

Macromolecules

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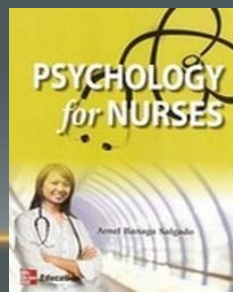
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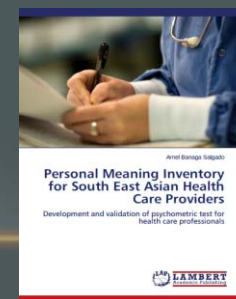
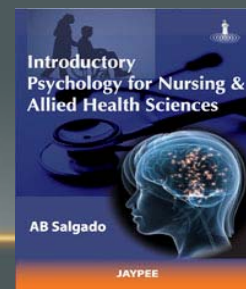
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MACROmolecules

The Big Four



WHY ARE MACROMOLECULES IMPORTANT TO THE HUMAN BODY?

Macromolecules are essential to the functioning of the human body.

- ✓ Carbohydrates are the body's main source of energy.
- ✓ Lipids provide stored energy reserves. This allows us to survive when carbohydrates are not being supplied to the body.
- ✓ Protein helps us stay strong, by forming new bones and muscles, and helping us fight diseases.
- ✓ Nucleic acids are responsible for making each person functional and unique; they are the blueprint for our genetic structure.



WHAT IS OUR TASK?

Learn the Basic Structure and Function of:

- Carbohydrates
- Lipids
- Protein
- Nucleic Acids

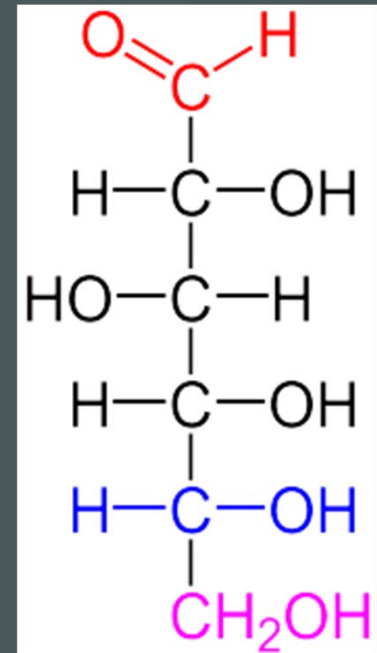
...And Learn The Role of Enzyme Catalysts!





CARBOHYDRATES ARE THE MAIN ENERGY SOURCE OF THE BODY!

- Carbohydrates are formed of **carbon**, **hydrogen**, and **oxygen** atoms with a **ratio of 1:2:1**.
- The two categories of carbohydrates include **sugar** and **starch**.



Glucose is an example
of a simple sugar.



CARBOHYDRATES ARE COMPOSED OF SACCHARIDES

The smallest unit of saccharides is a **monosaccharide**.
("Mono" = one)

Monosaccharides are also referred to as
Simple Sugars

Monosaccharides combine together to form **disaccharides**
("Di" = two)

Examples:

Lactose

&

Sucrose



Monosaccharides can also form larger carbohydrates such as:

- **Oligosaccharides** are chains of 3-10 monosaccharides. ("Oligo" = few)
- **Polysaccharides** are the largest unit of carbohydrates ("Poly" = many)

Polysaccharides are referred to as
complex carbohydrates

Starches are polysaccharide chains made from
300 - 1000 glucose units



CARBOHYDRATE BREAKDOWN

- **Enzymes** in the mouth, stomach, and small intestine, breakdown the carbohydrate molecules.
- These large **complex carbohydrate** molecules breakdown into **simple sugars**.



How Does The Breakdown Occur?

Our bodies use special protein molecules called **enzymes** to break the larger molecules into smaller pieces.

