

### **SNS COLLEGE OF ALLIED HEALTH SCIENCES** SNS Kalvi Nagar, Coimbatore - 35 Affiliated to Dr MGR Medical University, Chennai

### DEPARTMENT OF CARDIAC TECHNOLOGY COURSE NAME : BIOCHEMISTRY TOPIC : LIPIDS



# LIPIDS



- Significant macromolecules present in our bodies.
- Act as structural components of cell membranes, act as energy storage sources, and partake in signaling pathways.
- Main energy stockpiling compounds in the set of all animals.
- Plants store the greater part of their energy as carbs, basically as starch.
- Give protection to the crucial organs, shielding them from mechanical shock and keeping up with ideal internal heat levels.
- Necessary parts of cell layer structure and are related to transportation across cell films.





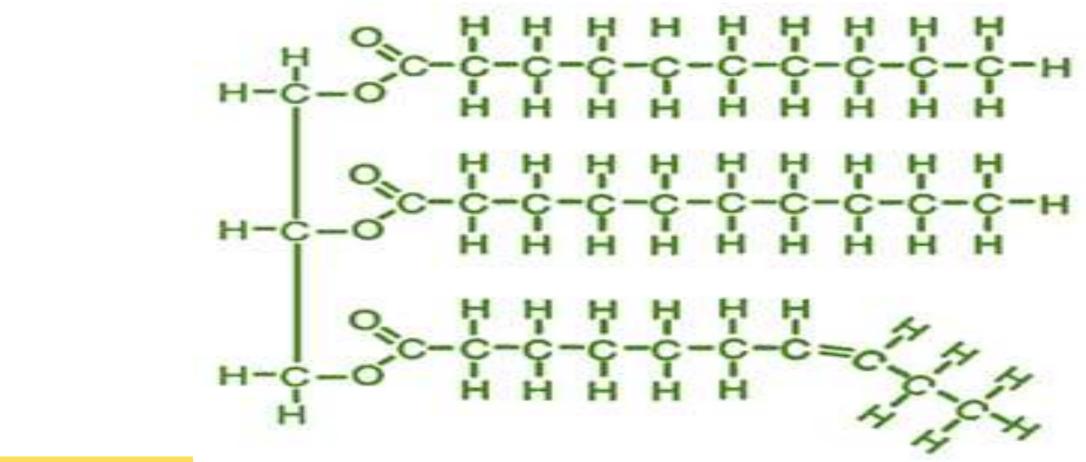
- The term lipid is defined as a family group of heterogeneous organic compounds which are soluble in non-polar solvents.
- Lipids naturally occur in most plants, animals, and microorganisms and are used as cell membrane components, energy storage molecules, insulation, and hormones.
- Structurally, they are esters or amides of fatty acids.
- These molecules can be soluble in non-polar solvents but can't be soluble in water.





### **Structure**

- Lipids are made up of two molecules, glycerol, and fatty acids. lacksquare
- Glycerol molecule consists of three carbon atoms with a hydroxyl group attached to it.
- Fatty acids are the long chains of hydrocarbons with a carboxylic acid group at the end.







