### Carbohydrate s

Monosaccharides: monomers and building blocks (glucose, fructose)

Polysaccharides: complex chain of monomers linked together (cellulose, starch, glycogen)

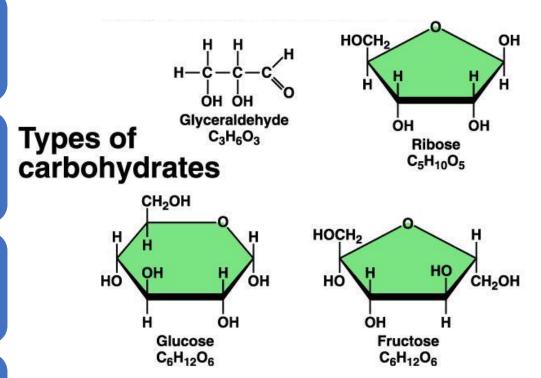
### Monosaccharides

simple sugars containing 3 - 7 carbons

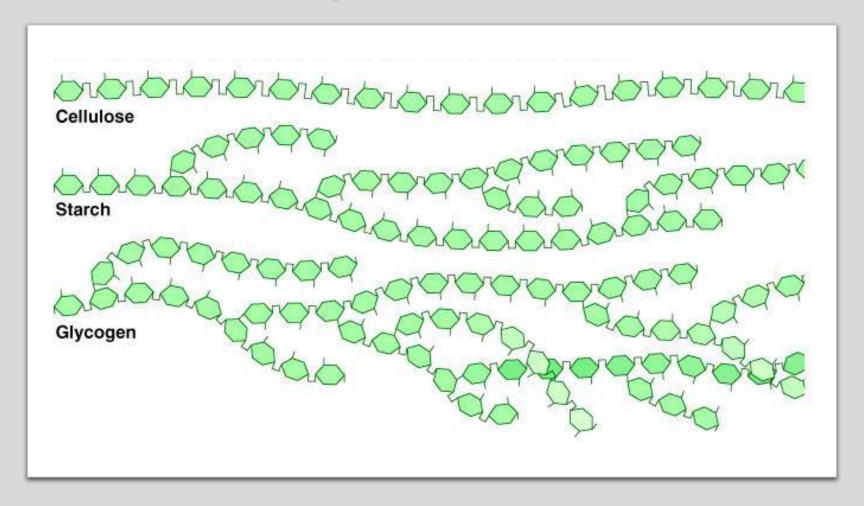
Cells use to create ATP or cellular energy

C, H, O ratio is 1:2:1

Glucose, Fructose, Ribose



### **Polysaccharides**



Complex carbohydrates made up of hundreds of monomers linked by *dehydration synthesis* 

#### Common polysaccharides include:

Examples of

polysaccharides:

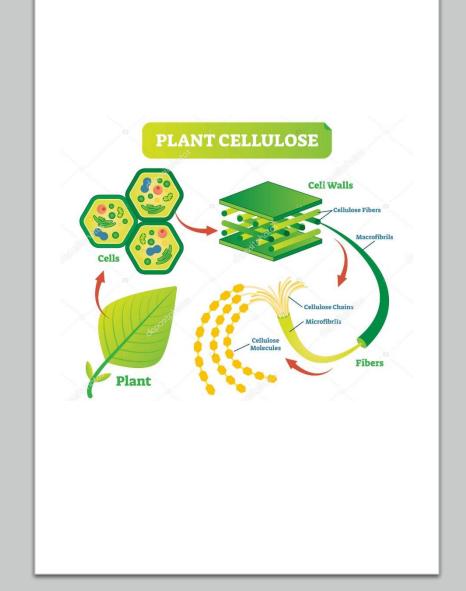
•Cellulose - forms wood & parts of plant cell walls.

- •Starch energy storage form in plants
- •Glycogen short term energy storage form in animals.

•Cellulose, starch & glycogen are long chains of glucose units; differ in branching patterns

## Examples of polysaccharides :

- •Common polysaccharides include:
- Cellulose forms wood & parts of plant cell walls.



### 2. Lipids

- fatty, waxy, or oily substances in nature
- contain C, H, O
- do not dissolve in water
- Some of the most important are
- Triglycerides
- Phospholipids
- Steroids
- Waxes

### Lipids in food

Saturated fats are found in animal products such as butter, cheese, whole milk, ice cream, fatty meats, coconut oil, palm kernel oil.





