

Organic Molecules

Functional Groups

Lipids:
terpenes, fats, oils, waxes, steroids

Dr. Ron Rusay



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Lipids: *Fats & Oils*

Lipids are natural plant & animal products more soluble in non-polar solvents like gasoline than in water.

Combustion (burning) of one gram:
of carbohydrate produces 4 to 5
Calories, protein produces 4 to 5
Calories, **fat produces 9 to 10**
Calories — more than twice that
of either sugars or proteins.

Lipids

Common Functional Groups

Name

General Formula

Alcohols

$R-OH$ (R is very large, note:
glycerol is not a
lipid)

Ethers

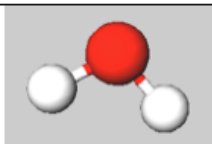
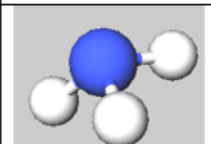
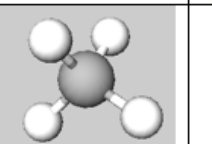
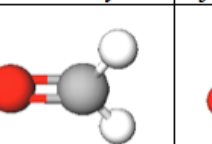
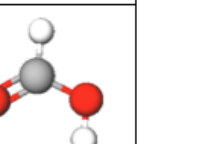
$R-O-R'$

Amines

$R-NH_2$

Carboxylic Acids

$$\begin{array}{c} O \\ || \\ R-C-OH \end{array}$$
 (R is very large)

<i>water</i>	<i>ammonia</i>	<i>methane</i>	<i>formaldehyde</i>	<i>formic acid</i>
				

Lipids

Common Functional Groups

<u>Name</u>	<u>General Formula</u>
Aldehydes	$\begin{array}{c} \text{O} \\ \parallel \\ \text{R}-\text{C}-\text{H} \end{array}$
Ketones	$\begin{array}{c} \text{O} \\ \parallel \\ \text{R}-\text{C}-\text{R}' \end{array}$
Carboxylic Acids	$\begin{array}{c} \text{O} \\ \parallel \\ \text{R}-\text{C}-\text{OH} \end{array} \quad (\text{R is very large})$
Esters	$\begin{array}{c} \text{O} \\ \parallel \\ \text{R}-\text{C}-\text{OR}' \end{array} \quad (\text{R is very large})$
Amides	$\begin{array}{c} \text{O} \\ \parallel \\ \text{R}-\text{C}-\text{N} \begin{array}{l} \nearrow \text{R}'' \\ \searrow \text{R}' \end{array} \end{array}$

Lipid Wordsearch

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This puzzle contains 37 names, terms, prefixes and acronyms that describe lipids. They may be in any linear direction. Find and highlight these terms in the matrix below.

"TRIACYLGLYCEROL" is already done for you. Then, correctly transfer them to the blanks in the description below the matrix. Use the letters remaining in the matrix to complete the sentence describing these molecules. Your success will be rewarded. The answers to the Lipid Wordsearch are found below. Good hunting!

