# INTRODUCTION TO BIOLOGY



Dr. Manu Smriti Singh

Department of Biotechnology

Bennett University

#### SYLLABUS- EBTY106L

#### Module 1 (18 hours)

#### **Biochemistry of Life**

Simple and Complex Molecules, Bonding, Thermodynamics, Origin and evolution of cells, Diversity of life, Prokaryotic and eukaryotic cells, Functions of different organelles in the cells, Biosynthetic pathways of primary and selected secondary metabolites, Cell Communication, Microbiology, Immunology

#### Module 2 (18 hours)

#### **Introduction to Genetics & Molecular Biology**

Concept of gene, genome, chromosomes and chromatin, Cell cycle and Cell division, Central dogma of molecular Biology: Replication, Transcription and Translation. Epigenetics, Mutation and Genetic Disorders: Progeria, etc. Genetic Engineering, Stem Cells and Tissue Engineering, human disease- an overview

#### Module 3 (6 hours)

#### **Concepts of Genomics & Bioinformatics**

Genomics & personalized medicine, Introduction to Bioinformatics, DNA sequence as data, Sequence alignment using comparative tools, homology, phylogeny, Mining for data in relevant databases

#### REFERENCE BOOKS:

- David L. Nelson and Michael M. Cox, *Lehninger Principles* of *Biochemistry* (7<sup>th</sup> ed.), W H Freeman & Co, 2017. ISBN 9781464126116.
- 2. Gerald Karp, *Cell and Molecular Biology: Concepts and Experiments* (8<sup>th</sup> ed.), John Wiley & Sons Inc, 2015. ISBN 9781118886144, ISBN 1118886143.
- 3. T. K. Attwood, Introduction to Bioinformatics (1st ed.), Pearson Education, 2010. ISBN 9780582327887, ISBN 0582327881.
- 4. Harvey Lodish, Arnold Berk, Lawrence Zipursky, Paul Matsudaira, David Baltimore and James Darnell, *Molecular Cell Biology* (8<sup>th</sup> ed.), W. H. Freeman, 2016. ISBN 9781319067748, ISBN 1319067743.

#### **Evaluation Components:**

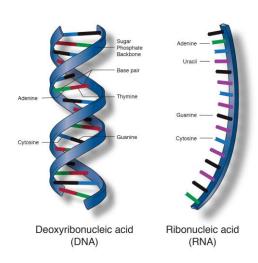
Quiz 1:20

Quiz 2: 20

Mid Term Exam: 25

End Term Exam: 35

### BIOMOLECULES



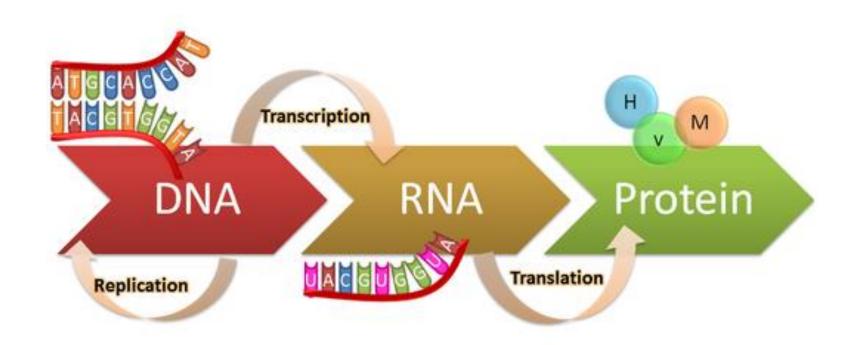






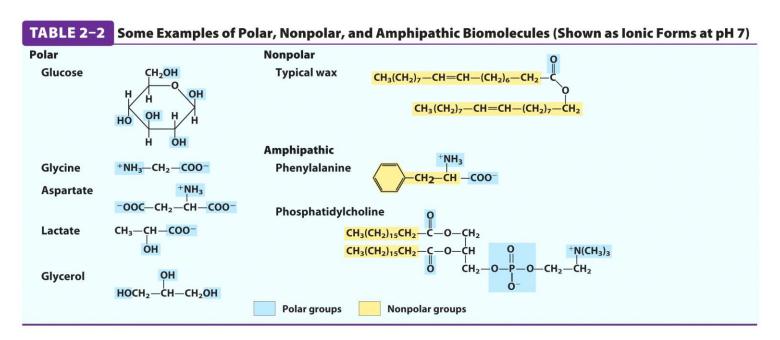


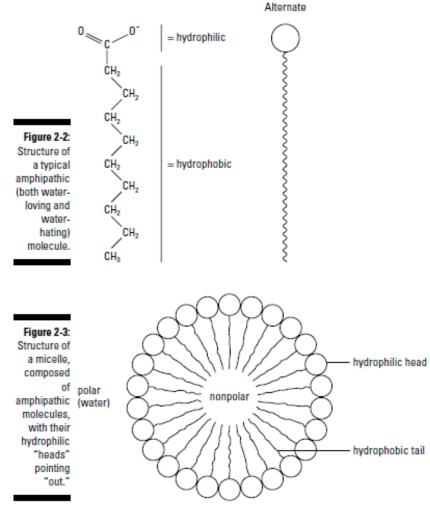
### CENTRAL DOGWA OF LIFE



#### WATER

- Polar biomolecules → dissolve easily in water → Hydrophilic.
- Nonpolar biomolecules → do not dissolve appreciably in water → Hydrophobic
- Amphipathic biomolecules have significant amounts of both hydrophilic & hydrophobic structure.

