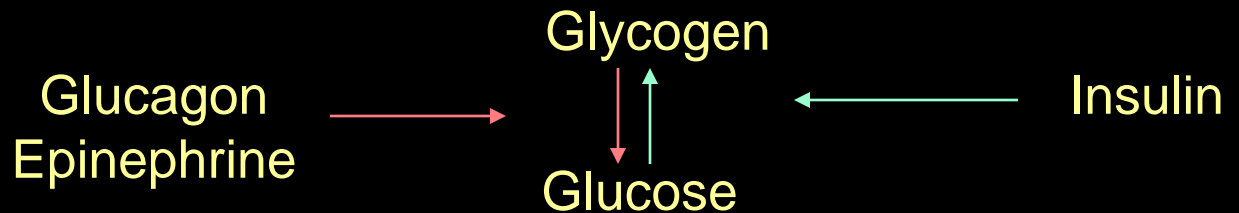
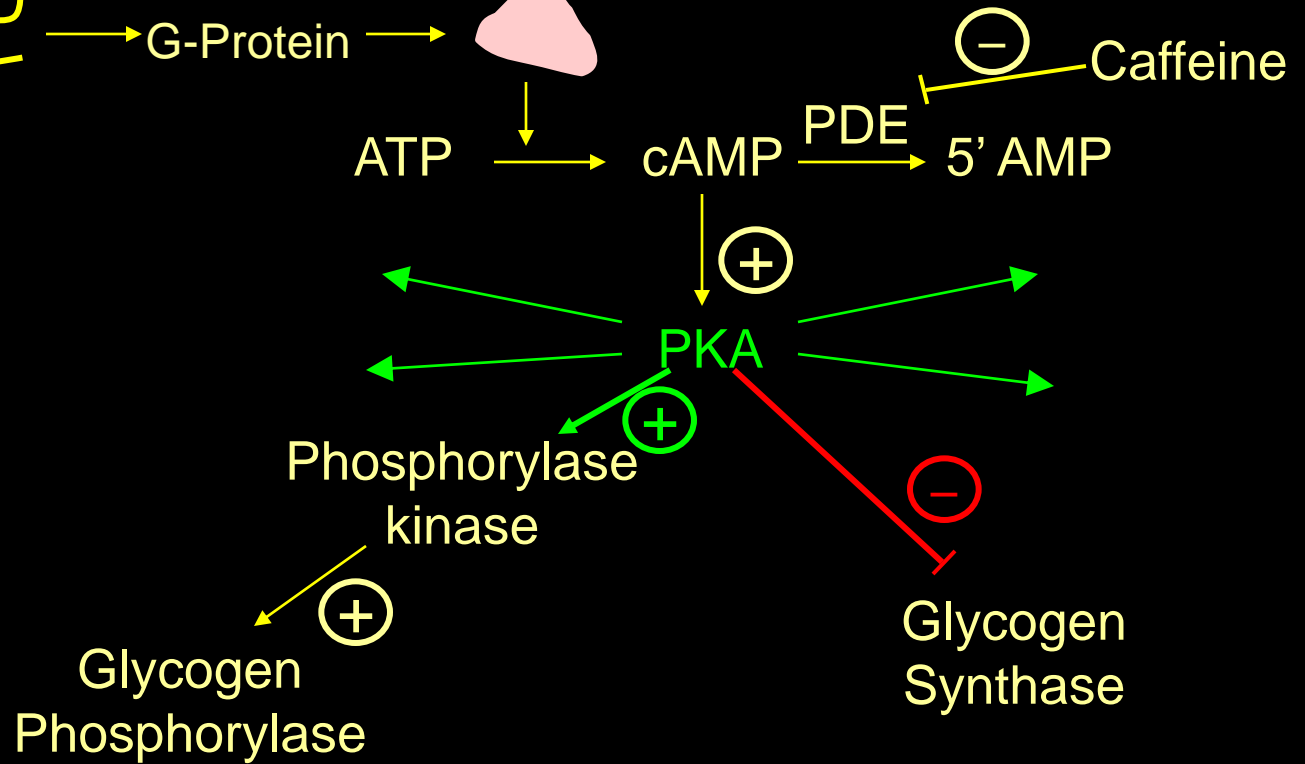