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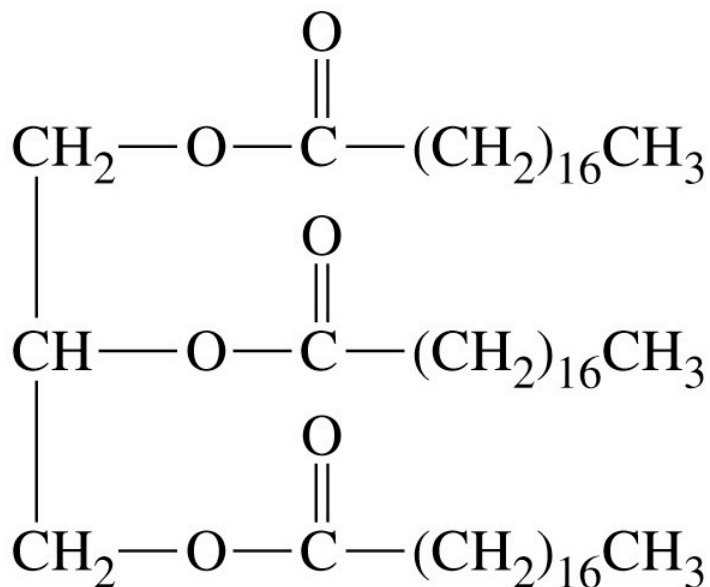
N F A T T Y L A I T N E S S E S L
I P O R E T S E A C I D P T T D A
D A C Y L F A T X T I H A S A I N
N O L Y T E C A I P I N S N E P O
A S T P H E W E I N E B F A L I L
L T R I A C Y L G L Y C E R O L I
G E S U E L O O X I D A T I O N
A R T O L H M N L S T E A R A T E
T O E L P Y I I F M O S A I C I F
S L R S E L P L T Y F I N O P A S
O P O L Y I U N S A T U R A T E D
R H I E D I L O R E T S E L O H C
P N D S D T E R P E N E R P O S I
  
```

TRIACYLGLYCEROLS are E____s of P_____,
 S_____, and O_____ with glycerol. S_____ them
 to make S____. B____ O_____ cleaves their ____-
 C____s into A____-____s. The E____-____-____ F____-____
 A____s include _____ and _____ N____, which
 are P____ U_____ with 2 or 3 C____ double bonds.
 They are precursors for P_____ hormones and
 maintain F____-____ M____-____ membranes as part of
 P_____ and S____ M____. Hydrogenating
 such L_____ makes O____, which can contain T____
 double bonds. L_____ is a W____. Polymers of I_____
 form the T____s and other simple L_____ like the
 S____, C____, and D hormones.
 Use the remaining 16 letters to fill in the following sentence:
 _____ for _____.

Molecular Formula: $C_{57}H_{110}O_6$

