

Course bi5b chemistry: Chapter 18 Amino acids and proteins







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Reference



Fundamentals of General, Organic, and Biological

Chemistry Seventh Edition

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CHAPTER GOALS

In this chapter, we will look at the following questions about amino 5. What types of interactions determine the overall shapes acids and proteins:

- 1. What are the structural features of amino acids? THE GOAL: Be able to describe and recognize amino acid structures and illustrate how they are connected in proteins.
- 2. What are the properties of amino acids? THE GOAL: Be able to describe how the properties of amino acids depend on their side chains and how their ionic charges vary with pH.
- 3. Why do amino acids have "handedness"? THE GOAL: Be able to explain what is responsible for handedness and recognize simple molecules that display this property.
- 4. What is the primary structure of a protein and what conventions are used for drawing and naming primary structures?

THE GOAL: Be able to define protein primary structure, explain how primary structures are represented, and draw and name a simple protein structure, given its amino acid sequence.

- of proteins?
 - THE GOAL: Be able to describe and recognize disulfide bonds, hydrogen bonding along the protein backbone, and noncovalent interactions between amino acid side chains in proteins.
- 6. What are the secondary and tertiary structures of proteins? THE GOAL: Be able to define these structures and the attractive forces that determine their nature, describe the α -helix and β -sheet, and distinguish between fibrous and globular proteins.
- 7. What is quaternary protein structure? THE GOAL: Be able to define quaternary structure, identify the forces responsible for quaternary structure, and give examples of proteins with quaternary structure.
- 8. What chemical properties do proteins have? THE GOAL: Be able to describe protein hydrolysis and denaturation, and give some examples of agents that cause denaturation.



Studiewijzer



- 18.1
 - je kent de plaats en functie van de biochemie in de natuurwetenschappen
 - je (her)kent de functionele groepen van tabel 18.1
- 18.2
 - je weet dat eiwitten polymeren van aminozuren zijn
 - je weet dat aminozuren verschillen in de zijketen op het α-koolstofatoom
 - je kent de 4 structuren van een eiwit
 - je kent de verschillende functies van eiwitten





Studiewijzer



- 18.3
 - je weet dat er 20 essentiële aminozuren zijn
 - je kan uitleggen waarom proline een uitzondering vormt
 - je weet dat er zure (2), basische (3) en neutrale aminozuren (15) zijn
 - je weet dat de neutrale aminozuren verdeeld worden in polair (6) en apolair (9)
 - je weet welke intermoleculaire krachten belangrijk zijn



Studiewijzer



- 18.4
 - je weet wat zwitter-ionen zijn
 - je kan uitleggen waarom aminozuren zwitterionen vormen
 - je weet hoe aminozuren er in zuur en basisch milieu uitzien
 - je weet wat het isoelektrisch punt (pl) is





Inleiding

Biochemie

- de studie van moleculen en hun reacties in levende organismen
- doel: inzicht in de structuur van biomoleculen en de relatie tussen structuur en functie
- eiwitten, koolhydraten, lipiden en nucleïne zuren





Inleiding

- Biochemische reacties
 - afbraak van voedingsstoffen
 - genereren en opslaan van energie
 - synthese biomoleculen
 - verwijderen van afvalproducten





Table 18.1: Important functional groups in biochemistry #1

Amino group $-NH_3^+$, $-NH_2$ Amino acids and proteins (Sections 18.3, 18.7)

Hydroxyl group –OH Monosaccharides (carbohydrates) and glycerol: a component of triacylglycerols

(lipids) (Sections 21.4, 23.2)

Carbonyl group O Monosaccharides (carbohydrates); in acetyl group (CH₃CO) used to transfer

carbon atoms during catabolism (Sections 21.4, 20.4, 20.8)

Carboxyl group O Amino acids, proteins, and fatty acids

(lipids) (Sections 18.3, 18.7, 23.2)

Amide group

O

Cirplus/ (Sections 10.5, 10.7, 25.2)