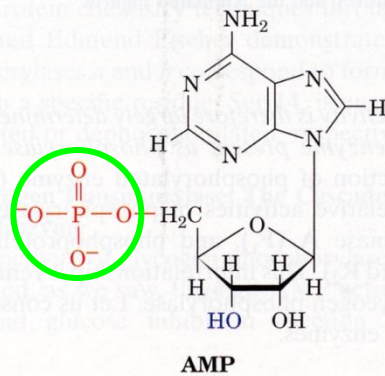
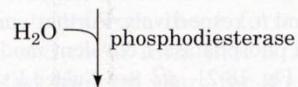
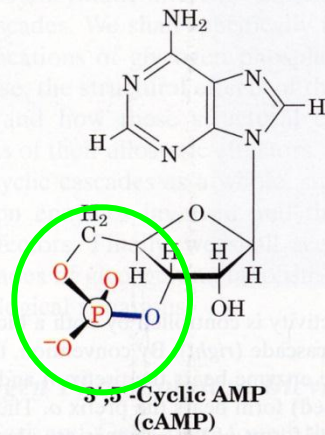
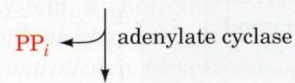
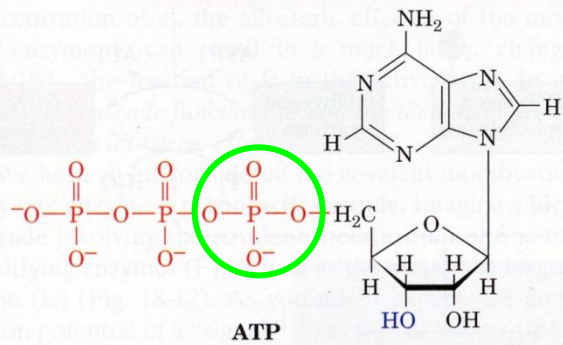
B-adrenergic receptor, or

Glucagon receptor

Adenylate Cyclase

cAMP Signal Transduction Cascade





Direct targets of PKA:

Phosphorylase kinase

Glycogen synthase

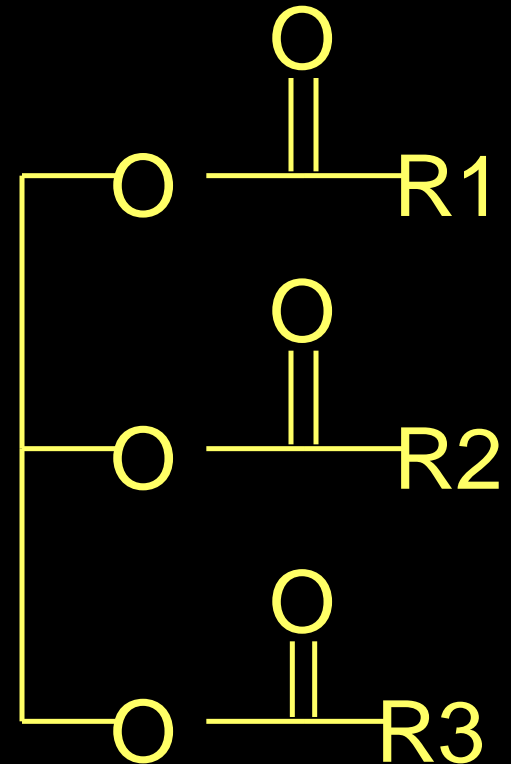
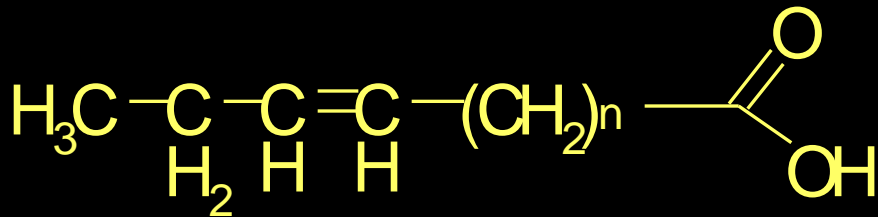
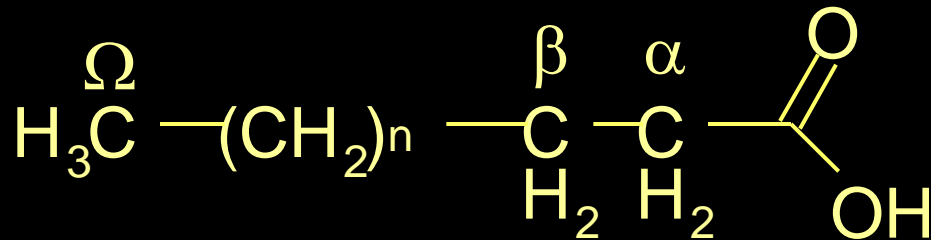
Pyruvate Kinase

