

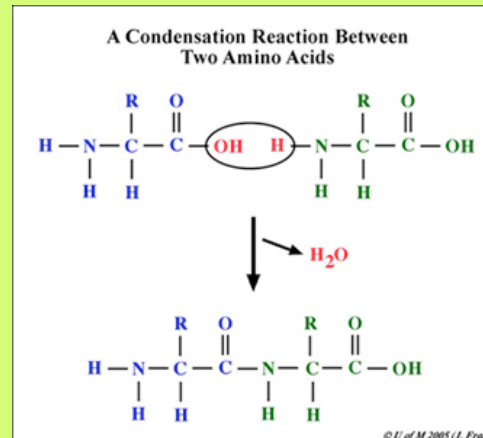
Life Substances

Organic Molecules

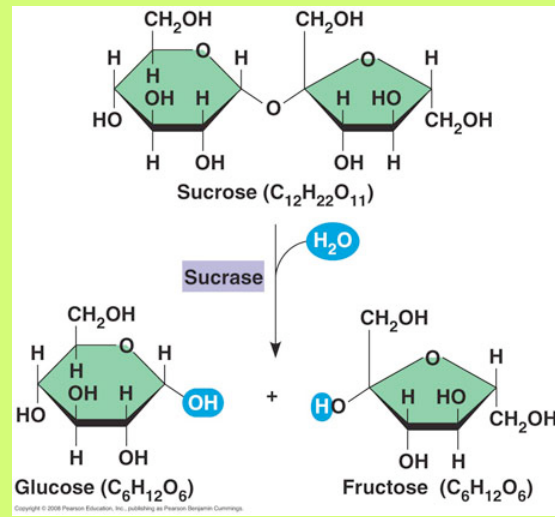
CHON & PS

Polymers

- **Condensation** links together subunits
- **Macromolecules**
- **1. Carbohydrates**
- **2. Lipids**
- **3. Proteins**



Hydrolysis: put water back in to break bonds

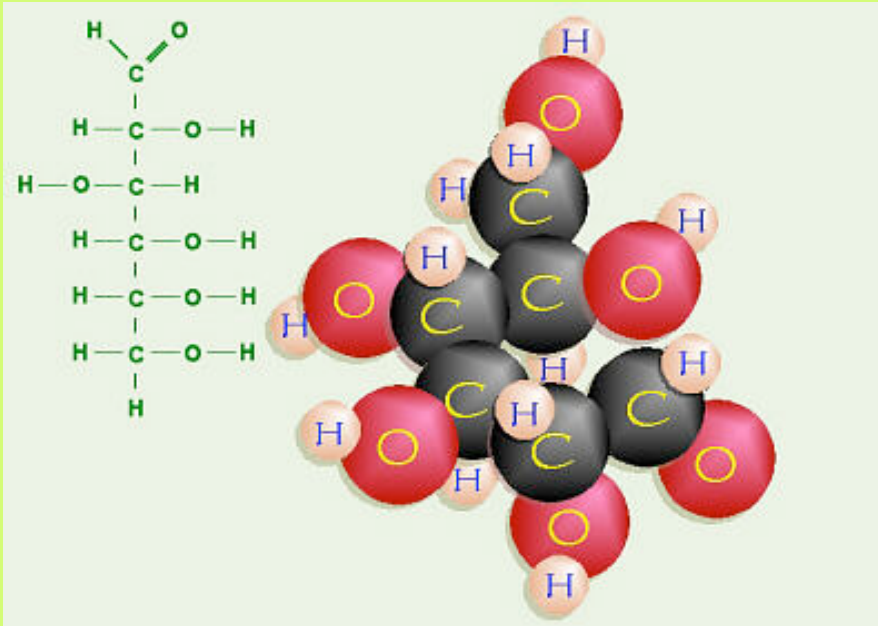


1. Carbohydrates

- Sugars and starches
- Quick Energy
- CHO

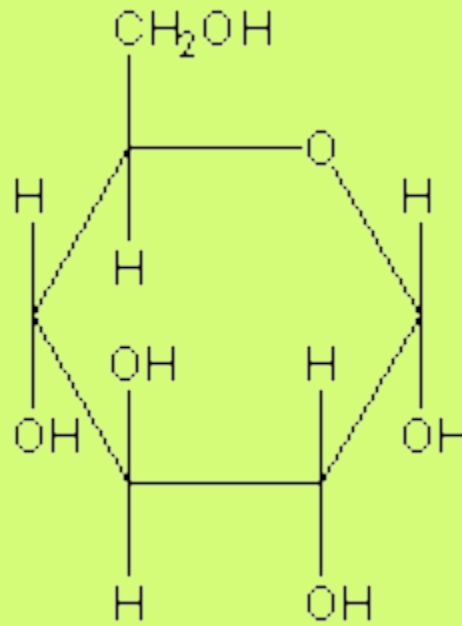


Which has more energy, carbs or fats?



