

**BCH 101**

**Amino acids/Proteins**

**BY**

**ADEYEMO, ADESEGUN GIDEON**

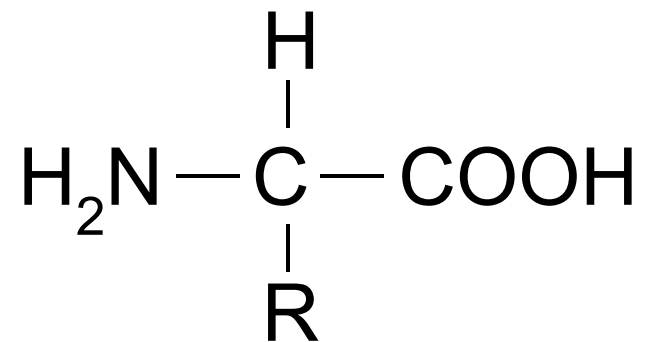
# **Protein - More than an Energy Source**

Proteins / polypeptides - chains formed by the condensation/combination of 20 different  $\alpha$  - amino acids.

- Polypeptides - may be di-, tri -, etc; up to 10 a.a.
- Proteins - longer than 10 a.a. units; ie.  $MW > 10,000$

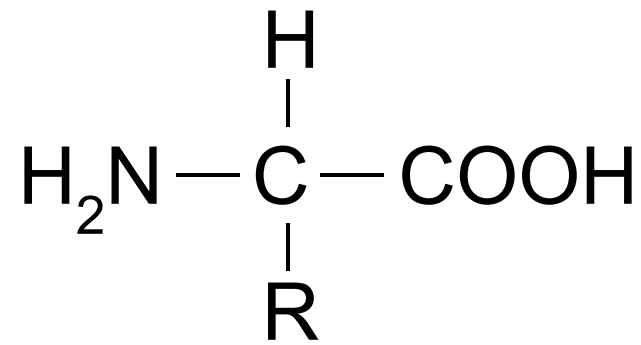
# Amino Acids - Protein building blocks

An amino acid is a compound having both a carboxyl group(-COOH) and an amino group(-NH<sub>2</sub>).



All amino acids from protein have the -NH<sub>2</sub> attached at the C α to the -COOH (as well as the H- & R-).

All naturally occurring α-amino acids, except glycine (R=H), are chiral and the 'L' stereoisomer.



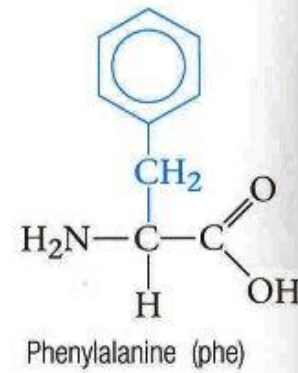
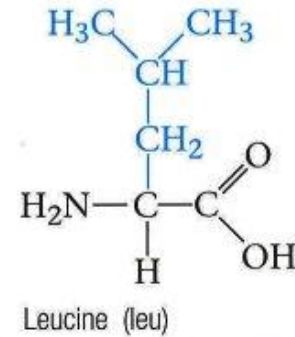
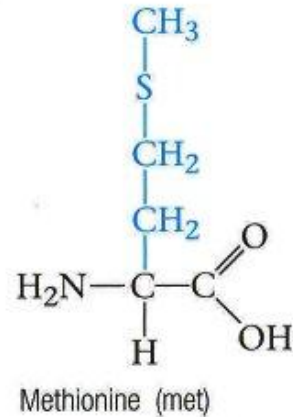
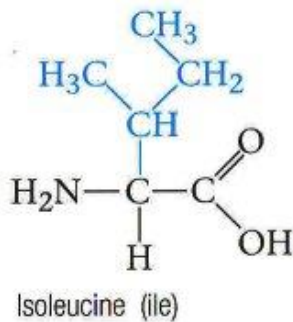
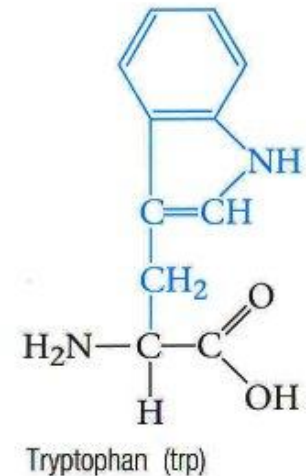
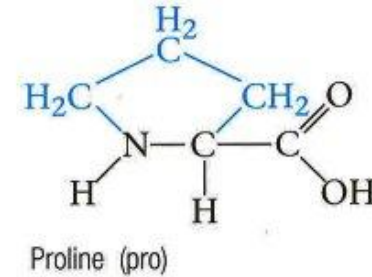
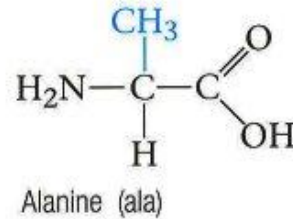
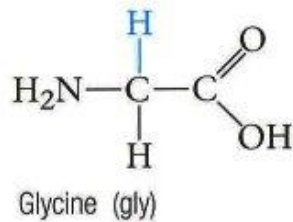
There are 20  $\alpha$ -amino acids in naturally occurring protein. By convention the  $-\text{NH}_2$  is placed 'to the left'.

Each aa has a 'common' name often ending in '-ine'.

There are ~150 other physiologically important amino acids, GABA (a neurotransmitter).

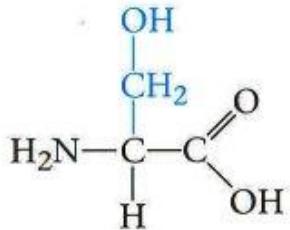
# Amino Acids - 1

Nonpolar R Groups  
(hydrophobic)

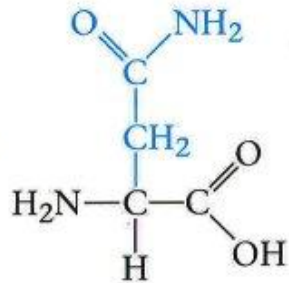


# Amino Acids - 2

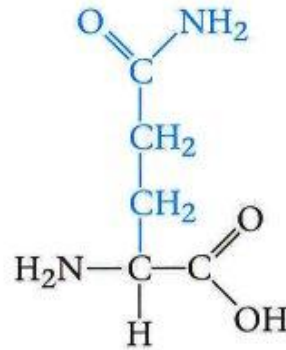
## Polar R Groups (hydrophilic)



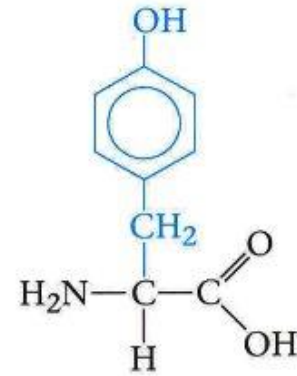
Serine (ser)



