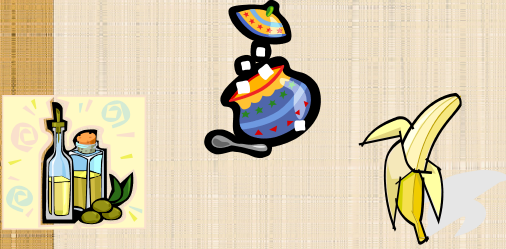



CARBOHYDRATES & LIPIDS




CARBOHYDRATES

- Source of Energy
- Compounds containing C, H, and O
 - sugars
- General Formula
 - $C_xH_yO_x$



GLUCOSE


- $C_6H_{12}O_6$
- Simple sugar



$$\begin{array}{c}
 H \\
 | \\
 C=O \\
 | \\
 H-C-OH \\
 | \\
 HO-C-H \\
 | \\
 H-C-OH \\
 | \\
 H-C-OH \\
 | \\
 CH_2OH
 \end{array}$$

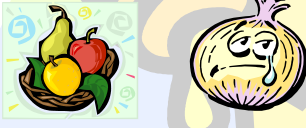
GLUCOSE

- Cells use it for energy
- Main product in photosynthesis
- Starts cellular respiration



FRUCTOSE

- $C_6H_{12}O_6$
- Same as glucose, but different arrangement



$$\begin{array}{c}
 CH_2OH \\
 | \\
 C=O \\
 | \\
 H-C-H \\
 | \\
 HO-C-OH \\
 | \\
 H-C-OH \\
 | \\
 CH_2OH
 \end{array}$$

Glucose	Fructose
$ \begin{array}{c} H \\ \\ C=O \\ \\ H-C-OH \\ \\ HO-C-H \\ \\ H-C-OH \\ \\ H-C-OH \\ \\ CH_2OH \end{array} $	$ \begin{array}{c} CH_2OH \\ \\ C=O \\ \\ H-C-H \\ \\ HO-C-OH \\ \\ H-C-OH \\ \\ CH_2OH \end{array} $
$C_6H_{12}O_6$	

ISOMER

Same formula, but different structure

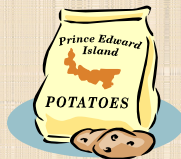
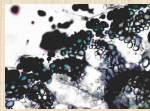
SUCROSE

- Glucose + Fructose
- Double sugar
- Water released

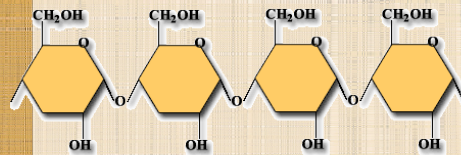


STARCH

- When a plant has an excess of glucose it forms.....
- Bonding of many sugars (glucose) to form starch (and release water)
- Plants store food in starch
 - Potato
 - leucoplasts



Starch Molecule

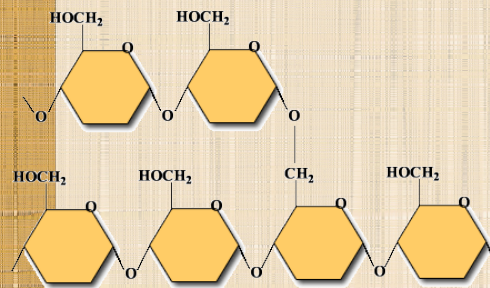


GLYCOGEN


- Animals store chains of sugars in the form of glycogen
 - More highly branched than starch
- Stored in the liver & can quickly convert to glucose to provide energy

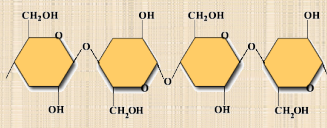


GLYCOGEN

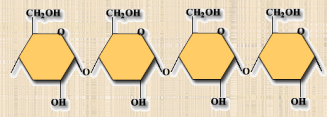


CELLULOSE

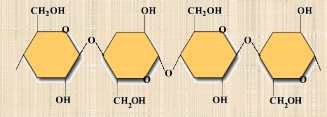
- Similar to starch, except $-OH$'s alternate on both sides
 - Allows for strong bonding
 - Good building materials
- Makes up 50% of dry part of wood 



Starch

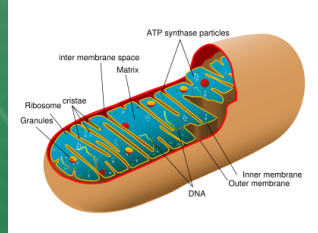


Cellulose



Where are carbohydrates being converted to energy?