Monosaccharide or Disaccharide?

- **Monosaccharide-one sugar**
- **EX: Glucose, Fructose,
Galactose**

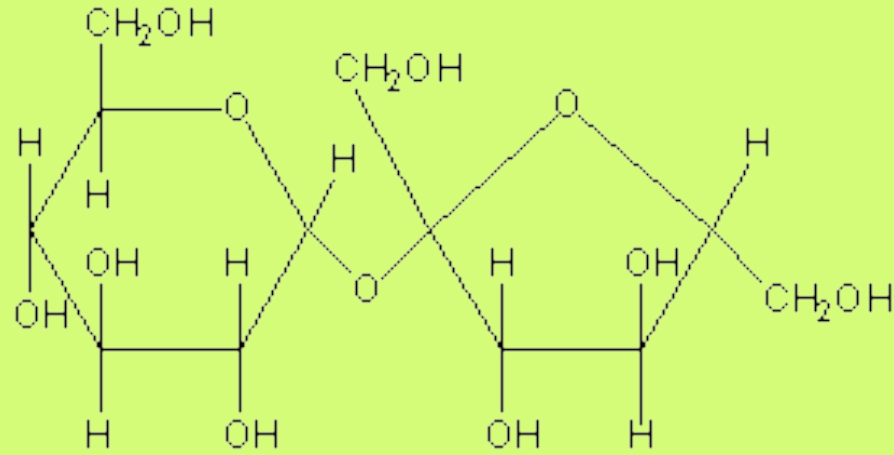


What elements are in this?

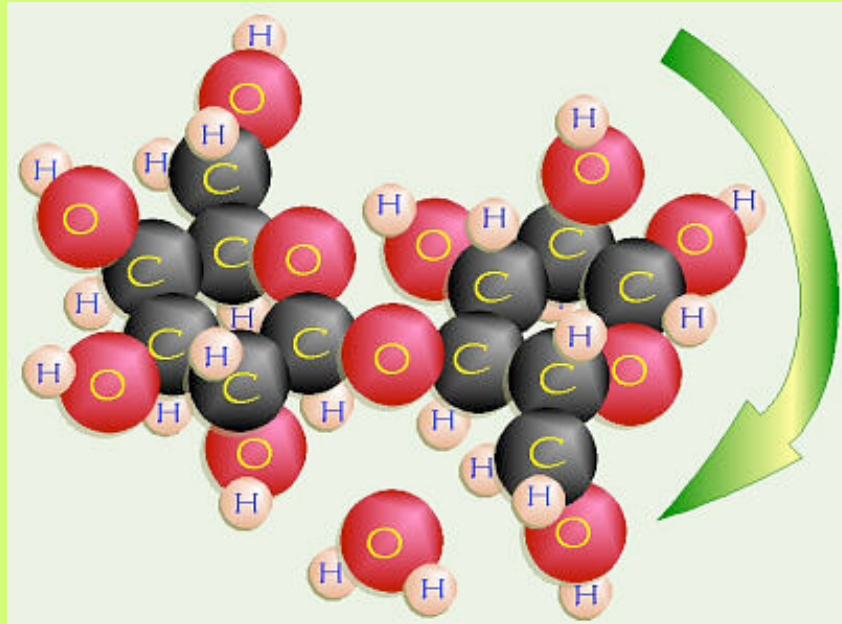


How many servings should you have each day?