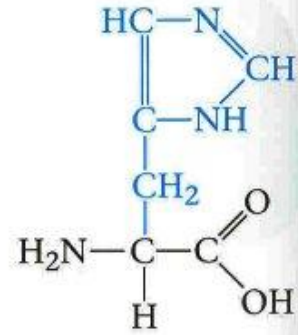
Asparagine (asn)



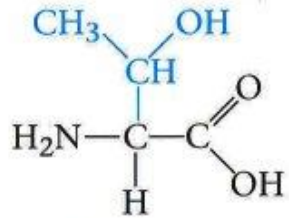
Glutamine (gln)



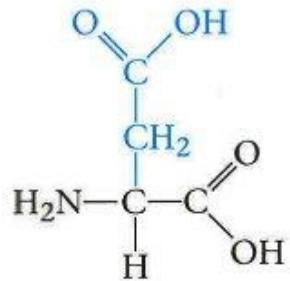
Tyrosine (tyr)



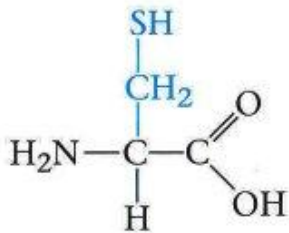
Histidine (his)



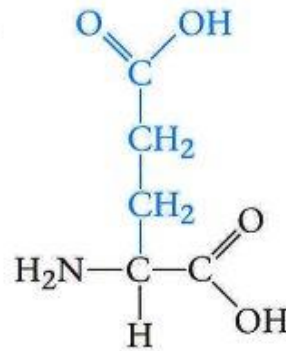
Threonine (thr)



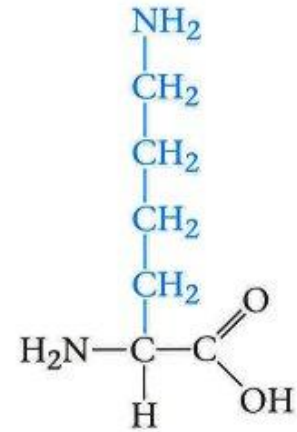
Aspartic acid (asp)



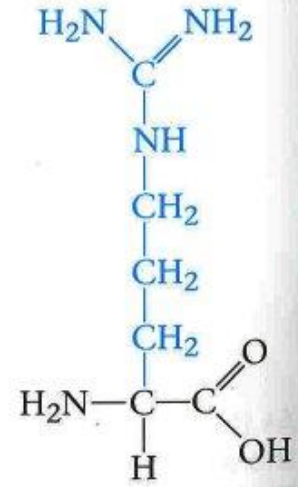
Cysteine (cys)



Glutamic acid (glu)



Lysine (lys)



Arginine (arg)

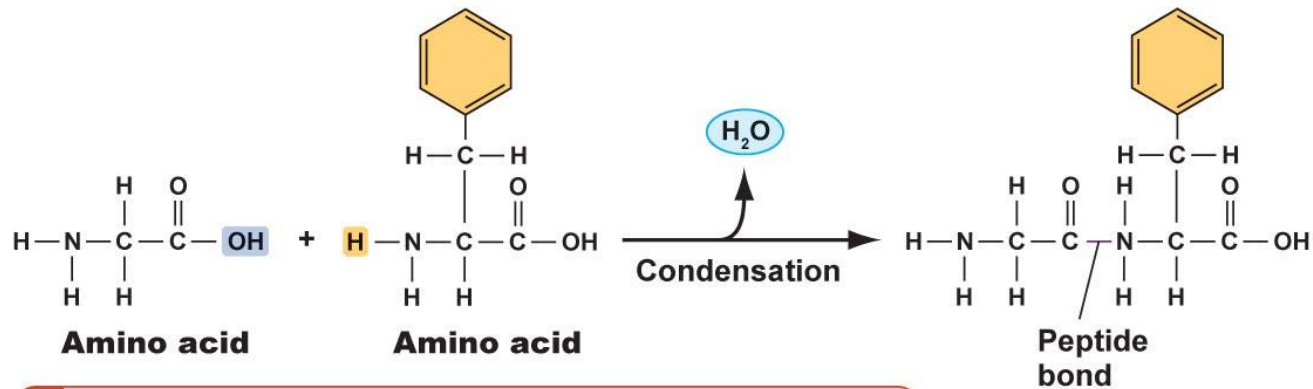
# Amino acids

- Contain both an acidic functional group (COOH) and a basic one ( $\text{-NH}_2$ ), NH or N
- Thus reactions are highly pH dependent

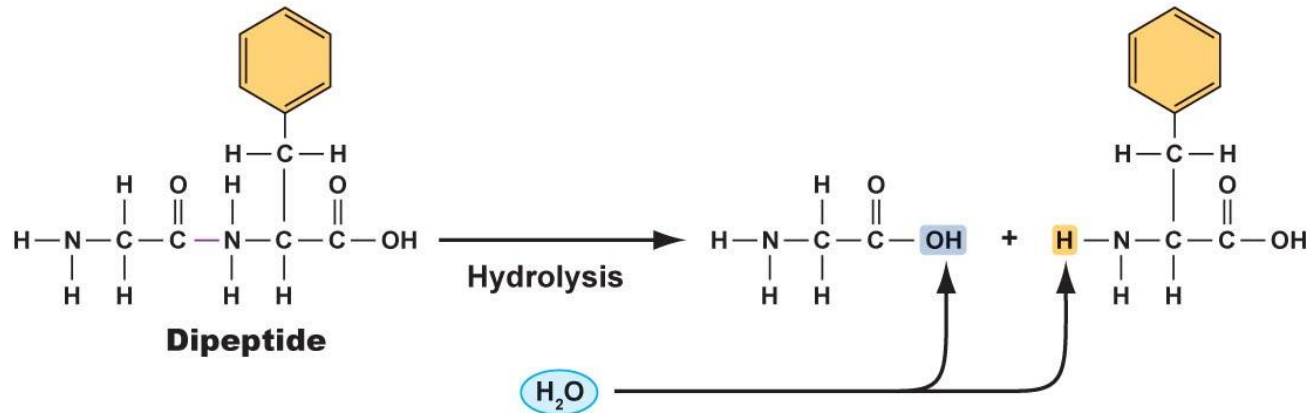




# Condensation and Hydrolytic Reactions



**a** A peptide bond forms by condensation when the acid group ( $\text{COOH}$ ) and amine group of two different amino acids join and release a molecule of water.

