are funneled into a chain of mitochondrial (or, in bacteria, plasma membrane-bound) electron carriers—the respiratory chain—ultimately reducing O₂ to H₂O. This electron flow drives the production of ATP.

CARBOHYDRATES

- Most abundant biomolecules
- Part of human diet - sugar and starch
- Oxidation - central energy-yielding pathway
- Carbohydrate polymers - Structural elements
 - in the cell walls of bacteria, plants
 - in connective tissues, cell coats of animals

- Carbohydrates polymers
 - lubricate skeletal joints
 - provide adhesion between cells

Carbohydrates are polyhydroxy aldehydes or ketones, or the substances that yield such compounds on hydrolysis

Classification

1. Monosaccharides, 2. Oligosaccharides
3. Polysaccharides

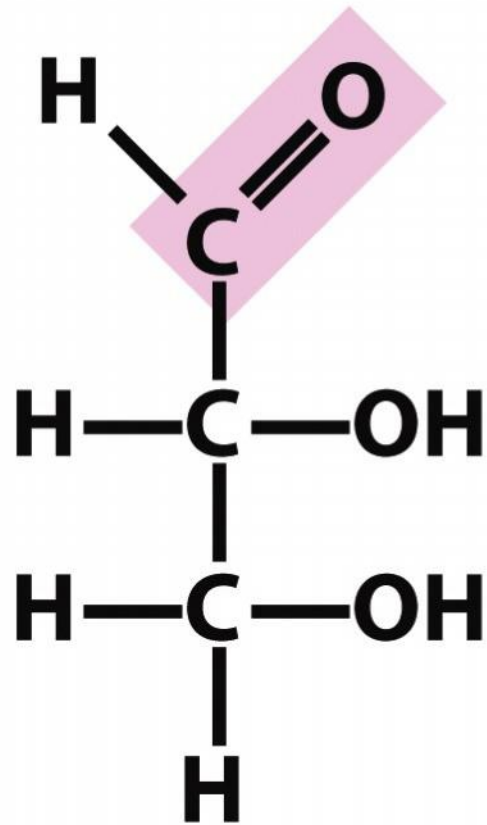
➤ Word "Saccharide" is derived from Greek *sakkharon*, meaning "sugar"