Links amino acids in proteins; formed by

reaction of amino group and carboxyl group

—C—N— (Section 18.7)

Triacylglycerols (and other lipids); formed by reaction of carboxyl group and hydroxyl group (Section 23.2)

Carboxylic acid ester







Table 18.1: Important functional groups in biochemistry #2

Phosphates, mono-, di-, tri-

ATP and many metabolism intermediates (Sections 17.8, 20.5, and throughout metabolism sections)

Hemiacetal group

Cyclic forms of monosaccharides; formed by a reaction of carbonyl group with hydroxyl group (Sections 16.7, 21.4)

Connects monosaccharides in disaccharides and larger carbohydrates; formed by reaction of carbonyl group with hydroxyl group (Sections 16.7, 21.7, 21.9)





18.2: Eiwit structuur

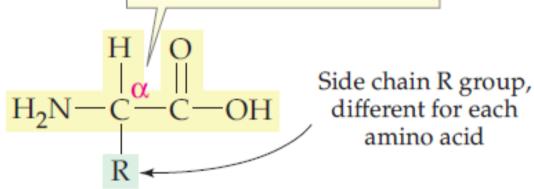
- Eiwitten:
 - polymeren van aminozuren
- Aminozuren:
 - bevatten een carboxylgroep, een aminogroep en een restgroep
 - alfa-aminozuren





18.2: Protein structure

The alpha carbon is the central carbon in an amino acid to which the amine, carboxyl and side chain R groups attach.



An α-amino acid

Protein A large biological molecule made of many amino acids linked together through amide (peptide) bonds.

Amino acid A molecule that contains both an amino group and a carboxylic acid functional group.

Side chain (amino acid) The group bonded to the carbon next to the carboxyl group in an amino acid; different in different amino acids.

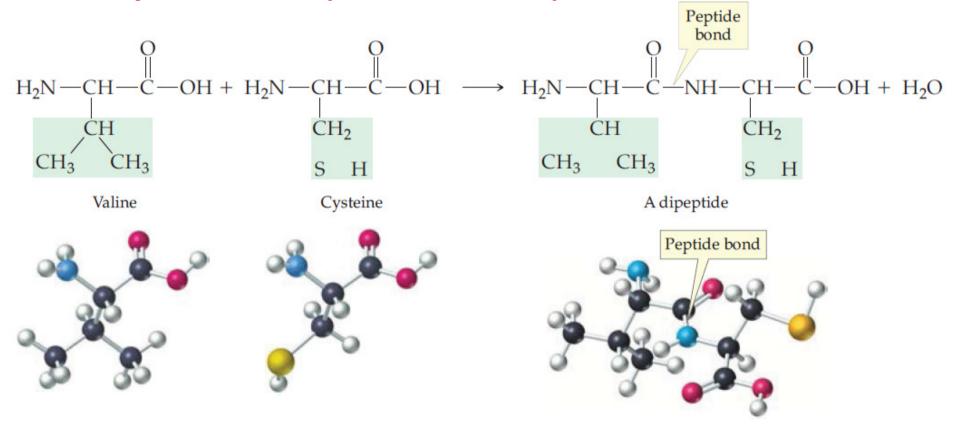
Alpha- (α-) amino acid An amino acid in which the amino group is bonded to the carbon atom next to the —COOH group.

Peptide bond An amide bond that links two amino acids together.





18.2: Peptide bonds (=amide bonds)







18.2: Peptide bonds

Proteins have four levels of structure, each of which is explored later in this chapter.

- Primary structure is the sequence of amino acids in a protein chain.
- Secondary structure is the regular and repeating spatial organization of neighboring segments of single protein chains.
- Tertiary structure is the overall shape of a protein molecule produced by regions
 of secondary structure combined with the overall bending and folding of the
 protein chain.
- Quaternary structure refers to the overall structure of proteins composed of more than one polypeptide chain.





