

# Lipids



What are lipids?

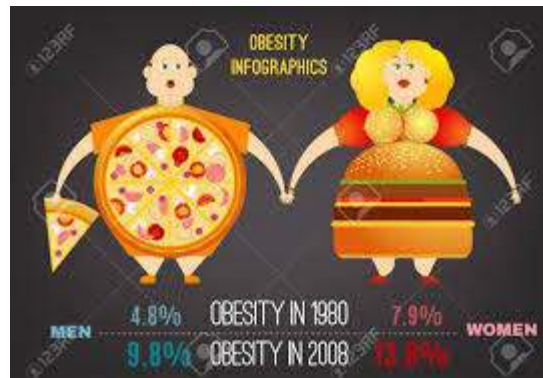
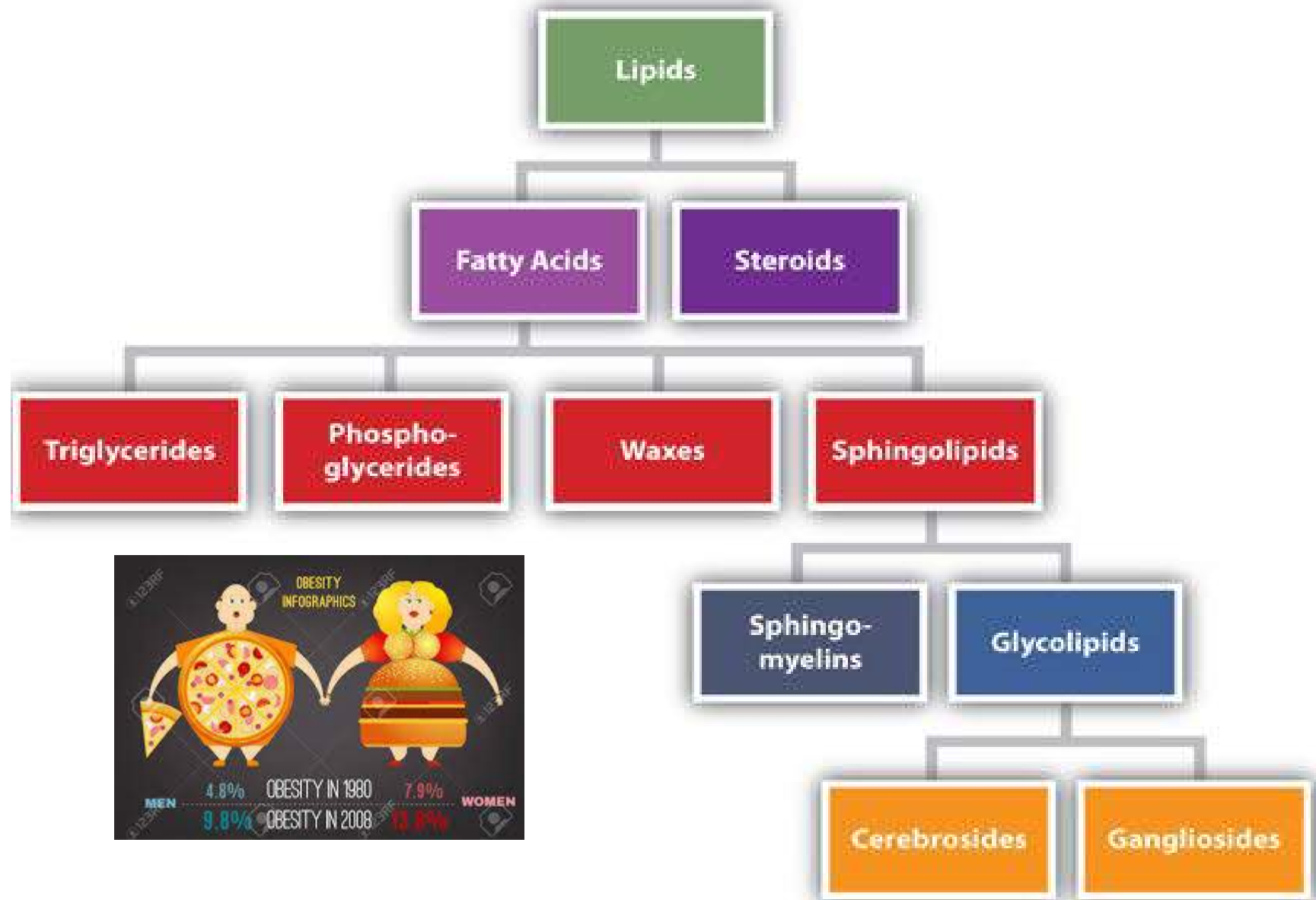
**Lipids** are a heterogeneous class of naturally occurring organic compounds which includes: **fats, waxes, sterols, fat-soluble vitamins, monoglycerides, diglyceride, phospholipids,** and others.

Lipids contain **fatty acids or a steroid nucleus.**

They are soluble in **organic solvents.**

They are named for the Greek word “lipos”, which means “**fat.**”





## Nature of lipids

- Lipids have a hydrophobic nature because of the predominance of hydrocarbon chains (  $-\text{CH}_2-\text{CH}_2-\text{CH}_2-$  ) in their structure .
- They are insoluble or only poorly soluble in water , but readily soluble in nonpolar solvents such as ether and benzene .

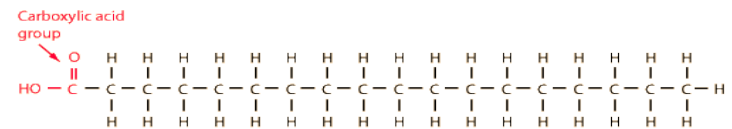
## Classifications and Functions of Lipids :

| <b>Lipids</b>            | <b>Primary Functions</b>                        |
|--------------------------|---|
| <b>Fatty acids</b>       | <b>Energy sources , biosynthetic precursors</b> |
| <b>Triacylglycerols</b>  | <b>Storage , transport</b>                      |
| <b>Phosphoglycerides</b> | <b>Membrane components</b>                      |
| <b>Ketone bodies</b>     | <b>Energy sources</b>                           |
| <b>Sphingolipids</b>     | <b>Membrane components</b>                      |
| <b>Eicosanoids</b>       | <b>Modulators of physiologic activity</b>       |
| <b>Cholesterol</b>       | <b>Membrane components</b>                      |
| <b>Steroid hormones</b>  | <b>Modulators of physiologic activity</b>       |

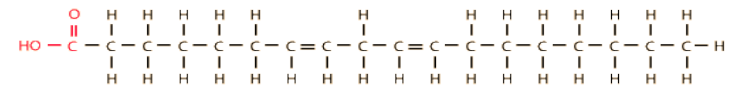
# A. Fatty Acids

Fatty acids are carboxylic acids (long chain hydro-carbons with a carboxyl group at the end of the chain). They are:

- the structural components of many lipids
- have straight chain
- water insoluble
- saturated or unsaturated



Stearic acid, an example of a saturated fatty acid



Linoleic acid, an example of an unsaturated fatty acid

Saturated



Polar head



Hydrocarbon tail

Unsaturated



One double bond



Two double bonds



**Saturated fatty acids** : do not have double bounds in the chain .

Nomenclature : The systematic name gives the number of carbons , with the **suffix –anoic** appended . **Palmitic acid** , for example , has 16 carbons and has the systematic name **hexadecanoic acid**.

Structure . The general formula of saturated fatty acids is **CH<sub>3</sub>-(CH<sub>2</sub>)<sub>n</sub>-COOH** where **n** is the number of methylene groups between the methyl and carboxyl carbons .



- 9
- **Unsaturated fatty acids** : have one or more double bonds . In naturally occurring fatty acids , these bonds are always in a **cis** as opposed to a trans configuration (i.e. , the hydrogens bonded to each carbon are oriented in the same direction ) .
  - The most commonly used system for designating the position of double bonds in an unsaturated fatty acid is the delta (  $\Delta$  ) numbering system .

**Numbering system** . The terminal carboxyl carbon is designated C-1 , and the double bond is given the number of the carbon on the carboxyl side of the double bond . For example , *palmitoleic acid* , which has 16 carbons and a double bond between C-9 and C-10 , is designated **16 :1 $\Delta$ 9** , or **16 : 1:9**

**The systematic name** gives the number of carbon atoms , number of double bonds ( unless it has only one ) , and bears the suffix – **enoic** . Thus *linoleic acid* , with 18 carbons and two cis double bonds , is **cis-  $\Delta$ 9,  $\Delta$ 12** , **octadecadienoic acid** .

| <b>Common name</b> | <b>Systematic Name</b>   | <b>No. Carbon Atoms</b> | <b>No. Double Bonds</b> | <b>Melting Point (°C)</b> |
|--------------------|--|-------------------------|-------------------------|---------------------------|
| <b>Lauric</b>      | <b>Dodecanoic</b>  | <b>12</b>               | <b>0</b>                | <b>43.5</b>               |
| <b>Myristic</b>    | <b>Tetradecanoic</b>   | <b>14</b>               | <b>0</b>                | <b>54.4</b>               |
| <b>Palmitic</b>    | <b>Hexadecanoic</b>  | <b>16</b>               | <b>0</b>                | <b>62.8</b>               |
| <b>Stearic</b>     | <b>Octadecanoic</b>  | <b>18</b>               | <b>0</b>                | <b>69.6</b>               |
| <b>Pamitoleic</b>  | <b>Cis- <math>\Delta^9</math> - Hexadecenoic</b>   | <b>16</b>               | <b>1</b>                | <b>1.0</b>                |
| <b>Oleic</b>       | <b>Cis-<math>\Delta^9</math> - Octadecenoic</b>  | <b>18</b>               | <b>1</b>                | <b>13.0</b>               |
| <b>Linoleic</b>    | <b>All cis <math>\Delta^9</math> , <math>\Delta^{12}</math> - octadecadienoic</b>  | <b>18</b>               | <b>2</b>                | <b>- 11.0</b>             |
| <b>Linolenic</b>   | <b>All cis-<math>\Delta^9</math> , <math>\Delta^{12}</math> , <math>\Delta^{15}</math> – octadecatrienoic</b>                        | <b>18</b>               | <b>3</b>                | <b>- 11.2</b>             |
| <b>Arachidonic</b> | <b>All cis-<math>\Delta^5</math> , <math>\Delta^8</math> , <math>\Delta^{11}</math> , <math>\Delta^{14}</math> – Eicosaetraenoic</b> | <b>20</b>               | <b>4</b>                | <b>- 49.5</b>             |

1. Fatty acid have an **amphipathic nature** . They have non polar (CH<sub>3</sub>) and polar (-COOH) ends
2. The **melting point** of fatty acids is related to chain length and degree of unsaturation .
  - The longer the chain length , the higher the melting point ; the greater the number of double bonds, the lower the melting point .