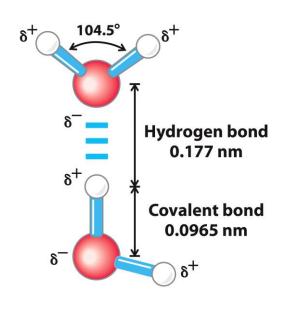


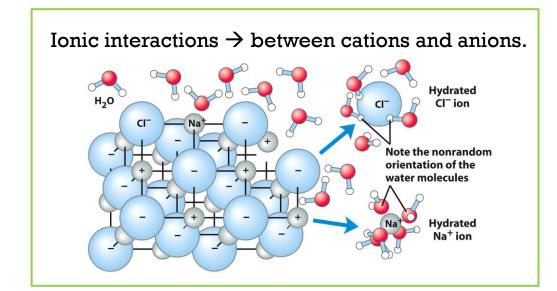


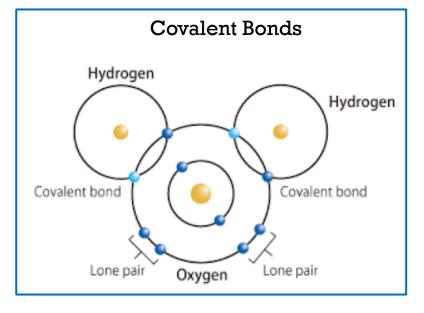
### BONDS

#### Non-covalent Bonds **Hydrogen bonds Between neutral groups** Between peptide bonds **lonic interactions** Attraction $-+NH_3 \longleftrightarrow H_3N^+-$ Repulsion Water Hydrophobic CH₃ CH₃ CH interactions van der Waals Any two atoms in interactions close proximity

Non-covalent interactions are weak electrical bonds (1-5 kcal/mol) & typically  $\sim 100$ -fold weaker than covalent bonds.



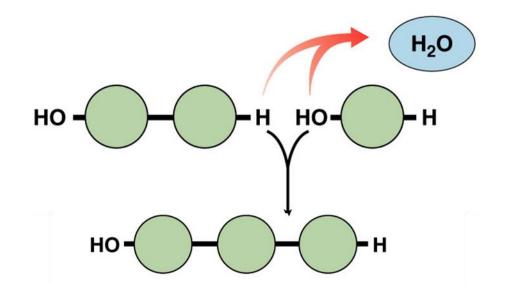


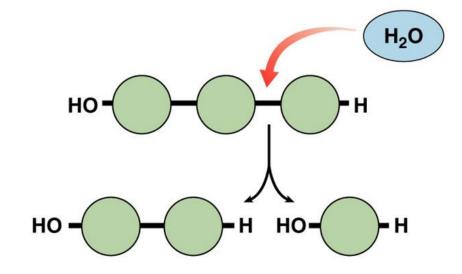




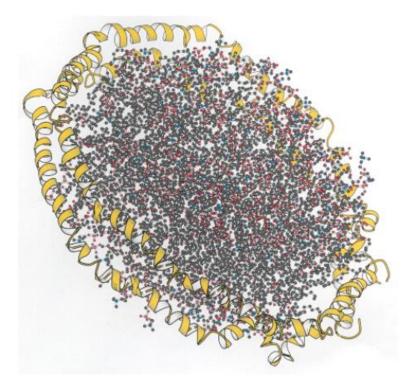
#### **POLYMERS**

- Long molecules built by linking together small, similar subunits (monomers)
- Formed by condensation polymerization (dehydration synthesis) → removal of water molecule
- Energy in the form of ATP is required
- Hydrolysis of polymers to monomers → Breaks covalent bond by adding -H/-OH



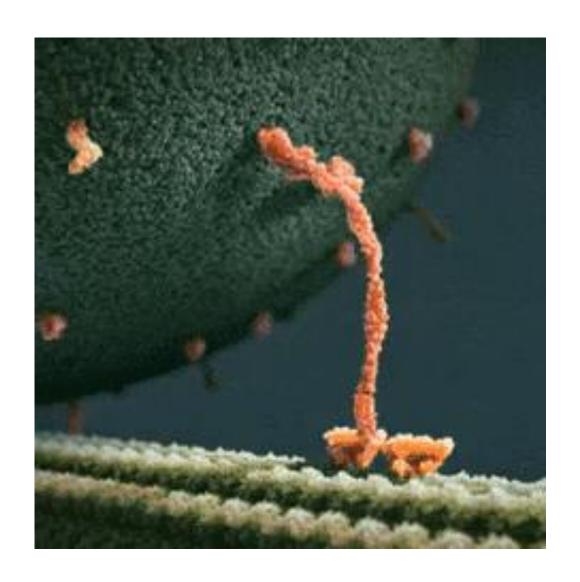


### **PROTEINS**



Part of a lipoprotein particle. A model of the structure of apolipoprotein A-I (yellow), shown surrounding sheets of lipids. The apolipoprotein is the major protein component of high-density lipoprotein particles in the blood. These particles are effective lipid transporters because the protein component provides an interface between the hydrophobic lipid chains and the aqueous environment of the bloodstream. [Based on coordinates provided by Stephen Harvey.]

