

Notes related to studying

- Prof. Faisal Al-Khateeb will give us **10 lectures** which will include **4 chapters** (15, 16, 17 & 18) with some omissions. He will **not** follow the textbook's order.
 - The professor recommends referring to the textbook since it is "... *very good, it has lots of information but is summarized ... the information is well-presented*".
 - On a different occasion, he said that we have 3 studying resources (**Textbook, slides & sheets**) and **any two** of them will **suffice** for his material.
 - This sheet will discuss "**Fatty Acid & Triacylglycerol Metabolism (Oxidation) & Utilization of Fatty Acids As A Source of Energy**" which is part of the "**Lipid Metabolism**" material.
 - You can find this sheet's material in **Lippincott's Chapter 16**.
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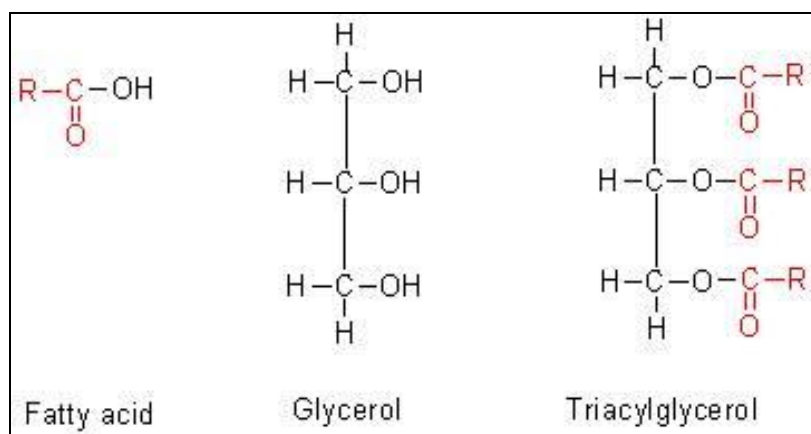