# Source :

**1. Nonessential fatty acids** : Nonessential fatty acids can be synthesized from products of glucose oxidation and don't, therefore, have to be included in the diet.

**2. Essential fatty acids** : Fatty acids of the linoleic ( $18:2\Delta^{9,12}$ ) and linolenic ( $18:3\Delta^{9,12,15}$ ) families must be obtained from the diet.

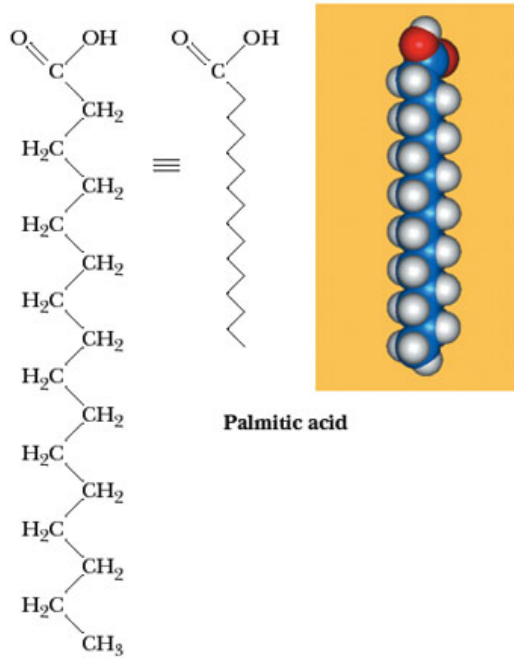
## **B. Triacylglycerols ( triglycerides ):**

- 1. Structure :** Triacylglycerols are triesters of glycerol and three fatty acids .
- 2. Function :** Fatty acids are converted to triacylglycerols for transport between tissues **and** for storage of metabolic fuel.

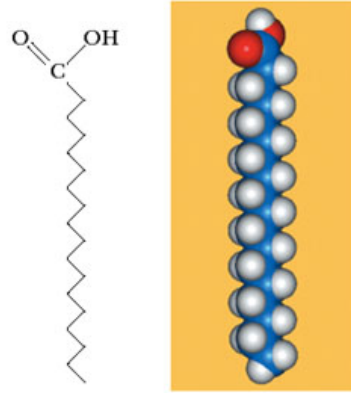
**A. The main stores of metabolic fuel in humans are the fat deposits in fat cells (adipocytes) .**

These serve long-term needs for metabolic fuel .

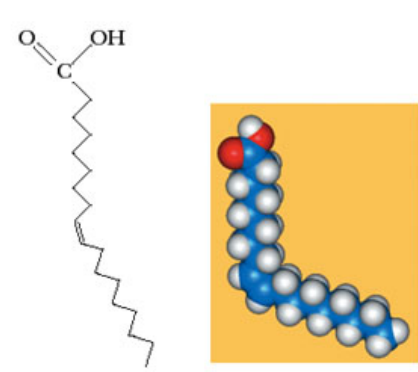




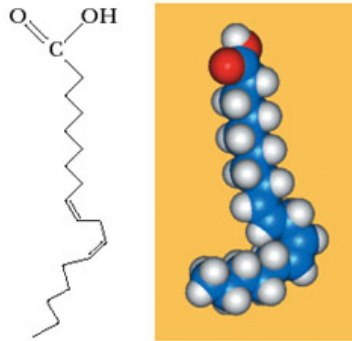
**Palmitic acid**



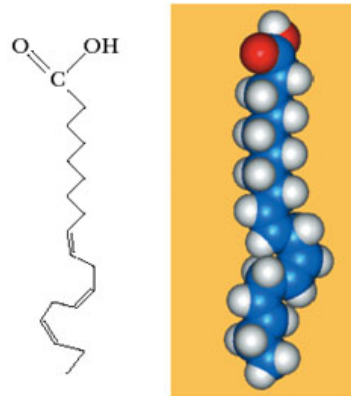
**Stearic acid**



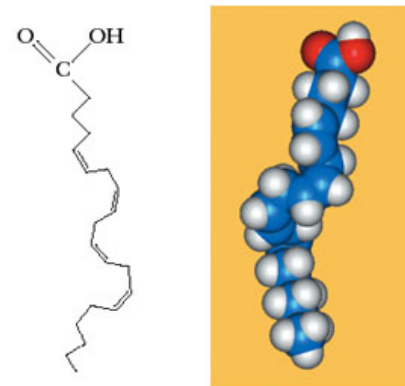
**Oleic acid**



**Linoleic acid**



**$\alpha$ -Linolenic acid**



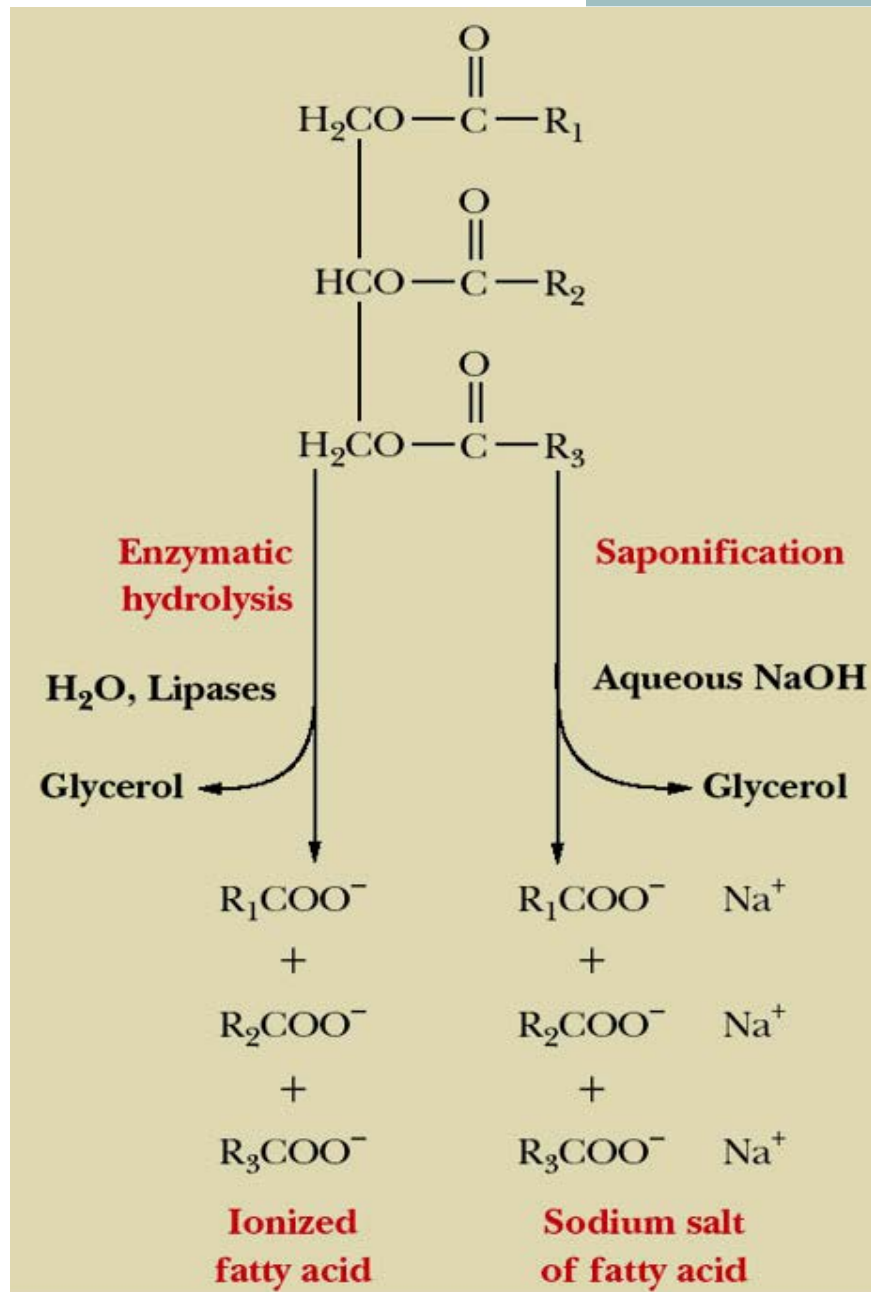
**Arachidonic acid**



Triacylglycerols have two major advantages over other forms of metabolic fuel .

1. Triacylglycerols provide a concentrated form of fuel because their complete combustion to carbon dioxide (CO<sub>2</sub>) and water releases 9kcal/g as opposed to 4kcal/g for carbohydrate .
2. Because they are water insoluble , triacylglycerols present no osmotic problems to the cell when stored in large amounts .

**Lipolysis** involves the hydrolysis of **triacylglycerols** to **free glycerol** and **free fatty acids** (also known as nonesterified fatty acids (**NEFA**)) with both products leaving the adipocyte . The appearance of fatty acids in the blood during fasting is due to the mobilization of fat stores by this process .



## **1. Utilization of fatty acids**

Fatty acids are used by most tissues , except the brain , as a metabolic fuel .

## **2.Utilization of glycerol .**

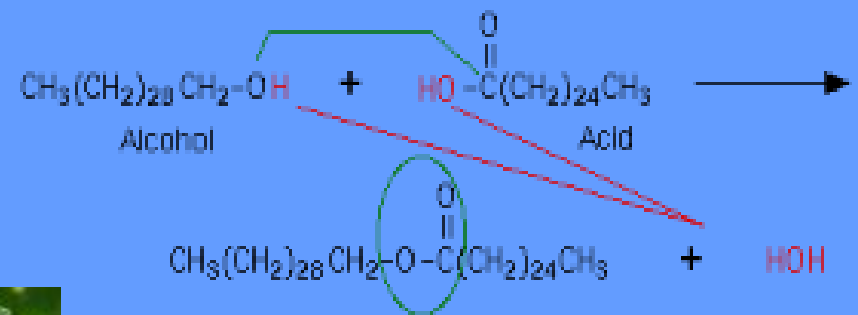
Glycerol is used by the liver as a substrate for gluco-neogenesis

## Differences between oils and fats

| Differences              | Fats           | Oils             |
|--------------------------|----------------|------------------|
| Sources                  | Mainly animals | Mainly plants    |
| Fatty acid               | Saturated      | Unsaturated      |
| Bonding                  | No double bond | Have double bond |
| State at room conditions | Solid          | Liquid           |
| Melting point            | High           | Low              |

# Waxes

A **wax** is complex mixtures of esters of long-chain fatty acids and long chain alcohols. The alcohol may contain from 12-32 carbon atoms. **Waxes** are found in nature as coatings on leaves and stems.



