Lipids Video III

Bio by Tash SUBSCRIBE

INTRODUCTION TOLIPIDS

molecules.

- They are large biological molecules, but not considered polymers or macromolecules.
- Lipids are made up of carbon (C), hydrogen (H), and oxygen (O).
- The ratio of hydrogen to oxygen is not 2:1 (unlike in carbohydrates); instead, hydrogen is present in larger amounts.
- lípids contain much less oxygen than carbohydrates.
- They aré insoluble in water (hydrophobic) but soluble in organic solvents like alcohol and ether. • Due to their structure, lipids are efficient energy stores and play structural and functional roles in cells.

Lipids are a diverse group of hydrophobic

Fats and Oils – Important Groups of Lipids

Fats and oils are two Chemically, they are their physical stat Fats (e.g., b Oils (e.g., oli So Fats mainly come

- Fats and oils are two important types of lipids.
 Chemically, they are very similar, but differ in
 - their physical state at room temperature:
 - Fats (e.g., butter) are solids. Oils (e.g., olive oil) are liquids.
 - Sources:
 - Fats mainly come from animal sources. Oils are primarily obtained from plant sources

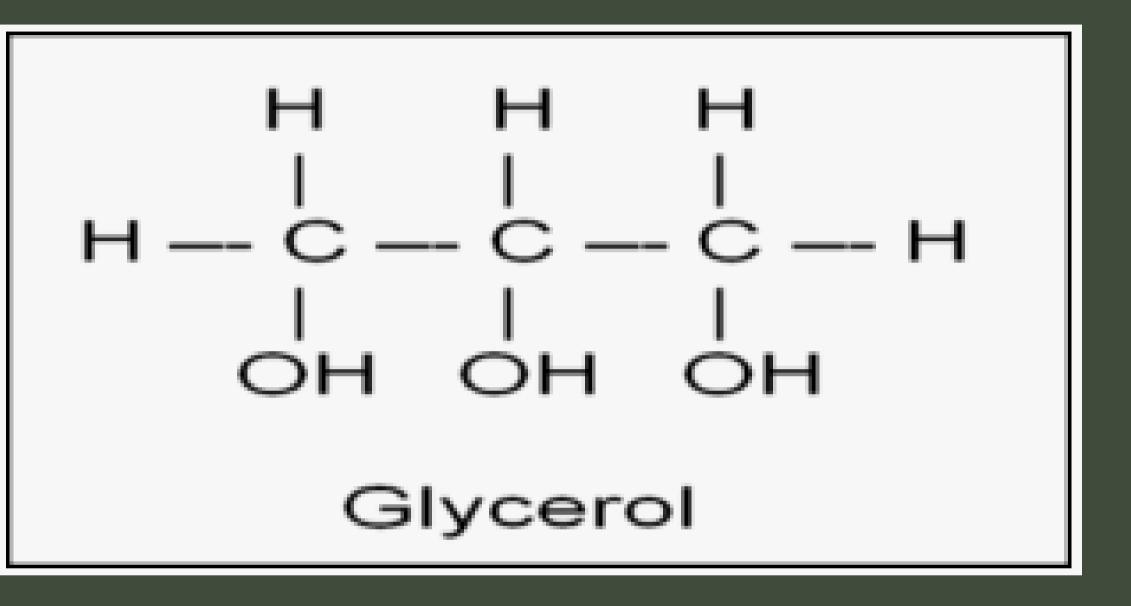
Basic Structure of Fats and Oils

Fats and oils are made of two main types of organic substances: Fatty acids and glycerol

two are combined using ester bonds, formed in a condensation reaction (removal of water).