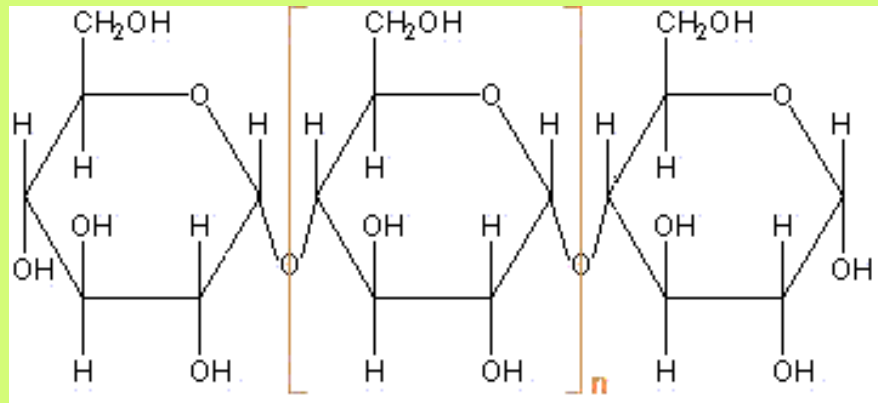
Dissacharide: 2 sugars
Glucose + Fructose = Sucrose



What happens when your body uses all of its sugar for energy?



What do you put back in to break the bonds?



What is taken out to bond these sugars together? What is the process called?

Polysaccharides

- long chains of monosaccharides
- Energy storage
-

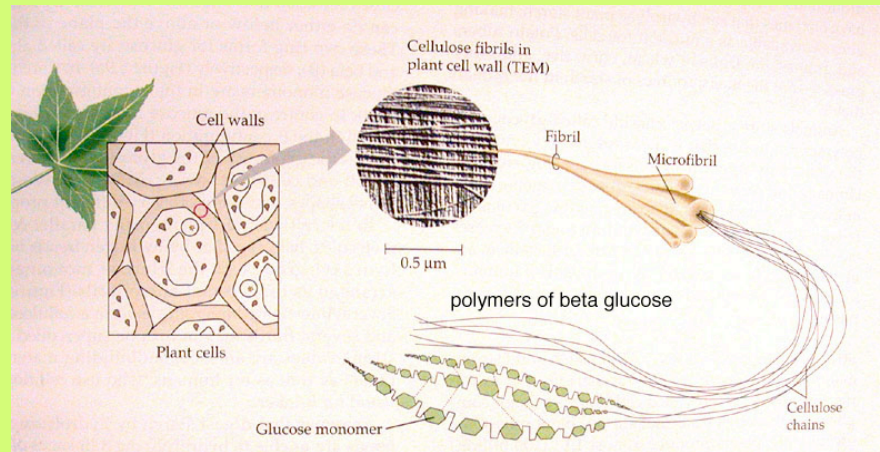
- Starch: bread, pasta, potatoes





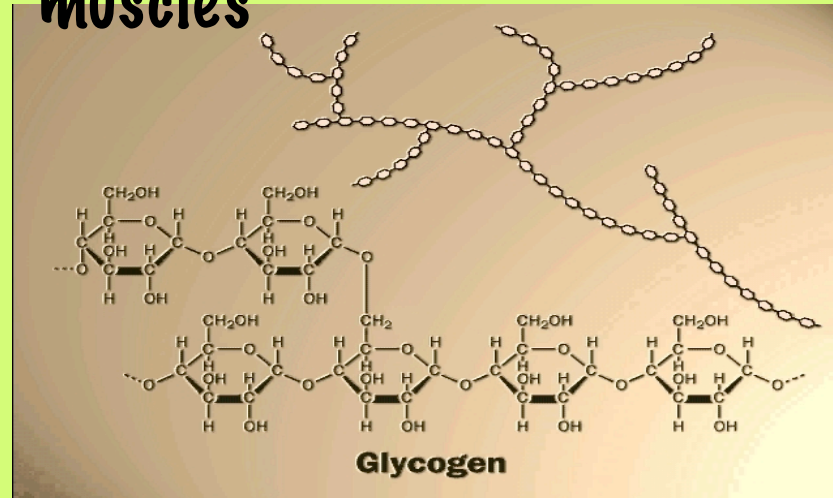
How many servings of grains should you have each day?