Second base of	of codon
C	٨

				Occord no	00 01	COGOTT			
	U		С			Α		G	
	UUU	Phenylalanine	UCU		UAU	Tyrosine	UGU	Cysteine	U
U	UUC	phe	UCC	Serine	UAC	tyr	UGC	cys	С
	UUA	Leucine	UCA	ser	UAA	STOP codon	UGA	STOP codon	Α
Į.	UUG	ig leu ucg		UAG		UGG	Tryptonphan trp	G	
	CUU		CCU		CAU	Histidine	CGU		U
	CUC	JA leu	CCC	Proline	CAC	his	CGC	Arginine arg	C
	CUA		CCA	pro	CAA	Glutamine	CGA		Α
	CUG		CCG		CAG	gin	CGG		G
	AUU		ACU	Threonine	AAU	Asparagine asn	AGU	Serine ser	U
А	AUC	Isoleucine ile	ACC		AAC		AGC		С
AUA	AUA		ACA	thr	AAA	Lysine	AGA	Arginine	Α
	AUG	Methionine met (start codon)	ACG		AAG	lys	AGG	arg	G
C	GUU		GCU		GAU	Aspartic acid asp	GGU	Glycine	U
G	GUC	Valine	GCC	Alanine	GAC		GGC		С
_	GUA	val	GCA	ala	GAA	Glutamic acid	GGA	gly	Α
	GUG		GCG		GAG	glu	GGG		G



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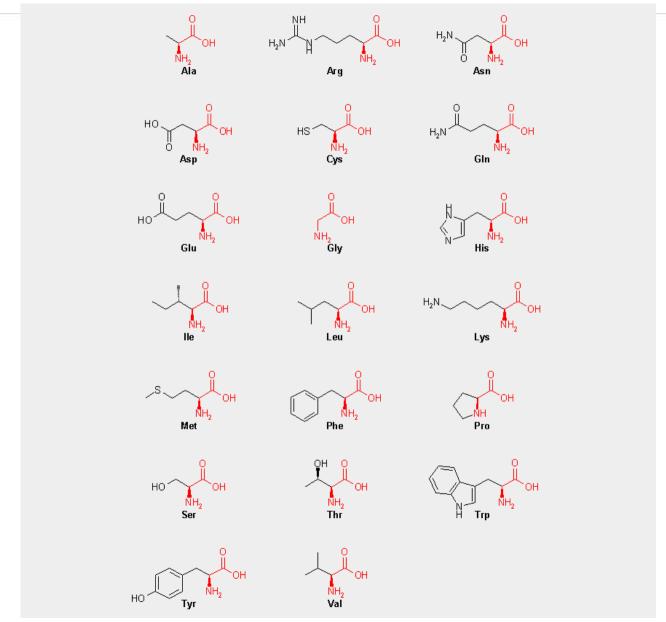
De 20 aminozuren

Α	Ala	Alanine
С	Cys	Cysteine
D	Asp	Aspartic acid (Aspartate)
E	Glu	Glutamic acid (Glutamate)
F	Phe	Phenylalanine
G	Gly	Glycine
Н	His	Histidine
1	lle	Isoleucine
K	Lys	Lysine
L	Leu	Leucine
M	Met	Methionine
N	Asn	Asparagine
Р	Pro	Proline
Q	Gln	Glutamine
R	Arg	Arginine
S	Ser	Serine
Τ	Thr	Threonine
V	Val	Valine
W	Trp	Tryptophan
Υ	Tyr	Tyrosine



De 20 aminozuren





Functieclassificatie van eiwitten



TABLE 18.2 Classification of Proteins by Function						
Туре	Function	Example				
Enzymes	Catalyze biochemical reactions	Amylase—begins digestion of carbohydrates by hydrolysis				
Hormones	Regulate body functions by carrying messages to receptors	Insulin—facilitates use of glucose for energy generation				
Storage proteins	Make essential substances available when needed	Myoglobin—stores oxygen in muscles				
Transport proteins	Carry substances through body fluids	Serum albumin—carries fatty acids in blood				
Structural proteins	Provide mechanical shape and support	Collagen—provides structure to tendons and cartilage				
Protective proteins	Defend the body against foreign matter	Immunoglobulin—aids in destruc- tion of invading bacteria				
Contractile proteins	Do mechanical work	Myosin and actin—govern muscle movement				



Problems 18.1 & 18.2



PROBLEM 18.2

Draw alanine showing the tetrahedral geometry of its α carbon.