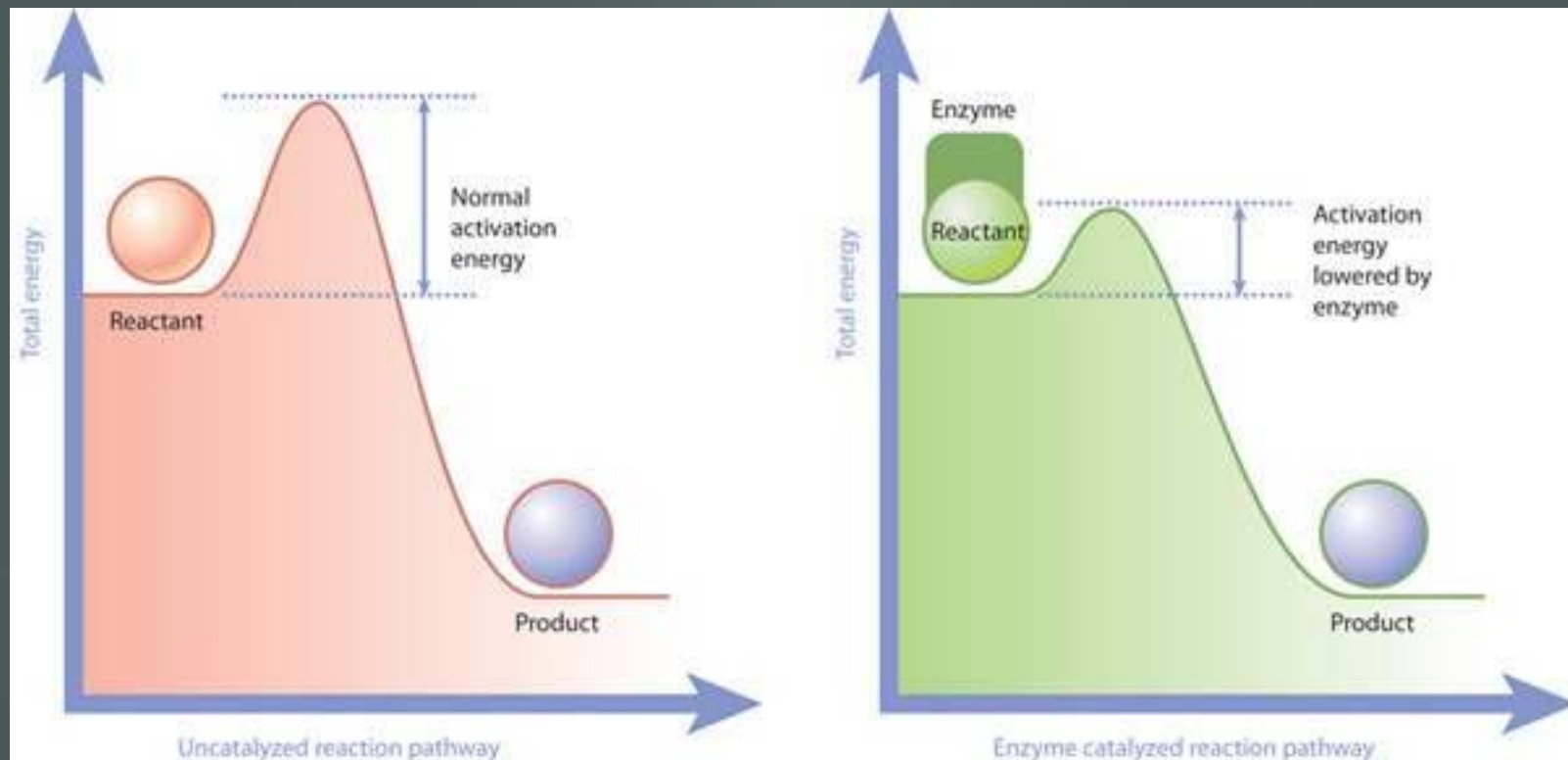
Enzymes Are Catalysts

[Catalysts are chemicals that quicken a chemical reaction without undergoing any change themselves]



