1.4 Properties of Biological Macromolecules

SYI-1.B Describe the properties of the monomers and the type of bonds that connect the monomers in biological macromolecules.

- Structure and function of polymers are derived from the way their monomers are assembled.

**Nucleic Acids**

- Biological information is encoded in sequences of Nucleotide Monomers.
  - Pentose sugar (deoxyribose or ribose)
  - Phosphate group
  - Nitrogenous base
    1. Pyrimidines: cytosine, thymine, uracil (RNA)
    2. Purines: adenine, guanine
- Covalent bonds are Phosphodiester linkages

**Proteins**

- Form muscle, skin, and enzymes
- Monomers are Amino Acids (20)
  - Amino acids have directionality, with an amino (NH2) terminus and a carboxyl (COOH) terminus.
  - H atom
  - Variable group (R)
    1. Can be categorized by chemical properties (hydrophobic, hydrophilic and ionic)
    2. Interactions of R groups determine structure and function of that region of the protein.
Proteins
- Covalent bond is a peptide bond (dehydration synthesis)
- 4 or more amino acids is a polypeptide
- The specific order of amino acids in a polypeptide (primary structure) determines the overall shape of the protein

Carbohydrates
- Sugar monomers whose structures and bonding with each other by dehydration synthesis determine the properties and functions of the molecules
- Monosaccharides
  - CH₂O formula
  - Simple single sugars
  - Used for cellular respiration
  - Aldoses and Ketoses

Carbohydrates
- Glucose
  - Made by plants during photosynthesis
  - Main source of energy for plants and animals
  - Metabolized during cellular respiration.
  - Ring structure in water
- Fructose
  - Found in fruit.
  - Sweetest sugar.
- Galactose
  - Found in milk.
- Deoxyribose
  - Ribose

Carbohydrates
- Disaccharides
  - Covalent bond is Glycosidic bond
  - Sucrose
    - Fructose + Glucose
    - table sugar
    - from beets and cane
  - Lactose
    - Glucose + Galactose
    - found in milk
  - Maltose
    - Glucose + Glucose
    - Fermented barley

Carbohydrates
- Polysaccharides
  - Three or more monosaccharides
  - Storage:
    - Glycogen- The way animals store glucose.
    - Starch- The way plants store glucose.
  - Structural:
    - Cellulose- most abundant organic compound, cell walls of plants
    - Chitin- exoskeletons; cell walls of fungi; surgical thread

Lipids
- In general, lipids are nonpolar (don’t dissolve in water)
- Fats, oils, waxes, phospholipids, steroids.
- Differences in saturation determine the structure and function of lipids.
Fatty Acids
- The monomer that makes most lipids
- One end contains a hydrophilic carboxyl (COOH)
- Non-polar C-H bonds in fatty acid ‘tails’ (hydrophobic)
- Covalent bond is an ester bond (3 fatty acids to 1 glycerol)

Phospholipids
- 2 fatty acids tails and one phosphate group head
  - ‘Tails’ hydrophobic
  - ‘heads’ hydrophilic
- Can spontaneously form
  - Micelle
  - Liposome
  - Bilayer (cell membranes)

Waxes
- Long fatty acid connected to long alcohol
- Long fatty acid = hydrophobic
- Protective barriers in plants and animals.

Fatty Acids
- Saturated: only single bonds
- Unsaturated: some double bonds
  - mono or poly
  - Cis isomer (natural form, oils)
  - Trans isomer (some natural, most by hydrogenation)

Steroids
- Lipids with 4 fused carbon rings
- Not fatty acids.
- Four carbon ring that does not dissolve in water.
- Found in hormones, nerve tissue, toad venoms, plant poisons.
- Cholesterol
  - Cell membranes
  - Precursor for other steroids