## **PROTEINS**

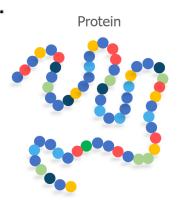


#### What are Proteins?

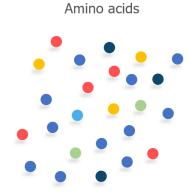
Proteins: large complex molecules composed of amino acids.

- Contain carbon, hydrogen, oxygen, nitrogen
- Primary source of nitrogen in our diets
- 20 different amino acids are used to make proteins
- Essential component of the body cells, tissues and fluids.
- Building blocks of muscle, bone, skin, hair, and virtually every other body part or tissue.

 Proteins are macromolecules composed of amino acids linked together through peptide bonds.



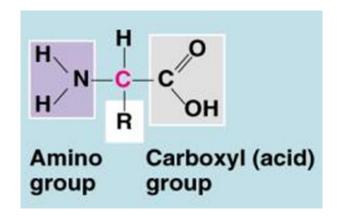


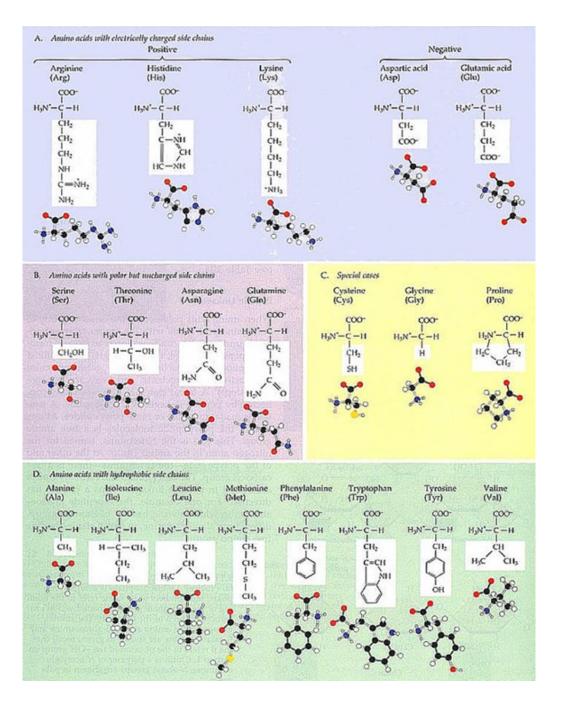




#### AMINO ACIDS

- Macromolecules formed from amino acids
- 20 naturally occurring AA's
- R= side group → determines the chemical properties

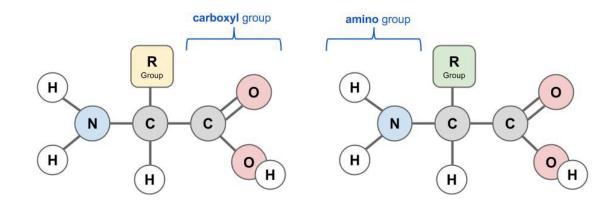




#### PEPTIDE BONDS

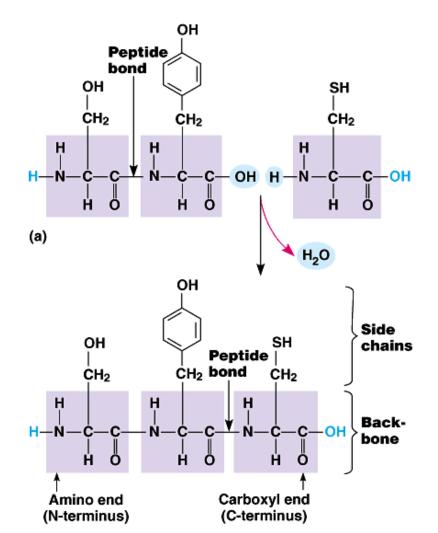
Peptide Bond is formed by condensation of two AA's to form a peptide bond