1. Monosaccharides

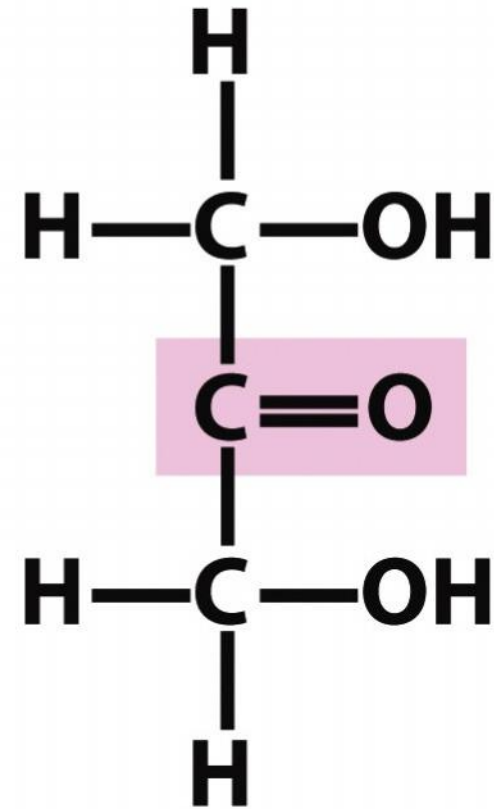
- Simplest sugars

- Consist of a single polyhydroxy aldehyde or ketone unit

- Most abundant monosaccharide in nature is the six carbon sugar D-glucose



**Glyceraldehyde,
an aldotriose**

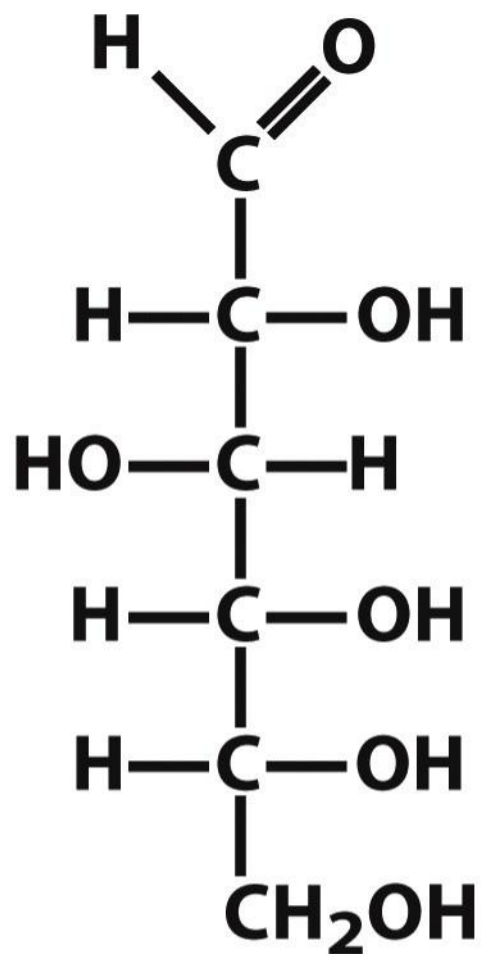


**Dihydroxyacetone,
a ketotriose**

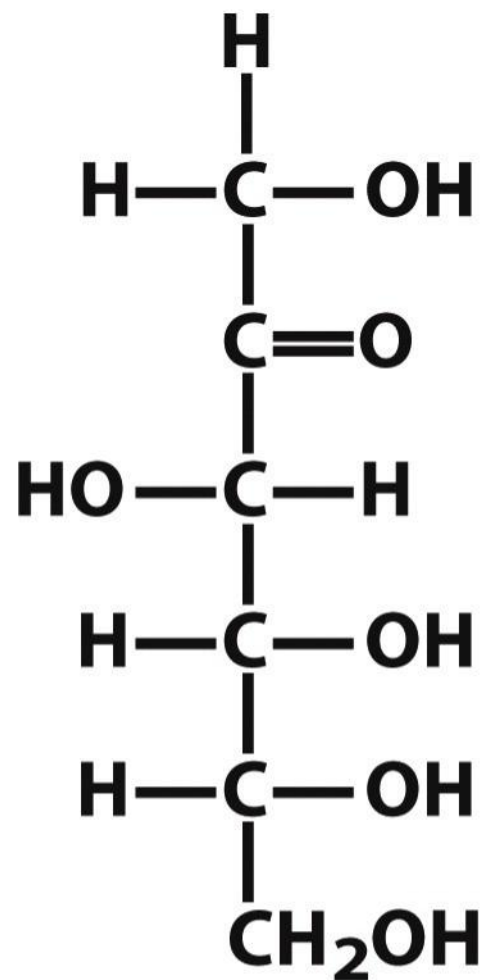
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**D-Glucose,
an aldohexose**



**D-Fructose,
a ketohexose**

2. Oligosaccharides

- Short chains of monosaccharide units (2-10 OR 3-11)
- Joined together by characteristic glycosidic linkages
- Most abundant - disaccharides (2 monosaccharide units)
- -Sucrose (cane sugar) consist of six-carbon sugars D-glucose and D-fructose