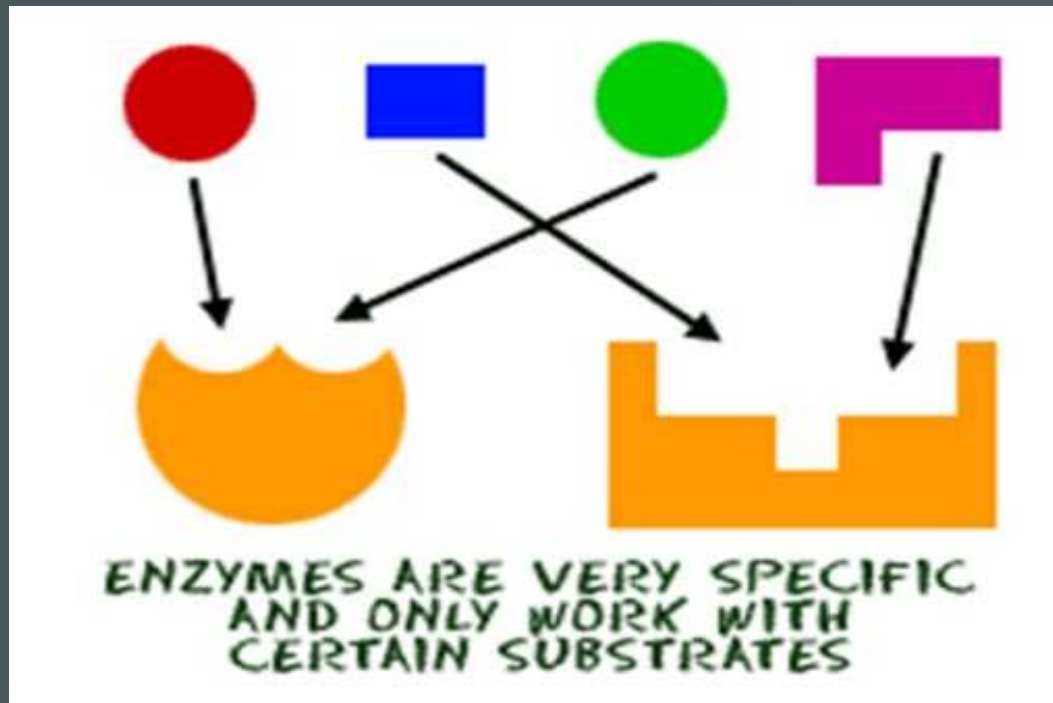
THE ROLE OF ENZYMES

- Activation Energy is the energy needed to start a reaction.
- An enzyme is a protein catalyst that speeds up biological reactions by lowering the activation energy!
- Some life processes are too slow when they occur on their own,
but enzymes help speed them up!



