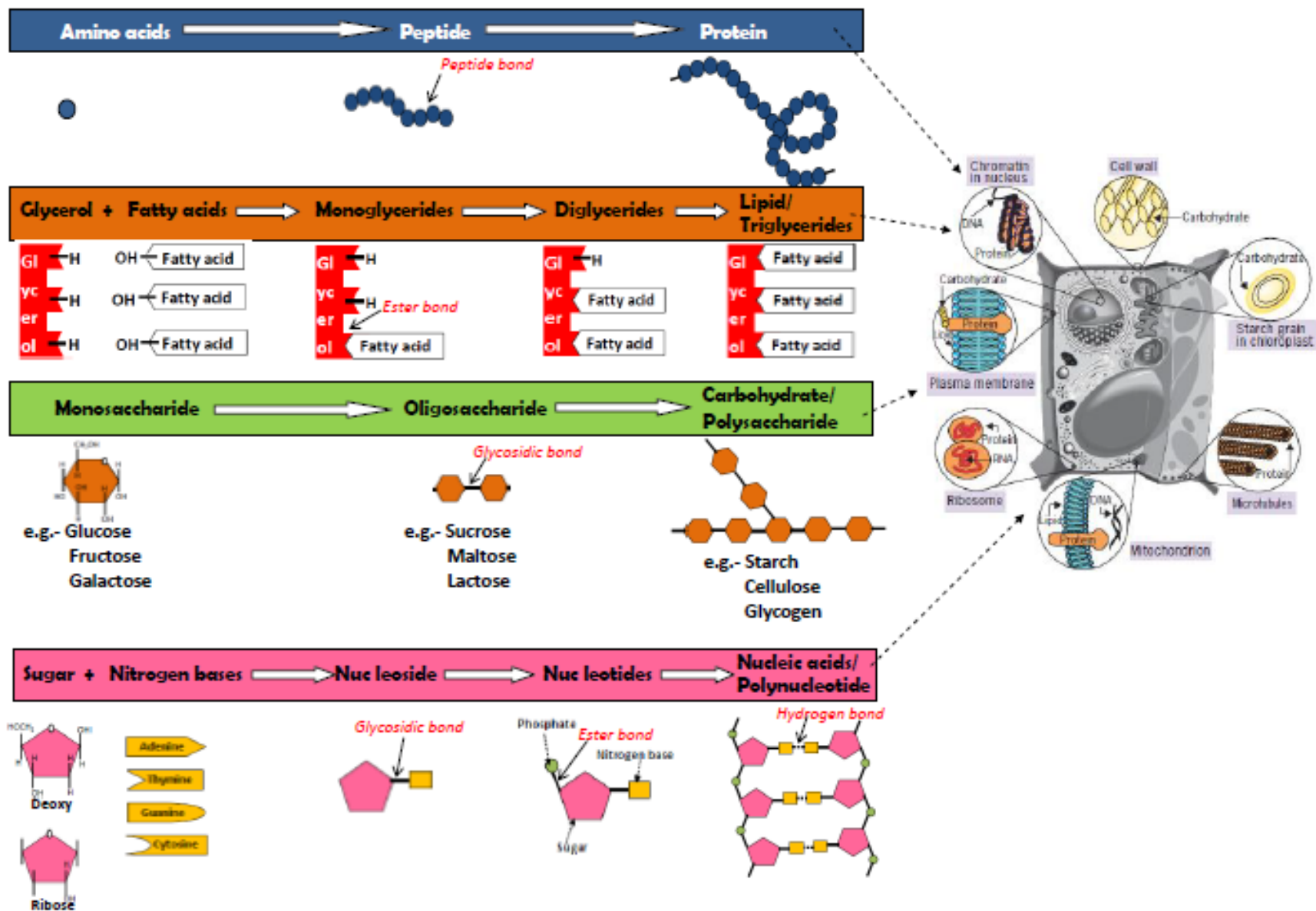


9. BIOMOLECULES

ZLGY-MM: XI

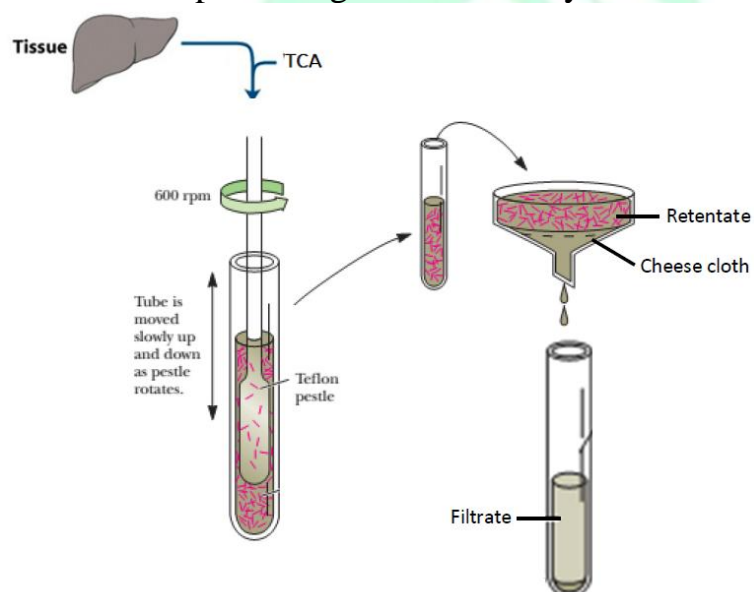
The compounds present in living systems are called **Biomolecules**. They include organic and inorganic compounds.

Atoms → Micromolecules → Macromolecules → Organelles → CELL → Tissue → Organ → Organ system → Organism



ANALYSIS OF ORGANIC COMPOUNDS

- (Step-1) Take a living tissue (a vegetable / piece of liver etc).
 (Step-2) Grind it in **trichloroacetic acid (Cl₃CCOOH)** using a mortar and a pestle to get a thick slurry.



- (Step-3) Filter the slurry through a cheesecloth or cotton; it will get separated to 2 fractions-

I. Filtrate (acid-soluble pool)

Compounds such as amino acids, nucleotides, simple sugars, nitrogen bases etc. are seen in this pool, having molecular weights ranging from 18 -800 daltons (Da) which are referred to as **micromolecules**.

II. Retentate (acid-insoluble fraction)

- The **acid insoluble fraction**, has 4 types of organic compounds i.e., proteins, nucleic acids, polysaccharides and lipids. These classes of compounds with the exception of

lipids have molecular weights 10,000 Da and above are called **macromolecules**.

Molecular weight of **lipids** is less than **800 Da**. But it comes under **acid insoluble fraction** because lipids, when a tissue is grinded form vesicles which are water insoluble, i.e. lipids are not strictly macromolecules.