• Cellulose: plants only





- **Glycogen: in animals, produced and stored in liver, muscles**







2. Lipids

Limit to 30%
of total
calories

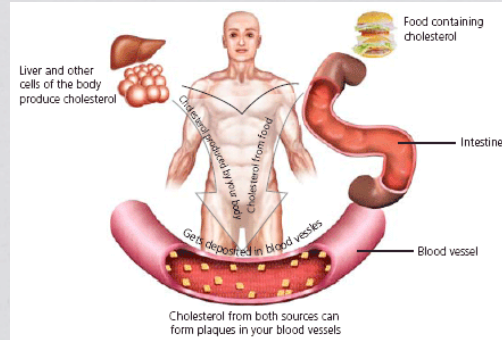


* **CHO**

* **Waxes, oils, fats, cholesterol**

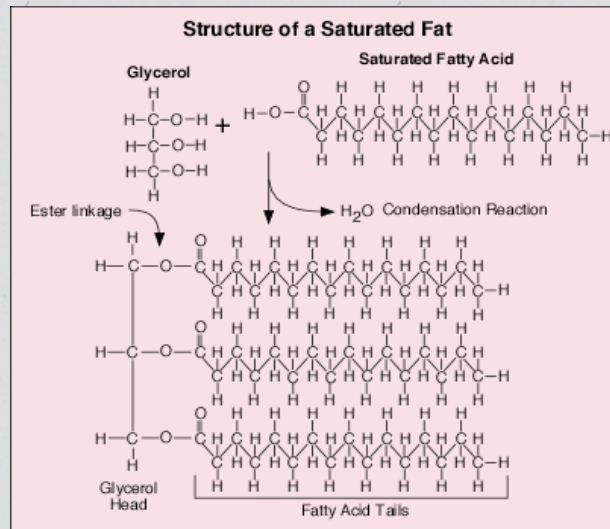


30% of 2,200 calories/day = 660
calories from fat



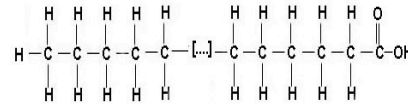
2. Lipids

* Glycerol attached to 3 fatty acids



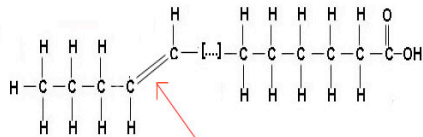
Saturated fats
= Filled with
Hydrogens

SATURATED
FATTY ACID



Unsaturated fats
= Not filled
with
Hydrogens

UNSATURATED
FATTY ACID



One or more double C=C bonds present
in the fatty acid.
This puts a 'kink' in the molecule

Saturated Fats

- * Solid
- * Raises cholesterol
- * whole milk, butter, animal fat



Transfats are really bad!

Unsaturated Fats

*Liquid



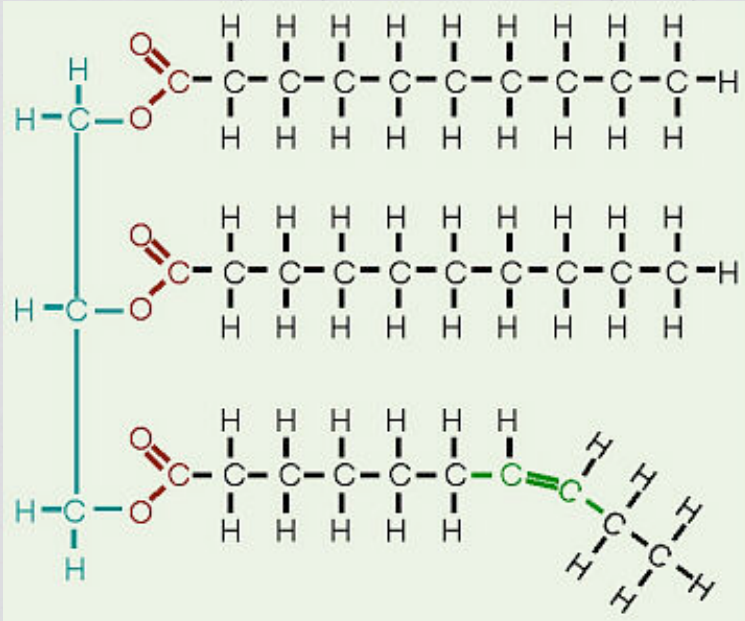
*Helps decrease cholesterol

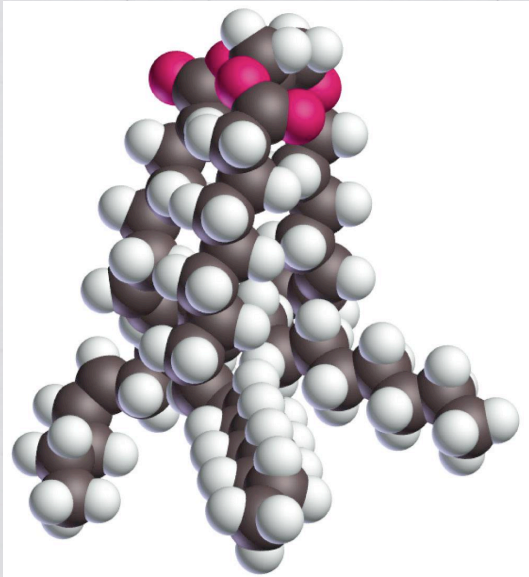
*Oils, avocados, fish



Unsaturated

- * **Polyunsaturated - many double bonds**
- * **Monounsaturated - one double bond**
- * **Which would be more solid?**





Is this saturated or unsaturated?

