



# Life and Health Science

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# Chapter 3: Biological Molecules

- What kind of molecules make up living bodies?
- How do we build & break down (digest) those molecules?
- What are the four classes of molecules that build our bodies & that we have to eat?

*Corresponds with OpenStax Biology 2e Chapter 3*

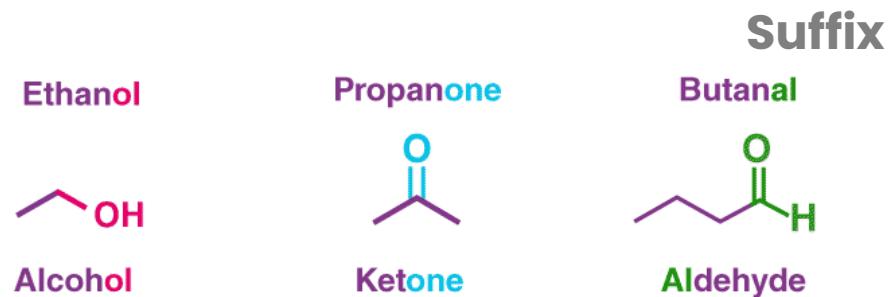


# What class of molecules make up life?

- Living things are made up of **organic molecules**
  - Plants make their own organic molecules, plus gain some through their roots
  - Animals eat organic molecules to build & fuel their bodies
- **Organic molecules** = all have carbon & hydrogen
  - Must have both – if a molecule only has 1 of those elements (or neither), it is inorganic
  - Organic molecules contain other elements too



- Organic molecules have functional groups
  - **Functional group** = small groups of non-hydrogen atoms in organic molecules
    - *they make each organic molecule unique: protein vs. carbohydrate vs. fat...*
    - *responsible for the chemical reactions that the molecule they are attached to participate in*
  - *the same functional group will behave similarly and experience comparable reactions*

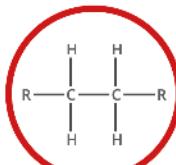


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# FUNCTIONAL GROUPS IN ORGANIC CHEMISTRY

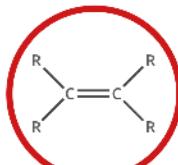
FUNCTIONAL GROUPS ARE GROUPS OF ATOMS IN ORGANIC MOLECULES THAT ARE RESPONSIBLE FOR THE CHARACTERISTIC CHEMICAL REACTIONS OF THOSE MOLECULES.  
IN THE GENERAL FORMULAE BELOW, 'R' REPRESENTS A HYDROCARBON GROUP OR HYDROGEN, AND 'X' REPRESENTS ANY HALOGEN ATOM.

HYDROCARBONS SIMPLE OXYGEN HETEROATOMICS HALOGEN HETEROATOMICS CARBONYL COMPOUNDS NITROGEN BASED SULFUR BASED AROMATIC



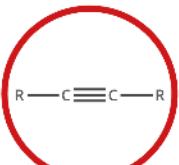
## ALKANE

Naming: -ane  
e.g. ethane



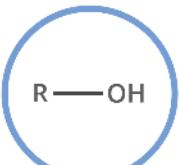
## ALKENE

Naming: -ene  
e.g. ethene



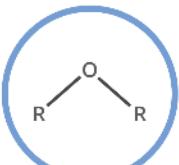
## ALKYNE

Naming: -yne  
e.g. ethyne



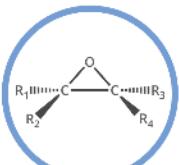
## ALCOHOL

Naming: -ol  
e.g. ethanol



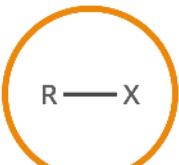
## ETHER

Naming: -oxy -ane  
e.g. methoxyethane



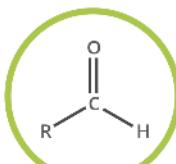
## EPoxide

Naming: -ene oxide  
e.g. ethene oxide



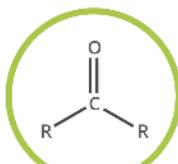
## HALOALKANE

Naming: halo-  
e.g. chloroethane



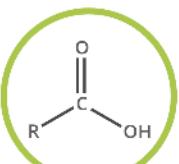
## ALDEHYDE

Naming: -al  
e.g. ethanal



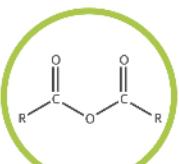
## KETONE

Naming: -one  
e.g. propanone



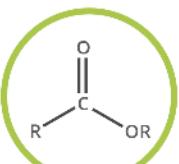
## CARBOXYLIC ACID

Naming: -oic acid  
e.g. ethanoic acid



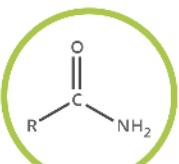
## ACID ANHYDRIDE

Naming: -oic anhydride  
e.g. ethanoic anhydride



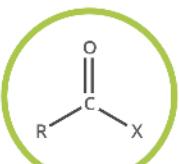
## ESTER

Naming: -yl -oate  
e.g. ethyl ethanoate



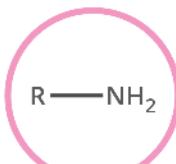
## AMIDE

Naming: -amide  
e.g. ethanamide



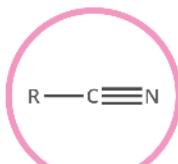
## ACYL HALIDE

Naming: -oyl halide  
e.g. ethanoyl chloride



## AMINE

Naming: -amine  
e.g. ethanamine



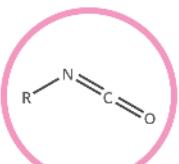
## NITRILE

Naming: -nitrile  
e.g. ethanenitrile



## IMINE

Naming: -imine  
e.g. ethanimine



## ISOCYANATE

Naming: -yl isocyanate  
e.g. ethyl isocyanate



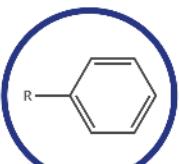
## AZO COMPOUND

Naming: azo-  
e.g. azoethane



## THIOL

Naming: -thiol  
e.g. methanethiol



## ARENE

Naming: -yl benzene  
e.g. ethyl benzene



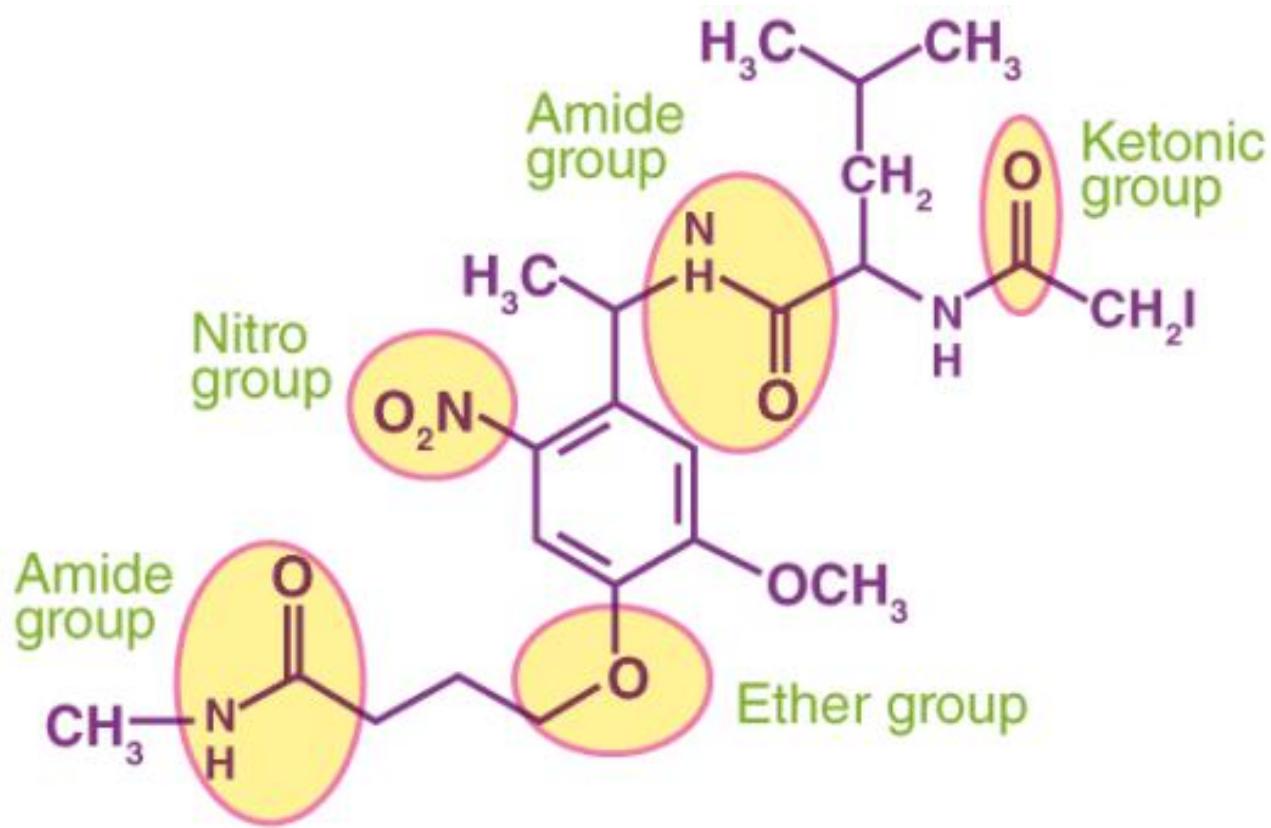
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Functional groups are the moieties which exhibit their own **distinct features** and properties independent of the molecule they are attached to.



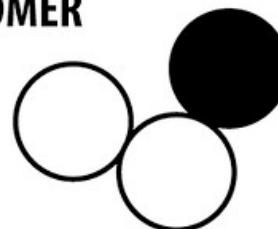
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# How do we build & digest organic molecules?

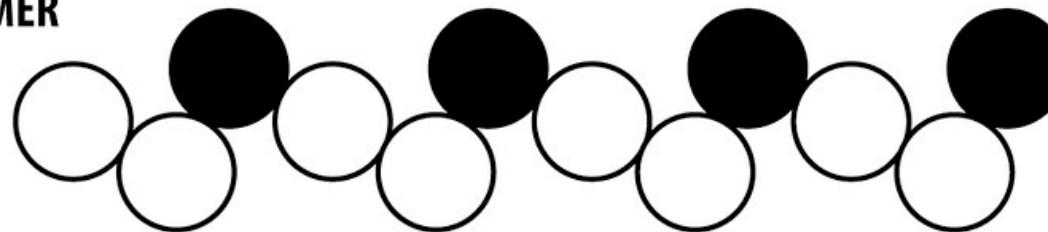
- Small organic molecules = **monomers**
- Monomers are joined to form bigger organic molecules = **polymers**

**MONOMER**



A monomer is a small molecule.

**POLYMER**



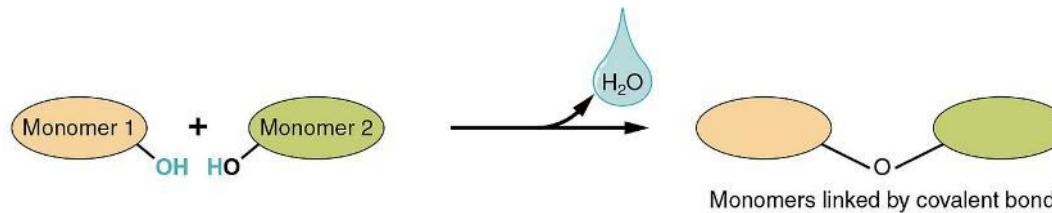
A polymer is a long-chain molecule made up of a repeated pattern of monomers.

Figure: <https://commons.wikimedia.org/wiki/File:1123ghjkgijk.jpg>



- Monomers are linked together into polymers through **dehydration synthesis**
  - e.g. building muscle & other complex molecules

Monomers are joined by removal of OH from one monomer and removal of H from the other at the site of bond formation.



- Polymers are broken down into monomers through **hydrolysis**
  - e.g. digestion & breakdown of molecules for energy

Monomers are released by the addition of a water molecule, adding OH to one monomer and H to the other.

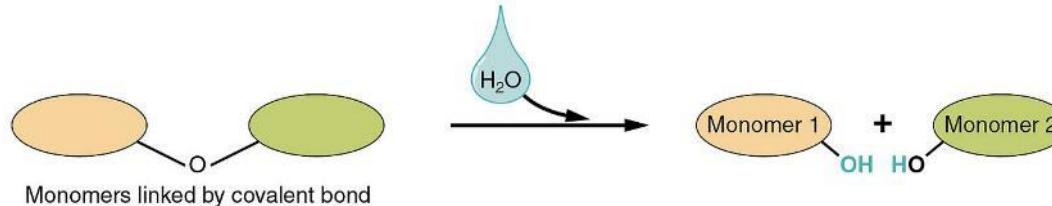


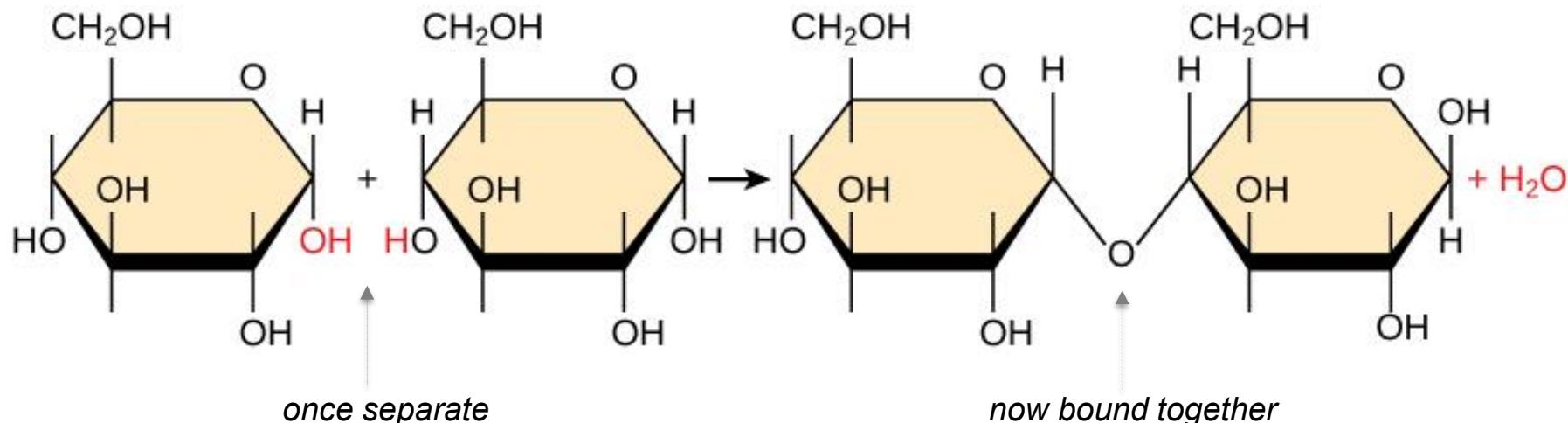
Figure: [https://commons.wikimedia.org/wiki/File:213\\_Dehydration\\_Synthesis\\_and\\_Hydrolysis-01.jpg](https://commons.wikimedia.org/wiki/File:213_Dehydration_Synthesis_and_Hydrolysis-01.jpg)



- In **dehydration synthesis**:

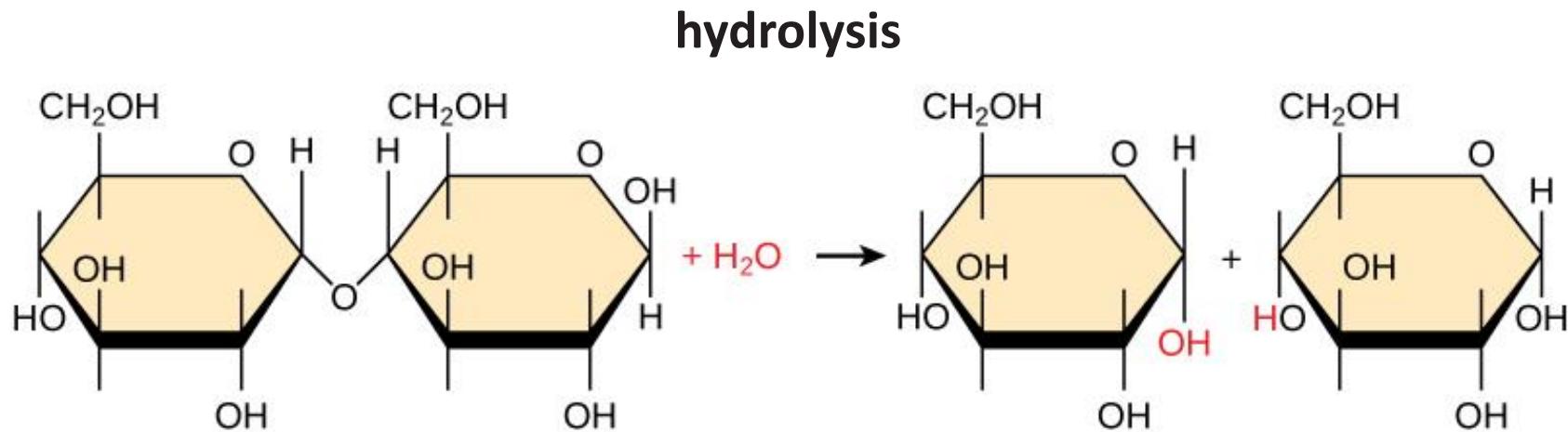
- H & OH removed = loss of water molecule ( $H_2O$ )
- Loss of  $H_2O$  means atoms want to bond to stabilize (by forming covalent bonds)
  - Bond together: monomer + monomer = polymer

### dehydration synthesis





- In **hydrolysis**:
  - Add water, which is separated into H & OH
  - H & OH are inserted, breaking the bond between monomers
    - Digestion occurs: polymer broken down into individual monomers





# What are the four classes of molecules that build our bodies & that we have to eat?

- Organic molecules fall into 4 main categories
  - **Carbohydrates**: our main energy source & some for structure
  - **Proteins**: do nearly everything that keeps us alive
  - **Nucleic Acids**: energy carriers, cell messengers, & hereditary information
  - **Lipids**: energy storage, waterproofing, hormones, & cell membranes



## ■ Carbohydrates = sugars, hydrophilic

- 3 types based on size: monosaccharides, disaccharides, polysaccharides

– **Monosaccharide** =  
a carb of just 1 sugar  
molecule

- “simple sugar”
- sweet-tasting  
on the tongue
- *monomer*

Monosaccharide examples  
(glucose is the most common)

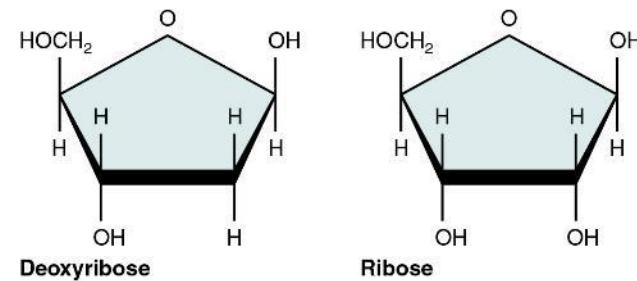
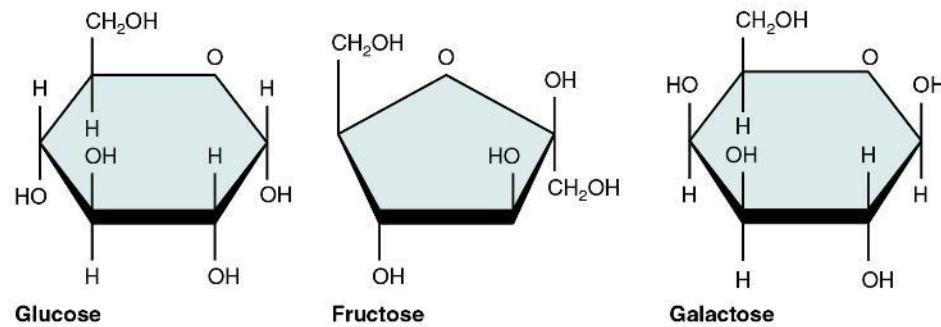


Figure: [https://commons.wikimedia.org/wiki/File:217\\_Five\\_Important\\_Monosaccharides-01.jpg](https://commons.wikimedia.org/wiki/File:217_Five_Important_Monosaccharides-01.jpg)



## disaccharide examples

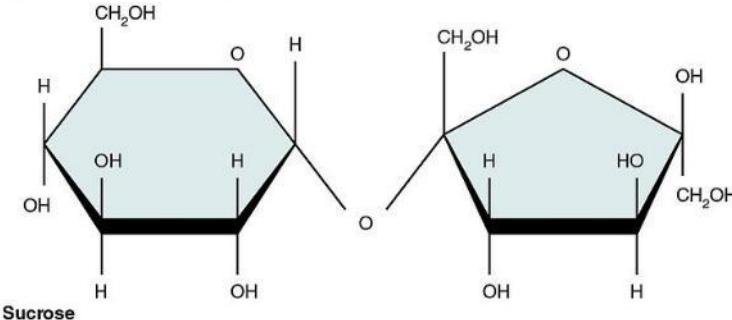
– **Disaccharide** = 2 monosaccharides linked together

- also sweet (table sugar)
- *small polymer*

– **Polysaccharide** = a *polymer* of many monosaccharides linked together

- “complex carb”
- NOT sweet-tasting

(a) The monosaccharides glucose and fructose bond to form sucrose



(b) The monosaccharides galactose and glucose bond to form lactose.

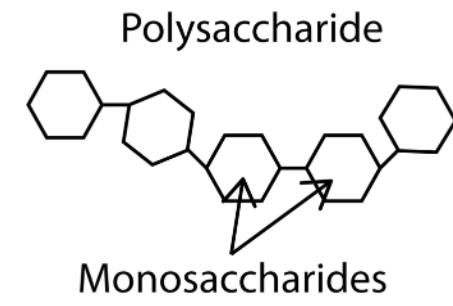
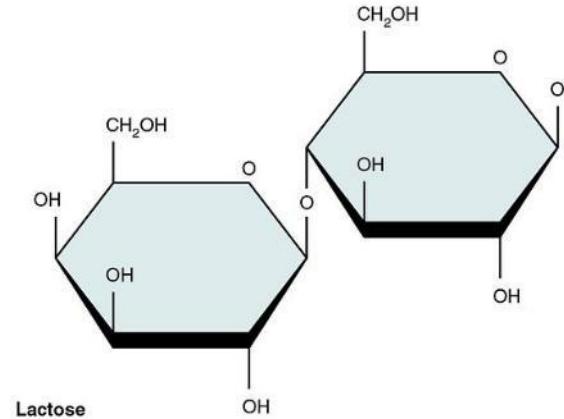


Figure: [https://commons.wikimedia.org/wiki/File:218\\_Three\\_Important\\_Disaccharides-01.jpg](https://commons.wikimedia.org/wiki/File:218_Three_Important_Disaccharides-01.jpg)

Figure: [https://commons.wikimedia.org/wiki/File:Simple\\_Polysaccharide\\_Hydrolysis.png](https://commons.wikimedia.org/wiki/File:Simple_Polysaccharide_Hydrolysis.png)



- In the body, **monosaccharides** are:

- used for immediate energy

- or joined together (dehydration synthesis) as polysaccharides or fats & stored for later energy use

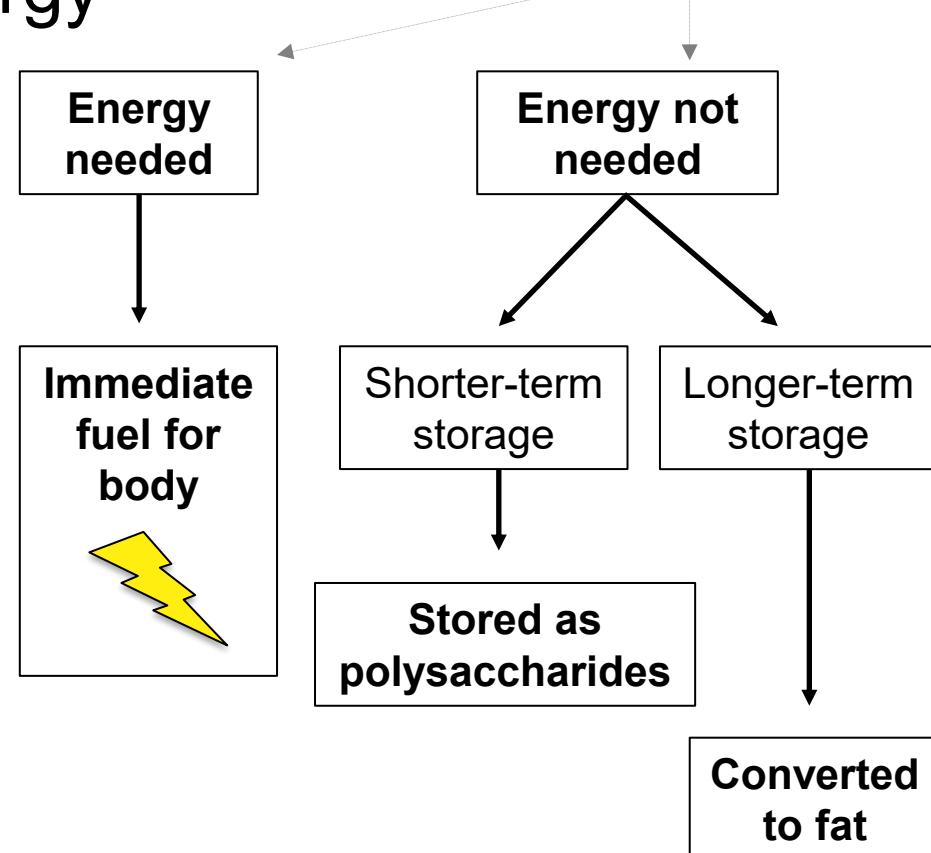


Figure: <https://www.maxpixel.net/Dessert-Donut-Icing-Sugar-Donuts-Pastry-Crescent-1200370>



- In the body, **disaccharides** are:
  - used for short-term energy storage
    - when energy is needed, they are broken apart into monosaccharides (by hydrolysis)
    - sucrose = table sugar, the most common disaccharide

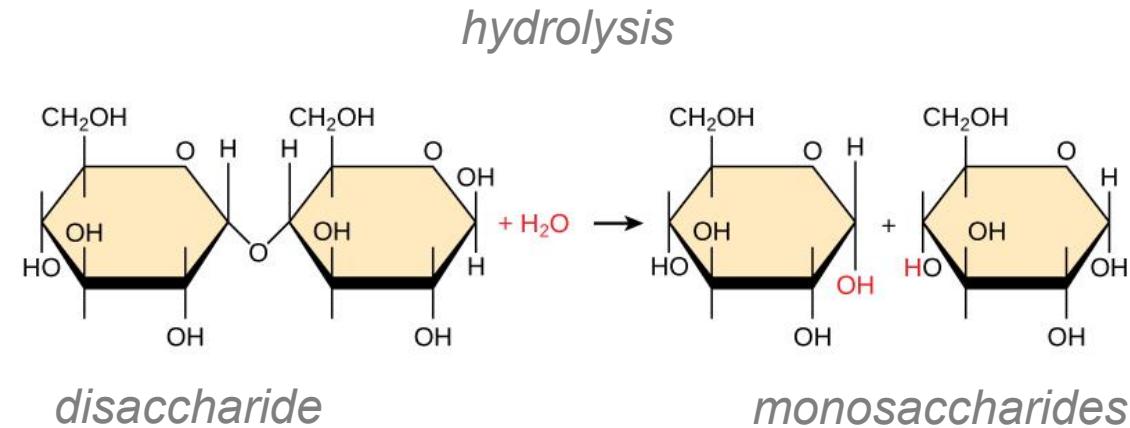


Figure: [https://world.openfoodfacts.org/cgi/product\\_image.pl?code=4864394070294&id=front\\_kar](https://world.openfoodfacts.org/cgi/product_image.pl?code=4864394070294&id=front_kar)

Figure: [https://commons.wikimedia.org/wiki/File:Figure\\_03\\_01\\_02.jpg](https://commons.wikimedia.org/wiki/File:Figure_03_01_02.jpg)



- In the body, **polysaccharides** are used for:
  - long-term energy storage
    - starch (in plants) & glycogen (in animals)
  - structural support
    - e.g. cellulose (fiber) in plants