ANALYSIS OF INORGANIC COMPOUNDS

- (Step-1) Take a living tissue and dry it.
 (Step-2) It is burnt fully (to oxidize all the carbon compounds to CO₂ and water vapour).
 (Step-3) The remaining ash contains **inorganic elements** (Ca²⁺, Mg²⁺ etc) and **inorganic compounds** (SO₄²⁻, PO₄³⁻ etc).

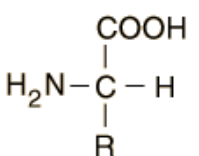
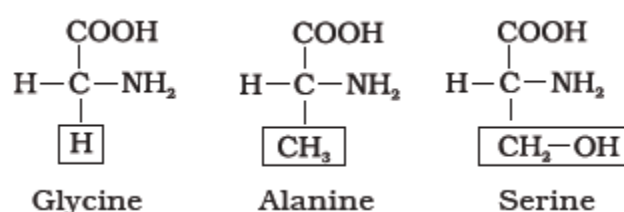
BIOMICROMOLECULES

→ Biomolecules having molecular weight less than 1000 Da are called **micromolecules**.

1. Amino acids

- Amino acid** are organic compound containing an amino group (-NH₂), an acid group (-COOH), H & a variable group (R) attached to a C- atom (C_α).
- There are 20 amino acids used as building blocks for protein synthesis.

E.g. -



Classification -

A. Based on **requirement** by animals, amino acids are 2 types:

o **Essential amino acids** (should get through diet)

Lysine, leucine, isoleucine, methionine, phenylalanine, tryptophan, histidine, threonine, arginine and valine include in this type.

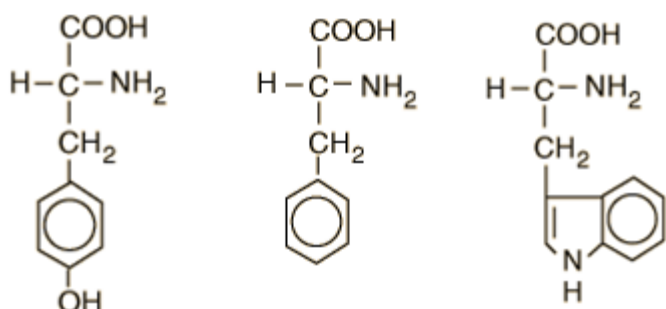
o **Non-essential amino acids** (body can synthesize)

Alanine, asparagine, aspartic acid, cysteine, glutamine, glutamic acid, glycine, proline, serine, and tyrosine.