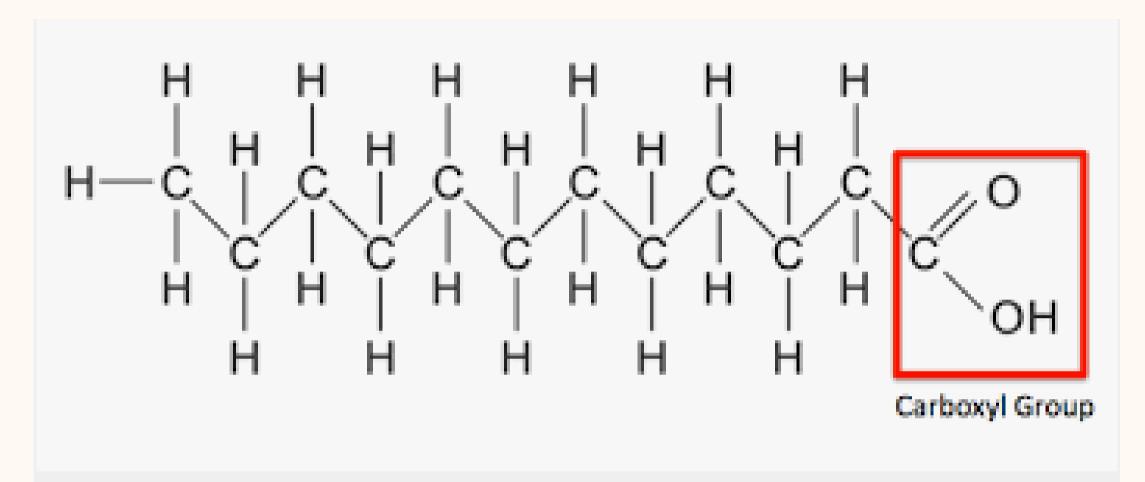
Glycerol



hydroxyl (-OH) group.

• Glycerol is an alcohol that contains three carbon atoms, and each carbon is attached to a single

Fatty Acids



- Fatty acids are hydrocarbon chains typically consisting of 16 to 18 carbon atoms, with a carboxyl (-COOH) group at one end of the chain
- Living tissues contain more than 70 different types of fatty acids.

Variation in Fatty Acids

1. Length of the Carbon Chain Most fatty acids have chains that are typically 15 to 17 carbon atoms long.

2. Degree of Saturation (number of double bonds between carbon atoms)

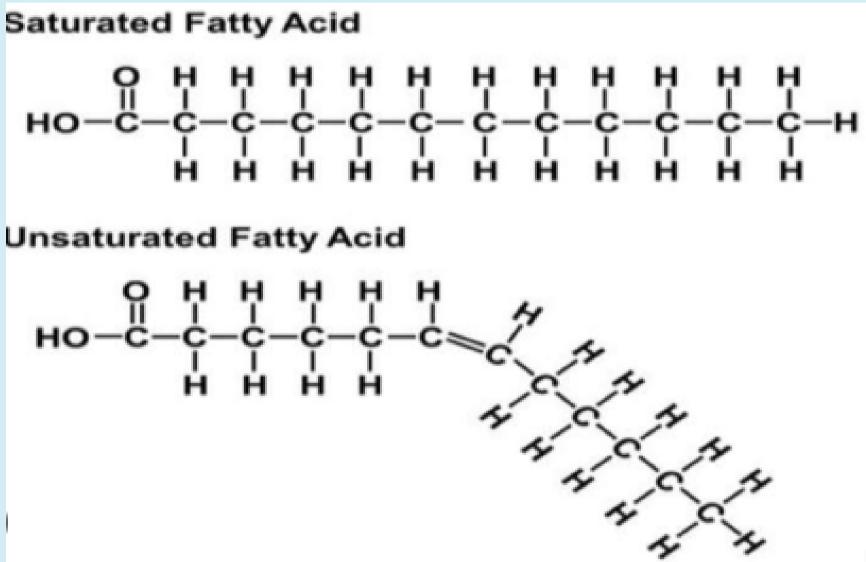
There are two groups of fatty acids depending on the degree of saturation,