Phospholipid



Phosphatidylcholine

Triglyceride



Triacylglycerol

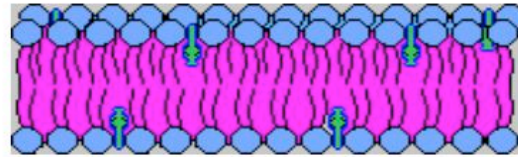
Steroid



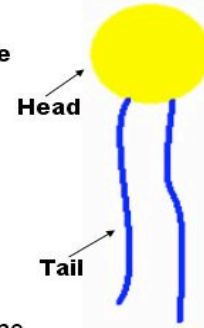
Cholesterol

Uses: Cell Membranes

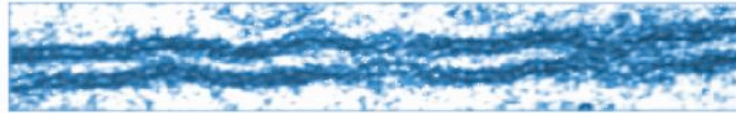
Arrangement of phospholipids into a membrane



Phospholipid



Electron micrograph of a cell membrane

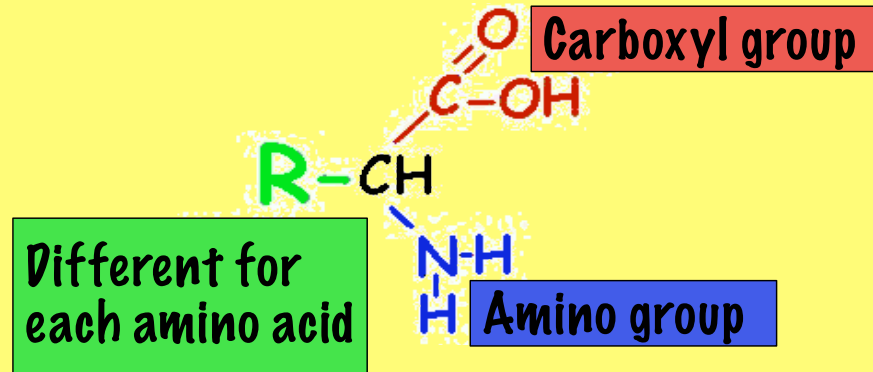


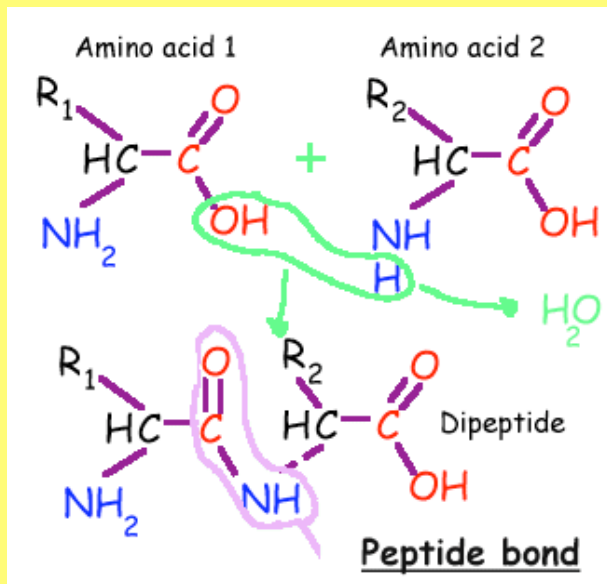
Uses

- *Adipose fat : Sat. Fat
- *Insulation
- *Energy (2X carbs)
- *Hormones
- *Oil keeps arctic fish flexible
- *Waxes: waterproof