### Saturated vs. Unsaturated Fatty Acids

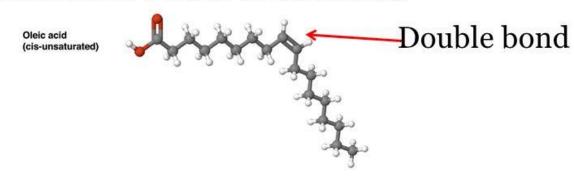
All of the chemical bonds in the tails of *saturated fats* are single bonds. This gives the acid the ability to rotate freely and pack together tightly. This is not healthy! The fat can solidify easily.

Stearic acid (saturated)



(Black atoms = C, white atoms = H, red atoms = O)

*Unsaturated fats* have at least one double bond in their tail. This double bond can be *cis* or *trans* in its orientation.

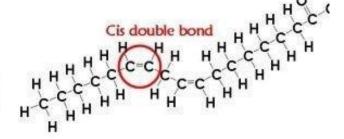


### Healthy food vs unhealthy food

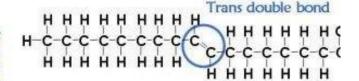


SATURATED Stearic acid and in butter)

NSATURATED Linoleic acid regetable oil)



TRANS Linoleic acid ound in some margarine)

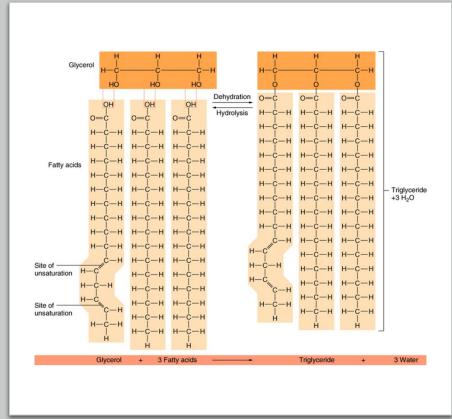


### **Example of lipids:**

#### **TRIGLYCERIDES**

- composed of glycerol linked to 3 fatty acid chains by dehydration synthesis
- They function like cushion organs, insulation and in long-term energy storage as adipose tissue





### 4. Nucleic Acids

Nucleic acids contain C, H, O, N, P. Their monomers are nucleotides. Each nucleotide is composed of:

- a 5 carbon sugar (ribose or deoxyribose)
- a phosphate group
- a nitrogenous base (guanine, cytosine, thymine, adenine or uracil).
- They are DNA, deoxyribonucleic acid and RNA, ribonucleic acid

Nucleotides—consist of a sugar (ribose or deoxyribose), a phosphate, and one of five nitrogenous bases.

Guanine (G)

Cytosine (C)

Thymine (T)

NH2

HC

Nitrogenous

Adenine (A)

Uracil (U)

NH2

O

HC

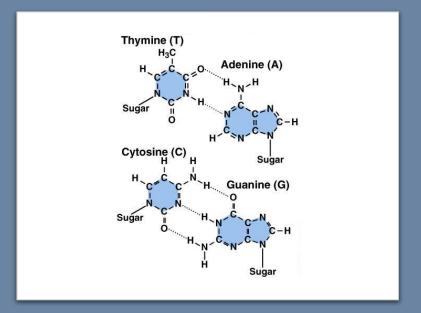
NH

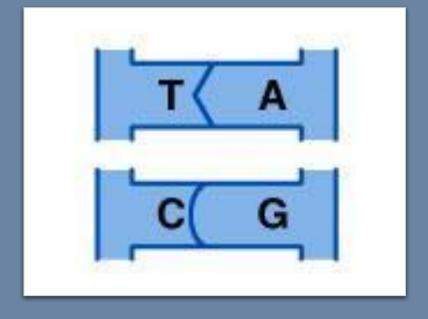
Sugar (Deoxyribose)

A

# Pyrimidines (T & C) form hydrogen bonds with purines (A & G)

- Thymine pairs with Adenine, forming 2 hydrogen bonds
- Cytosine pairs with Guanine, forming 3 hydrogen bonds





# Comparison of DNA and RNA

