

FATTY ACID METABOLISM:

FATTY ACIDS HAVE MANY ROLES IN BIOCHEMISTRY:

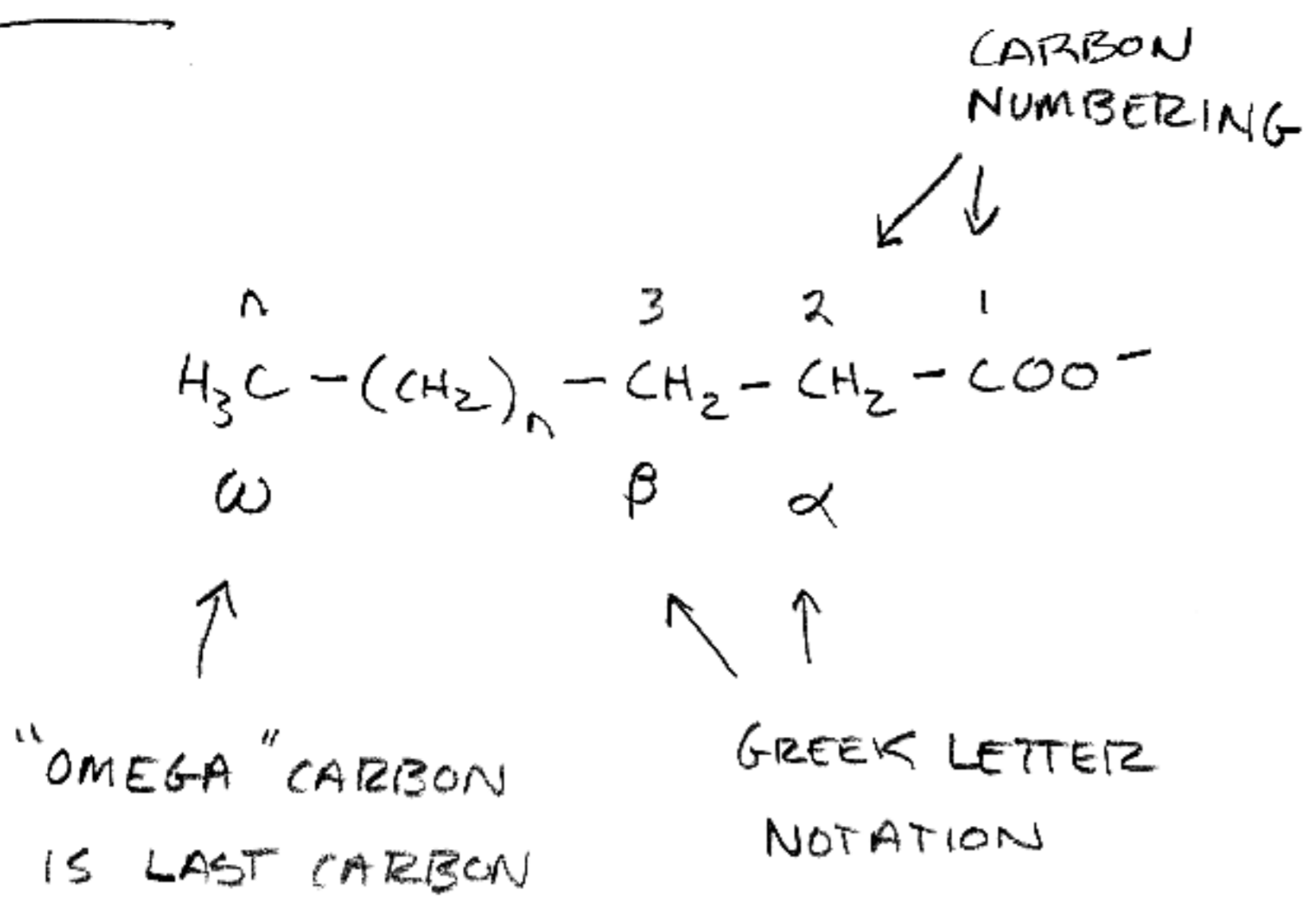
- BIOLOGICAL MEMBRANES
- ENERGY STORAGE
- HORMONE PRODUCTION (EICOSANOIDS)
  - PROSTAGLANDINS
  - LEUKOTRIENES
  - THROMBOXANES
  - PROSTACYCLIN

FATTY ACIDS ARE LONG CHAIN MONOCARBOXYLIC ACIDS. THERE ARE HUNDREDS OF NATURALLY OCCURRING FATTY ACIDS, BUT THERE ARE ONLY FIVE THAT ARE VERY COMMON:

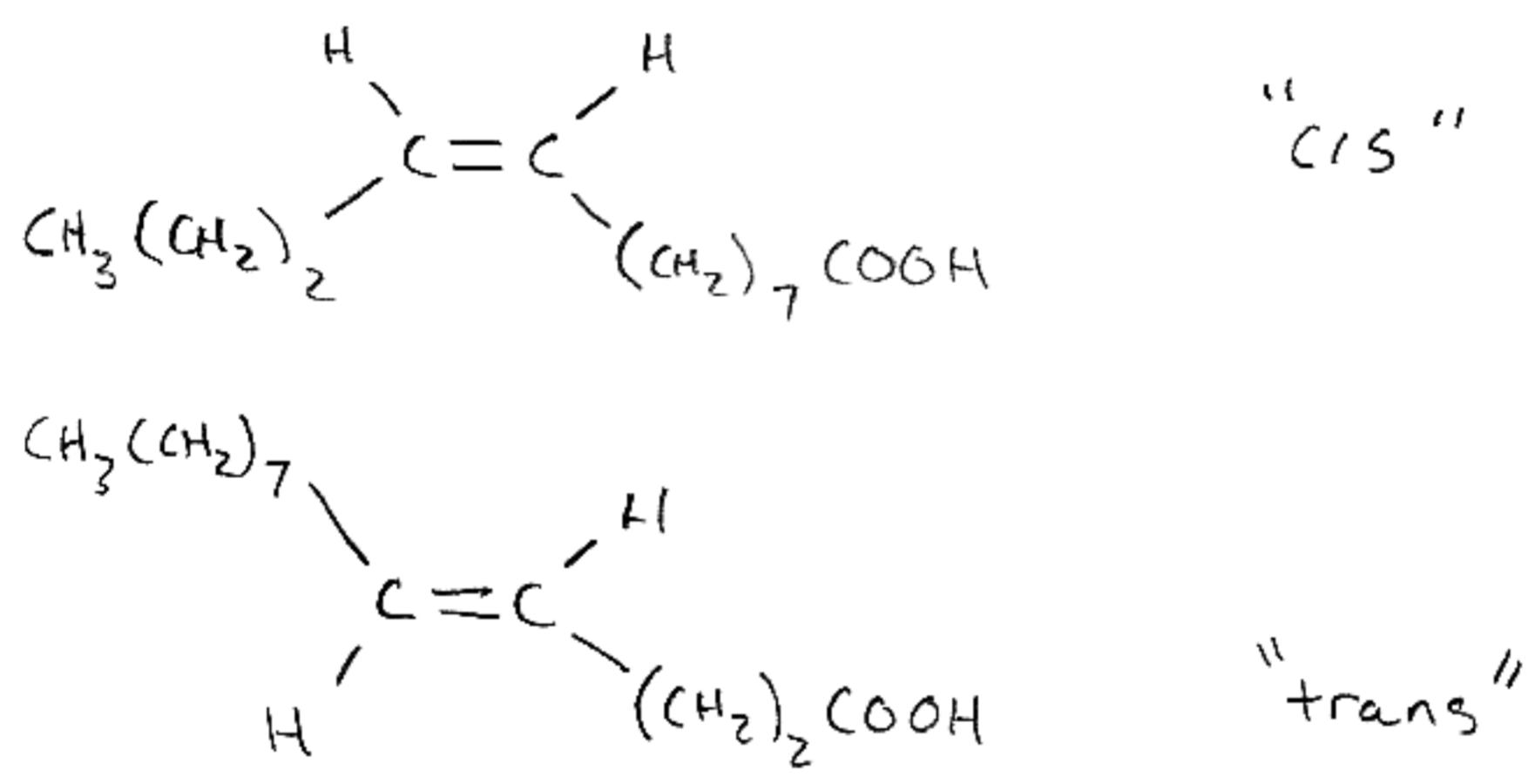
<u>COMMON NAME:</u>	<u>SYSTEMATIC NAME:</u>	<u>FORMULA:</u>	<u>ABBREVIATION:</u>
LAURIC ACID	DODECANOIC ACID	$CH_3(CH_2)_{10}COOH$	12:0
PALMITIC ACID	HEXADECANOIC ACID	$CH_3(CH_2)_{14}COOH$	16:0
STEARIC ACID	OCTADECANOIC ACID	$CH_3(CH_2)_{16}COOH$	18:0
OLEIC ACID	CIS-9-OCTADECANOIC ACID	$CH_3(CH_2)_7CH=CH(CH_2)_7COOH$	18:1
LINOLEIC ACID	CIS-9,12-OCTADECANOIC ACID	$CH_3(CH_2)_4(CH=CHCH_2)_2(CH_2)_6COOH$	18:2

FATTY ACIDS THAT DO NOT CONTAIN DOUBLE BONDS ARE TERMED SATURATED, WHILE THOSE THAT CONTAIN DOUBLE BONDS ARE TERMED UNSATURATED.