#### **Condensation** to **form** a peptide bond.

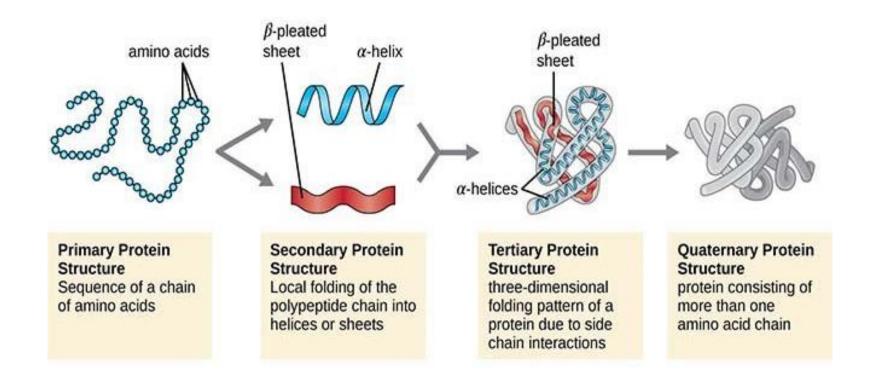


#### PEPTIDE BONDS

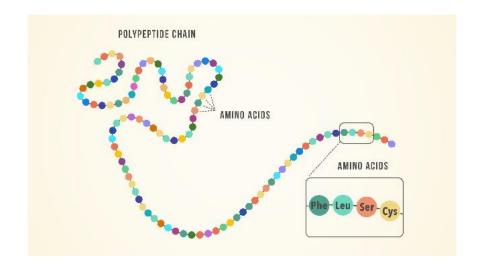
• Peptide Bond is formed by condensation of two AA's to form a peptide bond



### OVERVIEW- AMINO ACID TO PROTEIN



#### POLYPEPTIDE- PRIMARY STRUCTURE

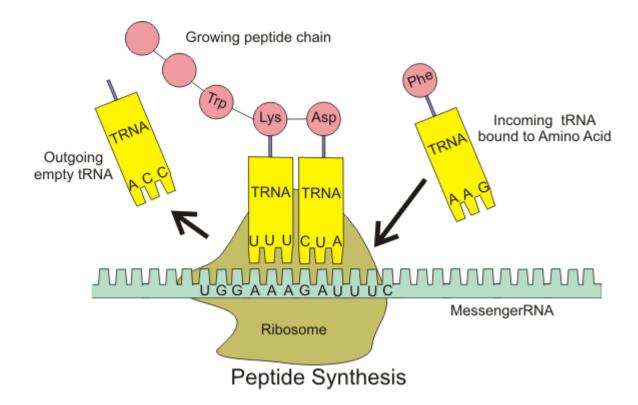


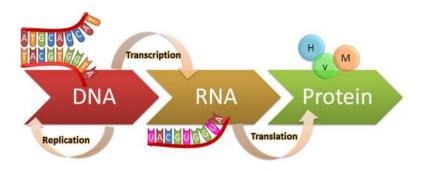
Primary Structure-Polypeptide

- The first AA N-terminal
- Last AA- C-terminal
- $N \rightarrow C$  (Start  $\rightarrow$  End)
- Usually  $\sim$ 50 AA  $\rightarrow$  Polypeptide
- Average Molecular Weight (MW) of 1AA = 128 Dalton (Da)
- Peptide bond formation eliminates H20 (MW= 18Da)
- So each AA addition =  $128-18 \rightarrow 110 \text{ Da}$

What will be the MW of a protein formed of 50 amino acids?

### POLYPEPTIDE

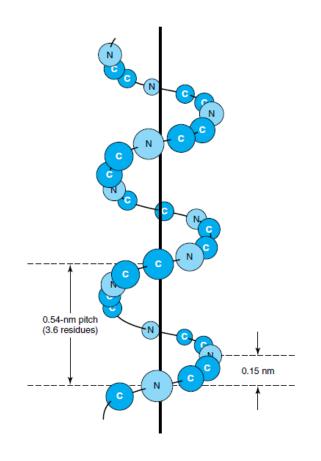


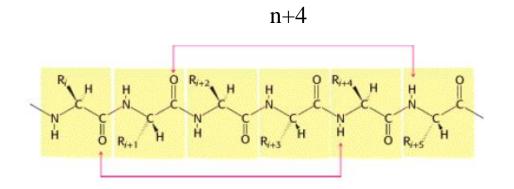


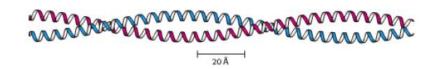
- AA sequence dictated by DNA
- Who makes polypeptides in cells?
- Ribosome, a cell organelle

#### POLYPEPTIDE- SECONDARY STRUCTURE

α-Helix





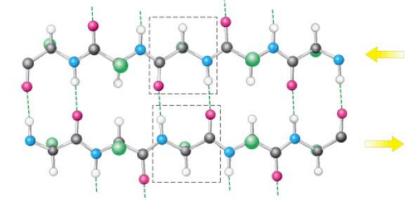


Keratin (hair/claws)

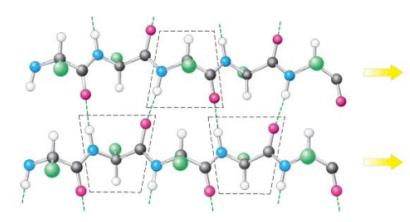
### POLYPEPTIDE- SECONDARY STRUCTURE

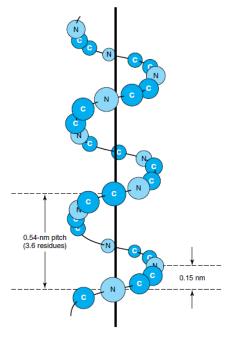
β-sheet

Anti-Parallel



Parallel





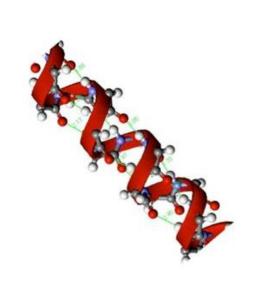
Length/ AA-

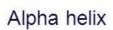
α-helix: 0.15nm

β-sheet: 0.35nm

What would be the lengths of  $\alpha$ -helix and linear secondary structures formed by a 10AA chain?