Figure 1

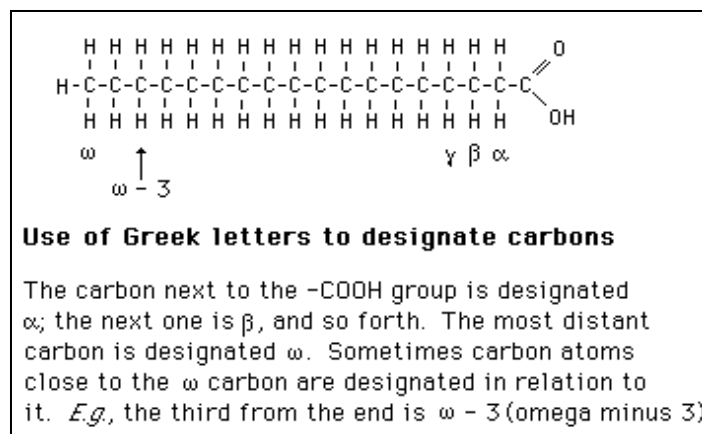


Figure 2

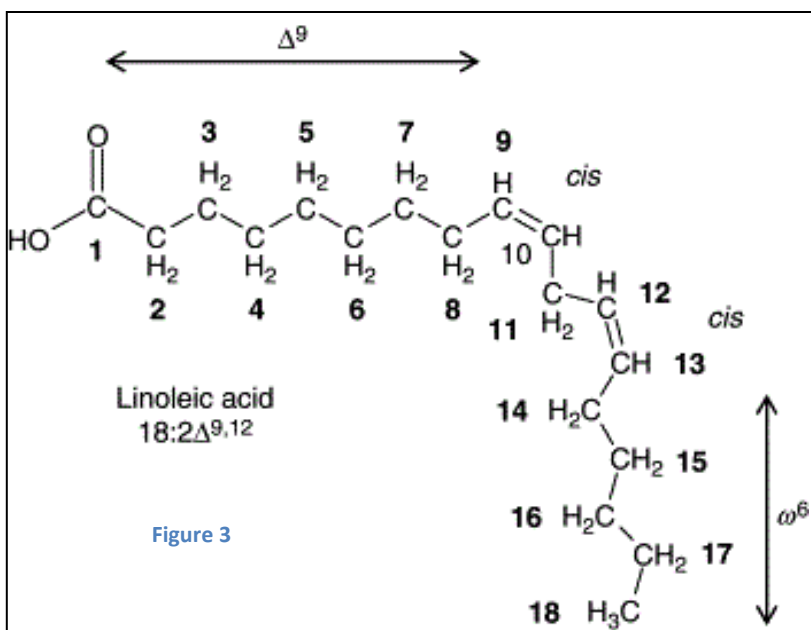


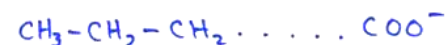
Figure 3

Nomenclature

- Triglyceride = Triacylglycerol = Fat
 - Tri → Refers to the 3 fatty acids in the structure.
 - Acyl → Fatty acid part which is involved in the ester bond.
 - Glycerol → Alcohol joined to the fatty acids.

Structure

- **Glycerol** (3 carbon compound) esterified to 3 fatty acids.¹
- **Fatty Acid structure**
 - **Long hydrocarbon chain** (Only C and H)
 - Non-polar (*Hydrophobic*).
 - May or may not contain **double bonds**.
 - End is composed of a **carboxyl group** (*Hydrophilic*) so these fatty acids are **carboxylic acids**.
 - **Weak acids**.
 - pKa = 4.8
 - Makes them slightly more soluble than other compounds but generally, they are **insoluble in water** because of the long hydrocarbon chain.
 - All fatty acids are carboxylic acids but **not** vice versa.
 - Can be written as $\text{CH}_3(\text{CH}_2)_n \text{COO}^-$, where n is the number of carbons.



Hydrocarbon
chain

Carboxyl
Group

Remember

- ✓ pKa is the **pH at which 50% of the molecules are ionized**.
- ✓ So if pH is **above** the pKa, the fatty acid's form will be **ionized** (*Will lose protons*).
- ✓ That means that fatty acids are **ionized at physiological pH (7.4)** because the pH is above their pKa.

Saturation of Hydrocarbon Chains in Fatty Acids

- Hydrocarbon chains in fatty acids **may or may not** contain double bonds.
 - **Saturated** fatty acids
 - **No** double bonds in the hydrocarbon chain structure.
 - **Unsaturated** fatty acids
 - **Monounsaturated** fatty acids
 - When there is **one** double bond in the chain's structure.
 - **Polyunsaturated** fatty acids
 - When there are **two or more** double bonds in the chain's structure
 - Double bonds are usually separated by a **Methylene group**.²

¹ Refer to figure 1 on page 1 (2 with cover).

Numbering Carbon Atoms in Long Hydrocarbon Chains

There are **two** major methods

1. By considering the **carbon in the carboxylic group** as the **first** carbon and counting from there.
2. By considering the first carbon **after** the carboxyl group as **α -carbon**, the one after it will be **β -carbon** and so on (*With Gamma (γ) and Delta (δ)*).
 - a. **Regardless** of its number, the **last** carbon on the other end of the carboxyl group is **always Omega (ω)** because it's the last letter in the Greek alphabet.³
 - b. This method can be used to determine the **location of double bonds** in the chain.

