Cysteine

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summary

Cysteine (Cys) is a sulfur-containing amino acid that plays a crucial role in various biological processes, including protein structure, antioxidant functions, and metabolic regulation. As one of the two naturally occurring sulfur amino acids—alongside methionine—cysteine is notable for its unique chemical properties, particularly its thiol (-SH) group, which enables it to form disulfide bonds essential for maintaining the structural integrity of proteins.[1][2] These disulfide bonds are vital for the stability of extracellular proteins, influencing their functionality and role in various physiological processes.[3][4]

In biological systems, cysteine is pivotal in synthesizing glutathione, a major intracellular antioxidant that protects cells from oxidative stress and damage caused by reactive oxygen species (ROS).[5][6] Its involvement in detoxification processes further underscores its significance, as cysteine contributes to the neutralization of harmful substances in the liver and plays a role in various metabolic pathways.[5] Additionally, cysteine is implicated in cellular signaling and inflammation modulation, with recent research highlighting its potential effects on conditions such as cancer and neurodegenerative disorders.[5][6]

Dietary sources of cysteine include both animal and plant foods, with high-protein options like turkey, chicken, and dairy products being particularly rich. Plant-based sources encompass cruciferous vegetables, garlic, and legumes, making cysteine accessible across different dietary preferences.[7][8] The semi-essential nature of cysteine implies that while it can be synthesized by the body, dietary intake remains important for maintaining optimal levels, especially in individuals with specific health concerns.[9]

Research on cysteine and its derivatives, such as N-acetyl cysteine (NAC), has gained momentum due to their therapeutic potential in treating various health conditions, including respiratory diseases and psychiatric disorders.[10] However, the clinical application of NAC is not without controversy, as it can lead to side effects such as gastrointestinal disturbances and, in rare cases, severe allergic reactions.[11][12] Therefore, understanding cysteine's multifaceted roles, dietary sources, and clinical significance is essential for promoting health and managing disease.

Chemical Properties

Cysteine (Cys) is one of the two sulfur-containing amino acids, the other being methionine. It is characterized by its unique chemical properties stemming from the presence of a thiol (-SH) group, which differentiates it from serine, where an alcohol (-OH) group is present instead. This substitution results in notable differences in their physical and chemical behaviors, despite their structural similarities[1][3].

The polarity of cysteine is defined as uncharged, making it polar and reactive under certain conditions. The thiol group of cysteine can readily undergo oxidation to form disulfide bonds (cystine), which are crucial for the stability of extracellular proteins-[1][2]. These disulfide linkages play a significant role in the tertiary and quaternary structures of proteins, influencing their functionality and stability.

In comparison to water (H2O), cysteine's sulfur-containing analogue, hydrogen sulfide (H2S), exhibits significantly different properties. While water has strong hydrogen bonding capabilities contributing to its unique features, H2S is gaseous under similar conditions due to its weak hydrogen bonding ability[1]. Furthermore, the proton of cysteine's thiol group is more acidic than the hydroxyl proton of serine, leading to enhanced nucleophilic reactivity of cysteine compared to serine[1].

Cysteine's reactivity is vital in various biological processes, including enzyme catalysis, redox reactions, and the formation of protein structures through disulfide bonds. The versatility and importance of cysteine in biochemistry are underscored by its involvement in numerous proteins and peptides, particularly those exhibiting multiple disulfide bridges, which are crucial for their stability and function [4][13].

Biological Role

Cysteine is a vital amino acid that plays several crucial roles in biological systems. It is integral to protein structure, metabolic processes, and cellular defense mechanisms.

Protein Structure

Cysteine is a key component of many proteins, significantly contributing to their structural stability through the formation of disulfide bonds. [5][6] These bonds are critical for maintaining the three-dimensional conformation of proteins, influencing their function and activity. The ability of cysteine to form covalent bonds allows for the creation of compact, stable protein structures, which are essential for various biological functions. [4]

Antioxidant Functions

One of the most notable roles of cysteine is its function as a precursor to glutathione (GSH), a major intracellular antioxidant. Glutathione is pivotal in protecting cells from oxidative stress by scavenging free radicals and reactive oxygen species (ROS).[5] By participating in the synthesis of glutathione, cysteine helps mitigate damage from oxidative processes, contributing to cellular health and longevity.