Molecular weight: 891.4797

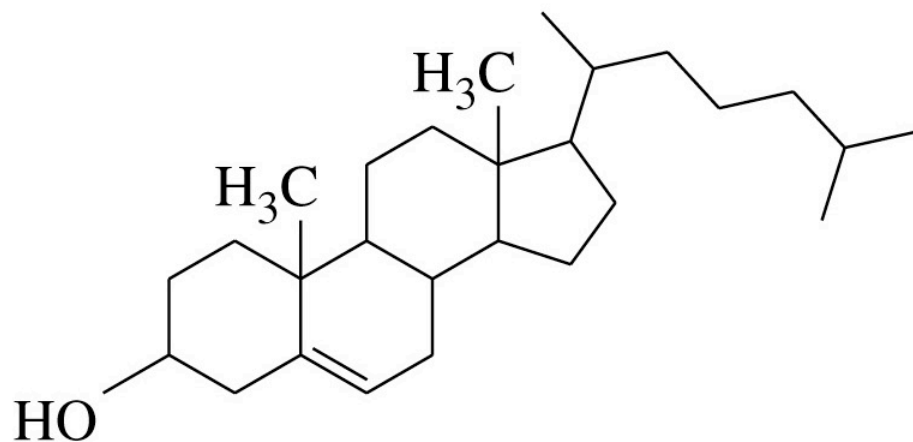
Examples of complex lipids



tristearin, a fat

$\Delta_c H^\circ_{\text{solid}}$	-35806.7 ± 1.8	kJ/mol

Examples of simple lipids



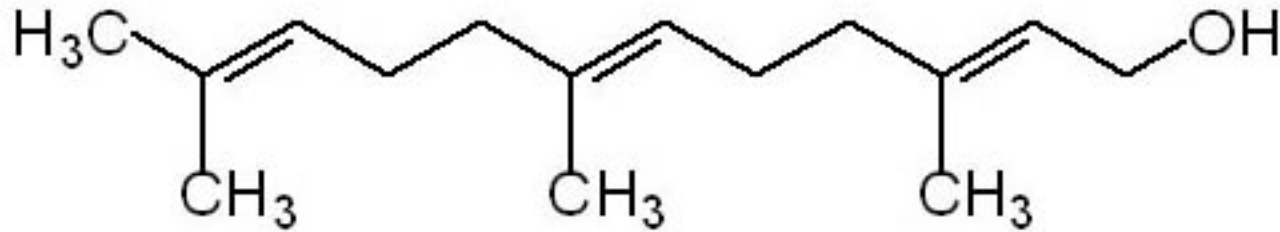
cholesterol, a steroid



α -pinene, a terpene

Question

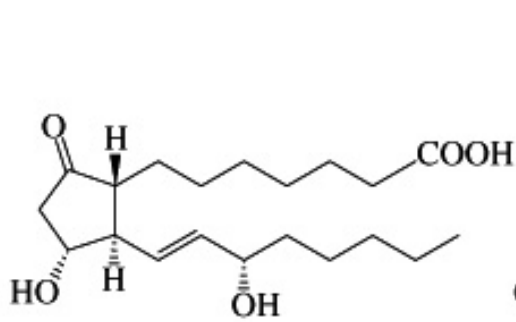
- Farnesol is a lipid that is classified as a



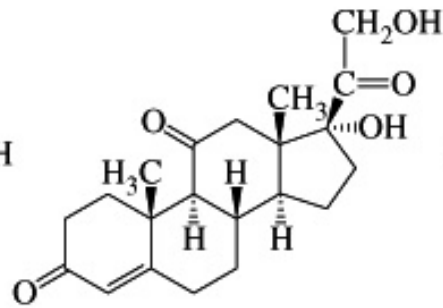
Farnesol

- A) C₁₀, monoterpene, aldehyde.
- B) C₁₅, sesquiterpene, aldehyde.
- C) C₁₀, monoterpene, alcohol.
- D) C₁₅, sesquiterpene, alcohol.

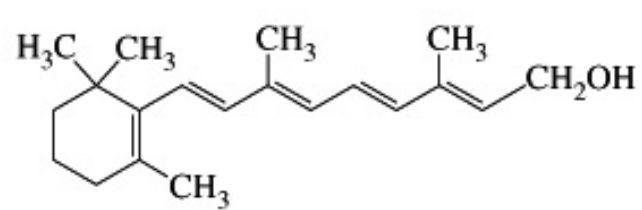
Lipid Examples



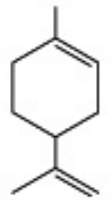
PGE₁
a vasodilator



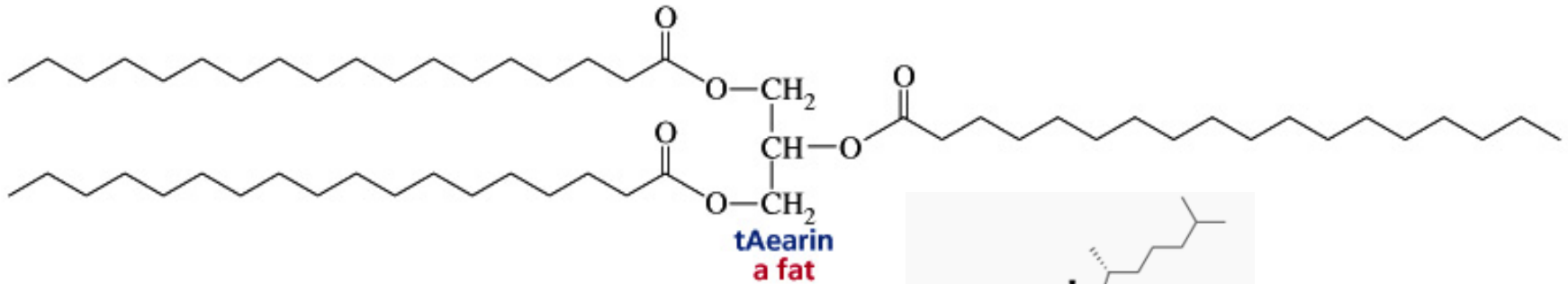
cortisone
a hormone



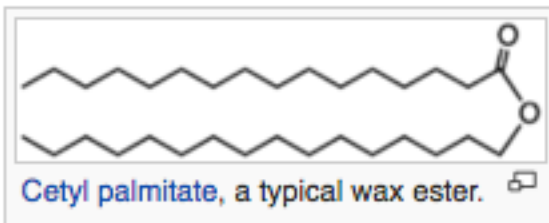
vitamin A
a vitamin



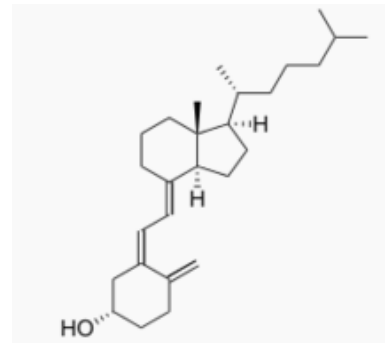
limonene
in orange and
lemon oils



triolein
a fat



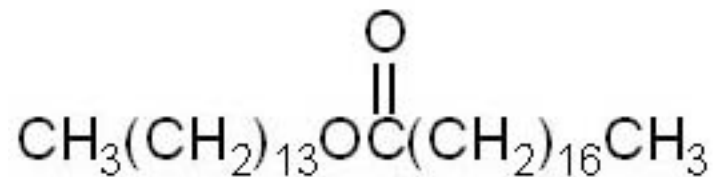
Cetyl palmitate, a typical wax ester.



Vitamin D3

Question

Tetradecyl octanoate is classified as a(n)



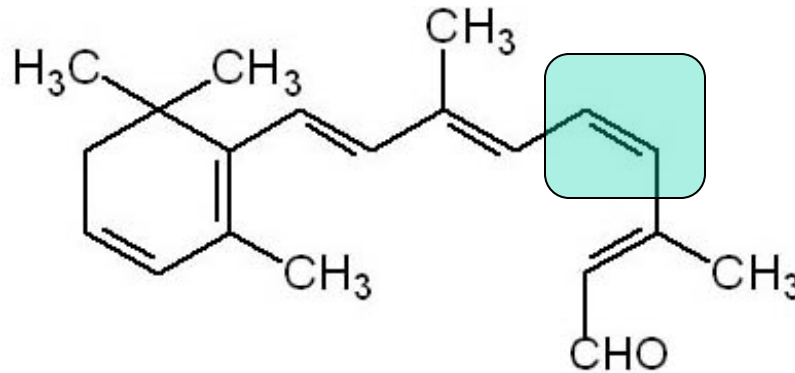
Tetradecyl octadecanoate

- A) ester (wax). B) fatty acid.
- C) ketone (terpene). D) steroid.

Question

Vitamin A2 binds to opsin. It is a(n) _____ and has an important C=C double bond, which is