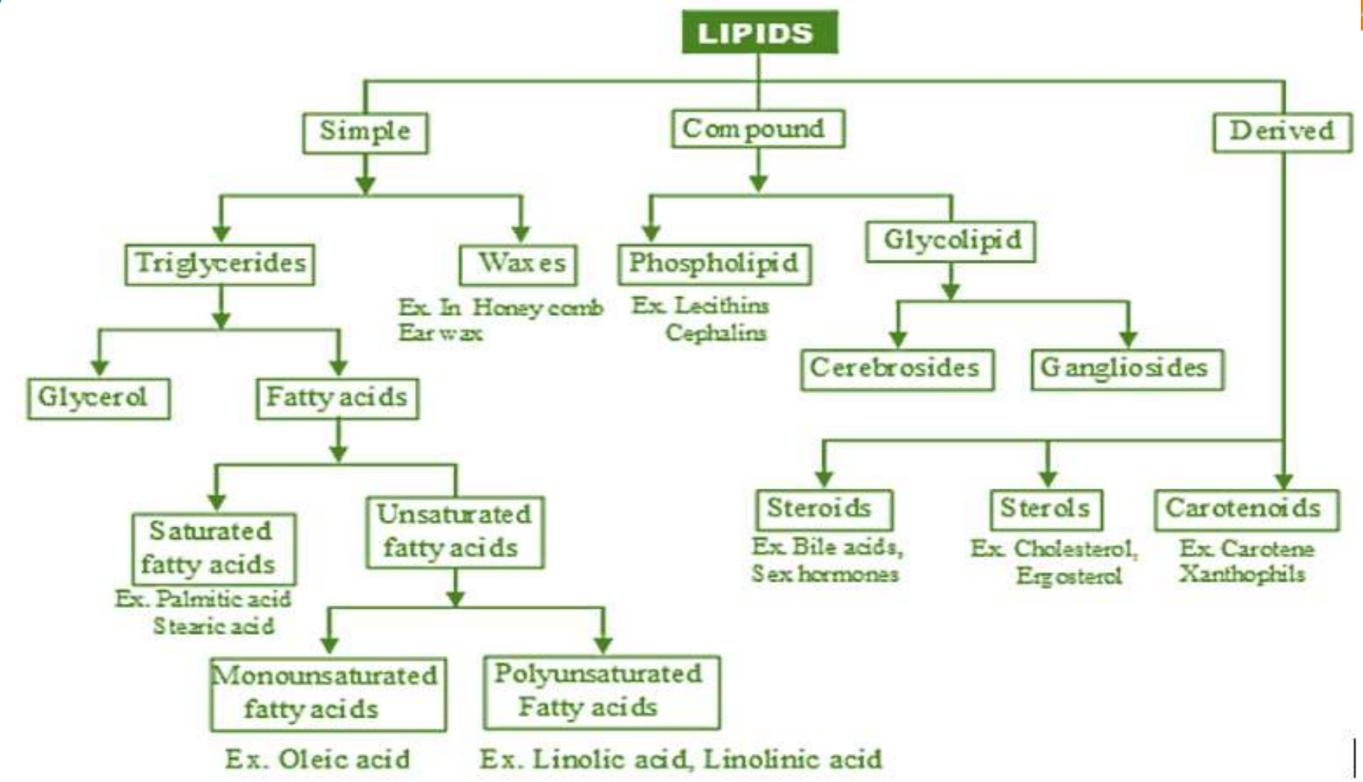
# **Function**

- They act as energy **storage**.
- Role in the building up of biological **cell membranes**.
- Acts as **insulation**, a poor conductor of heat and **hormones** in the body.
- Protecting the plant leaves from direct heat, and drying.
- acts as the structural component of the body and also acts as the hydrophobic barrier.
- It provides color to many fruits and vegetables with the presence of carotenoid pigment.



# **Classification of Lipids**









# **Types of Lipids**

- Simple Lipids: Simple lipids are triglycerides, esters of fatty acids, and wax esters. The hydrolysis of these lipids gives glycerol and fatty acids.
- Complex Lipids: Complex or compound lipids are the esters of fatty acids with groups along with alcohol and fatty acids. Examples are Phospholipids, Glycolipids.
- **Derived lipids:** Derived lipids are the hydrolyzed compounds of simple and complex lipids.

Examples are fatty acids, steroids, fatty aldehydes, ketone bodies, lipidsoluble vitamins, and hormones.





# **Simple Lipids**

Classified into Triglycerides and Waxes.

### Triglycerides

- Triglycerides are the lipid molecules that are esters formed from one glycerol molecule associated with three fatty acid molecules.
- Constituents of fats and oils.
- Lipids that is solid at room temperature are fats and lipids that are liquid at room temperature are oils.

### • Glycerol

- It is a colorless, odorless, viscous liquid that is sweet-tasting and non-toxic.
- The glycerol backbone is found in those lipids known as glycerides. It is a simple polyol compound.



# **Fatty Acids**



Carboxylic acids; they are long chains of hydrocarbons with a carboxylic group at the end. They are the building blocks of fat in the body.