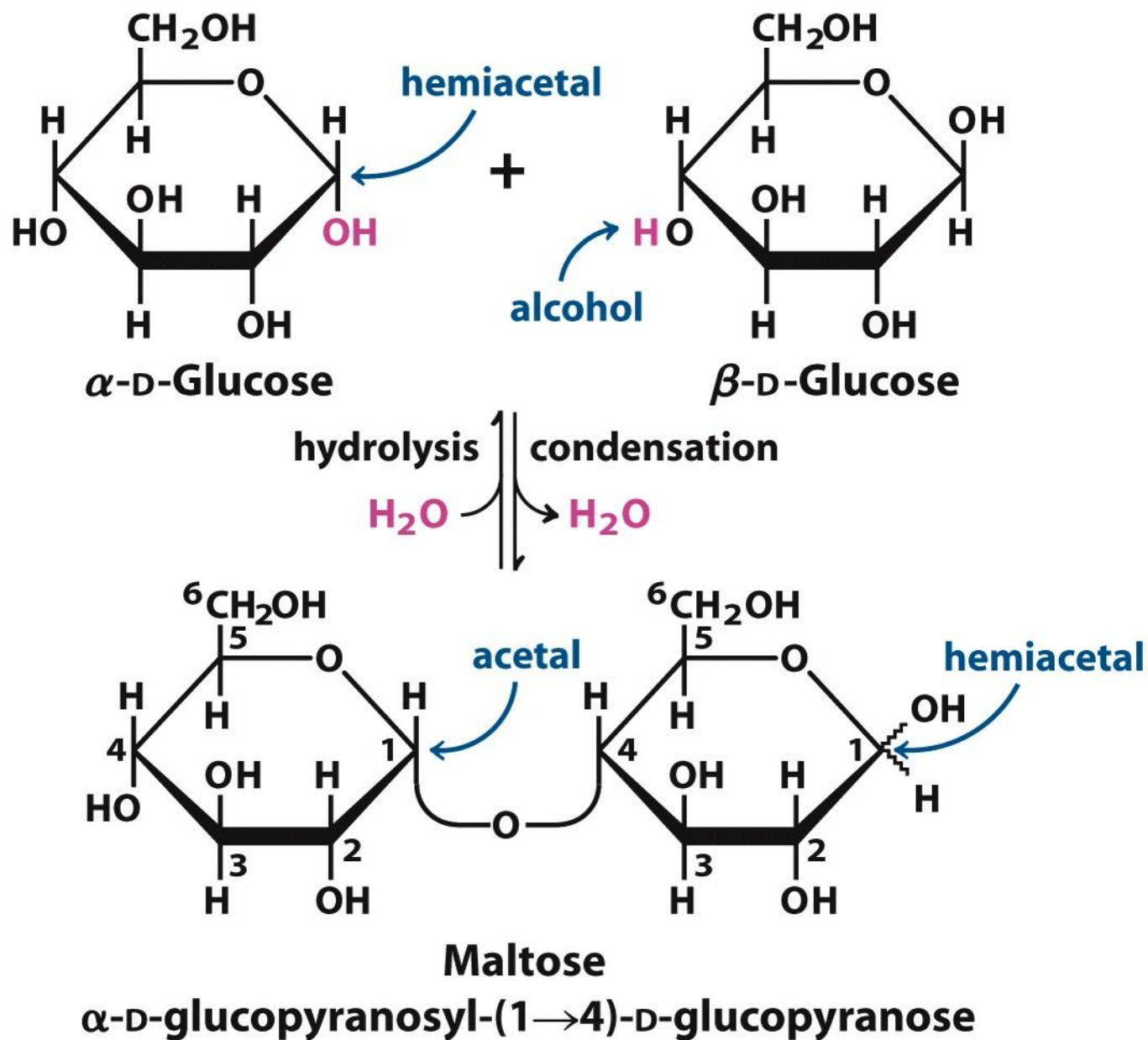


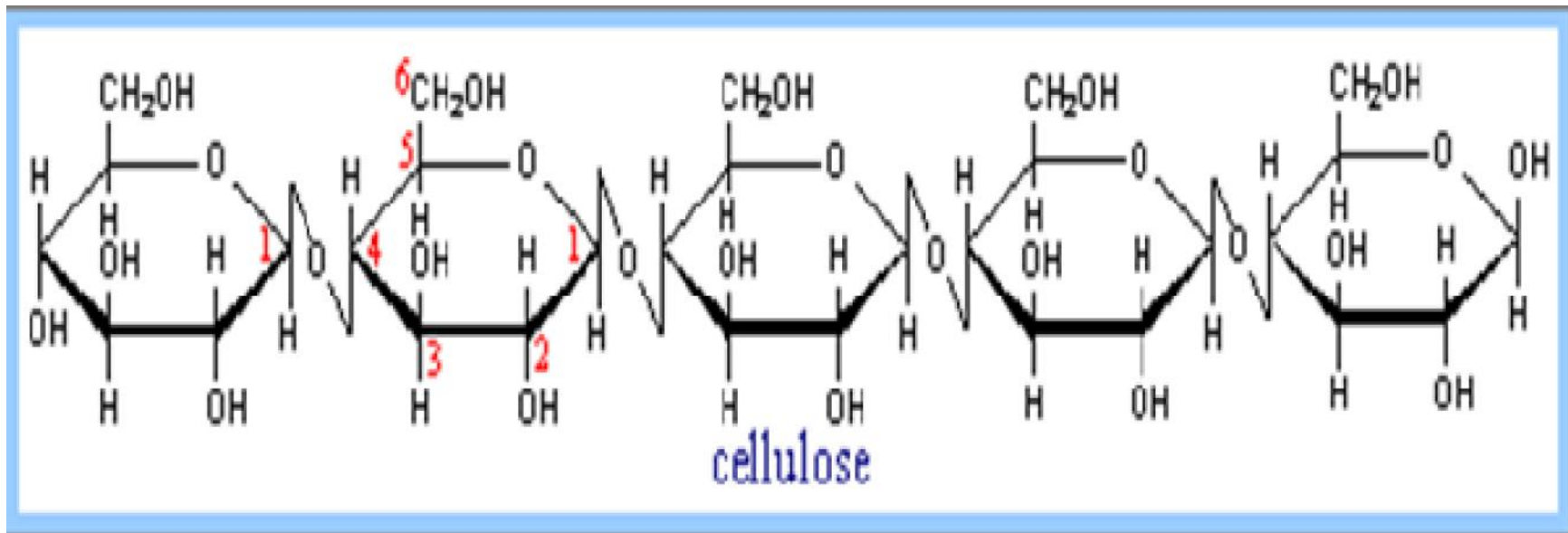
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3. Polysaccharides

- Long chains 100-1000 monosaccharide units
- Some polysaccharides, such as cellulose occur in **linear chains**
- Others, such as glycogen have **branched chains**
- Most abundant polysaccharides - starch and cellulose

Polysaccharides/Glycans

- Most of the carbohydrates found in nature occur as polysaccharides, polymers of high molecular weight



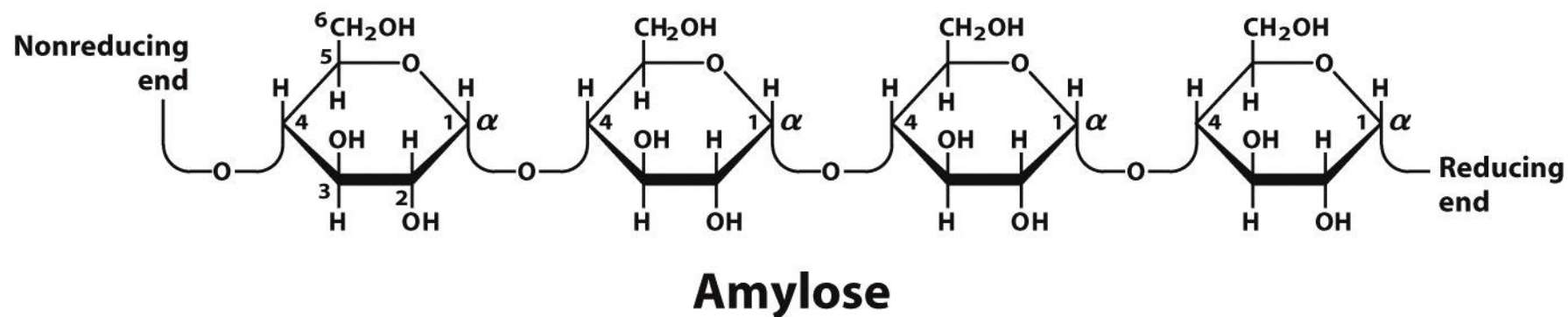


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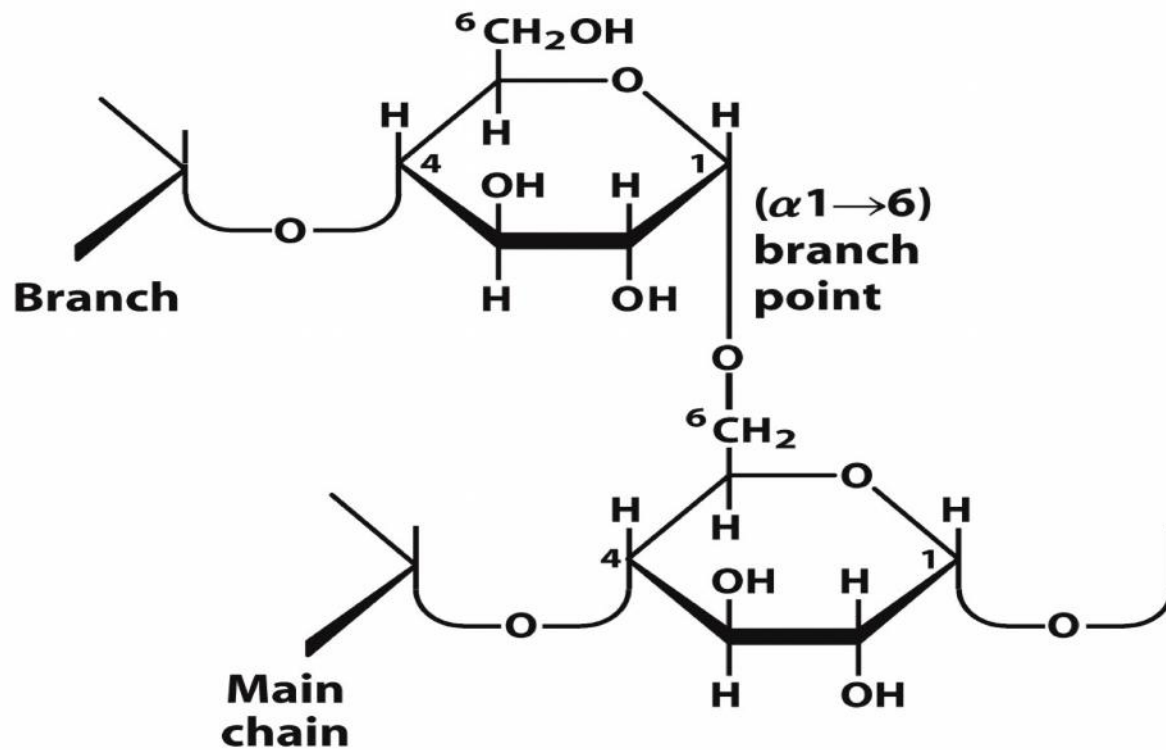