Detoxification and Metabolism

Cysteine is also involved in the detoxification of harmful substances in the liver through conjugation reactions. This process aids in the neutralization of toxins, thereby promoting metabolic health. [5][6] Additionally, cysteine metabolism includes various pathways that regulate the synthesis and degradation of this amino acid, ensuring a balanced supply for essential physiological functions. [5]

Inflammation and Cellular Signaling

Beyond its structural and antioxidant roles, cysteine participates in cellular signaling and the modulation of inflammatory processes. It is involved in sulfhydration, a post-translational modification that can affect protein function and influence inflammatory responses. [6] Furthermore, cysteine-derived signaling molecules, such as hydrogen sulfide, have emerged as important mediators in various physiological and pathological conditions, including cancer progression and metabolic disorders. [5]

Clinical Significance

The clinical relevance of cysteine extends to its involvement in metabolic syndrome and various diseases associated with its dysregulation. Abnormal cysteine and homocysteine levels have been linked to cardiovascular diseases, neurodegenerative disorders, and other health issues, highlighting the importance of maintaining cysteine homeostasis for overall health.[5] Research into cysteine's multifaceted roles continues to uncover its potential as a therapeutic target for various diseases, further emphasizing its biological significance.

Dietary Sources

Cysteine is a semi-essential amino acid that plays a crucial role in various biological processes. It can be obtained from both animal and plant sources, making it accessible to a wide range of dietary preferences.

Animal-Based Sources

Animal-derived foods are particularly rich in cysteine. High-protein options include turkey, beef, chicken, fish, and eggs, which provide methionine, an essential amino acid that the body can convert into cysteine[7][8]. Dairy products are also significant sources of this amino acid, though individuals with allergies to dairy should avoid them[7].

Plant-Based Sources

For those following a vegan or vegetarian diet, cysteine can be sourced from various plant foods. Notable examples include cruciferous vegetables like broccoli and Brussels sprouts, as well as allium vegetables such as garlic and onions, which are rich in sulfur compounds[7][8]. Other plant-based sources include legumes, nuts, seeds, grains, and certain vegetables like kale and avocados. For instance, foods like

chickpeas, lentils, oats, and nuts such as walnuts and pecans contribute to cysteine intake[8][14].

Dietary Considerations

While cysteine-rich foods are beneficial, individuals should consume them as part of a balanced diet to avoid potential gastrointestinal discomfort associated with high sulfate content, particularly from certain vegetables and drinking water[7][8]. It is recommended that individuals with specific health concerns, such as diabetes or allergies, consult with a healthcare provider before making significant dietary changes or incorporating cysteine supplements into their regimen[7].

Health Implications

Benefits of Cysteine

Cysteine plays a significant role in various health conditions due to its antioxidant properties and its role in the synthesis of glutathione, a vital antioxidant in the body. N-acetylcysteine (NAC), a derivative of cysteine, has been shown to be beneficial in treating a range of health problems, including osteoporosis, acute respiratory diseases, and acetaminophen poisoning[15][16]. Additionally, NAC is recognized for its potential in improving respiratory conditions, such as chronic bronchitis and chronic obstructive pulmonary disease (COPD), and may even reduce the risk of cardiovascular incidents[17][9].

Side Effects and Risks

Despite its benefits, NAC can also lead to unwanted side effects. Commonly reported side effects include gastrointestinal disturbances, such as upset stomach, nausea, diarrhea, and fatigue[11]. More serious side effects may occur, including low blood pressure, allergic reactions, and increased asthma symptoms[18][19]. Healthcare providers advise close monitoring of patients receiving NAC, especially considering potential serious reactions such as pulmonary embolism and liver damage, which may manifest through symptoms like chest pain, dizziness, or changes in skin color[12][16].

Nutritional Deficiency and Toxicity

While cysteine deficiency is rare, it may occur in individuals with low dietary intake of sulfur-containing amino acids, particularly vegetarians[9]. Insufficient levels of cysteine can impair immune function and increase susceptibility to oxidative stress[20]. Conversely, excessive levels of cysteine could lead to toxicity, presenting symptoms such as fatigue and gastrointestinal issues[18]. Therefore, maintaining balanced levels of cysteine through diet or supplementation should be approached with caution and under medical guidance.

Applications

Cysteine has a wide array of applications across various industries due to its versatile properties and health benefits.

Food Industry

In the food sector, cysteine is primarily utilized as a dough conditioner, where it serves to break the disulfide bonds of gluten, a protein responsible for dough elasticity and strength[21]. This property makes it a valuable ingredient in baking, particularly in the production of bread and other baked goods. The demand for cysteine in this sector is expected to rise, especially in regions like China, which is anticipated to become a leading producer and consumer of baked goods[22].

Pharmaceutical Applications

Cysteine also plays a significant role in pharmaceuticals, where it is used in the formulation of various medicinal products. It is known for its antioxidant properties and its contribution to keratin production, making it beneficial in treatments related to skin and hair health. The personal care and healthcare segment accounted for a substantial share of the market revenue, driven by the increasing use of cysteine in shampoos, anti-aging formulations, and dietary supplements [23][22].