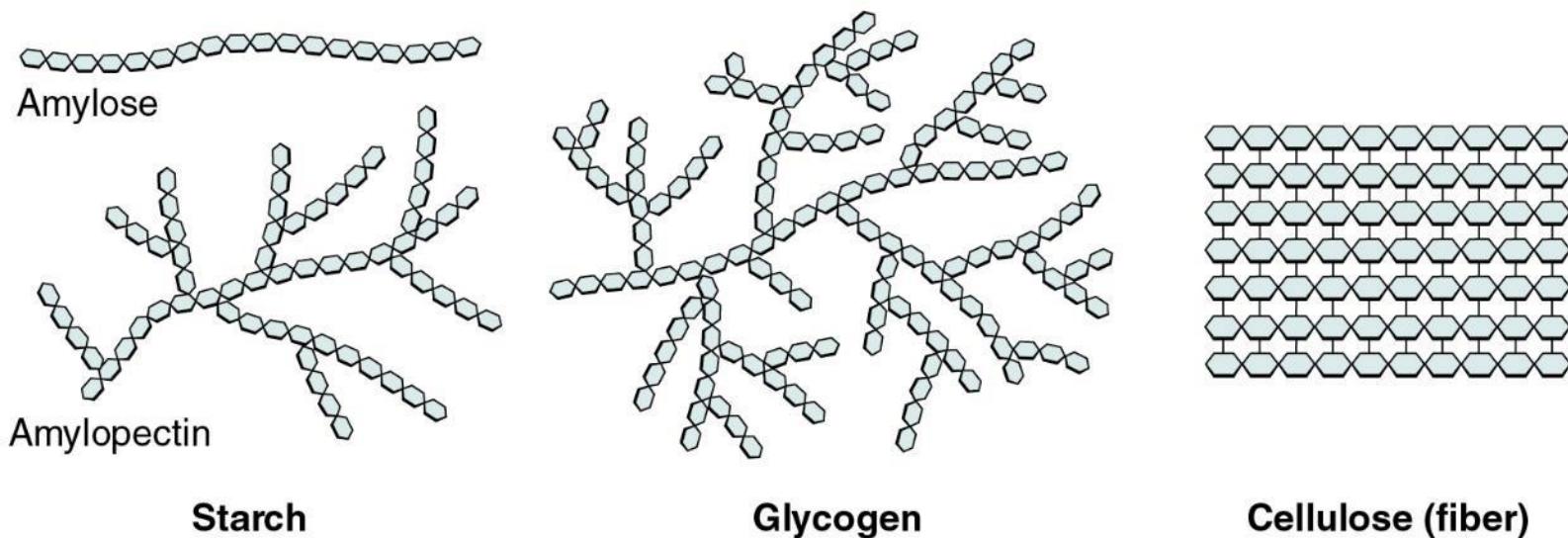


Figure: [https://commons.wikimedia.org/wiki/File:219\\_Three\\_Important\\_Polysaccharides-01.jpg](https://commons.wikimedia.org/wiki/File:219_Three_Important_Polysaccharides-01.jpg)



- Carbohydrates (sugars) & blood sugar levels
  - Monosaccharides & disaccharides lead to quick, short increases in blood sugar
    - *if a lot of sugar is consumed, it may even crash afterward, leading to fatigue, headaches, hunger, etc.*
  - Polysaccharides lead to slow, longer-lasting increases or maintenance



Figure: <https://www.tedeytan.com/2019/05/13/33492>

Figure: <https://www.tedeytan.com/2019/04/28/32835>



- Fructose = a monosaccharide
  - **High fructose corn syrup**  
= high amounts of fructose & some glucose
  - made in a manufacturing plant
  - has replaced table sugar in many food & drinks
    - cheaper than sugar

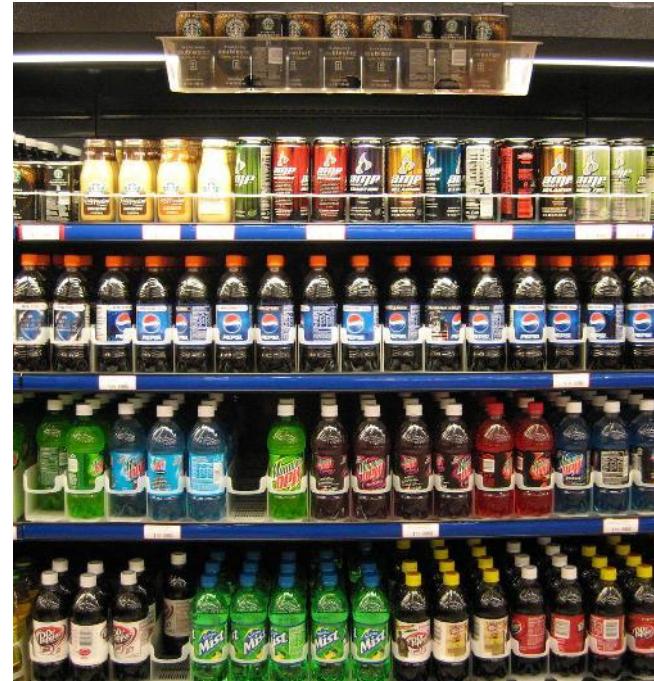


Figure: <https://commons.wikimedia.org/wiki/File:Sodas.JPG>

Figure: <https://www.flickr.com/photos/fanofretail/35636132533>



- High Fructose Corn Syrup & health – dangers?
  - fructose is immediately stored as fat in the liver (instead of used as energy or stored as fat elsewhere in the body)
    - likely linked to:
      - diabetes &  
other metabolic disorders
      - fatty liver disease
      - inflammation
    - best to avoid or  
in moderation





- **Artificial sweeteners** = disaccharides similar to table sugar, but are non-digestible: have no calories
  - Found in diet, sugar-free, & low-carb food & drinks
  - Common artificial sweeteners:
    - Sucralose: e.g. “Splenda”
    - Saccharin: e.g. “Sweet ’N Low”
    - Aspartame: e.g. “Equal”



Figure: [https://en.wikipedia.org/wiki/Sugar\\_substitute#/media/File:No-Calorie-Sweetener-Packets.jpg](https://en.wikipedia.org/wiki/Sugar_substitute#/media/File:No-Calorie-Sweetener-Packets.jpg)



## ■ Artificial sweeteners & health issues

- It's hard to know how safe the traditional artificial sweeteners are:
  - many studies show they are safe, but others have found links to insulin resistance/diabetes, weight gain, migraines, changes in gut health, & other issues

Screenshot = pubmed.com search for review articles covering "artificial sweeteners"

- 1 **The Association Between Artificial Sweeteners and Obesity.**  
Pearlman M, Obert J, Casey L.  
*Curr Gastroenterol Rep.* 2017 Nov 21;19(12):64. doi: 10.1007/s11894-017-0602-9.  
PMID: 29159583 Review.  
RECENT FINDINGS: Although **artificial sweeteners** were developed as a sugar substitute to help reduce insulin resistance and obesity, data in both animal models and humans suggest that the effects of **artificial sweeteners** may contribute to metabolic synd ...
- 2 **Non-caloric artificial sweeteners and the microbiome: findings and challenges.**  
Suez J, Korem T, Zilberman-Schapira G, Segal E, Elinav E.  
*Gut Microbes.* 2015;6(2):149-55. doi: 10.1080/19490976.2015.1017700. Epub 2015 Apr 1.  
PMID: 25831243 Free PMC article. Review.  
Non-caloric **artificial sweeteners** (NAS) are common food supplements consumed by millions worldwide as means of combating weight gain and diabetes, by retaining sweet taste without increasing caloric intake. ...
- 3 **Artificial sweeteners: a systematic review of metabolic effects in youth.**  
Brown RJ, de Banate MA, Rother KI.  
*Int J Pediatr Obes.* 2010 Aug;5(4):305-12. doi: 10.3109/17477160903497027.  
PMID: 20078374 Free PMC article. Review.  
However, recent animal studies provide intriguing information that supports an active metabolic role of **artificial sweeteners**. This systematic review examines the current literature on **artificial sweetener** consumption in children and its health effects. ...Ra ...
- 4 **The role of artificial and natural sweeteners in reducing the consumption of table sugar: A narrative review.**  
Mooradian AD, Smith M, Tokuda M.  
*Clin Nutr ESPEN.* 2017 Apr;18:1-8. doi: 10.1016/j.clnesp.2017.01.004. Epub 2017 Feb 4.  
PMID: 29132732 Review.  
Commonly used non-caloric **artificial sweeteners** may have unfavorable effect on health including glucose intolerance and failure to cause weight reduction. The nutritive **sweeteners** include sugar alcohols such as sorbitol, xylitol, lactitol, mannitol, erythritol ...
- 5 **Artificial sweeteners: safe or unsafe?**  
Qurrat-ul-Ain, Khan SA.  
*J Pak Med Assoc.* 2015 Feb;65(2):225-7.  
PMID: 25842566 Review.  
**Artificial sweeteners** or intense **sweeteners** are sugar substitutes that are used as an alternative to table sugar. ...There is some ongoing debate over whether **artificial sweetener** usage poses a health threat .This review article aims to cover thehealth ...
- 6 **Artificial sweeteners--do they bear a carcinogenic risk?**  
Weihrauch MR, Diehl V.  
*Ann Oncol.* 2004 Oct;15(10):1460-5. doi: 10.1093/annonc/mdh256.  
PMID: 15367404 Free article. Review.  
**Artificial sweeteners** are added to a wide variety of food, drinks, drugs and hygiene products. ...However, according to the current literature, the possible risk of **artificial sweeteners** to ...



- Some of the newer artificial sweeteners are more naturally derived & seem to have better health effects
  - Monk fruit: e.g. nectresse
  - Sugar alcohols: e.g. sorbitol, xylitol, & erythritol
  - Stevia: also called RebA, Truvia, PureVia, etc.



Figure: <https://www.flickr.com/photos/jeepersmedia/14977306178>

Figure: <https://world.openfoodfacts.org/product/6600426740982/erythritol-sugar-replacement-buy-trusted-food>

LIFE AND HEALTH SCIENCE observes small to grasp the big life

Figure: <https://www.flickr.com/photos/jeepersmedia/16364420201>



- **Proteins** do nearly everything that make us “us” & keep us alive
  - Human bodies make over 10,000 different proteins
    - a problem with only ONE can = illness or death

*These are just a few types of proteins & their functions*

Protein Types and Functions

Type	Examples	Functions
Digestive Enzymes	Amylase, lipase, pepsin, trypsin	Help in food by catabolizing nutrients into monomeric units
Transport	Hemoglobin, albumin	Carry substances in the blood or lymph throughout the body
Structural	Actin, tubulin, keratin	Construct different structures, like the cytoskeleton
Hormones	Insulin, thyroxine	Coordinate different body systems' activity
Defense	Immunoglobulins	Protect the body from foreign pathogens
Contractile	Actin, myosin	Effect muscle contraction
Storage	Legume storage proteins, egg white (albumin)	Provide nourishment in early embryo development and the seedling



## ■ Proteins have so many functions

- Make up muscles
- Act as hormones
- Regulate blood sugar
- Carry oxygen to all cells
- Allow sperm cells to swim
- Significant component of bone
- Clot blood when wounds occur
- Make up skin, feathers, horns, & hair
- Make up the pigments that define eye, hair, & skin color
- Act as enzymes, assisting chemical reactions in our bodies
- Make up immune system to fight foreign invaders
- Allow us to see the world in color (instead of black & white)



*curly vs. straight hair, darker vs. lighter skin: it's all about proteins*

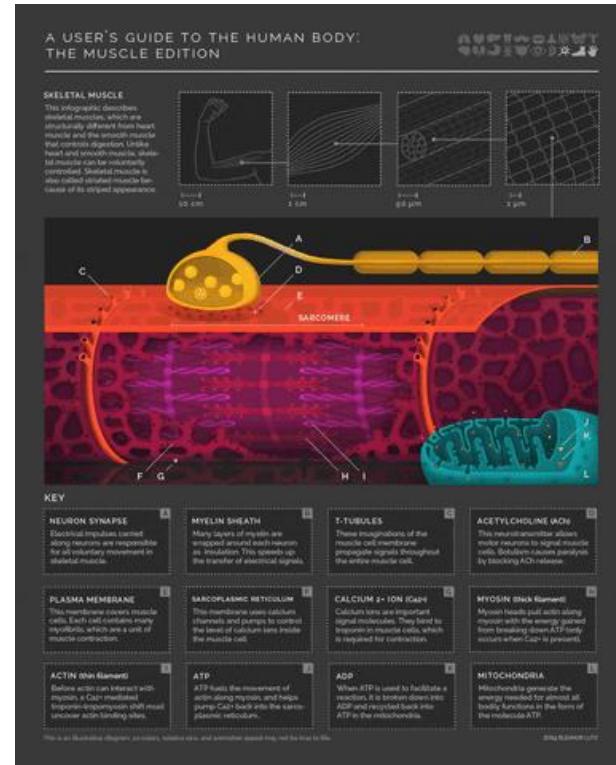
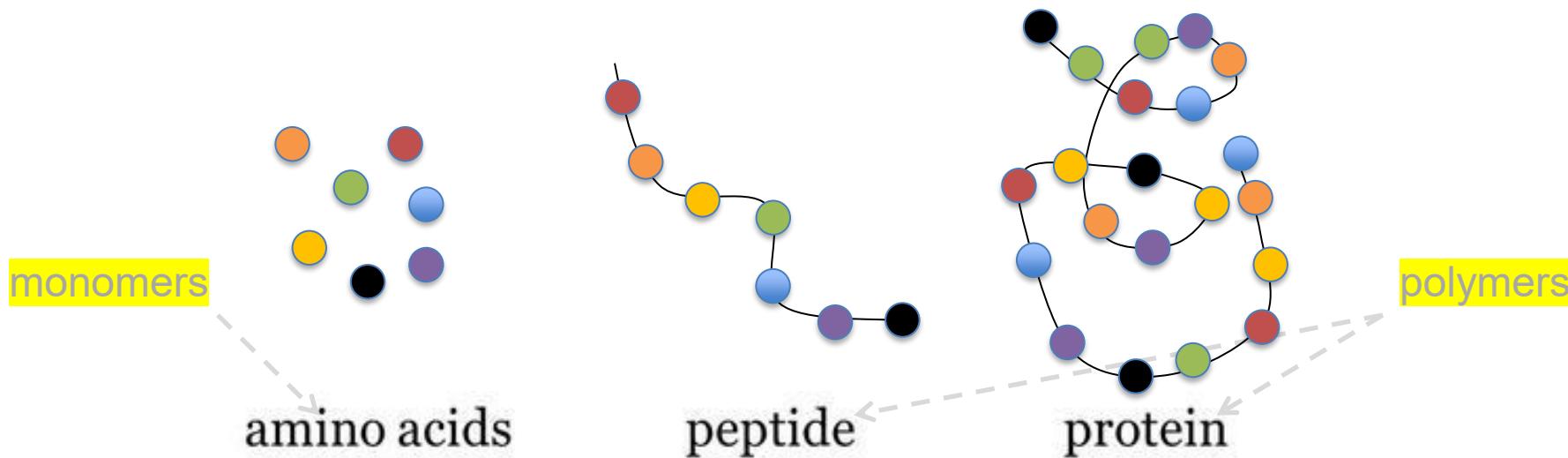


Figure: [https://commons.wikimedia.org/wiki/File:Kelly\\_Rowland\\_1.jpg](https://commons.wikimedia.org/wiki/File:Kelly_Rowland_1.jpg)

Figure: <https://pxhere.com/en/photo/903073>



- Even though proteins do so many different things, they are all made the same way out of the same building blocks: **amino acids**
  - **Amino acids** = monomers of proteins, the basic building blocks
    - Join together to make short **peptides**
    - Long peptides = **polypeptides** = proteins





■ There are [填空1] different amino acids

- The sequence of amino acids is different for each protein, which is how we can make so many different kinds of proteins
- Human body can make [填空2] from scratch
  - Other 9 must come from our diet: called **essential amino acids**

Essential	Nonessential
Histidine	Alanine
Isoleucine	Arginine
Leucine	Asparagine
Lysine	Aspartate
Methionine	Cysteine
Phenylalanine	Glutamate
Threonine	Glutamine
Tryptophan	Glycine
Valine	Proline
	Serine
	Tyrosine

作答



- Some foods have “complete proteins” with all 9 essential amino acids
  - e.g. meats & dairy, plus plenty of plant sources such as soy & quinoa
  - can combine foods to get all 9: e.g. beans + rice

#### ESSENTIAL AMINO ACID CONTENT OF COMMON FOODS

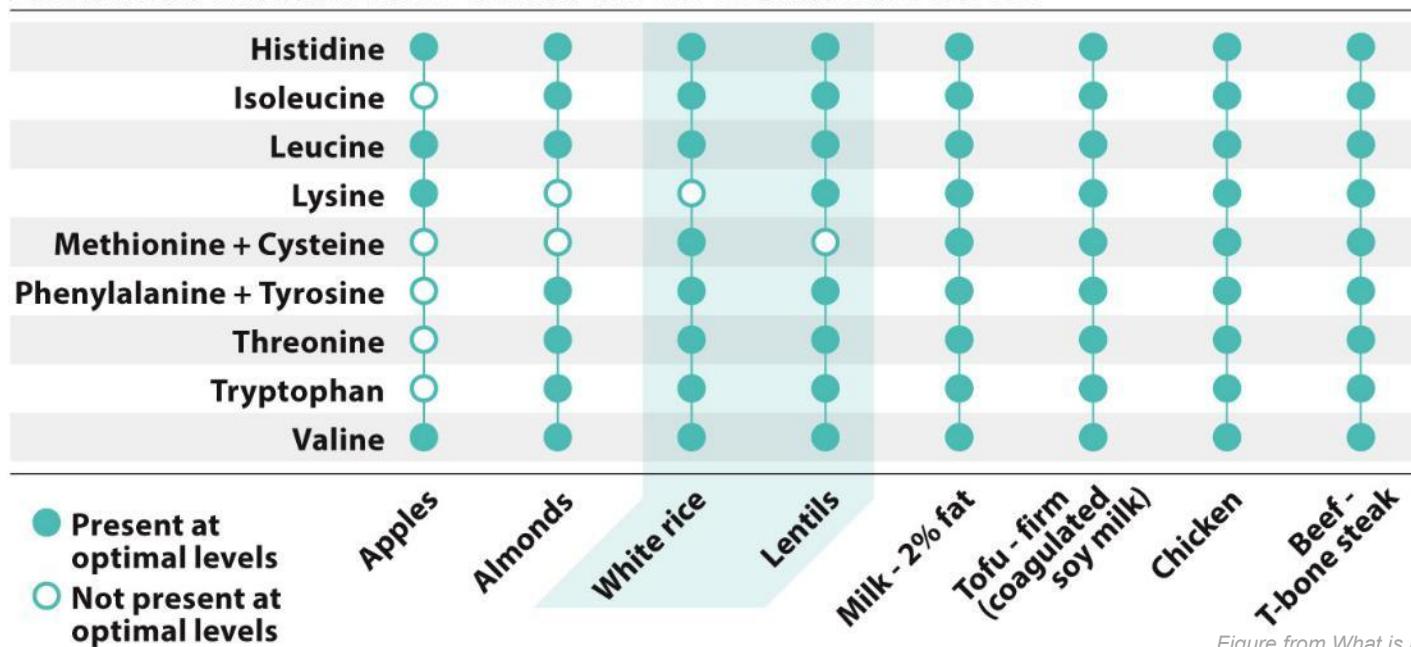


Figure from *What is Life? A Guide to Biology*  
Copyright: W. H. Freeman



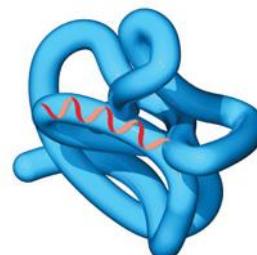
- Amino acids join together to make a long polypeptide chain / protein
  - Proteins must be folded into the correct shape/structure before they can function



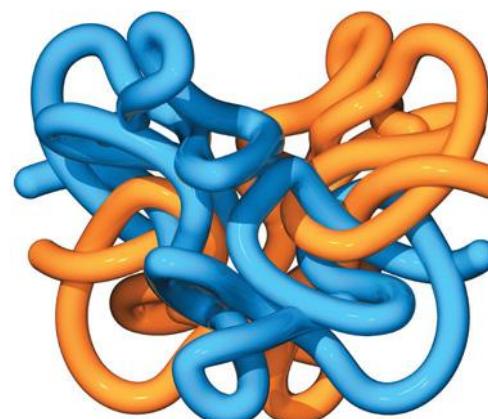
Primary protein structure: Sequence of an amino acid chain; one dimensional



Secondary protein structure: The amino acid strand acquires a spring-like shape as they repel and attract each other; two dimensional



Tertiary protein structure: The coiled strand of amino acids folds and loops over on itself to take on a functional shape; three dimensional



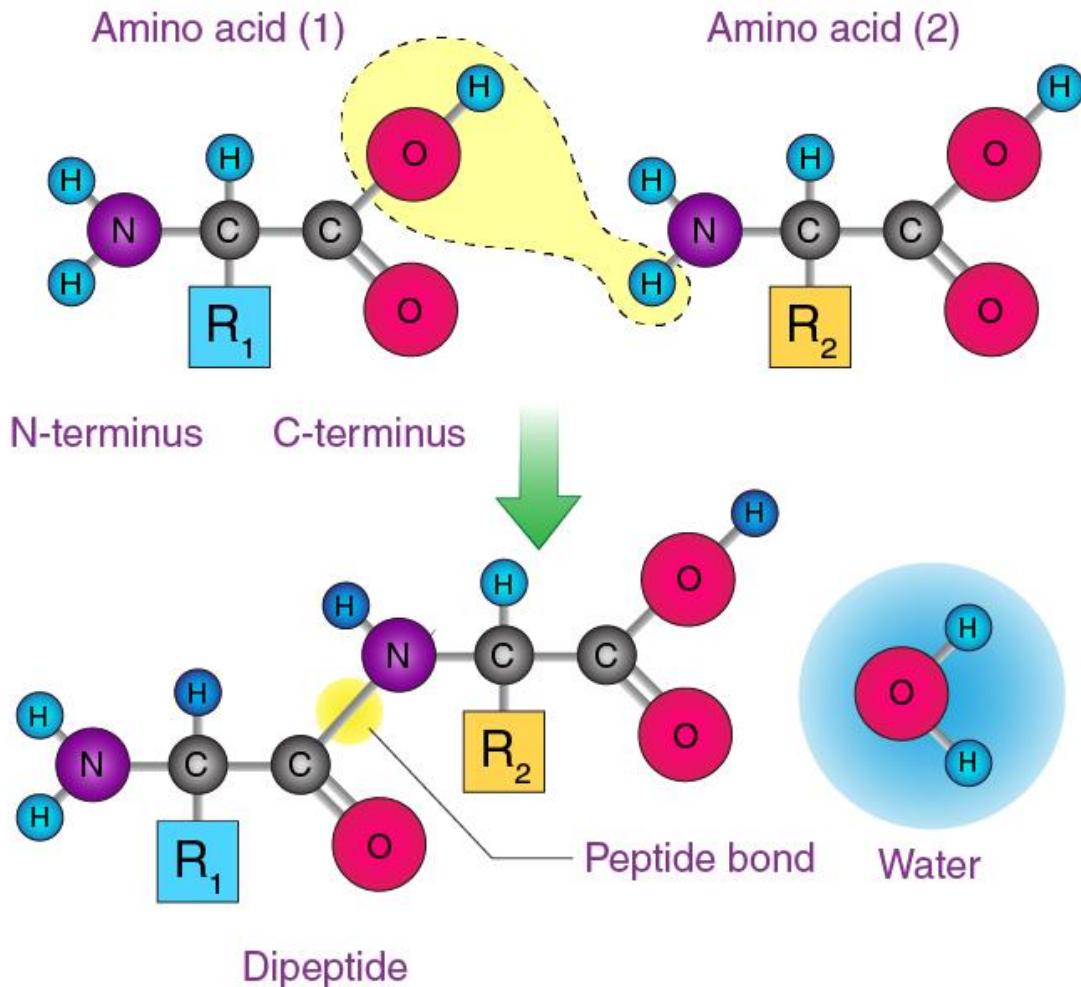
Quaternary protein structure: A protein that consists of one or more amino acid strands. Once coiled and folded the protein can function as it is or it may join to other proteins, or add carbohydrates, vitamins, or minerals.

Figure: <https://en.wikiversity.org/wiki/File:4organizationsofproteins.jpg>



# Peptide Bond

**BYJU'S**  
The Learning App





- **Characteristics of Peptide Bonds**
- 1. Peptide bonds are strong with partial double bond character:
  - They are not broken by heating or high salt concentration.
  - They can be broken by exposing them to strong acids or bases for a long time at elevated temperature, and also by some specific enzymes (digestive enzymes).
- 2. Peptide bonds are rigid and planar bonds; therefore, they stabilise protein structure.
- 3. Peptide bond contains partial positive charge groups (polar hydrogen atoms of amino groups) and partial negative charge groups (polar oxygen atoms of carboxyl groups).

- **Different Forms of Peptide Bond**
  - **Dipeptide** = contains 2 amino acid units.
  - **Tripeptide** = contains 3 amino acid units.
  - **Tetrapeptide** = contains 4 amino acid units.
  - **Oligopeptide** = contains not more than 10 amino acid units.
  - **Polypeptide** = contains more than 10 amino acid units, up to 100 residues.
  - **Macropeptides** = made up of more than 100 amino acids.



- **Primary structure:** amino acids have just been joined together (with peptide bonds) to make a long polypeptide chain
  - *not functional yet*
- **Secondary structure:** the polypeptide chain begins to fold up (through hydrogen bonding)
  - *still not functional yet*

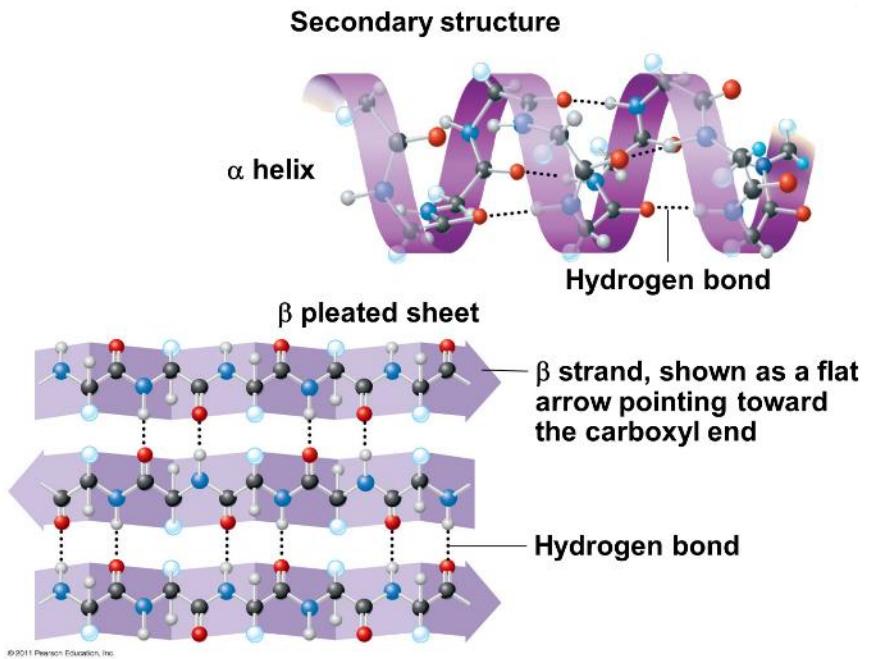
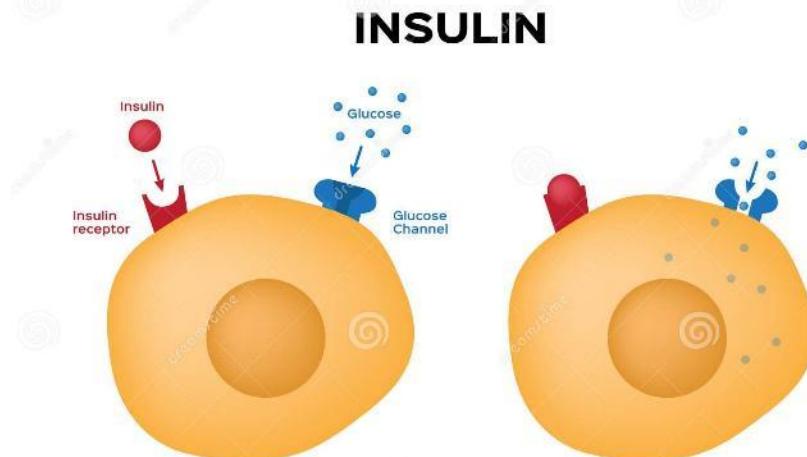
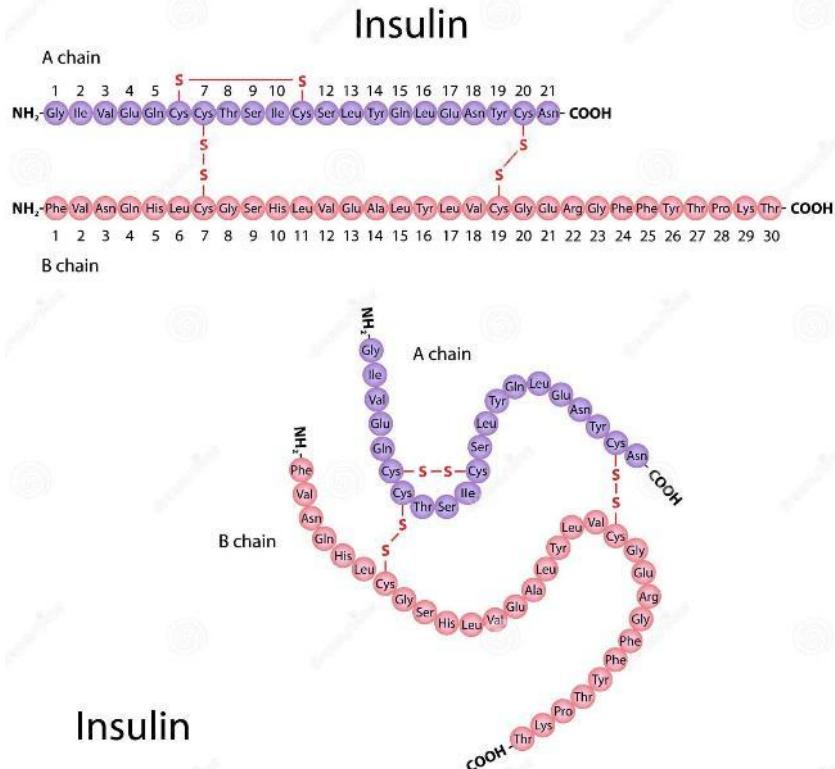


Figure: <https://en.wikiversity.org/wiki/File:4organizationsofproteins.jpg>



Insulin can react with glucose to lower blood sugar levels.