In the Mitochondria, of course!



MONOSACCHARIDE

- Single sugar
- Building blocks of carbohydrates
- Ex) glucose, fructose

DISSACCHARIDE

- Double sugars
- 2 monosaccharides joined
- Ex) sucrose

POLYSACCHARIDE

- Macromolecule (large molecule)
- Made of smaller molecules
- Ex) glycogen, starch, cellulose

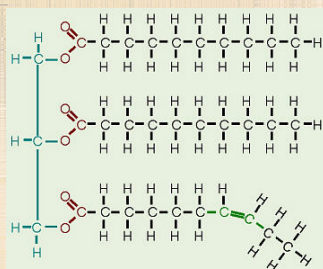
LIPIDS

- Don't dissolve in water
- Fats, oils, waxes, cholesterol, steroids



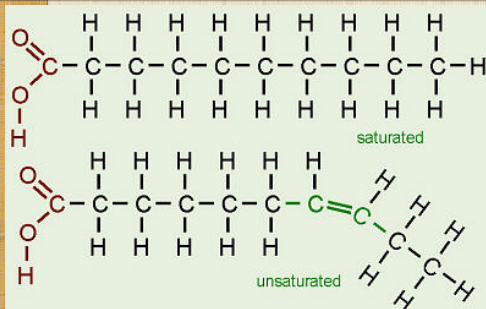
LIPIDS

- Fat is formed by glycerol and 3 fatty acids



Types of Fat

- Saturated Fats
 - No double bonds between carbons
 - Solids (produced by animals)
 - butter
- Unsaturated Fats
 - Contains double bonds
 - Liquids (produced by plants)
 - Corn oil

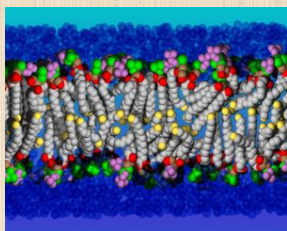


- Fats have more C-H bonds = more energy than carbohydrates
- Use fat when sugar fuel is gone
 - Animals used stored fat
 - Mammals-fat protects heart and kidneys
 - Blubber-protects mammals from cold water



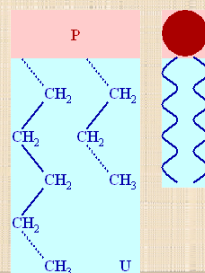
PHOSPHOLIPIDS

- Major component of cell membrane



PHOSPHOLIPID

- Glycerol molecule bonded to 2 fatty acids and a phosphate group

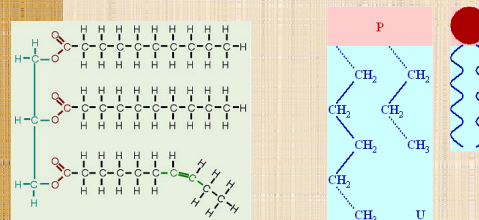


Waxes

- Found on insects, fruits and leaves
- Helps repel water due to *hydrophobic* characteristics of lipids

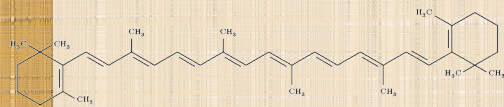


- Fats, phospholipids and waxes are lipids with chain structures



B-Carotene

- Orange color in plants
 - Carrots and egg yolk
- Helps plant grow to light
- Metabolizes to vitamin A for skin and night vision



Cholesterol

- In cell membrane
- Surrounds nerve lining
- Can block blood vessels in large amounts
- Raw material of certain hormones
 - Testosterone
 - Estrogen