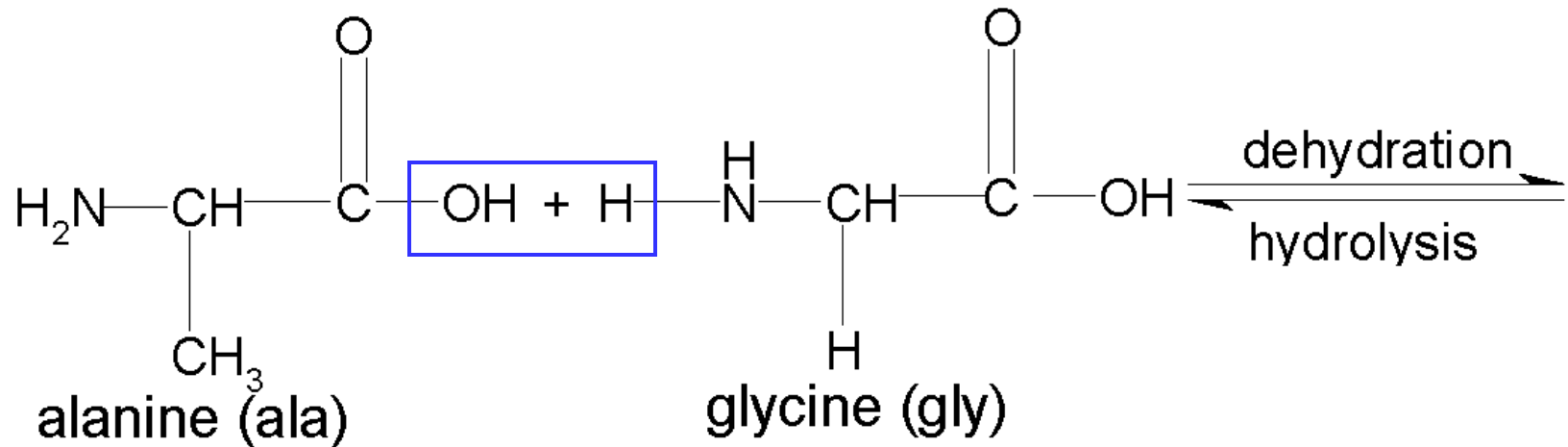


**b** When peptide bonds are broken by hydrolysis, the hydroxyl group ( $\text{OH}$ ) and hydrogen ( $\text{H}$ ) from water are added.

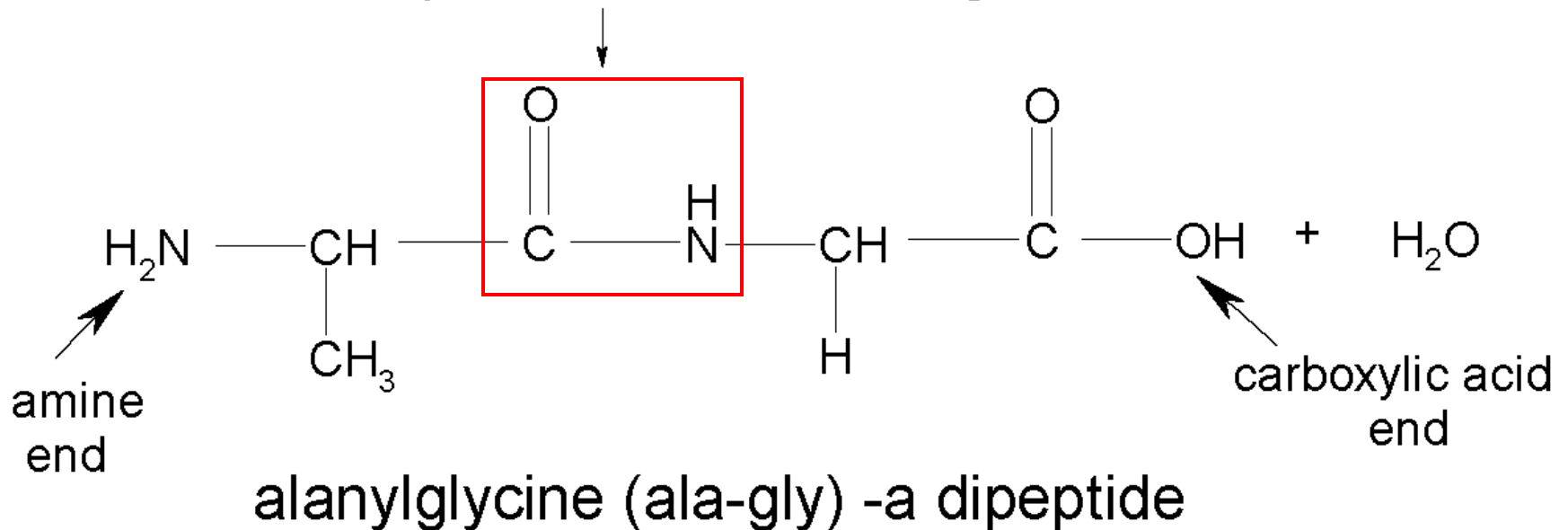
# pH dependent properties

- Zwitterionic structures contain both  $\text{N-H}^+$  and  $\text{COO}^-$ .
- At low pH, protonate  $\text{COO}^-$ .
- At higher pH : lose H on N
- Isoelectric pH: differs for each amino acid (due to structural differences)

# Peptides – Buildup/Breakdown



Peptide or amide linkage





# Essential, Nonessential, and Conditional

- Essential – must be consumed in the diet
- Nonessential – can be synthesized in the body
- Conditionally essential – cannot be synthesized due to illness or lack of necessary precursors
  - Premature infants lack sufficient enzymes needed to create arginine

**Table 6.1****The Mighty Twenty**

<b>Essential Amino Acids</b>	<b>Nonessential Amino Acids</b>
Histidine (His) <sup>a</sup>	Alanine (Ala)
Isoleucine (Ile)	Arginine (Arg) <sup>b</sup>
Leucine (Leu)	Asparagine (Asn)
Lysine (Lys)	Aspartic acid (Asp)
Methionine (Met)	Cysteine (Cys) <sup>b</sup>
Phenylalanine (Phe)	Glutamic acid (Glu)
Threonine (Thr)	Glutamine (Gln) <sup>b</sup>
Tryptophan (Trp)	Glycine (Gly) <sup>b</sup>
Valine (Val)	Proline (Pro) <sup>b</sup>
	Serine (Ser)
	Tyrosine (Tyr) <sup>b</sup>

<sup>a</sup> Histidine was once thought to be essential only for infants. It is now known that small amounts are also needed for adults.

<sup>b</sup> These amino acids can be “conditionally essential” if there are either inadequate precursors or inadequate enzymes available to create these in the body.

# Dipeptides

- Consider the 2 amino acids glycine (G) and alanine (A).
- How many dipeptides can be made if these are randomly mixed?
- GG, AA, GA and AG
- N terminal on LHS; C terminal on RHS

# Tripeptides

- Consider amino acids Glycine (G), Alanine (A) and Phenylalanine (P)
- How many different tripeptides are possible if each amino acid must be present?