作答





- **Tertiary structure:** polypeptide chain is now fully folded & ready to do simple work
  - 1<sup>st</sup> point a protein is functional
  - e.g. *a simple antibody in immune system*
  
- **Quaternary structure:** 2 or more polypeptide chains bind together to do more complex work
  - e.g. *four join together to make hemoglobin, which carries oxygen from lungs all around the body*
  - e.g. *dozens join together to make ribosomes, which build new proteins*

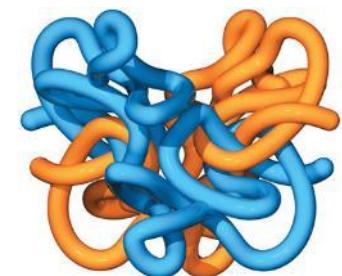
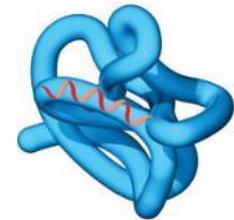
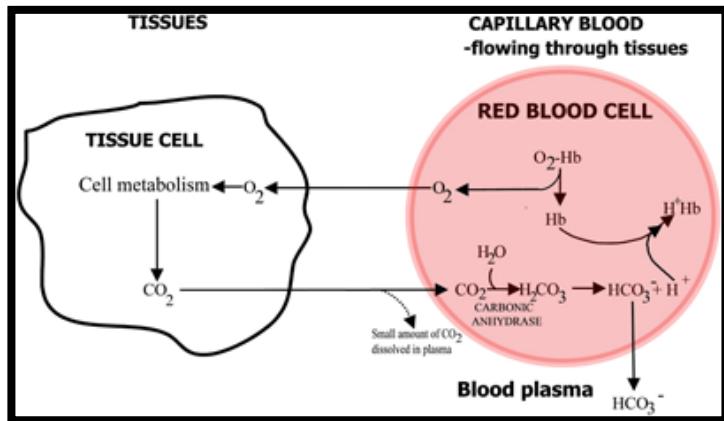
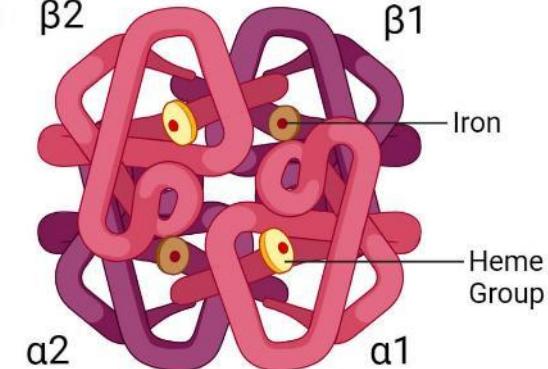
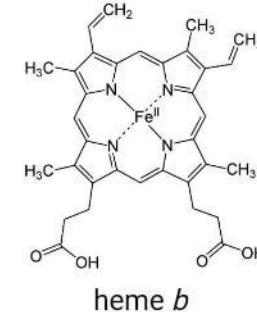


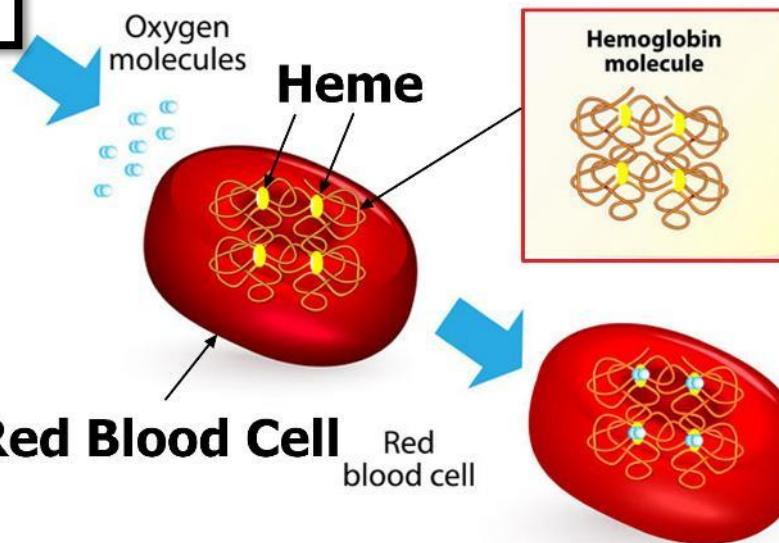
Figure: <https://en.wikiversity.org/wiki/File:4organizationsofproteins.jpg>



## Hemoglobin



## HUMAN HEMOGLOBIN

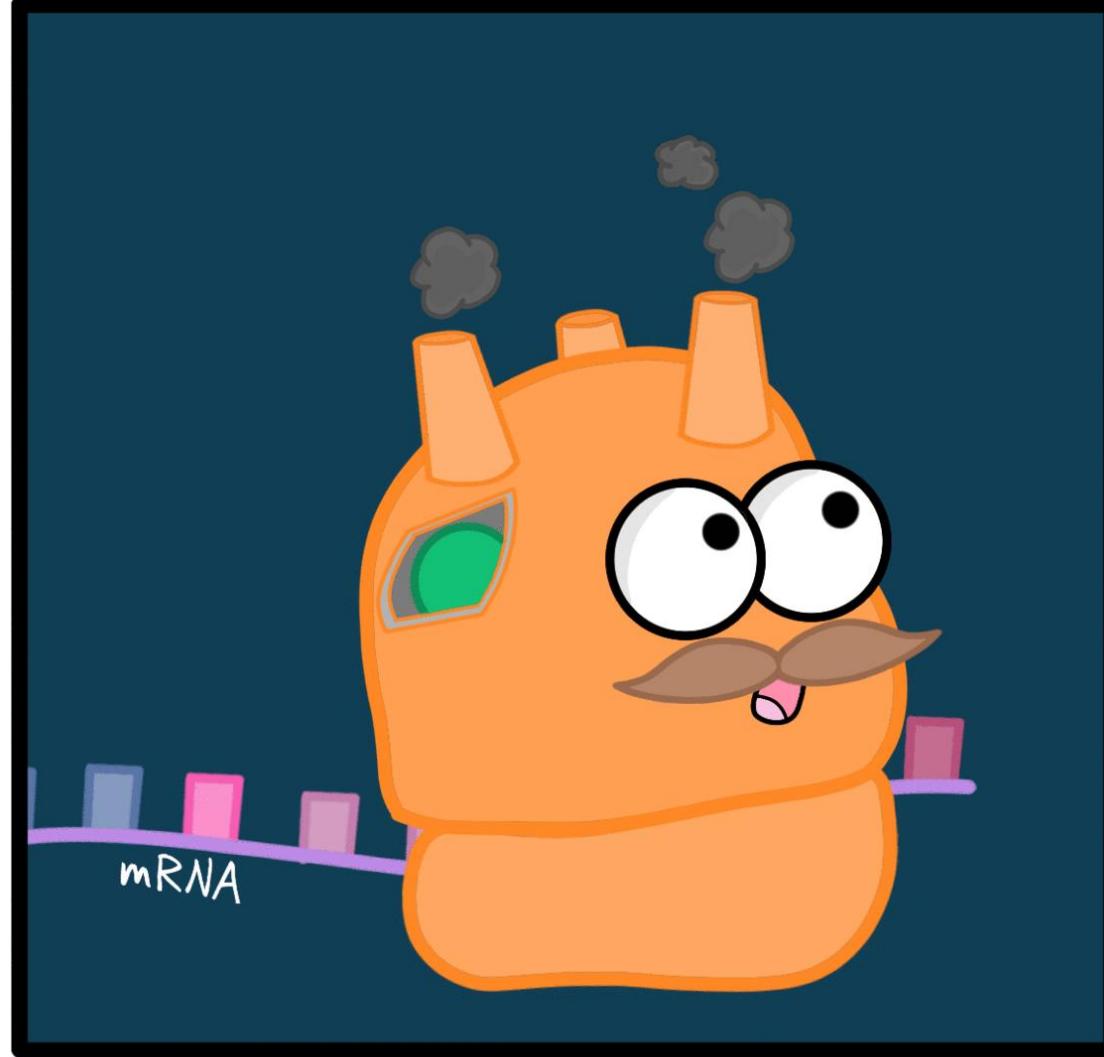




Amoeba Sisters

# Ribosomes

#AmoebaGIFs



**Protein synthesizers of the cell**

<https://www.deviantart.com/sarinabean/art/Ribosome-GIF-554636710>



- If a protein becomes unfolded or mis-folded, it can no longer function
  - **Denaturation** = unfolding of a protein
    - Many things can cause a protein to denature, thereby losing its function permanently

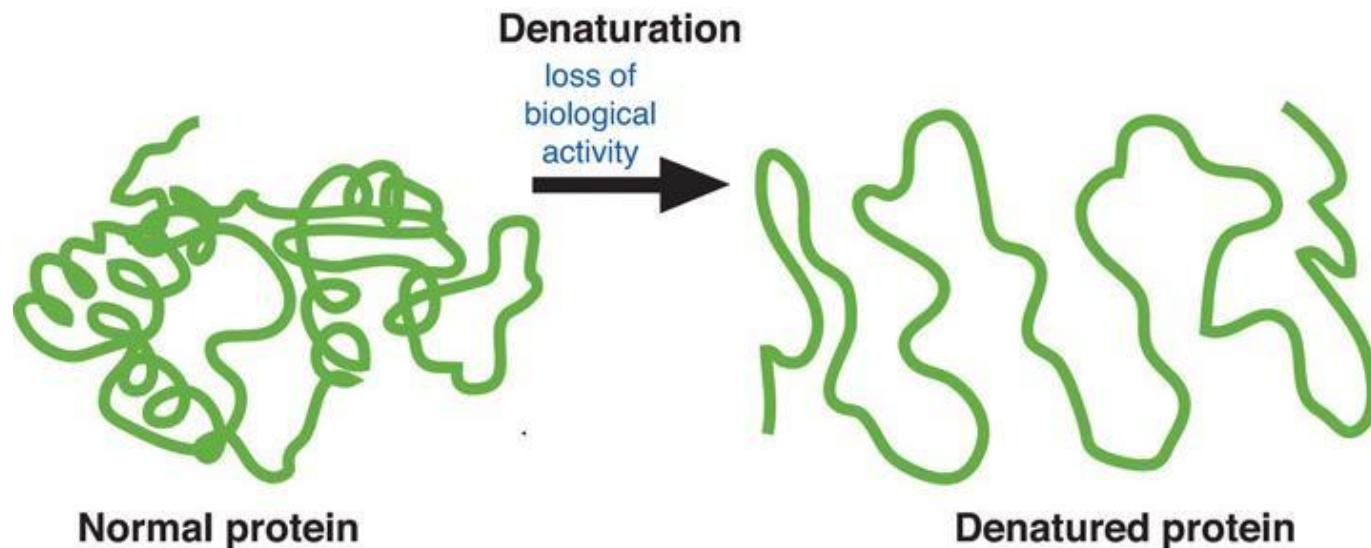


Figure: <https://pressbooks.bccampus.ca/nutr1100/chapter/protein-digestion-and-absorption/>



- Remember: proteins do nearly everything to keep us alive & many things can cause proteins to denature
  - If our bodies get too hot, too acidic, too basic, too salty, etc., our proteins will denature & we die
- Remember: living things must maintain homeostasis – **now you know why!**

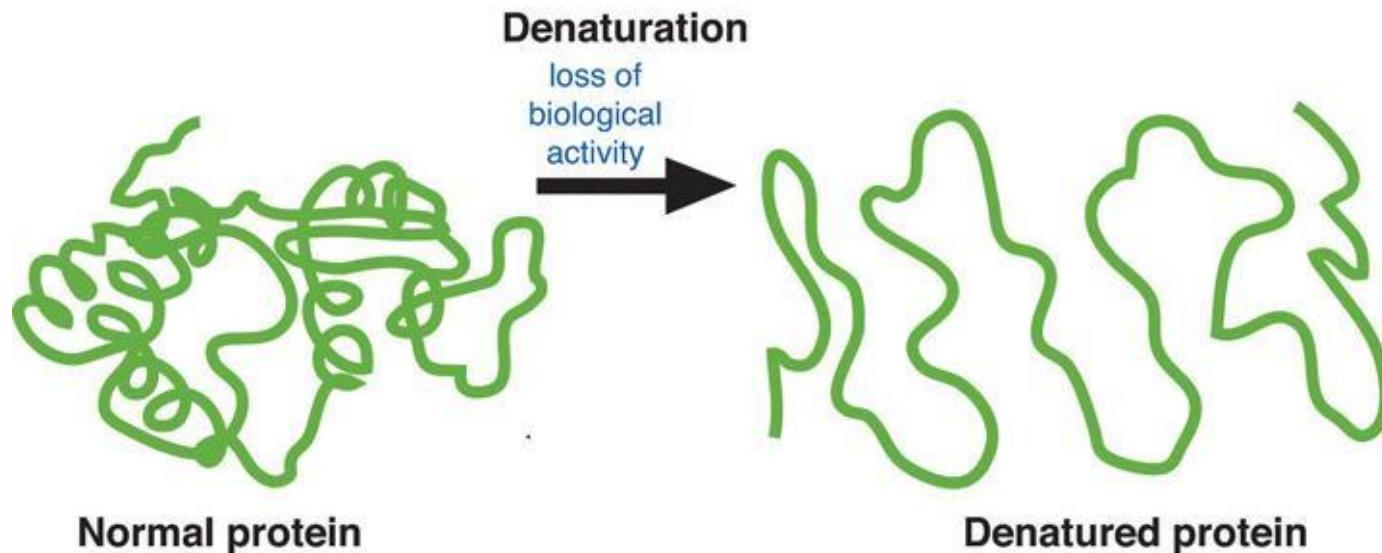
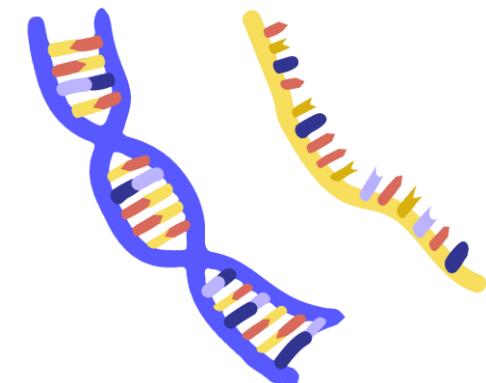


Figure: <https://pressbooks.bccampus.ca/nutr1100/chapter/protein-digestion-and-absorption/>



- How does a cell know which *proteins* to make in order to build & maintain our bodies?
  - the information is stored in **nucleic acids**
    - e.g. DNA & RNA



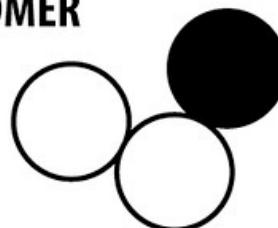
- How does a cell get the energy out of *carbohydrates* & send it to where it's needed in our bodies?
  - the energy is carried by **nucleic acids**
    - e.g. ATP

Figure: <https://innovativegenomics.org/glossary/nucleic-acid/>



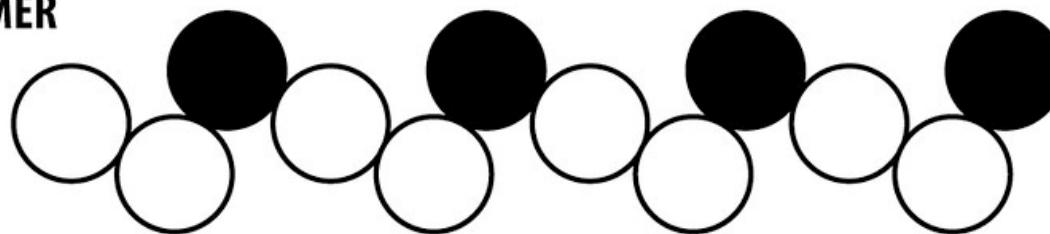
- **Nucleic acids** are polymers made up of chains of nucleotides
  - **Nucleotides** = monomers, each of which has at least 1 phosphate, a sugar, & a base

**MONOMER**



A monomer is a small molecule.

**POLYMER**



A polymer is a long-chain molecule made up of a repeated pattern of monomers.



- **Nucleic acids** are polymers made up of chains of nucleotides
  - **Nucleotides** = monomers, each of which has at least 1 phosphate, a sugar, & a base

*one nucleotide monomer has 3 components*

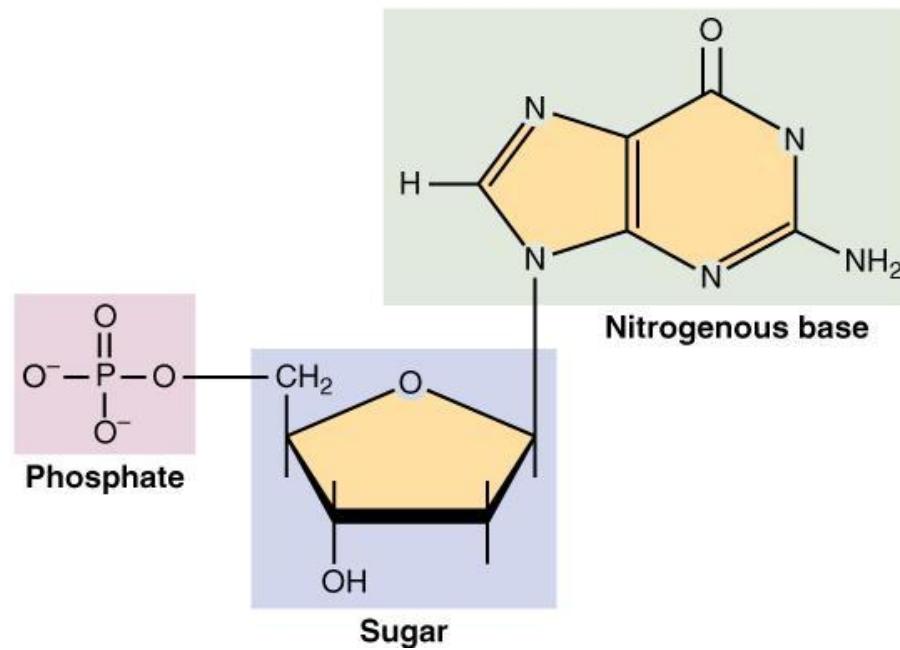
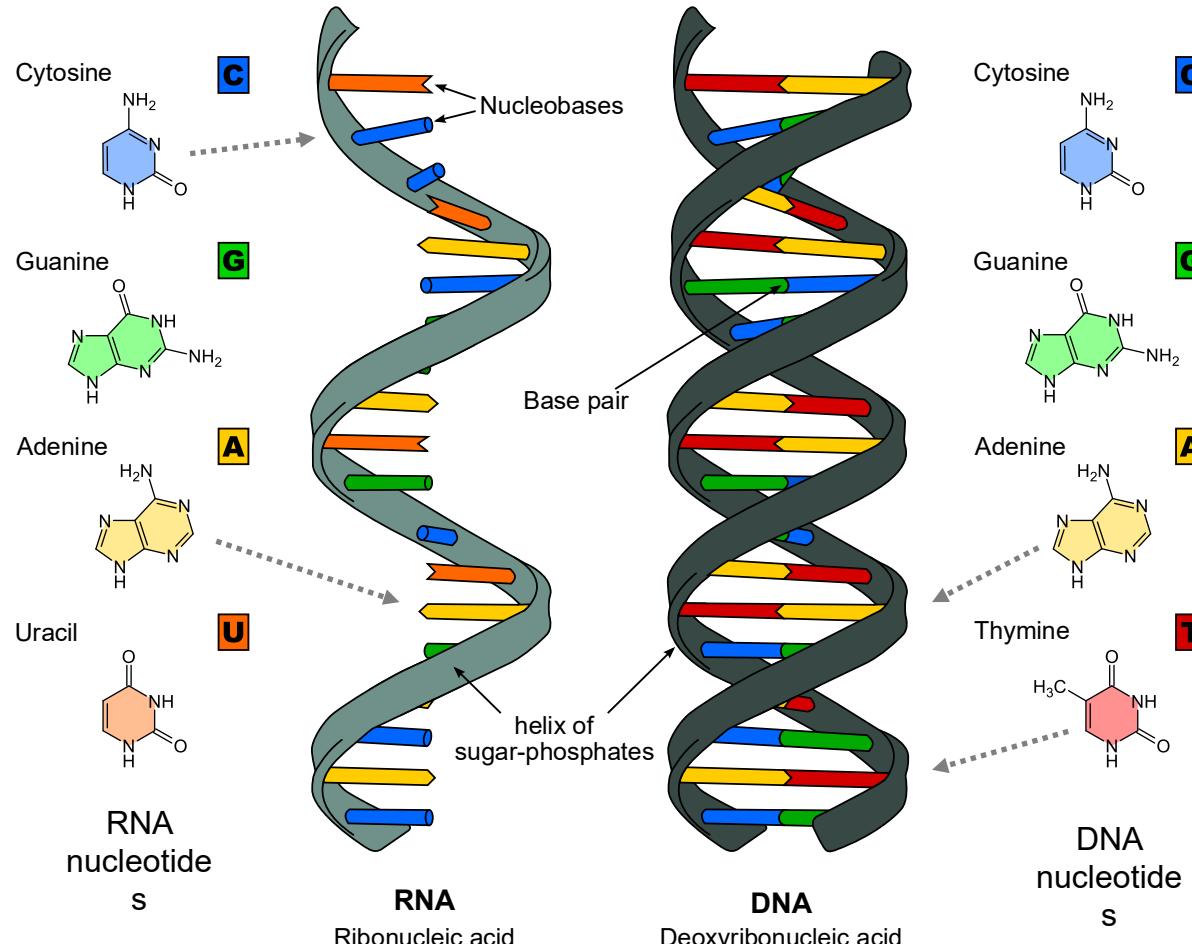


Figure: [https://commons.wikimedia.org/wiki/File:0322\\_DNA\\_Nucleotides.jpg](https://commons.wikimedia.org/wiki/File:0322_DNA_Nucleotides.jpg)



# How many types of bases are there in total?

[填空1]



作答

Figure: [https://commons.wikimedia.org/wiki/File:Difference\\_DNA\\_RNA-EN.svg](https://commons.wikimedia.org/wiki/File:Difference_DNA_RNA-EN.svg)



- A chain of nucleotides make up a nucleic acid
- **DNA:** locked in the nucleus of cells, stores our genetic information
- **RNA:** acts as a messenger, carrying instructions from DNA out to the rest of the cell

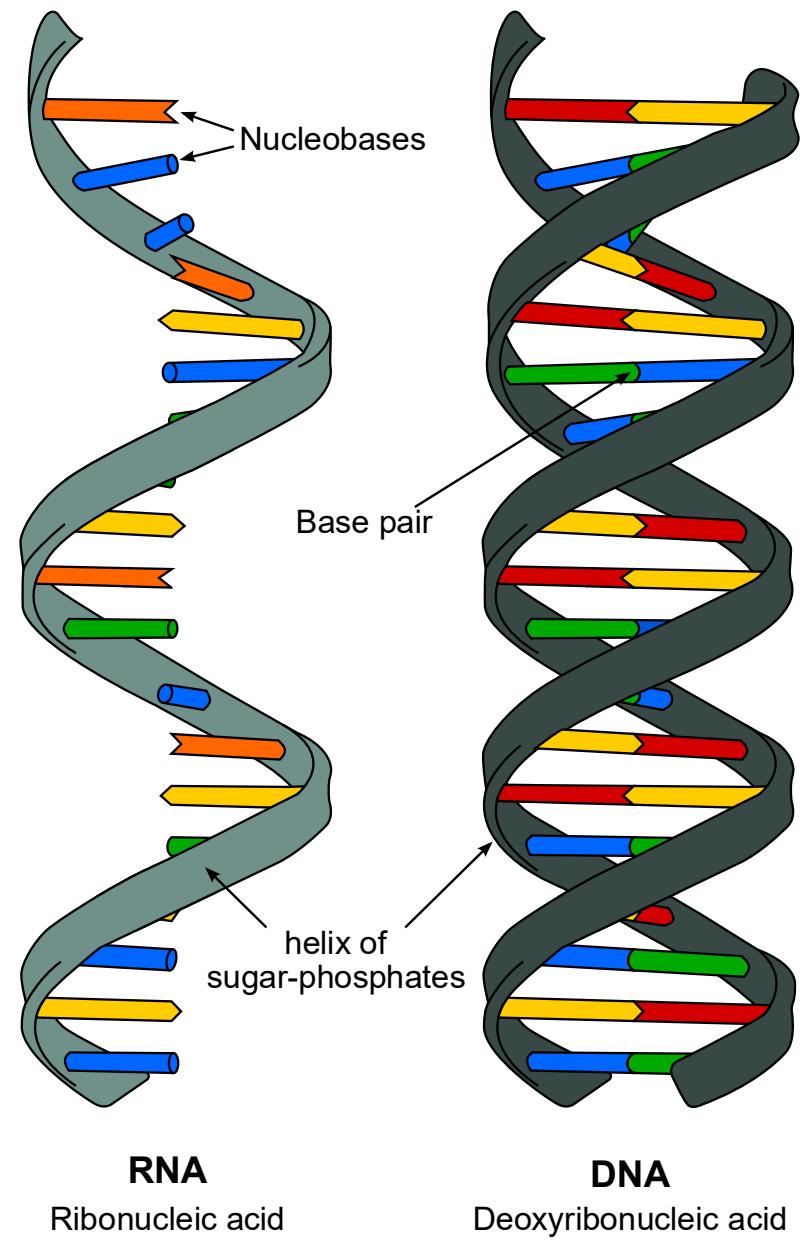
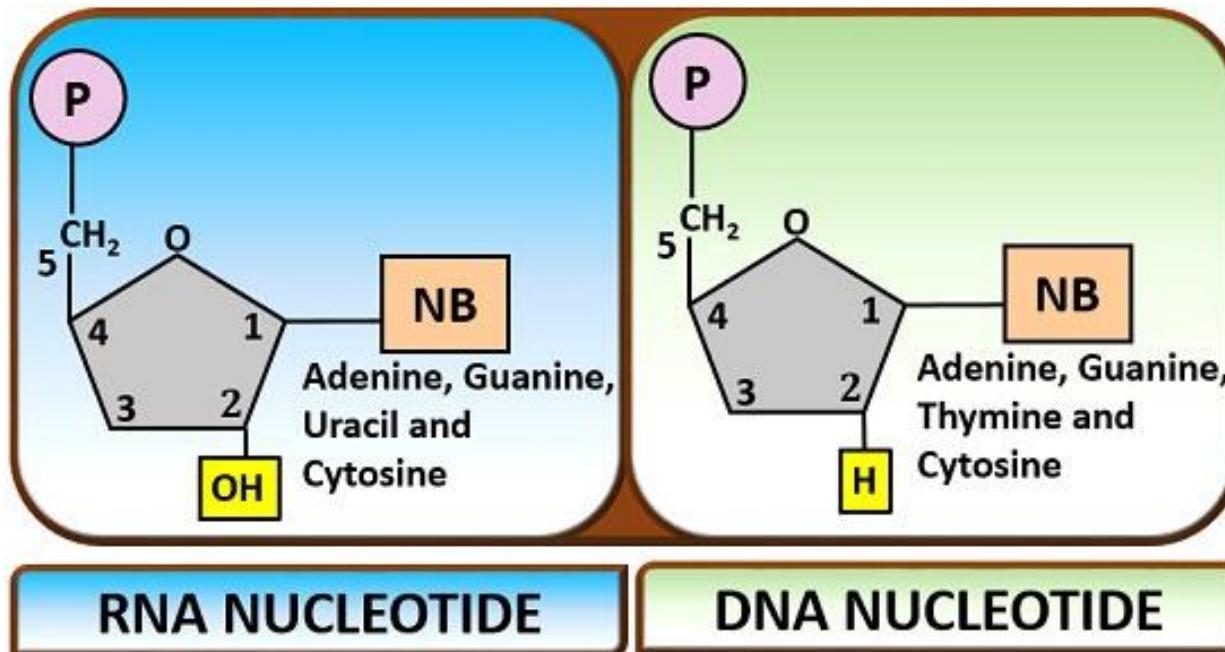