# Steroids

Steroids are lipids that contain four fused carbon rings that form the **cyclopentano-perhydrophenanthrene** steroid nucleus .

**Cholesterol** : is the major **sterol** in the human body . Sterols are a class of steroids characterized by a hydroxyl group at carbon 3 , and an aliphatic chain of at least eight carbons at C-17 .

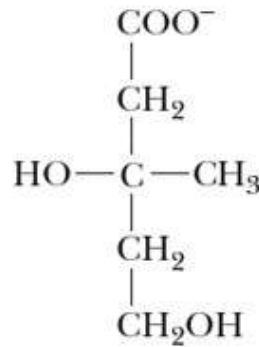
1. Cholesterol is a **structural component** of cell membranes and plasma lipoproteins .
2. It is the **precursor** from which steroid hormones and bile acids are synthesized .

Methyl (m)  
carbon

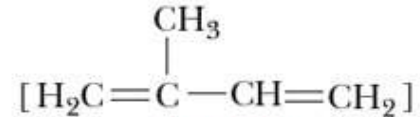


Carbonyl  
carbon (c)

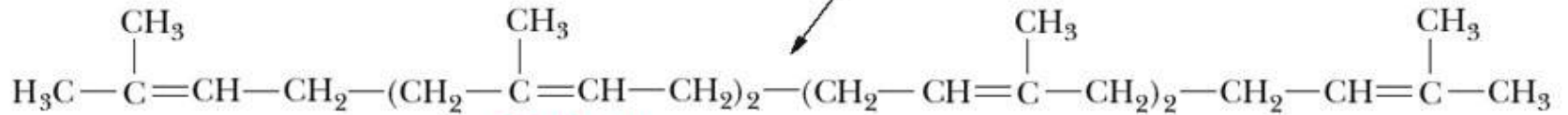
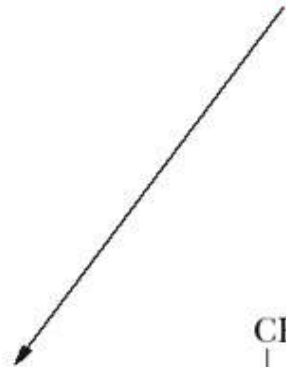
Acetyl-CoA



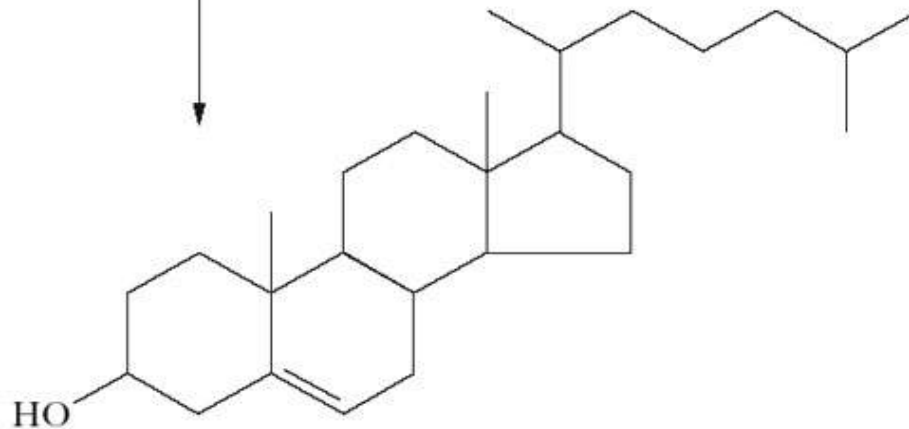
Mevalonate



Isoprene

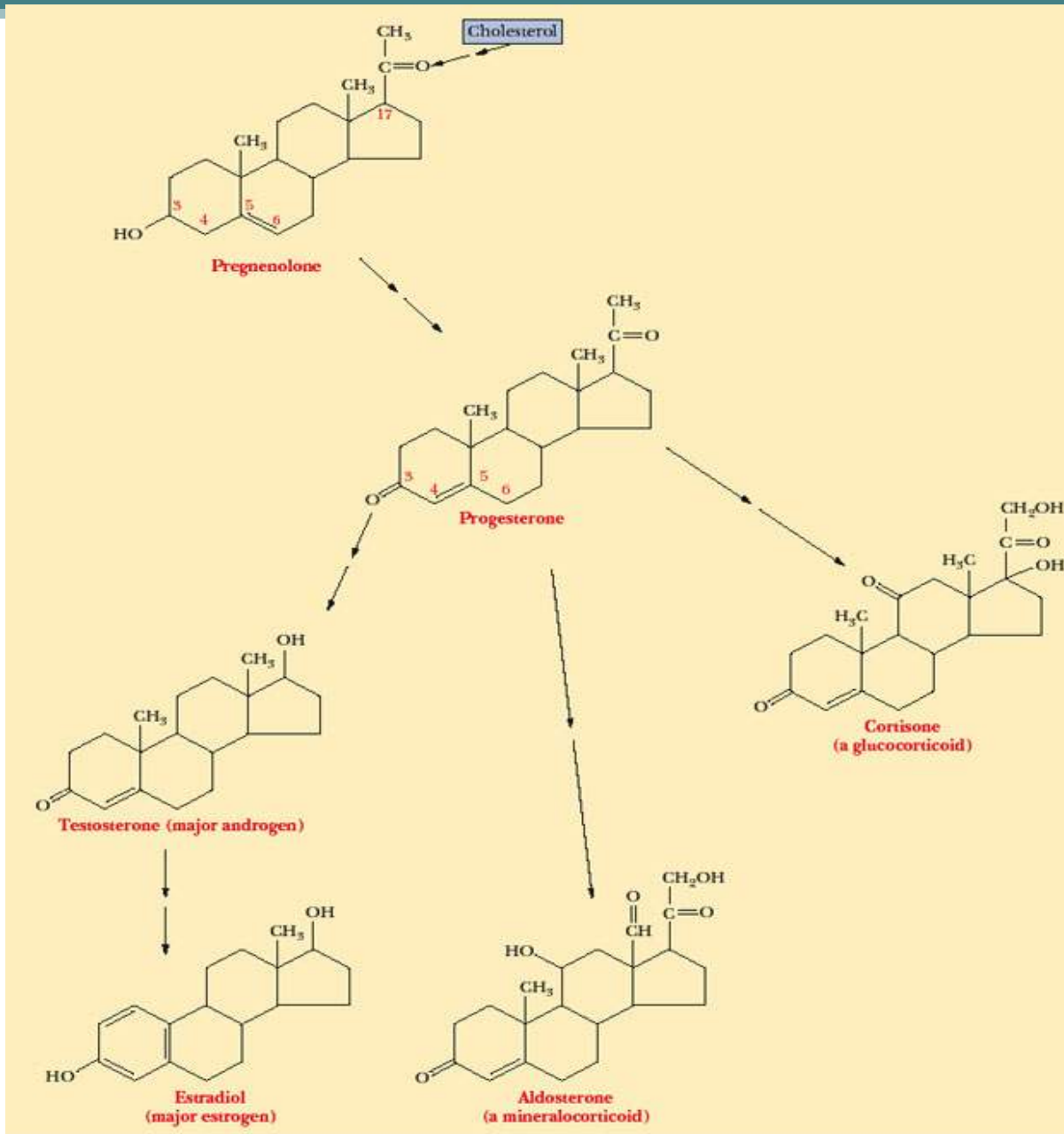


Squalene



Cholesterol



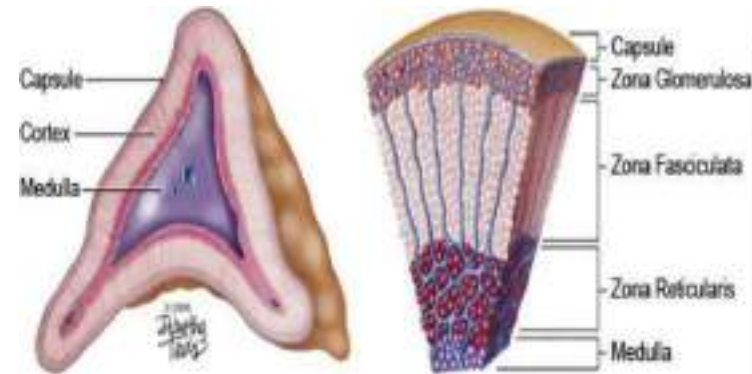


# Steroid hormones

Steroid hormones produced in humans are formed and secreted by the **adrenal cortex** , the **testis** , the **ovary** , and the **placenta** .

1. The *adrenal cortex* produces hormones with two kinds of physiologic activities .

- a. The zona fasciculata of the adrenal cortex primarily produces cortisol in humans . **Cortisol** regulates a number of key metabolic steps and also inhibits the inflammatory response . It is called a **glucocorticoid** ,
- b. The adrenal zona glomerulosa produces **aldosterone** which controls the reabsorption of Na in the kidney . Aldosterone is called a **mineralocorticoid**.



## 2 . *Gonadal steroids* :

- a. The leydig cells of the **testis** produce **testosterone** , the hormone responsible for the development of the male secondary sexual characteristics .
  
- b. The **ovary** produces **estradiol** in the graafian follicle and **progesterone** in the corpus luteum , progesterone is also formed by the **placenta** in pregnancy as well

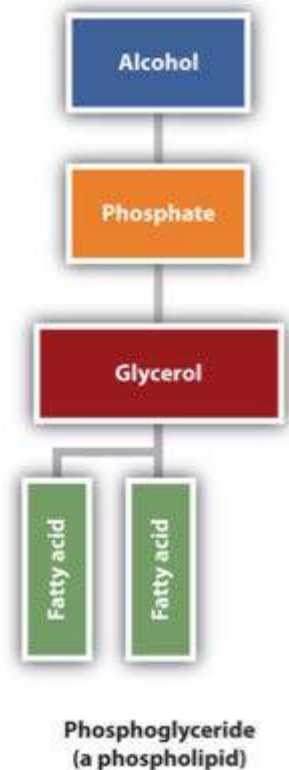
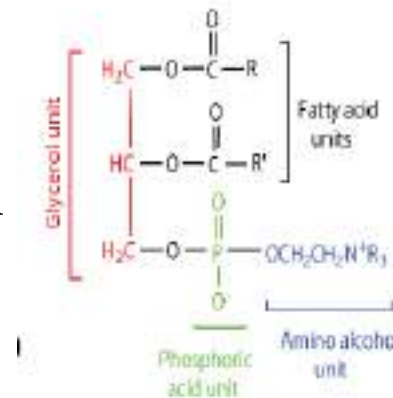
## Phosphoacylglycerols

**Phospholipids:** are the major lipid constituents of cellular membranes .

They comprise approximately 40 % of the lipids in the erythrocyte membrane and more that 95 % of the lipids in the inner mitochondrial membrane .