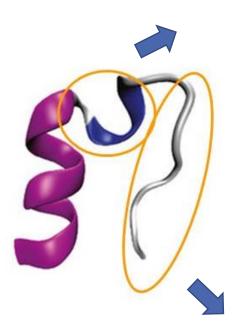
### POLYPEPTIDE- SECONDARY STRUCTURES



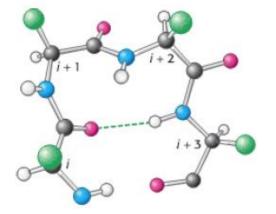




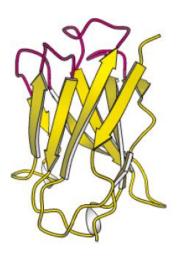
Beta strand (sheet)



Anything else – turn/loop



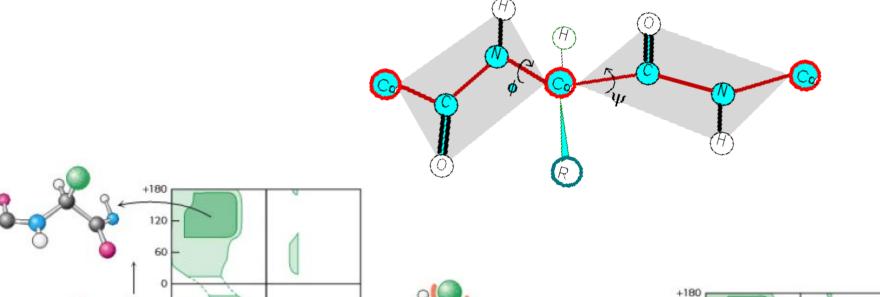
Turn



### RAMACHANDRAN PLOT

-120

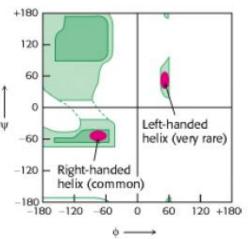
-60



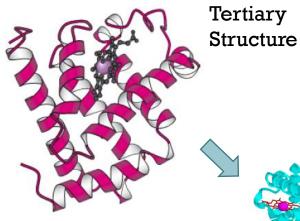
 $(\phi = 90^\circ, \psi = -90^\circ)$ Disfavored

120 +180

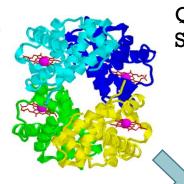




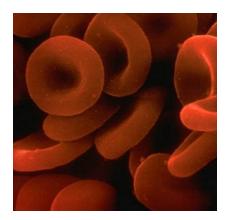


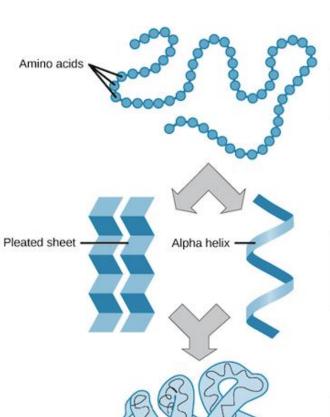


Black-Heme Purple- Iron

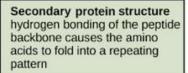


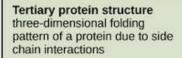
Quaternary Structure

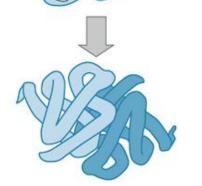




Primary protein structure sequence of a chain of animo acids

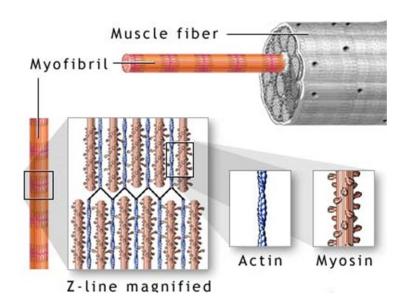


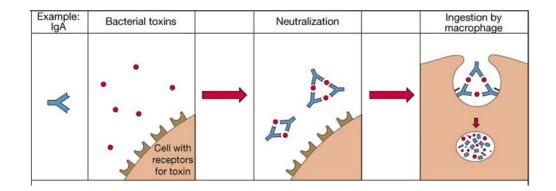


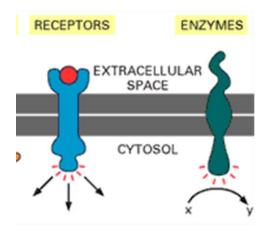


Quaternary protein structure protein consisting of more than one amino acid chain