PFK2 / F2,6BP

Hormone-sensitive lipase

Fatty Acid Oxidation

Structure of FA's



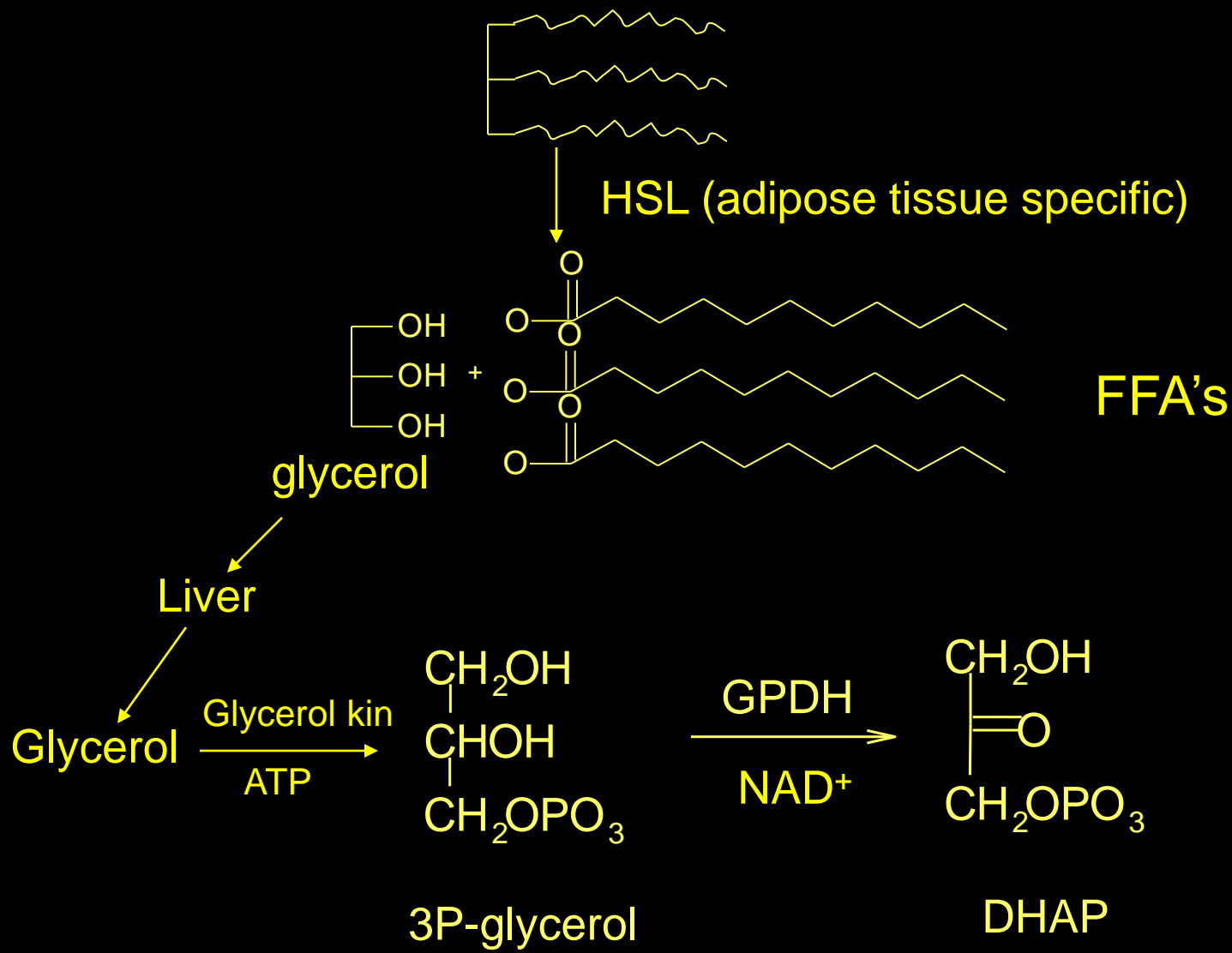


Table 24-1

Some naturally occurring fatty acids in animals

Number of carbons	Number of double bonds	Common name	Systematic name	Formula
12	0	Laurate	<i>n</i> -Dodecanoate	$\text{CH}_3(\text{CH}_2)_{10}\text{COO}^-$
14	0	Myristate	<i>n</i> -Tetradecanoate	$\text{CH}_3(\text{CH}_2)_{12}\text{COO}^-$
→ 16	0	Palmitate	<i>n</i> -Hexadecanoate	$\text{CH}_3(\text{CH}_2)_{14}\text{COO}^-$
→ 18	0	Stearate	<i>n</i> -Octadecanoate	$\text{CH}_3(\text{CH}_2)_{16}\text{COO}^-$
20	0	Arachidate	<i>n</i> -Eicosanoate	$\text{CH}_3(\text{CH}_2)_{18}\text{COO}^-$
22	0	Behenate	<i>n</i> -Docosanoate	$\text{CH}_3(\text{CH}_2)_{20}\text{COO}^-$
24	0	Lignocerate	<i>n</i> -Tetracosanoate	$\text{CH}_3(\text{CH}_2)_{22}\text{COO}^-$
→ 16	1	Palmitoleate	<i>cis</i> - Δ^9 -Hexadecenoate	$\text{CH}_3(\text{CH}_2)_5\text{CH}=\text{CH}(\text{CH}_2)_7\text{COO}^-$
→ 18	1	Oleate	<i>cis</i> - Δ^9 -Octadecenoate	$\text{CH}_3(\text{CH}_2)_7\text{CH}=\text{CH}(\text{CH}_2)_7\text{COO}^-$
18	2	Linoleate	<i>cis,cis</i> - Δ^9, Δ^{12} -Octadecadienoate	$\text{CH}_3(\text{CH}_2)_4(\text{CH}=\text{CHCH}_2)_2(\text{CH}_2)_6\text{COO}^-$