B. Based on the no. of amino & carboxyl group

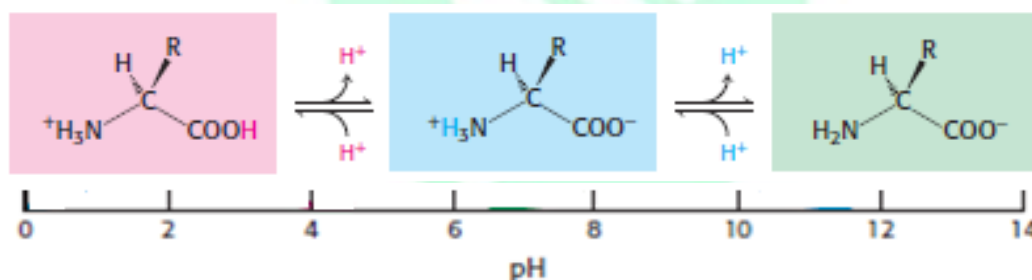
Type	Definition	Example
Acidic	1 amino group and 2 carboxyl group OR have a acidic group (-COOH) in R	Glutamic acid $\begin{array}{c} \text{COOH} \\ \\ \text{H}-\text{C}-\text{NH}_2 \\ \\ (\text{CH}_2)_2 \\ \\ \text{COOH} \end{array}$
Basic	2 amino group and 1 carboxyl group OR have a basic group (-NH ₂) in R	Lysine $\begin{array}{c} \text{COOH} \\ \\ \text{H}-\text{C}-\text{NH}_2 \\ \\ (\text{CH}_2)_4 \\ \\ \text{NH}_2 \end{array}$
Neutral	1 amino group and 1 carboxyl group OR have neither acidic nor basic group in R	Valine $\begin{array}{c} \text{COOH} \\ \\ \text{H}-\text{C}-\text{NH}_2 \\ \\ \text{CH} \\ / \quad \backslash \\ \text{CH}_3 \quad \text{CH}_3 \end{array}$

❖ **Aromatic** - Amino acids with cyclic structure in the variable group



Ex: Tyrosine Phenyl alanine Tryptophan

➤ The structure of amino acids changes in solutions of diff. pH, because they have ionizable -NH₂ & -COOH groups. Amino acid, at a particular pH, possessing both NH₃⁺ (cationic) & COO⁻ (anionic) is termed as **zwitter ionic** (*zwitter*^{German} = both).



2. Lipids

➤ **Lipids** are esters of fatty acids with various alcohols.

Classification -

A. Based on melting point, lipids are 2 types: **fats** and **oils**.

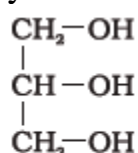
❖ **Oils** have low melting point. So they remain in *liquid* form at room temperature.

❖ **Fats** have high melting point. So they remain in *solid* form at room temperature

B. Based on composition, lipids are **3 types**-

I. The **simple lipids** are formed of **alcohol** like glycerol and **fatty acids**

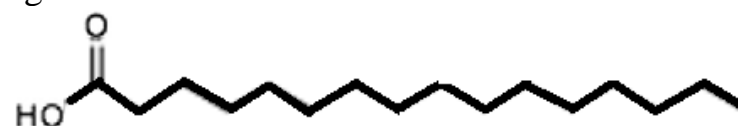
♥ Glycerol is *trihydroxy propane*.



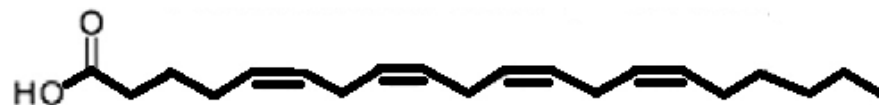
♥ Fatty acid are organic acids with hydrocarbon chain ending in a carboxyl group (-COOH).

Fatty acids are 2 types:

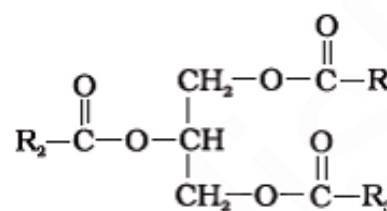
o **Saturated fatty acids**: No double bonds between C- atoms
Eg: Palmitic acid-16 C.



o **Unsaturated Fatty acids**: Have one or more C=C bonds
Eg: Arachidonic acid- 20 C, double bonds b/w C5-6, 8-9, 11-12 & 14-15.