Figure: [https://commons.wikimedia.org/wiki/File:Difference\\_DNA\\_RNA-EN.svg](https://commons.wikimedia.org/wiki/File:Difference_DNA_RNA-EN.svg)



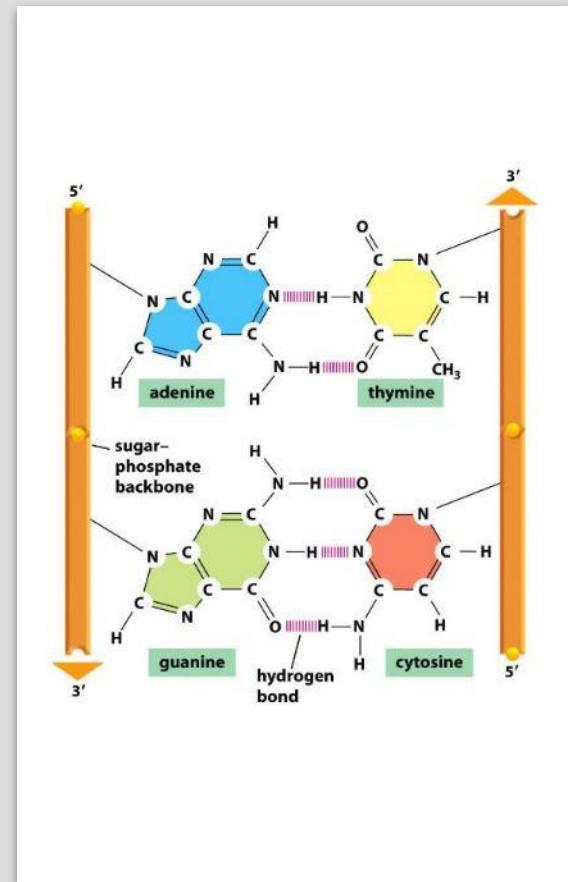
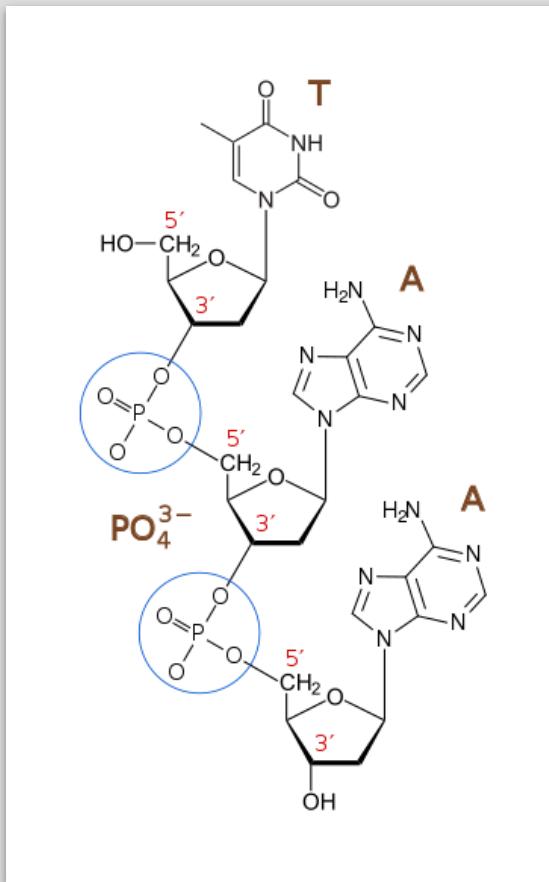
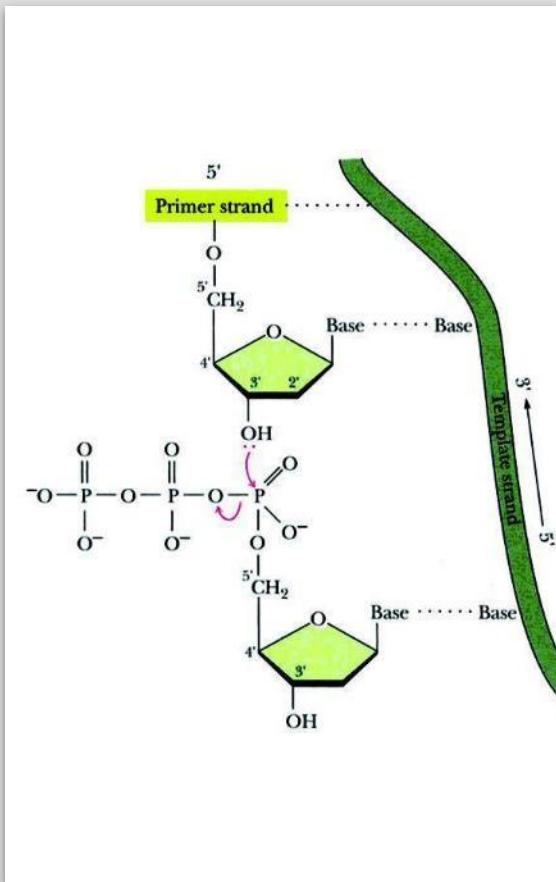
How many types of nucleotides are there in total? [填空1]



<https://biologyreader.com/nucleotide.html>

作答

# Phosphodiester bond



We can define a phosphodiester bond as the bond which occurs when phosphate forms two ester bonds.



- Some nucleotides stay as monomers permanently (never join together to make a nucleic acid)
  - e.g. **ATP**: carries energy (from breaking down carbohydrates) around the cell to where it's needed

*ATP = adenosine triphosphate: 3 phosphates help the molecule carry energy*

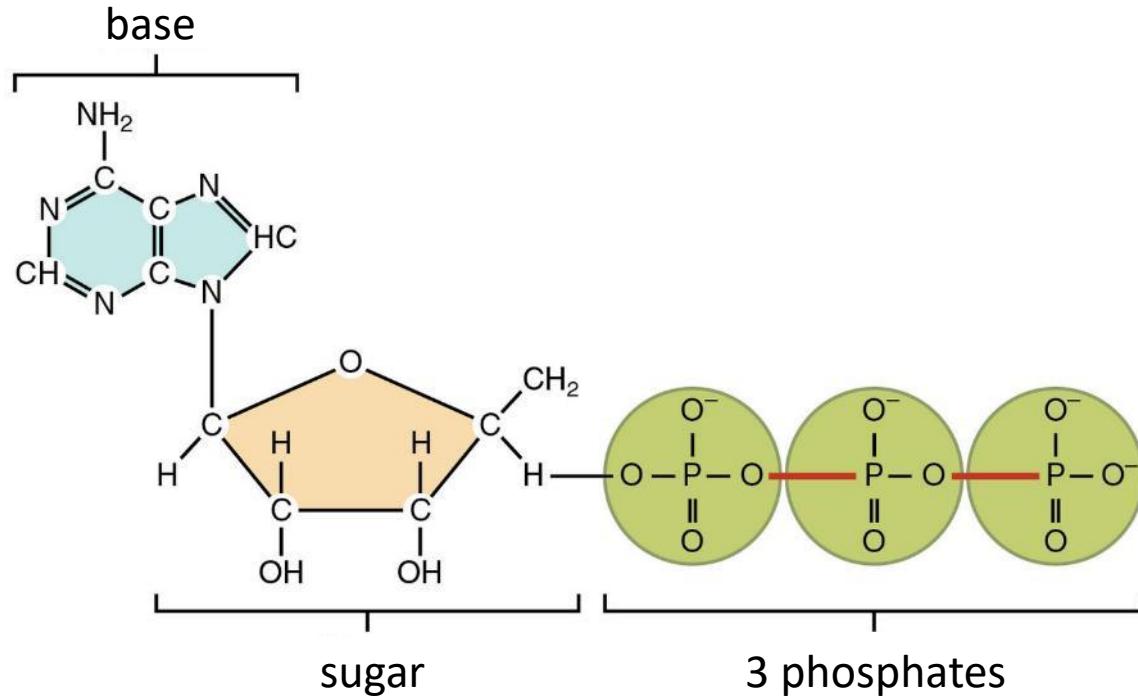


Figure: [https://commons.wikimedia.org/wiki/File:230\\_Structure\\_of\\_Adenosine\\_Triphosphate\\_\(ATP\)-01.jpg](https://commons.wikimedia.org/wiki/File:230_Structure_of_Adenosine_Triphosphate_(ATP)-01.jpg)



## Report 4

**Discuss the biological importance/significance of (1) peptide bonds, and (2) phosphodiester bonds, individually;**

**and analyze why life chooses nucleic acids as the carrier of genetic information based on the chemical principles of phosphodiester bonds.**

*Tips:*

*>1 page with A4 paper; within 1 week.*

*Use what you know and think to make your point clearly and smoothly.*

*Just remember to do your own writing, because our TAs are really experienced.*

*Same Email [LifeHealthScience@yeah.net](mailto:LifeHealthScience@yeah.net)*



## ■ **Lipids** = all are hydrophobic molecules

- *Made by proteins, which are directed by nucleic acids, using the energy from carbohydrates*

– Many uses, including energy storage, waterproofing, hormones, cell membranes, etc.

- have diverse chemical structures, with no defined monomers or polymers

– Can break them up into 4 main groups:

**1. Fats**  
○ long-term  
energy storage  
& insulation

**2. Waxes**  
○ waterproof  
molecules

**3. Sterols**  
○ hormones,  
support cell  
membranes, etc.

**4. Phospholipids**  
○ form cellular  
membranes



## Fat Molecule

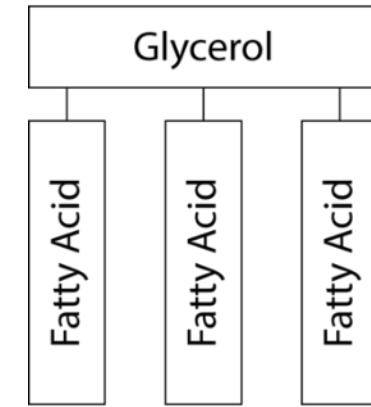
### ■ Lipid group 1: Fats

- Fats (& oils too) are molecules called triglycerides

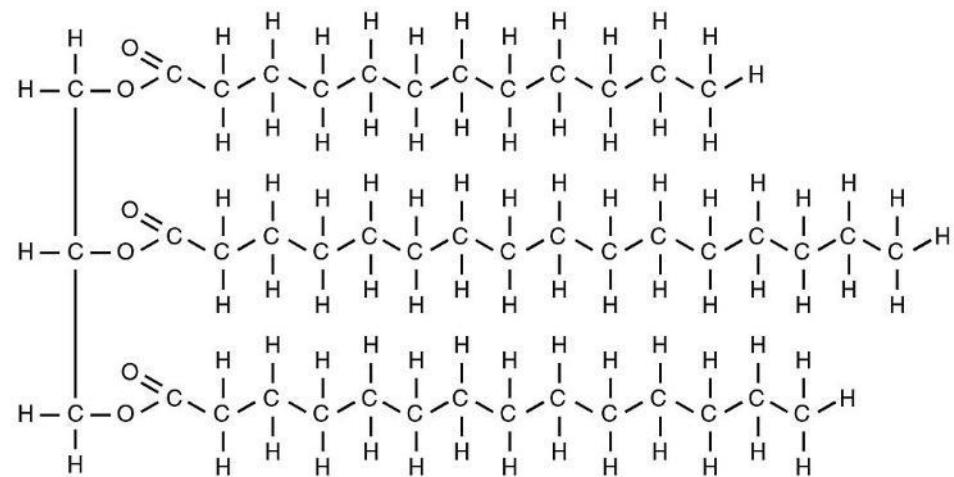
- **triglyceride** = 3 fatty acids attached to a glycerol

- **fatty acids** = long chains of C & H (with some O)

*– will be important to know to distinguish between saturated & unsaturated fats*



(a) Triglyceride



glycerol

3 fatty acids

Figure: [https://commons.wikimedia.org/wiki/File:Simple\\_Triglyceride\\_Hydrolysis.png](https://commons.wikimedia.org/wiki/File:Simple_Triglyceride_Hydrolysis.png)

Figure: [https://commons.wikimedia.org/wiki/File:2511\\_A\\_Triglyceride\\_Molecule\\_\(a\)\\_Is\\_Broken\\_Down\\_Into\\_Monoglycerides\\_\(b\).jpg](https://commons.wikimedia.org/wiki/File:2511_A_Triglyceride_Molecule_(a)_Is_Broken_Down_Into_Monoglycerides_(b).jpg)



- Fats & oils are used for energy storage & insulation
  - One molecule of fat stores twice as much energy as one molecule of carbohydrates
  - Fat also provides insulation

*The Emperor penguin benefits from the insulating effect of fat and is able to thrive in the extreme cold of Antarctica.*



*Because fats store such large amounts of energy, a strong taste preference for fats over other energy sources has evolved in animals.*



Figure: <https://pixabay.com/photos/hamburger-p-french-fries-belly-2683042/>

Figure: [https://commons.wikimedia.org/wiki/File:Emperor\\_Penguin\\_Manphot.empereur.jpg](https://commons.wikimedia.org/wiki/File:Emperor_Penguin_Manphot.empereur.jpg)



- Fats & oils can be saturated or unsaturated
  - Fatty acids that have carbon chains “saturated” with hydrogen (completely filled) = **saturated fats**
  - They are straight, so they line up well & stack tightly = solid at room temperature

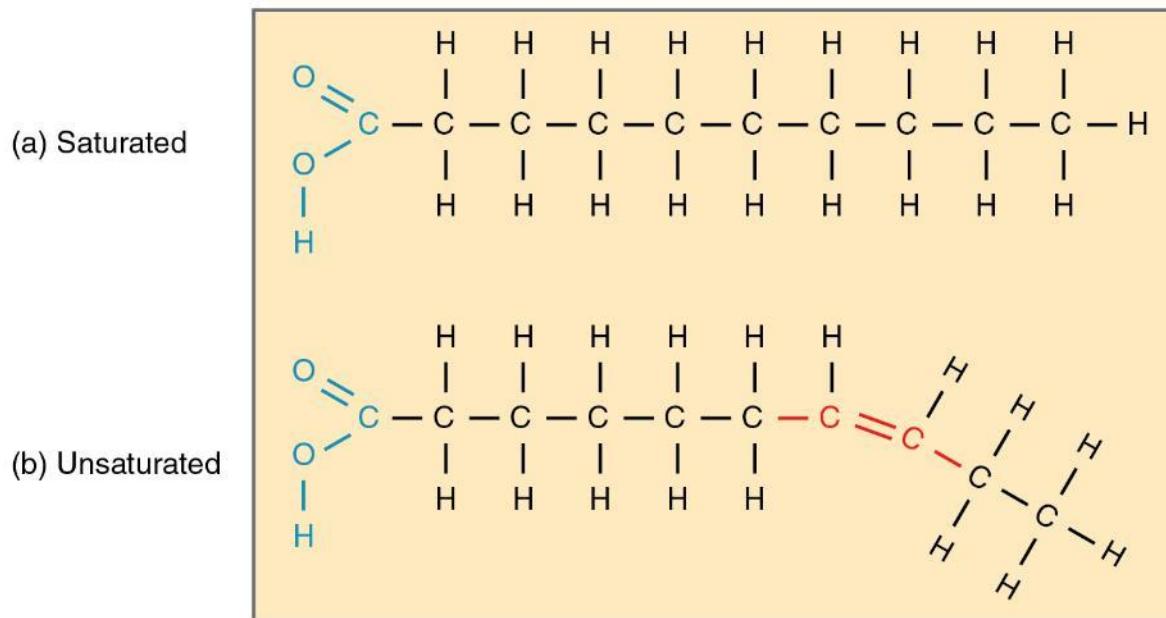


Figure: [https://commons.wikimedia.org/wiki/File:221\\_Fatty\\_Acids\\_Shapes-01.jpg](https://commons.wikimedia.org/wiki/File:221_Fatty_Acids_Shapes-01.jpg)



- Fats & oils can be saturated or unsaturated
  - Fatty acids that have carbon chains missing some hydrogen (not saturated) = **unsaturated fats**
  - Don't line up or stack well together = liquid at room temperature = Usually call these **oils**

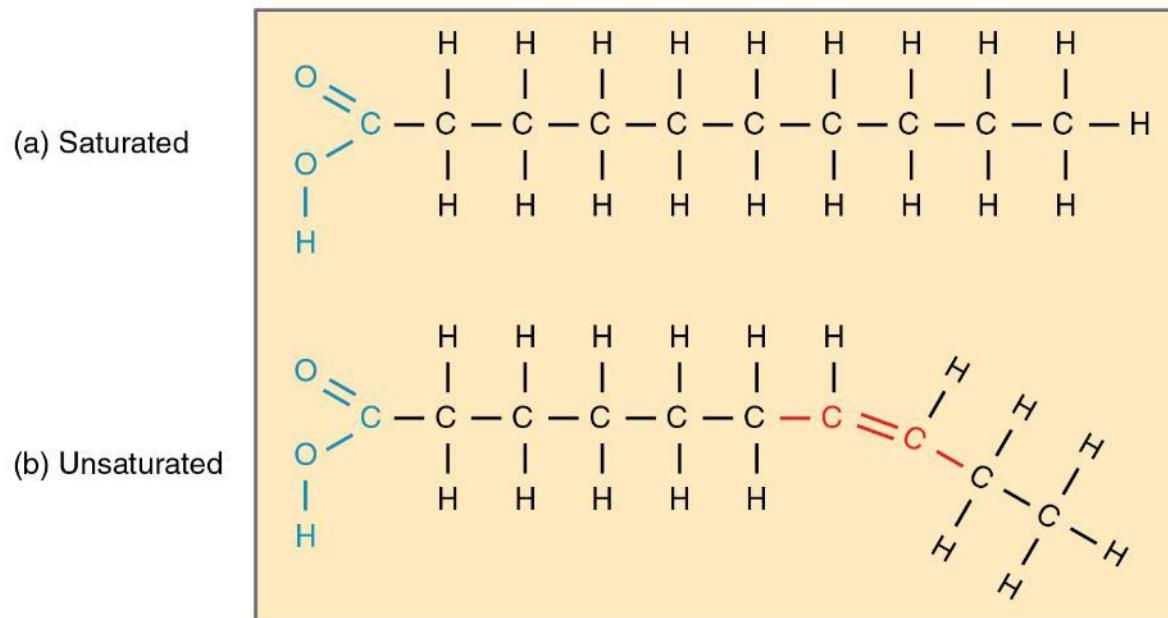


Figure: [https://commons.wikimedia.org/wiki/File:221\\_Fatty\\_Acids\\_Shapes-01.jpg](https://commons.wikimedia.org/wiki/File:221_Fatty_Acids_Shapes-01.jpg)



- Fats & oils can be saturated or unsaturated

- Animals tend to make saturated fats

- e.g. beef fat & butter



- Plants tend to make unsaturated fats

- e.g. vegetable, corn, & olive oils



Figure: <https://www.flickr.com/photos/30478819@N08/48612236702>

Figure: <https://www.pxfuel.com/en/free-photo-odsys>



- Unsaturated fats can become “**hydrogenated**” or “**partially hydrogenated**”
  - Hydrogenation = process that adds hydrogen to unsaturated fats to make them more saturated
    - Partially hydrogenated = some have been made saturated, but not all
  - Hydrogenated fats don’t exist in nature
  - So why hydrogenate?
    - Store better
    - Preserve flavor longer
    - Cheaper than saturated fats



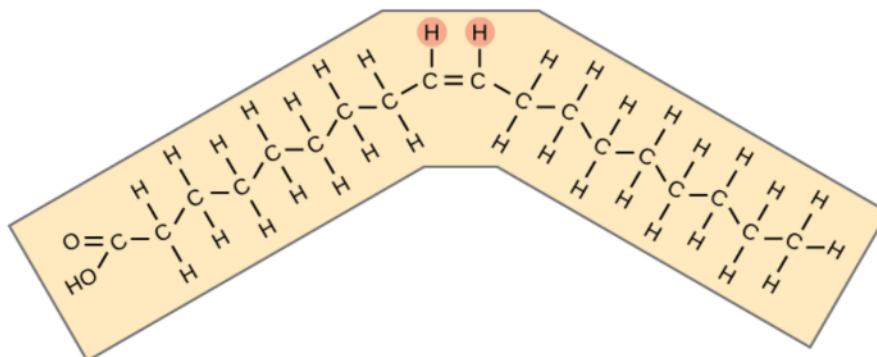
Figure: <https://www.flickr.com/photos/taestell/12375573525>



- Trans fats are made during the hydrogenation process
  - **Trans fats** = unsaturated fats that have been hydrogenated AND have had their molecular confirmation altered

Unsaturated fatty acids

Cis oleic acid



Trans oleic acid

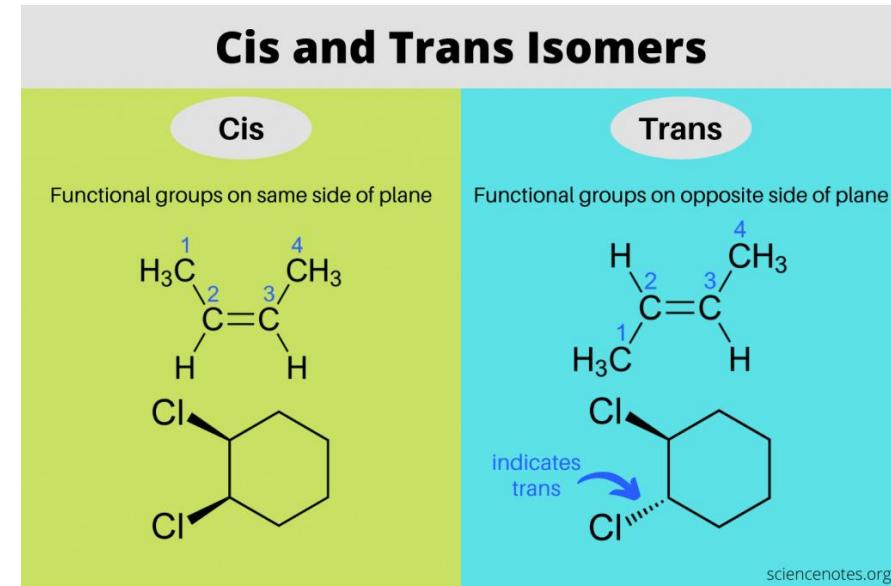
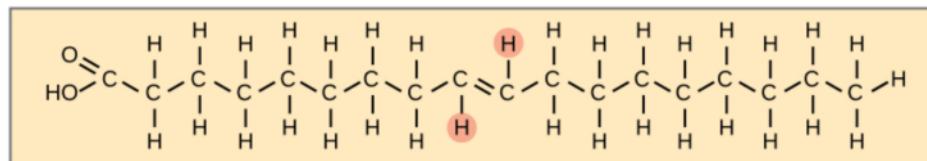


Figure from OpenStax Biology 2e  
<https://sciencenotes.org/cis-and-trans-isomers/>



- Different fats are processed differently in the body
  - Unsaturated fats (that are not hydrogenated) are *generally healthier* (in moderation) & have been linked to:
    - Lower bad cholesterol
    - Reduced heart disease
    - Lower blood pressure



Figure: <https://www.pxfuel.com/en/free-photo-odsys>



- Different fats are processed differently in the body
  - Hydrogenated & trans fats are VERY unhealthy & linked to:
    - Rise in bad cholesterol
    - Heart disease
    - Diabetes & other metabolic disorders
  - Unfortunately, hydrogenated & trans fats are now incredibly common in our food supply
    - fried foods,
    - commercial baked goods,
    - highly processed foods



Figure: [https://commons.wikimedia.org/wiki/File:Fast\\_food\\_01\\_ebru.jpg](https://commons.wikimedia.org/wiki/File:Fast_food_01_ebru.jpg)



- Different fats are processed differently in the body
  - Saturated fats are *generally unhealthy* & linked to:
    - Colon, breast, ovarian & other cancers
    - Rise in bad cholesterol
    - Heart disease
    - See next slide for the saturated fats that might be an exception



Figure: <https://www.flickr.com/photos/30478819@N08/48612236702>

Figure: <https://pixabay.com/photos/high-fat-foods-pastries-cheeses-1487599/>



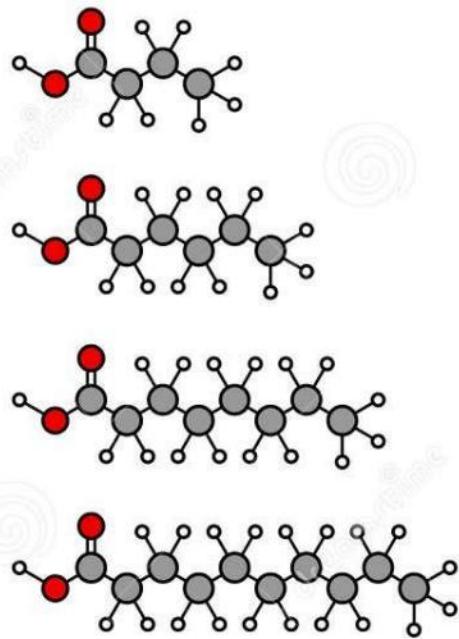
- There are several different types of saturated fats
  - Foods with saturated fat have some combination of the different types, each in different amounts
    - Most types of saturated fats are generally unhealthy, but some are generally healthy



- e.g. foods with higher levels of palmitic or myristic saturated fat = unhealthy
  - dairy, meat, & eggs
- e.g. foods with higher levels of lauric or stearic saturated fat = healthy
  - coconut & dark chocolate

Figure: <https://www.flickr.com/photos/30478819@N08/48612236702>

Figure: <https://www.shutterstock.com/image-photo/coconut-half-chocolate-pieces-green-leaf-671340883>