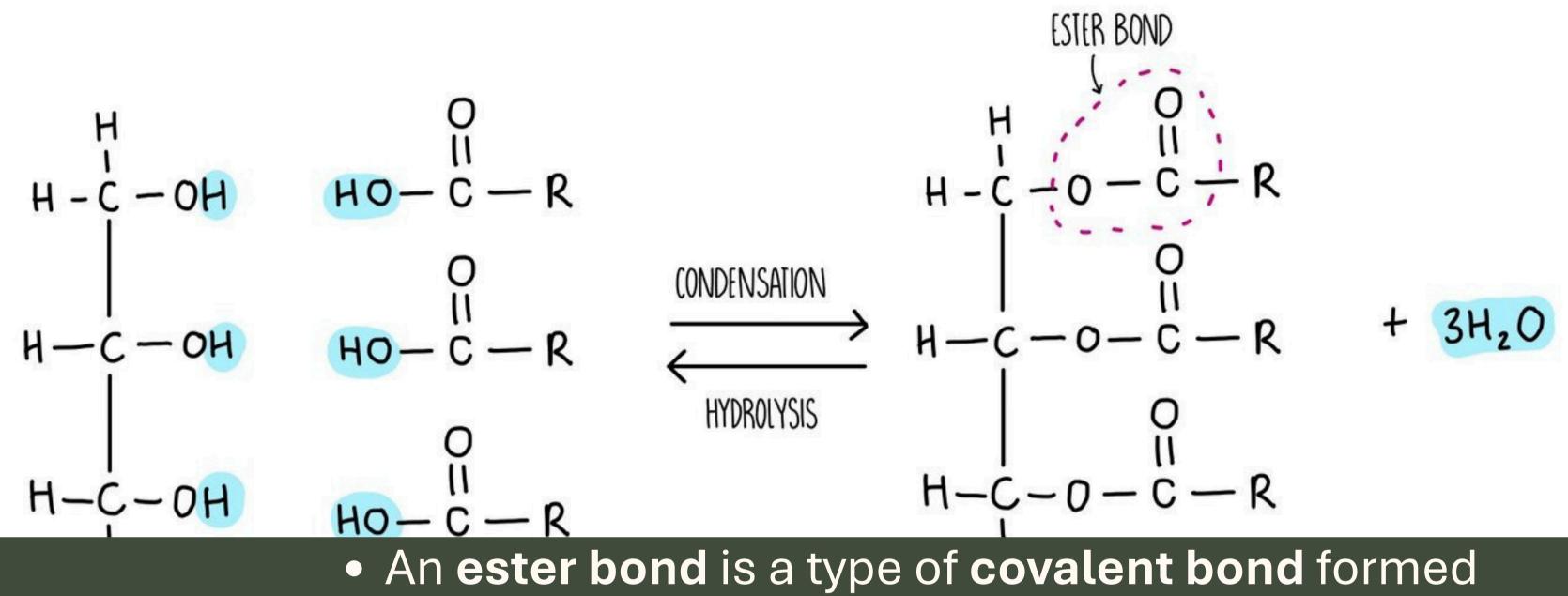
1. Saturated Fatty Acids: Each carbon atom is joined to the next by a single covalent bond.

These fatty acids have no double bonds. Example: Stearic acid

2. Unsaturated Fatty Acids:

- Contain one or more double covalent **bonds** between carbon atoms.
- These are Two types: Monounsaturated Fatty Acid: Has
 - one carbon-carbon double bond.
 - Polyunsaturated Fatty Acid: Has more than one carbon-carbon double bond.
- Example: Linoleic acid
 - A polyunsaturated fatty acid is an essential fatty acid,
 - It cannot be synthesized by the human body. It must be obtained
 - through the diet.



