

# Biomolecules

Molecules we need to survive

# Where did Biomolecules come from?

- To begin learning about biomolecules we must understand how biomolecules were formed.

Scientists knew that early earth had raw materials such as:

Water,  
Hydrogen gas,  
Nitrogen,  
Ammonia,  
Methane,  
Carbon dioxide and Carbon monoxide.



# 1920 - The Primordial Soup Theory is born.

In the early 1920's Russian Chemist A.I. Oparin and English Geneticist J.B.S. Haldane conceived the idea of primordial soup.



**Their theory was that early earth was an ocean-like planet containing materials and gases that would later form basic organic molecules.**

**The energy needed for these reactions to occur came from the sun's UV rays, lightning and rain in the atmosphere.**

# Miller and Urey

- In 1953 Stanley Miller and Harold Urey tested the Primordial Soup theory.
- Click the link below will illustrate their experiment.

[http://highered.mcgraw-hill.com/sites/9834092339/student\\_view0/chapter26/animation\\_-\\_miller-urey\\_experiment.html](http://highered.mcgraw-hill.com/sites/9834092339/student_view0/chapter26/animation_-_miller-urey_experiment.html)

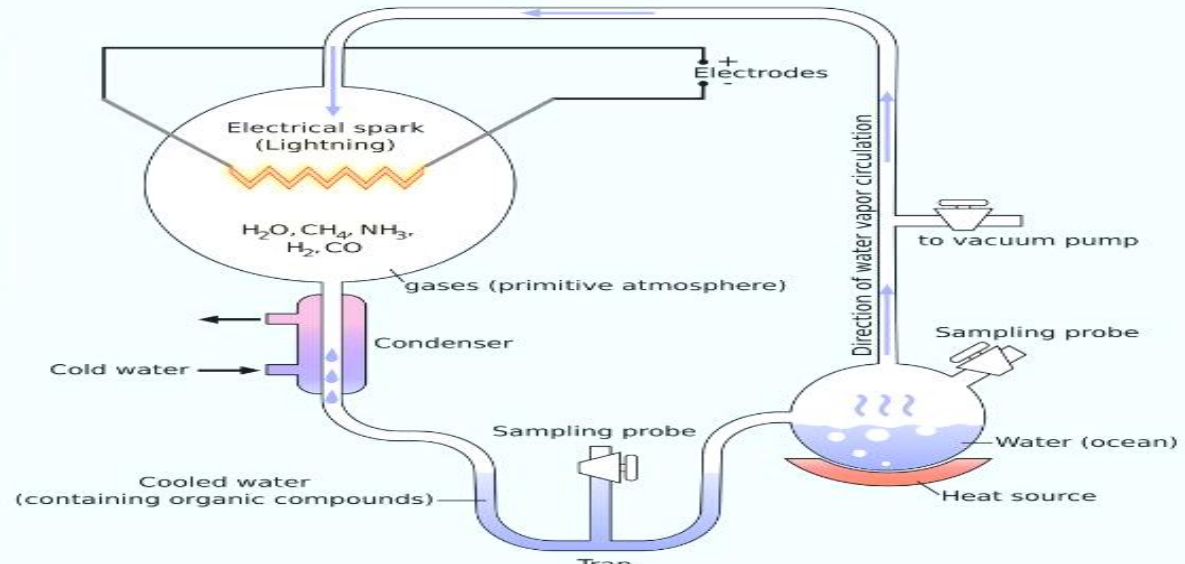
**Miller and Urey showed it was possible to form simple organic molecules from the inorganic material on early Earth.**

## Urey-Miller Experiment

Harold Urey



Stanley Miller

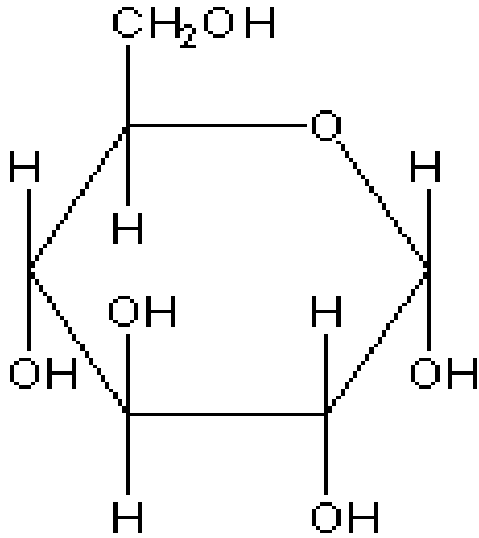


Wikipedia: Miller-Urey Experiment

# Molecules covered in this presentation

- **1.** Carbohydrates –  
Sugars “ose”
- **2.** Lipids – Fats
- **3.** Proteins (enzymes)
- **4.** Nucleic Acids
- **5.** Calories
- **6.** ATP
- **7.** Water
- **8.** Vitamins and  
Minerals