**Phosphoglycerides:** are triesters of glycerol in which two esters have been formed between the two hydroxyl groups of glycerol and fatty acids side chain (R1, and R2) and the third hydroxyl group are esterified by phosphoric acid molecule.

The resulting compound is called **phosphatidic acid**. Phosphate can form other ester bonds with other alcohol, creating a phosphatidyl ester.



# Classification of phosphoglycerides :

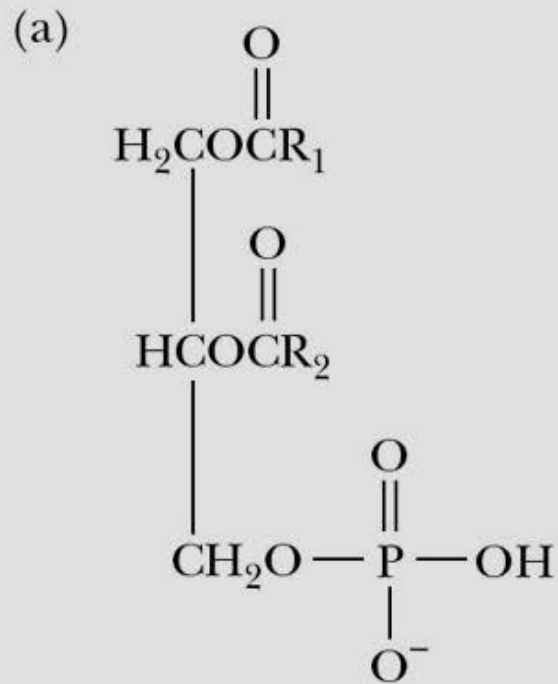
Phosphoglycerides include the following compounds :

**1. Phosphatidylcholine (lecithin)**

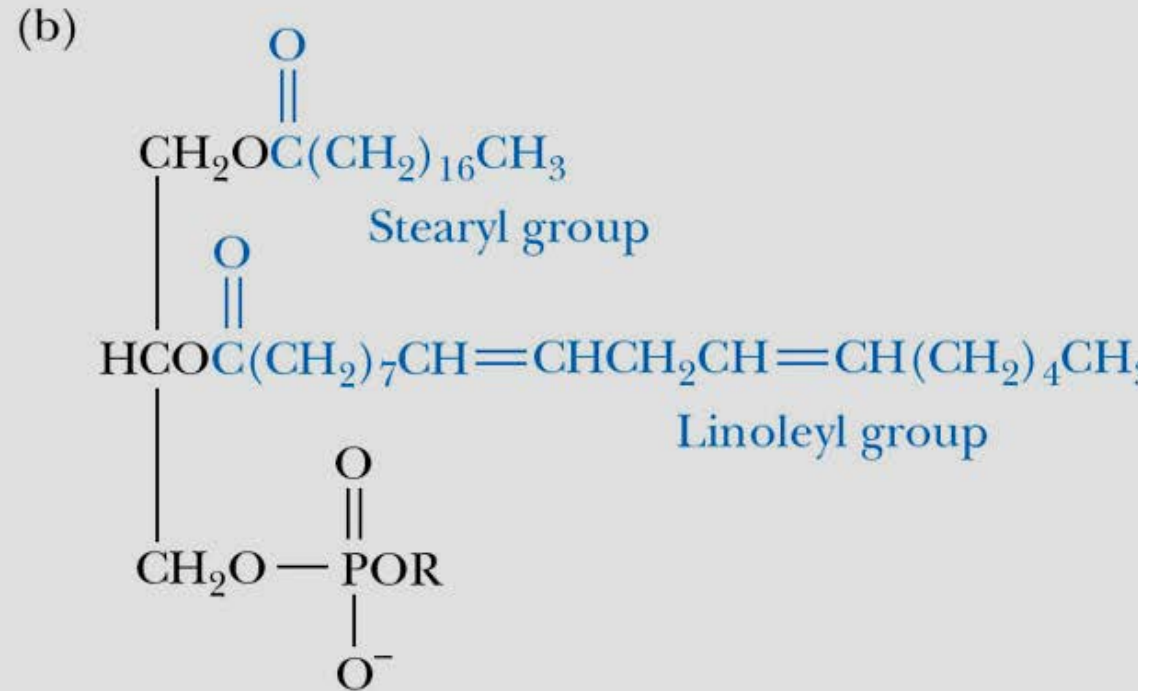
**2. Phosphatidylethanolamine (a cephalin) .**

**3. Phosphatidylinositol**

**4. Diphosphatidyl Glycerol (Cardiolipin),**  
which comprises approximately 20 % of the lipids of the inner mitochondrial membrane .

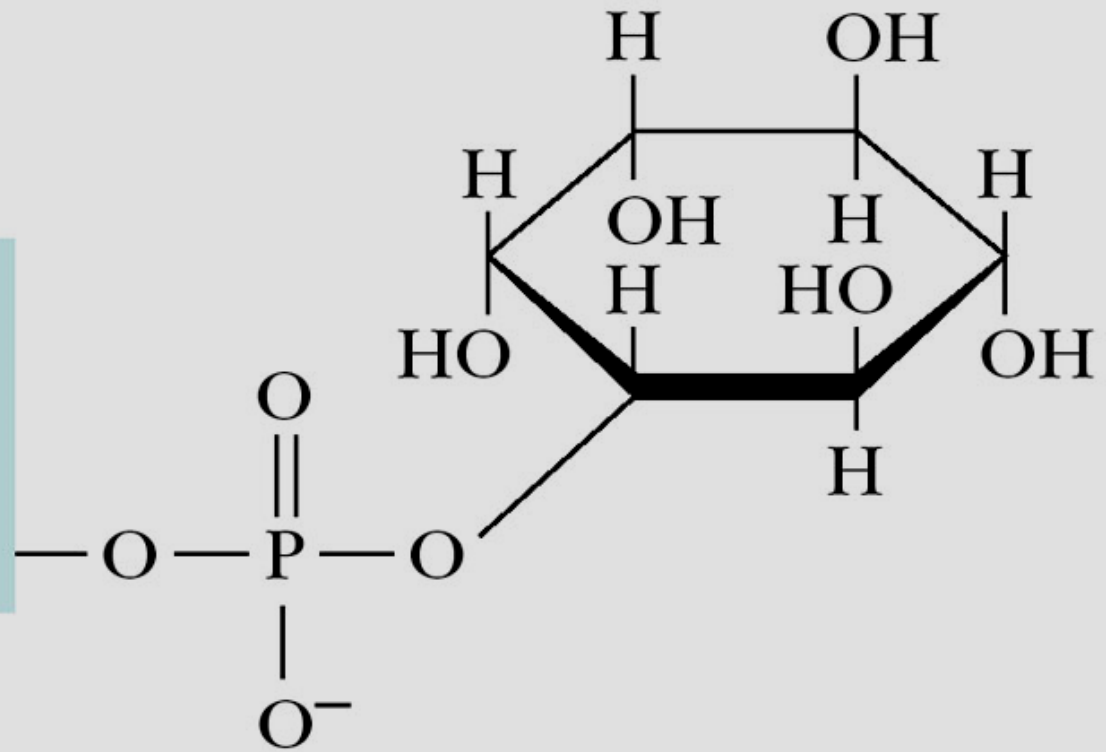


**Phosphatidic acid**



**Phosphatidyl ester**



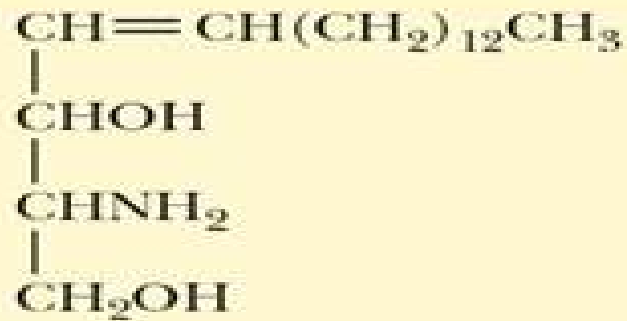


**Phosphatidylinositol**

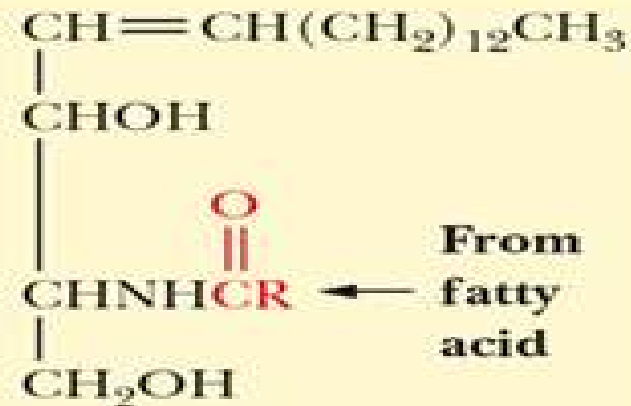
# Sphingolipids

- Sphingolipids do not contain glycerol, but they contain the long-chain amino alcohol : **Sphingosine**, from which this class of compounds takes its name. They are present in nearly all human tissues .