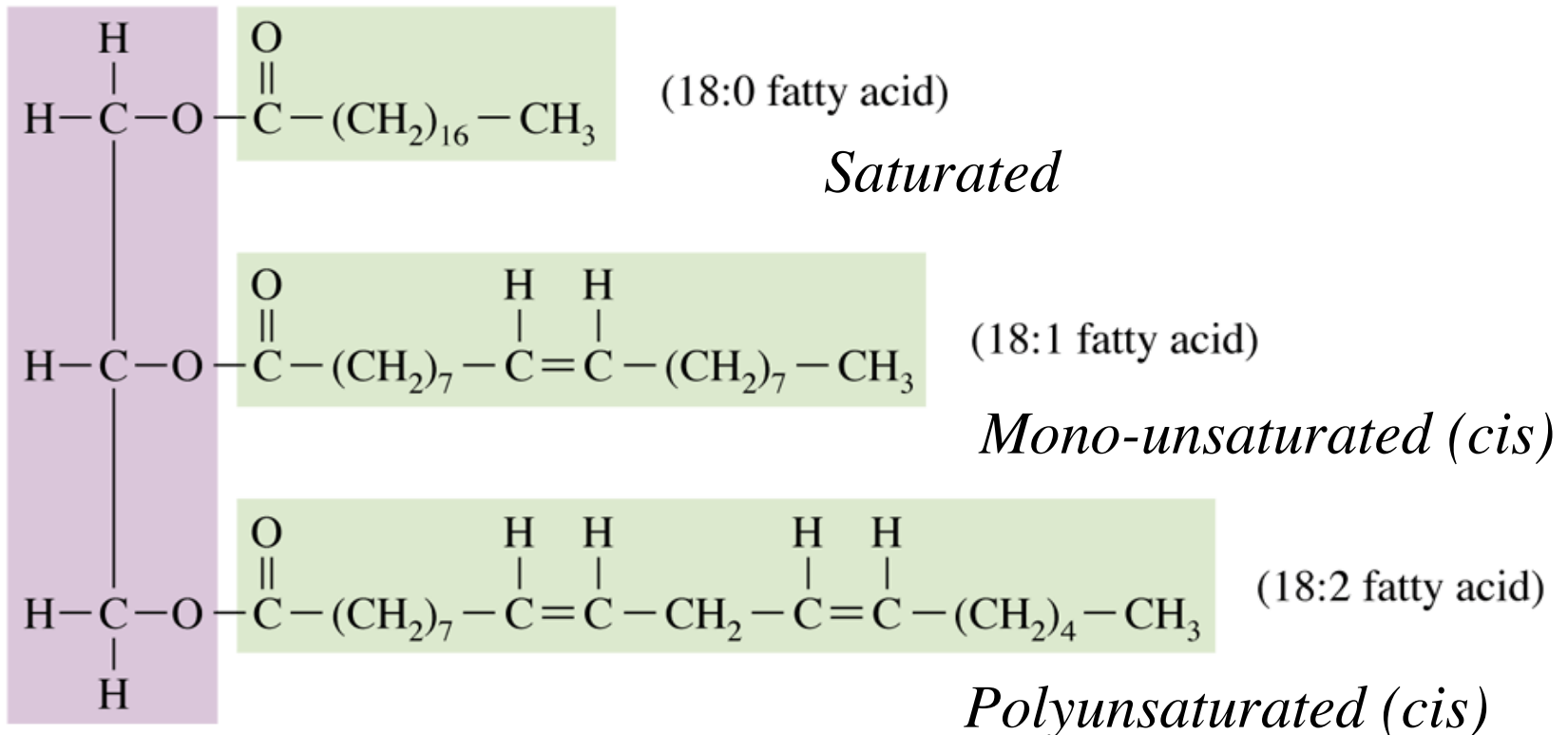
_____.



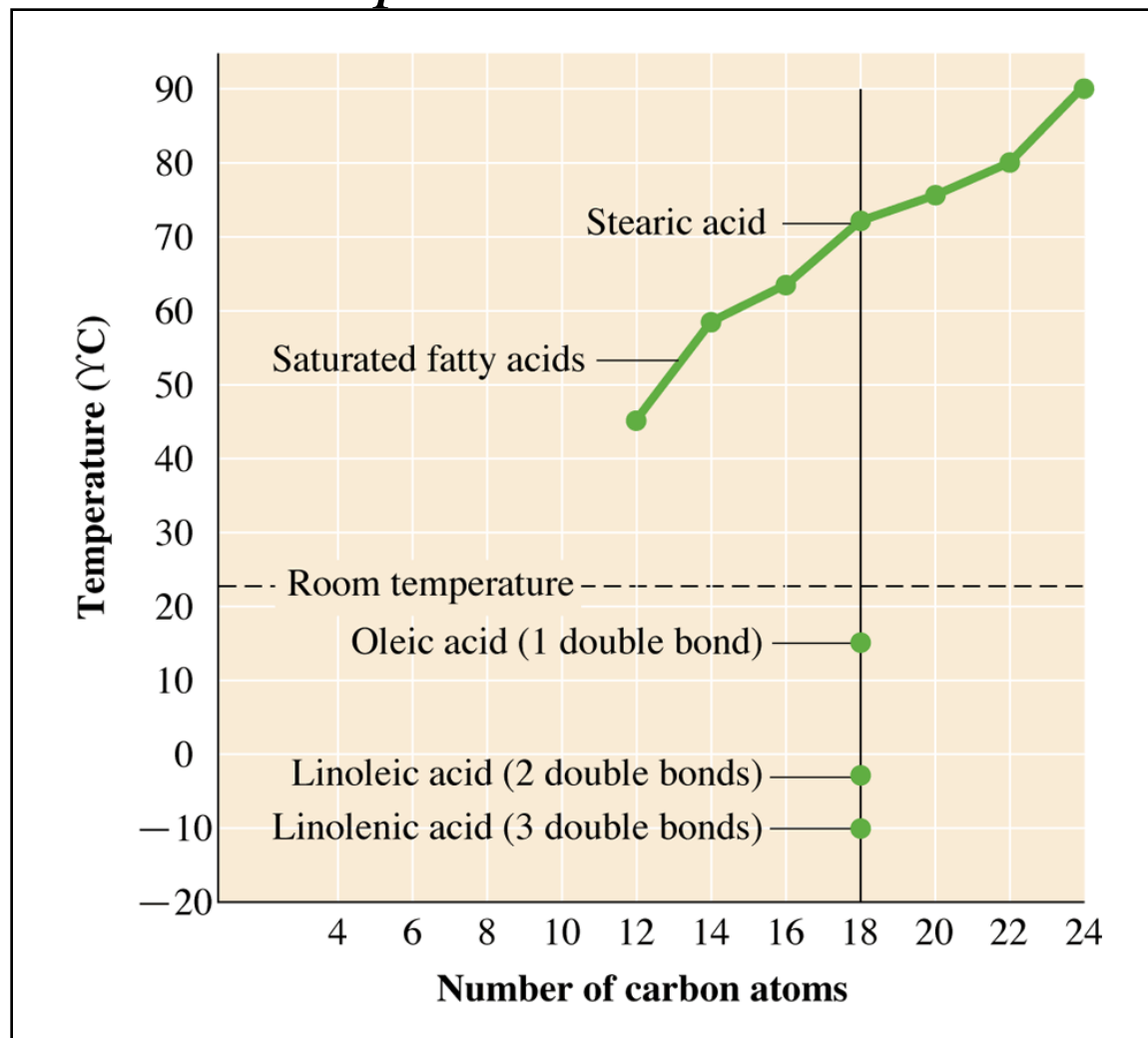
Vitamin A2

- A) alcohol, trans
- B) alcohol, cis
- C) aldehyde, trans
- D) aldehyde, cis

Structure of a mixed triacylglycerol in which three different fatty acid residues are present.



The melting point of a fatty acid depends on the length of the carbon chain and on the number of double bonds present in the carbon chain.

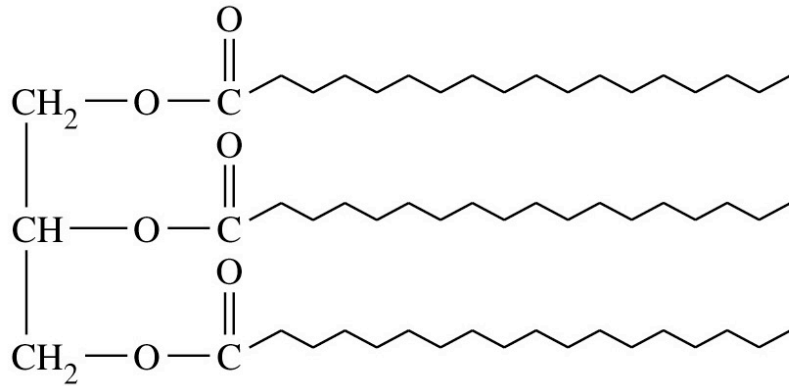


Question

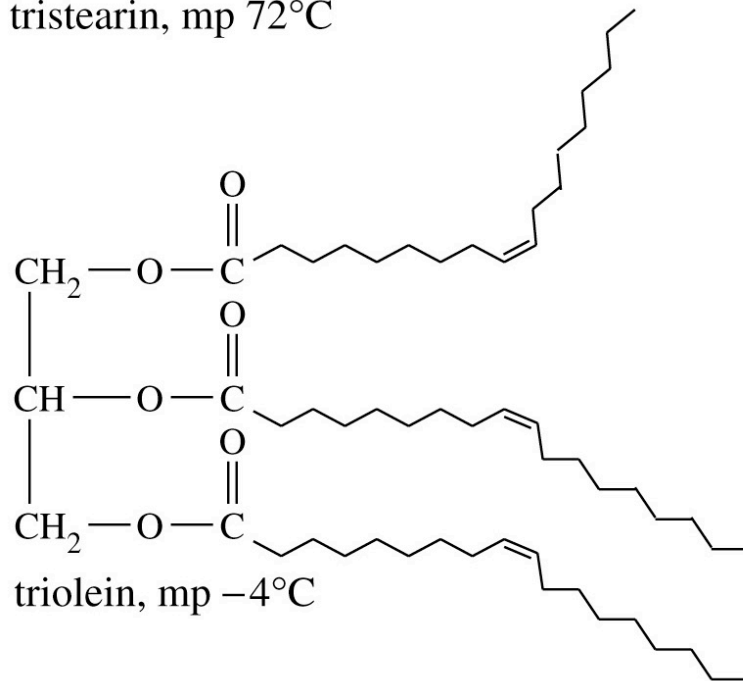
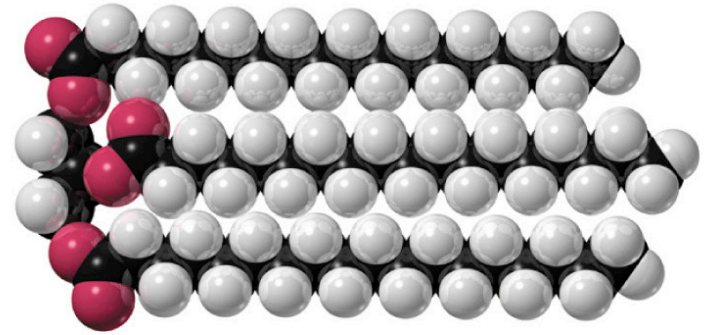
Which of the following statements regarding fatty acids is false?

- A) Fatty acid can have one or more carbon-carbon double bonds.
- B) Naturally occurring fatty acids have an odd number of carbons.
- C) The configuration of the double bond(s) is (are) generally *cis* in naturally occurring fatty acids.
- D) Unsaturated fatty acids have a lower melting point than saturated ones.

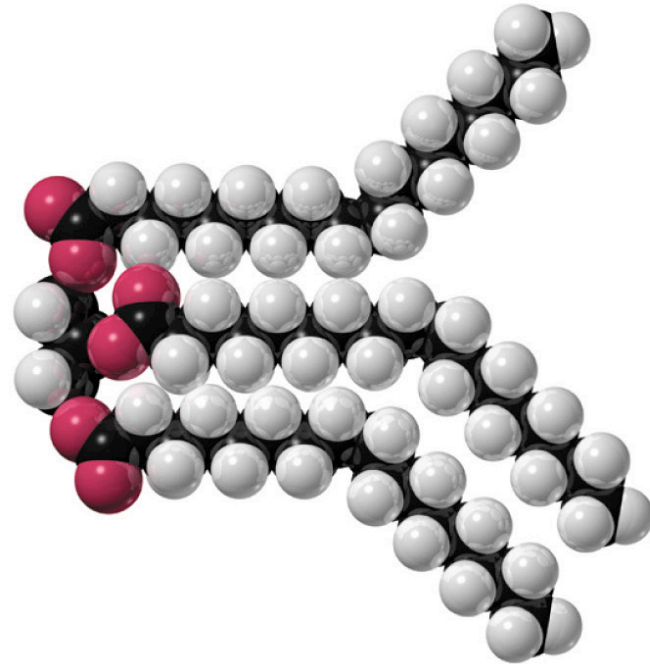
How do fat molecules differ?



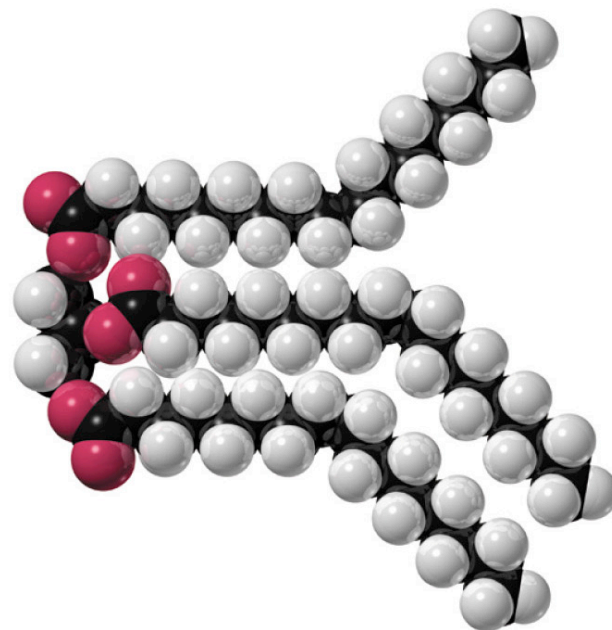
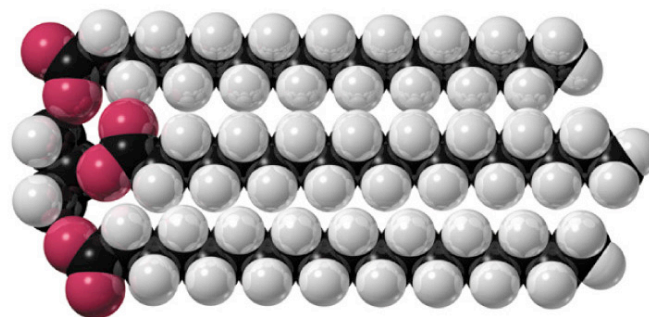
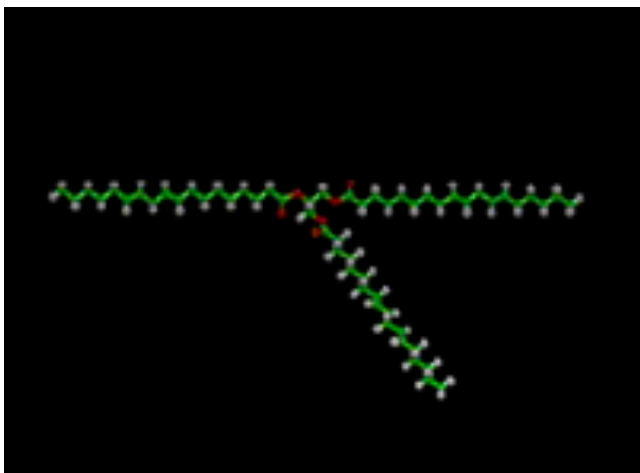
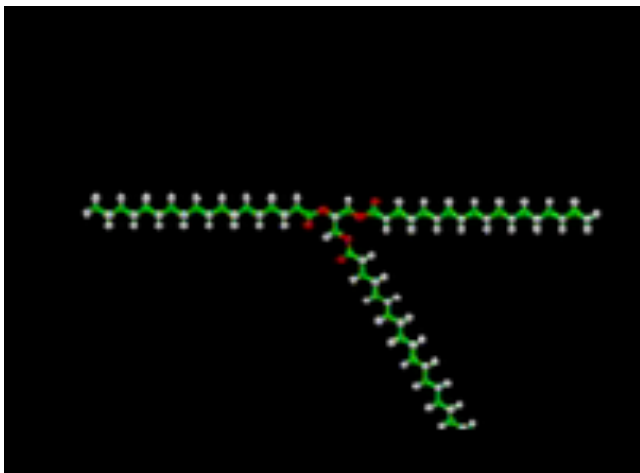
tristearin, mp 72°C



triolein, mp -4°C



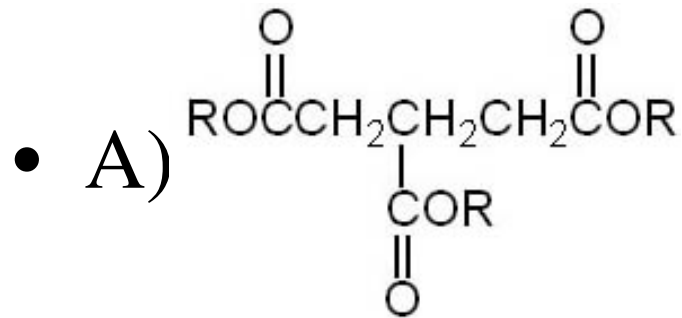