# 1. Carbohydrates



**C-6 H-12 O-6**

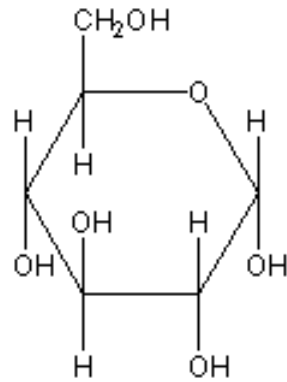
Carbohydrates are the main source of **energy**

Made of **C, H, and O** atoms in a **1:2:1** ratio

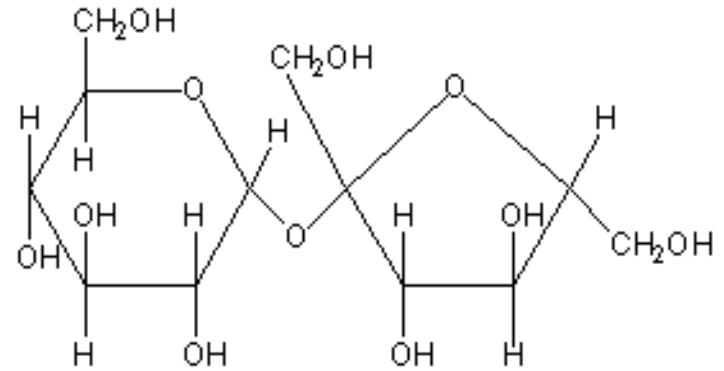
## 2 types of carbohydrates:

- **1. - Simple Carbohydrates**  
(sugars)="ose"
- Have smaller structures and are broken down faster in your body.
- Ex: Candy gives you a quick boost.
- **2. - Complex carbohydrates**  
(starch)
- Much larger, take longer to break down.
- Ex: pasta, spaghetti, oatmeal, whole grains

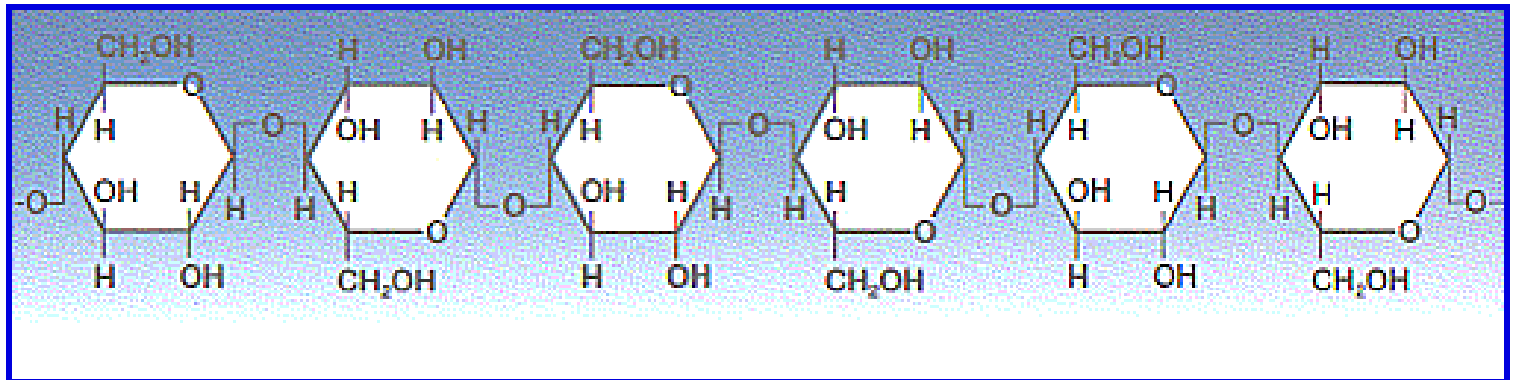
Simple sugars are:  
mono-saccharides  
(like glucose, fructose,  
**Ribose, galactose**)



and di-saccharides  
(like sucrose, maltose, lactose)