Determination of Double Bond Location ⁴

- Using the **first** numbering method, you can notice that the first double bond is present at the carbon 9 while the second double bond is at carbon 12.
 - Double bonds are always **3 carbons apart**.
 - So if another double bond is to be introduced to this structure, it will be at carbon 15.
 - This also means that these are **non-conjugated** double bonds.⁵
 - Can be written as **18: Δ 2^{9,12}** or 18:(9,12)
 - **18** is the **number of carbons** in the chain.
 - The number **after the Δ sign** is the **number of double bonds**.
 - The **superscripted** numbers represent the **locations of the double bonds**.
- Relying on the **second numbering** method, we can define the **ω carbon** and start numbering from it (*ω is the number one carbon*).
 - The first double bond will be present at carbon 6 so this fatty acid will be called **ω 6**.
 - This method does **not** require you to write the location of other double bonds, **only the first one from the ω end matters**.
- **Connection between two methods**
 - **18** (Number of carbons in the chain) - **12** (Location of last double bond in first method) = **6** (Location of first double bond in the second method)

² **Methylene** group is any part of a molecule that consists of **two hydrogen atoms** bound to a carbon atom, which is connected to the remainder of the molecule by a **double bond** (*Has the composition $-\text{CH}_2-$*).

³ Refer to figure 2 on page 1 (2 with cover).

⁴ Please refer to **slide 4** or **figure 3 on page 1** because they include the example (*Linoleic Acid*) used to explain this part.

⁵ **Conjugated** double bonds are ones where single and double bonds **alternate** (*Single-Double-Single-Double*)

Fatty Acids of Physiological Importance^{6 7}

- From the table⁸, you can notice that most of these fatty acids have an **even** number of carbon atoms.
 - Fatty acids with an odd number of carbons atoms are **very rare**.
- You can also notice that fatty acids are usually referred to by their **common name** rather than their IUPAC name.⁹
 - Common names were given to fatty acids based on the **natural sources of which they were first extracted or isolated**.

Fatty Acid	First Isolated in
Butyric	Butter
Capric	Butter or Goat (<i>Capric</i>) Milk
Palmitic/Palmitoleic	Palm Trees
Oleic	Olives
Linoleic/Linolenic	Linen ¹⁰ Seeds
Arachidonic	Peanuts ¹¹



⁶ Please refer to the table in slide 5.

⁷ Formic Acid and Acetic Acid are both **commonly found** although the professor, personally, doesn't consider them to be fatty acids because **actual fatty acids are composed of 4 or more carbons** so that makes **Butyric acid as the shortest (Actual) fatty acid**.

⁸ The fatty acids with **arrows** pointed to them are the ones which structures (*Number of carbons and double bonds and their locations*) you **should know** because they will be repeated often, so memorize them.

⁹ The professor mentioned the IUPAC names of some fatty acids but he said they weren't important so they weren't included in the sheet.

¹⁰ Type of texture or fabric used to make tents (الكثان).

¹¹ Jimmy Carter, the 39th president of the United States, was a peanuts farmer.

Fat As An Energy Source

- Fats (triacylglycerol) are the **major energy reservoir** in the body which means that their main function is **energy storage**.
- Storage of energy as fat is **more efficient** than storing energy in the form of carbohydrates (*Glycogen for example, Glucose's polysaccharide in the liver*) for 2 reasons:
 - **Fat is much more reduced** (*Contains less O*) than carbohydrates.
 - This makes the process of oxidation¹² (*Extracting energy*) more efficient (*Can be further oxidized than Glycogen*).
 - More energy can be obtained from oxidation of fat than carbohydrates (**9 kCal/gram vs. 4 kCal/gram**) so fat produces more than twice the amount of energy carbohydrates do.
 - **Fats are more hydrophobic**
 - This makes their storage in cells (*Adipose tissue*) **more efficient** because **90%** of the fat cell is composed of TAG.
 - If fats were hydrophilic, they would **absorb water** (*Like carbohydrates*) which will **reduce the amount of fat in one cell** and increase the number of cells needed to store a certain amount of fat.
 - Every **gram of carbohydrates will store 2 grams of water** with it.¹³
 - **Conclusion**
 - **10 kg** of fat are the average amount in a human body.
 - This amount will give **90,000 kCal/g** (*kilograms of fat * 1,000 g * 9 kCal*) or **90,000,000 Cal/g** of energy upon burning.
 - This will supply an average-weight human (*Daily energy requirement = 2000 kCal/day*) for **45 days** ($90,000 \div 2000$)
 - **Mass of Carbohydrate** required to produce the **equivalent** amount of energy to 10 kg of fat is: **90,000 kCal ÷ 4 kCal/g carbohydrate = 22,500 g = 22.5 kg of carbohydrates** (*Twice as much as fat*)
 - But carbohydrates store water with them ($2 \text{ g H}_2\text{O} \rightarrow 1 \text{ g carbohydrates}$) so **22.5 kg * 2 = 45 kg of water to be stored with 22.5 kg of carbohydrates**.
 - $22.5 + 45 = 67.5 \text{ kg}$ (*Almost 7 times as much as the mass of fat needed for same amount of energy*).
 - This is the main reason **animals and humans store excess energy as fat** since they're always on the move and can't carry around that much weight while **plants** (*Rice, potatoes & grains*) **store excess energy as carbohydrates**.