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In higher plants and animals, glucose has four major fates

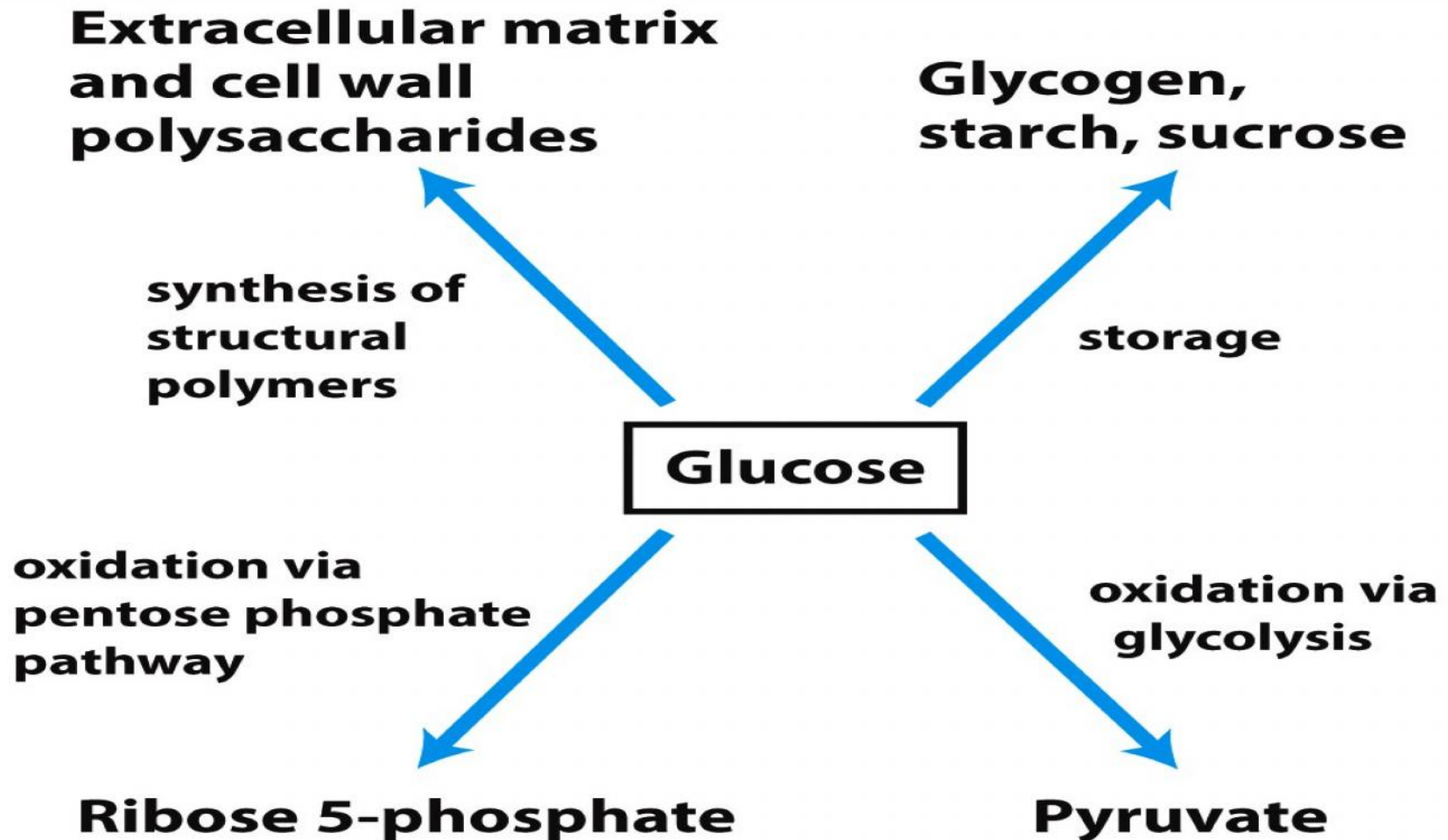


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CARBOHYDRATE METABOLISM

Glycolysis

- **Glycolysis** (Greek *glykys*, meaning "sweet" and *lysis*, meaning "splitting")
- Described by Gustav **Embden**, Otto **Meyerhof** and Jacob **Parnas**
- Known as **Embden-Meyerhof-Parnas** pathway (**EMP**)
- Reactions of Glycolysis take place in the **cytosol of cells**
- **Unique**; it can utilize O_2 if available and can also work in the absence of O_2
- Glycolytic sequence of reactions **differ** from one specie to another only in:
 1. how the rate is regulated
 2. metabolic fate of pyruvate
- Breakdown of the (6C) 1 glucose into 2 molecules of the (3C) pyruvate occurs in **10 steps** (reactions)
- **First 5 reactions - Phase 1** (**Preparatory phase/energy investment phase**)
- **Last 5 reactions - Phase 2** (**Payoff Phase/energy production phase/oxidative phase**)