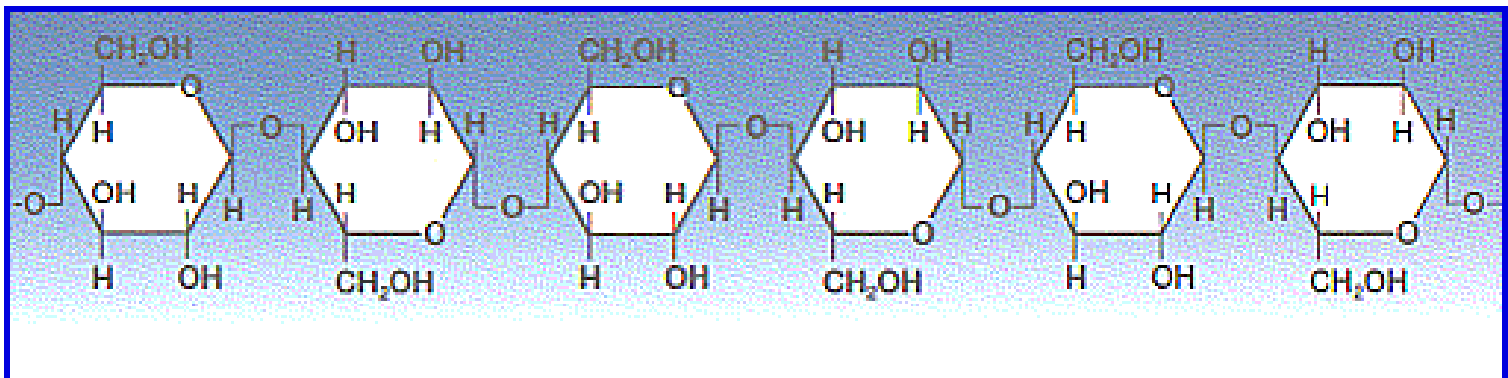
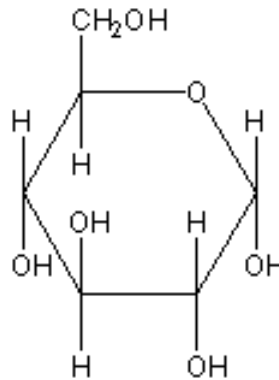


**Complex starches are Poly-saccharides**



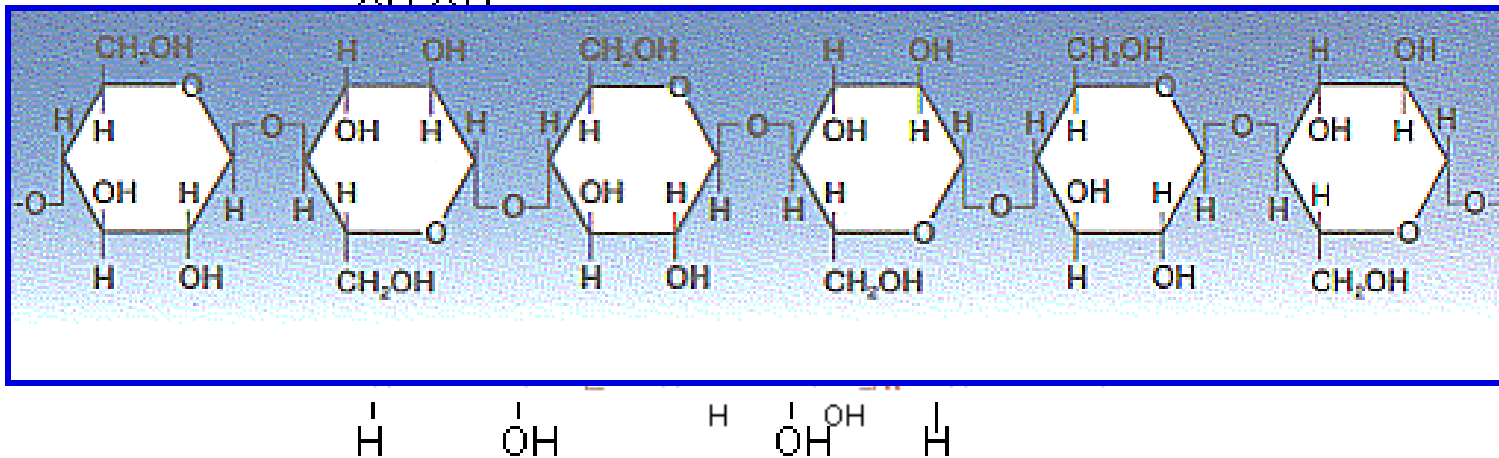


# Complex carbohydrates or Simple Carbohydrate?



# Saccharide = sugar

Are these  
mono-saccharide  
di-saccharide  
or poly-saccharide?



