







CHEMISTRY 2 Biochemistry

Lipids Lec. 1a Course prof. Dr. Ahmed Mohamed Lecturer at Dep. Of Biochemistry

OBJECTIVES

Classify lipids.

Describe fatty acids and classify them. Enlist functions of lipids.

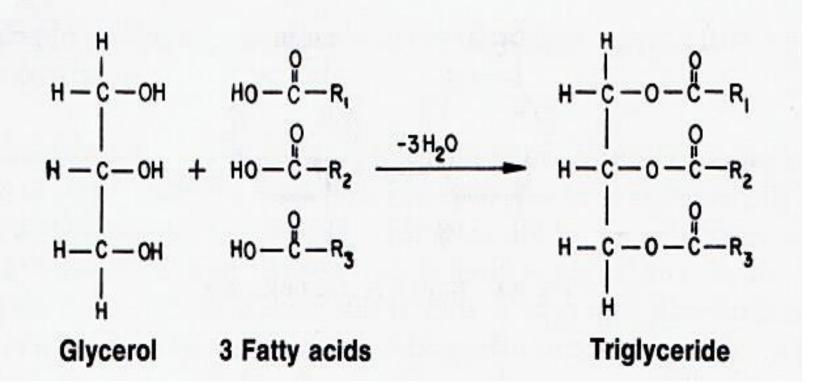
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Chemistry of Lipid

Definition:

 Lipids are organic compounds formed mainly from alcohol and fatty acids combined together by ester linkage.

https://www.youtube.com/watch?v=5BBYBRWzsLA



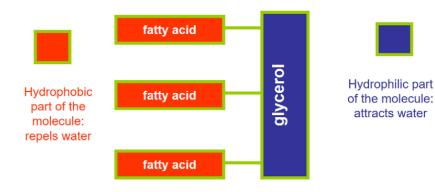
Lipids are insoluble in water, but soluble in fat or organic solvents (ether, chloroform, benzene, acetone).
Lipids include fats, butter, ghee, lard, tallow, terpenes and steroids.

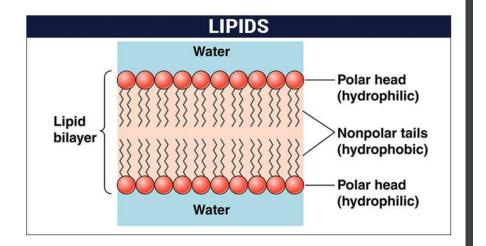
Fatty alcohols

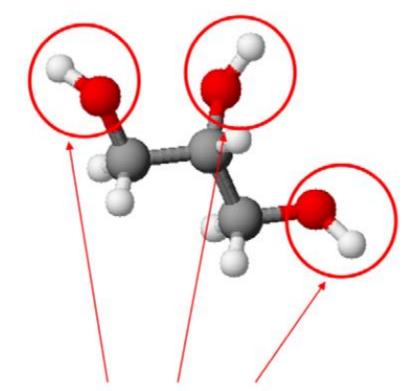
Glycerol:

It is a trihydric alcohol (i.e., containing three OH groups) and has the popular name glycerin.

It is synthesized in the body from glucose.







There is one hydroxyl (alcohol) group attached to each carbon atom in the chain Also vegetable oils such as olive oil, corn oil, soybean oil, sesame oil, sun flower oil, cotton feed oil, fish oil waxes and related compounds.

 They are widely distributed in nature both in plants and in animals. **Biological Importance of Lipids:**

Source of energy (9 kcal/g).

Carrier of vitamins.(A,D,E,K)

Structural function.(phospholipids and sphingolipids Inter in the construction of the plant cell wall)

Protective coating. Such as waxes that important as Aprotective cover the tissues of plants and some animals.

Simple lipids Such as:

Classification of Lipids

A. Glycerides. Such as animal fat and fat cells that around the heart and liver.

B. Waxes (Vegetable waxes).

C. Steroids (Hormones, There are from 30-40 steroid and has a different composition from each other and different function.

Classification of Lipids

D. Prostaglandine found in the prostate gland its working on lowering blood pressure also working on moving the non voluntary muscles.

E. Vitamines (A,D,E,K).

F. Coenzymes (important in biological oxidation reduction process) 2. Complex lipids Such as: A. Phospholipids. **B.** Glycolipids **Present in the brain and formed** a quarter of the weight of the brain **C-** Lipoproteins

Fatty Acids

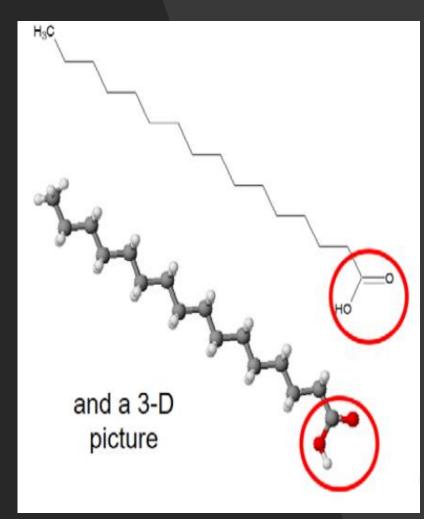
Definition:

Fatty acids are aliphatic monocarboxylic acids that are mostly obtained from the hydrolysis of natural fats and oils.

Have the general formula CH_3 - $(CH_2)_n$ -COOH and mostly have straight chain (a few exceptions have branched and heterocyclic chains). In this formula "n" is mostly an even number of carbon atoms (2-34)

Fatty acids are classified according to several bases as follows: I. According to presence or absence of double bonds they are classified into:

- A-Saturated Fatty Acids
- they contain no double bonds with 2-24 or more carbons.
- They are solid at room temperature except if they are short chained.
- They may be even or odd numbered.
- They have the following molecular formula, C_nH_{2n+1}COOH.

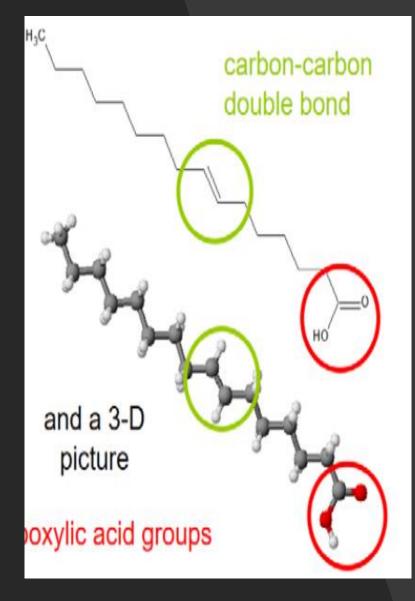


B-Unsaturated Fatty Acids

They contain double bond

- monounsaturated
- they contain one double bonds .
- (C_nH_{2n-1} COOH)
- polyunsaturated

they contain more than one double bond (C_nH_{2n-more} than 1 COOH).



-CH = CH - CH = CH -Unsaturated fatty acid chain -CH - CH - CH -Saturated fatty acid chain

https://www.youtube.com/watch?v=kNDh1Ba0U9k

https://www.youtube.com/watch?v=NAGcZpq2h7k

References:

2PK-

- <u>https://nios.ac.in/media/documents/dmlt/Bio</u>
 <u>chemistry/Lesson-05.pdf</u>
- https://www.rsb.org.uk/images/05_Lipids.pdf
- http://science.marshall.edu/castella/chm204/ch

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