THE ROLE OF ENZYMES

- Each enzyme is very **specific** and only attaches to one type of molecule.
- The molecule the enzyme acts upon is called its **substrate**.



Variables that impact enzyme activity:

1. Temperature

2. pH

PROTEIN

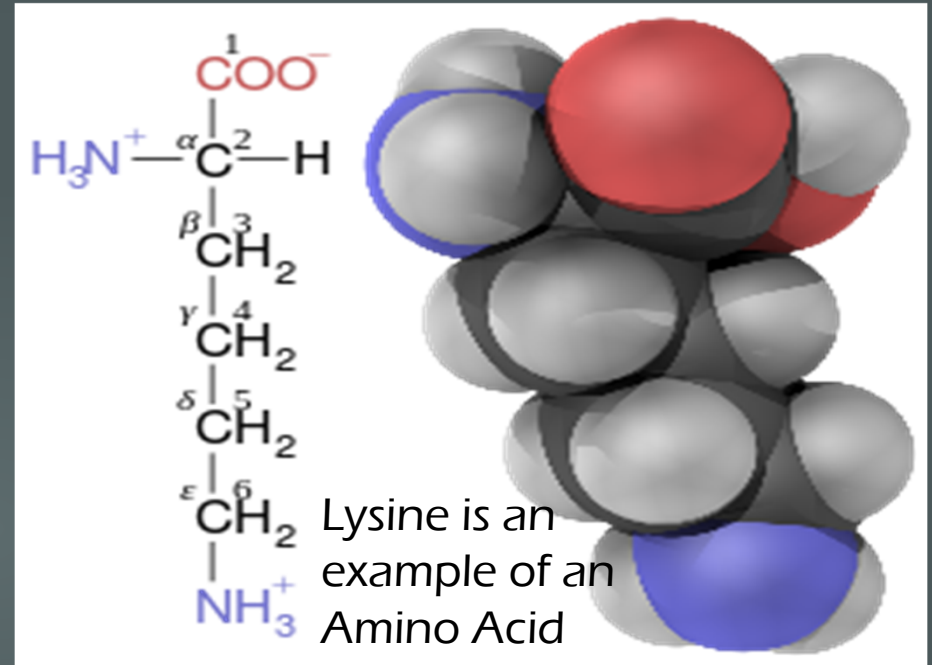
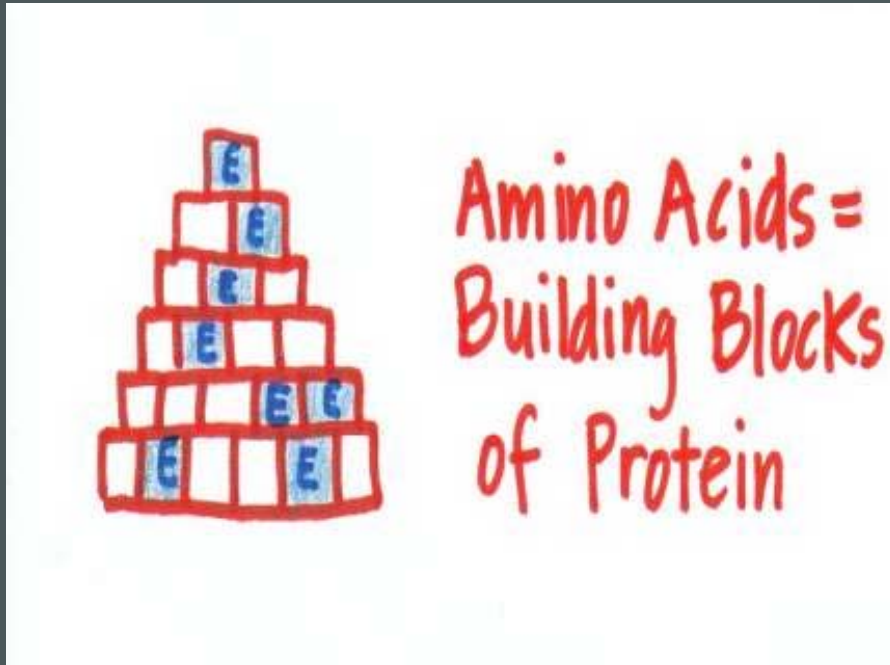