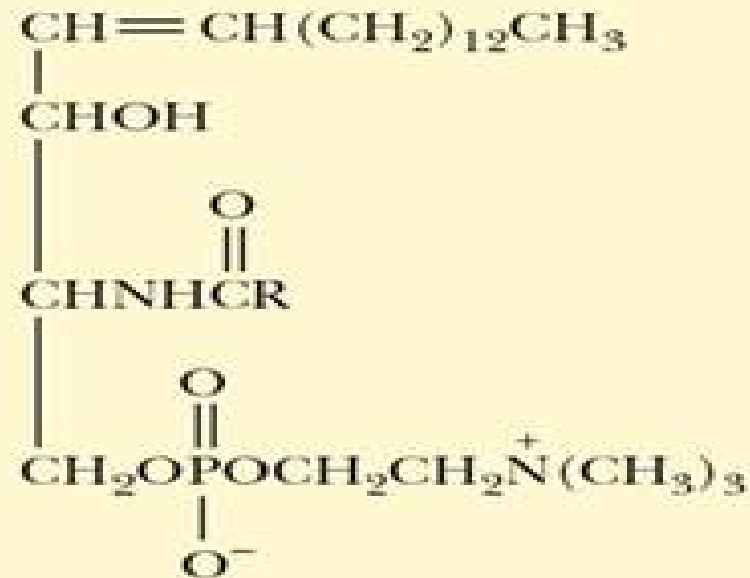
- The greatest concentration of sphingolipids is found in the central nervous system (CNS) , particularly in white matter **المادة البيضاء**.



**Sphingosine**



**A ceramide  
(*N*-acylsphingosine)**



**A sphingomyelin**

# Sphingomyelins:

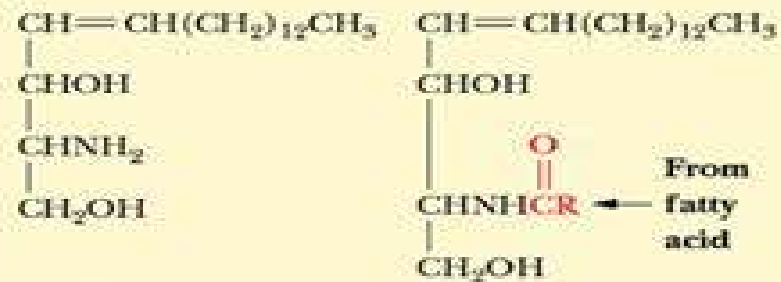
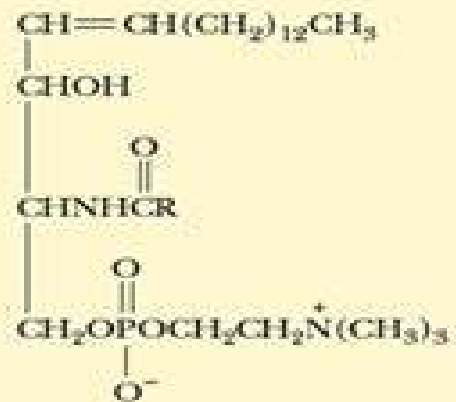
In sphingomyelins, the primary alcohol group of **sphingosine** is esterified to **phosphoric acid**, which, in turn, is esterified to another amino alcohol, **cholin**.

Sphingomyelin is the major phospholipids components of membranes in neural tissues.

(a)



(b)

**Sphingosine****A ceramide  
(N-acylsphingosine)****A sphingomyelin**

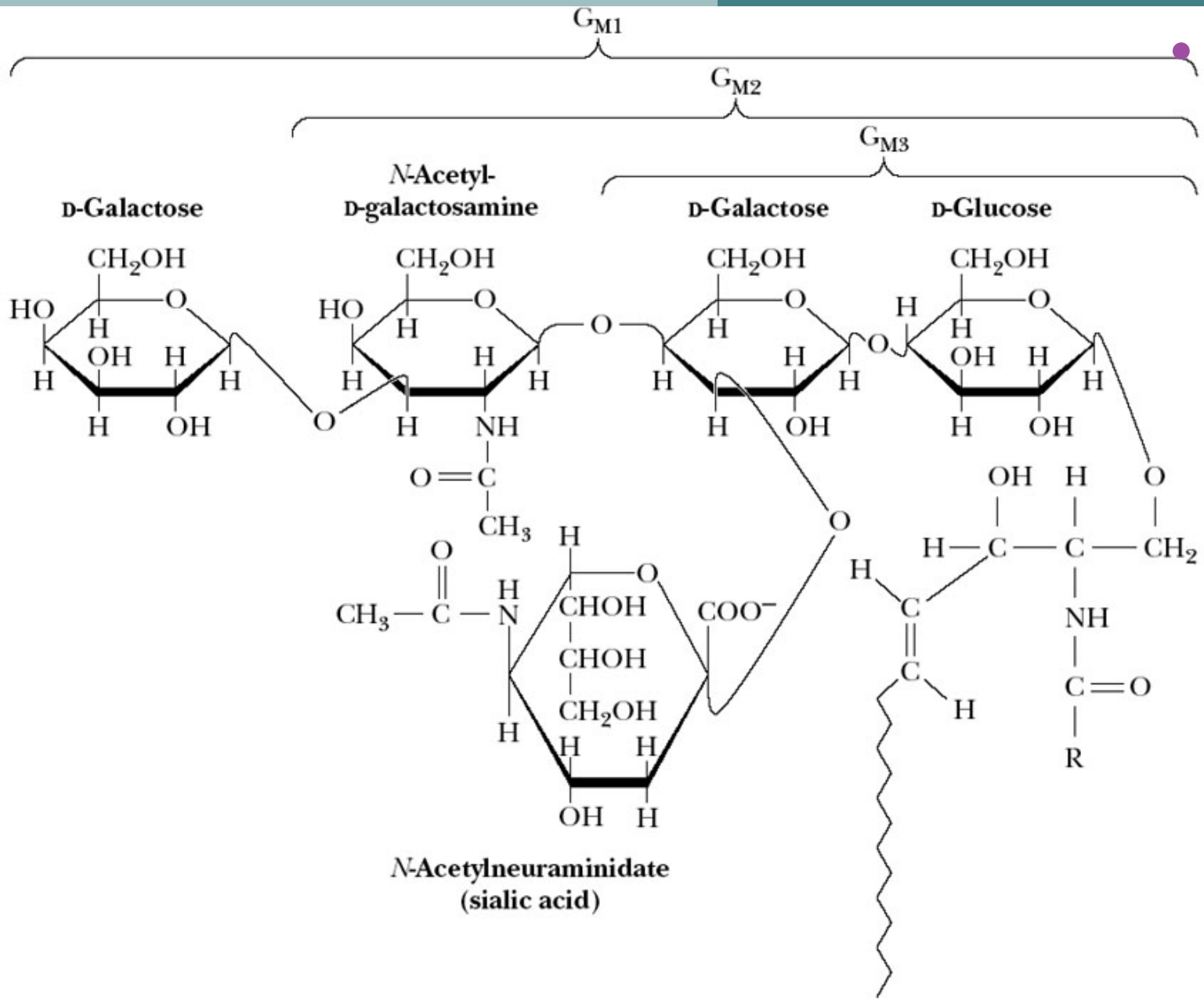
# Glycolipids

When a glycosidic bond is formed between the primary alcohol group of the ceramide and a sugar residue. The resulting compound is called a **cerebroside**.

the most important being **galactocerebroside** and **glucocerebroside** . Cerebrosides are found in neural tissue membranes particularly the myelin sheath .

# Gangliosides

- Gangliosides are glycolipids with a complex carbohydrate moiety (one of them is: **N-acetylneuraminic NANA**, which is sialic acid).
- They are found in high concentration in ganglion cells of the CNS and in lower concentration in the membranes of most cells.



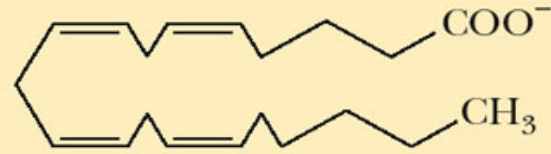
Gangliosides  $G_{M1}$ ,  $G_{M2}$ , and  $G_{M3}$



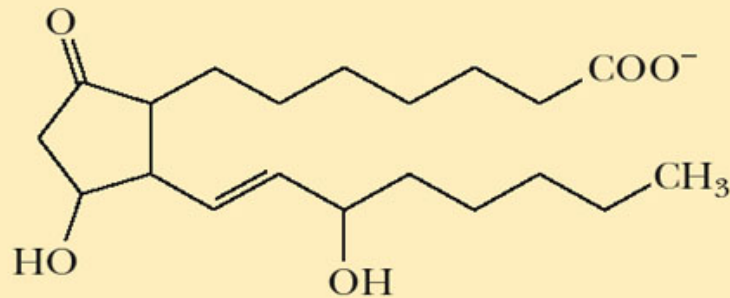
# Prostaglandins

- Prostaglandins are a group of compounds derived from arachidonic acid and have a wide range of physiologic activities.
- They are called prostaglandins because they were first detected in seminal fluid, which is produced by the prostate gland. The 20-carbon *prostaglandins and leukotrienes are also called eicosinoids.*

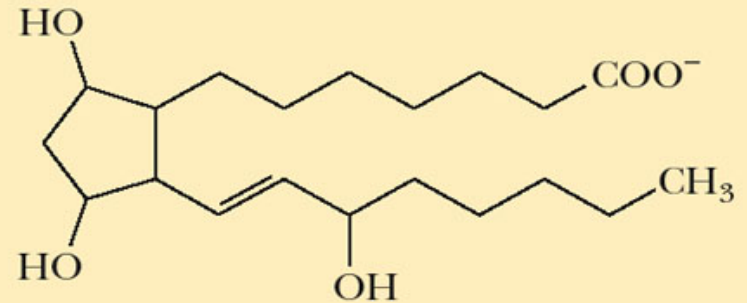
- 1. Function** : Prostaglandins are widely distributed in tissues , but their role is not fully understood . At low concentrations , prostaglandins have been shown to modulate wide range of biologic activities , including:
  - a. Smooth muscle contraction and relaxation.**
  - b. Gastric secretion .**
  - c. Platelet aggregation .**
  - d. Inflammatory response .**
  - e. Response to trophic hormones .**
  - f. Retention by kidney tubules .**



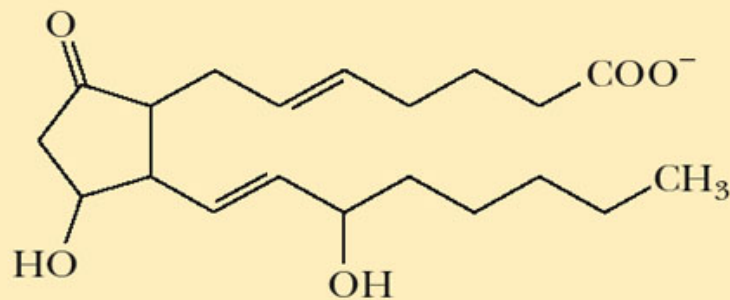
**Arachidonic acid (Arachidonate form)**