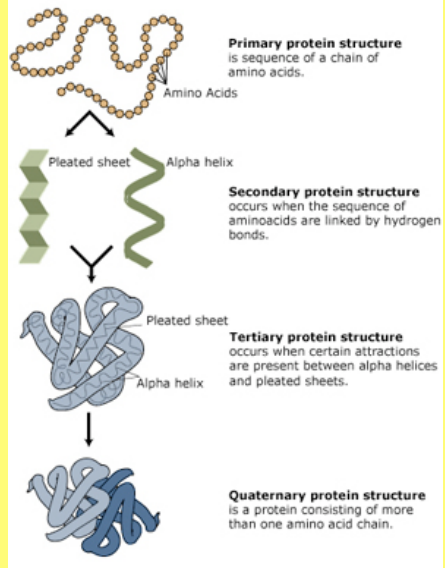
3. Proteins

• CHON & S





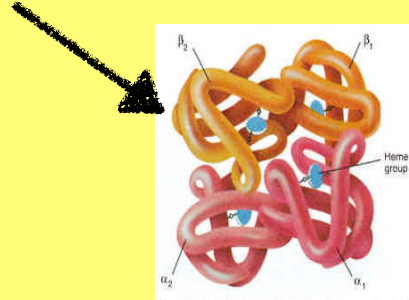
Amino acids join by taking water out, called a Peptide bond



Polypeptide: many amino acids connected to make a protein or enzyme

Uses

- **Insulin:** regulates blood sugar
- **Hemoglobin:** transports O_2

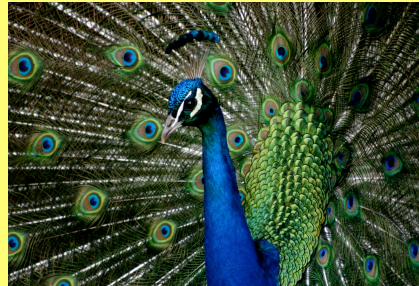




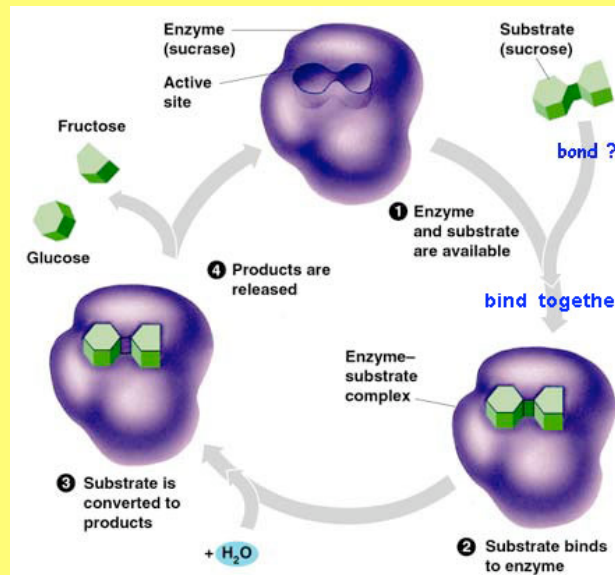
Uses



- **Feathers, hair (keratin), muscle, eyes, eggs, nuts**



Enzymes: speed up chemical reactions

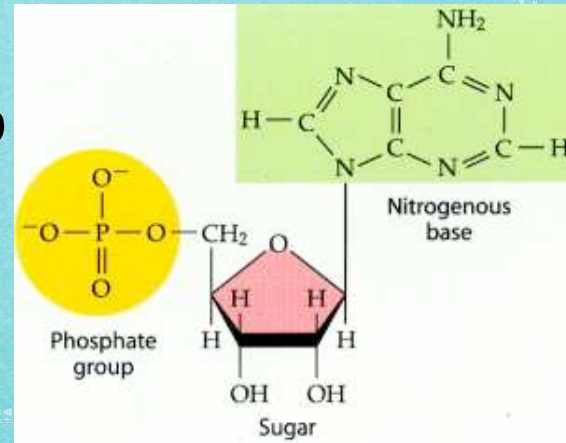


4. Nucleic Acids

- ▶ **C, H, O, N, and Phosphorus**
- ▶ **Store Genetic Info, instructions for proteins**
- ▶ **DNA (Deoxyribonucleic acid) & RNA (Ribonucleic acid)**
- ▶ **Made of Nucleotides**

Nucleotide

- ▶ 3 Parts:
- ▶ 1) Sugar
- ▶ 2) Phosphate group
- ▶ 3) Nitrogen bases



DNA

DNA molecule