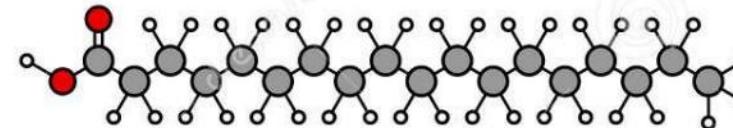
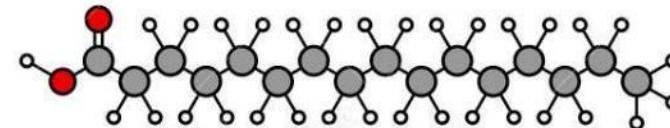
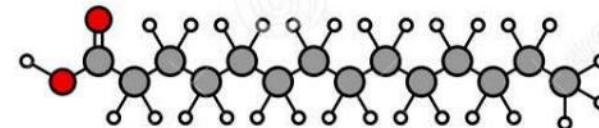
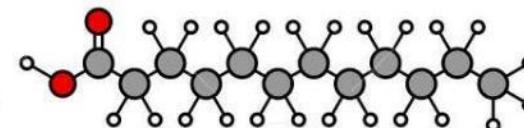


butyric acid

caproic acid

caprylic acid

capric acid



lauric acid

myristic acid

palmitic acid

stearic acid



- Lipid group 2: waxes

- **Waxes** = fatty acids combined with other molecules, forming a stiff, waterproof material

- Make up stiff honeycombs
- Keep fur, feathers, leaves, & fruits waterproof



Figure: <https://www.hippopx.com/en/otter-wet-lutra-lutra-zoo-fur-marten-154984>



Figure: [https://commons.wikimedia.org/wiki/File:Wet\\_Leaves.jpg](https://commons.wikimedia.org/wiki/File:Wet_Leaves.jpg)



## ■ Lipid group 3: sterols

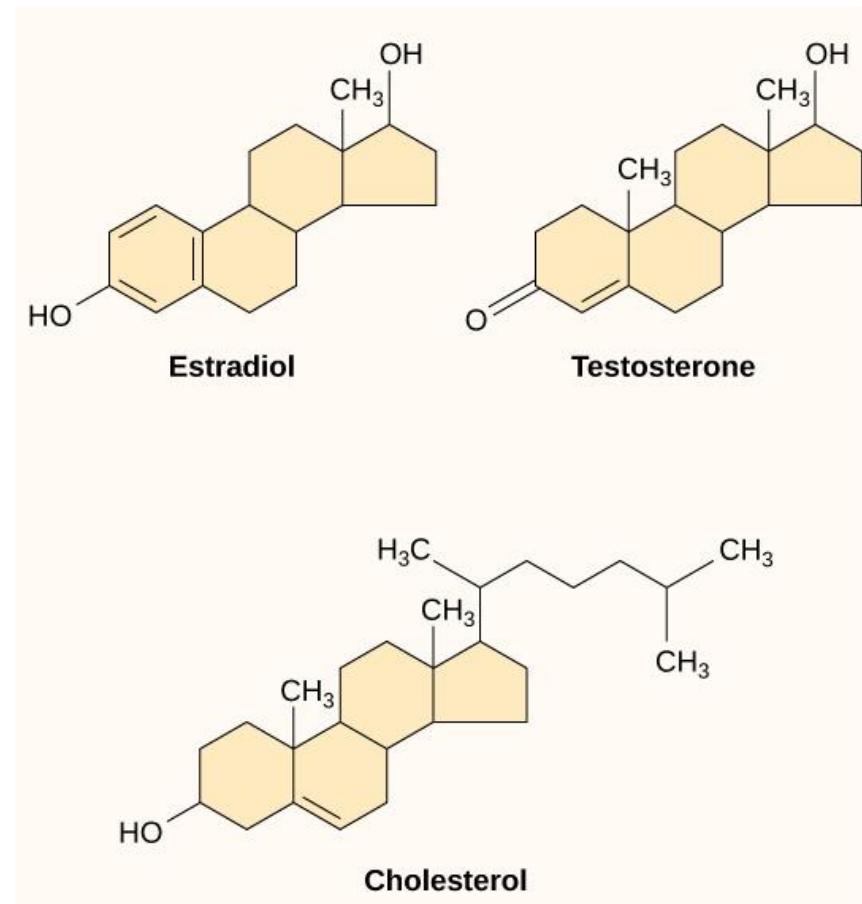
- Includes hormones & cholesterol

# **Steroid hormones**

- Examples = testosterone and estrogen
  - Regulate sexual development, maturation, sex cell production, mood, and body growth

## ***Cholesterol***

- *Important component of cell membranes in animals*
  - *Can attach to and thicken vessel walls and may cause serious health problems*





- **Cholesterol** = necessary for cell health
  - Animals make their own – no need to eat any
  - Remember: lipids like cholesterol are hydrophobic, which means they clump up in water – blood is mostly water
    - Cholesterol doesn't travel well in the blood stream (clumps up)

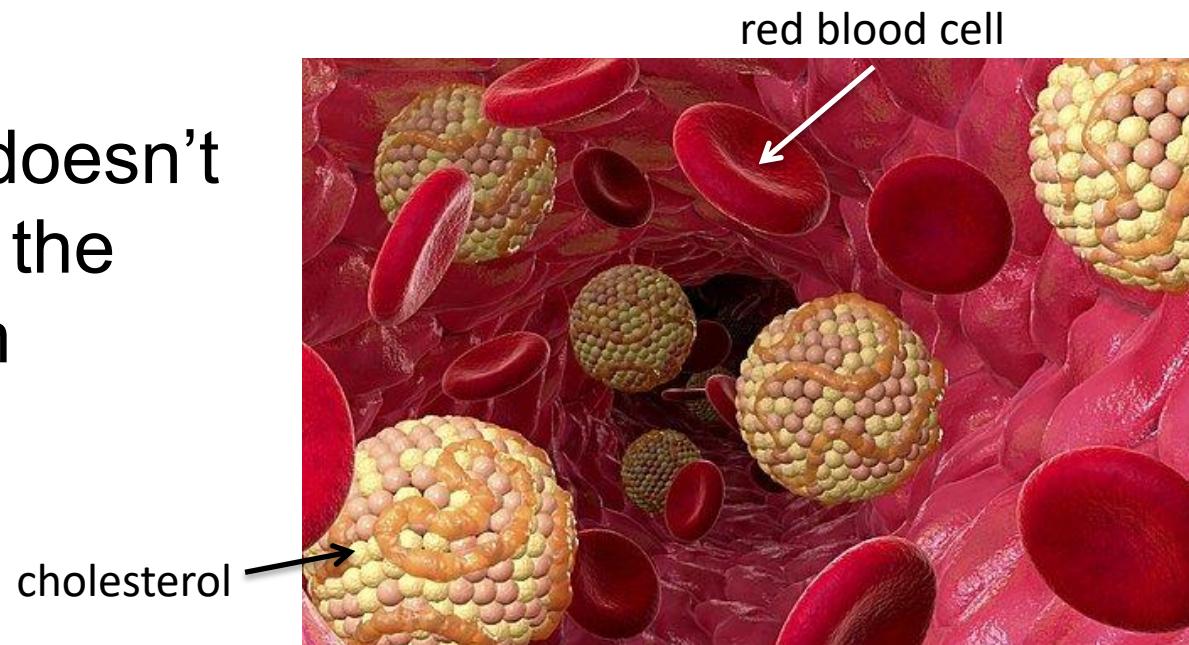


Figure: <https://commons.wikimedia.org/wiki/File:Dislipidemias1.jpg>



- Proteins bind on to cholesterol to carry it through the blood stream = **lipoproteins**
  - 2 types of lipoproteins
    - **HDL** (high density lipoproteins)
      - Carry cholesterol to liver → processed and removed by the body
      - Often referred to as “good cholesterol”

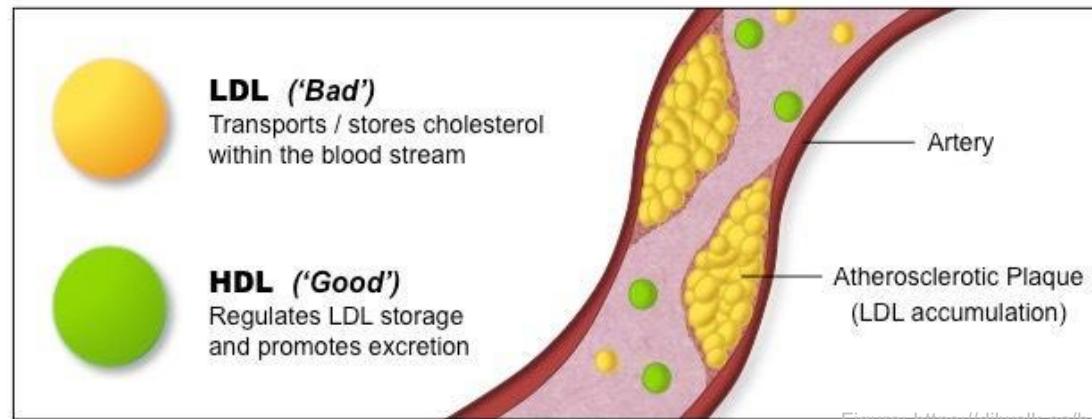


Figure: <https://dilwalk.ca/how-does-saturated-fat-affect-cholesterol/>



## – 2 types of lipoproteins

- **LDL** (low density lipoproteins)
  - Keep cholesterol inside bloodstream → deposited on artery walls
  - Increases the chance of heart attack and stroke – “bad cholesterol”

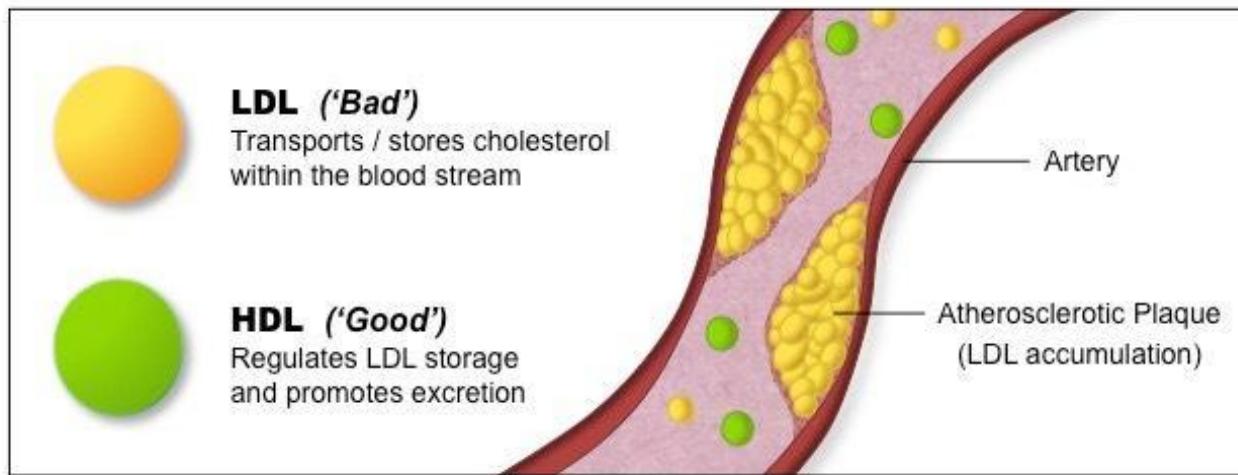


Figure: <https://dilwalk.ca/how-does-saturated-fat-affect-cholesterol/>

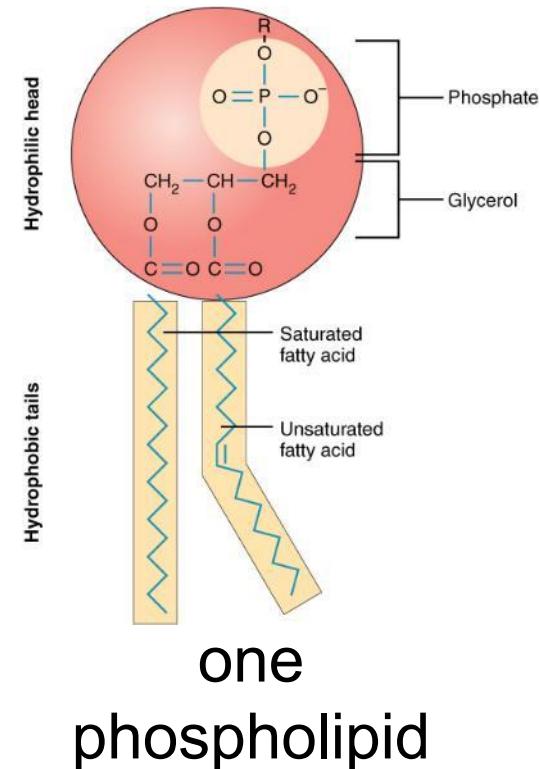
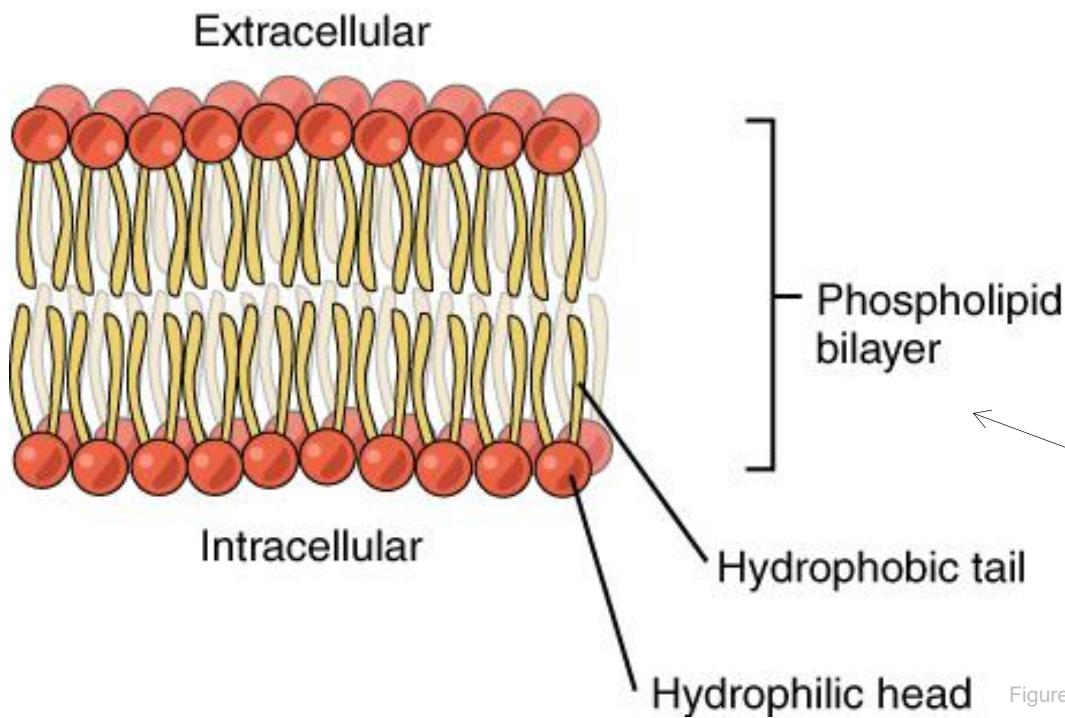


- Cholesterol, lipoproteins, & health
  - These things **raise LDL** (bad) levels:
    - Too much saturated, hydrogenated, & trans fat in diet
    - Too much cholesterol in diet (comes from meat, eggs, & dairy)
    - Tobacco use (through lungs, skin, or ingestion)
  - These things **raise HDL** (good) levels:
    - Exercise – *activity causes HDL production*
    - Eating healthy (good fats, low/no cholesterol)
    - Avoiding tobacco



## ■ Lipid group 4: phospholipids

- Make cell membranes
- *Will cover extensively soon*



many phospholipids gather to create cell membranes

Figure: [https://commons.wikimedia.org/wiki/File:0301\\_Phospholipid\\_Structure.jpg](https://commons.wikimedia.org/wiki/File:0301_Phospholipid_Structure.jpg)

Figure: [https://commons.wikimedia.org/wiki/File:0302\\_Phospholipid\\_Bilayer.jpg](https://commons.wikimedia.org/wiki/File:0302_Phospholipid_Bilayer.jpg)



- Animals, plants, mushrooms (fungi), & bacteria seem to be very different
- However, they all use & are built of the same basic organic molecules (carbohydrates, proteins, nucleic acids, & lipids)
- All are also made up of cells
- Up next: *How are cells built & how do they use those organic molecules to keep us alive?*



Figure: <https://www.wallpaperflare.com/squirrel-mushroom-animals-nature-plants-rodent-tree-animal-wildlife-wallpaper-pzjsy>



# Chapter 4: Cell Structure

- Cells are the units of life
- What do all cells have in common?
- What are the different cell types & what makes each unique?
- How do cells stick together & communicate?

*Corresponds with OpenStax Biology 2e Chapter 4*



# Cells are the units of life

- An animal, a plant, a mushroom, & bacteria seem very different, but all are made up of cells
  - **Cell** = the smallest unit of life
    - events that occur inside a cell make life possible

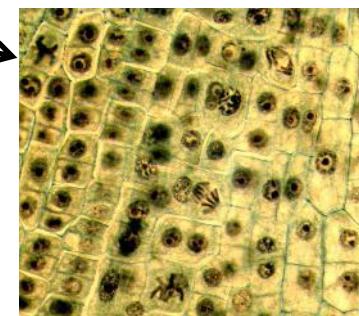
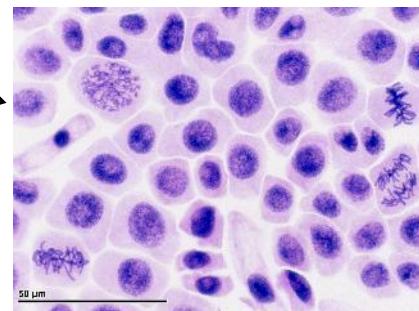


Figure: [https://commons.wikimedia.org/wiki/File:Mitosis\\_\(261\\_13\)\\_Pressed;\\_root\\_meristem\\_of\\_onion\\_\(cells\\_in\\_prophase,\\_metaphase,\\_anaphase,\\_telophase\).jpg](https://commons.wikimedia.org/wiki/File:Mitosis_(261_13)_Pressed;_root_meristem_of_onion_(cells_in_prophase,_metaphase,_anaphase,_telophase).jpg)

Figure: <https://www.flickr.com/photos/foundanimalsfoundation/8055195809>

**LIFE AND HEALTH SCIENCE**, draws inspiration from diligent and organized cells

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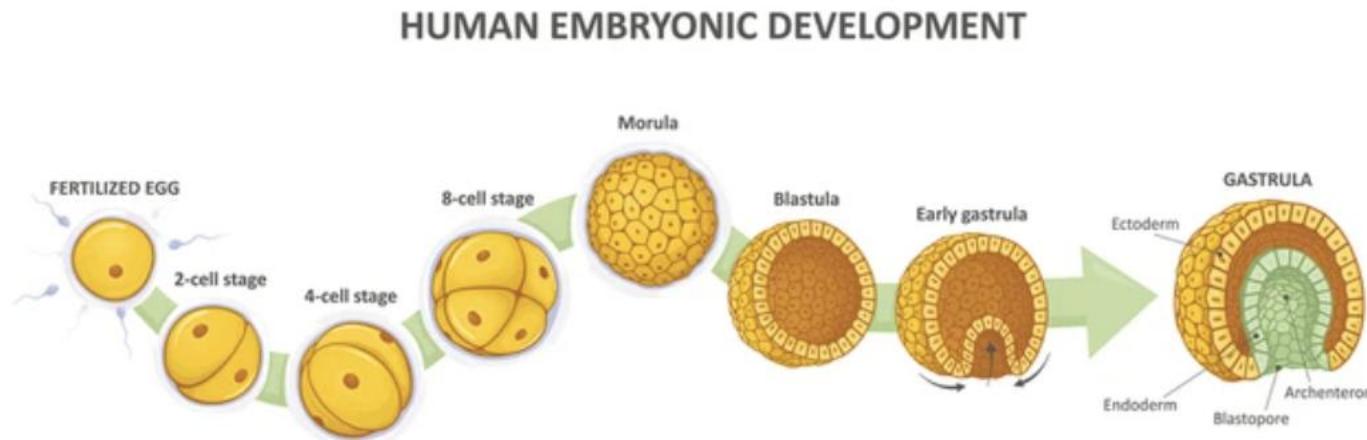
Figure: [https://commons.wikimedia.org/wiki/File:Uraro\\_plant.jpg](https://commons.wikimedia.org/wiki/File:Uraro_plant.jpg)

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The invention of microscopes allowed us to see that all living things were made entirely of cells

- Further studies showed that every cell came from another, pre-existing cell
  - e.g. an adult human is made up of trillions of cells, all of which came from just one cell: a single fertilized egg

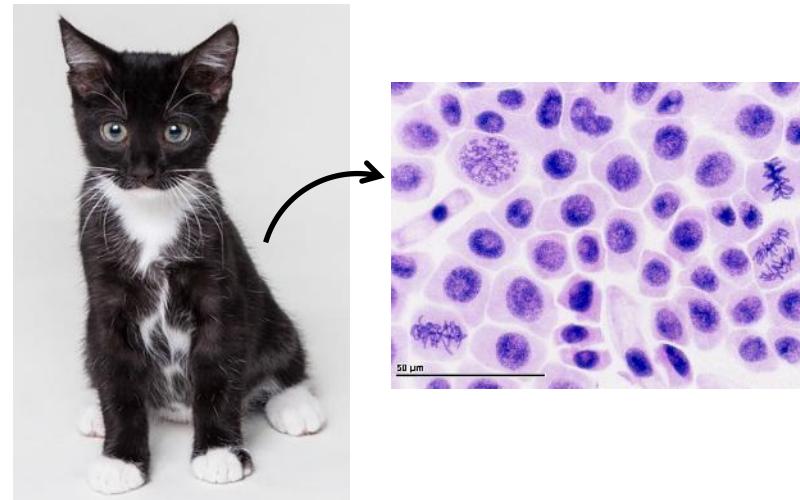




The facts that all living organisms are made up of one or more cells & that all cells arise from preexisting cells are the foundations of **cell theory**

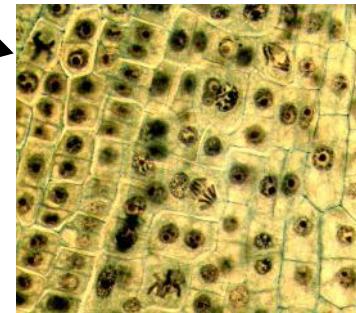
– 3 main principles of cell theory:

- 1. all living things are made up of one or more cells
- 2. the cell is the basic unit of life
- 3. all cell come from preexisting cells





# The cell theory is still evolving to become more powerful, with additional modern ideas



## Early cell theory

All organisms are made of one or more cells.

The cell is the fundamental unit of life.

All cells come from preexisting cells.

Remember  
from chs 2 & 3

Coming up  
in ch 6

Coming up in  
chs 7, 8, & 9

## Additional ideas in modern cell theory

All cells have the same basic chemical composition.

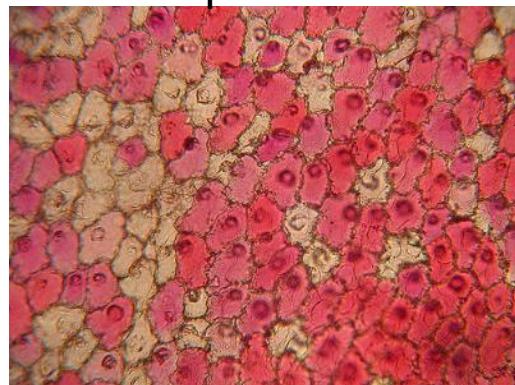
All cells use energy.

All cells contain DNA that is duplicated and passed on as each cell divides.



# What do all cells have in common?

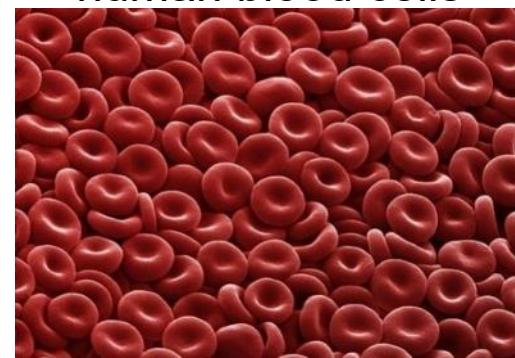
- Cells have a common characteristic:  
most are small
  - Bacteria, flea, whale, rose, oak...  
all made of small cells
    - a “bigger” being has MORE cells,  
not bigger cells
  - Why?
    - Molecules must move in & out of  
a cell fast & efficiently: speed  
matters for life
      - not fast enough if cells are  
large



rose petal cells



bacterial cells



human blood cells



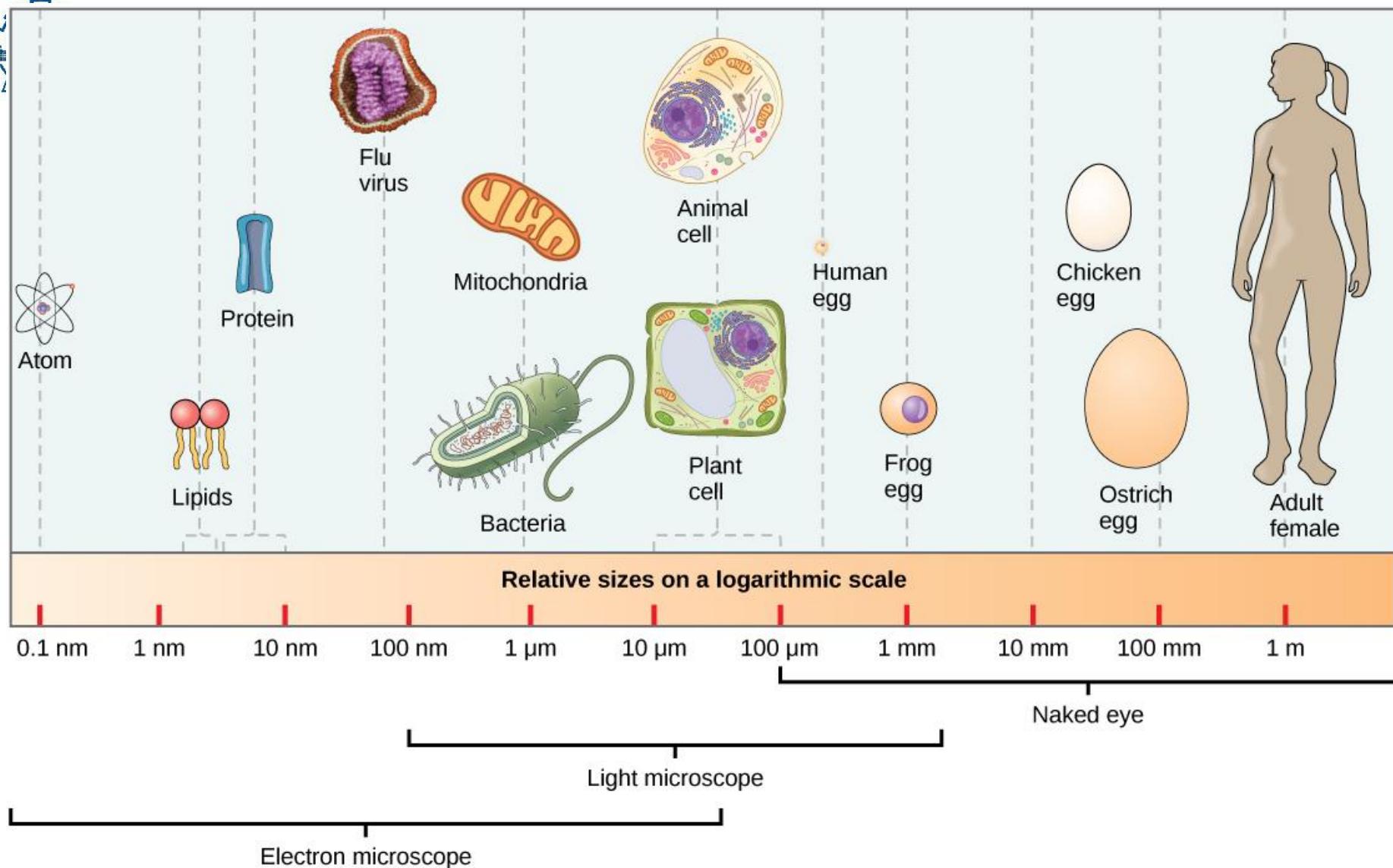
Vast majority of cells are too small to see with the naked eye, but a few don't need to get things in & out: egg cells

- egg cells can be large because they are filled with nutrients that nourish a growing embryo throughout development



ostrich eggs can weigh 3lbs!