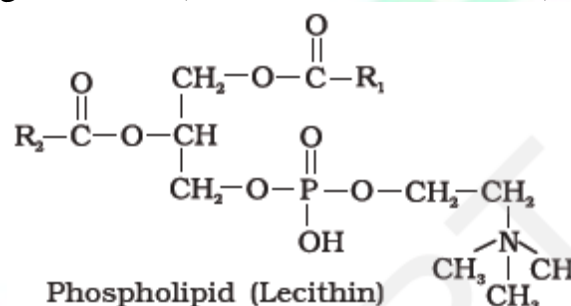


It includes **monoglycerides** = glycerol + 1 fatty acid
diglycerides = glycerol + 2 fatty acids
triglycerides = glycerol + 3 fatty acids

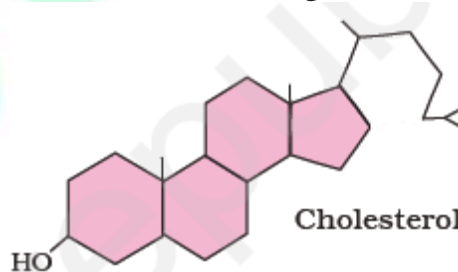


II. **Phospholipids** are esters of fatty acid and alcohol with phosphorus compounds

E.g. **Lecithin** (found in cell membrane)

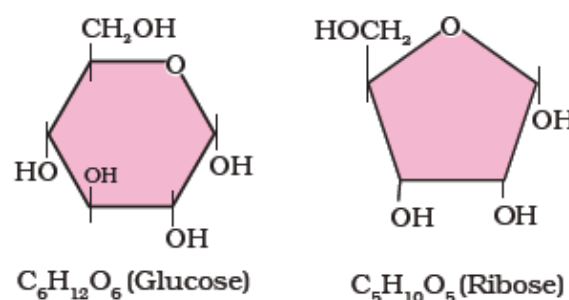


III. **Sterols** are compounds of fused hydrocarbon ring and a long hydrocarbon side chain. e.g.: Cholesterol.



3. Sugars/ Saccharide

➤ Sugars are sweet and water soluble carbohydrates.
E.g.:



4. Nucleotides

A nucleotide has 3 components:

1. A **nitrogenous base**, 2 types -

▶ **Purines**: It includes **Adenine** and **Guanine**.

▶ **Pyrimidines**: It includes **Cytosine**, **Thymine** & **Uracil**.

2. A **pentose sugar** (**ribose** in RNA & **deoxyribose** in DNA)

3. A **phosphate group**

▪ A nitrogenous base is linked to the pentose sugar through an **N-glycosidic linkage** to form **nucleoside**.

▪ When a phosphate group is linked to nucleoside through **ester linkage**, a corresponding **nucleotide** is formed.

➤ **Nitrogen base + Sugar = Nucleoside + phosphate = Nucleotide**

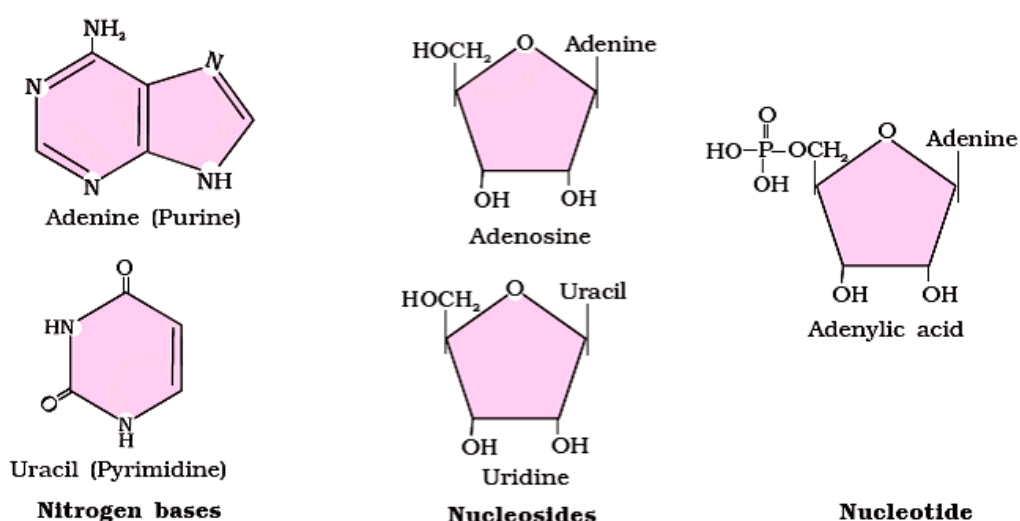
Adenine + sugar = **Adenosine** + phosphate = **Adenylic acid**