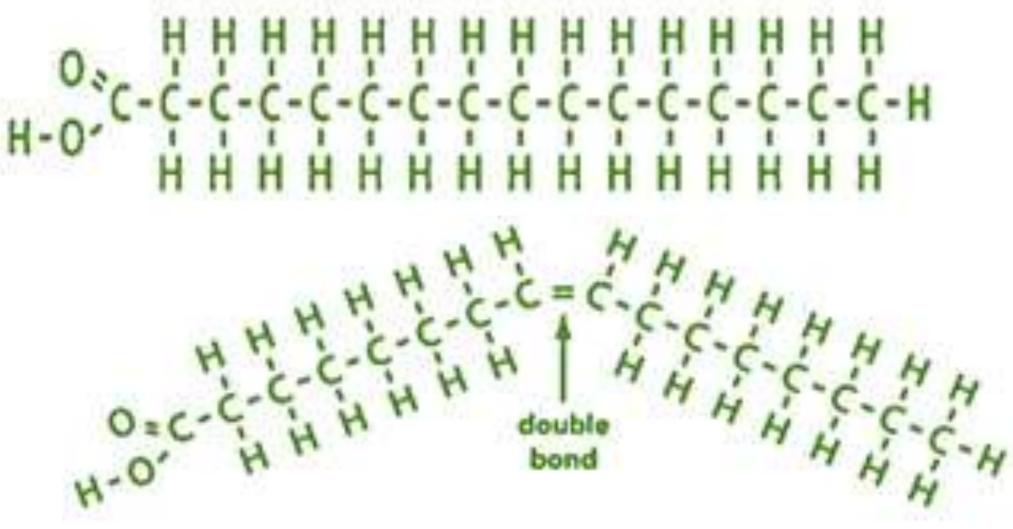
- There are two types of fatty acids, saturated fatty acids, and unsaturated fatty acids.
- Saturated fatty acids
- It consists of single C-C single bonds.
- These molecules fit closely together in a regular pattern and strong attractions between fatty acid chains.
- These fatty acids have high melting points, which makes them solid at room temperature.
- Examples of saturated fatty acids are palmitic acid and stearic acid.





### **Unsaturated fatty acids**

- Unsaturated fatty acids are the fatty acids that consist of one or more C=C double bonds.
- Mono polyunsaturated fatty acids. Example: oleic acid.
- Polyunsaturated fatty acids. Example: linoleic acid.





**Essential Fatty Acids:** Fatty acids that cannot be produced or synthesized in our bodies are called essential fatty acids.

- Need to be taken through a diet to fulfil the body's requirement for different metabolic functions.
- Includes linoleic acid, linolenic acid, and arachidonic acid. • Non-essential Fatty Acids: Non-essential fatty acids include those lipids
- that are synthesized by our body.
- No need to be taken through any outside food source.
- Includes palmitic acid, oleic acid, and butyric acid.





# **Role of Fats**

- Help our body by absorbing and transporting important fat-soluble vitamins.
- They insulate and protect our vital body organs.
- Produce energy in the form of carbohydrates.
- Structural component of cells.
- They help the body produce and regulate hormones.
- Fats support cell growth.
- They maintain your core temperature.
- Maintains blood pressure and cholesterol under control.





### Waxes

- Waxes are usually saturated with long chain monohydric alcohols. They are the simple esters of fatty acids. Here are some of the examples:
- Beeswax: Beeswax includes fatty acids and some free alcohol.
- Carnauba wax: It is a hard wax used on cars and boats.
- Spermaceti: it consists of cetyl palmitate. Used for pharmaceuticals.





# **Complex Lipids**

Complex or compound lipids are the esters of fatty acids with groups along with alcohol and fatty acids. Examples are Phospholipids, Glycolipids.

- Phospholipids
- Phospholipids are constituents of cellular membranes.
- An ester is formed when a hydroxyl reacts with a carboxylic acid and losses H2O.
- Phospholipids are also known as phosphatides, are classes of lipids whose molecule has a hydrophilic head and two hydrophobic tails.
- A head containing a phosphate group and tails derived from fatty acids joined by a glycerol molecule. They serve as emulsifiers.





### There are two types of phospholipids:

- Glycerophospholipids
- Glycerophospholipids are the class of phospholipids containing glycerol as alcohol, two fatty acids, and phosphate.
- Sphingophospholipids
- Sphingophospholipids are the class of phospholipids containing sphingosine as alcohol.
- It produces ceramide by an amide linkage to a fatty acid. Ceramide is an important component of skin.
- It acts as a second messenger to regulate **programmed cell death**.