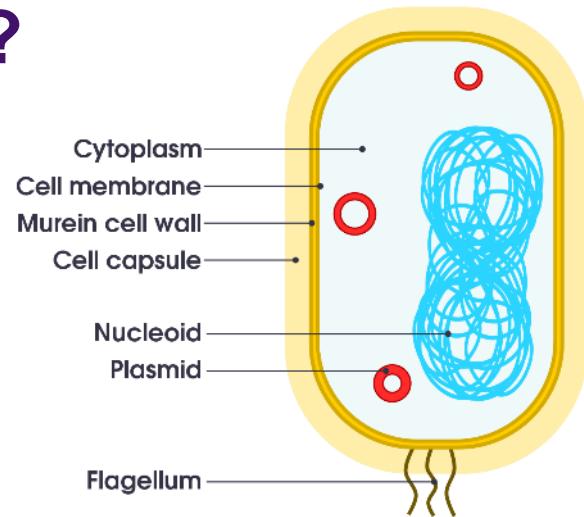


*This figure shows the relative sizes of microbes on a logarithmic scale (each unit of increase in a logarithmic scale represents a 10-fold increase in the quantity measured).*

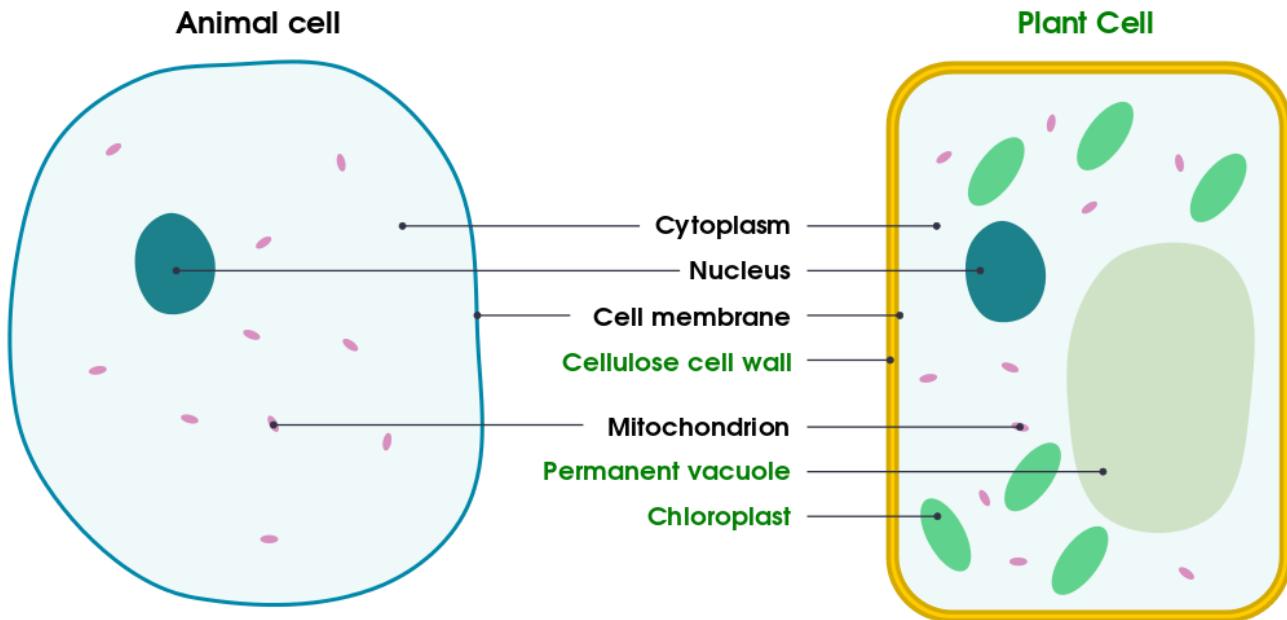


# What do all cells have in common?

- Cells have many different parts (structures), each of which is responsible for a different function



- And different kinds of cells have different parts

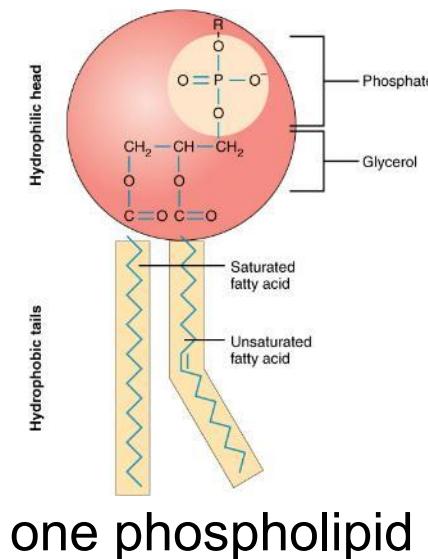
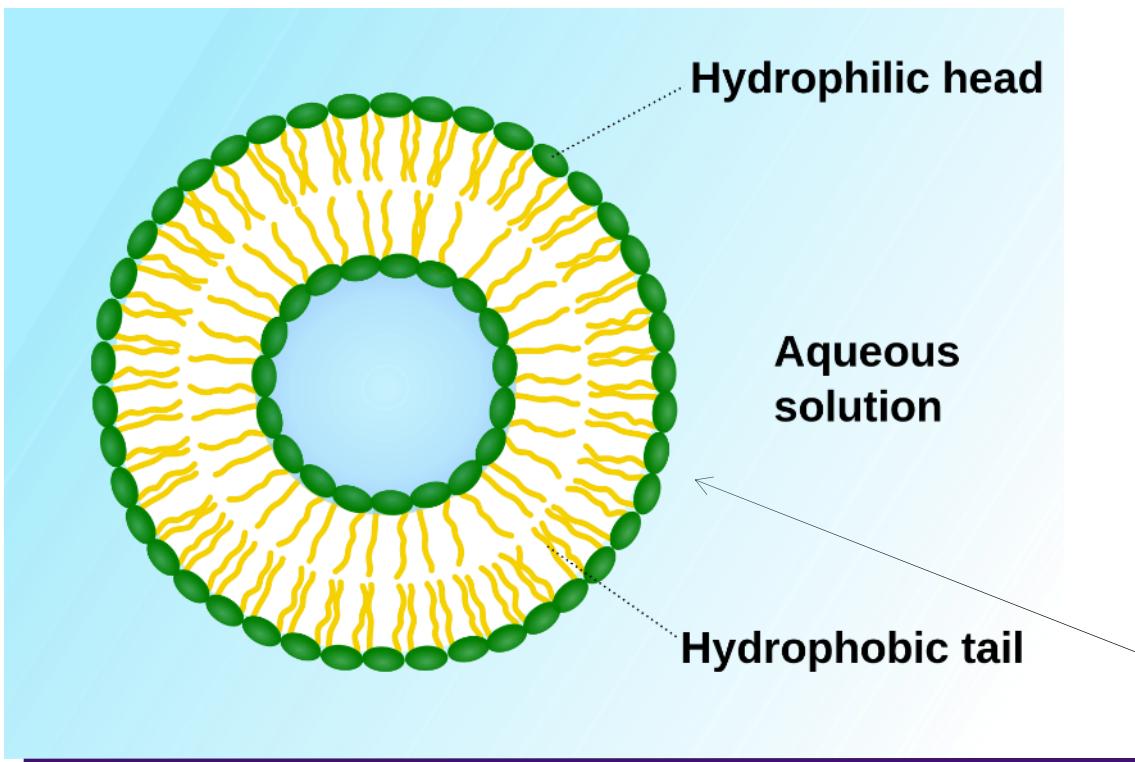




However: ALL cells have the same 4 parts:

- **1. Cell membrane**

- encloses the cell & regulates what goes in & out
- made of phospholipids



one phospholipid

many phospholipids gather  
to create cell membranes



## 2. Cytoplasm = all fluid & structures inside the cell membrane but outside of the nucleus

- What about bacterial cells, which have no nucleus?
  - then everything inside is cytoplasm!

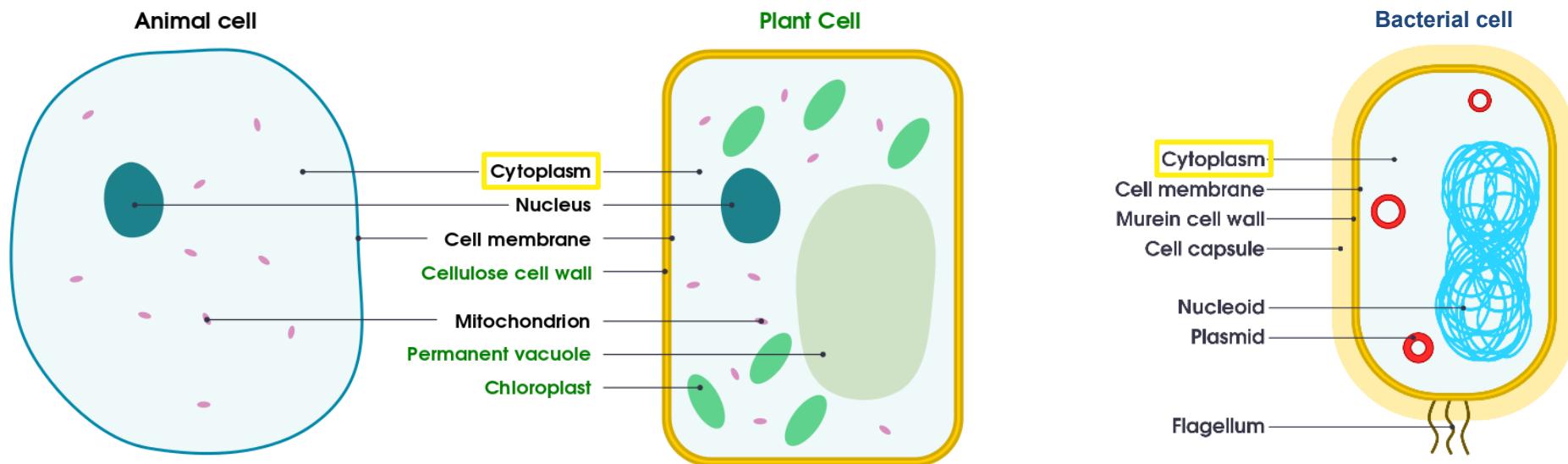


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**LIFE AND HEALTH SCIENCE** draws inspiration from diligent and organized cells

Figure: [https://commons.wikimedia.org/wiki/File:Simple\\_diagram\\_of\\_bacterium\\_\(en\).svg](https://commons.wikimedia.org/wiki/File:Simple_diagram_of_bacterium_(en).svg)

Chapter 4: Cell Structure



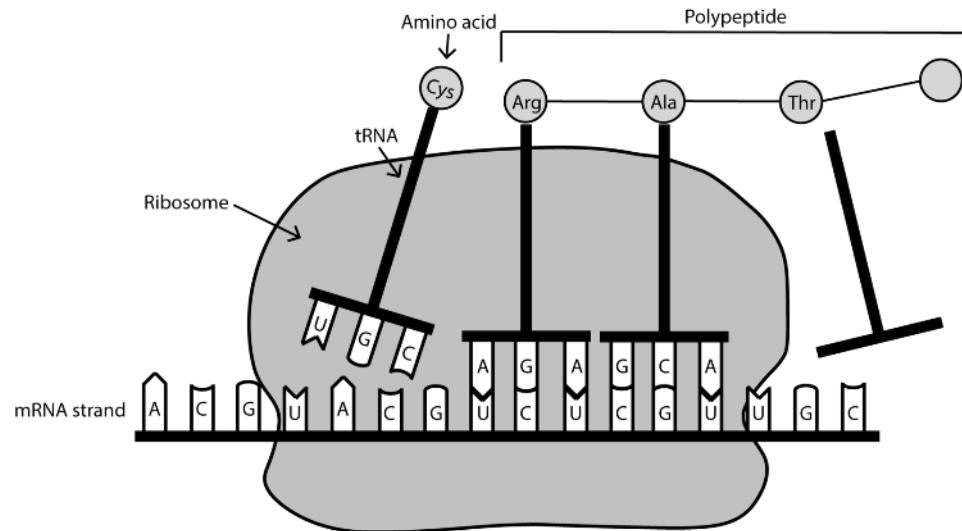
### 3. DNA, RNA, proteins (& other organic molecules)

- Remember from ch 2: we need organic molecules to build & fuel our cells, which make up our bodies

### 4. Ribosomes

- Make proteins (using directions from DNA & RNA)
  - since proteins do nearly everything, all living things (& their cells) must have ribosomes to build proteins

*This is a diagram of a very important process for all cells that you'll learn about in chapter 7 – notice it involves proteins (polypeptides), RNA, and ribosomes, which are found in all cells.*



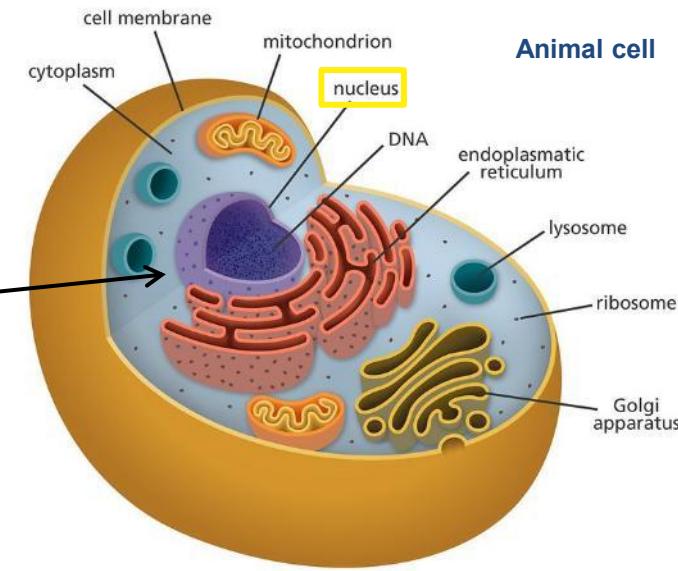


# What are the different cell types & what makes each unique?

- There are 2 basic types of cells

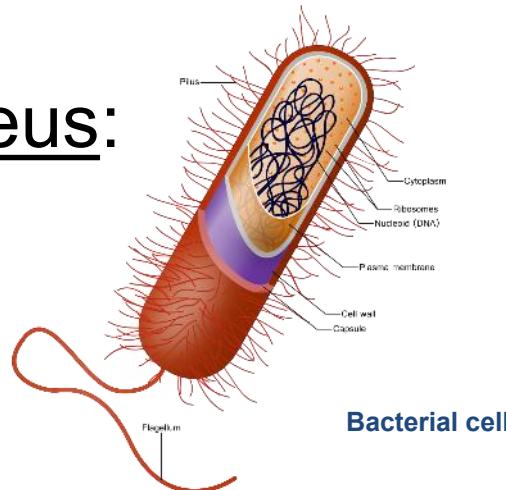
- Some have a nucleus:  
**eukaryotic cells**

- form bodies of animals, plants, fungi, & protists



- Some do NOT have a nucleus:  
**prokaryotic cells**

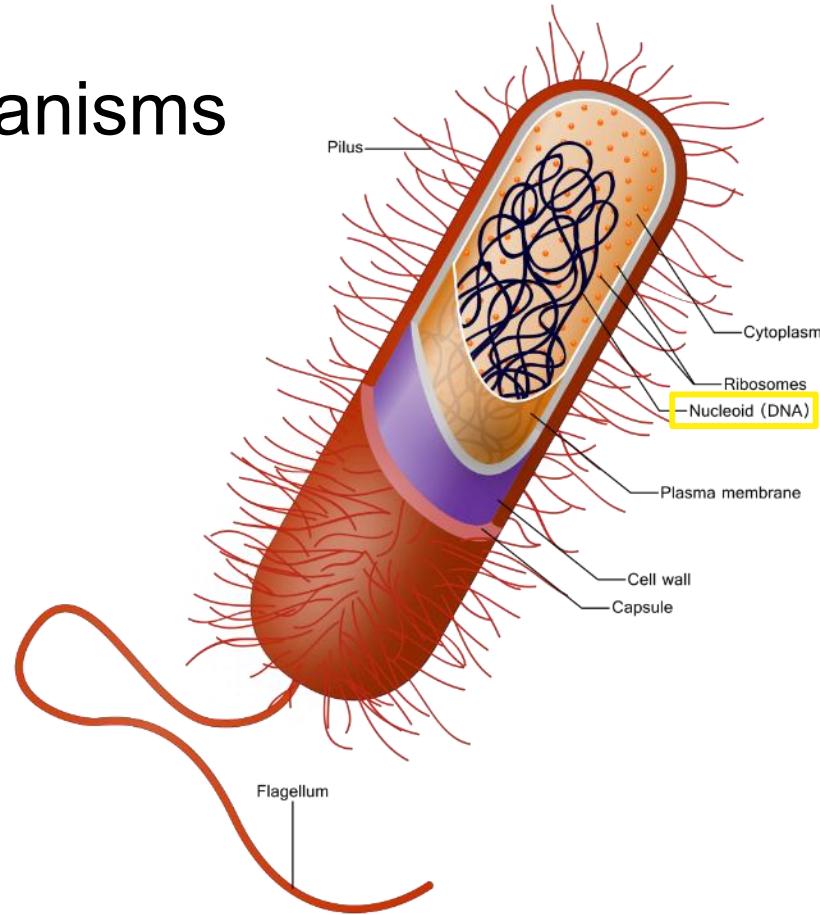
- form bodies of bacteria & archaea





# Prokaryotic cells (prokaryotes)

- smallest & most simple of cell types
  - have very few specialized structures inside
- make up single-celled organisms
  - *can't see with the naked eye – need a microscope*
- Instead of a nucleus, they have a **nucleoid region**: refers to where the DNA is located

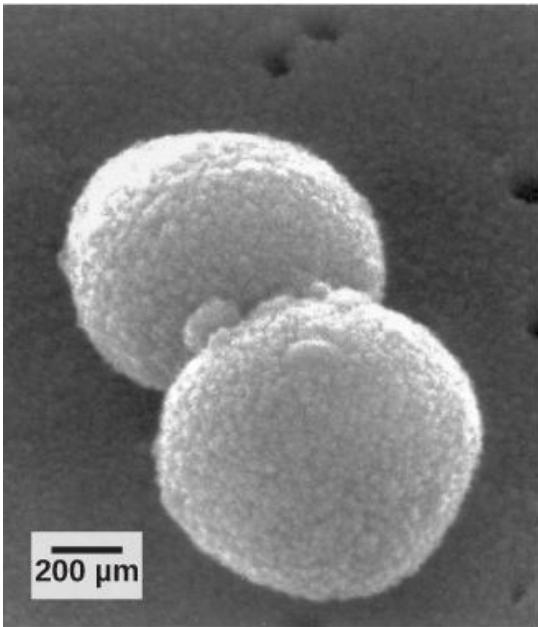




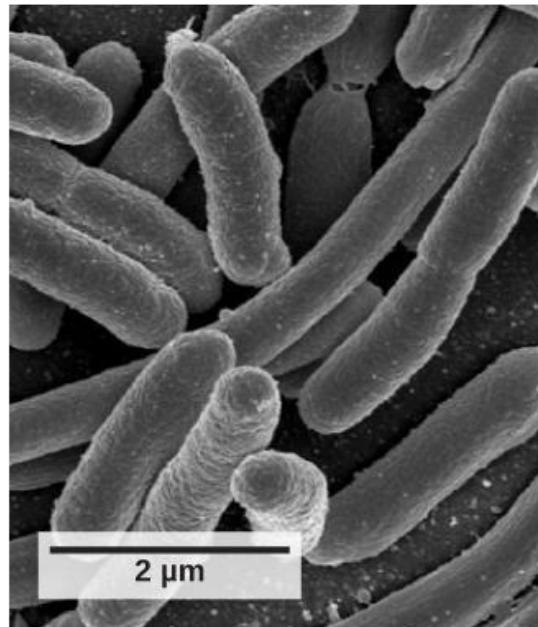
# Prokaryotic cells are so simple they usually take one of 3 common shapes

- rod-shaped, spherical, or corkscrew-shaped

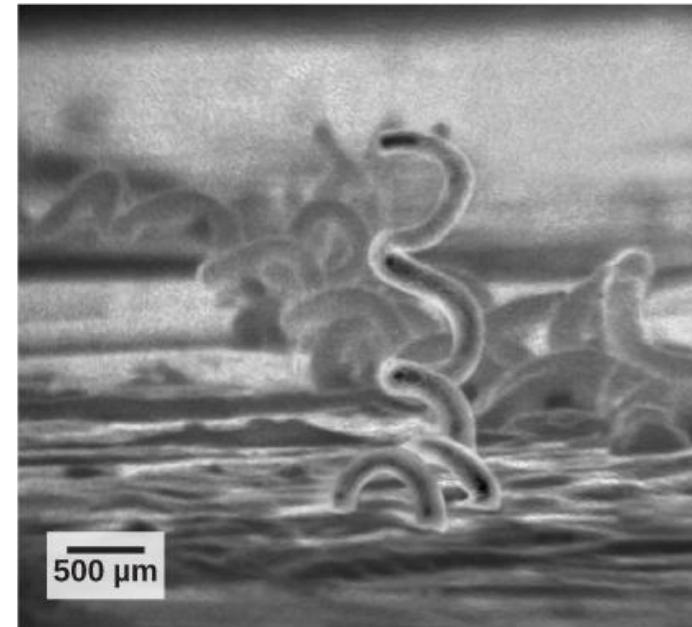
*bacteria examples*



spherical



rod-shaped

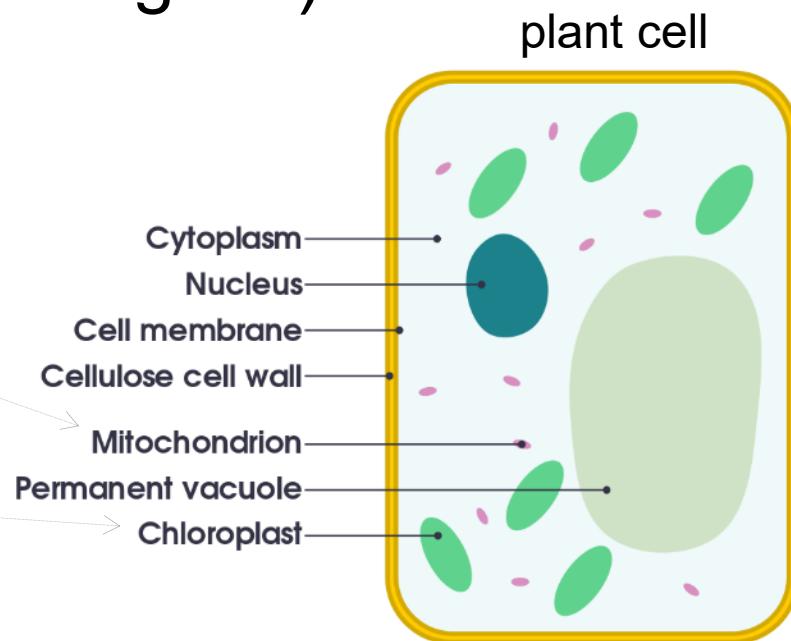


corkscrew-shaped



# Eukaryotic cells (eukaryotes)

- larger & more complex than prokaryotes
- have a nucleus & many specialized structures called organelles
  - **Organelles** = compartments that carry out specialized functions (little organs)
  - Example organelles:
    - mitochondria generate energy
    - chloroplasts capture sunlight





# Eukaryotic cells (eukaryotes)

- make up all the multi-cellular organisms we can see (e.g. animals, plants, & fungi)
- make up some single-celled living things we can't see (e.g. protists & yeast – single-celled fungi)
  - our focus will be on plant & animal cells

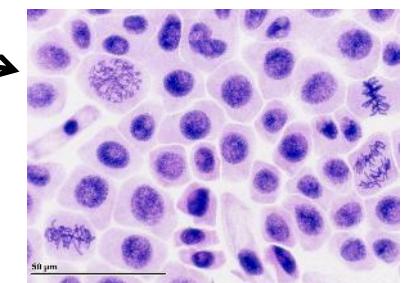
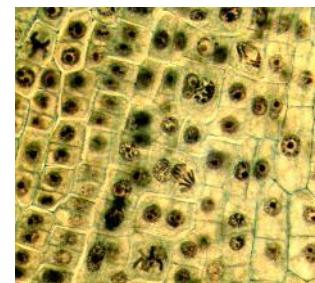


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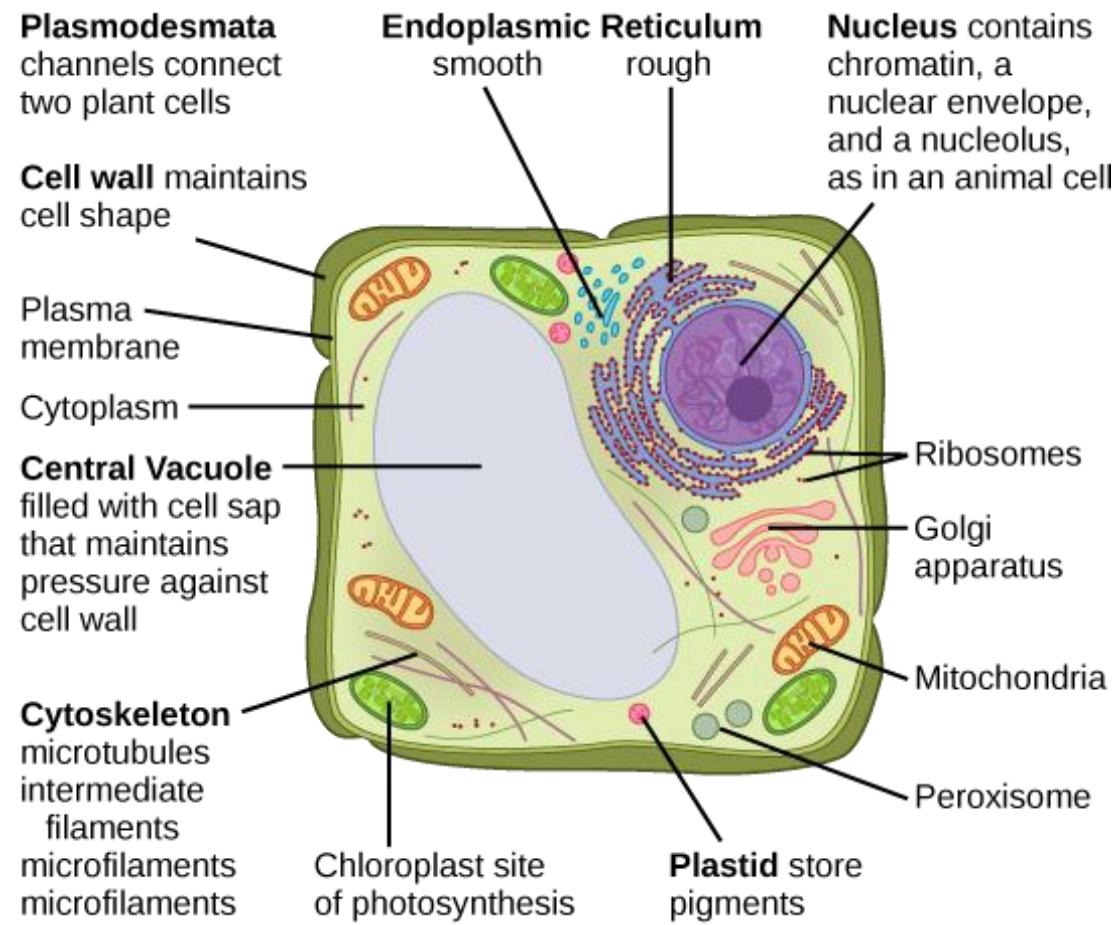
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Chapter 4: Cell Structure



# Although eukaryotic cells make up so many different living things, they all have similar structures

- So what structures do we find in eukaryotic cells & what do they do to keep us alive?