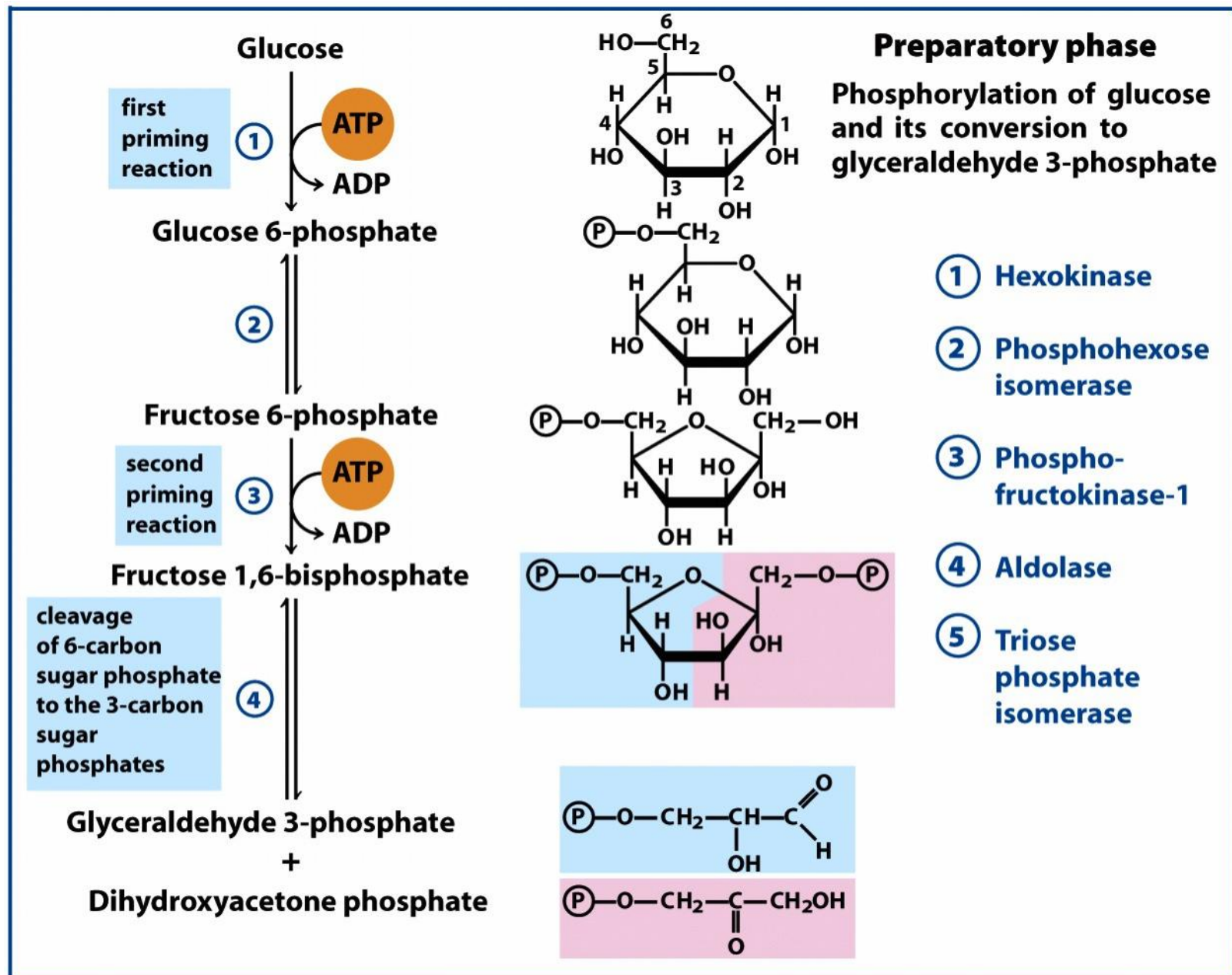


Figure 14-2a

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For each molecule of glucose that passes through preparatory phase, 2 molecules of glyceraldehyde-3-phosphate are formed; both pass through the payoff phase.

Pyruvate is the end product of second phase of glycolysis.

For each glucose molecule, 2 ATP are consumed in the preparatory phase & 4 ATP are produced in the payoff phase, giving a net yield of 2 ATP per molecule of glucose converted to pyruvate.