PROBLEM 18.3

Choose one amino acid with a nonpolar side chain and one with a polar side chain; draw the two dipeptides formed by these two amino acids.



(Reference: Chapter18 from McMurry et al.)

Serine

Alanine

PROBLEM 18.4

Indicate whether each of the molecules shown below is an α -amino acid or not and explain why.



 α -amino acids: (a), (d)

PROBLEM 18.5

Which of the following pairs of amino acids can form hydrogen bonds between their side-chain groups? Draw the pairs that can hydrogen-bond through their side chains and indicate the hydrogen bonds.

- (a) Phe, Thr

- (b) Asn, Ser (c) Thr, Tyr (d) Gly, Trp

18.5 (b) Asn, Ser **(c)** Thr, Tyr

$$O = C$$

$$O = C$$

$$H$$

$$NH$$

$$HC - CH_2C - \ddot{N} - H - \cdots : O - CH_2 - CH$$

$$NH$$

$$O = C$$

$$NH$$

$$O = C$$

$$C = O$$

$$C = O$$

$$O = C$$

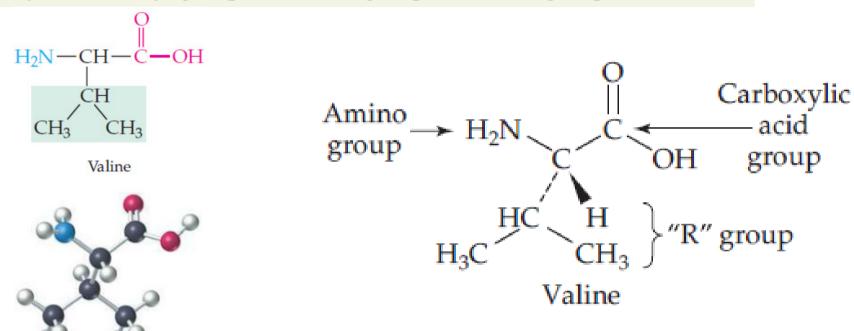
$$Tyr \quad HC - CH_2 - \bigcirc - \bigcirc -H - \cdots : \bigcirc -CH - CH \quad Through$$

$$NH \quad H_3C \quad C = O$$

Eigen werk auteur (c) Dr. Ing. P.J. de Groot

PROBLEM 18.6

In the ball-and-stick model of valine near the beginning of Section 18.2, identify the carboxyl group, the amino group, and the R group.





18.3 Aminozuren



Karakteriseren:

- hydrofobiciteit
- grootte
- lading
- alcoholiciteit
- aromaticiteit
- Speciale karakteristieken
 - brugvorming (cysteine)
 - starheid (proline)
 - flexibiliteit (glycine)



18.3 Aminozuur classificatie



- Aliphatic/hydrophobic
 - Alanine, Leucine, Isoleucine, Valine
- Polar
 - Asparagine, Glutamine
- Alcoholic
 - Serine, Threonine Thr, (Tyrosine Tyr)
- Sulfur-containing
 - Methionine, Cysteine
- Aromatic
 - Phenylalanine, Tyrosine Tyr, Tryptophan Trp, (Histidine)
- Charged
 - Arginine, Lysine, Asparagine, Glucine, (Histidine)
- Special
 - Glycine (no R), Pro (cyclic, imino-acid)



Several amino acids belong in more than one category.