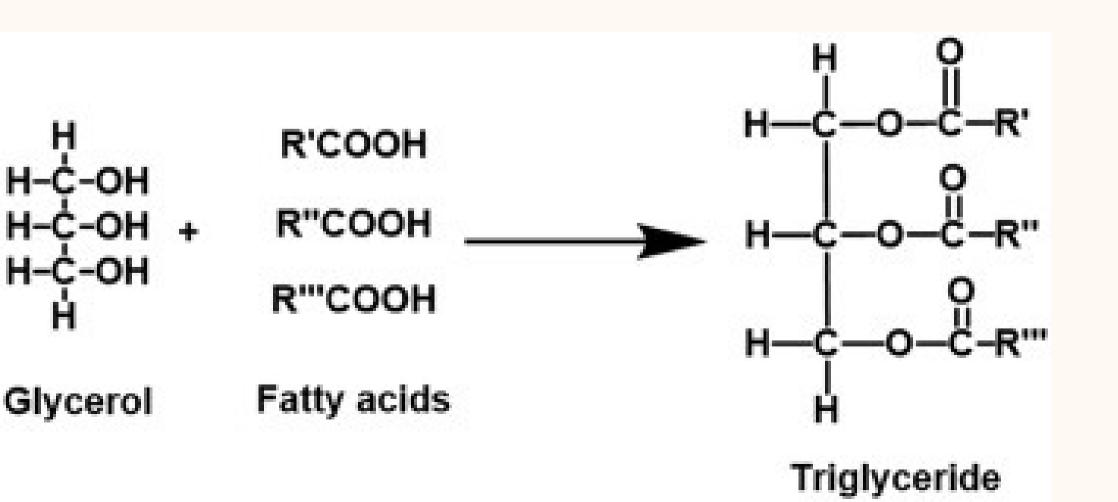


Ester Bond

- between a carboxylic acid group (-COOH) and an alcohol group (-OH) during a condensation reaction (A reaction in which a molecule of water is removed). This is known as esterification
- - In biological systems, ester bonds are most commonly found in lipids, especially in triglycerides.

Triglycerides

- storage in both animals and plants.
- foods.
- A triglyceride is made up of: • One glycerol molecule
 - Three fatty acid molecules
- removed).



• Triglycerides are a type of lipid used mainly for long-term energy

They are the most common form of fat found in the body and in

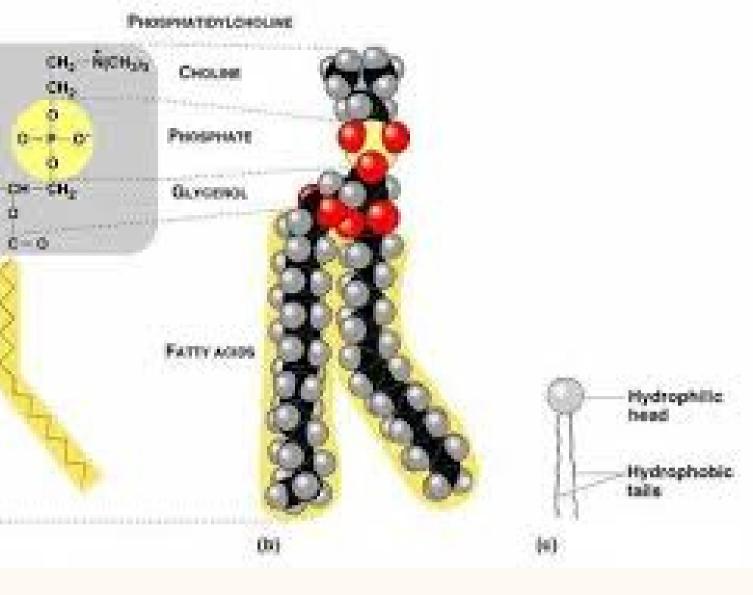
• These components are joined together by ester bonds, formed through a condensation reaction (a reaction where water is



Sydrophol

680

- **Phospholipids** are a special type of **lipid** that are essential components of **cell membranes**.
- They are structurally similar to triglycerides, but with a key difference:
- One of the three fatty acids is replaced by a phosphate group
- A phospholipid molecule consists of:
 - One Glycerol Molecule
 - **Two Fatty Acid Chains**
 - One Phosphate Group (PO $_{4}^{3}$ -), which is often bonded to another small polar molecule (like choline)