Supplements and Nutraceuticals

In the realm of dietary supplements, cysteine is recognized for its ability to boost immune health, reduce inflammation, and alleviate symptoms of chronic respiratory conditions[24]. This has led to its inclusion in many health-related products aimed at enhancing overall well-being.

Animal Feed

The animal feed industry also significantly utilizes cysteine, particularly in regions like China, which has the largest animal feed manufacturing market globally. The incorporation of cysteine in animal nutrition is projected to grow, reflecting the increasing demand for high-quality feed additives[22].

Cosmetics and Personal Care

Cysteine's antioxidant and skin-repairing properties have made it a popular ingredient in the cosmetics industry. It is commonly found in products targeting hair and skin health, contributing to formulations aimed at improving the aesthetic appearance and functionality of personal care items[23].

Recent Developments

Recent advancements in cysteine production methods have further enhanced its applications. For instance, CJ BIO launched FlavorNrich Master C, the first natural cysteine derived from microbial fermentation, catering to the growing consumer preference for plant-based and natural flavorings[21]. This development highlights the adaptability of cysteine in meeting contemporary market demands, particularly in food and cosmetics.

History

Cysteine, a sulfur-containing amino acid, has a significant history in biochemistry and molecular biology. It was first identified in 1810 by the Swedish chemist Johan Gottlieb Gahn, who extracted it from the protein of a kidney stone, which he termed "cystine" due to its source.[25] This compound was initially thought to be a distinct entity, but further research revealed that cystine is actually a dimeric form of cysteine, linked by a disulfide bond. The structural characterization of cysteine as a critical component of proteins began to unfold with advances in chemical analysis and spectroscopy in the late 19th and early 20th centuries.[26]

The understanding of cysteine's role in protein structure was greatly enhanced by the work of scientists like Frederick Sanger, who, in the 1950s, elucidated the primary structure of proteins. Sanger's methodology allowed for the determination of amino acid sequences, revealing the presence and importance of cysteine in various proteins.[13]

As research progressed, cysteine was recognized not only for its structural roles but also for its functional significance in redox reactions, as it can form disulfide bridges that stabilize protein conformation. This dual functionality was highlighted in studies throughout the 20th century, connecting cysteine's chemical properties to biological processes such as enzyme activity and cellular signaling pathways. [27]

In the context of modern research, cysteine continues to be a focal point, especially concerning its implications in redox biology and its potential roles in disease mechanisms, including cancer and neurodegenerative disorders. Advances in techniques such as nuclear magnetic resonance (NMR) spectroscopy and mass spectrometry have further illuminated the complex interactions involving cysteine and its derivatives in living organisms. [28][4] The historical perspective on cysteine underscores its evolution from a simple amino acid to a crucial player in the molecular biology landscape.

Current Research

Research on N-acetyl cysteine (NAC), a derivative of cysteine, has gained attention due to its potential health benefits and applications in various medical conditions. While there is a growing body of evidence supporting the use of NAC, most studies have been conducted on a small scale, highlighting the need for further research to establish the full extent of its benefits[10].

Therapeutic Applications

Psychiatric Conditions

NAC has been explored for its effectiveness in treating various psychiatric disorders. Preliminary studies suggest it may help alleviate symptoms associated with conditions such as depression and bipolar disorder, though larger and more rigorous trials are necessary to confirm these findings[10][15].

Respiratory Health

One of the prominent uses of NAC is in managing lung conditions and reducing excess mucus. It is particularly beneficial for patients with chronic bronchitis and other respiratory diseases by helping to clear mucus from the airways, thereby improving overall respiratory function[29][24].

Insulin Sensitivity in PCOS

NAC has also been studied for its role in improving insulin sensitivity in individuals with polycystic ovary syndrome (PCOS). Some research indicates that it can have a positive impact on metabolic parameters, which is critical for managing this condition[10].

Detoxification and Liver Health

NAC plays a crucial role in the body's detoxification processes, especially in preventing or reducing kidney and liver damage from drugs and environmental toxins. It is frequently administered intravenously in clinical settings for patients who have overdosed on acetaminophen, where it acts as an antidote to mitigate hepatic injury[29][30].

Antioxidant Properties

NAC is known for its ability to boost levels of glutathione, one of the most important antioxidants in the body. This property enables NAC to help combat oxidative stress and may contribute to reducing the risk of chronic diseases such as cardiovascular disease and certain mental health disorders[29][31][32].

Consultation with Healthcare Providers

It is essential for individuals considering NAC supplementation to consult a health-care provider first. This ensures that any potential benefits and risks are adequately evaluated in the context of personal health circumstances[10][16].

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