18	3	Linolenate	all- <i>cis</i> - $\Delta^9, \Delta^{12}, \Delta^{15}$ -Octadecatrienoate	$\text{CH}_3\text{CH}_2(\text{CH}=\text{CHCH}_2)_3(\text{CH}_2)_6\text{COO}^-$
20	4	Arachidonate	all- <i>cis</i> - $\Delta^5, \Delta^8, \Delta^{11}, \Delta^{14}$ -Eicosatetraenoate	$\text{CH}_3(\text{CH}_2)_4(\text{CH}=\text{CHCH}_2)_4(\text{CH}_2)_2\text{COO}^-$

Table 6.1 Pattern of fatty acids in fats and oils (approximate percentage of total fatty acids)

	C ₄₋₁₂ saturated	C _{14:0}	C _{16:0}	C _{18:0}	C _{16:1} + C _{18:1}	C _{18:2}	Other PUFA	Other FAs
Butter, cream and milk	13	11	26	11	30	2	1 ^b	2
Beef	—	3	29	16	48	2	1	—
Bacon and pork	—	2	26	14	50	7	1	—
Chicken	—	1	26	7	45	18	2	—
Fish oil	—	5	15	3	27	7	43 ^a	—
Coconut oil	58	18	10	3	8	2	—	—
Palm oil	—	1	40	4	45	9	—	—
Cocoa butter	—	—	26	35	36	3	—	—
Rapeseed oil	—	—	3	1	24	15	10 ^b	40 ^c
Olive oil	—	—	12	2	73	11	1	—
Groundnut oil	—	—	12	3	53	30	1	—
Sesame oil	—	—	9	5	40	43	—	—
Cottonseed oil	—	1	24	2	20	50	1	—
Corn (maize) oil	—	—	12	2	31	53	2	—
Soya bean oil	—	—	10	4	24	53	7 ^b	—
Sunflower seed oil	—	—	6	6	33	58	—	—
Safflower seed oil	—	—	7	2	13	74	—	—
Margarine	3	5	23	9	33	12	1	5
Margarine, polyunsaturated	2	1	12	8	22	52	1	—