### REAL LIFE



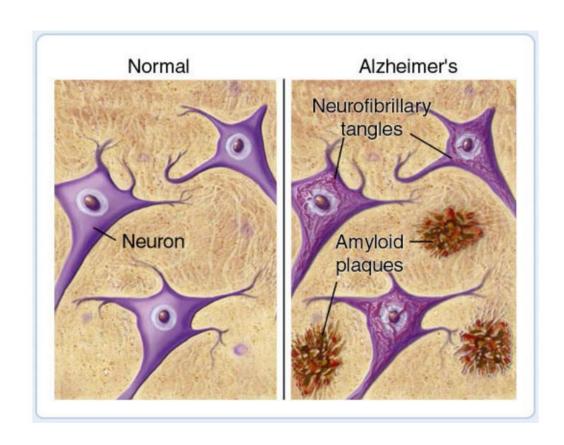




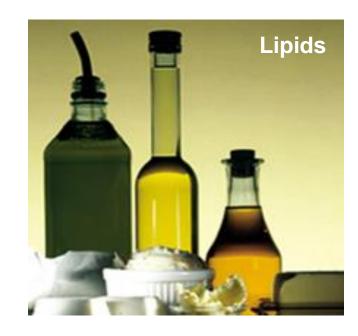
#### REAL LIFE

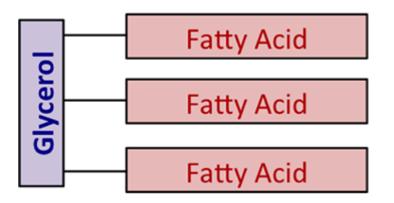
In Alzheimer's disease patients, levels of  $\beta$ -amyloid become elevated, and this protein undergoes a conformational transformation from a soluble  $\alpha$ -helix–rich state to a state rich in  $\beta$ –sheet and prone to self-aggregation.

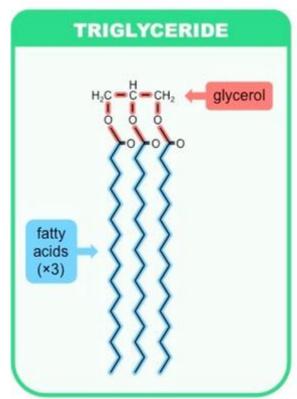


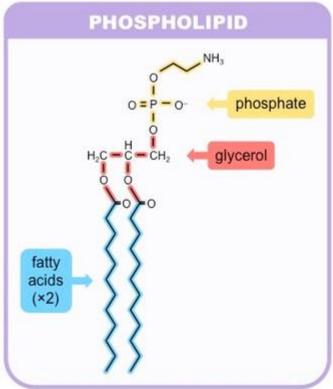


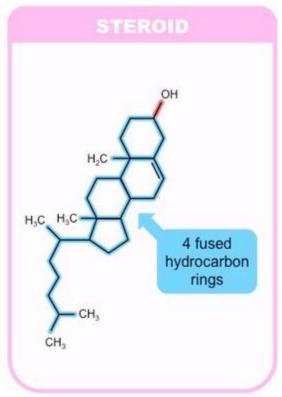
- Metabolic fuel- storage & transport
- Structural components of membranes
- Outer coating in animals
- Pigments carotene (carrots)
- Cofactors-Vitamin K
- Hormones-Vitamin D derivatives
- Thromboxanes-blood clotting
- Prostaglandins- short range messengers



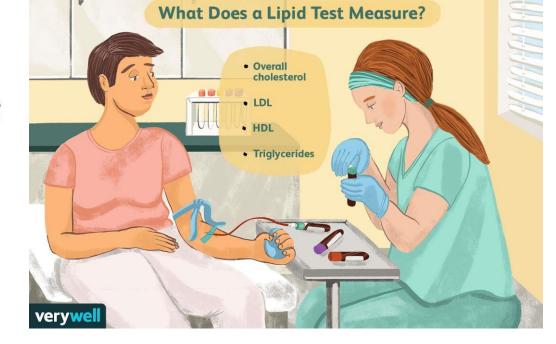








- The lipids are a heterogeneous group of compounds, including fats, oils, steroids, waxes, and related compounds, that are related more by their physical than by their chemical properties.
- They have the common property of being
- (1) relatively insoluble in water and
- (2) soluble in nonpolar solvents such as ether and chloroform.