¹² The more a substance is reduced, the better oxidation reactions can go through.

¹³ Indicates the great hydrophilic ability of carbohydrates.

	Fat	Carbohydrates
Dry Mass in Average Human	10 kg	22.5 kg
Wet Mass in Average Human	~ 10 kg	67.5 kg <i>((22.5 kg carbs * 2 kg H₂O) + 22.5 kg carbs)</i>
Energy Released	90,000 kCal <i>(10,000 g fat * 9 kCal/g fat)</i>	90,000 kCal <i>(22,500 g carbs ¹⁴ * 4 kCal/g carbs)</i>
Duration of Supply To The Body	45 days <i>(90,000 kCal ÷ 2000 kCal/day)</i>	45 days

Fatty Acids As Fuels

- Fatty acids are **not used only** during long fasts.
- They are the **preferred** fuel for **tissues**.
 - Glucose** is the major **circulatory** fuel (*Used in blood*).
 - There are **very small** amounts of fatty acids in the blood under normal conditions.
- During a **12 hours** fast, the body consumes **540 kCal** (90 g) of fatty acids but at any given time, only **3KCal** (0.3 g) of fatty acids are **available in the blood**.
 - This means that the circulatory amount of fatty acids (0.3 g) is continuously going through **turnover** ¹⁵.
 - Adipose tissue is **metabolically active** because it continuously produces fatty acids and releases them into the bloodstream to be used as source of energy.
- In comparison with Glucose, only **280 kCal** (70 g) are used during a **12 hours fast** and at any given time, **80 kCal** (20 g) are found in the bloodstream.
 - So Glucose is used to a **lesser extent** but is **widely available** which makes it an **ideal source** of energy for cells, especially those that cannot handle loss of energy for a long period such as the **brain and RBCs** (*Both cannot use fatty acids as source of energy*).

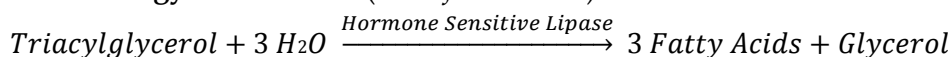
¹⁴ Water doesn't contain any calories so it's not included in this equation.

¹⁵ Constantly being used and replaced.

Fuel Type	Fatty Acids	Glucose
Energy Used During A 12 Hours Fast	540 kCal	280 kCal
Equivalent Mass	90 g	70 g
Amount of Energy in The Blood At Any Given Time	3 kCal	80 kCal
Equivalent Mass in The Blood At Any Given Time	0.3 g	20 g
Used Most in	Most Body Tissues	Brain & RBCs

Mobilization of Stored Fatty Acids

- Is the **First step** in using stored fatty acids
- Fat is usually stored in **Adipose tissue** for the use of **other** tissues (*Adipose tissue doesn't store fat for its own gain*) like the **liver and cardiac muscles**.
- When energy is needed, **adipocytes** are alerted by a **hormonal signal**.
 - This signal will cause **hydrolysis of TAG** in a reaction catalyzed by **Hormone-Sensitive-Lipase** (*Because this enzyme is only activated when specific hormones are present in the blood*).
 - There are 4 hormones which **activate** HSL enzymes:
 - High level of **Glucagon** in the blood indicates **hypoglycemia**¹⁶.
 - High levels of **Epinephrine and Norepinephrine** indicate **increased need for energy** due to **stress** (*Same for ACTH*¹⁷).