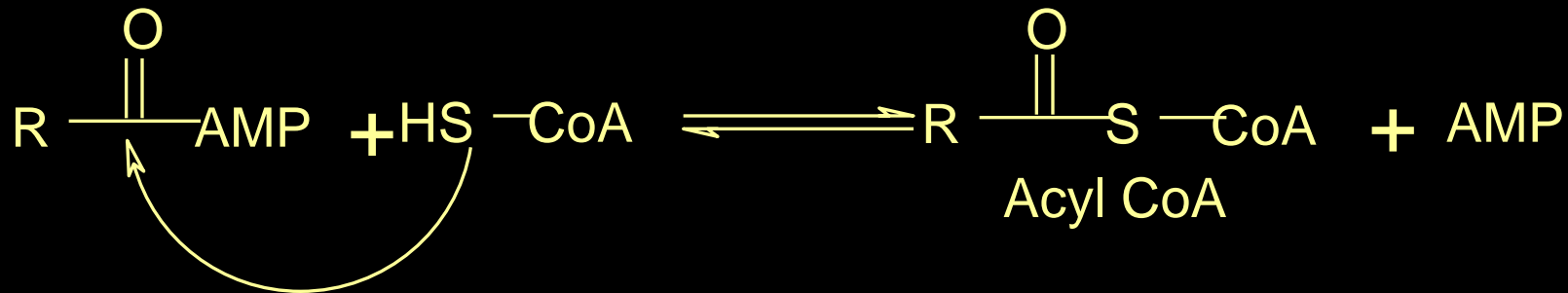
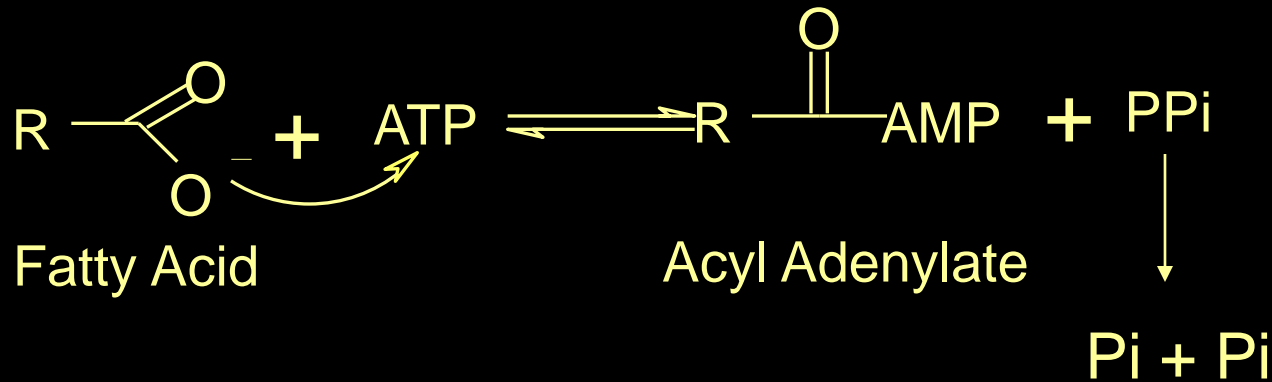
^a Long-chain polyunsaturated fatty acids (C₂₀ and C₂₂).