# Simple carbohydrates

Foods high in simple carbs are fruits, milk, candy, deserts, white flour



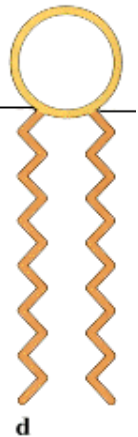
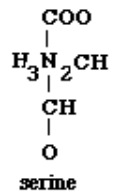
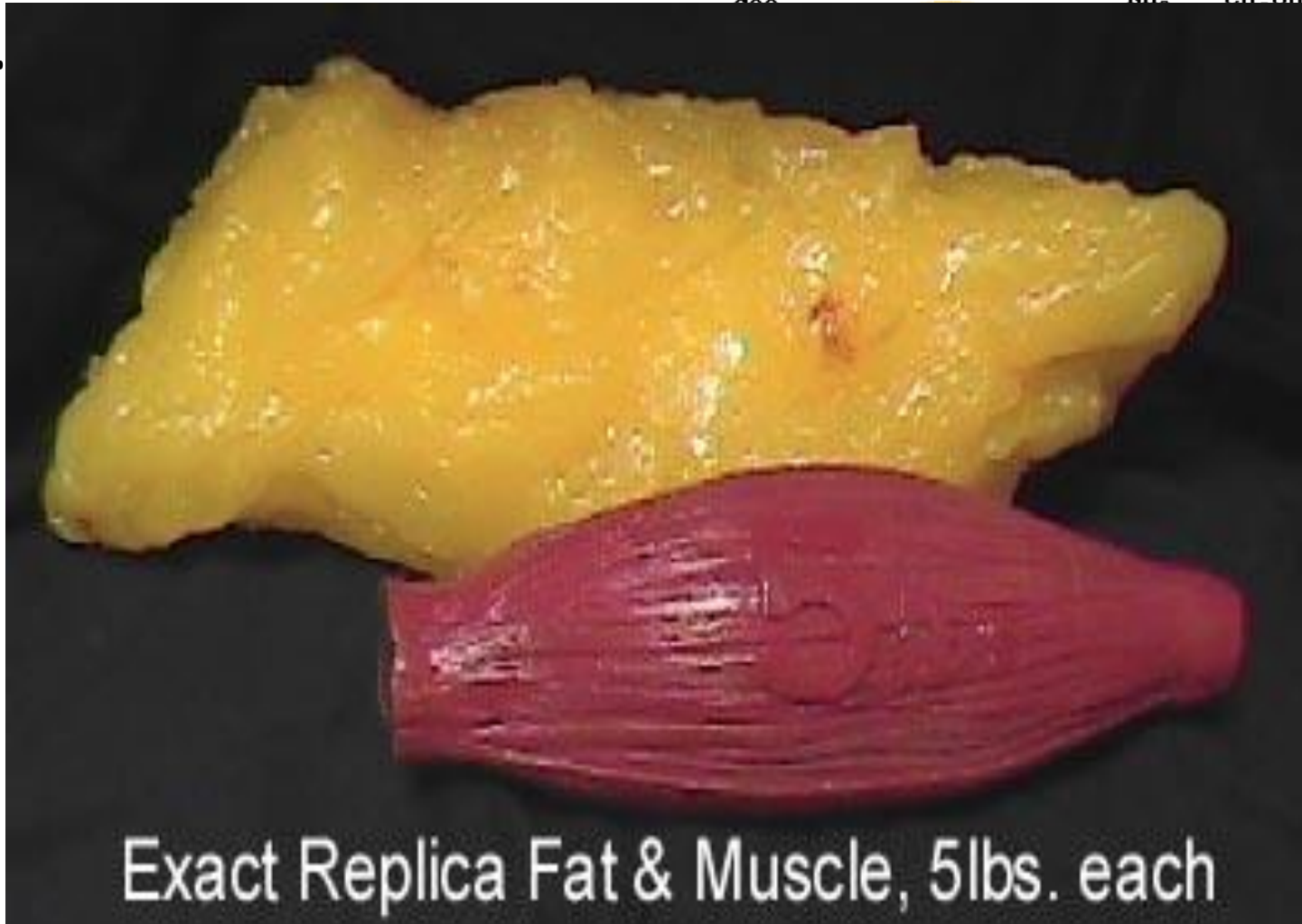
# Complex carbohydrates



Foods high in complex carbs are bread, pasta, rice, beans, cereals,

2. Lipids/Fats are mostly C and H atoms and do not dissolve in water.

Lipids are composed of a glycerol attached to fatty acids.