- How do the aforementioned hormones (*Using Epinephrine as an example*) **stimulate mobilization** of fat?¹⁸
 - High levels of epinephrine mean more binding of Epinephrine to their **specific receptors** on the cell's membrane.
 - The attachment will activate **Adenylate Cyclase** (*or Adenylyl Cyclone*) which will subsequently cause conversion of **ATP to cAMP**.
 - **cAMP** (*Small soluble molecules*) will **diffuse** into the cytosol, and then it will bind to and **activate Protein Kinase A**.
 - Protein Kinase A **phosphorylates** HSL, converting it into the **active** form.
 - This will lead to the **hydrolysis** of **one** fatty acid converting **TAG to DAG** (*Diacylglycerol*) and
 - **Other enzymes** will remove the second and third fatty acids.

¹⁶ Low levels of blood Glucose.

¹⁷ Adrenocorticotrophic hormone (*ACTH*), also known as corticotropin, is a polypeptide tropic hormone produced and secreted by the anterior pituitary gland. It is often produced in response to biological stress

¹⁸ Please refer to slide 12.

- Note that these events are similar to stimulating **glycogen degradation**.

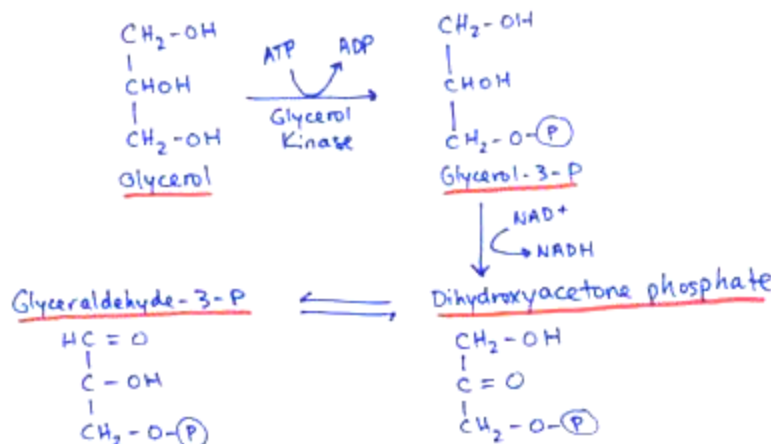
Take this as a **general rule**.

When enzymes are **phosphorylated**, it leads to **sparing Glucose** (*Making it more available*). So when HSL are phosphorylated, this means more use of fatty acids instead of Glucose for energy.

Fate of Glycerol

It will be released **into the bloodstream** and will reach the **liver**.