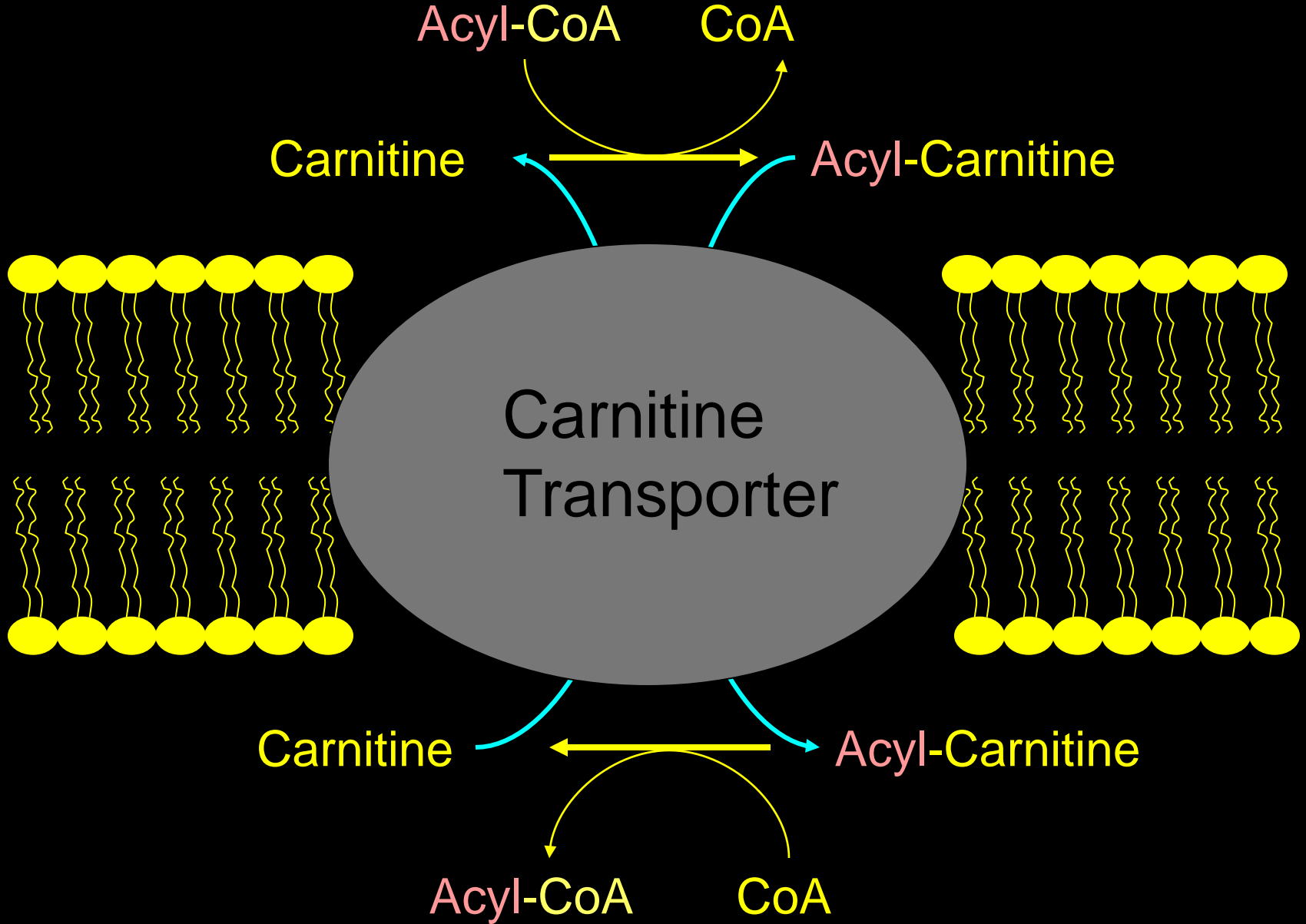
^b C_{18:3} (linolenic); ^c C_{22:1} (erucic).

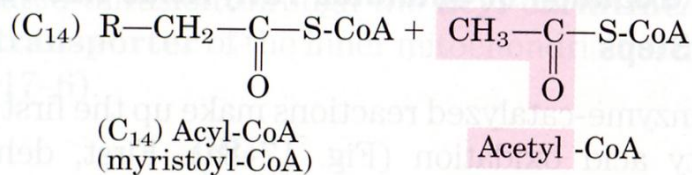
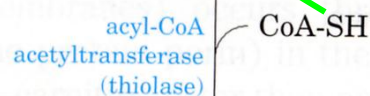
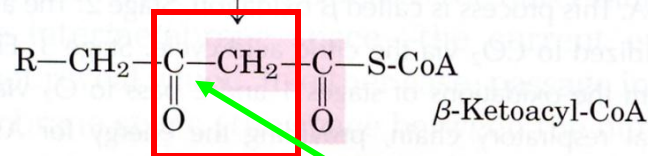
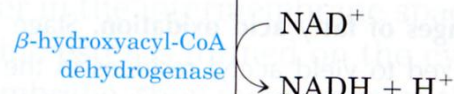
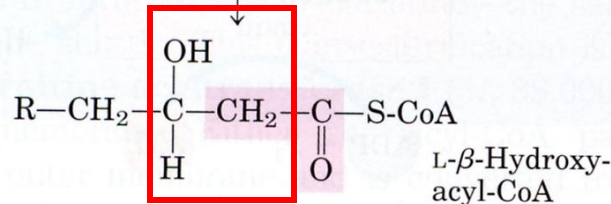
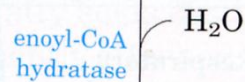
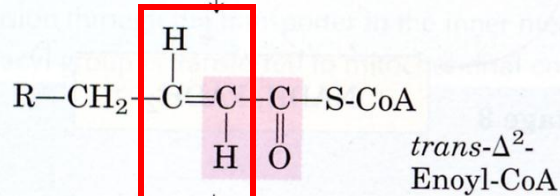
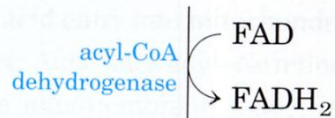
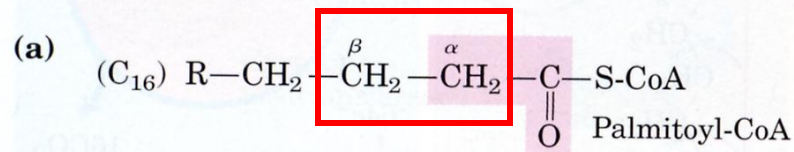
Note. The composition of all these fats and oils varies depending on methods of animal husbandry and crop production. In margarines the proportion of fats and oils for the blend are adjusted to world market prices.