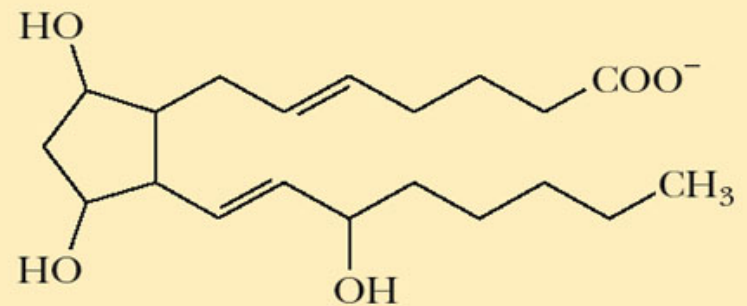
**PGE<sub>1</sub>**



**PGE<sub>3a</sub>**



**PGE<sub>2</sub>**



**PGE<sub>2a</sub>**

## Prostaglandins: Thromboxanes

### Function :

- A. **Thromboxane** A<sub>2</sub> (TXA<sub>2</sub>) is produced by platelets.
- B. It causes contraction of arteries and triggers platelet aggregation. These effects are exactly the opposite of those caused by **prostacyclin** (PGI<sub>2</sub>) which is produced by the **endothelial** cells of the vascular system .
- C. Thromboxane and Prostacyclin are **antagonistic** and have a balance working relationship

**Aspirin** inhibits the synthesis of prostaglandins, particularly in blood platelets, a property that accounts also for its **anti-inflammatory** and **fever** reducing properties. **Cortisone** and other steroids also have anti-inflammatory effects because of their inhibition of prostaglandin synthesis.

Some Prostaglandins are known to inhibit the aggregation of platelets. They may thus be of therapeutic value by preventing the formation of blood clots.

## Leukotrienes

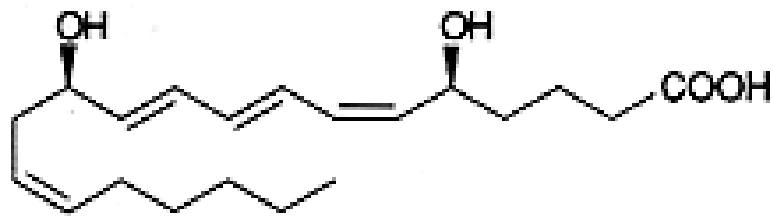
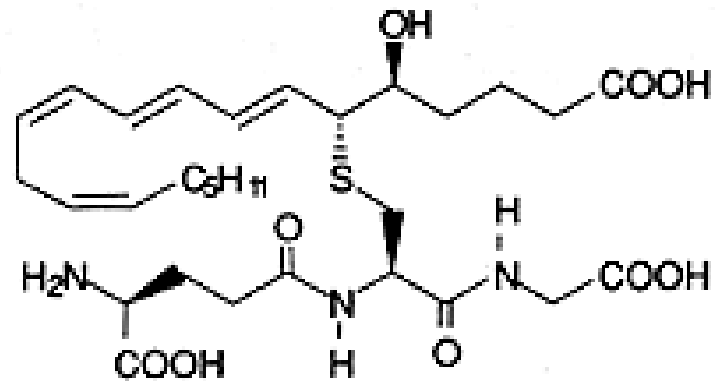
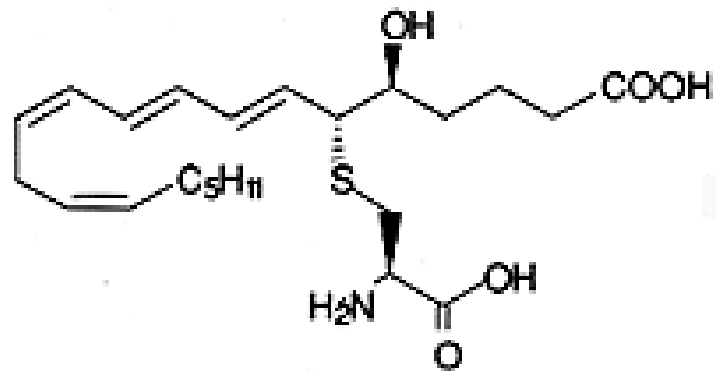
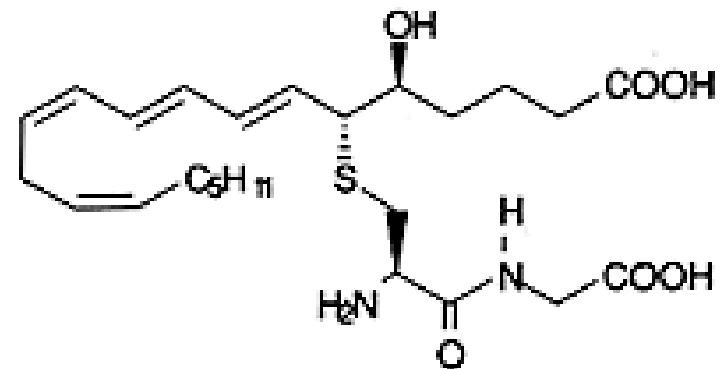
**Leukotrienes are compounds that like prostaglandins, are derived from arachidonic acid. They are found in leukocytes and have 3 conjugated double bonds.**

## 2 - Functions :

Leukotrienes are involved in chemotaxis , inflammation , and allergic reactions .

Leukotriene D4 (LTD4) has been identified as the slow reacting substance of anaphylaxis (SRS-A) , which causes smooth muscle contraction and is approximately 1000 times more potent than histamine in constricting the pulmonary air-ways .

Drugs that inhibit the synthesis of certain leukotriens are now being used in the treatment of asthma

LEUKOTRIENE B<sub>4</sub>LEUKOTRIENE C<sub>4</sub>LEUKOTRIENE E<sub>4</sub>LEUKOTRIENE D<sub>4</sub>



*Biochemical Connections:*  
**Omega-3 fatty acids**  
and platelets in heart disease

Platelets are elements in the blood that initiate blood clotting and tissue repair by releasing clotting factors and platelet derived growth factor (**PDGF**).

Turbulence in the bloodstream may cause platelets to rupture. Fat deposits and bifurcations of arteries lead to such turbulence, so platelets and PDGF are implicated in blood clotting and growth of atherosclerotic plaque.

In cultures that depend on fish as a major food source including some Eskimo tribes, very little heart disease is diagnosed, even though people in these groups eat high-fat diets and have high levels of blood cholesterol.

Analysis of their diet led to the discovery that certain highly unsaturated fatty acids are found in the oils of fish and diving mammals. One class of these fatty acids is called omega-3 ( $\omega_3$ ), and example of which is **eicosapentenoic acid (EPA)**.



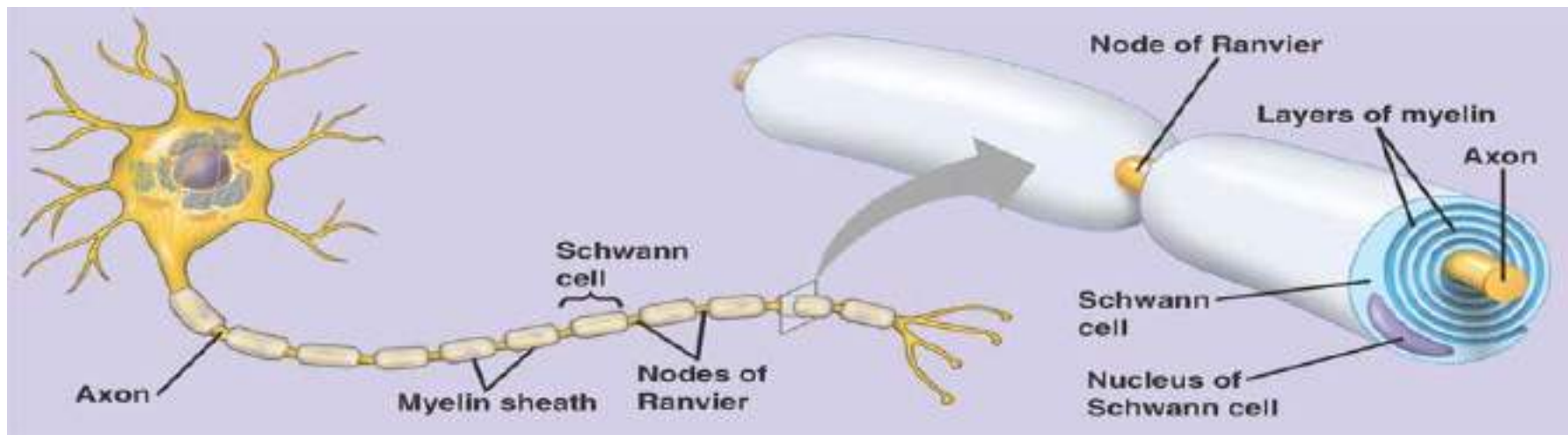
**The omega-3 fatty acids inhibit the formation of certain prostaglandins and thromboxane A, which is similar in structure to prostaglandins.**

**Thromboxane released by ruptured arteries causes other platelets to clump in the immediate area and to increase the size of blood clot.**

**Any disruption in thromboxane synthesis will result in lower potential for artery damage.**

*Biochemical Connections*  
**Myelin and Multiple sclerosis**

Myelin is the lipid-rich membrane sheath that surrounds the axons of nerve cells; it has a particularly high content of **sphingomyelins**.



In multiple sclerosis, a crippling and eventually fatal disease, the myelin sheath is progressively destroyed by sclerotic plaques, which affect the brain and spinal cord.

These plaques appear to be of autoimmune origin, but epidemiologists have raised questions about involvement of viral infections in the onset of disease.

Persons affected by multiple sclerosis suffer from weakness, lack of coordination, and speech and vision problems.