## 2. Fats (Lipids)

Lipids are used for:

- Protect parts of our body (cushion)





# 2. Fats (Lipids)

CNS regulation  
Satiety signals

**THIS ONE  
RUNS ON FAT  
AND SAVES YOU MONEY**

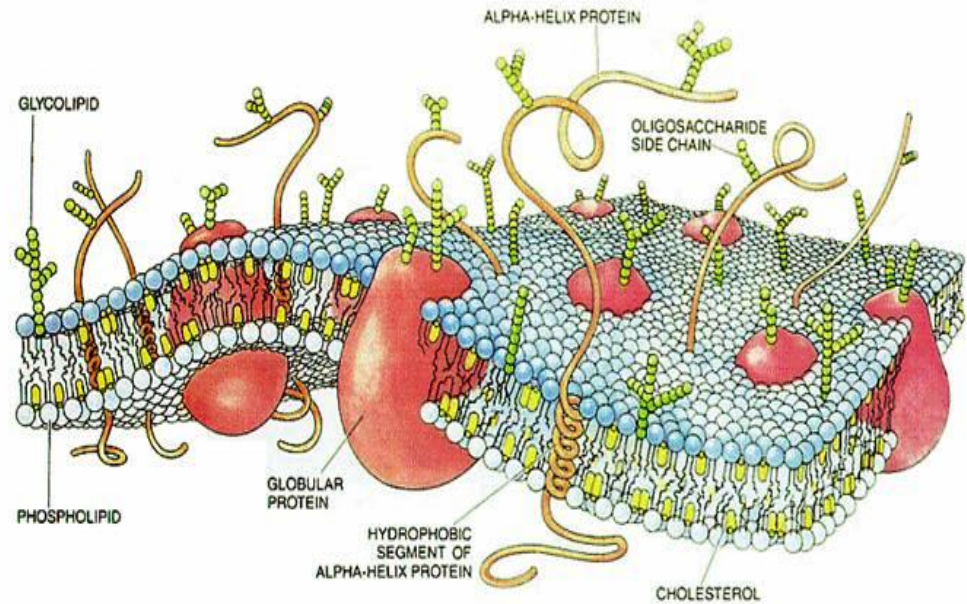
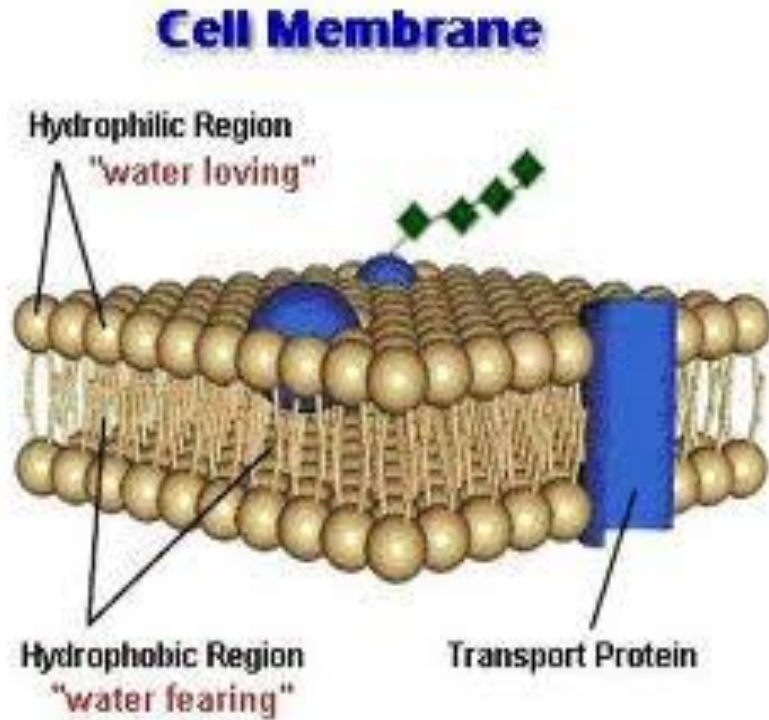


**THIS ONE  
RUNS ON MONEY  
AND MAKES YOU FAT**





# Lipids are also the main component of the cell membrane!



The cell membrane is also called the – phospholipid bilayer!