### • Glycolipid

- It is a structural lipid, an essential part of the cell membrane.
- They are lipids with a carbohydrate, attached by a glycosidic bond.
- They act as receptors at the surface of the red blood cell.
- It helps in the determination of an individual blood group.
- It has an important role in maintaining of stability of the cell membrane.
- It kills the pathogens to help the immune system of the body.
- Cerebrosides and Gangliosides are the two types of Glycolipids.





# **Derived Lipids**

- Derived lipids are the hydrolyzed compounds of simple and complex lipids.
- Examples are fatty acids, steroids, fatty aldehydes, ketone bodies, lipidsoluble vitamins, and hormones.

### • Steroids

- Steroids are found in the cell membrane and have fused ring structures.
- Many steroids have -OH functional groups, they are also hydrophobic and insoluble in water.
- Steroids also act as hormones in the body.





### • Sterols

- Sterols are the solid steroid alcohols that are widely present in plants and animals such as cholesterol and ergosterol.
- They are the subgroup of steroids, which naturally occur in most eukaryotes. They are found in animal products.
- They are used to make bile for digestion in the body.





### **Carotenoids**

- Carotenoids are lipid-soluble compounds.
- Pigments Responsible yellow and red colors of plant and animal products.
- Carotenoids consist of carotenes and xanthophylls.
- A class of hydrocarbons is carotenes and its oxygenated derivatives are xanthophylls.
- They give the color to many fruits and vegetables.
- They have antioxidant and anti-inflammatory properties for humans. • Carotenoids are important in the health of the human eye.





# LIPOPROTEINS

- Cholesterol and triglycerides are the major lipids in humans and are transported in plasma by lipoproteins.
- A lipoprotein is composed of cholesterol, triglycerides, and a single apolipoprotein  $B_{100}$  molecule (apoB) when secreted into plasma by the liver, and is referred to as a very low-density lipoprotein (VLDL).
- The triglycerides are rapidly removed by the enzyme lipoprotein lipase and used for energy consumption and storage.
- After most of the triglycerides have been removed, the lipoprotein becomes denser and is referred to as a *low-density lipoprotein (LDL*).