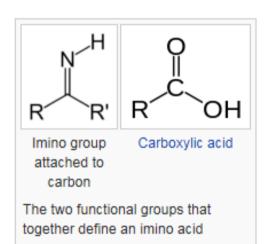
18.3 imino zuur



Imino acid

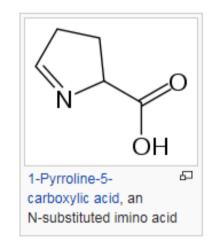
From Wikipedia, the free encyclopedia

In chemistry, an **imino acid** is any molecule that contains both imino (>C=NH) and carboxyl (-C(=O) -OH) functional groups.^[1]



Imino acids are related to amino acids, which contain both amino (-NH₂) and carboxyl (-COOH) functional groups, differing in the bonding to the nitrogen.

The D-amino acid oxidase enzymes are able to convert amino acids into imino acids. Also the direct biosynthetic precursor to the amino acid proline is the imino acid (S)- Δ^1 -pyrroline-5-carboxylate (P5C).





Proline, Pro (6.3)

Reference: Wikipedia - https://en.wikipedia.org/wiki/Imino_acid

18.3 Apolaire zijketens

Nonpolar Side Chains



18.3 Polaire, neutrale zijketens

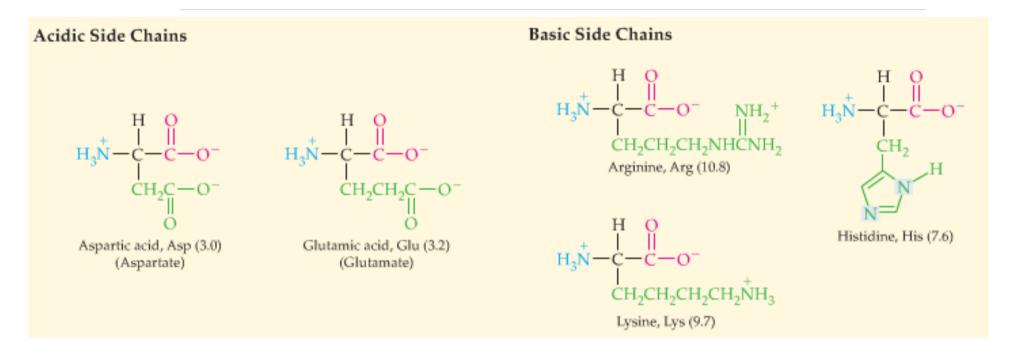
Polar, Neutral Side Chains

Asparagine, Asn (5.4) Cysteine, Cys (5.0) Glutamine, Gln (5.7) Serine, Ser (5.7)

Tyrosine, Tyr (5.7)



18.3 Zure en basische zijketens





18.3 Structuur en functie



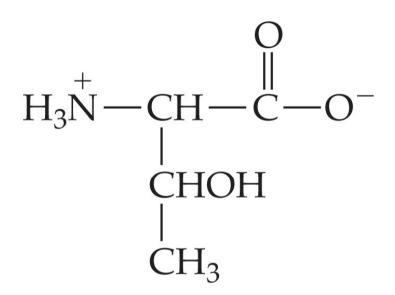
- Bepalend is:
 - de volgorde van de aminozuren in het eiwit
 - de chemische aard van de zijketens
- Intermoleculaire krachten
 - alle interacties anders dan de covalente (niet-covalente interacties)
- Hydrofoob en hydrofiel