- Synthesis & Storage of FA's occurs in the cytosol
- Oxidation of FA's is carried out in the mitochondria

Activation of FFA's for oxidation (cytosolic)







β -oxidation of fatty acids

Compare with reactions of TCA cycle.

Stoichiometry for the Oxidation of Palmitate (16:0)

- For each cycle of β -oxidation, the following are produced:

1 FADH_2	1.5 ATP
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1 NADH	2.5 ATP
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1 Acetyl-CoA	10 ATP
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For Palmitate:

7 FADH_2	10.5 ATP
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7 NADH	17.5 ATP
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8 Acetyl-CoA	80 ATP
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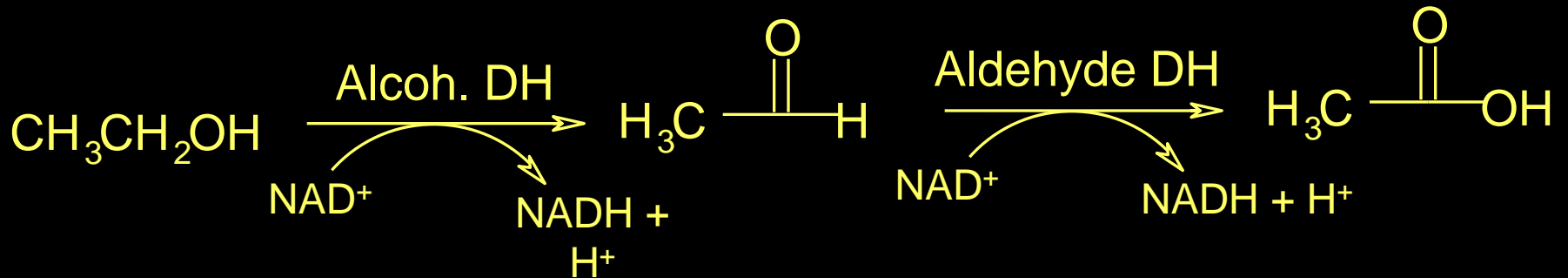
Activation of Palmitate requires energy equivalent to 2 ATP, therefore:

-2 ATP

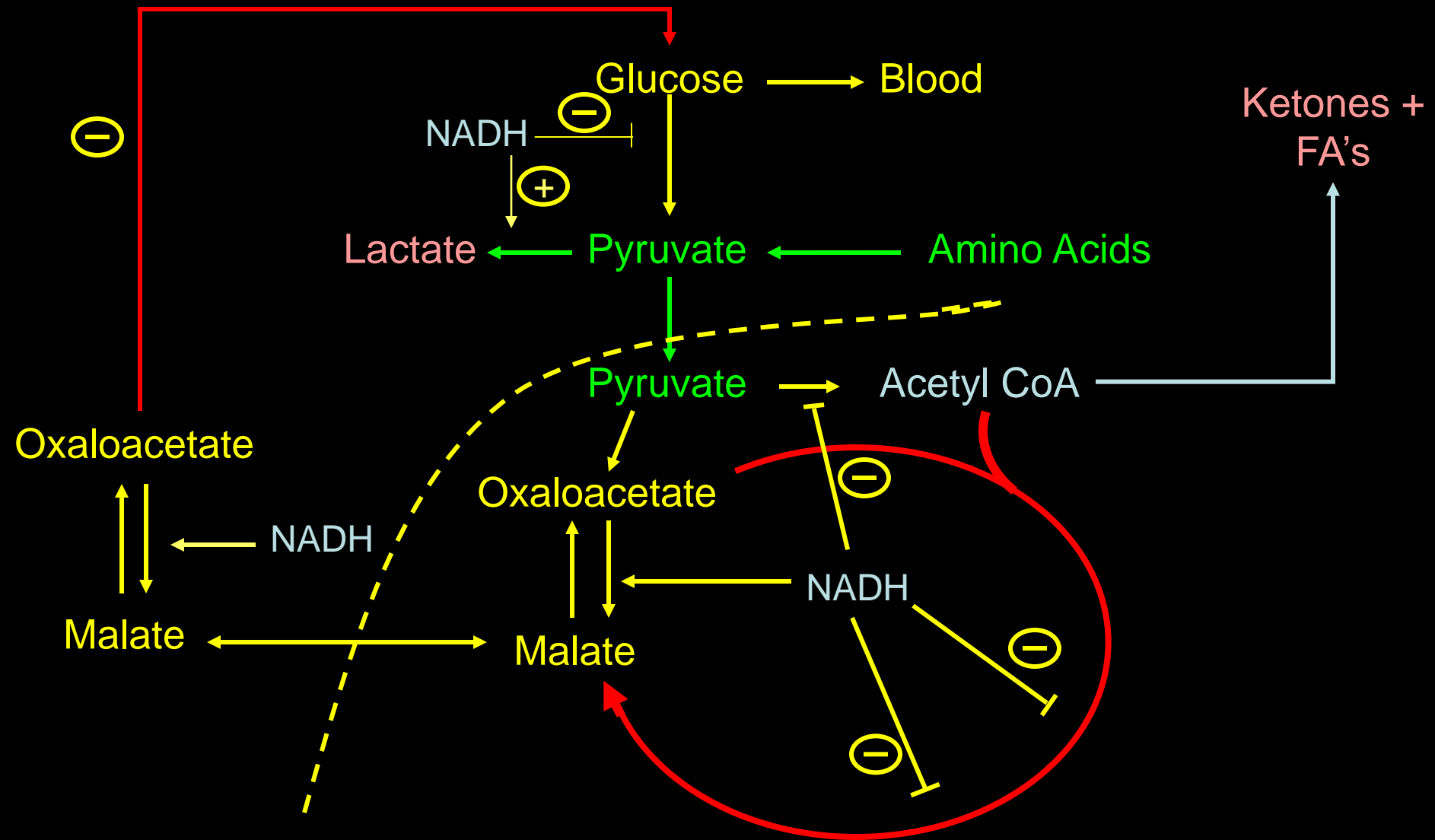
106 ATP per molecule of Palmitate

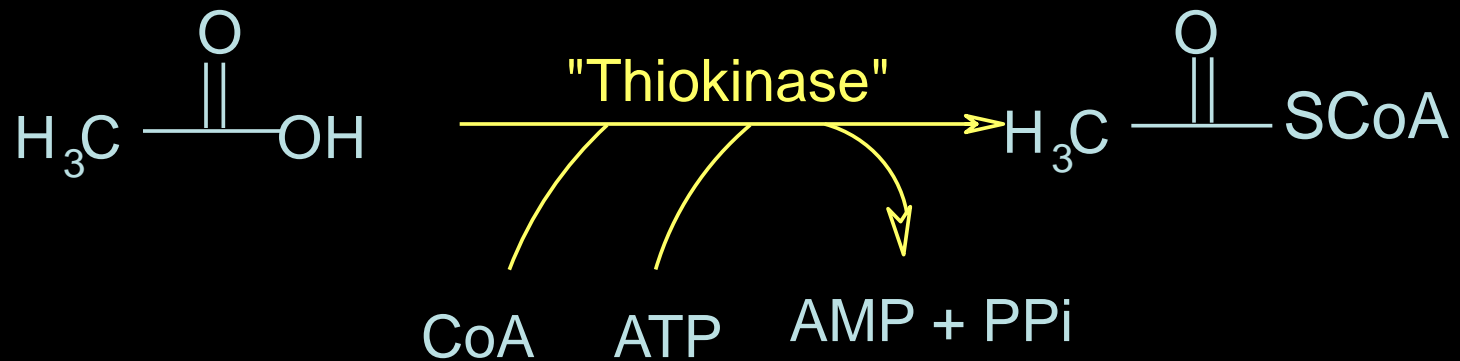
Ethanol Metabolism

Occurs only in Liver



Metabolic consequences of EtOH overload





1. Lactate accumulates
2. Acetate Accumulates leading to excess acetyl-CoA
3. Acetyl CoA → Fatty Acids (FA's).
4. Acetyl CoA → Ketone Bodies (acids).
5. Gluconeogenesis **reduced** – **attenuated** source of blood glucose.

Microsomal EtOH oxidizing system:

- Utilizes the P450 cytochrome system
 - requires O_2 to generate CH_3CHO & CH_3COOH
 - Therefore generates O_2 free radicals → tissue damage
-

Three phases of liver damage:

1. Fatty liver
2. Alcoholic hepatitis – cell death, inflammation
3. Cirrhosis – fibrous scar tissue further impairs liver function

