

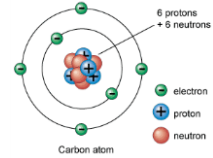
2.3 Carbon Compounds

BIOLOGY
MRS. MICHAELSEN

Lesson Overview Carbon Compounds

The Chemistry of Carbon

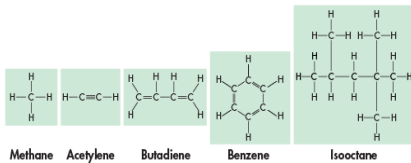
- A. Carbon atoms have four valence electrons
1. Form strong covalent bonds with many other elements: H, O, P, S, N.
 2. Living organisms are made up of carbon and these other elements.



Lesson Overview Carbon Compounds

The Chemistry of Carbon

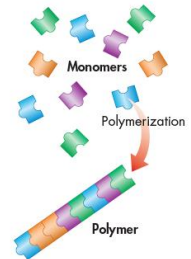
- A. Very versatile element.
1. Carbon-carbon bonds can be single, double, or triple covalent bonds.
 2. Chains of carbon atoms can even close up on themselves to form rings.



Lesson Overview Carbon Compounds

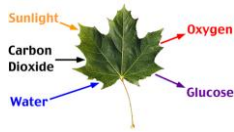
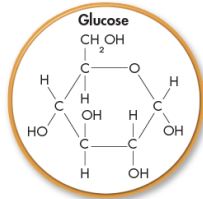
Macromolecules

- A. Macromolecules:
1. Means "giant molecules"
 2. Made by a process known as polymerization - large compounds are built by joining smaller ones together.
 3. The smaller units, or **monomers**, join together to form **polymers**.
 4. Four major groups: carbohydrates, lipids, nucleic acids, and proteins.



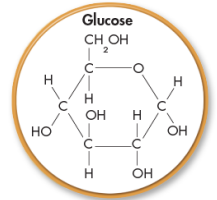
Carbohydrates

- A. **Carbohydrates** are the main source of energy: all life.
1. Cellular respiration (glucose)
 2. Photosynthesis



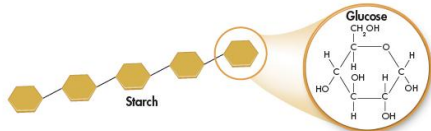
Simple Sugars

- A. **Monosaccharide:** Single sugar molecule.
1. Glucose, galactose (milk), and fructose (fruits).
- B. **Disaccharide:** Made by joining glucose and fructose together.
1. Sucrose (table sugar)



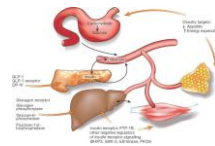
Complex Carbohydrates

- A. **Polysaccharides:** Large macromolecules formed from many monosaccharide's.



Complex Carbohydrates

- B. **Polysaccharides used for Storage:**
1. Many animals store excess sugar in a polysaccharide called **glycogen**.
 - a. When the level of glucose in your blood runs low, glycogen is broken down into glucose, which is then released into the blood.
 2. Plants use **starch** to store excess sugar.



Lipids



- F. Carbons joined with single bonds in fatty acid chain: saturated.
1. Solid at room temperature.
 2. Butter, meat, cheese, coconut oil, palm oil.

Lipids

- G. At least one carbon-carbon double bond in a fatty acid: monosaturated (unsaturated).
1. Tend to be liquid at room temperature.
 2. Olive, peanut, hazelnut, almond oil.



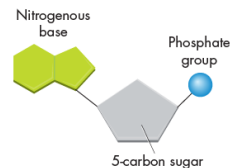
Lipids

- H. More than one double bond in fatty acid: polyunsaturated.
1. Usually liquid at room temperature, but solidify in fridge.
 2. Corn, grape seed, sesame, sunflower oils, wheat germ, fish oil, walnut oil, mixed vegetable oil.



Nucleic Acids

- A. DNA and RNA
1. Store and transmit hereditary, or genetic, information.
- B. Assembled from nucleotides.
2. Consist of a 5-carbon sugar, a phosphate group ($-\text{PO}_4$), and a nitrogenous base.



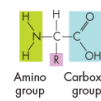
Protein

- A. **Proteins** are polymers of molecules called **amino acids**.
- B. Perform many functions:
1. Controls the rate of reactions and
 2. Regulates cell processes
 3. Forms cellular structures
 4. Transports substances into or out of cells
 5. Helps to fight disease.

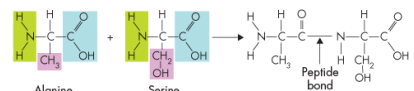
Protein

- D. **Amino acids** are compounds with an amino group ($-\text{NH}_2$) on one end and a carboxyl group ($-\text{COOH}$) on the other end.
1. Covalent bonds called **peptide bonds** link amino acids together to form a **polypeptide**.

General Structure of Amino Acids



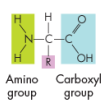
Formation of Peptide Bond



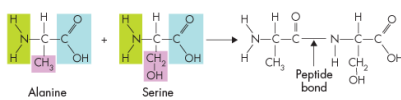
Structure and Function

- E. Amino acids differ due to side chain: R-group.
1. Gives them different properties.
 2. 20 different ones found in nature.
 3. Most diverse macromolecules.

General Structure of Amino Acids

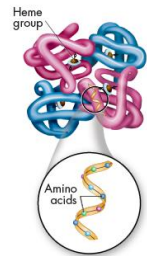


Formation of Peptide Bond



Levels of Organization

- A. Proteins have four levels of structure.
- B. **Primary** structure is the sequence of its amino acids.
- C. **Secondary** structure is the folding or coiling of the polypeptide chain.



Levels of Organization

- D. Tertiary structure is the complete, three-dimensional arrangement.
- E. Fourth level of structure - the way in which the different polypeptide chains are arranged with respect to each other.
 1. For example, the protein shown, hemoglobin, consists of four subunits.