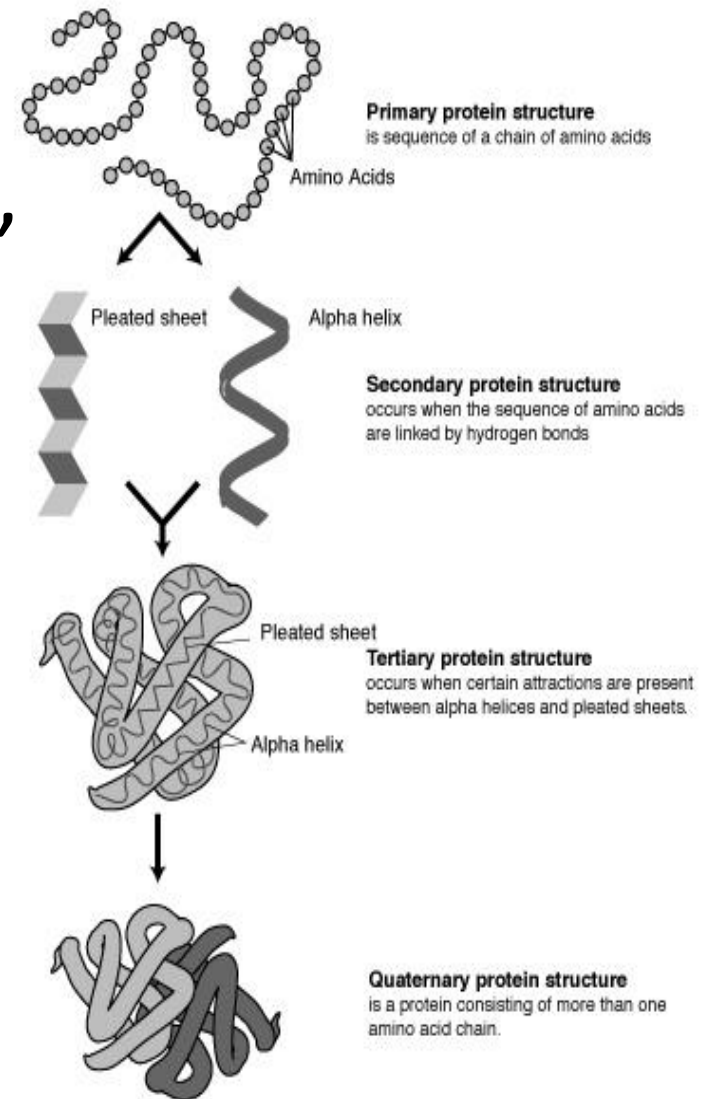
Foods high in fats are butter, whole milk, oils (anything fried in oil), fatty meat



fats

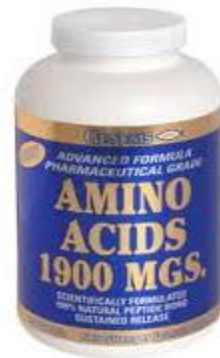
# 3. Protein

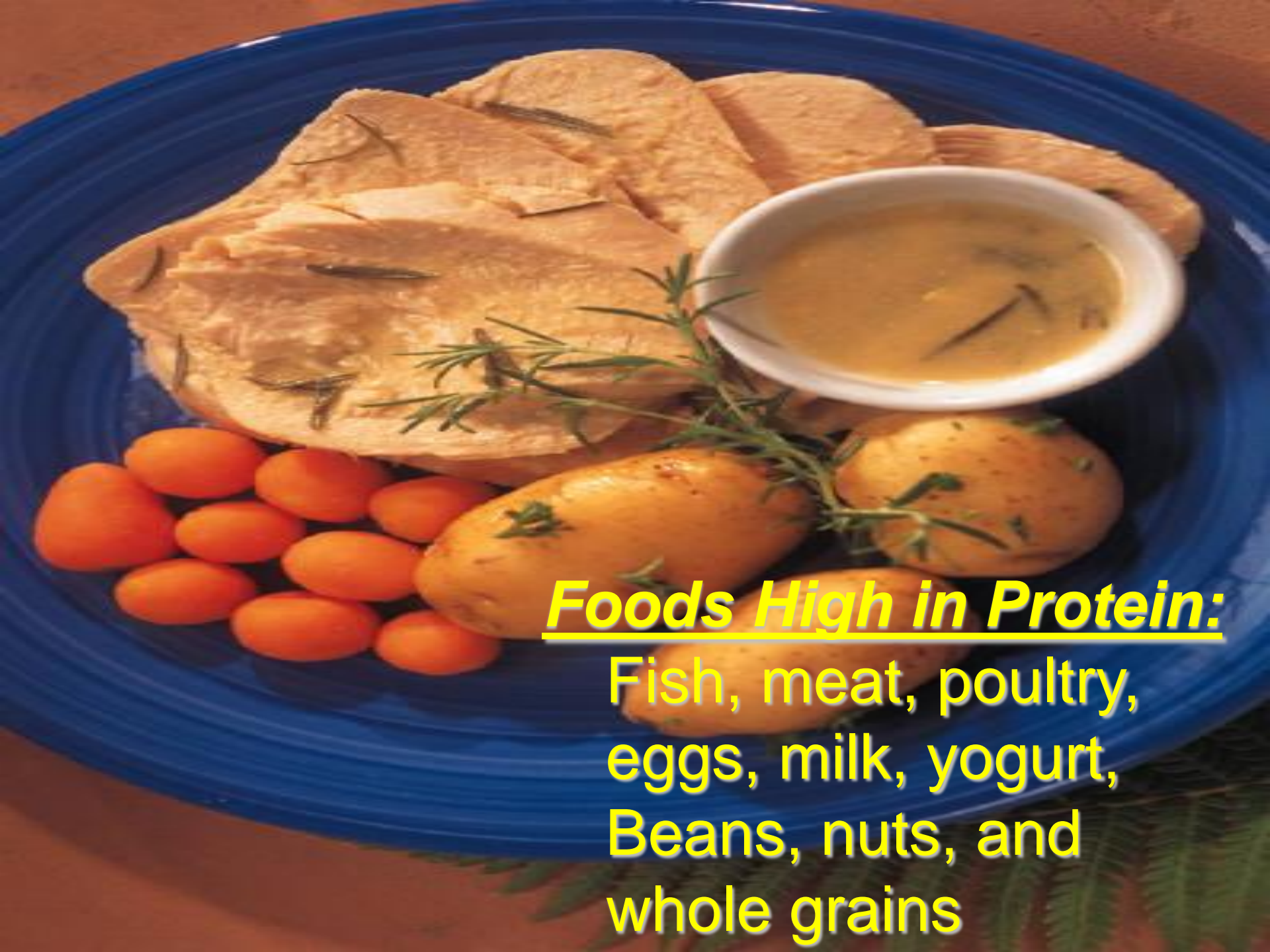
- Make body parts like muscle, bones, hair, etc
- Help control cell functions.
- Can be used for energy (but not the main source)