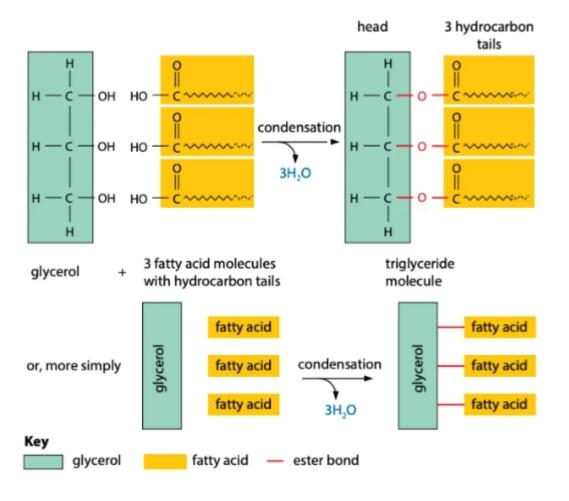


Have elements C, H and O, but O is very less as compared to Carbohydrates

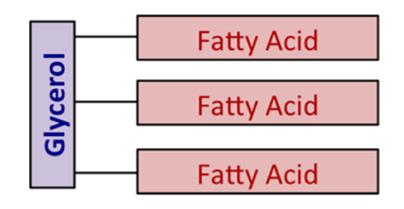
#### LIPID CLASSIFICATION

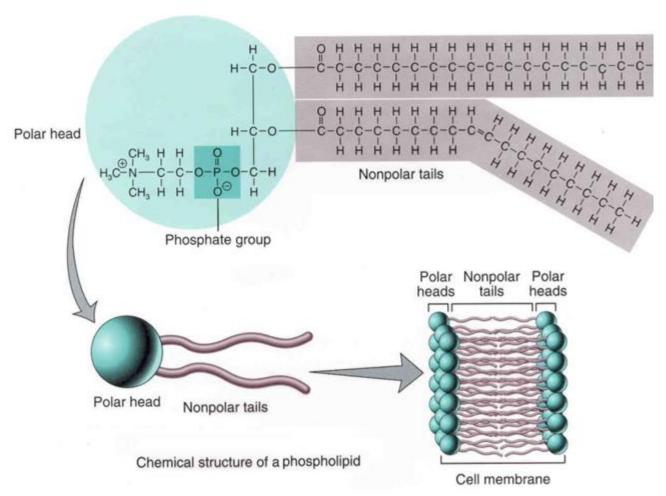
- Saponifiable lipids contain an ester that can undergo basic hydrolysis.
  - Triglycerides, waxes, phospholipids, and sphingolipids
    - Simple lipids contain a fatty acid and alcohol.
      - Triglycerides and waxes
    - Complex lipids contain a fatty acid, alcohol, and other components.
      - Phospholipids and sphingolipids
- Nonsponifiable lipids do not contain an ester and cannot be hydrolyzed.
  - Steroids and prostaglandins