# Possible tripeptides

- 3 choices for the N-terminal amino acid
- 2 choices for middle
- 1 choice for the C terminal amino acid
- Thus  $3 \times 2 \times 1 = 6$  choices if each aa must be present.
- But total number possible is  $3 \times 3 \times 3 = 27$ ; includes AAA, PPP, GGG etc

# **Levels of Protein Structure**

**Primary structure** - the sequence of amino acids in the peptide chain and the location of the disulfide bridges.

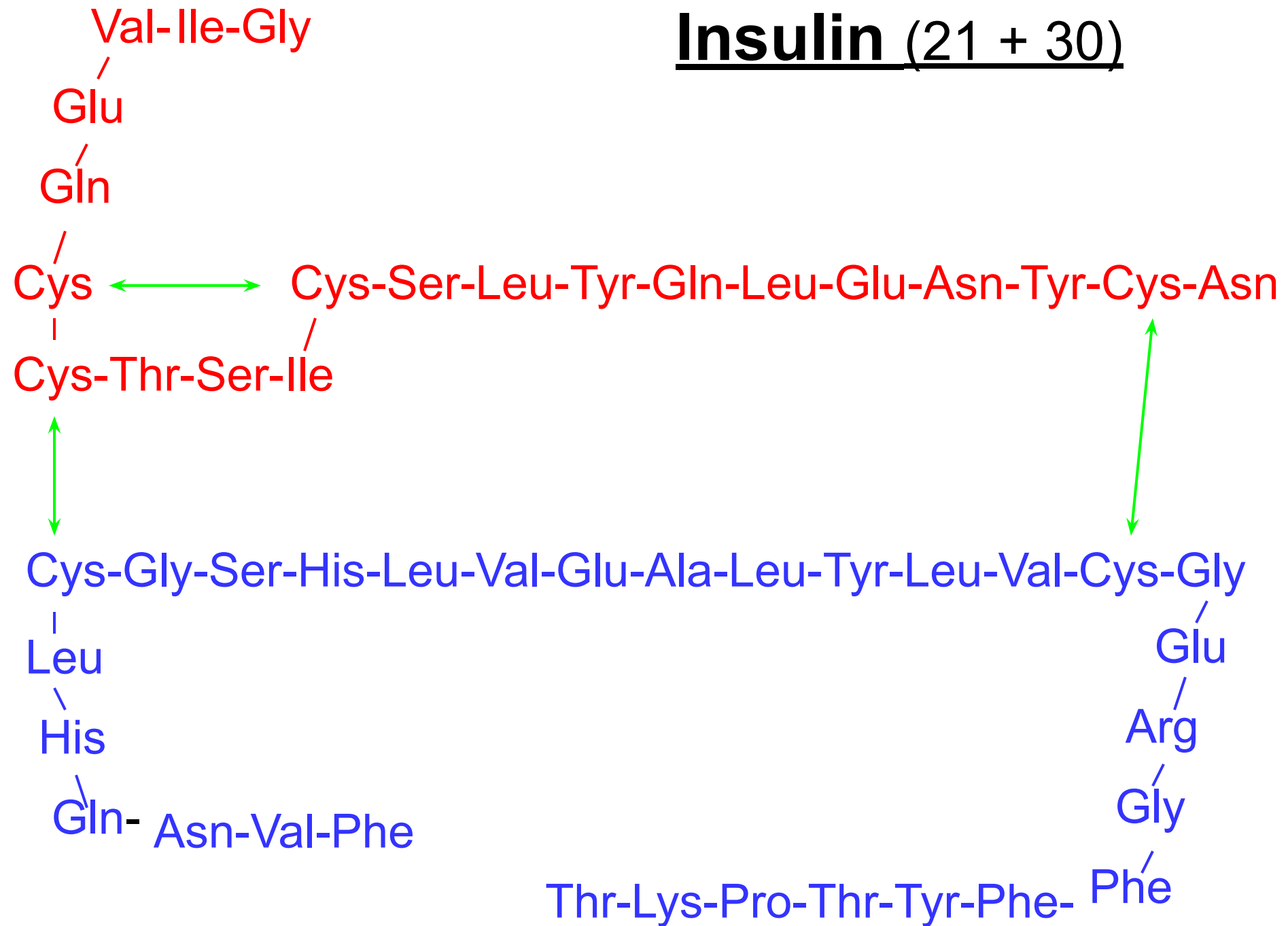
**Secondary structure** - a description of the conformation/ shape of the backbone of the protein.

**Tertiary structure** - a description of the 3D structure of the entire polypeptide.

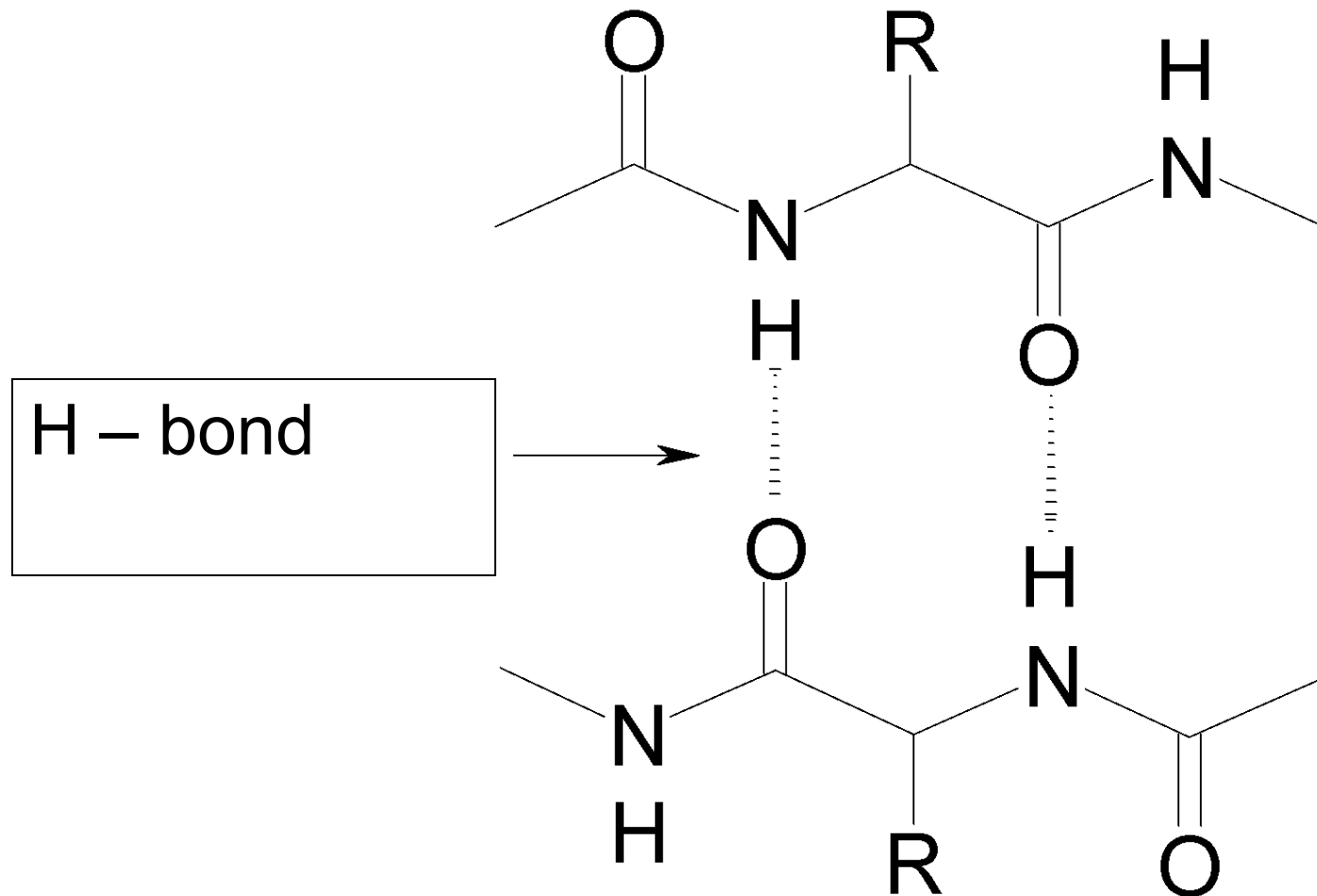
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If the protein has more than one chain it can have a quaternary structure.