## Table 8.3

### Lipid-Soluble Vitamins and Their Functions

| Vitamin   | Function   |
|-----------|--|
| Vitamin A | Serves as the site of the primary photochemical reaction in vision   |
| Vitamin D | Regulates calcium (and phosphorus) metabolism  |
| Vitamin E | Serves as an antioxidant; necessary for reproduction in rats and may be necessary for reproduction in humans |
| Vitamin K | Has a regulatory function in blood clotting  |

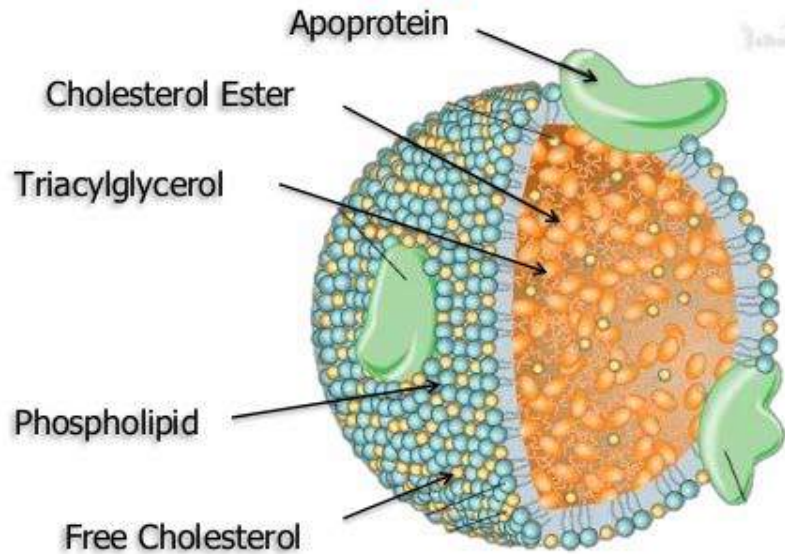
# Lipoprotein

Plasma Lipoproteins are complexes of protein and lipids held together by noncovalent bonds . They function as clinically important transporters of lipids .

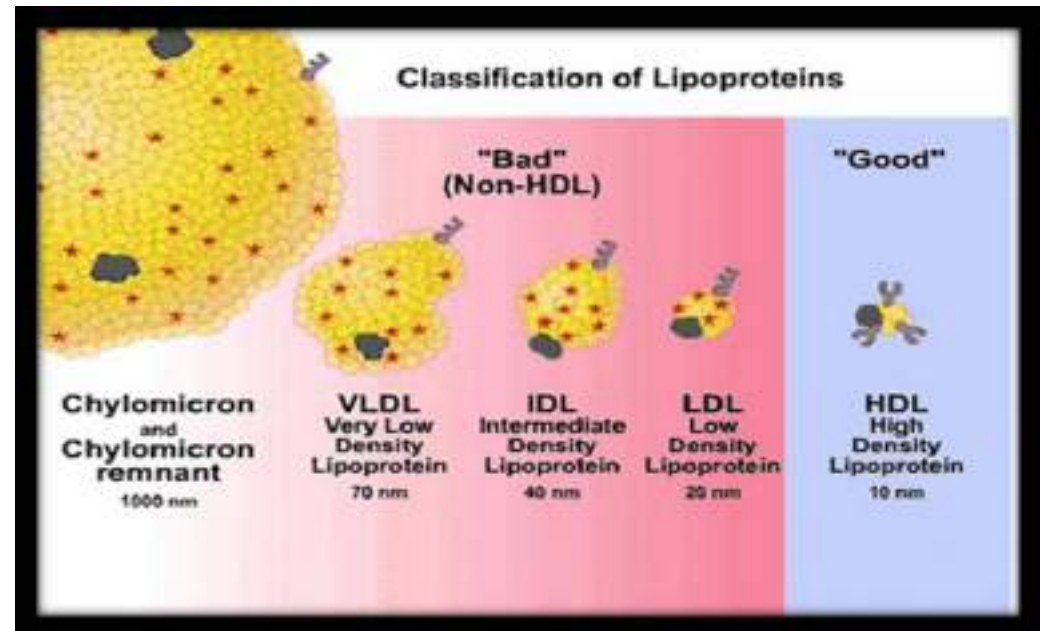
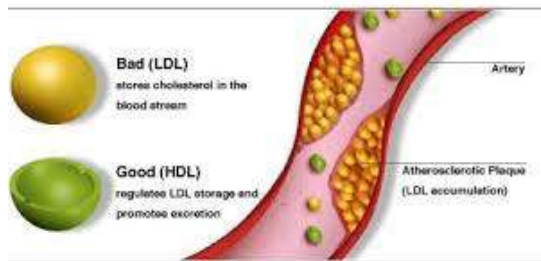
**Classification** : Two systems for classifying plasma lipoproteins are in use .



# Structure of Lipoprotein



Bad vs. Good Cholesterol





# Structure

1. Lipoprotein components do not have an exact stoichiometric relationship (نسب متكافئة) but the different classes have characteristic **lipid protein ratios** , and characteristic lipid classes are associated with different **apoproteins**.

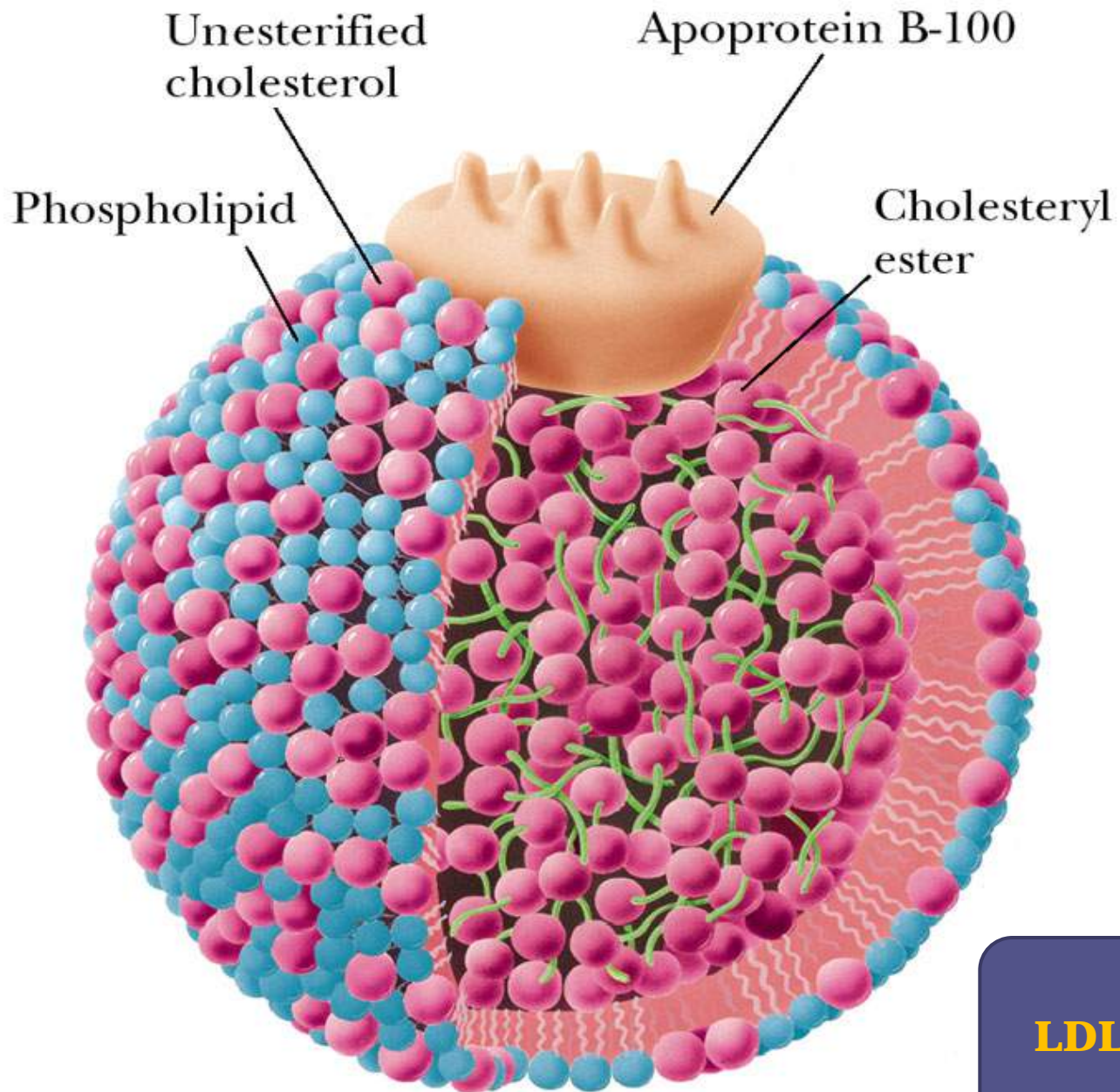
**1.Density** : This system is the most commonly used . Five fractions are distinguished .

**2.Electrophoretic mobility** : the other classification is based on electrophoretic mobility . In this system  $\alpha$  , pre- $\beta$  and  $\beta$  correspond to high-density lipoprotein (**HDL**) , very low-density lipoprotein (**VLDL**) , and low density lipoprotein (**LDL**) , respectively , in the commonly used system .

## Table 21.3

### Major Classes of Lipoproteins in Human Plasma

| Lipoprotein class | Density (g mL <sup>-1</sup> ) |
|-------------------|-------------------------------|
| Chylomicrons      | <0.95                         |
| VLDL              | 0.95–1.006                    |
| IDL               | 1.006–1.019                   |
| LDL               | 1.019–1.063                   |
| HDL               | 1.063–1.210                   |



**LDL particle**

| Lipoprotien complex | Lipid % | Protein % | Chol % | TG % | P- lipid % |
|---------------------|---------|-----------|--------|------|------------|
| CM                  | 98      | 2         | 8      | 83   | 7          |
| VLDL                | 90      | 10        | 22     | 50   | 18         |
| LDL                 | 75      | 25        | 50     | 4    | 21         |
| HDL                 | 60      | 40        | 30     | 8    | 22         |

# LDL- Receptor

An important type of receptor is that for low-density lipoprotein (LDL), the principal carrier of cholesterol in the bloodstream.

LDL is a particle that consists of various lipids - in particular, cholesterol and phosphoglycerides – as well as a protein (ApoB100). ApoB100 binds to the LDL receptor of a cell.

A portion of the membrane with LDL receptor and bound LDL is taken into the cell as a vesicle in a process called endocytosis.

The receptor protein release LDL and is returned to the cell surface ( recycles ) when the vesicle fuses to the membrane.

LDL releases cholesterol in the cell. An oversupply of cholesterol inhibits synthesis of the LDL receptor protein.

**An insufficient number of receptors leads to elevated levels of LDL and cholesterol in the bloodstream. Eventually, the excess cholesterol is deposited in the arteries, blocking them severely.**

This blocking of arteries , called **atherosclerosis**, can eventually lead to heart attacks and strokes.