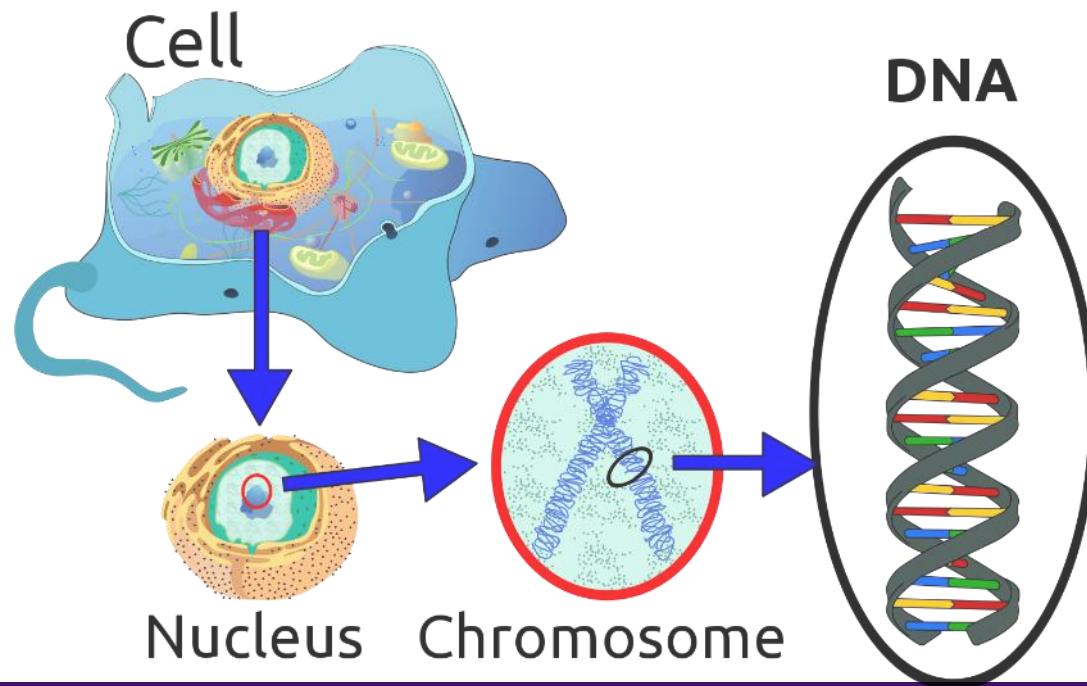




**Nucleus** = control center of a eukaryotic cell

– contains chromosomes, which are made of DNA

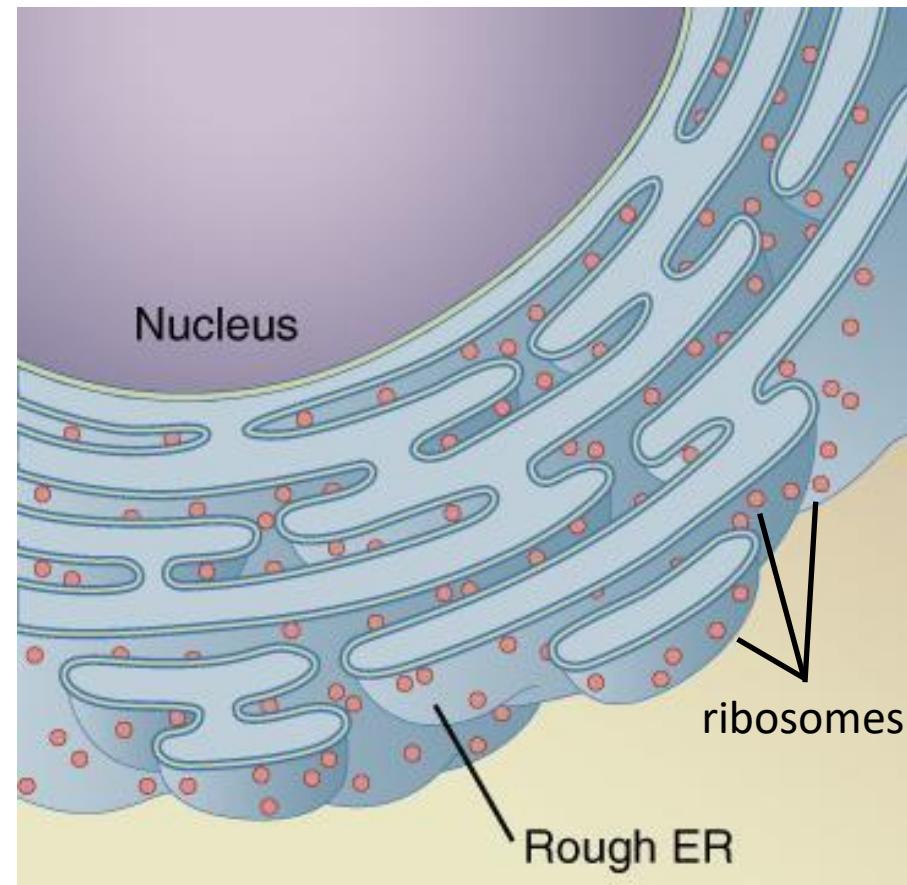
- message in DNA leaves nucleus in the form of RNA & goes into *cytoplasm* to build proteins





# Ribosomes & rough endoplasmic reticulum (ER)

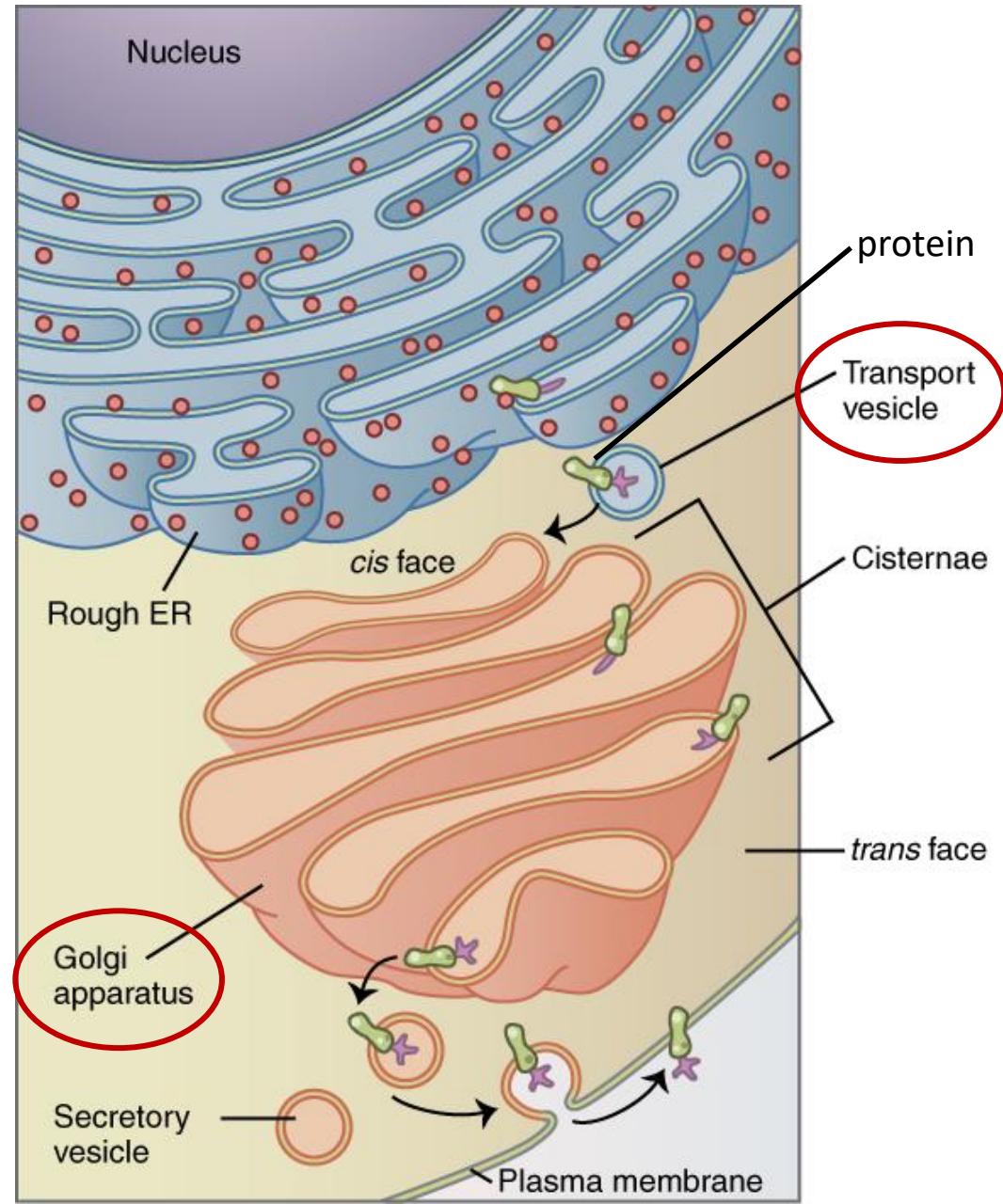
- Rough ER = “rough” because it is studded with ribosomes
- RNA leaves the nucleus & travels to ribosomes on the rough ER
  - makes proteins





**Golgi apparatus:**  
folds & packages  
proteins, then sends  
them to other parts  
of the cell or out to  
the blood stream

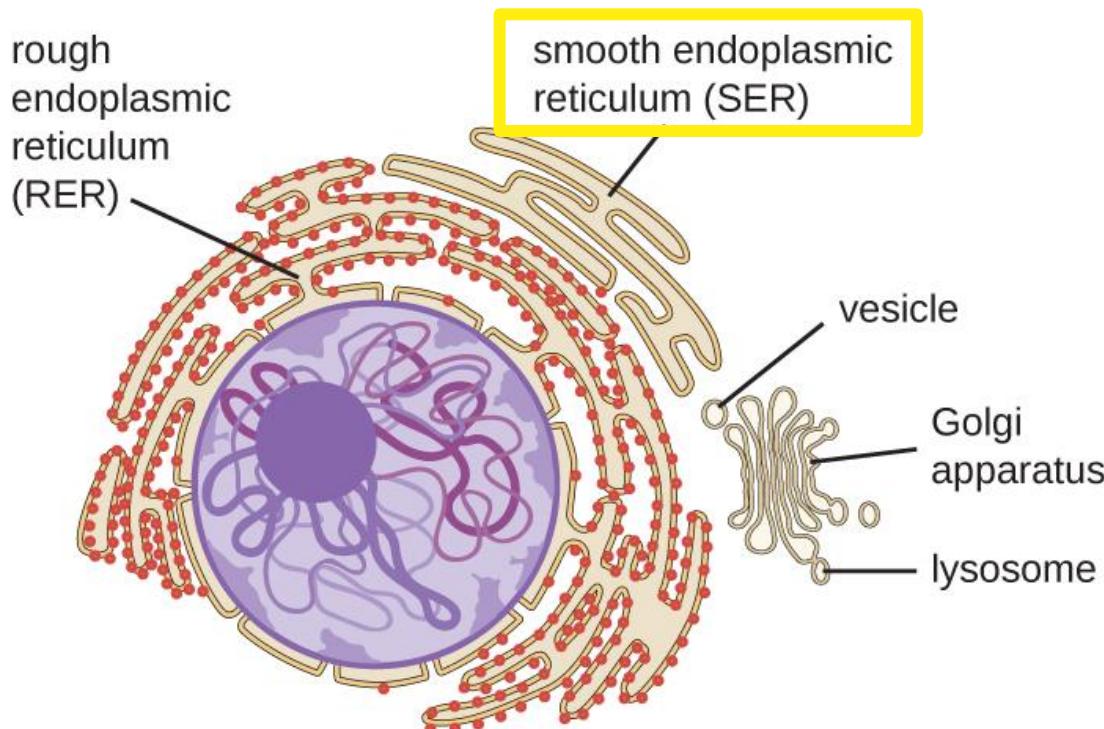
- also packages other molecules, like lipids
- packages are called **vesicles**





# Smooth Endoplasmic Reticulum (ER) makes lipids

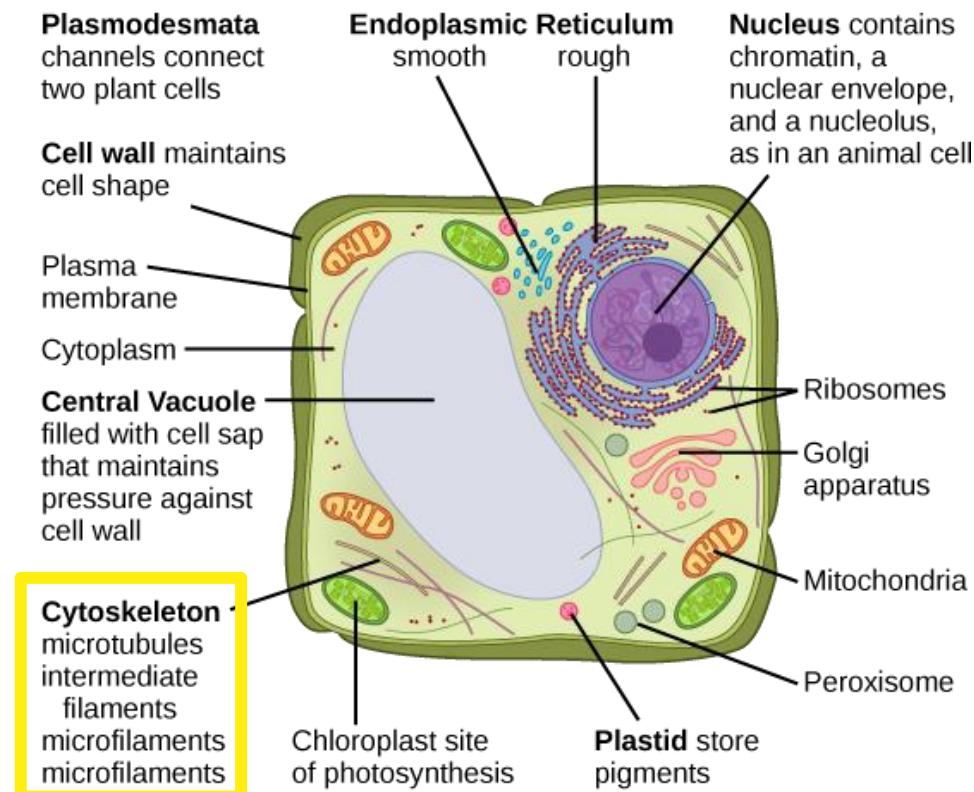
- sends the lipids through the Golgi apparatus to get sent out to other parts of the cell or to the blood stream
- Smooth ER also detoxifies drugs & poisons





# How are packages sent around the cell without just floating around randomly?

- The cell uses a network similar to train tracks: the **cytoskeleton**
  - gives a cell shape & support, but also allows for movement/ travel in the cell

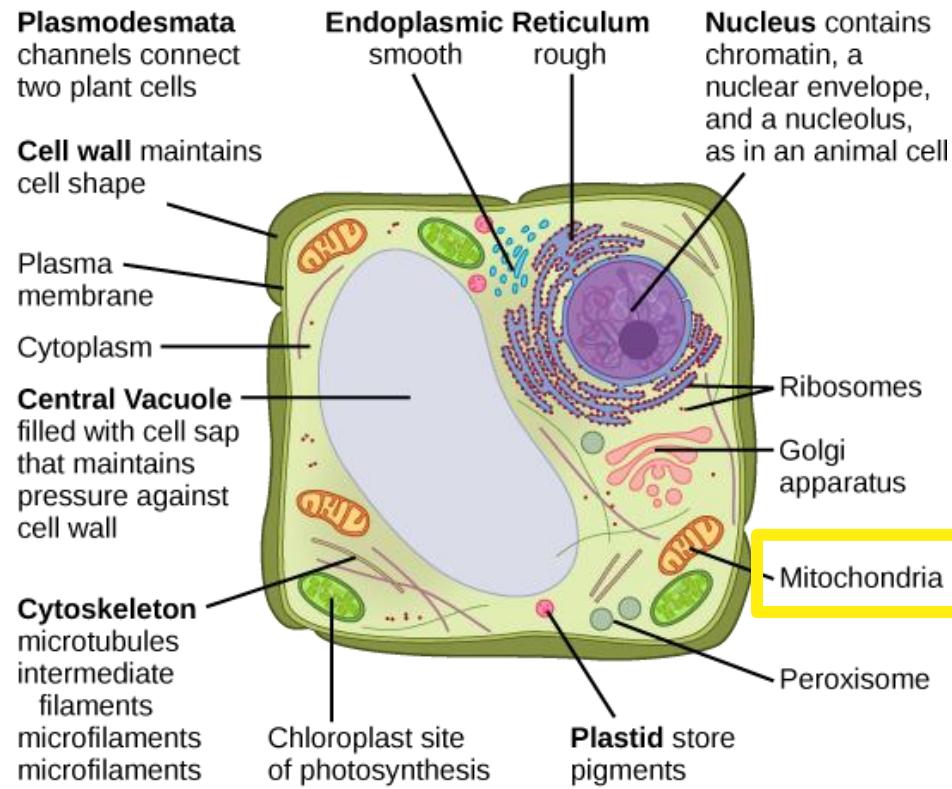




# Where do cells process energy? (to move things around on cytoskeleton & do all things to stay alive)

## – Mitochondria = “powerhouse of the cell”

- breaks apart glucose (mono-saccharides) to provide energy to the cell
  - *this process is called “glucose breakdown” - more on this in a future chapter*

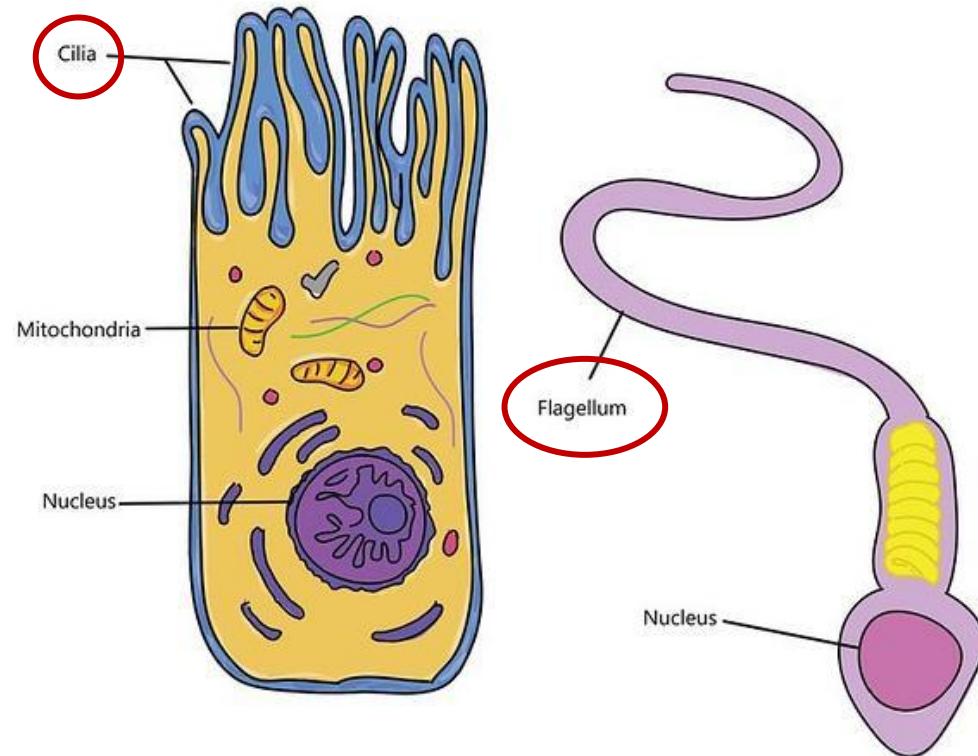




# Do animal cells have anything that plant cells don't?

– Some animal cells have cilia or flagella

- **Cilia** = short, numerous extensions of the membrane that move fluid past a cell
- **Flagella** = long tails that propel cells, allowing for locomotion

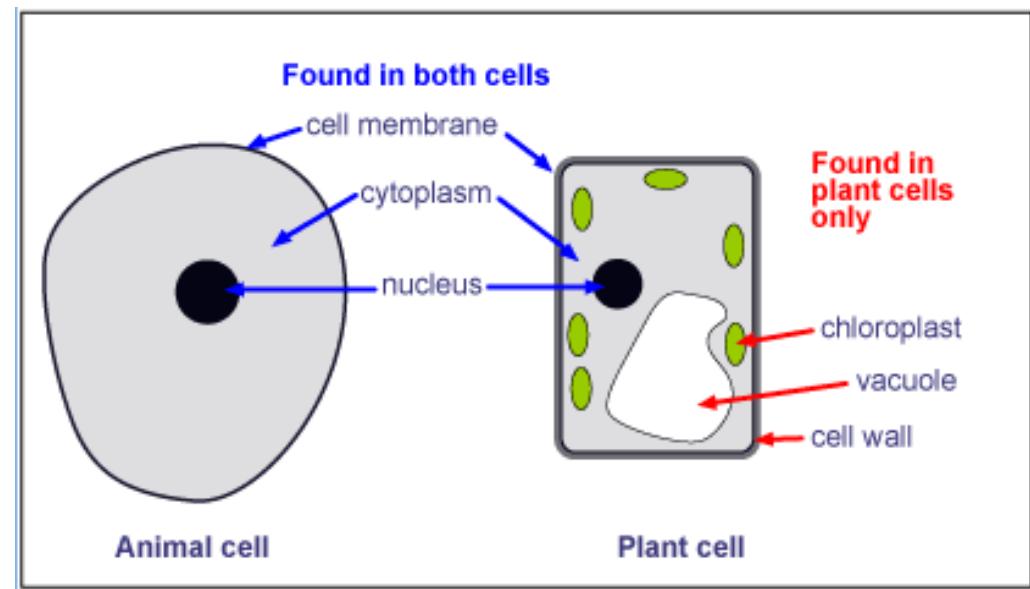




# Do plant cells have anything that animal cells don't?

- Plants have a cell wall, chloroplasts, & a central vacuole
- **Cell wall** = coating over/outside the cell membrane that protects & supports cells

- *more on what helps support animal cells later*



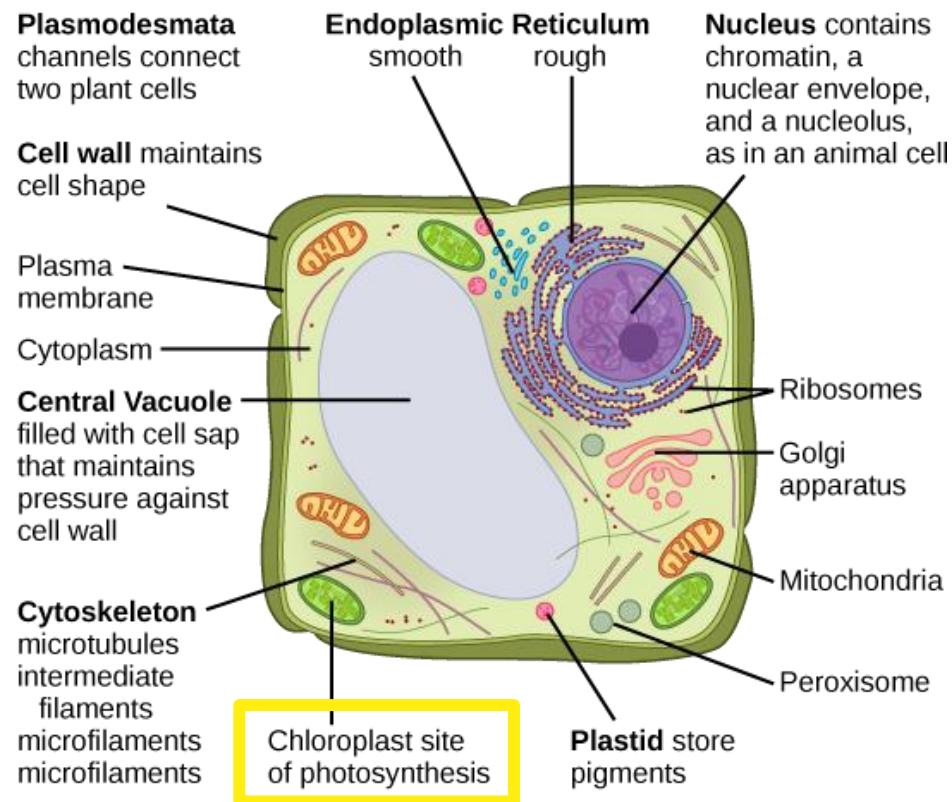


# Do plant cells have anything that animal cells don't?

## – Chloroplasts = site of photosynthesis

- contains pigments (usually green) that capture the energy of sunlight & store it in sugar

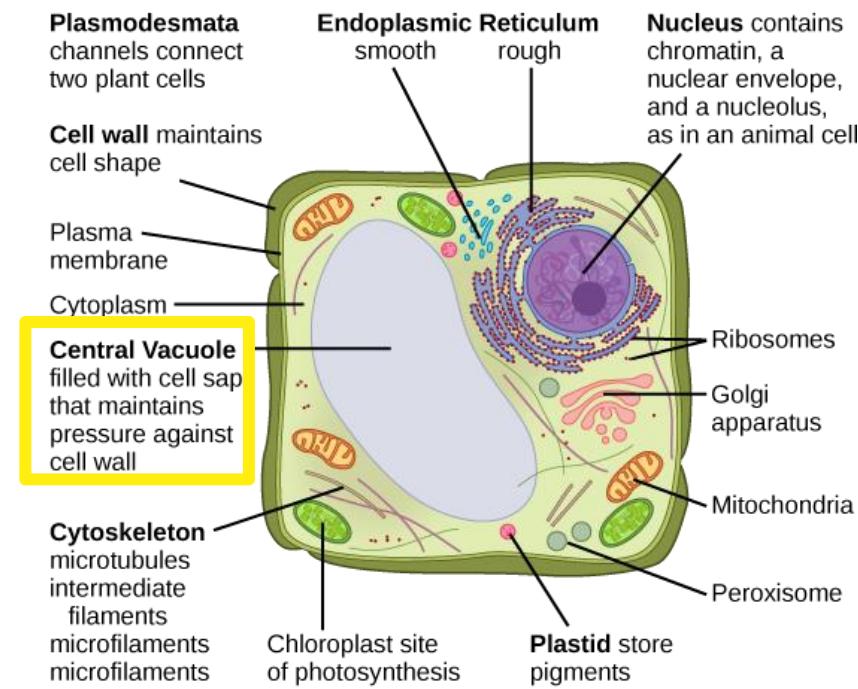
*– more on this in a future chapter*





# Do plant cells have anything that animal cells don't?

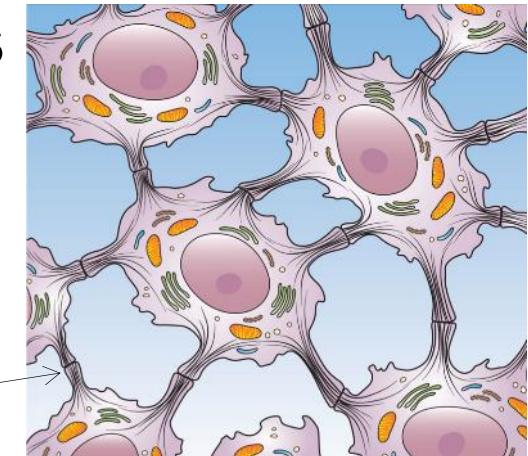
- **Central vacuole:** very large – takes up half or more of a plant cell & has many functions
  - filled with fluid – helps maintain water balance
  - stores wastes & nutrients
  - contains pigments that give flowers their color
  - provide pressure called “turgor pressure” to keep cells rigid





# How do cells stick together & communicate?

- Single-celled organisms exist on their own
- But multi-cellular eukaryotic organisms (like plants & animals) have to stick together & communicate with each other in order to work as a unit



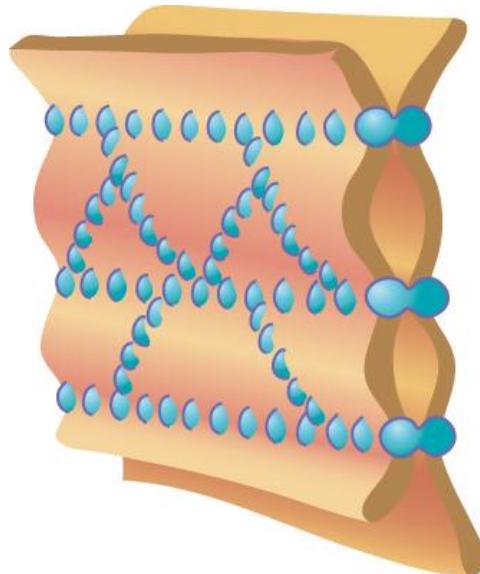
– **Cell junctions** allow for attachment & communication between cells

- 3 types: desmosomes, tight junctions, & gap junctions (animals) or plasmodesmata (plants)