# Insulin (21 + 30)

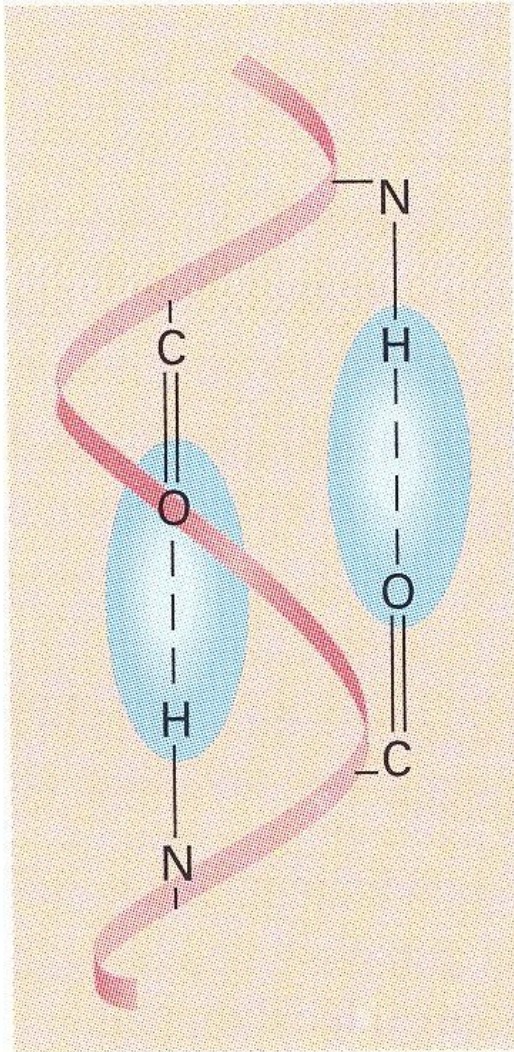


# Secondary (2<sup>o</sup>) Structure - sheets

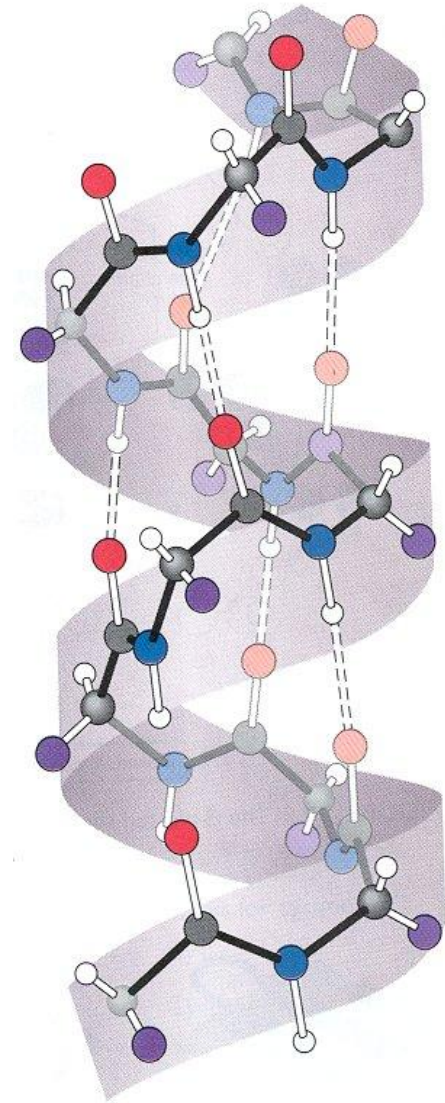


sheets/strands, eg. fingernails, silk

# Secondary Structure(2<sup>o</sup>) - the $\alpha$ -Helix



H-bonding -  
intramolecular



# Tertiary Structure of Proteins

- Arises from weaker attractive forces (non polar dispersion forces) between hydrophobic parts of the same chain that are widely separated in the primary structure, but close in space
- “intramolecular”
- Results in chain twisting and folding