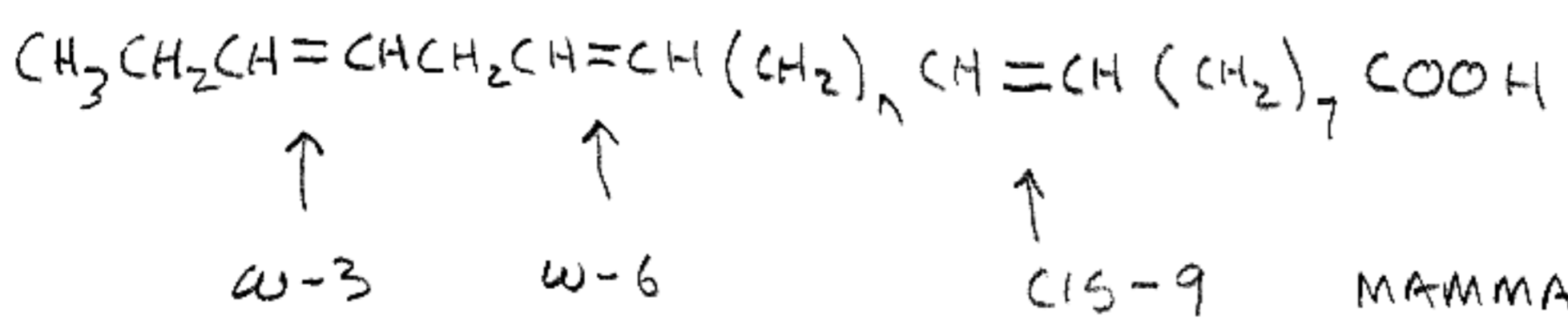
NOTATION:



DOUBLE BONDS IN NATURE ARE ALMOST ENTIRELY CIS:



OMEGA-3 & OMEGA-6 FATTY ACIDS:

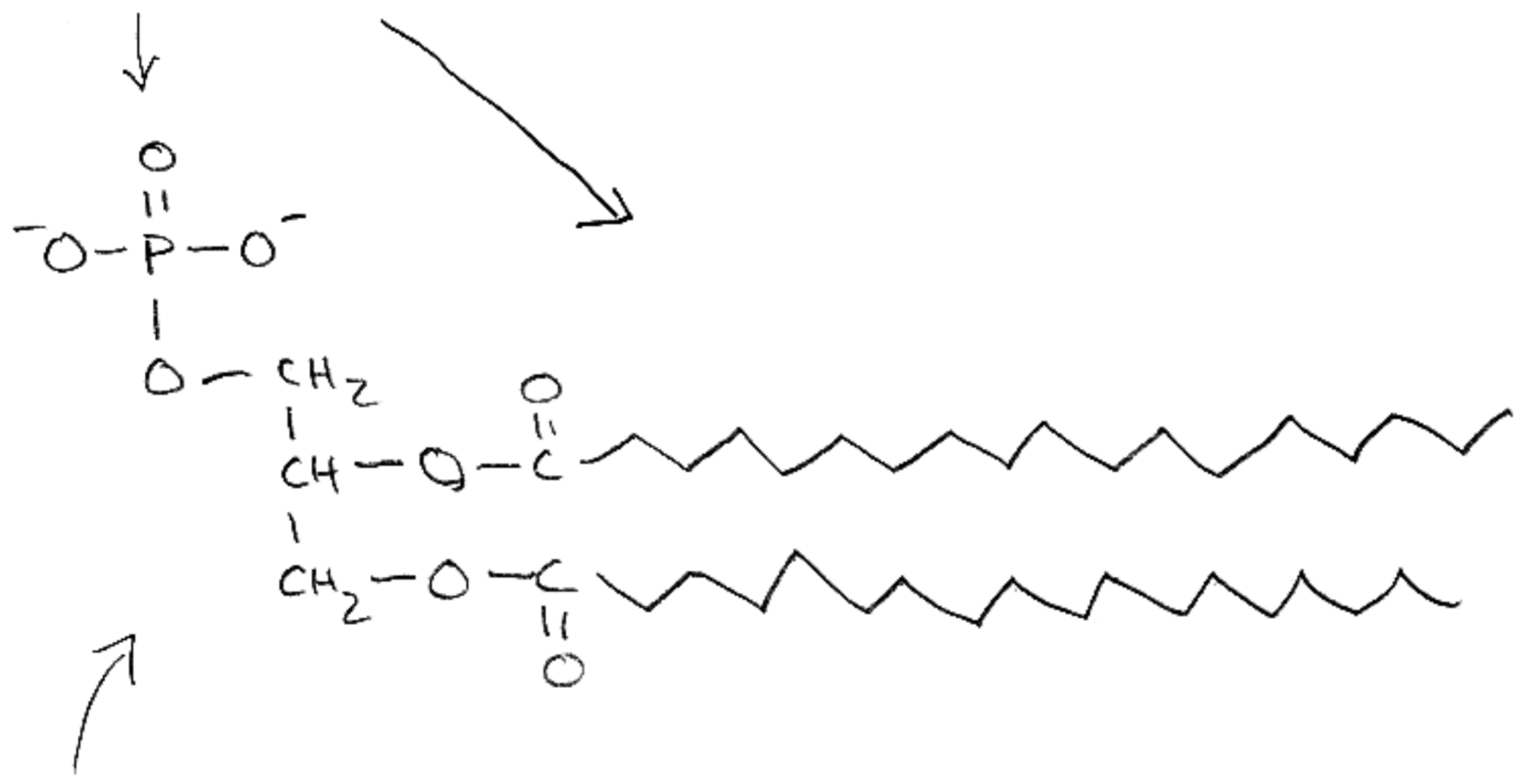
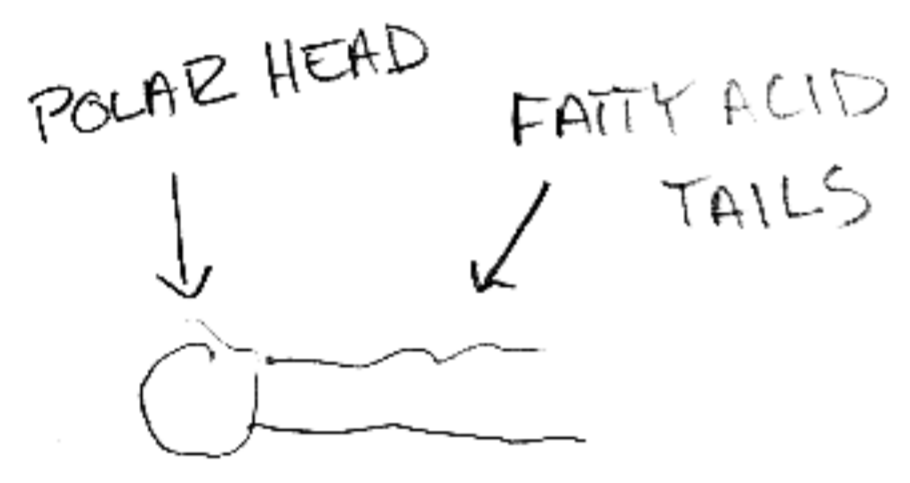