Proteins are nutrients which contain materials the body uses for **growth and repair**.

- Proteins are made of **Carbon, Hydrogen, Oxygen** and **Nitrogen**.
- Proteins are large molecules made up of combinations of **amino acids**.

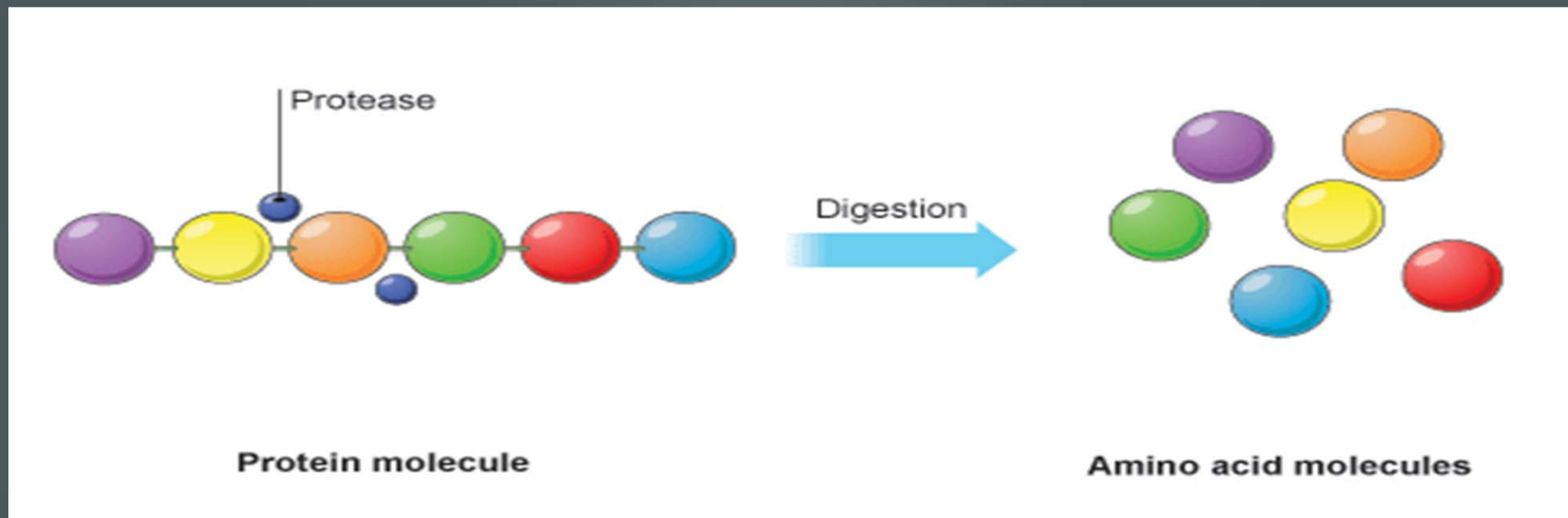


AMINO ACIDS → PEPTIDES → POLYPEPTIDES → PROTEIN



- **Amino acids** are the building blocks of proteins.
- These building blocks bond together to form chains that are called **peptides**.
- Proteins are formed of combinations of large peptides chains, this is referred to as **polypeptides**.

In order for the body to use protein, **enzymes** in the stomach and small intestine break the **polypeptides** down into individual **amino acids**.

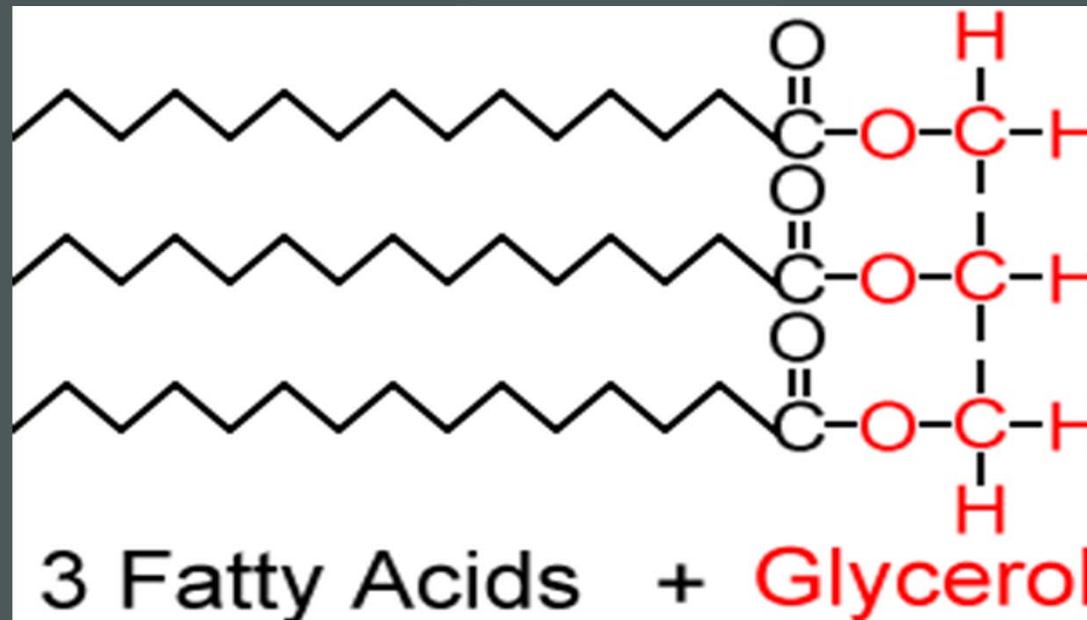


LIPIDS



- Lipids function as **stored energy**, **insulation for the body**, and **assist absorption of certain vitamins**.
- Lipids are large molecules that can be categorized as **fats or oils**.
- Lipids are composed of **triglycerides**.
- These molecules are made up of **carbon**, **hydrogen**, and **oxygen** atoms.