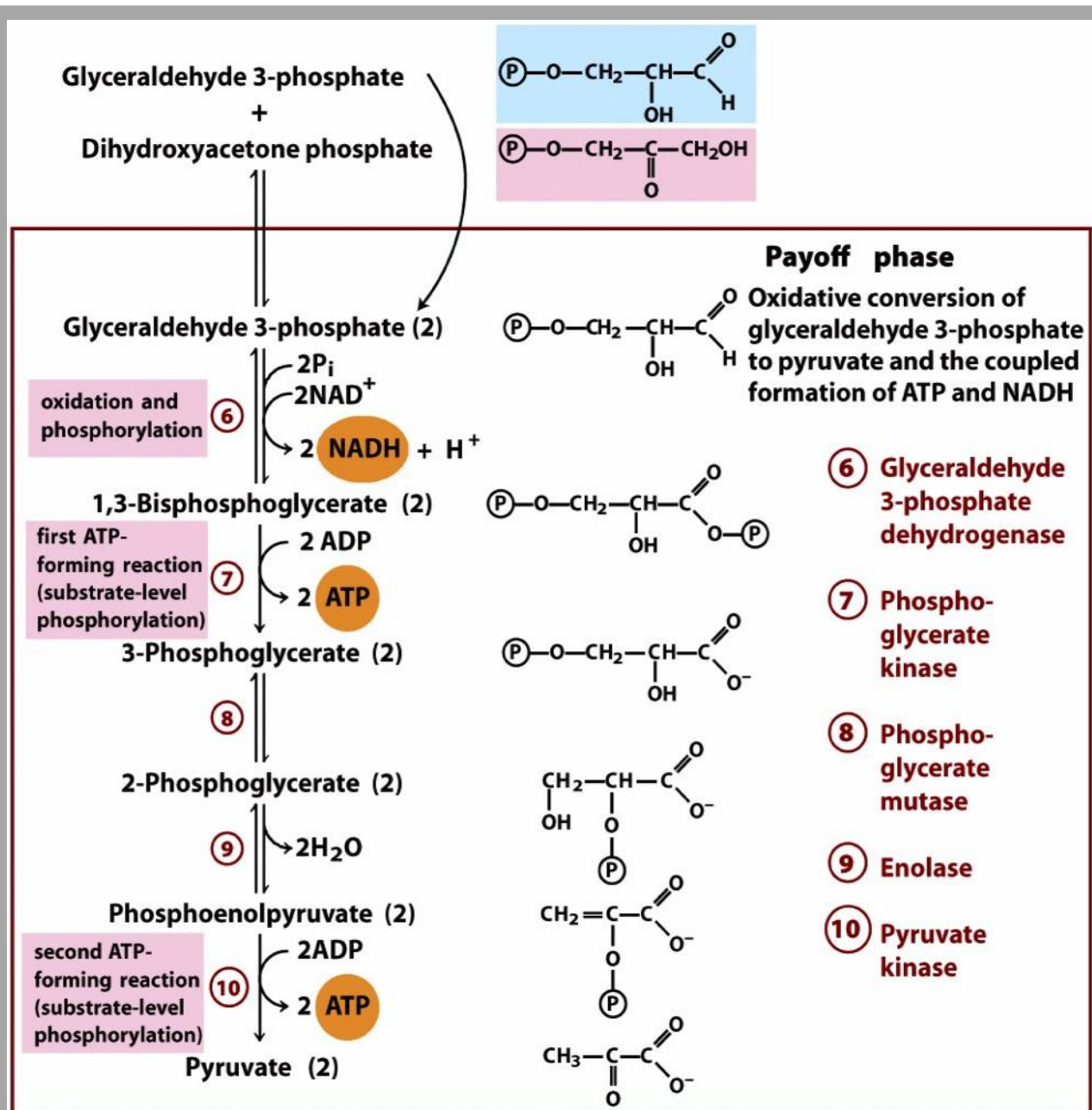


Figure 14-2b

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3 Important Chemical Transformations

1. Degradation of C skeleton of glucose to yield pyruvate
2. Phosphorylation of ADP to ATP
3. Transfer of H atoms or e to NAD⁺, forming NADH

Overall Equation for Glycolysis



Energetics

Phase 1:

Reaction 1=1 ATP used

Reaction 3=1 ATP used

- 2 ATPs

Phase 2:

Reaction 7=**2** ATPs produced

Reaction 10=**2** ATPs produced

Reaction 6=2 NADH+2H⁺produced= 5^{*} ATPs produced

+ 9 ATPs

NET= +9-2= 7ATPs, when 1 glucose is oxidized up to pyruvate

***** this is calculated as 2.5ATP per NADH

Three possible
catabolic fates of
pyruvate formed in
glycolysis

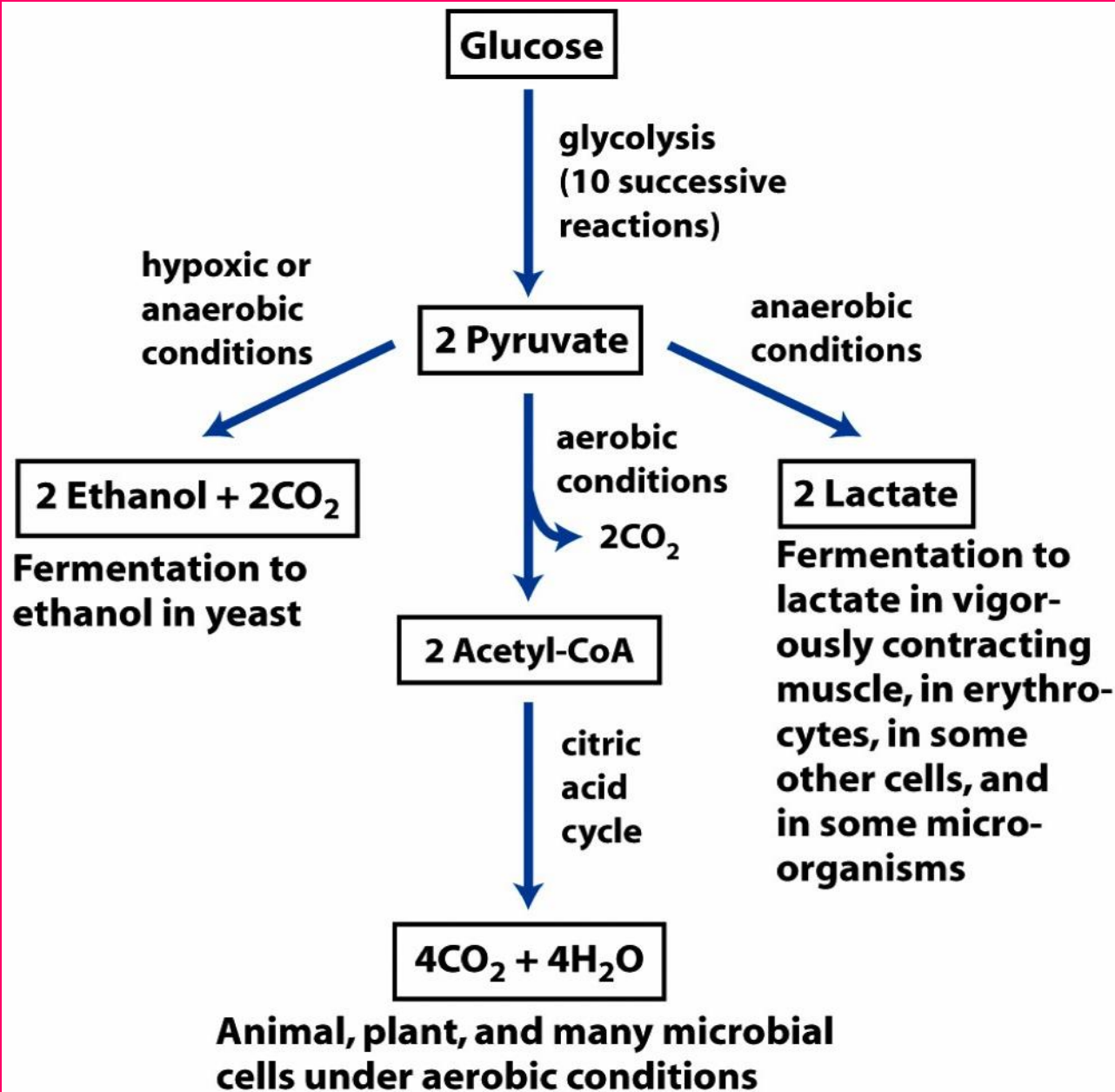


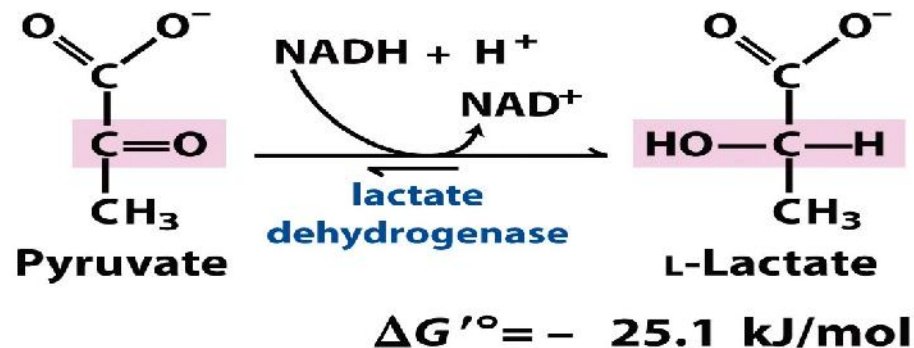
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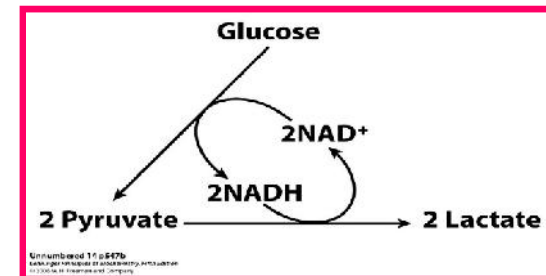
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Lactic acid fermentation

- Vigorously contracting skeletal muscle - function anaerobically, pyruvate cannot be oxidized further due to lack of oxygen. So, pyruvate is reduced to lactate
- Certain tissues & cells (retina, brain, RBCs) convert glucose to lactate even under aerobic conditions (as these don't have mitochondria)
- Lactate (the dissociated form of lactic acid) is also the product of glycolysis under anaerobic conditions in microorganisms that carry out the lactic acid fermentation



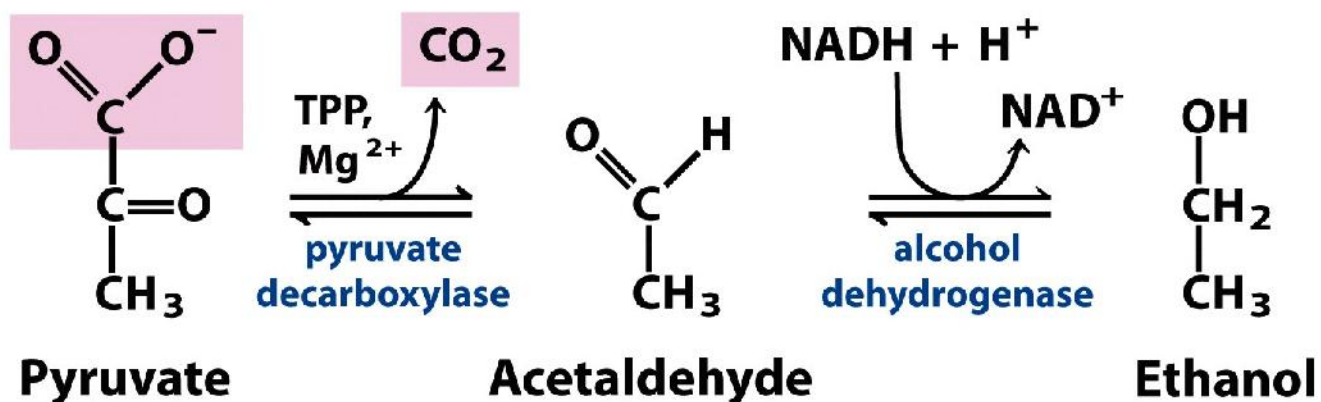
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Ethanol or Alcohol fermentation

In some plant tissues & in certain invertebrates, protists & microorganisms such as brewer's yeast, pyruvate is converted anaerobically into ethanol & CO_2