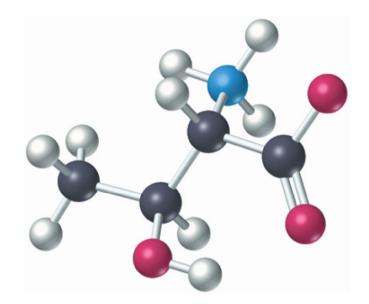


18.4 Zuur-base eigenschappen



• Zwitter-ionen





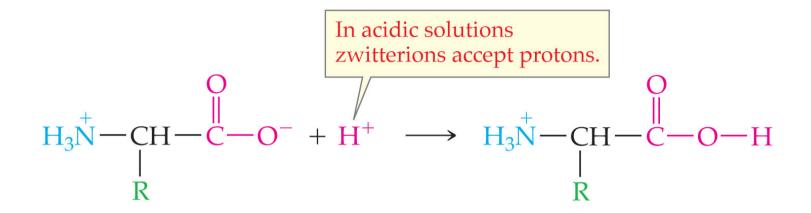
Threonine—zwitterion

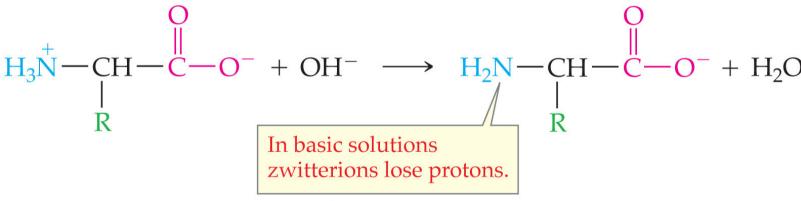
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Lading is afhankelijk van pH







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Applied Sciences

Amino acid	Abbreviation/ symbol		pK_a values					
		M,*	р <i>К</i> ₁ (—СООН)	p <i>K</i> ₂ (—NH ₃ ⁺)	pK _R (R group)	pl	Hydropathy index [†]	Occurrence in proteins (%)‡
Nonpolar, ali	iphatic							
R groups								
Glycine	Gly G	75	2.34	9.60		5.97	-0.4	7.2
Alanine	Ala A	89	2.34	9.69		6.01	1.8	7.8
Proline	Pro P	115	1.99	10.96		6.48	-1.6	5.2
Valine	Val V	117	2.32	9.62		5.97	4.2	6.6
Leucine	Leu L	131	2.36	9.60		5.98	3.8	9.1
Isoleucine	Ile I	131	2.36	9.68		6.02	4.5	5.3
Methionine	Met M	149	2.28	9.21		5.74	1.9	2.3
Aromatic R groups								
Phenylalanine	Phe F	165	1.83	9.13		5.48	2.8	3.9
Tyrosine	Tyr Y	181	2.20	9.11	10.07	5.66	-1.3	3.2
Tryptophan	Trp W	204	2.38	9.39		5.89	-0.9	1.4
Polar, unchar R groups	rged							
Serine	Ser S	105	2.21	9.15		5.68	-0.8	6.8
Threonine	Thr T	119	2.11	9.62		5.87	-0.7	5.9
Cysteine [¶]	Cys C	121	1.96	10.28	8.18	5.07	2.5	1.9
Asparagine	Asn N	132	2.02	8.80		5.41	-3.5	4.3
Glutamine	Gln Q	146	2.17	9.13		5.65	-3.5	4.2
Positively ch R groups	arged							
Lysine	Lys K	146	2.18	8.95	10.53	9.74	-3.9	5.9
Histidine	His H	155	1.82	9.17	6.00	7.59	-3.2	2.3
Arginine	Arg R	174	2.17	9.04	12.48	10.76	-4.5	5.1
Negatively cl R groups	narged							
Aspartate	Asp D	133	1.88	9.60	3.65	2.77	-3.5	5.3
Glutamate	Glu E	147	2.19	9.67	4.25	3.22	-3.5	6.3





Isoelectrisch punt (pl)

- Het IEP is die pH waarbij het aminozuur (eiwit) een netto lading van 0 heeft
 - dus evenveel plus en min ladingen
 - afhankelijk van de zijketen(s)