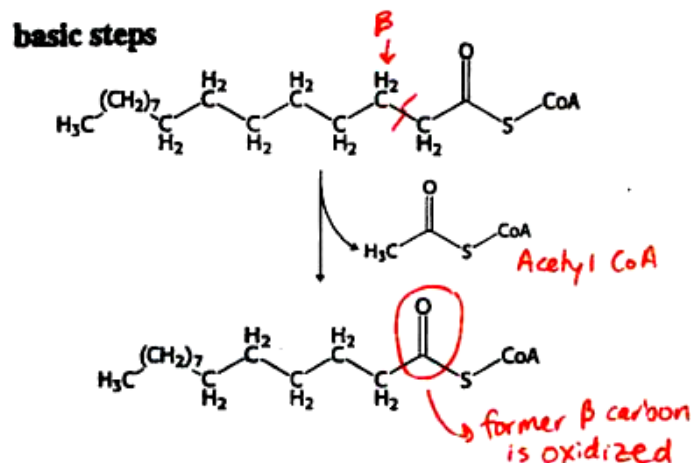
- First thing to occur to Glycerol in the liver is the **addition of a Phosphate group** (From ATP) to **carbon 3** by **Glycerol Kinase**.
- Glycerol 3-Phosphate's **middle OH is oxidized** and the **Hs (on middle C) are transferred to NAD⁺** in order to **produce NADH**. This also produces **Dihydroxyacetone Phosphate**.
 - DHAP is an **intermediate** in glycolysis and gluconeogenesis.
 - In this case, DHAP goes to **gluconeogenesis** (*Predominant pathway*) because we need more Glucose in this specific body state.
- Despite the fact that glycerol's percentage in TAG is **less than fatty acids** (fatty acids have 16-18 C each, Glycerol only 3), it is the **only** part of TAG which **participates in producing Glucose**.



- Fatty acids **cannot** be converted into Glucose so they will be used as source of energy.

Fate of Fatty Acids

- They will be transferred through the bloodstream to muscle, cardiac muscle, liver, etc.
 - Since they are **insoluble**, they will be **bound to Albumin** as to **prevent precipitation** in blood vessels.
- **Degradation of Fatty Acids**
 - Happens by **oxidation of β -carbon** (Carbon 3).
 - Called, obviously, **β -oxidation**.
 - CH_2 becomes C=O (Ketone group).
 - Occurs in the **mitochondrial matrix**.



Overview of β -oxidation¹⁹

- First step is to **activate the FA by linking it with CoA**.
- After 3 steps (Reactions), the **β -carbon is oxidized** (Turned into a keto-acid).
- Next step is **cleavage of carbons 1 and 2** with the new molecule of CoA which will give us **Fatty Acyl CoA** (Similar to the one we started with but it's 2 carbons less) and **Acetyl CoA** (Products of β -oxidation).
- Next step is repeating the aforementioned steps again and again (Form cycles) until the fatty acid is **completely oxidized to Acetyl CoA**.
 - Even if the oxidation is repeated again and again, the activation of fatty acids by linking them with CoA, is done only **once**.

Question : Assume we started oxidizing a fatty acid with 16 carbons, how many cycles of β -oxidation do we need to completely convert it to a 2 carbons compound?

Answer : 7 cycles.

Explanation : Note that upon completion of turn 7, the four carbon fragment is split into 2 acetyl CoA groups. An eighth turn of the cycle is unnecessary since the eighth and last acetyl CoA has already been made. As a general principle, the number of fatty acid spiral turns is always one less than the number of acetyl CoA groups formed. In this example, $8 - 1 = 7$ turns of the fatty acid spiral.

¹⁹ Please refer to slide 15 (Carbons 2 and 3 are colored in green)

Activation of Fatty Acids

It is linking the fatty acid to CoA which forms a **RCO~SCoA** (*Thioester bond*).

- The symbol "~" represents the **high energy** in this bond (*When hydrolyzed, releases energy similar to the hydrolysis of ATP*).
- **Fatty acid + ATP + HS-CoA \leftrightarrow FAcyl-CoA + AMP + PPi** (*Pyrophosphate*).
 - This reaction is **reversible** because one high energy bond is being formed (*Thioester bond*) and another high energy bond is being broken (*Between phosphate 1 and phosphate 2 of ATP*) so ΔG for this reaction is **close to zero** (*favoring reversibility*).
 - This reaction is catalyzed by **Thiokinase** (*Acyl-CoA Synthetase*²⁰)
- How can we make the overall reaction **irreversible**?²¹
 1. Continuously **removing** the products of the reaction in order to make it **favor the forward** direction.
 2. This can happen by cleaving (*Hydrolyzing*) **PPi into 2 Pi**.
 - **Very rapid** irreversible reaction.
 - Catalyzed by **Pyrophosphatase**.
- How can we convert **AMP into ATP**?
 1. **AMP + ATP \rightarrow ADP + ADP**
 2. Add this equation to the activation of fatty acids equation.
 3. Result : **Fatty Acid + CoA + 2 ATP \rightarrow Fatty Acid-CoA + 2 ADP**
 - Activation of fatty acids costs **2 ATP** (*One is used directly while the other is used indirectly to recharge/reactivate AMP*)
 - Also catalyzed by **Thiokinase**.
 4. ATP conversion to AMP and 2 Pi is equivalent to hydrolysis of 2 ATP to ADP. If one of the ADP molecules formed during activation is converted to AMP, this would be equivalent using 2 high energy bonds (since ATP would have been first converted to ADP which was then again converted to AMP).