<http://chemconnections.org/general/movies/fat-satd.MOV>



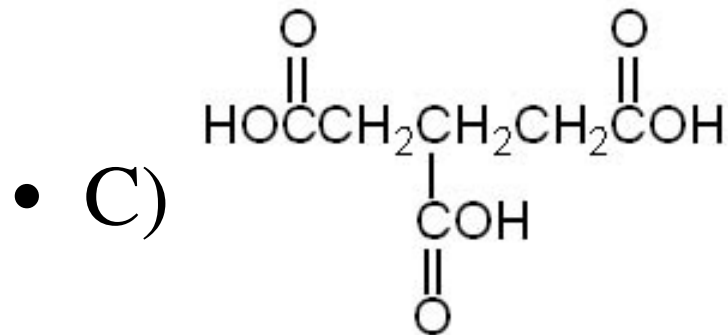
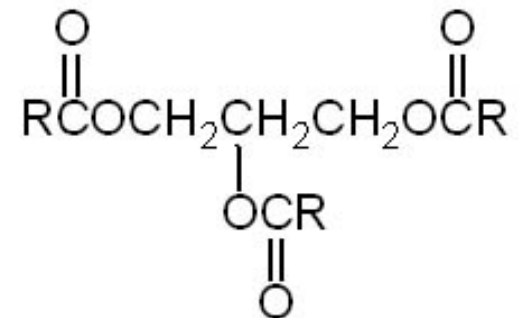
<http://chemconnections.org/general/movies/fat-unsatd.MOV>

Question

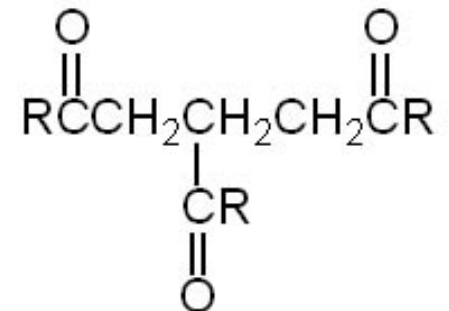
- Which one of the following is a fat, triacylglycerol (triglyceride)?



B)

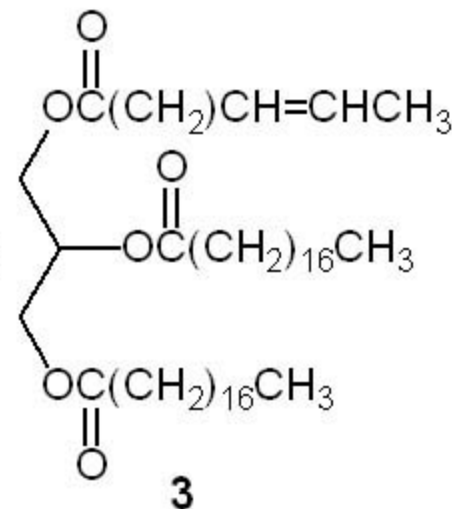
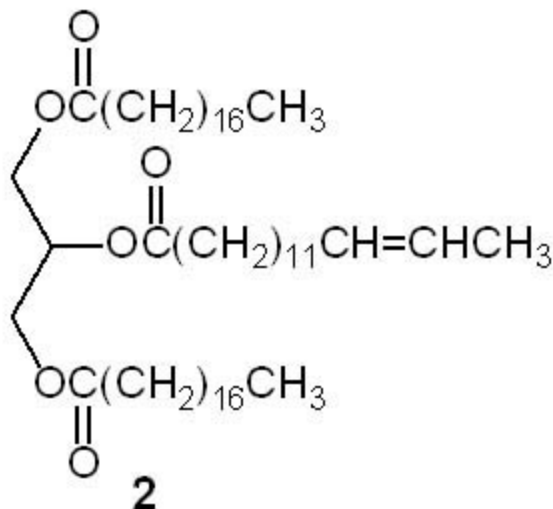
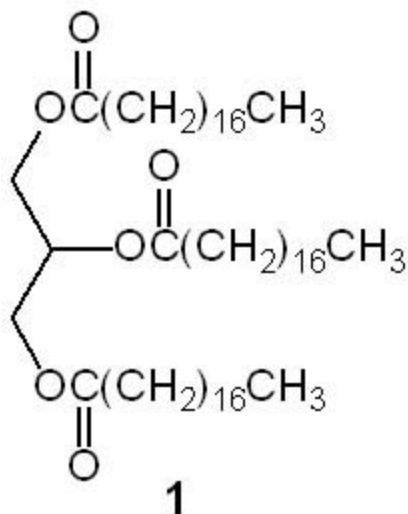


D)



Question

- Which of the triglycerides below is (are) chiral?



- A) 1
- B) 2
- C) 3
- D) 2 and 3

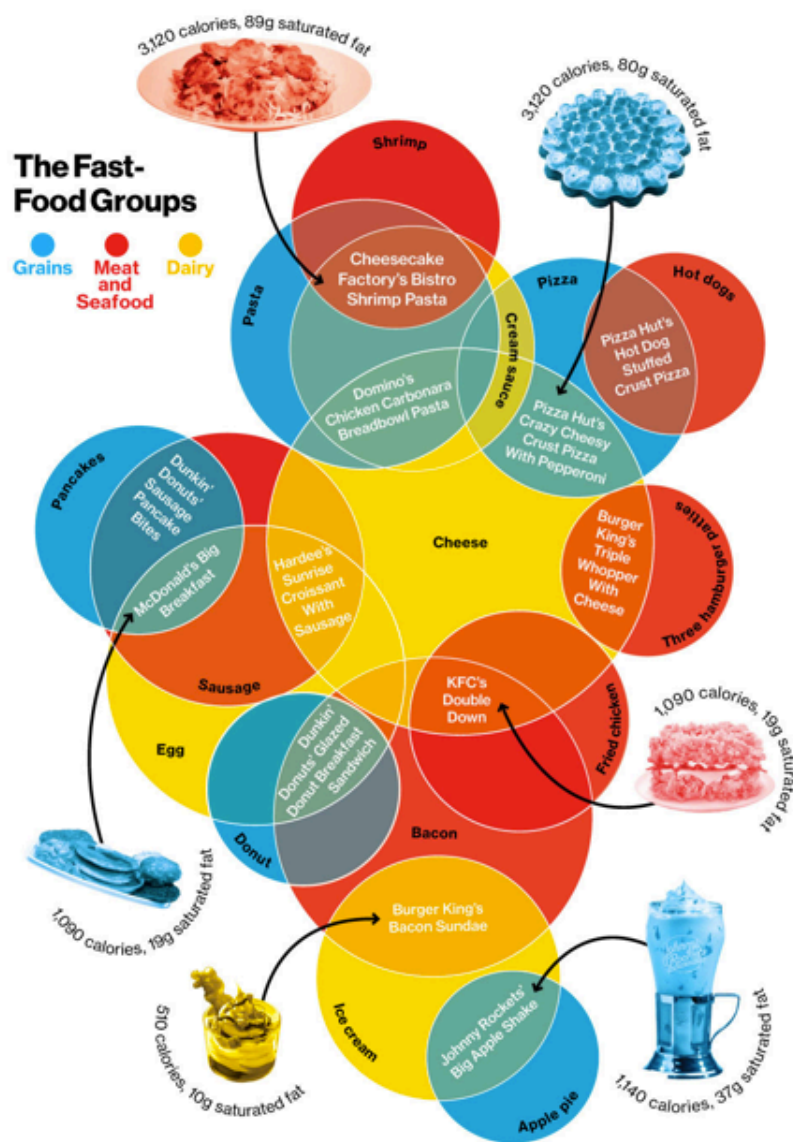
Composition of common fats and oils

Dietary fat/oil	% Saturated fat	% Monounsaturated fat	% Polyunsaturated fat
Canola oil	6	58	36
Safflower oil	9	13	78
Sunflower oil	11	20	69
Corn oil	13	25	62
Olive oil	14	77	9
Soybean oil	15	24	61
Peanut oil	18	48	34
Cottonseed oil	27	19	54
Lard	41	47	12
Palm oil	51	39	10
Beef tallow	52	44	4
Butterfat	66	30	4
Coconut oil	92	6	2

The collapse of movie theater popcorn sales!



Food Pyramid, April 2016

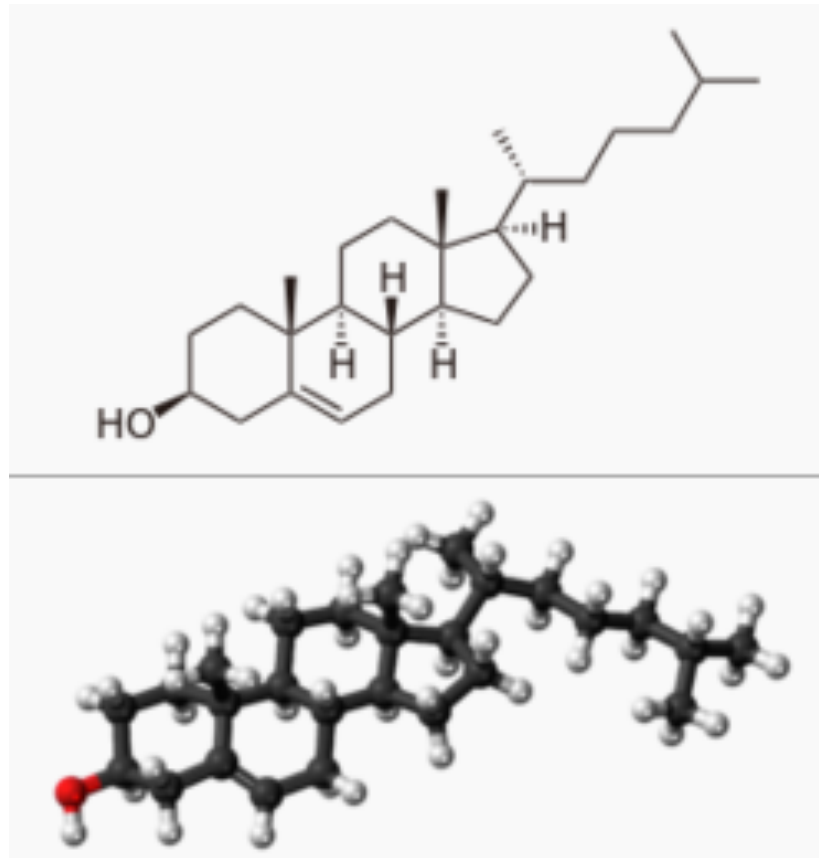


Businessweek, April 2013

The human body is 60-70 percent water, blood is ~90 percent, the brain and muscles are ~75 percent, and bones are ~20 percent by mass. * A human can survive for a month or more without eating food, but only 1-2 weeks without drinking water.