Acid-base properties #4

17.3 Acidity of Carboxylic Acids

At pH 7.4 in body fluids, carboxylic acids exist mainly as their carboxylate anions:

$$\begin{array}{c} O \\ \square \\ CH_3C-OH + H_2O & \Longrightarrow CH_3C-O^- + H_3O^+ \\ Acetic acid & Acetate ion \\ \end{array}$$

$$\begin{array}{c} O \\ O \\ \square \\ CH_3C-C-OH + H_2O & \Longrightarrow CH_3C-C-O^- + H_3O^+ \\ \end{array}$$

$$\begin{array}{c} O \\ \square \\ \square \\ Pvruvic acid & Pvruvate ion \\ \end{array}$$

acid dissociation constant Ka

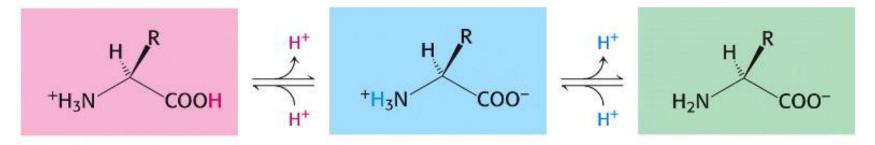
$$\mathrm{pH} = \mathrm{p}K_a + \lograc{[\mathrm{Z}^-]}{[\mathrm{HZ}]}$$

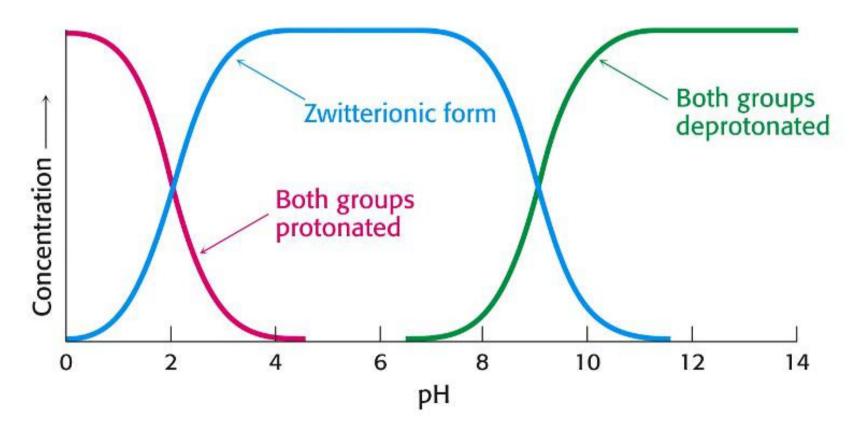


RCOOH + H₂O
$$\Longrightarrow$$
 RCOO⁻ + H₃O⁺ $K_a = \frac{[RCOO^-][H_3O^+]}{[RCOOH]}$