Guanine + sugar = **Guanosine** + phosphate = **Guanylic acid**

Cytosine + sugar = **Cytidine** + phosphate = **Cytidylic acid**

Thymine + sugar = **Thymidine** + phosphate = **Thymidylic acid**

Uracil + sugar = **Uridine** + phosphate = **Uridylic acid**

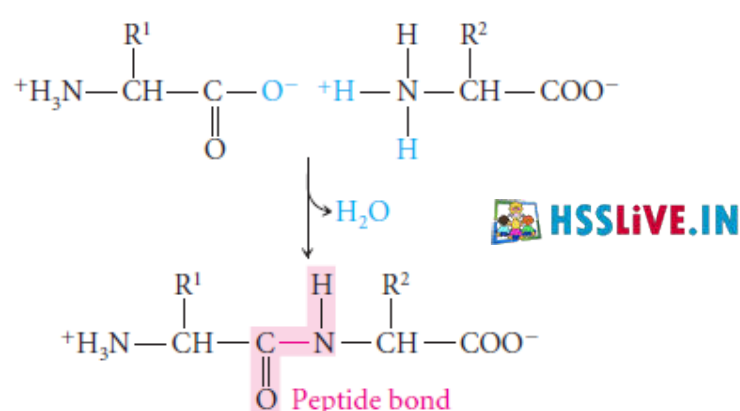


BIOMACROMOLECULES

- ✓ Biomolecules having molecular weight **greater than 1000 Dalton (Da)** is called **macromolecules**.

1. Proteins /Polypeptides

- They are **heteropolymers of amino acids** linked by peptide bonds.
- ✓ **Peptide bond** is formed when -COOH group of one amino acid reacts with -NH_2 group of next amino acid by releasing a molecule of water (dehydration).



Functions of protein:

- Transport nutrients across cell membranes (e.g. GLUT-4 enables glucose transport into cell).
- Acts as intercellular **ground substance** (e.g. collagen).
- Acts as **antibodies** to fight infectious organisms.
- Acts as **receptors** (e.g. receptors of smell, taste, hormones).
- Some are **hormones** (e.g. Insulin), **enzymes** (e.g. trypsin), etc.
 - Most abundant protein in animal world: **Collagen**
 - Most abundant protein in the biosphere: **RuBisCO**

Structure of protein

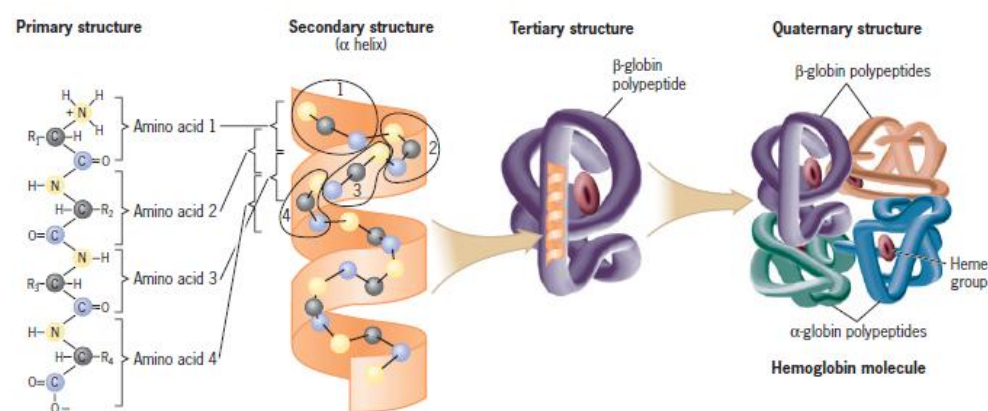
4 levels of protein structure can be recognised:

- Primary structure:** Here, the amino acids are arranged in a **linear sequence**.

The first amino acid (on left) is also called as N-terminal amino acid because its -NH_2 is free. The last amino acid (on right) is called the C-terminal amino acid because its -COOH is free.



- Secondary structure:** A protein thread is folded in the form of a helix.
- Tertiary structure:** Long protein chain is folded extensively upon itself.
- Quaternary structure:** Protein that are an assembly of **more than one polypeptide** or **subunits**.
E.g. Hb has 4 subunits (2 α and 2 β subunits)

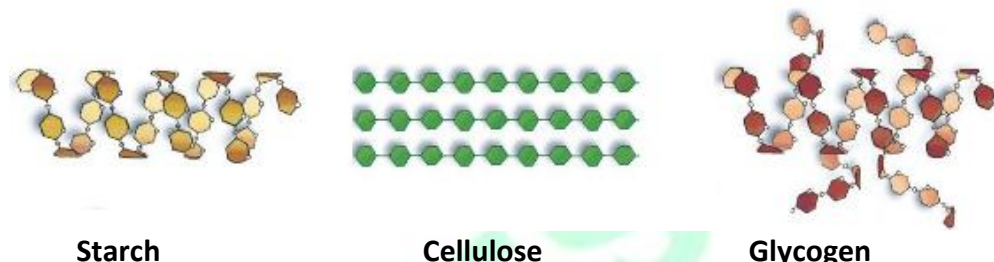


2. Carbohydrates /Polysaccharides

- ✓ These are polymers of sugars (monosaccharides) linked by **glycosidic bond**.
- ✓ **Glycosidic bond** is formed when individual monosaccharides are linked between 2 carbon atoms by dehydration.