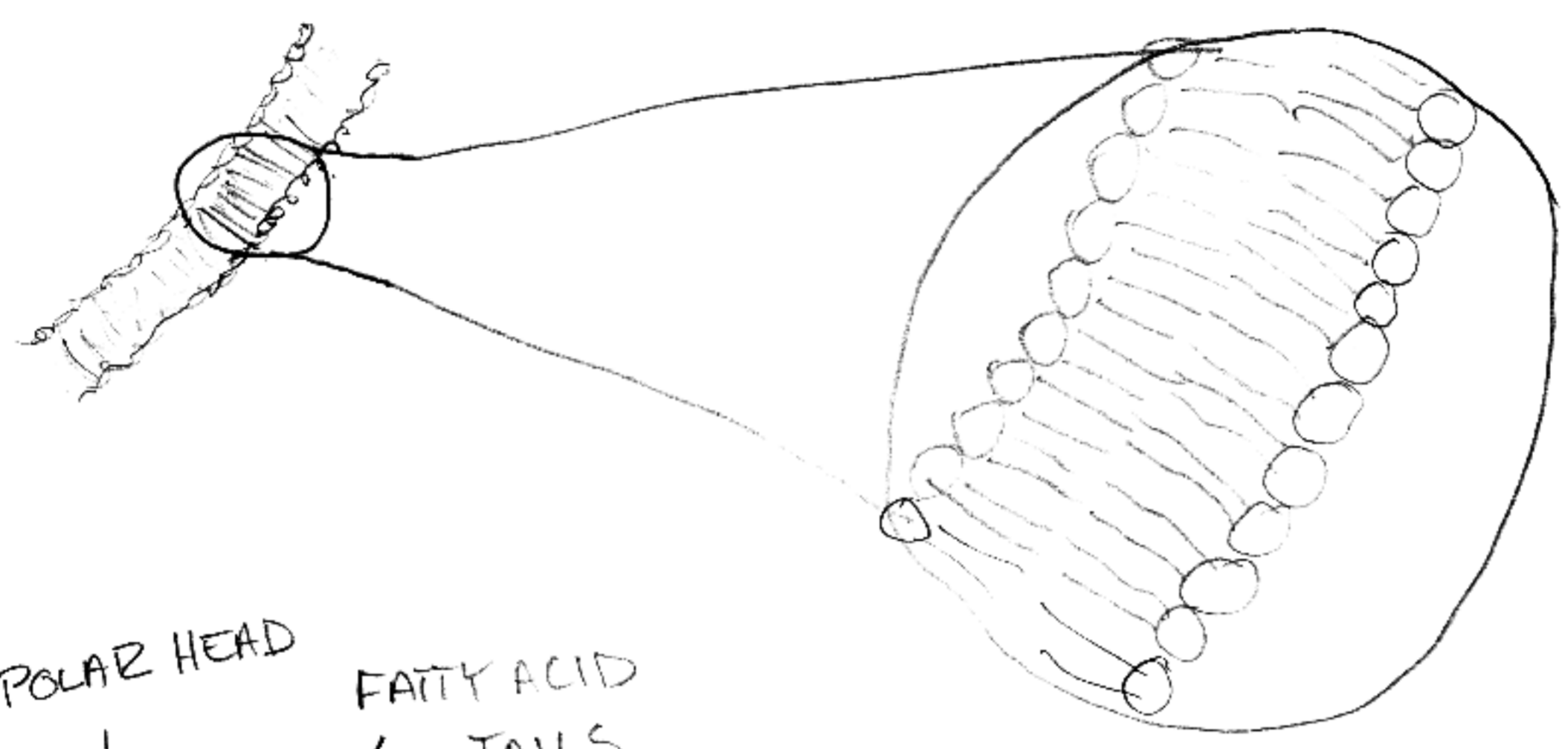