How much energy is required to raise the water in your body from 25°C (average room temperature) to 37°C (average body temperature [that is, chemical -biological temperature])? *Assume that there is the equivalent of 5 liters of water, $d = 1.0 \text{ g/mL}$ in your body. The heat capacity of water is $4.184 \text{ J/g } ^\circ\text{C}$ ($1.00 \text{ cal/g } ^\circ\text{C}$); ($0.001 \text{ Cal/g } ^\circ\text{C}$); ($0.001 \text{ kcal/g } ^\circ\text{C}$)*

How many grams of fat would need to be burned? (9 Cal/g)



- *What is cholesterol?*
- *Is there such a thing as “good” vs. “bad” cholesterol?*
- *How does it relate to fat?*



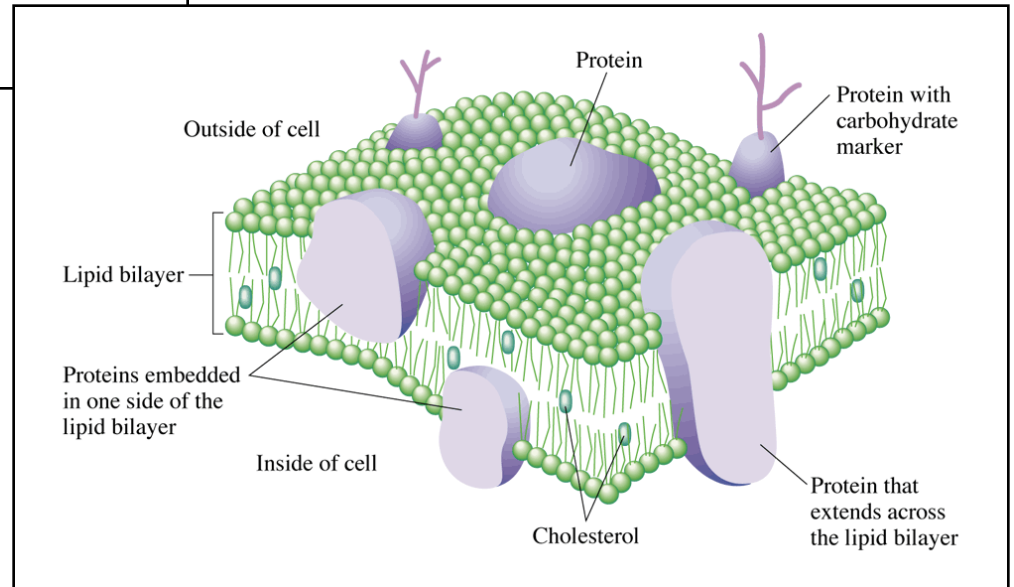
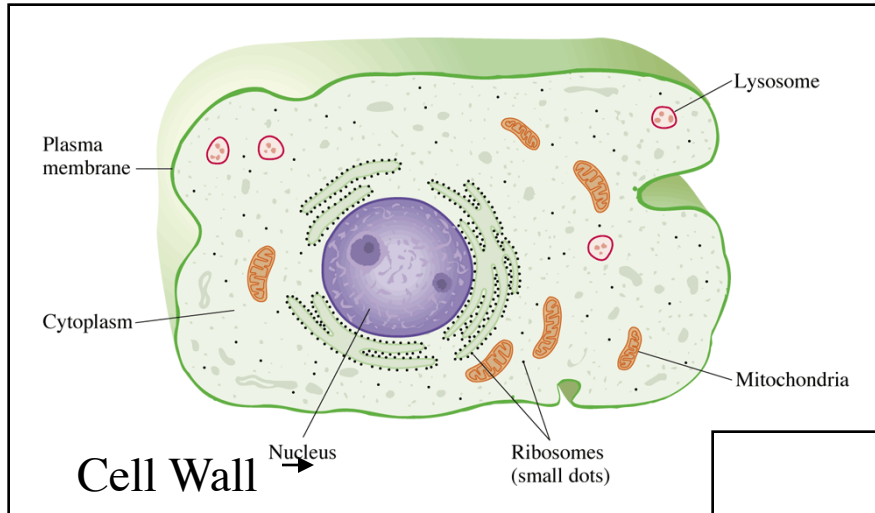
Total Cholesterol Level	Category
Less than 200mg/dL	Desirable
200-239 mg/dL	Borderline high
240mg/dL and above	High

LDL (Bad) Cholesterol Level	LDL Cholesterol Category
Less than 100mg/dL	Optimal
100-129mg/dL	Near optimal/above optimal
130-159 mg/dL	Borderline high
160-189 mg/dL	High
190 mg/dL and above	Very High

HDL (Good) Cholesterol Level	HDL Cholesterol Category
Less than 40 mg/dL	A major risk factor for heart disease
40—59 mg/dL	The higher, the better