E.g:

- ❖ **Starch** (polymer of glucose)
 - Store energy in plant tissues
 - Forms helical structure and hence it can hold I_2 molecules in the helical portion giving blue colour.
- ❖ **Cellulose** (polymer of glucose)
 - Component of plant cell wall and cotton fibre
 - It has no complex helices and so cannot hold I_2 .
- ❖ **Glycogen** (polymer of glucose)
 - Reserve food in animals.



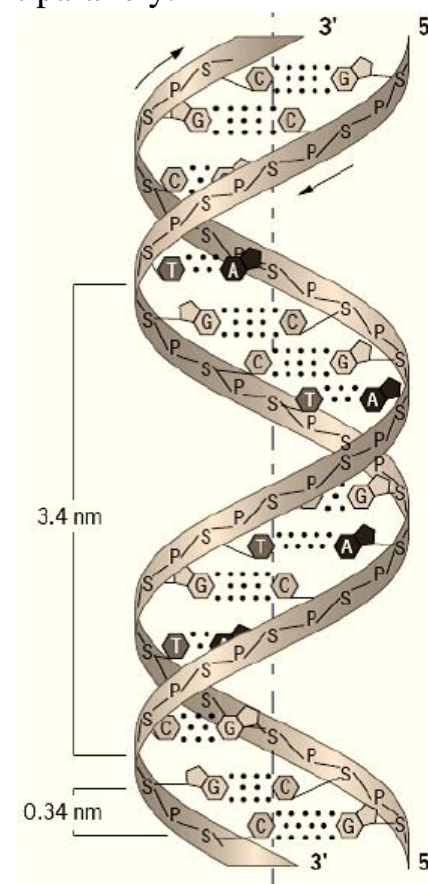
- ❖ Inulin (polymer of fructose)
- ❖ Chitin (polymer of N-acetyl glucosamine)
 - Found in cell wall of fungi & exoskeleton of arthropods)

3. Nucleic Acids /Polynucleotide

- Nucleic acids are **heteropolymer** of nucleotides.
- A nucleic acid containing deoxyribose is called deoxyribonucleic acid (DNA) while that which contains ribose is called ribonucleic acid (RNA).

2^o structure of DNA (Watson - Crick Model)

- DNA exists as a **double helix**. The 2 **polynucleotide strands** are arranged antiparallelly.



- One full turn of helical strand have **10 steps (10 base pairs)**.
Length of one full turn = **34 Å (i.e. 3.4 Å for each step)**.
At each step the strand turns **36° (360° for a full turn)**.
- The backbone of DNA is formed by the **sugar-phosphate-sugar chain**. **Nitrogen base pairs** form the steps of DNA.
- A pairs with T (**A=T**) by 2 hydrogen bonds.
G pairs with C (**G≡C**) by 3 hydrogen bonds.
- A phosphate molecule links the **3'-carbon** atom of one sugar of one nucleotide to the **5'-carbon** of the sugar of the succeeding nucleotide.

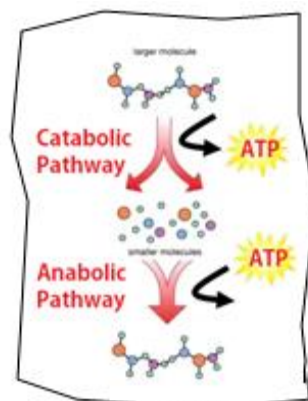
There is an **ester bond** between PO_4^{3-} and -OH group of sugar. As there is one such ester bond on either side, it is called **phosphodiester bond**.

METABOLISM

- All the biochemical reactions taking place inside a living system together constitute **metabolism**.
- Metabolites** are the organic compounds taking part in metabolism. They are 2 types:-
 - Primary metabolites:** the compounds which involve directly in the normal growth, development and reproduction of an organism.
E.g. amino acids, sugars etc.
 - Secondary metabolites** are biomolecules which are not directly involved in basic metabolism. E.g.
 - Pigments:** Carotenoids, Anthocyanins etc.
 - Alkaloids:** Morphine, Codeine etc.
 - Terpenoides:** Monoterpenes, Diterpenes etc.
 - Essential oils:** Lemon grass oil etc.
 - Toxins:** Abrin, Ricin etc.
 - Lectins:** Concanavalin A.
 - Drugs:** Vinblastin, curcumin etc.
 - Polymeric substances:** rubber, gums, cellulose etc.
- In metabolism, there is a series of linked reactions called **metabolic pathways**. **Metabolic pathways are 2 types:**

Anabolic (biosynthetic) pathways:	Catabolic pathways:
<ul style="list-style-type: none"> ✓ Pathway in which simpler molecules form complex structures (synthesis). ✓ It consumes energy. E.g. <ul style="list-style-type: none"> - Acetic acid becomes cholesterol 	<ul style="list-style-type: none"> ✓ Pathway in which complex organic molecules are broken down into simple units (degradation). ✓ It releases energy. E.g. <ul style="list-style-type: none"> - Amino acids polymerise to form protein. - Glucose → Ethanol (in yeast, due to fermentation)

The energy released through **catabolism** is stored in **adenosine triphosphate (ATP)**. When needed, this ATP is utilized for **anabolism**. Hence ATP is known as “**energy currency**” in the living system.