THESE DOUBLE BONDS MUST COME IN DIET

MAMMALS CAN ONLY INTRODUCE DOUBLE BONDS TO CARBON 9.

WE MOST OFTEN SEE F.A. IN PHOSPHOLIPIDS & TRIGLYCEIZIDES:

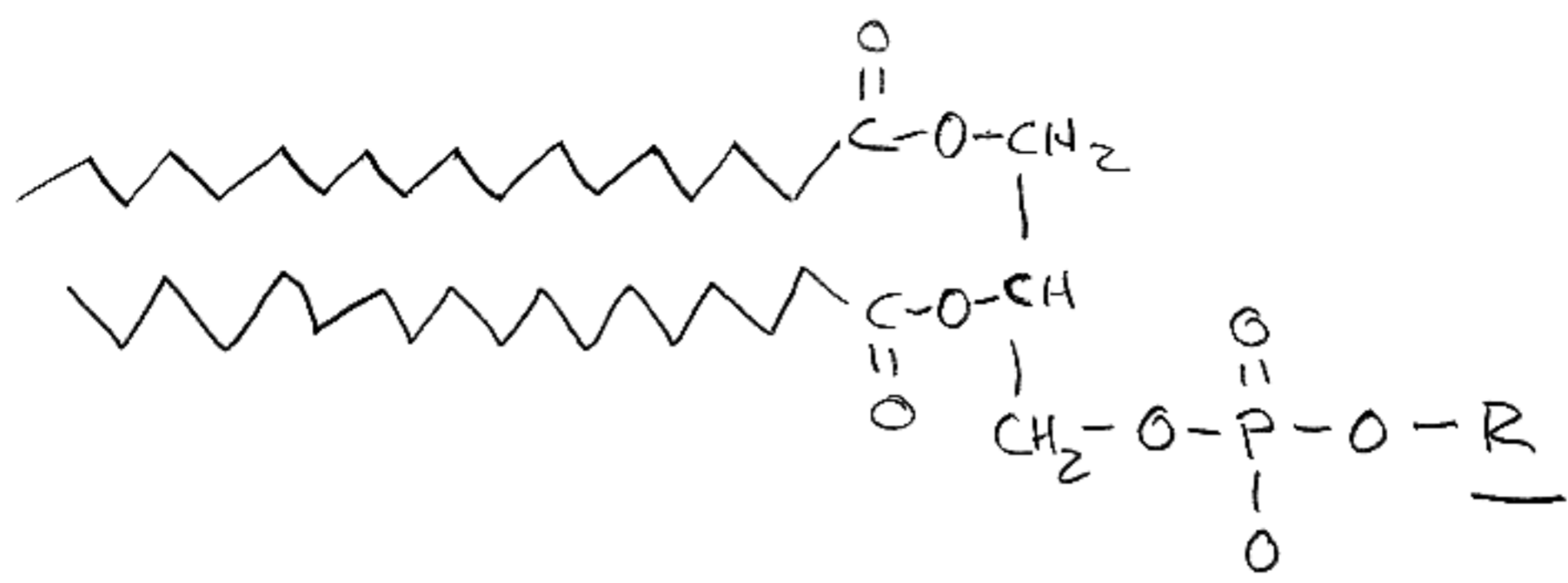
PHOSPHOLIPIDS (PHOSPHOACYLGLYCEROLS) - BIOLOGICAL MEMBRANES



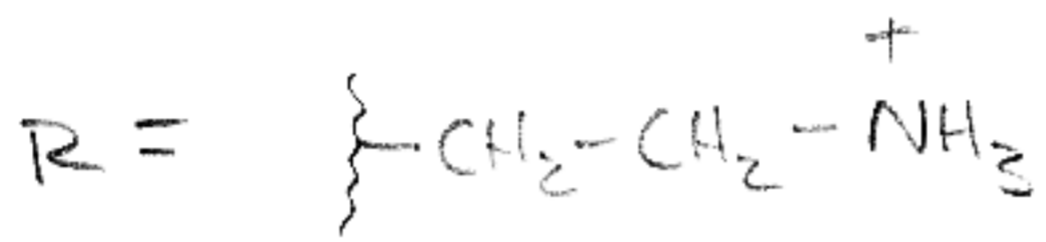
PHOSPHATIDATE (PHOSPHATIDIC ACID)

KINKS IN FATTY ACID CHAINS MAKE MEMBRANES MORE FLUID: LESS TIGHTLY PACKED TOGETHER SO LESS INTERMOLECULAR ATTRACTIONS.

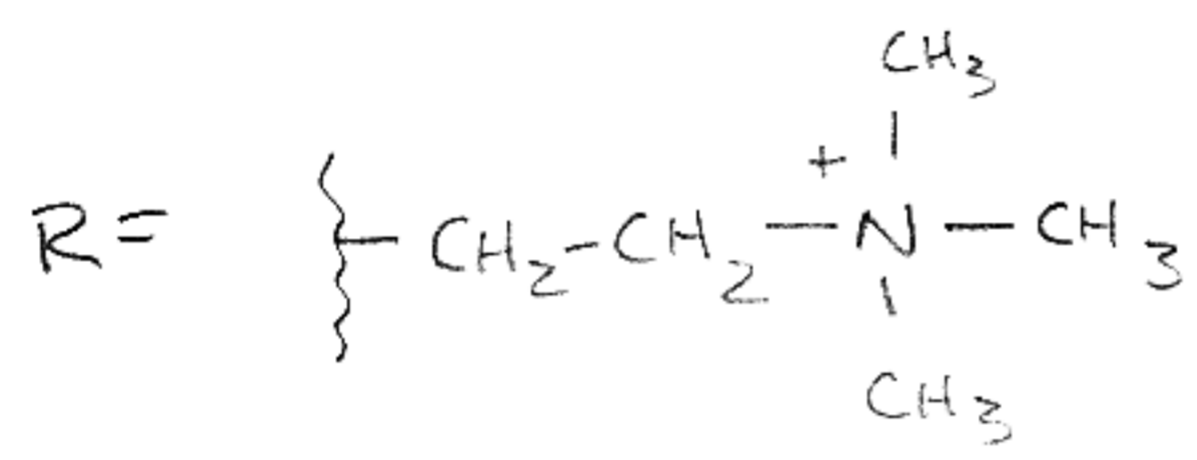
PHOSPHATIDIC ACID IS OFTEN DERIVATIZED:



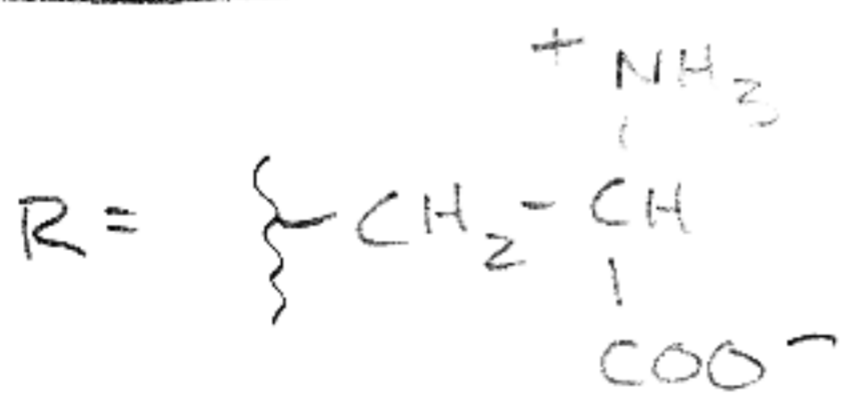
PHOSPHATIDYLETHANOLAMINE:



PHOSPHATIDYLCHOLINE:

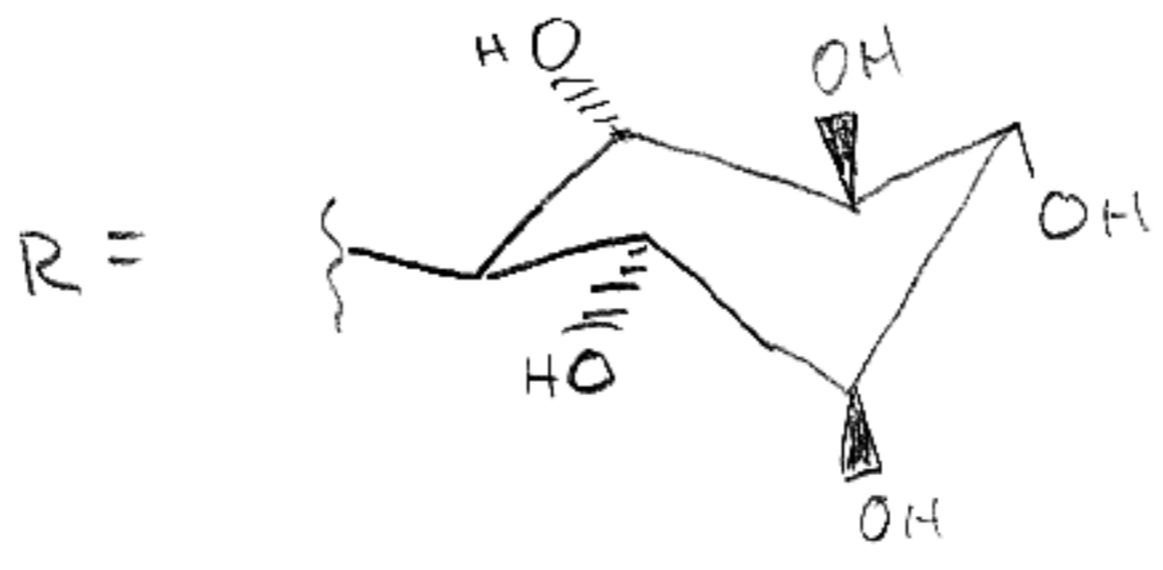


PHOSPHATIDYLSERINE:

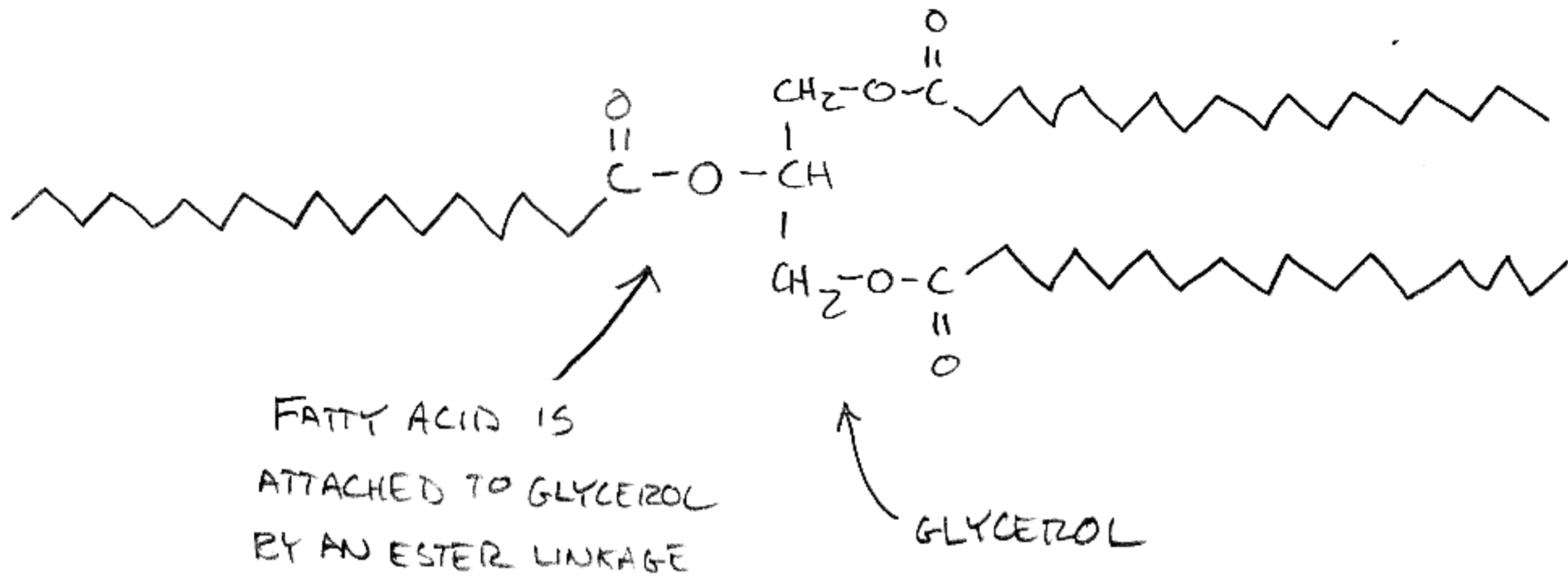


- MOST COMMON F.A. IN P.L.'s
- PALMITIC ACID
  - STEARIC ACID
  - OLEIC ACID

PHOSPHATIDYLINOSITOL:



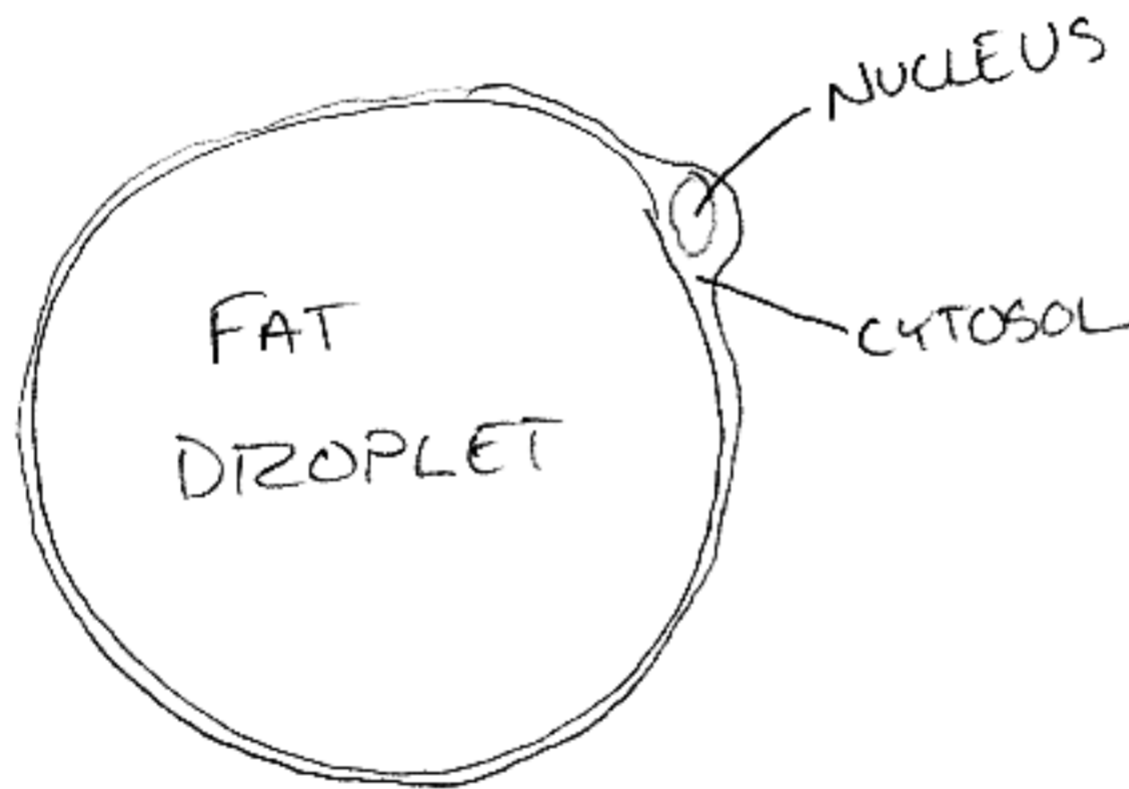
TRIGLYCERIDES (TRIACYLGLYCEROLS) - ENERGY STORAGE



\* NOTICE - UNCHARGED

CAN FORM LARGE DROPS FOR STORAGE IN CYTOSOL OF ADIPOCYTES (FAT CELLS)

FAT CELL:



WHY STORE ENERGY AS FAT ?

TRIGLYCERIDES CONTAIN FAR MORE ENERGY BY MASS THAN CARBOHYDRATES:

TRIGLYCERIDES CONTAIN ~ 6 TIMES MORE ENERGY THAN AN EQUAL MASS OF GLYCOGEN