60 mg/dL and higher	Considered protective against heart disease

<https://www.nlm.nih.gov/medlineplus/magazine/issues/summer12/articles/summer12pg6-7.html>

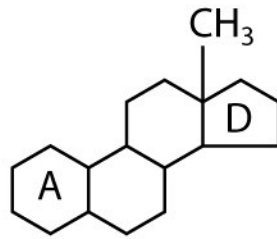
Eukaryotic Cell and Cell Wall



Question

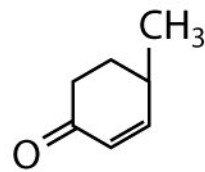
- A major component of a lipid bilayer is
- A) carbohydrate
- B) wax
- C) cholesterol
- D) fat

Steroids

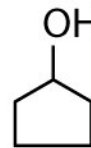


Ring A

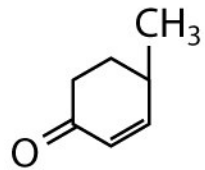
Ring D



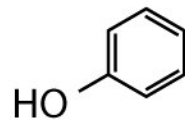
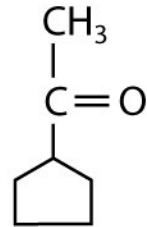
Testosterone



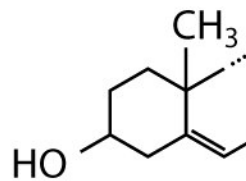
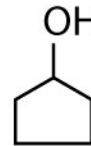
Androsteredione has
an = O replacing
—OH in ring D
of testosterone



Progesterone

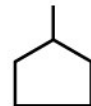


Estradiol



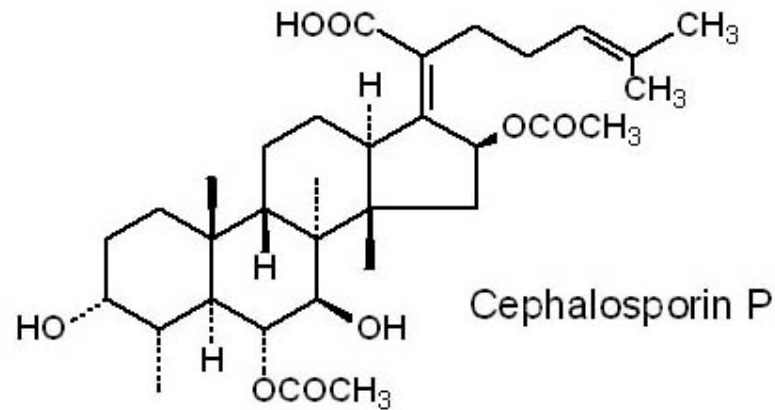
Cholesterol

branched R group



Question

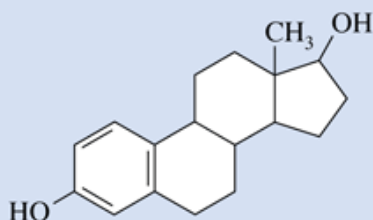
- The backbone structure of cephalosporin P is classified as a



- A) fatty acid.
- B) steroid.
- C) cholesterol.
- D) wax.

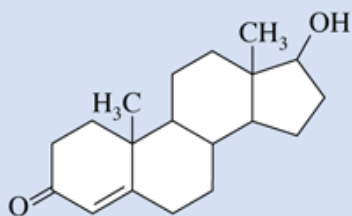
Structures of selected steroids. (Sex hormones and synthetic compounds that have similar actions.)

(a) NATURAL HORMONES



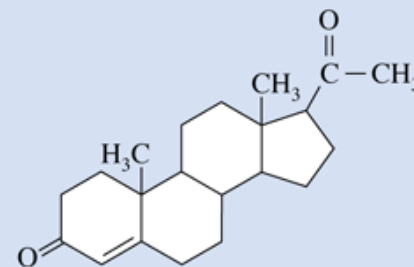
Estradiol

(the principal estrogen;