Existentiediagram





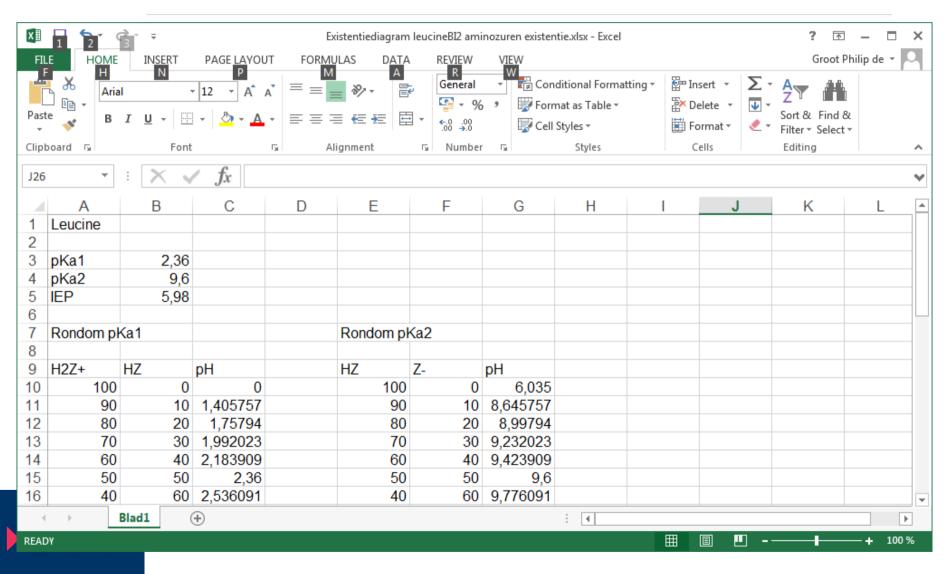




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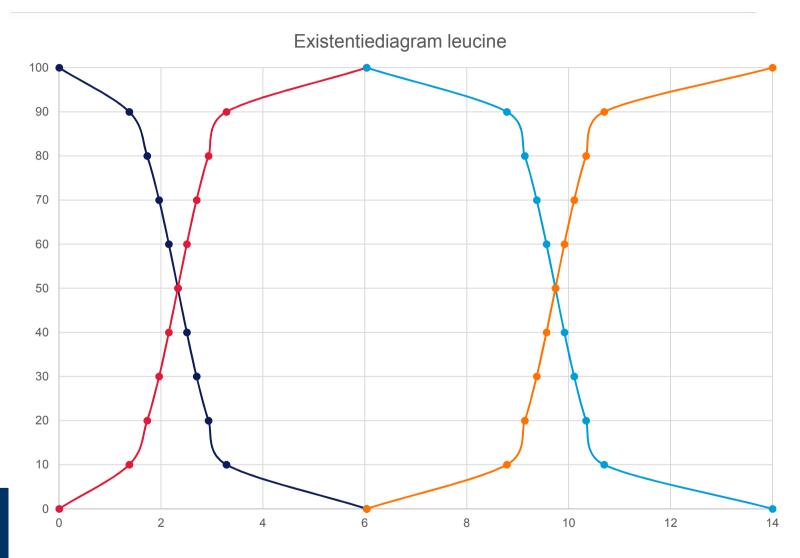
Hoe bereken je een existentiediagram





Hoe bereken je een existentiediagram







Worked example 18.1



Determining Side-Chain Hydrophobicity/Hydrophilicity

Consider the structures of phenylalanine and serine in Table 18.3. Which of these two amino acids has a hydrophobic side chain and which has a hydrophilic side chain?

ANALYSIS Identify the side chains. The side chain in phenylalanine is an alkane. The side chain in serine contains a hydroxyl group.

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SOLUTION

The hydrocarbon side chain in phenylalanine is an alkane, which is nonpolar and hydrophobic. The hydroxyl group in the side chain of serine is polar and is therefore hydrophilic.

Worked example 18.2

Drawing Zwitterion Forms

Look up the zwitterion structure of valine in Table 18.3. Draw valine as it would be found (a) at low pH and (b) at high pH.

ANALYSIS At low pH, which is acidic, basic groups may gain H⁺ and at high pH, which is basic, acidic groups may lose H⁺. In the zwitterion form of an amino acid, the —COO⁻ group is basic and the —NH₃⁺ is acidic.



Worked example 18.2

Drawing Zwitterion Forms

SOLUTION

Valine has an alkyl-group side chain that is unaffected by pH. At low pH, which is acidic, valine adds a hydrogen ion to its carboxyl group to give the structure on the left below. At high pH, which is basic, valine loses a hydrogen ion from its acidic —NH₃⁺ group to give the structure on the right below.

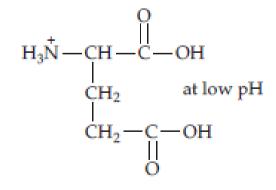
$$H_3$$
 $\stackrel{+}{N}$ — CH — CH — CH — CH — CH — $CHCH_3$ — $CHCH_3$ — CH_3 —

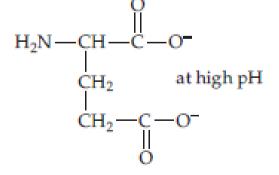




PROBLEM 18.7

Draw the structure of glutamic acid at low pH and at high pH.









PROBLEM 18.7

Draw the structure of glutamic acid at low pH and at high pH.