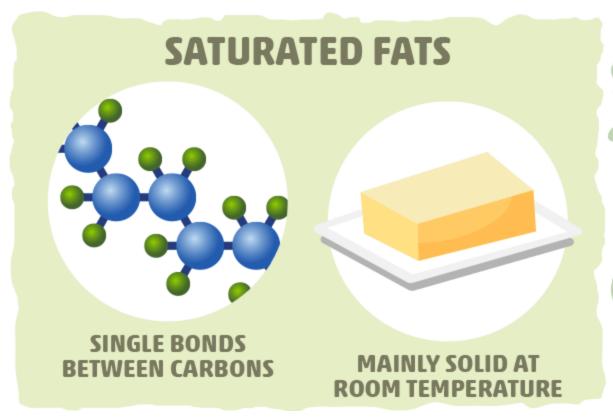
#### TRIGLYCERIDE FORMATION

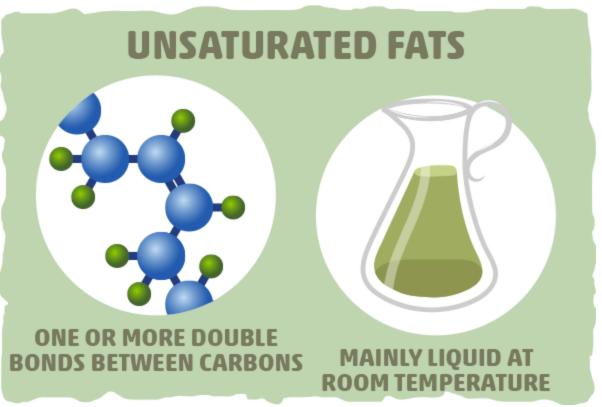


l Glycerol and 3 fatty acid molecules react to form a Triglyceride

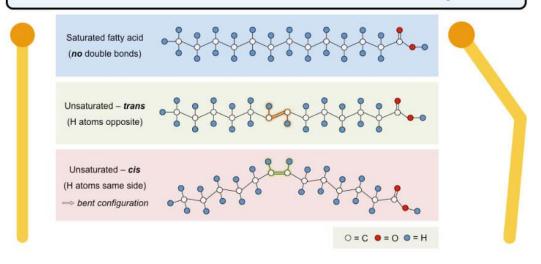








#### Differences Between Saturated and Unsaturated fatty acids



#### **Saturated Fat**

meats, butter, dairy products

solid at room temperature

increase levels of "bad" cholesterol low-density lipoprotein

low-density lipoproteir clogs arteries

#### **Unsaturated Fat**

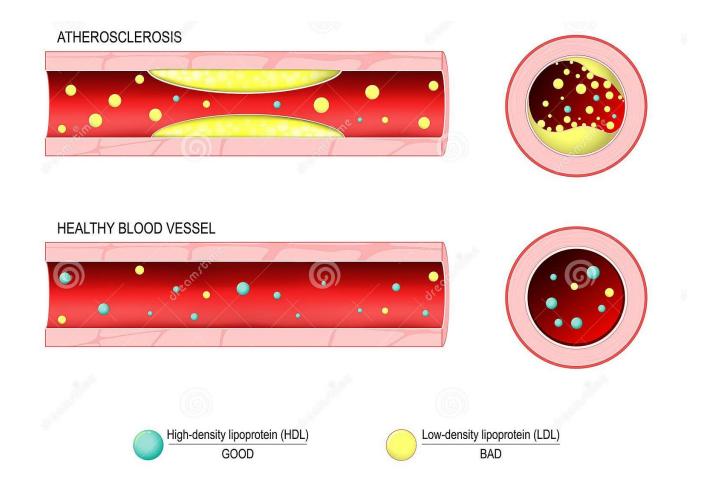
vegetable oils

liquid at room temperature

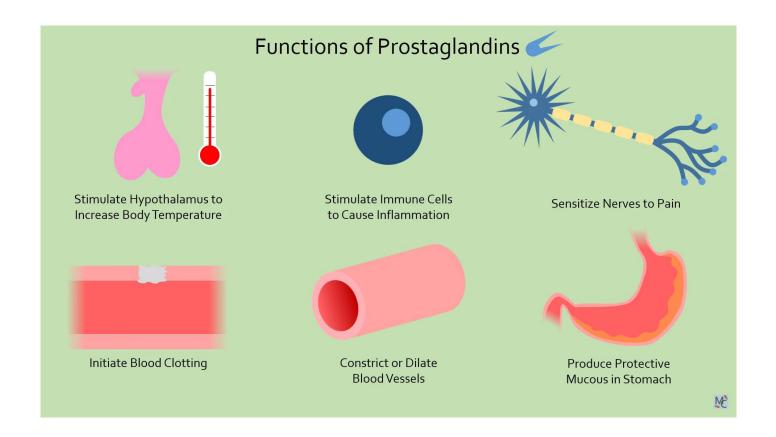
increase levels of "good" cholesterol (high-density lipoprotein)

high-density lipoprotein, or HDL, "grabs" LDL and escorts it to the liver where LDL is broken down and eventually removed from the body

### GOOD VS BAD CHOLESTEROL

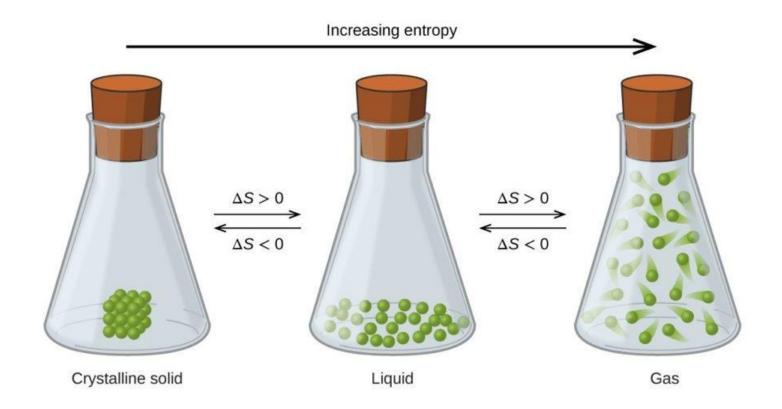


### **PROSTAGLANDINS**



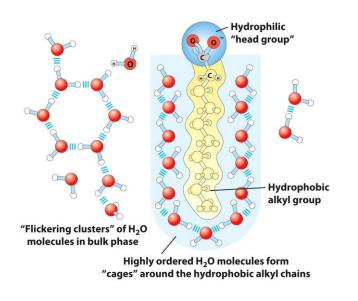
Aspirin → Pain reliever (analgesic)
→ Reduces fever (antipyretic)

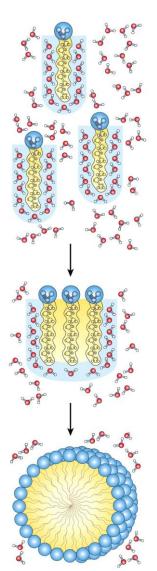
### **ENTROPY**



### HYDROPHOBIC EFFECT

Suspension of a hydrophobic substance in water is thermodynamically unfavorable due to the decreased entropy of water molecules in the cage-like shell.





#### Dispersion of lipids in H<sub>2</sub>O

Each lipid molecule forces surrounding H<sub>2</sub>O molecules to become highly ordered.

#### Clusters of lipid molecules

Only lipid portions at the edge of the cluster force the ordering of water. Fewer H<sub>2</sub>O molecules are ordered, and entropy is increased.

#### Micelles

All hydrophobic groups are sequestered from water; ordered shell of H<sub>2</sub>O molecules is minimized, and entropy is further increased.

- The hydrophobic effect, and the term hydrophobic interactions, refers to the entropy-driven aggregation of nonpolar molecules in aqueous solution that occurs to minimize the ordering of water molecules with which they are in contact. This is not an attractive force, but rather a thermodynamically driven process.
- The hydrophobic effect drives the formation of membranes and contributes to the folding of proteins and the formation of double helical DNA.