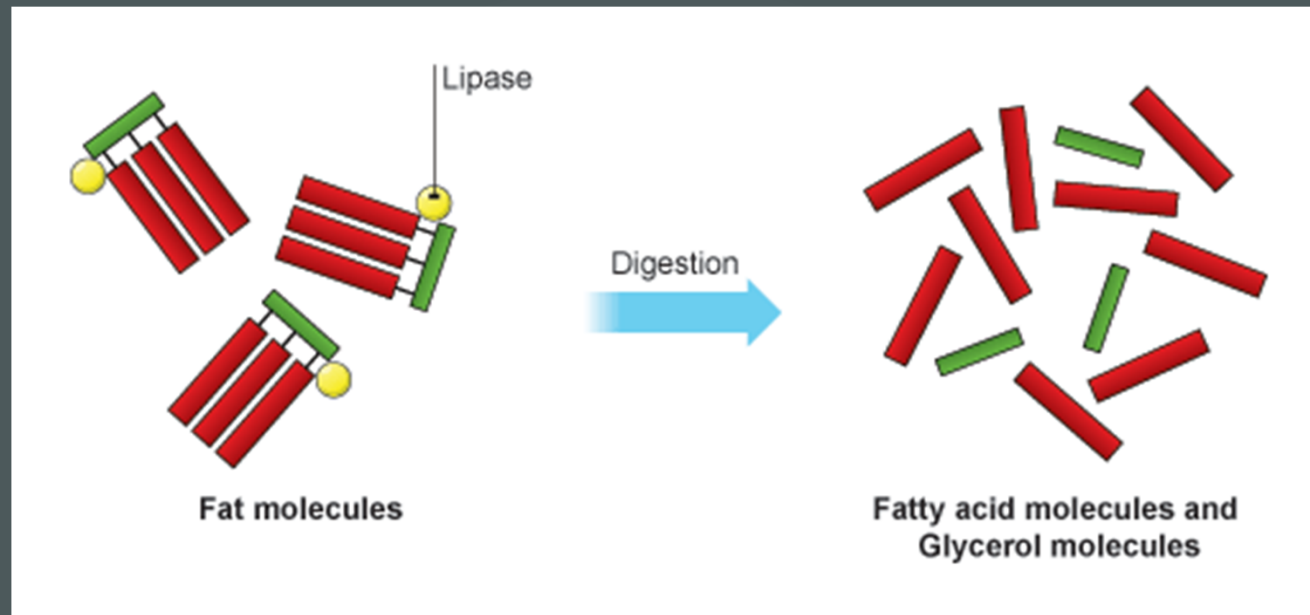
Triglycerides



Glycerol + 3 Fatty Acids → Triglyceride

Chain of Triglycerides → Lipid

LIPID BREAKDOWN



Bile and enzymes in the small intestine break **lipids** down into small molecules of **fatty acids** and **glycerol**.

NUCLEIC ACIDS

- ❖ Stores and Carries Genetic Information
- ❖ Composed of Nucleotides
- ❖ Unlike the other macromolecules, nucleic acids are not obtained from food



Deoxyribonucleic Acid (aka DNA)
Is a Nucleic Acid!



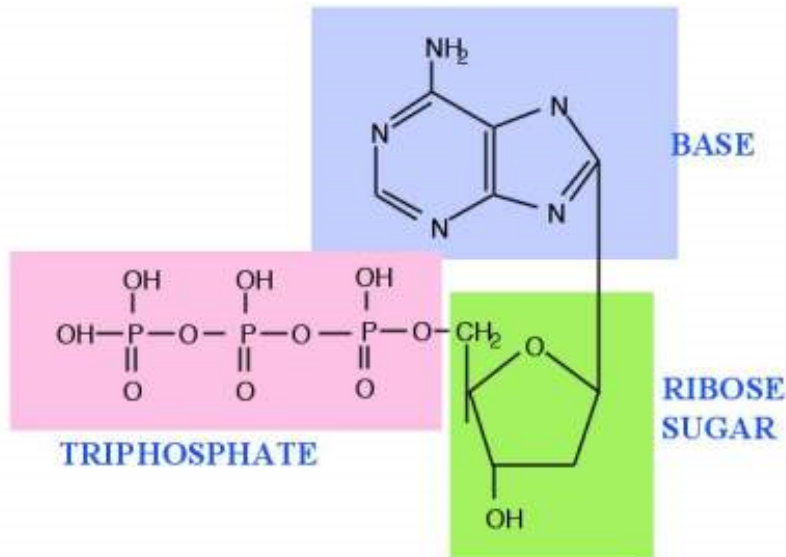
NUCLEOTIDES

All **nucleic acids** are made from combinations of **nucleotides**.

There are five nucleotides:

uracil, cytosine, thymine, adenine, and guanine

NUCLEOTIDE



Nucleotides are made of three parts:

1. **A five-carbon sugar**
2. **A base that has nitrogen (N) atoms**
3. **An ion of phosphoric acid known as phosphate (PO_4^{3-})**