Question : How many ATP molecules will be used by Thiokinase or Fatty Acid Synthetase?

Answer : 1 ATP

Thiokinase

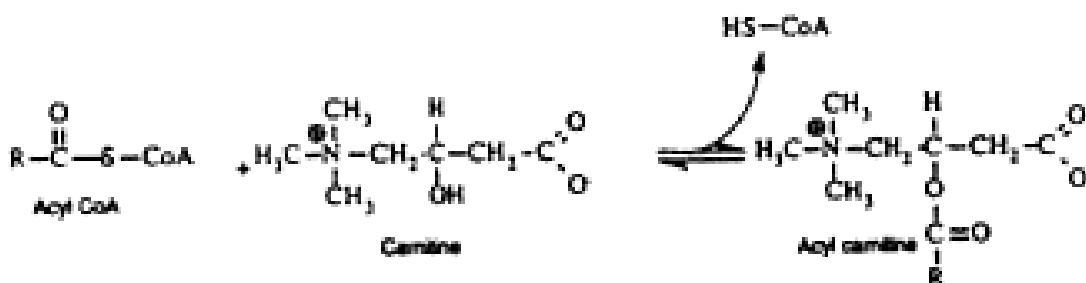
- Main enzyme in activation of fatty acids (*Specific for chain length*)
- Location
 - **Long Chain Fatty Acids (14+ carbons) \rightarrow Outer Mitochondrial Membrane**
 - **Short (4 carbons) and Medium (8 - 10 carbons) \rightarrow Mitochondrial Matrix** (*Can be activated directly in the matrix*)

²⁰ The difference between synthase and synthetase: is that ATP is needed in synthetase

²¹ Please refer to slide 16

Transport of Long Chain Acyl CoA Across Inner Mitochondrial Membrane

- **Inner** mitochondrial membrane is **impermeable** to Acyl CoA and H^+ (*Smallest molecule*).
- A carrier system is **required** and this system is known as **Carnitine Shuttle**. It consists of:
 - Carrier molecule
 - 2 enzymes
 - Membrane transport protein
- The Carnitine Shuttle is required for the entrance of the Acyl group into mitochondria.
- Fatty Acyl CoA is produced in the OMM, it can enter the IMM without a shuttle
- First step: **Carnitine Palmitoyl-Transferase I (CPT)**²² transfers a fatty acyl group from Fatty acyl CoA to Carnitine producing **Acyl Carnitine**.
- **Translocase** helps move the Acyl Carnitine from the intermembrane space into the **matrix**.
- The acyl group is then **transferred back** to CoA to produce **Fatty Acyl CoA** by **CPT II**. Carnitine then goes back.
- Conclusion :
 - **Two** enzymes are needed.
 - It is called a **shuttle**²³ because it transports acyl CoA into the mitochondria, into the matrix, and back into the intermembrane space (*Goes back and forth*).



"We can easily forgive a child for being afraid of the dark, but the tragedy is when men are afraid of the light"

Awkward moment when the footnotes can comprise a sheet of their own.

Great luck.

²² Also known as Carnitine Acyltransferase I.

²³ مكوك