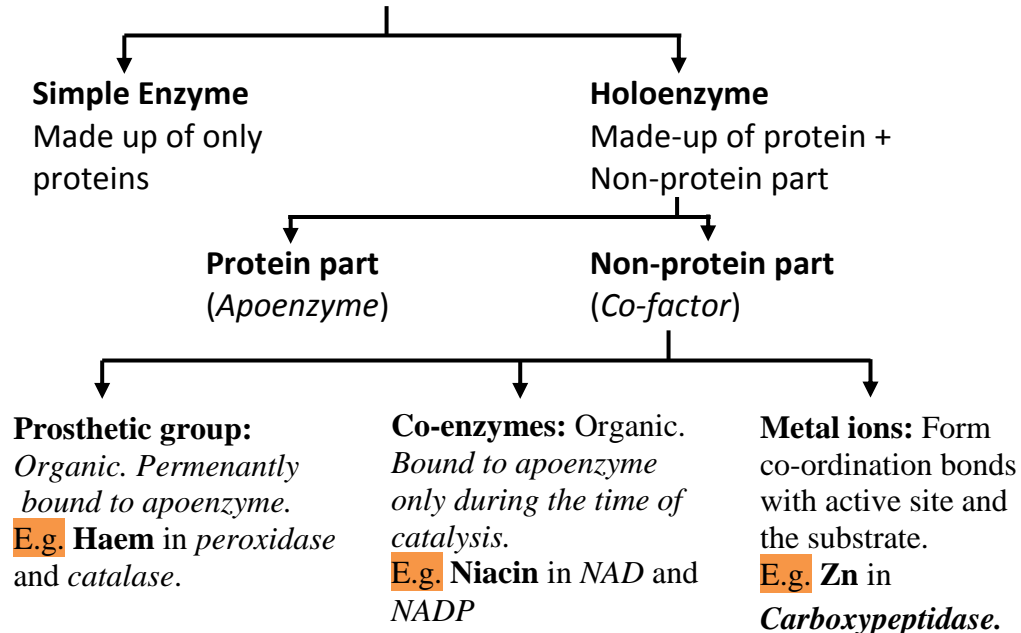
ENZYMES

- Enzymes are **biological catalysts** which influence biochemical reactions. There is no uncatalysed metabolic conversion in living systems.

Nature of Enzymes

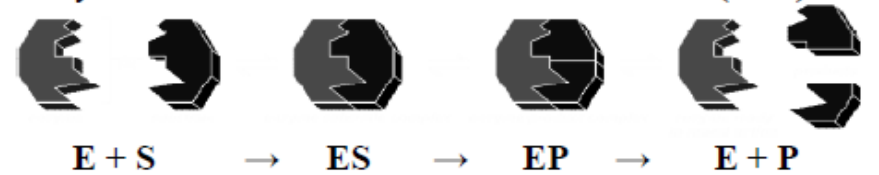
- Almost all enzymes are **proteins**. But sometimes RNA act as enzymes called **Ribozymes**.
- The tertiary structure of an enzyme has some pockets called ‘**active site**’ into which the substrate fits.

ENZYMES



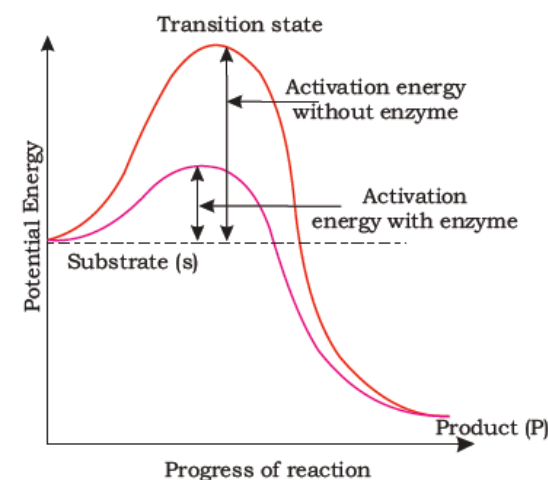
Enzyme action (Catalytic Cycle)

- (Step-1) The substrate binds to the **active site** of enzyme (**E+S**).
- (Step-2) Binding induces the enzyme to **alter its shape**, so that it fits more tightly around the substrate (**ES**).
- (Step-3) The active site breaks chemical bonds of the substrate. As a result, new **enzyme-product complex** is formed (**EP**).
- (Step-4) The **enzyme releases the products** and the free enzyme is ready to bind to other molecules of the substrate (**E+P**).