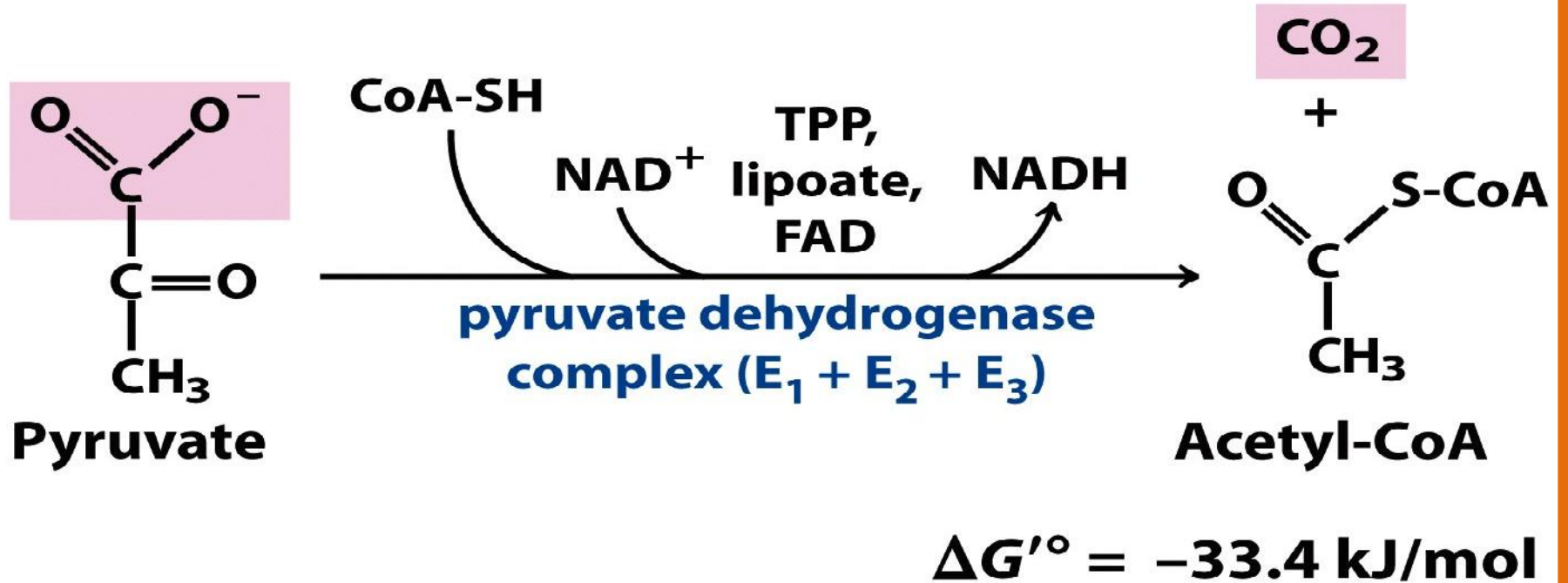


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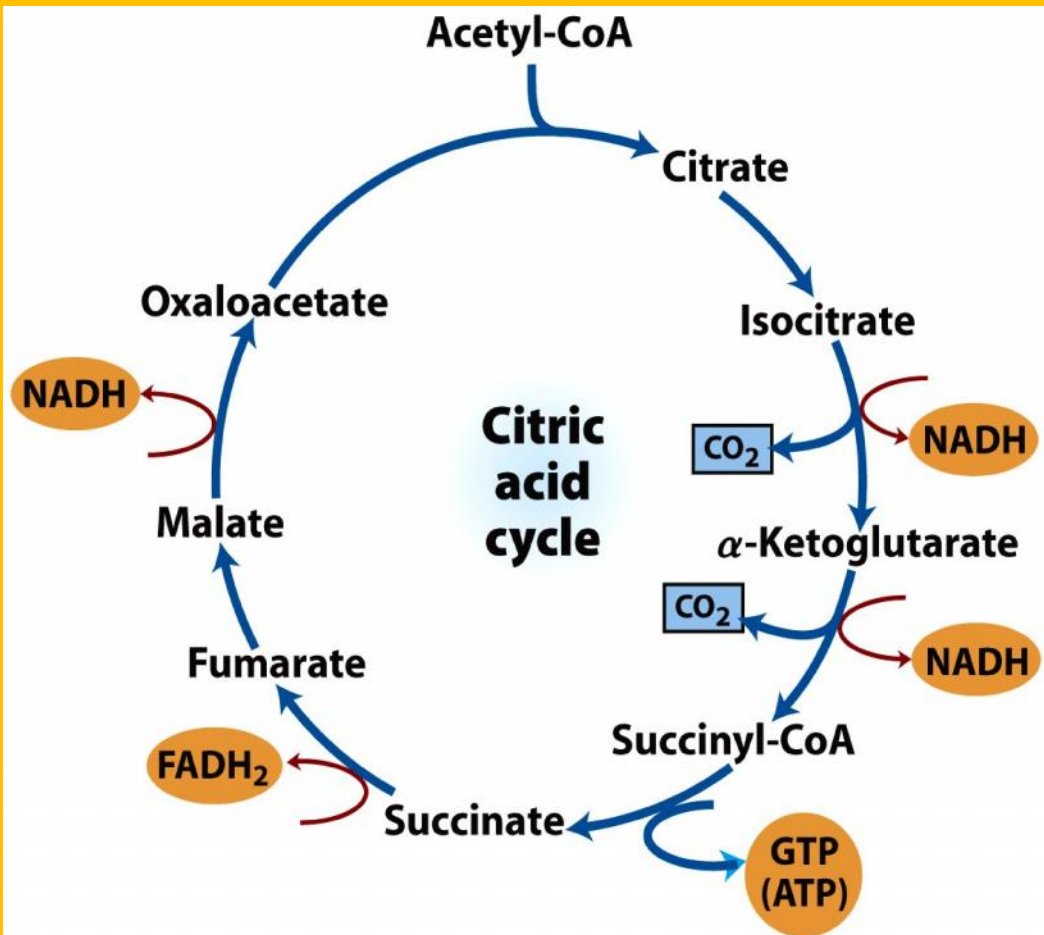


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Products of one turn of the citric acid cycle

At each turn of the cycle, 3 NADH, 1 FADH_2 , 1 GTP (or ATP), and 2 CO_2 are released in oxidative decarboxylation reactions.

Here all cycle reactions are shown as proceeding in one direction only, but keep in mind that most of the reactions are reversible.

- 2 C atoms enter the cycle as acetyl CoA & leave as CO_2

Energy produced

3 NAD^+ reduced to 3 NADH = +7.5 * ATPs

1 FAD reduced to 1 FADH_2 = +1.5 * ATPs

1 GDP converted to GTP = +1 ATP

Net = 10 ATPs for 1 acetyl-CoA

FOR 2 acetyl-CoA = 20 ATPs

*this is calculated as 2.5ATP per NADH and 1.5ATP per FADH_2