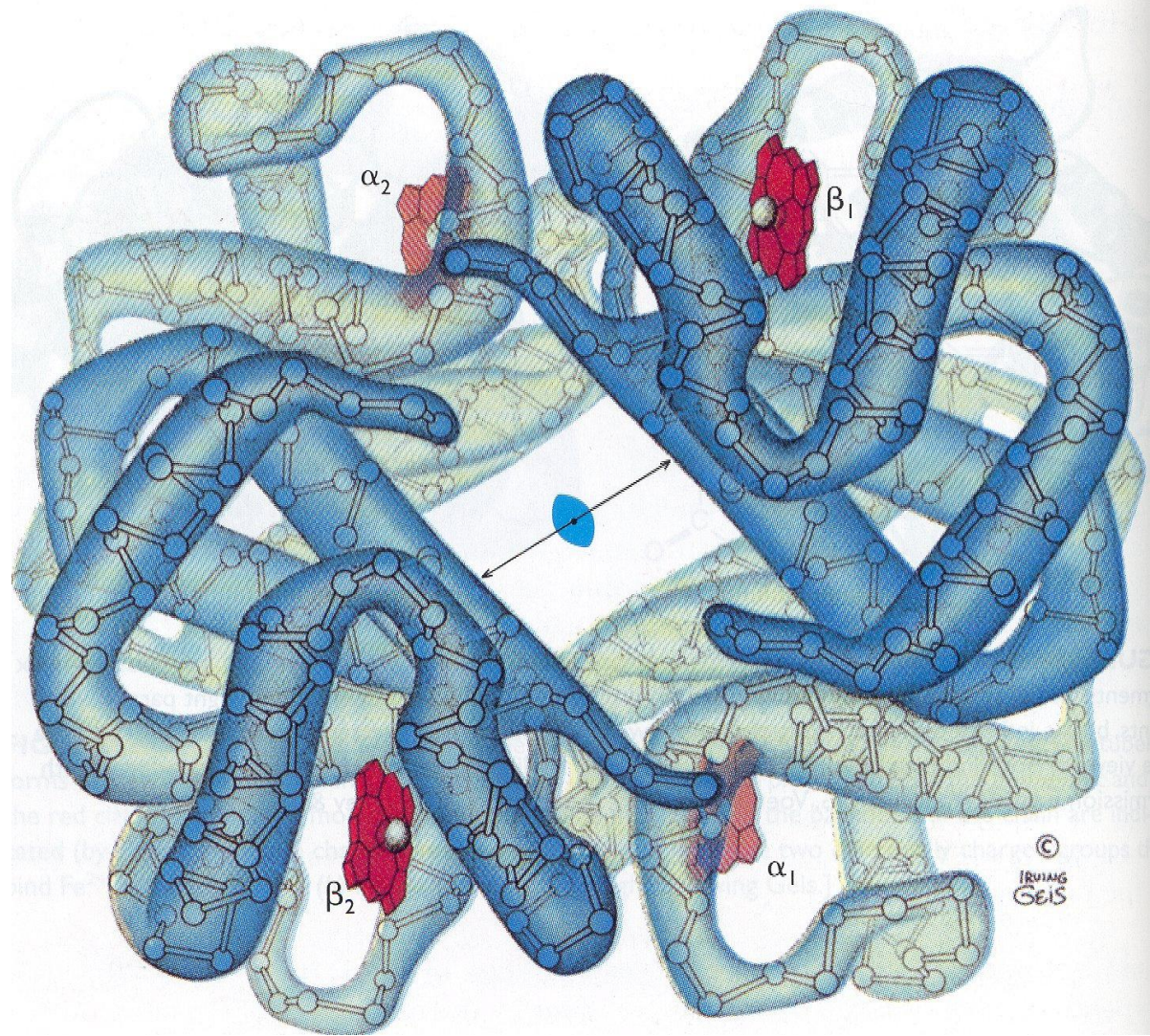
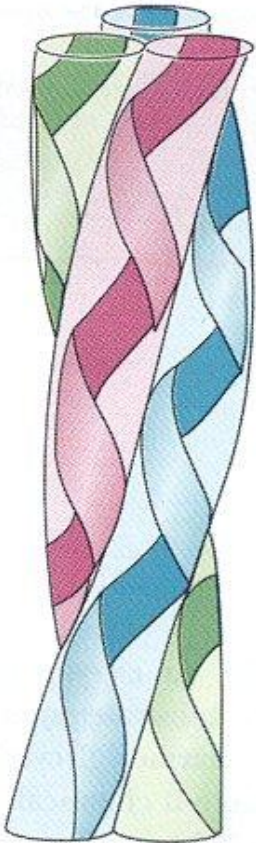
# Tertiary structure of protein: braids and globs

- Collagen-a fibrous protein (precursor of gelatin) has a triple helix structure-some elasticity due to interchain interactions
- Hemoglobin (a globular protein)



# Tertiary Structure (3<sup>0</sup>) - braids & globs

collagen



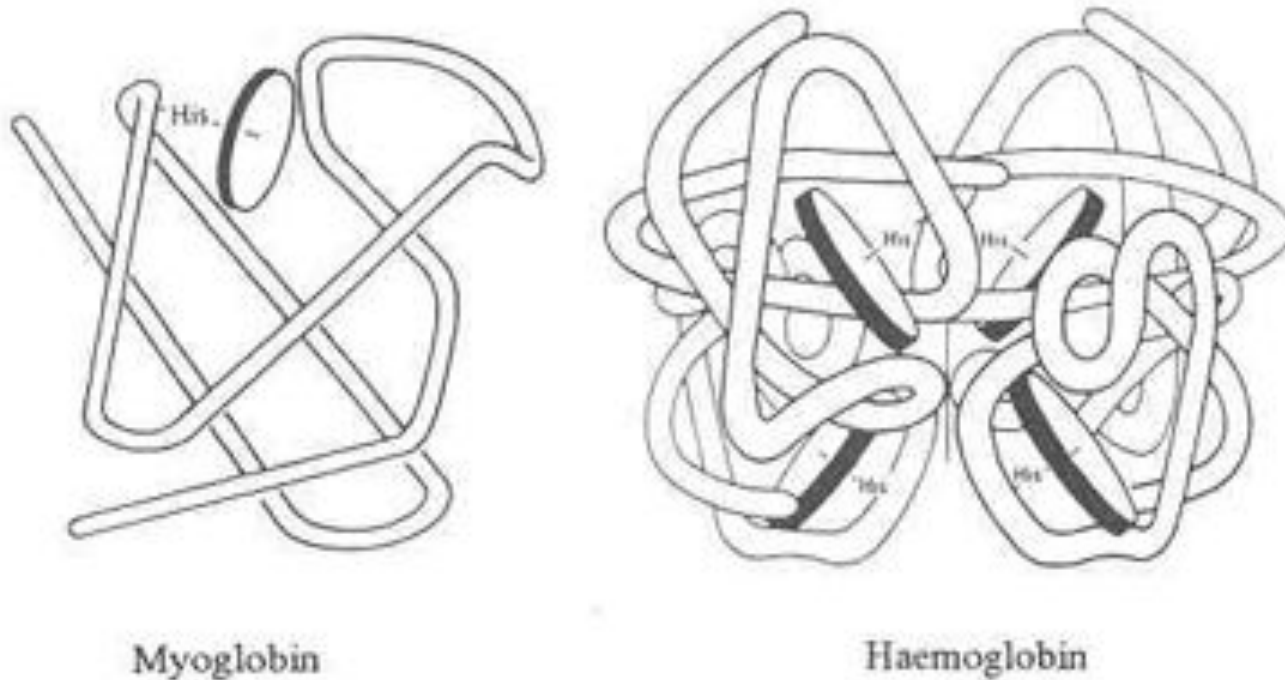
hemoglobin



# Hemoglobin(H) and Myoglobin (M)

- H has 4 polypeptide chains : carries  $O_2$ ,  $CO_2$  and  $H^+$  in the blood, and possesses quaternary structure
- M has a single chain of 153 amino acids: carries  $O_2$  from the blood vessels to the muscles and stores it until needed.
- Both have Fe II containing heme unit in each chain that binds  $O_2$ .