**In many industrialized countries, typical blood cholesterol levels are high , and the incidence of heart attacks and strokes is correspondingly high.**



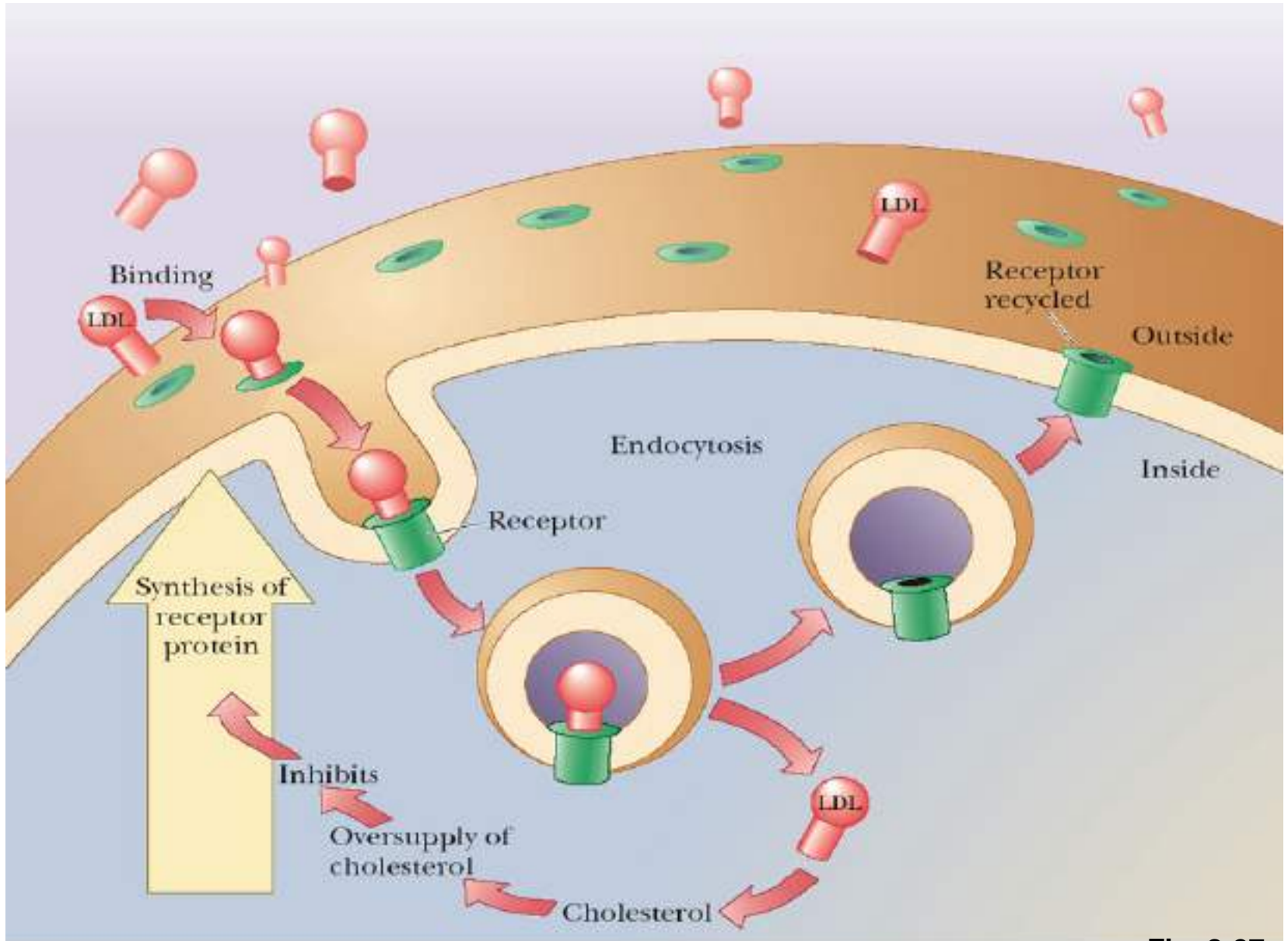
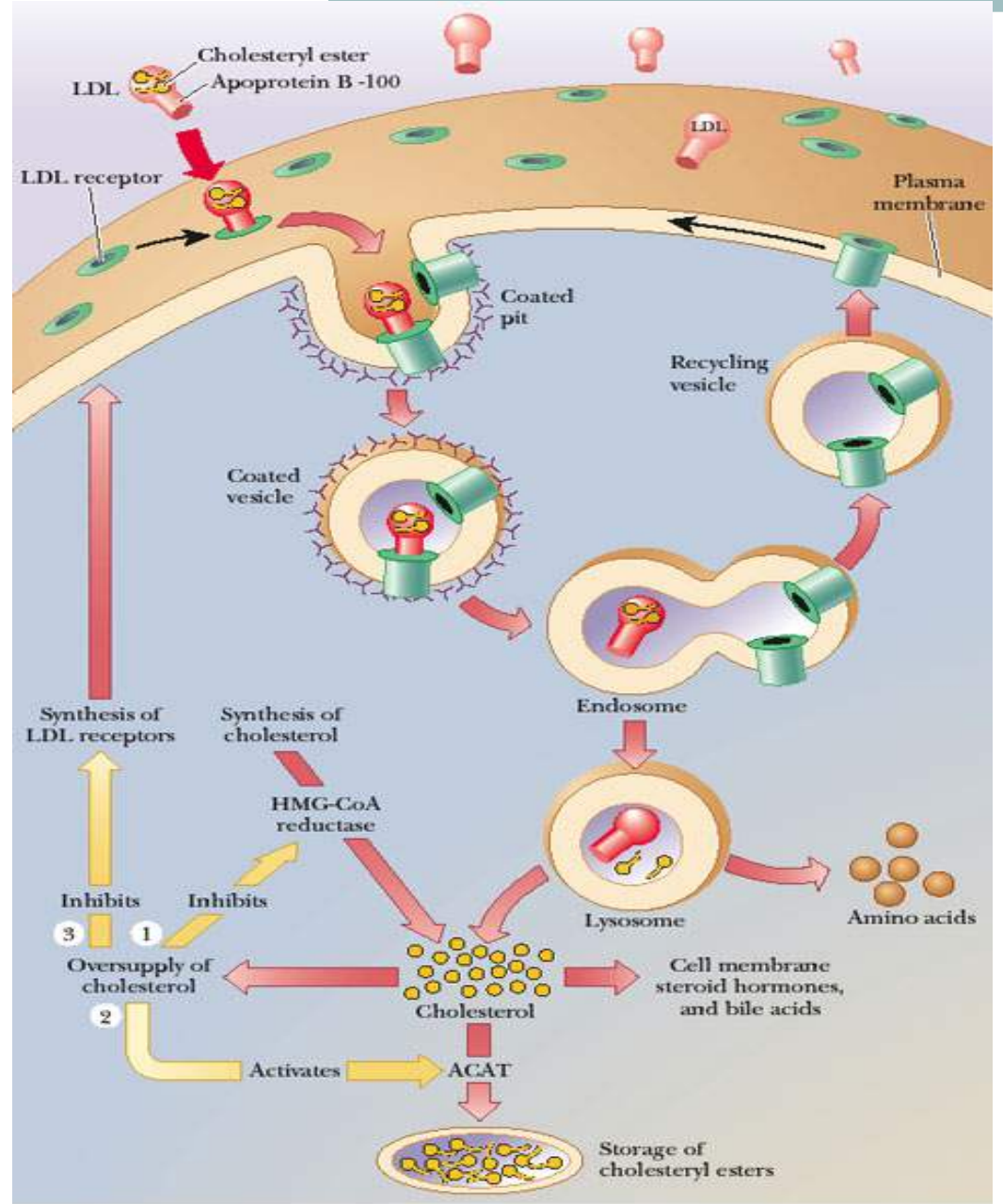
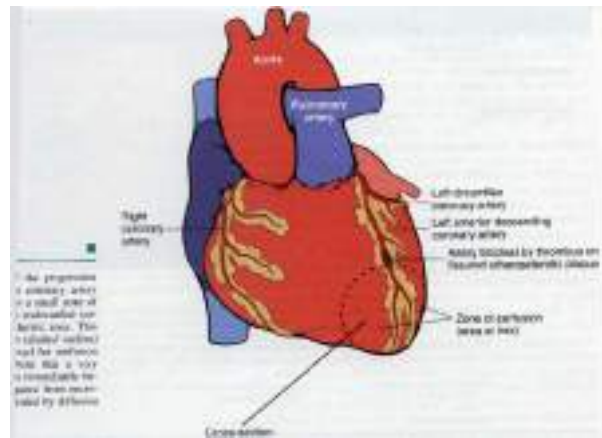
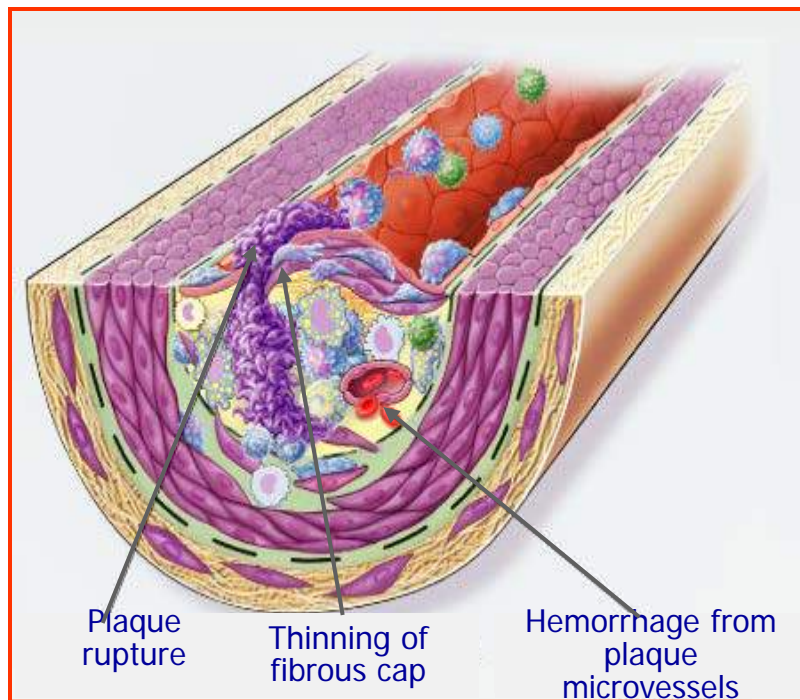


Fig. 8-27, p.203



# Pathophysiology of Atherosclerosis (IV)

➡ Plaque rupture and thrombosis:



Vessel wall



Ruptured plaque (coronary artery)