# 3. Protein

- When you put **amino acids** together in chains you **form protein**





**Foods High in Protein:**

Fish, meat, poultry,  
eggs, milk, yogurt,  
Beans, nuts, and  
whole grains

### 3. Enzymes “ase” = **special proteins** that control reactions and cell processes

For example:

Sucrase helps break down

Lactase helps break down

Lipase breaks down  (fats)

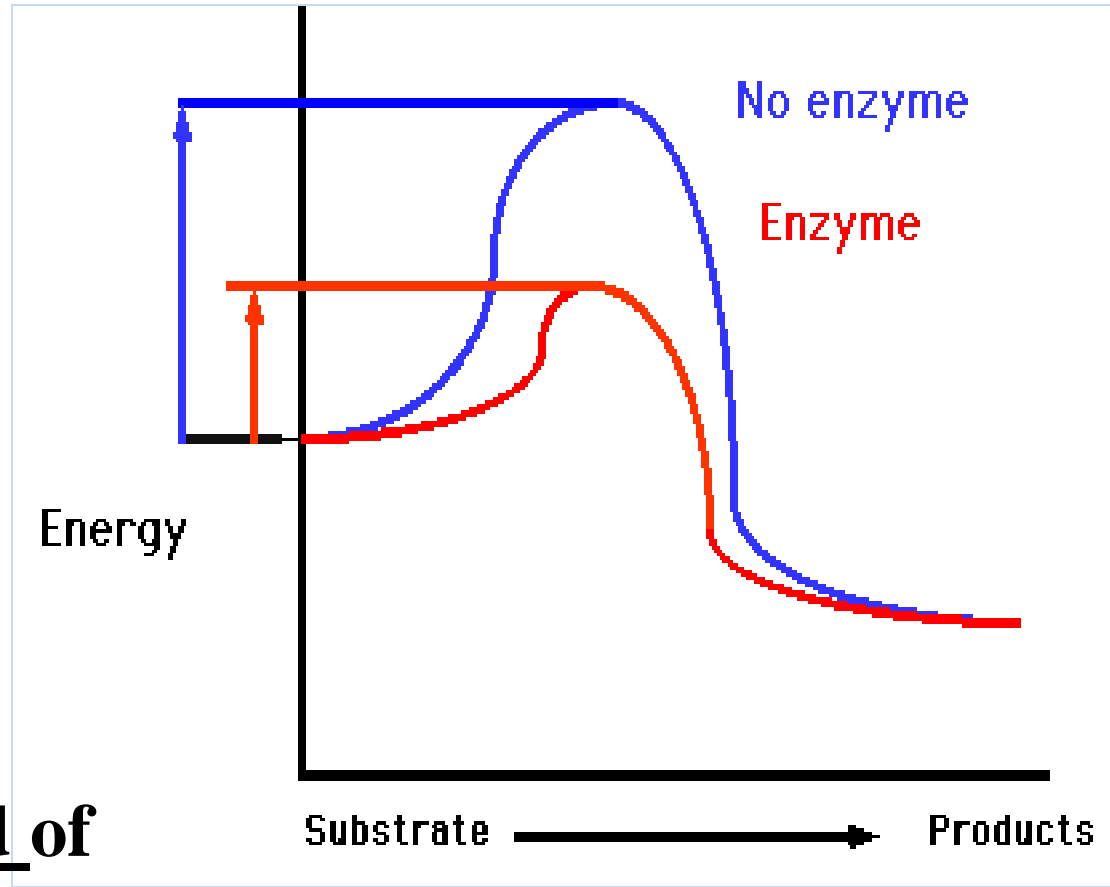
DNA polymerase helps **make**

Think of an enzyme like your friend at a party, he helps you hook up faster. He **brings you together** with people you like **faster** than if you went alone.