Mechanism of Acceleration (Concept of Activation Energy)

- In a reaction, the substrate has to go through a much higher energy state. It is called **transition state energy**.
- Activation energy** is the difference between average energy of substrate and transition state (ES) energy.
 - In a biochemical reaction, **enzymes lower the activation energy**. As a result, speed of the reaction increases.



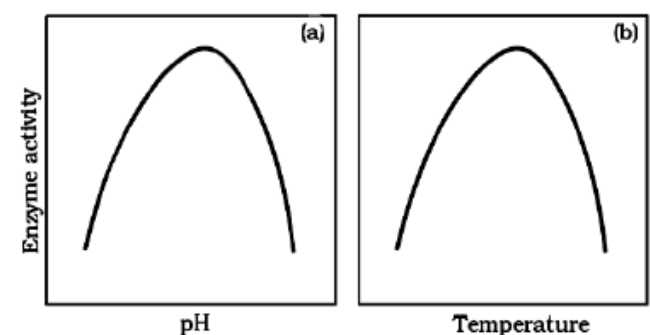
Factors affecting enzyme activity

a) Temperature

- ♥ **Optimum temperature:** Temperature at which particular enzymes show highest activity. Activity declines below and above optimum value.
- **At low temperature:** Enzyme temporarily inactive.
- **At high temperature:** Enzymes destroy because proteins are denatured by heat.

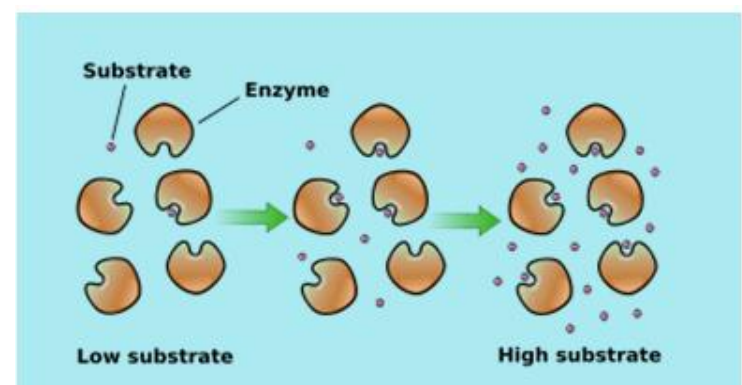
b) pH

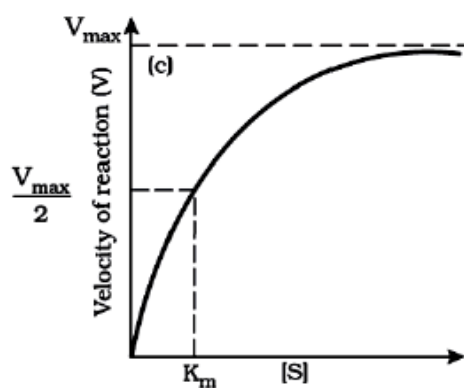
- ♥ **Optimum pH:** pH at which particular enzymes show highest activity.



c) Concentration of substrate

- ♥ With the increase in substrate concentration, the velocity of enzyme action rises at first and reaches a **maximum velocity** (V_{max}).
- ♥ This is not exceeded by further rise in concentration because enzyme molecules are fully saturated. i.e., **no active site is left free to bind with additional substrate molecules**.





Classification of Enzymes

Class	Type of reaction catalysed	Exemplified Reaction
1. Oxidoreductases/dehydrogenases	Reaction involving the exchange of H ₂ atom or ion between two substrates	$S_{\text{red}} + S'_{\text{ox}} \rightarrow S_{\text{ox}} + S'_{\text{red}}$
2. Transferases	Transfer of a group (other than H) between a pair of substrate S and S'	$S - G + S' \rightarrow S + S' - G$
3. Hydrolases	Hydrolysis of ester, ether, peptide, glycosidic, C-C, C-halide or P-N bonds.	$S + H_2O \rightarrow X + Y$
4. Lyases	Removal of groups from substrates by mechanisms other than hydrolysis <u>leaving double bond</u> .	$\begin{array}{cc} X & Y \\ & \\ C & - C \end{array} \rightarrow X-Y + C=C$
5. Isomerases	The rearrangement of molecular structure to form isomer.	$X \rightarrow Y$
6. Ligases	The linking together of 2 compounds of C-O, C-S, C-N, P-O etc. bonds.	$X + Y \rightarrow X - Y$