responsible for secondary
female characteristics)



Testosterone

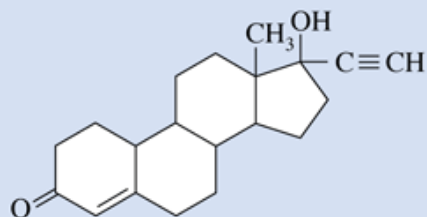
(the principal androgen;
responsible for secondary
male characteristics)



Progesterone

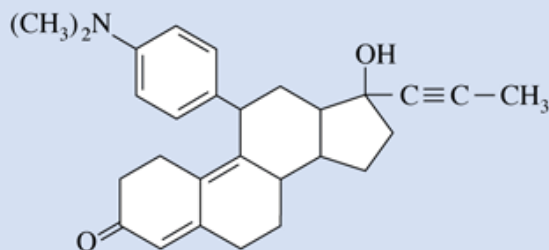
(the principal progestin;
prepares the uterus for
pregnancy)

(b) SYNTHETIC STEROIDS



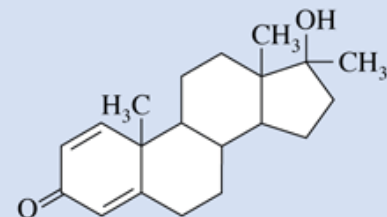
Norethynodrel

(a synthetic progestin)



RU-486

(mifepristone; a synthetic abortion drug)



Methandrostenolone

(a synthetic tissue-building steroid)

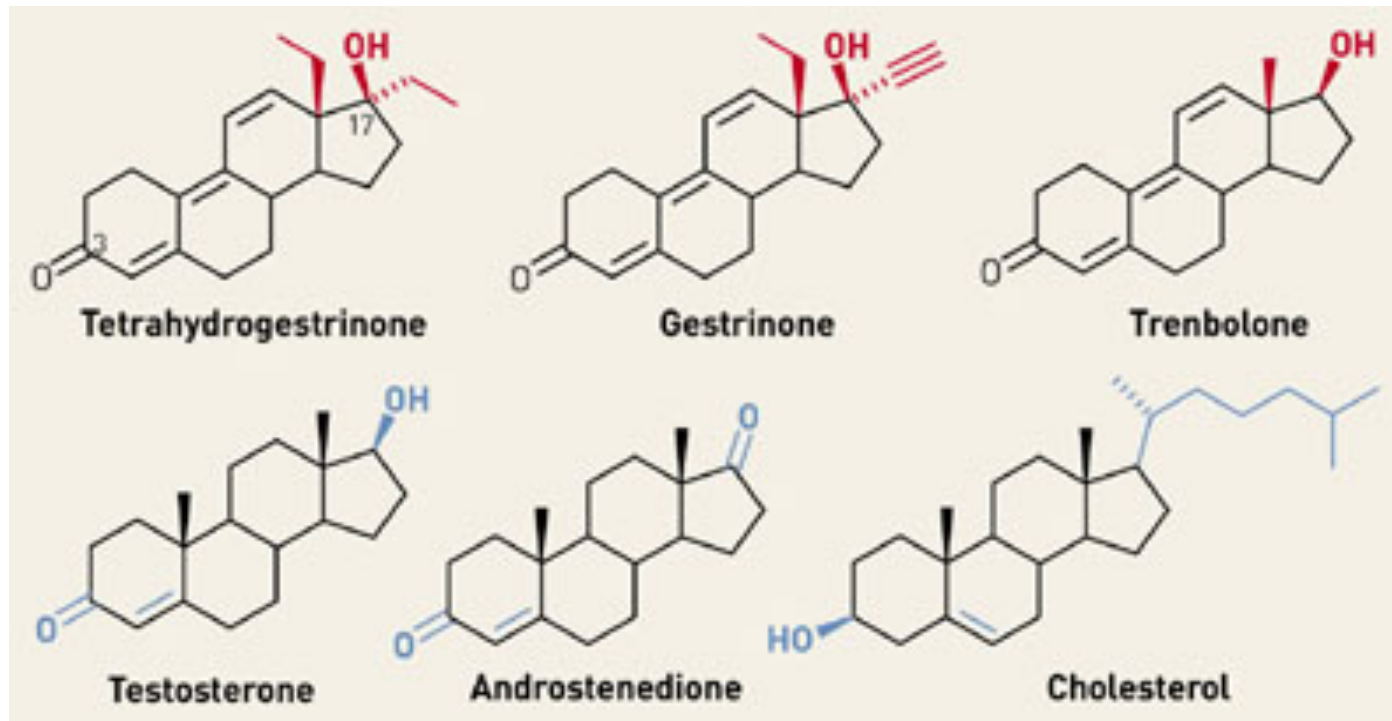
<http://www.cbsnews.com/videos/russias-dark-secret/>

Anabolic Steroids



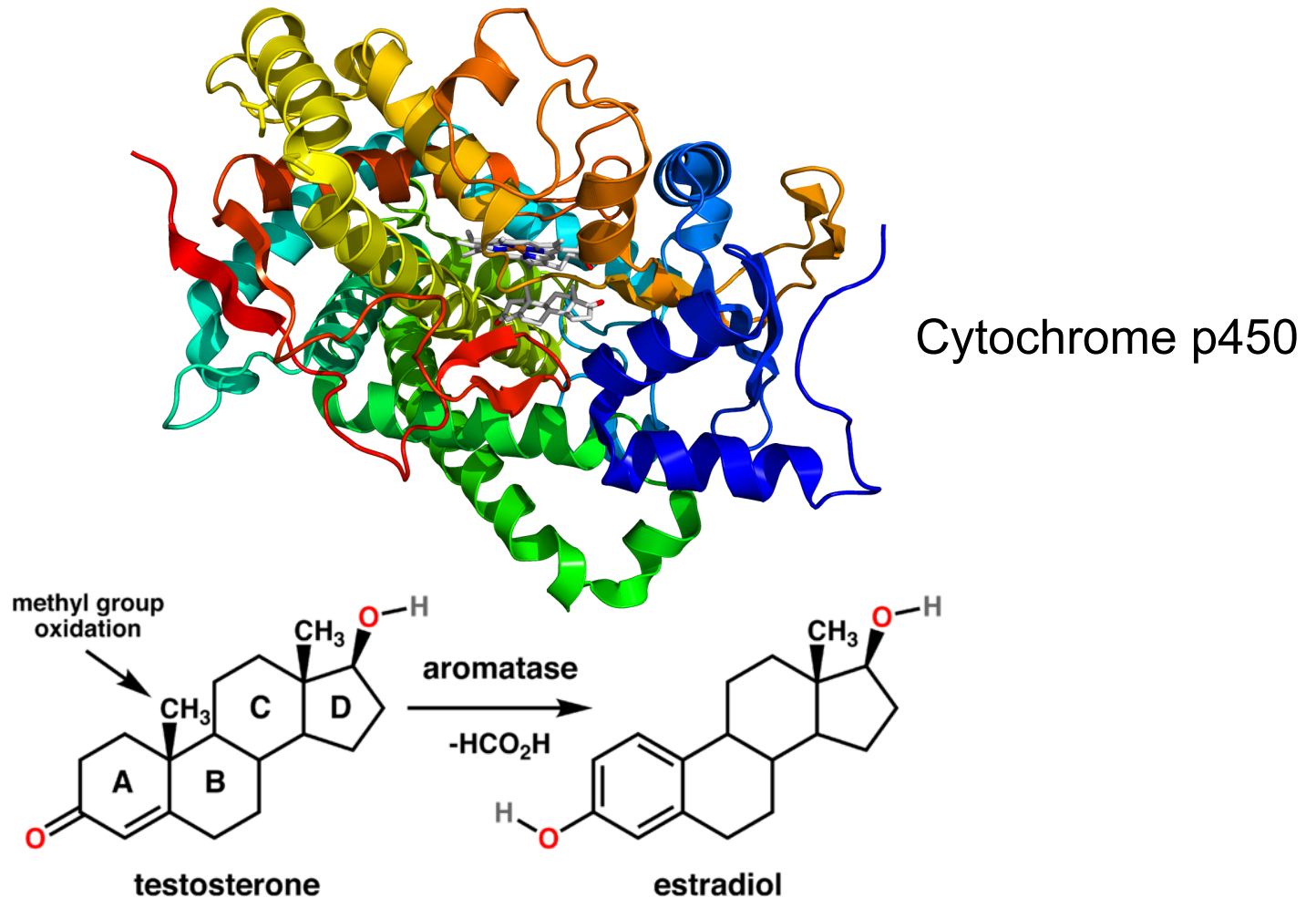
<http://www.cbsnews.com/videos/russias-dark-secret/>

Anabolic Steroids

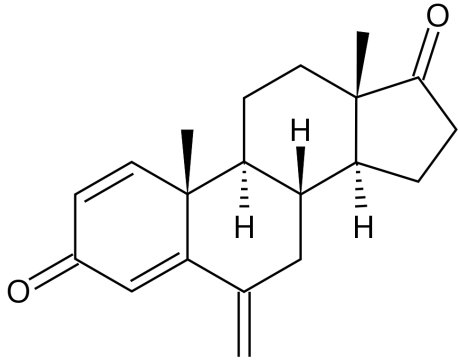


Enzyme Inhibition: Estrogen & Breast Cancer

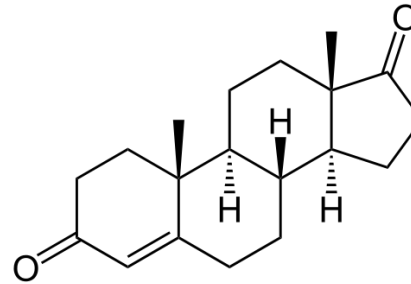
Inhibiting a cancer cell's division



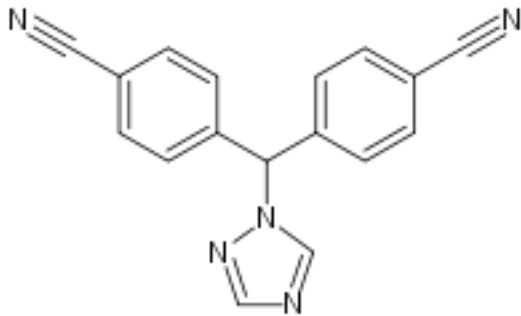
Enzyme Inhibition



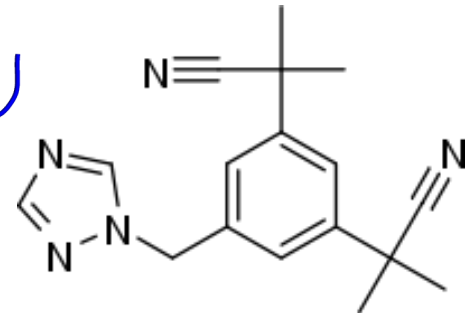
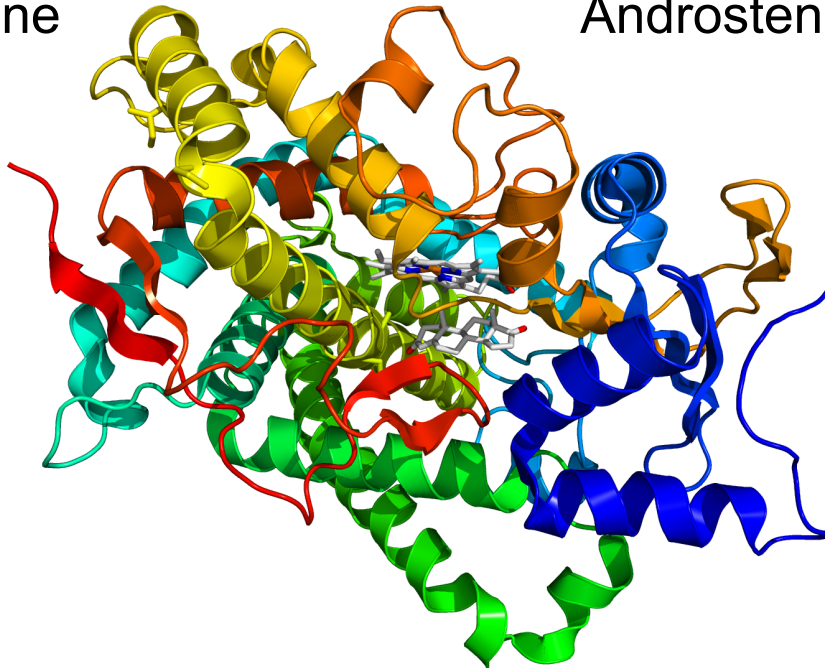
Exemestane



Androstenedione



Letrozole



Anastrozole

Aromatase: Cytochrome p450

Question

- Which of the following is not classified as a steroid?
- A) testosterone
- B) estradiol
- C) cortisone
- D) β -carotene