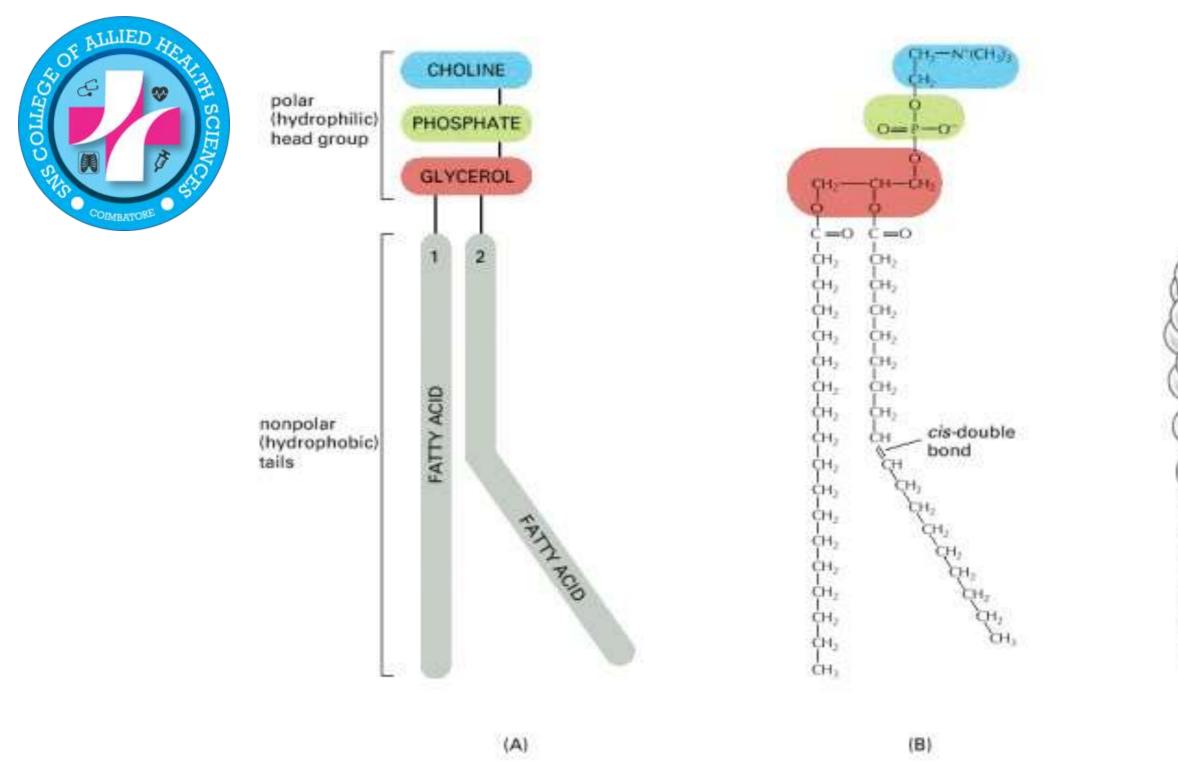


# PHOSPHOLIPIDS

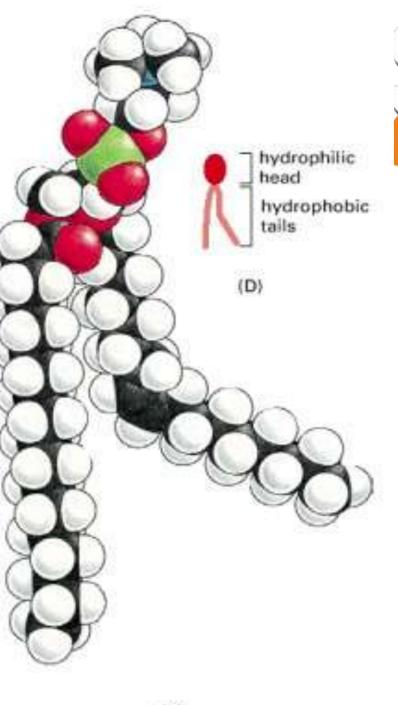


- All of the lipid molecules in cell membranes are <u>amphipathic</u> (or amphiphilic)—that is, they have a hydrophilic ("water-loving") or *polar* end and a *hydrophobic* ("water-fearing") or *nonpolar* end.
- The most abundant <u>membrane</u> lipids are the <u>phospholipids</u>.
- These have a **<u>polar</u>** head group and two hydrophobic *hydrocarbon tails.*
- The tails are usually fatty acids, and they can differ in length (they normally contain between 14 and 24 carbon atoms).
- One tail usually has one or more *cis*-double bonds (i.e., it is <u>unsaturated</u>), while the other tail does not (i.e., it is <u>saturated</u>).





As shown in Figure, each double bond creates a small kink in the tail. Differences in the length and saturation of the <u>fatty acid</u> tails are important because they influence the ability of phospholipid molecules to pack against one another





(C)



# CHOLESTEROL

- Cholesterol is a waxy substance found in all cells of body.
- The body needs it to make hormones, Vitamin D, and substances that aid in digestion.
- The liver makes all the cholesterol needed for these functions.
- For the fat-like cholesterol to travel in the bloodstream, the cholesterol is packaged in molecules called lipoproteins.
- These small packages are made of fat (lipid) on the inside and proteins on the outside.
- Two of the lipoproteins that carry cholesterol throughout the body are LDL and HDL.





# LDL Cholesterol

- Low-density lipoprotein or LDL is the bad cholesterol.
- Main constituent in the fatty deposits that can develop in the arteries.
- Elevated LDL increases the risk of heart disease, stroke, aortic aneurysm, and arteriosclerosis in other arteries of the body.
- An optimal LDL level is 100 or less; 100 to 129 is near optimal for most people. • A more aggressive target of LDL <70 is often used for these patients with coronary artery disease, carotid or peripheral arterial disease, aortic aneurysm, diabetes,
- Dietary changes can reduce LDL levels an average of 15 percent.
- Dietary changes have the most effect when initial triglyceride levels are elevated.





# **HDL Cholesterol**

- High-density lipoprotein (HDL), or good cholesterol, protects the arteries against the formation of fatty deposits.
- The HDL helps remove unused cholesterol from the body. Heredity plays an important role in determining your HDL level.
- A low HDL level is an independent risk factor for heart disease.
- HDL is slightly raise by losing excess weight, exercising routinely, and not smoking.
- Low HDL is a value of 40 or below in men and 50 or below in women.
- High HDL (greater than 60) is considered protective.





# THANK YOU