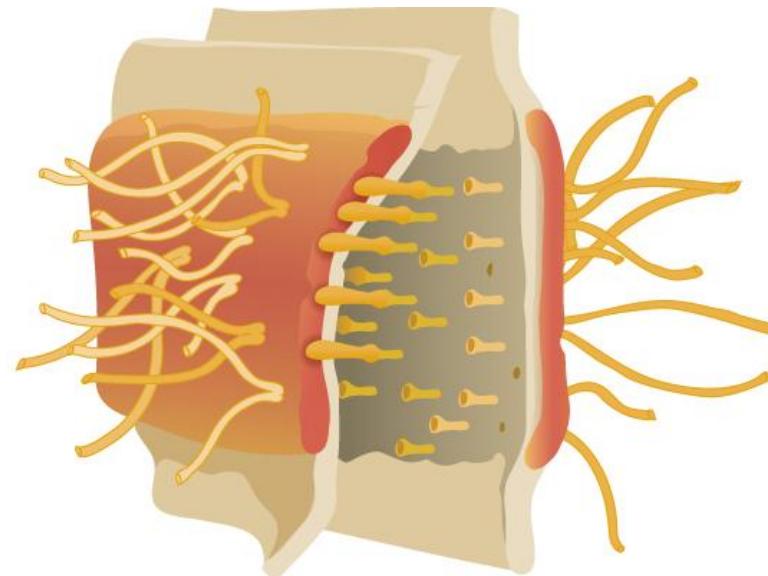


# Desmosomes attach cells together

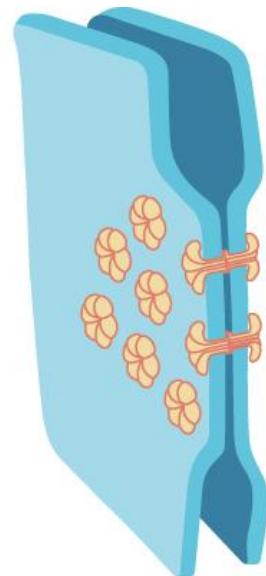
- Found where cells need to adhere tightly together under the stresses of movement
  - e.g. the skin, intestine, & bladder



tight junctions



desmosomes

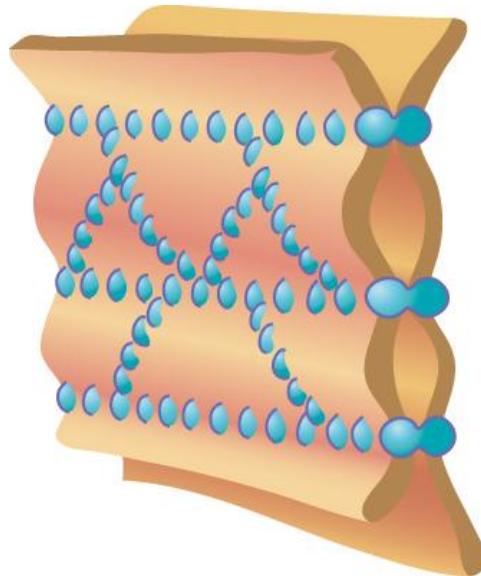


gap junctions

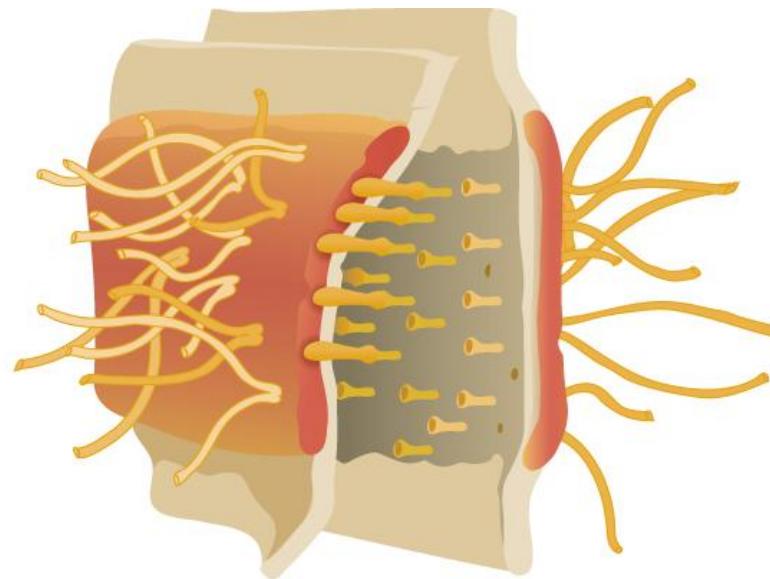


# Tight Junctions attach cells together & make them leak proof

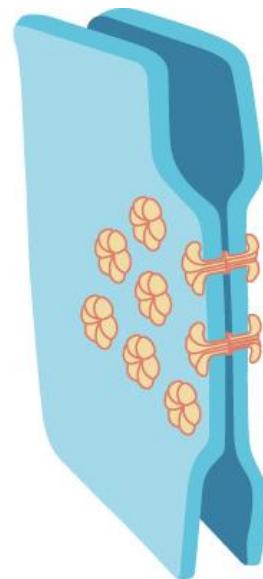
- Found where tubes & sacs must hold contents without leaking
  - e.g. the skin, bladder, & stomach



tight junctions



desmosomes

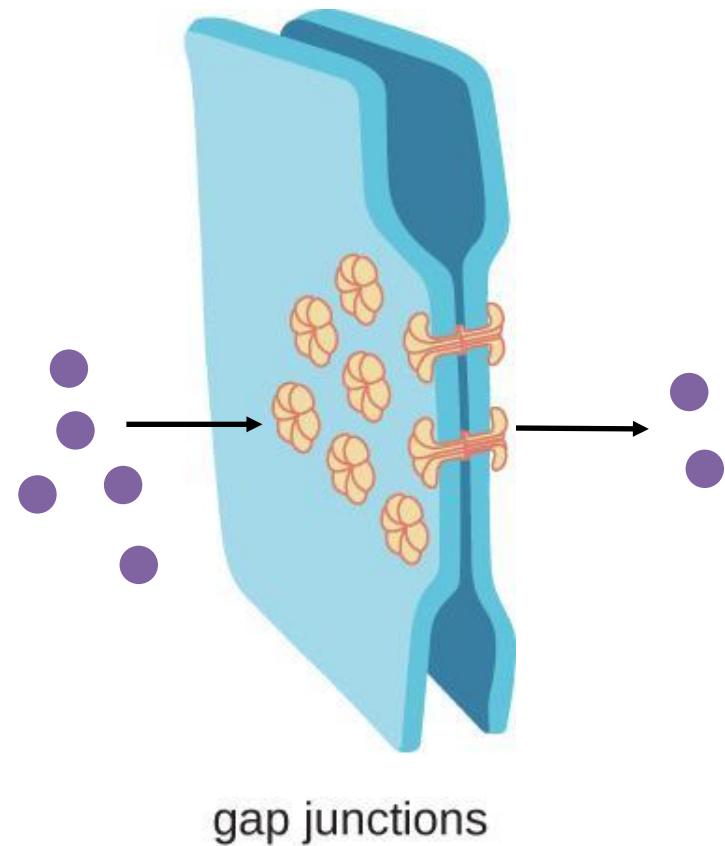


gap junctions



# Gap Junctions allow for communication between animal cells

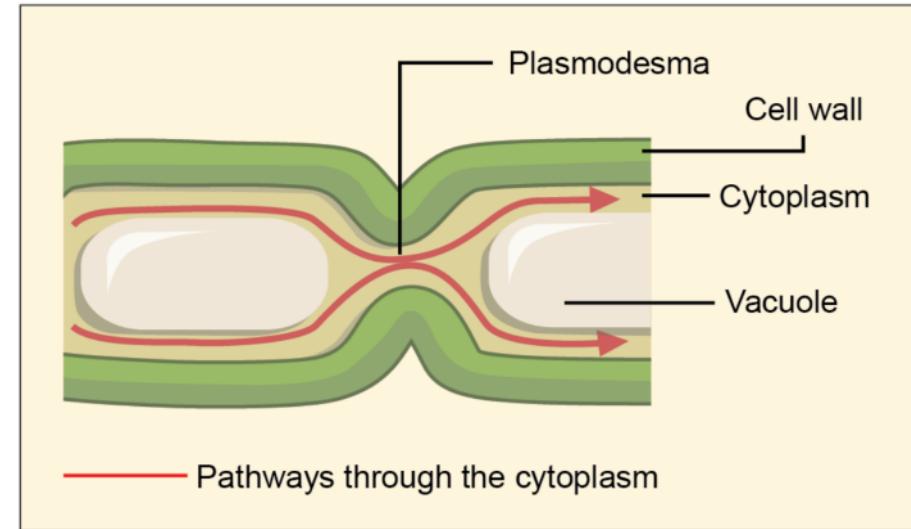
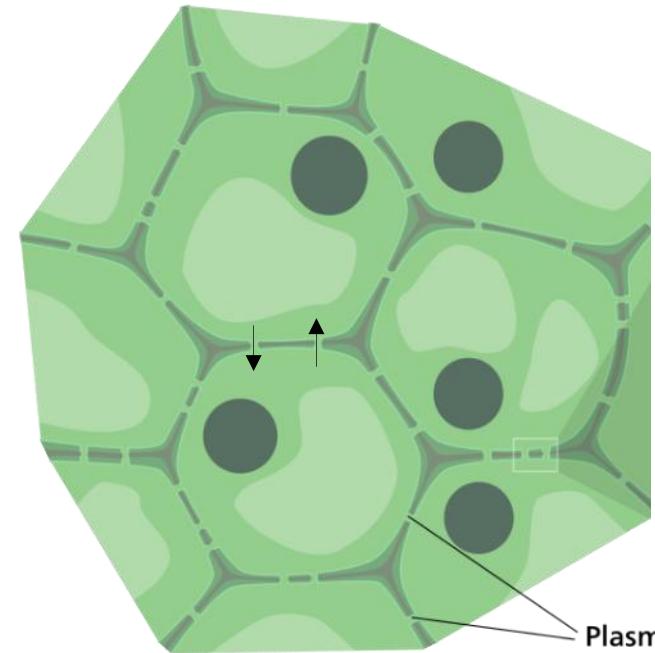
- allow passage of hormones, nutrients, & ions – this synchronizes cells
  - e.g. link heart cells together so that all contract at once
  - e.g. coordinate cells in digestive tract so that food is propelled in only one direction





- **Plasmodesmata** allow for communication between plant cells

- Tunnels in the cell wall of plants allow hormones, nutrients, etc. to pass





## We now know:

- cells have organelles & other structures that build materials (proteins, lipids, etc.)
  - some of these materials must leave the cell to get to the blood stream (e.g. hormones, insulin, or antibodies of the immune system)
- cells have mitochondria: break apart glucose for energy
- So we must be able to get things (like glucose) into the cell & things (like antibodies) out of a cell
- BUT: we also learned that the cell membrane encloses the cell, keeping the insides in & the outsides out...

**So how do we get things across the cell membrane?**



*Up next:*

- **Cell membranes** – how do things cross?
- *Up soon:*
  - **Chloroplasts & mitochondria** – how do we get energy on Earth & then break it apart to use it?
- *Up later:*
  - **Nucleus, ribosomes, rough ER** – how do we go from DNA to us, & how can we predict what our offspring could be like?



# Chapter 5: Cell Membranes

- What is a cell membrane made of & what does it do?
- What molecules can & can not cross cell membranes on their own?
- How do molecules know whether to move in or out of a cell?
- What are the possible ways to move across a cell membrane?

*Corresponds with OpenStax Biology 2e Chapter 5*

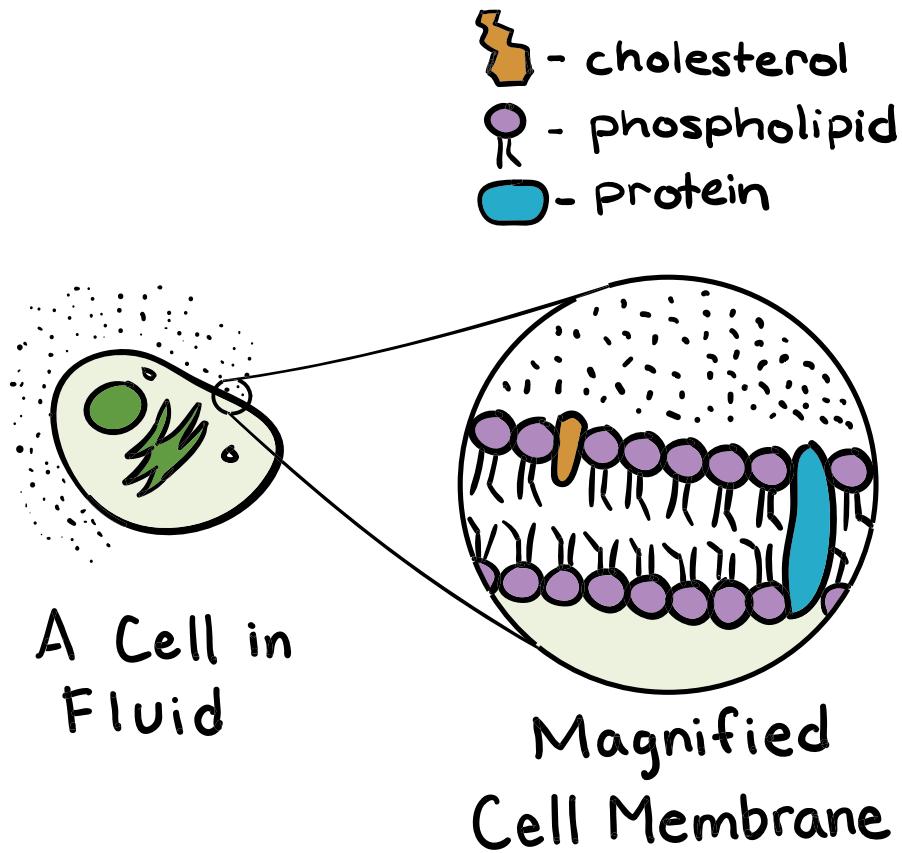


# What is a cell membrane made of & what does it do?

- All living things are composed of cells & all cells have a cell membrane

- Cell membranes have 3 components:

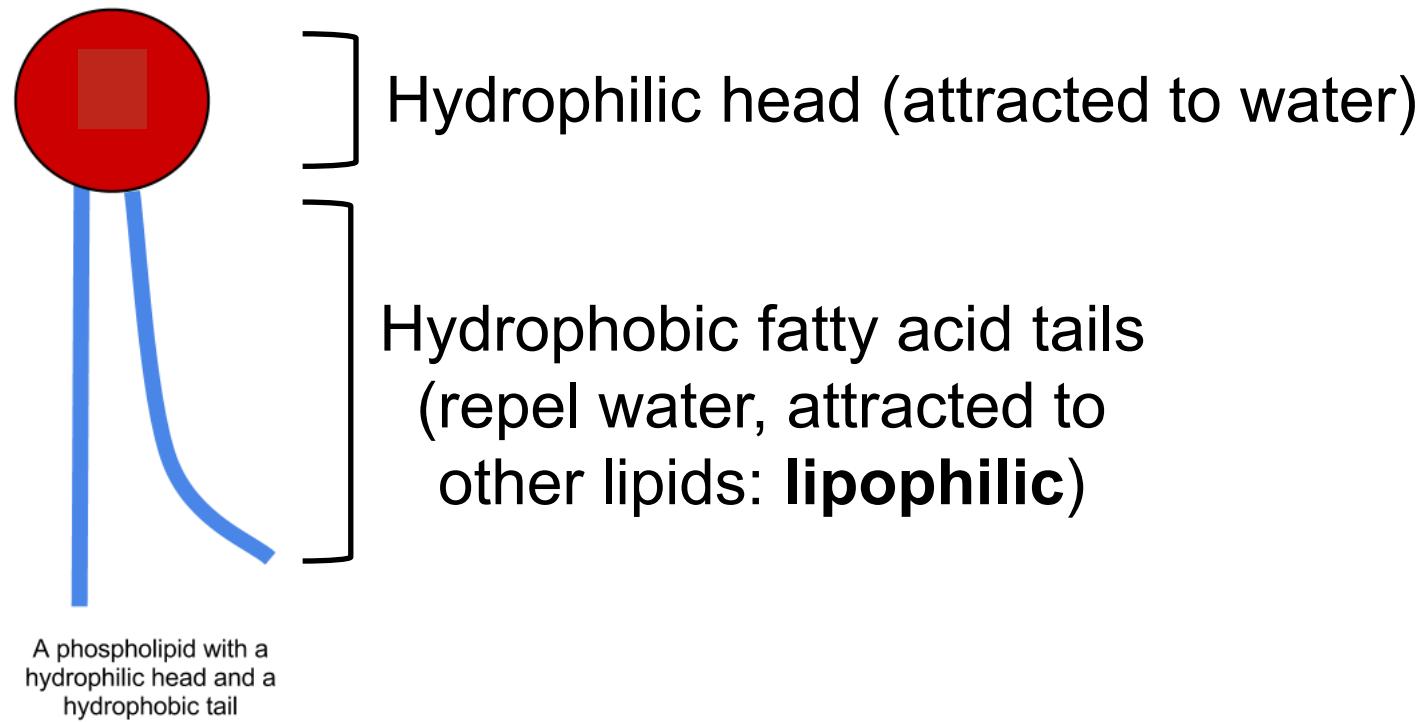
- Phospholipids
    - Cholesterol
    - Proteins





# Component 1: Phospholipids – a unique lipid

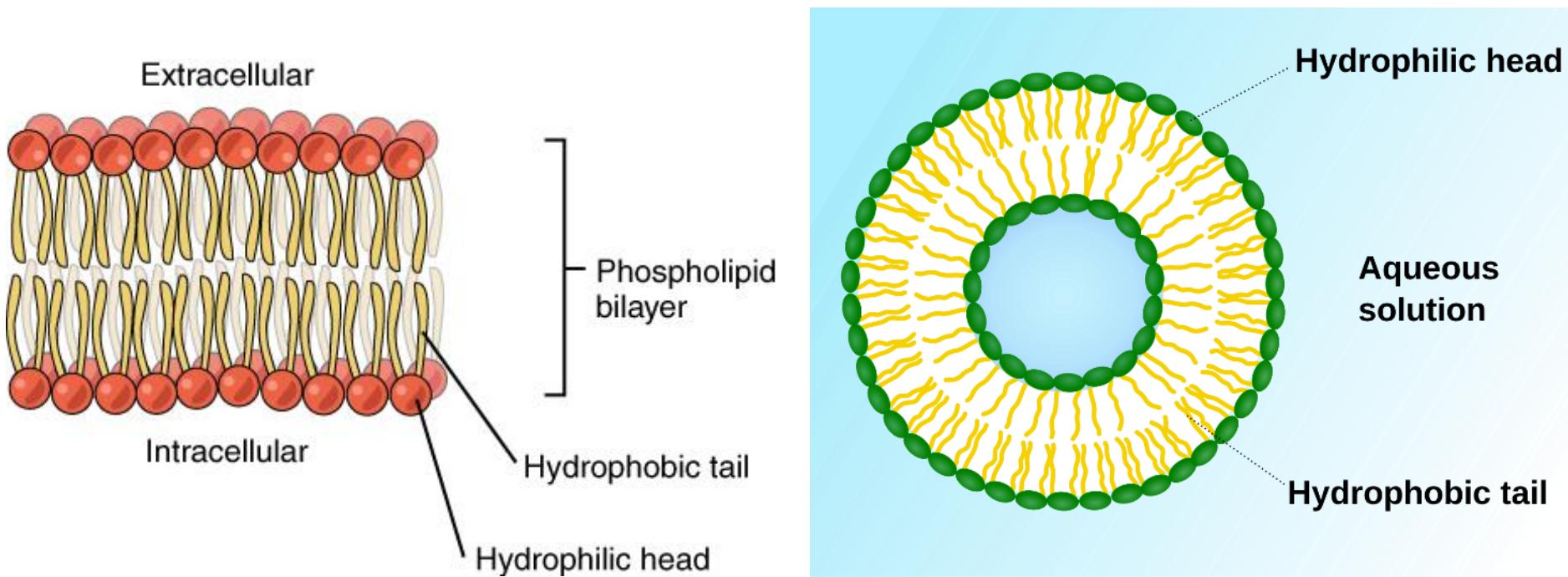
- Remember: lipids are hydrophobic
  - However: **phospholipids** have hydrophobic AND hydrophilic portions





When placed in water, hydrophilic heads have no trouble, but hydrophobic tails clump together

- Cells have watery insides AND watery outsides, so phospholipid tails clump in such a way that 2 layers are formed: **phospholipid bilayer**

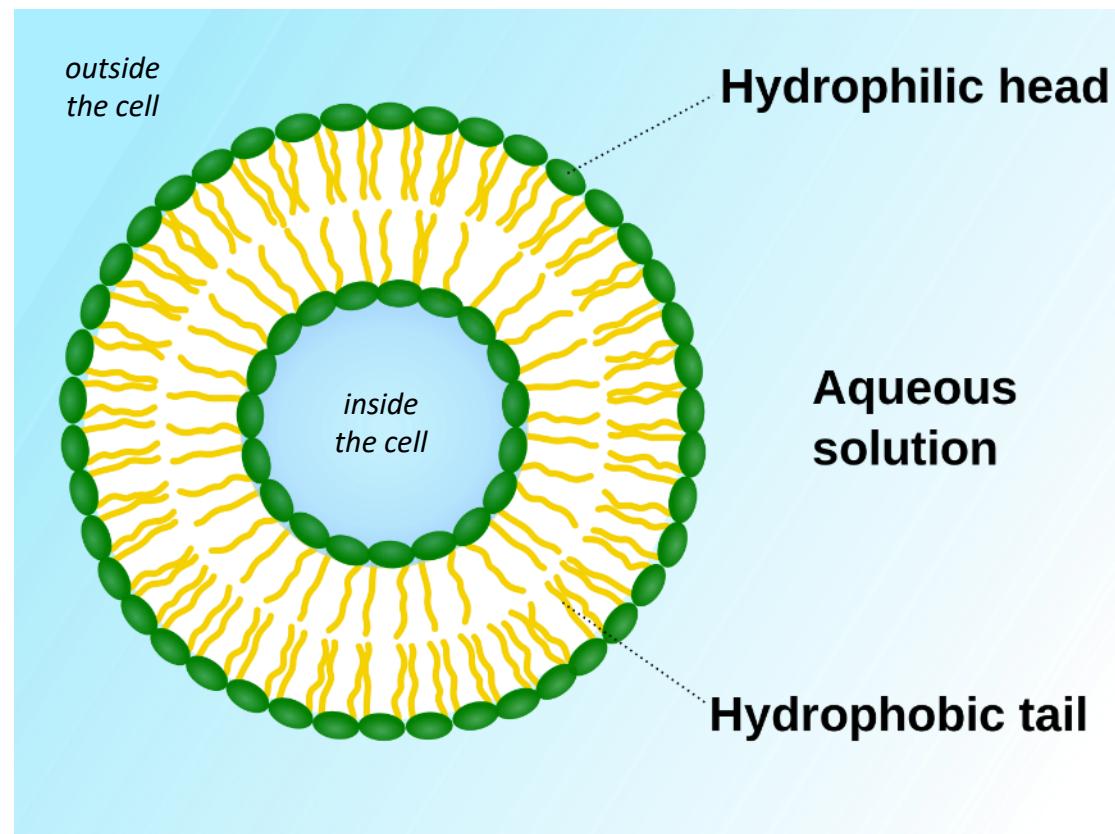




Phospholipids are not bound together – they only take their shape because of the clumping of the tails

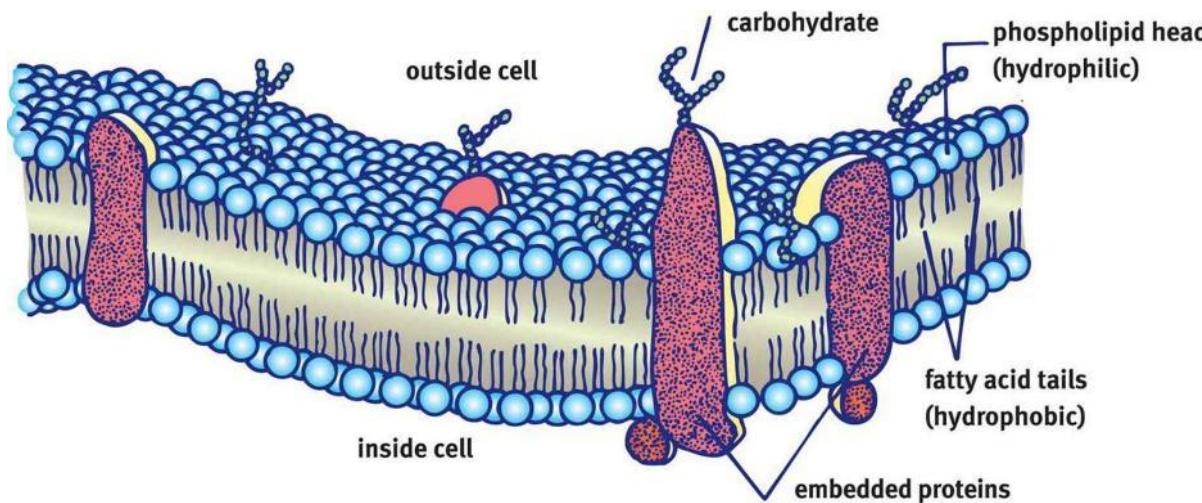
- The resulting phospholipid bilayer functions to enclose the cell

- the hydrophilic & hydrophobic layers restrict movement, keeping the insides in & the outsides out

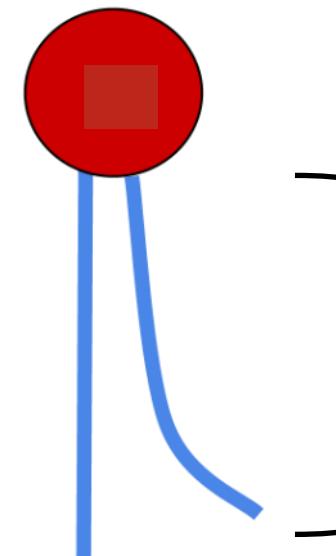




Because phospholipids are not bound together, the cell membrane is very flexible or “fluid” rather than a rigid, unmoving straight line



- The fatty acid tails of the phospholipids can alter how fluid or flexible the membrane is

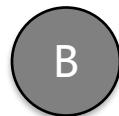




Which of the following statements about phospholipids is true?



A Phospholipids are tightly bound together.



B Phospholipids form a rigid structure.



C Phospholipids form a bilayer that encloses the cell.



D Phospholipids do not affect the fluidity of the cell membrane.

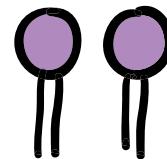
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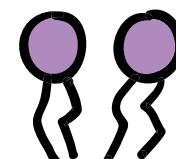
Remember: **saturated** fatty acids stack well next to each other – this makes phospholipids **more stiff**

▪ Remember: **unsaturated** fatty acids don't line up well – this makes phospholipids **more flexible/fluid**

saturated  
fatty acids

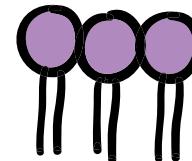


unsaturated  
fatty acids



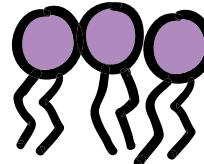
Try to stack these...

stiff/less fluid →



NEAT!

← flexible/more fluid



NOT AS NEAT!

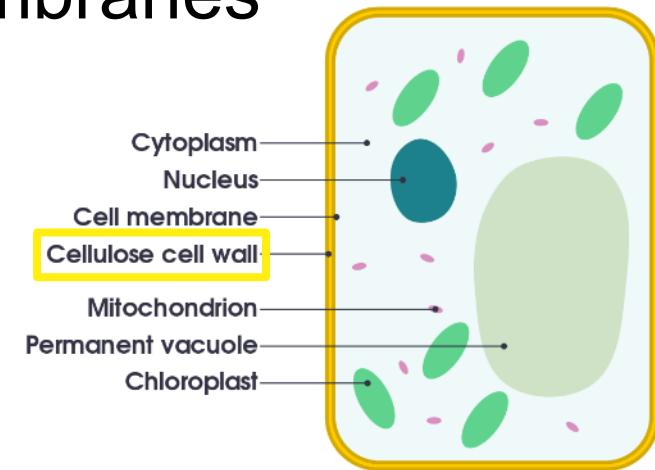


Remember: plants make unsaturated fats

– they have very flexible cell membranes

- How do they stay rigid then?

- Remember: they have cell walls for support



- Remember: animals don't have cell walls

- How do they maintain structure then?

- They make saturated fats to make their cell membranes more rigid & stiff

- Animals have 1 more thing that plants don't to help make their cell membranes more stiff...*