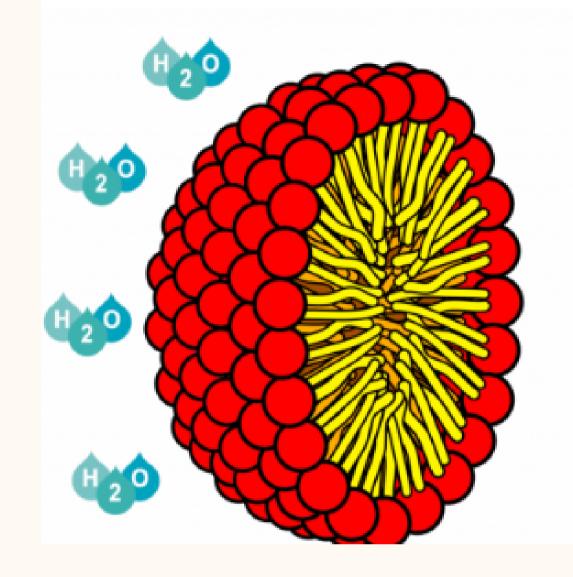
- Glycerol with phosphate group makes the hydrophilic head part of the phospholipid molecule while two hydrocarbon chains make the hydrophilic tail part.
- The **phosphate head**:
 - Carries a negative charge
 - Is soluble in water
 - Is hydrophilic ("water-loving")
- The fatty acid tails:
 - Are **neutral**
 - Are insoluble in water
 - Are **hydrophobic** ("water-hating")

• The amphoteric nature of phospholipid causes them to arrange themselves in specific ways when placed in an aqueous (water-based) environment. Two common structures are:

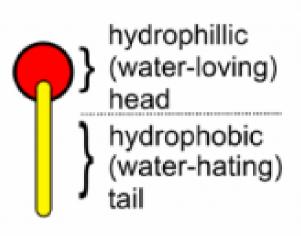
1. Monolayer

- A monolayer forms when phospholipids are spread on the surface of water, such as in experimental setups or simple lipid-water interfaces.
- In this arrangement:
 - The hydrophilic (polar) phosphate heads face downward into the water, attracted to it.
 - The hydrophobic (non-polar) fatty acid tails point upward into the air, away from the water.
- This forms a **single layer** of phospholipid molecules.
- It demonstrates the amphipathic nature of phospholipids and how they orient themselves to minimize energy in watery environments.

- **2. Micelles** (sometimes called "mesels")
- Micelles are spherical clusters of phospholipid molecules that form when phospholipids are completely surrounded by water.
- In a micelle:
 - The hydrophilic phosphate heads are oriented
 - **neads** are oriented **outwards**, facing the surrounding water and interacting with it.
 - The hydrophobic fatty acid tails are folded inward, away from the water, hidden in the center of the sphere.
- This structure is **energetically stable** in water because:
 - Water interacts only with the polar heads.
 - The non-polar tails are shielded from water.



Micelle



Energy Storage

gram than the same mass of carbohydrates. • This is due to the high number of C–H bonds, which release large amounts of energy when oxidized.

Biological Roles of Lipids

- Energy Source
- During aerobic respiration, lipids are oxidized, breaking C–H bonds to release energy.
- Products of lipid oxidation:
 - \rightarrow Carbon dioxide (CO₂)
 - \rightarrow Water (H₂O)
 - molecule used for cellular activities.

• Triglycerides store about 3 times more energy per

→ ATP (adenosine triphosphate) – a high-energy

Component of Cell Membranes Phospholipids form the bilayer structure of all cell membranes.

 \bigcirc

Insulation and Protection

Thermal insulation in mammals (e.g., under the skin) Shock absorption for internal organs

Waxy lipids help in water retention in plants and Ο insects.

Hormone Production

Steroid hormones (e.g., testosterone, estrogen) \bigcirc are lipid-based molecules.

They contribute to membrane fluidity and permeability.

Waterproofing