# Myoglobin Structure



**Figure 3 Myoglobin versus haemoglobin**

# To summarize

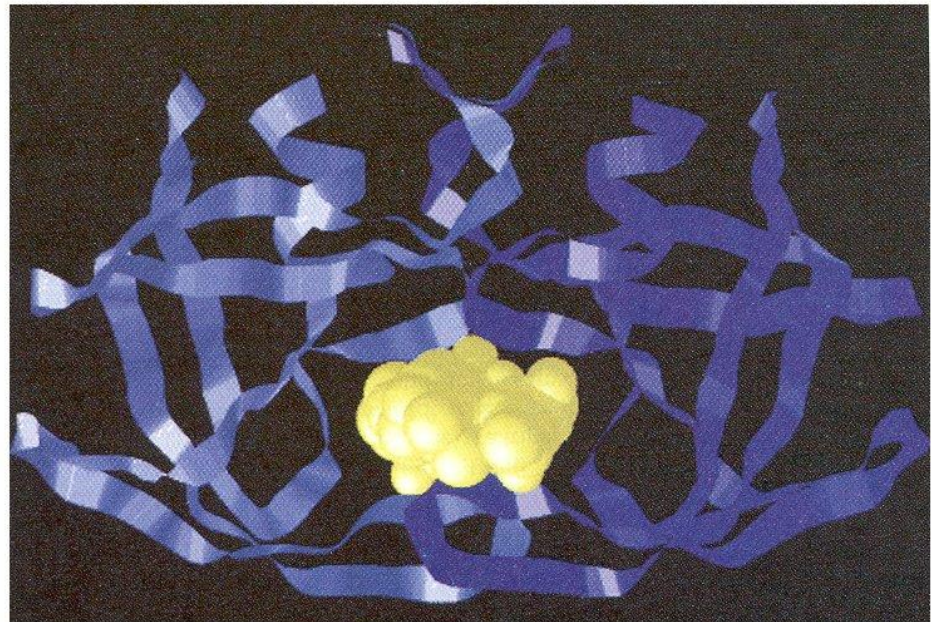
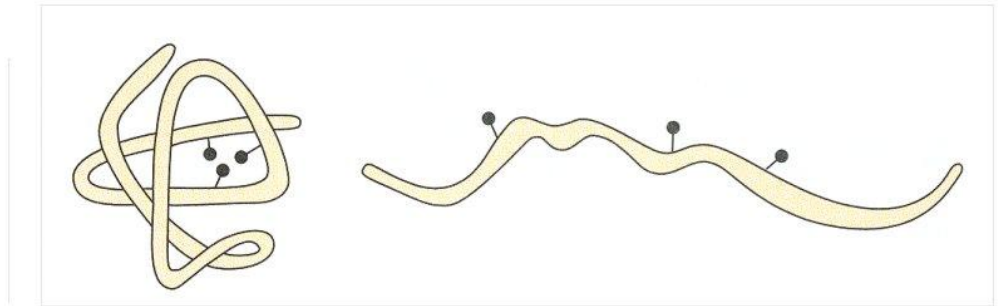
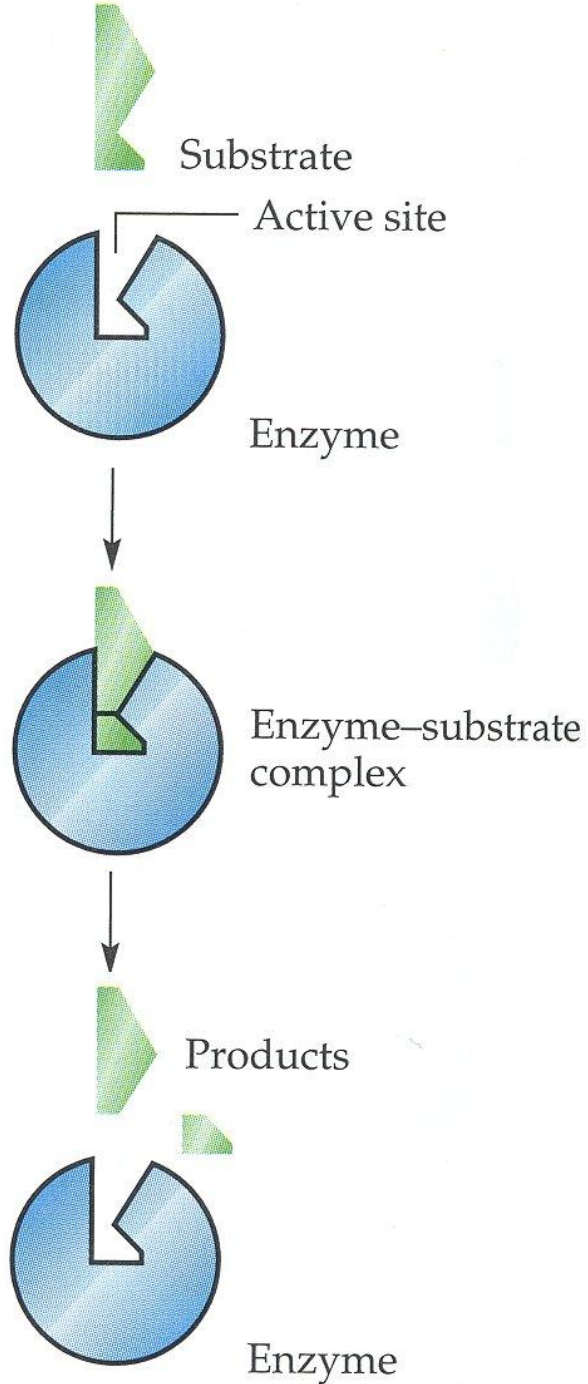
- Myoglobin cannot have quaternary structure since it has only one polypeptide chain
- Hemoglobin has 4 polypeptide chains and possesses quaternary structure

# Enzyme structure

- Many enzymes are proteins and their specific binding properties to a substrate depend on their overall molecular shape or “conformation”

Lock and key mechanism for activity

# Active Site of Enzymes



# **Denaturation -**

**any physical or chemical process that changes the protein structure and makes it incapable of performing its normal function.**

Whether denaturation is reversible depends on the protein and the extent of denaturation.

## **Examples:**

- heating egg whites (irreversible)
- 'permanent' waving of hair (reversible)

# Proteins by Structure

Proteins

**Simple**

**Conjugated**

Fibrous

Globular

Lipo-

Glyco-

Hemo-

insoluble  
'structural'

soluble  
'reactive'

hair, horn

enzymes

HDL,  
LDL

interferon

hemo-  
globin

# Proteins by Structure

## Fibrous





# Proteins by Structure

## **Globular**

```
graph TD; A[Globular] --> B[Albumins]; A --> C[Globulins]; B --- D[egg whites]; C --- E[antibodies(γ-globulin)]; C --- F[enzymes];
```

Albumins

egg whites

Globulins

antibodies( $\gamma$ -globulin)

enzymes

# Proteins by Function

Enzymes	- the biological catalysts
Contractile	- muscle
Hormones	- insulin, growth hormone
Neurotransmitters	- endorphins
Storage	- store nutrients, eg. seeds, casein in milk
Transport	- hemoglobin
Structural	- collagen, keratins
Protective	- antibodies
Toxins	- snake venom, botulinum

# (Non)Essential Amino Acids

The essential amino acids (10) are those that our bodies cannot synthesize. We must obtain them from our dietary intake.

They are:

**histidine, isoleucine, leucine, lysine,  
methionine, phenylalanine, threonine,  
tryptophan, valine (and arginine in infants).**

The non-essential a.a.(10) can be synthesized in our bodies from breakdown products of metabolism.

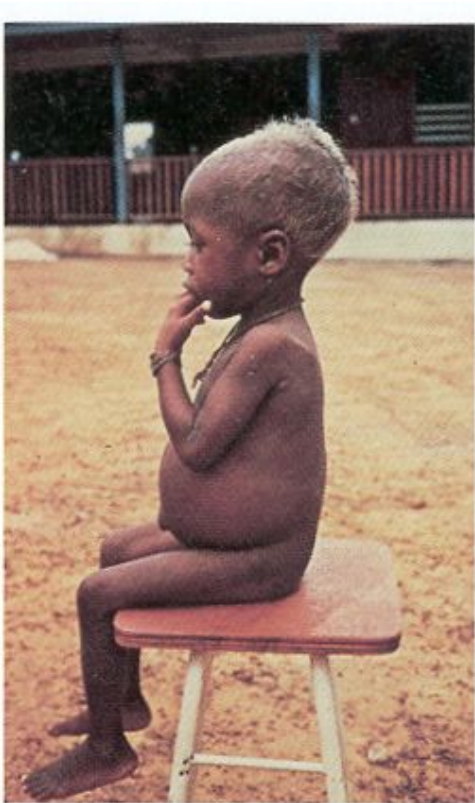
# Vegetarian Diets

- Main challenge is to get enough high quality protein with the correct balance of essential amino acids

# **Protein Content (approx.%) of Foods**

cheese	30
peanuts	27
chicken	21
fish	18
beef	18
soy	17
wheat	13
beans	7
rice	8
peas	7
milk	6
corn	4
cassava	3
potatoes	2

**Malnourished - the inability to obtain sufficient complete protein, ie. essential amino acids, for the body to function properly.**



Symptoms - extreme emaciation, bloated abdomen, lack of pigmentation, mental apathy, eventual death, eg. no antibodies, muscle breakdown, capacity of brain diminished ( increases from ~350g at birth to full size(~1200g) by 2 yrs).

1 of every 8 people on Earth suffers malnutrition severe enough to stunt physical and mental growth.

# Glycolipids

- Glycolipids are derivatives of ceramides with carbohydrate directly attached to ceramide
- In contrast to sphingomyelin they do not have a phosphocholine group

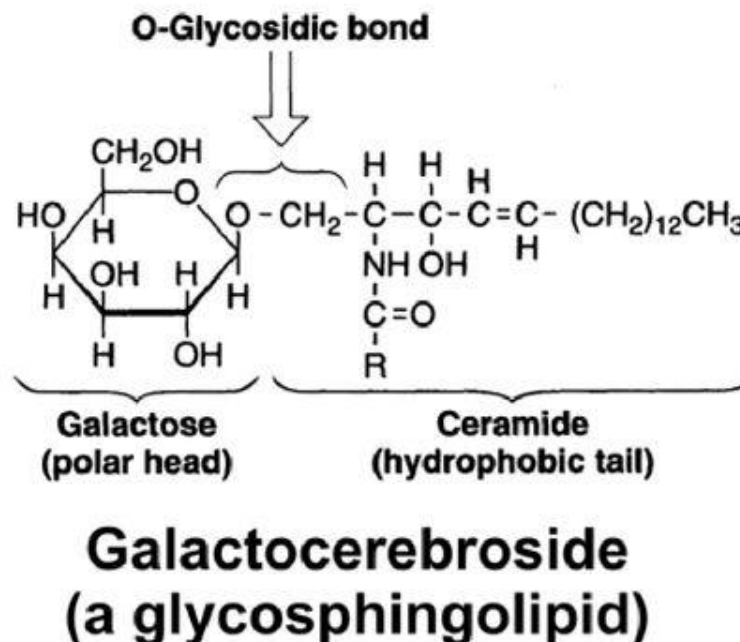
## Glycoprotein - Function

- Glycoproteins serve **many functions** in the body.
- Some glycoproteins **provide structure** e.g. **collagens**.
- Some glycoproteins are involved in immunity e.g. **immunoglobulins** (such as IgG).
- **Mucins** are secreted into mucus of the respiratory and digestive tracts where the specific mucins can retain water thus allowing mucus to **serve as an effective lubricant**.
- Specific glycoproteins present on the surface of red blood cells **determine blood group type**



# Glycolipid structure — cerebrosides

- The carbohydrate component is linked by an O-glycosidic bond to ceramide
- Cerebrosides contain a single sugar (Glu or Gal) or few sugars; they are abundant in brain and myeline sheath



# **Roles of glycolipids**

- Glycolipids have important roles in cell interactions, growth, and development
- They are very antigenic (e.g., blood group antigens);
- act as surface receptors for some toxins and viruses;
- and undergo major changes during cell transformation

### ❑ What is Glycoprotein ?:

- Glycoproteins are proteins that contain oligosaccharide chains (glycans) covalently attached to polypeptide side-chains.
- This process is known as glycosylation.
- The carbohydrate is attached to the protein during the following modifications: **Co-translational modification & Post-translational modification.**
- In proteins that have segments extending extracellularly, the extracellular segments are often glycosylated.

## Functions Served by Glycoproteins

Function	Glycoproteins
Structural molecule	Collagens
Lubricant and protective agent	Mucins
Transport molecule	Transferrin, ceruloplasmin
Immunologic molecule	Immunoglobulins, histocompatibility antigens
Hormone	Chorionic gonadotropin, thyroid-stimulating hormone (TSH)
Enzyme	Various, eg. alkaline phosphatase
Cell attachment-recognition site	Various proteins involved in cell-cell (eg, sperm-oocyte), virus-cell, bacterium-cell, and hormone-cell interactions