**Enzymes help make reactions happen without using as much energy.**

**AKA: Lowering the Activation Energy**

**This increases the speed of the reaction by bringing the substrates together faster**

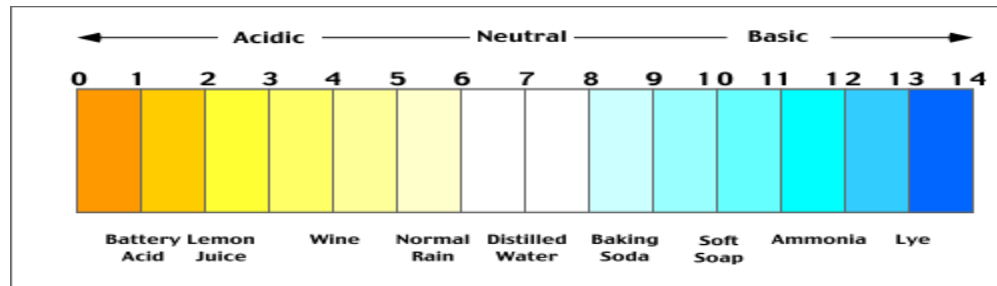


# Things that affect the way an Enzyme works

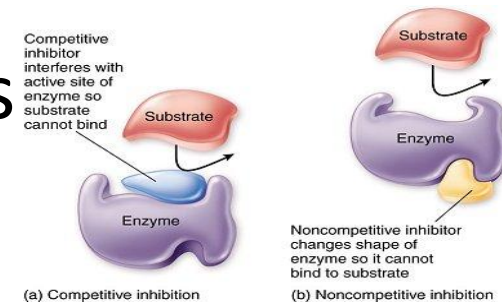


- Temperature

- pH



- Inhibitors (blockers or Activators bring molecules together faster)



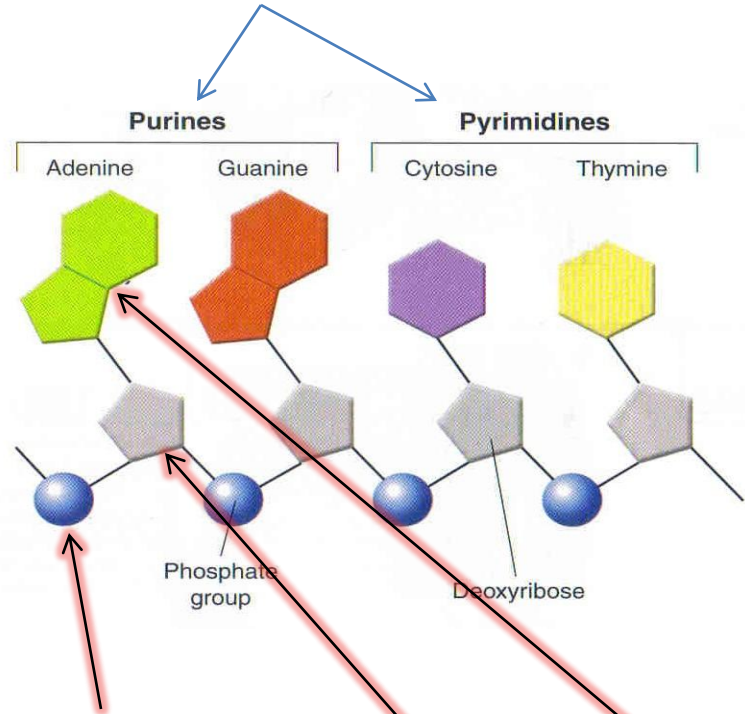
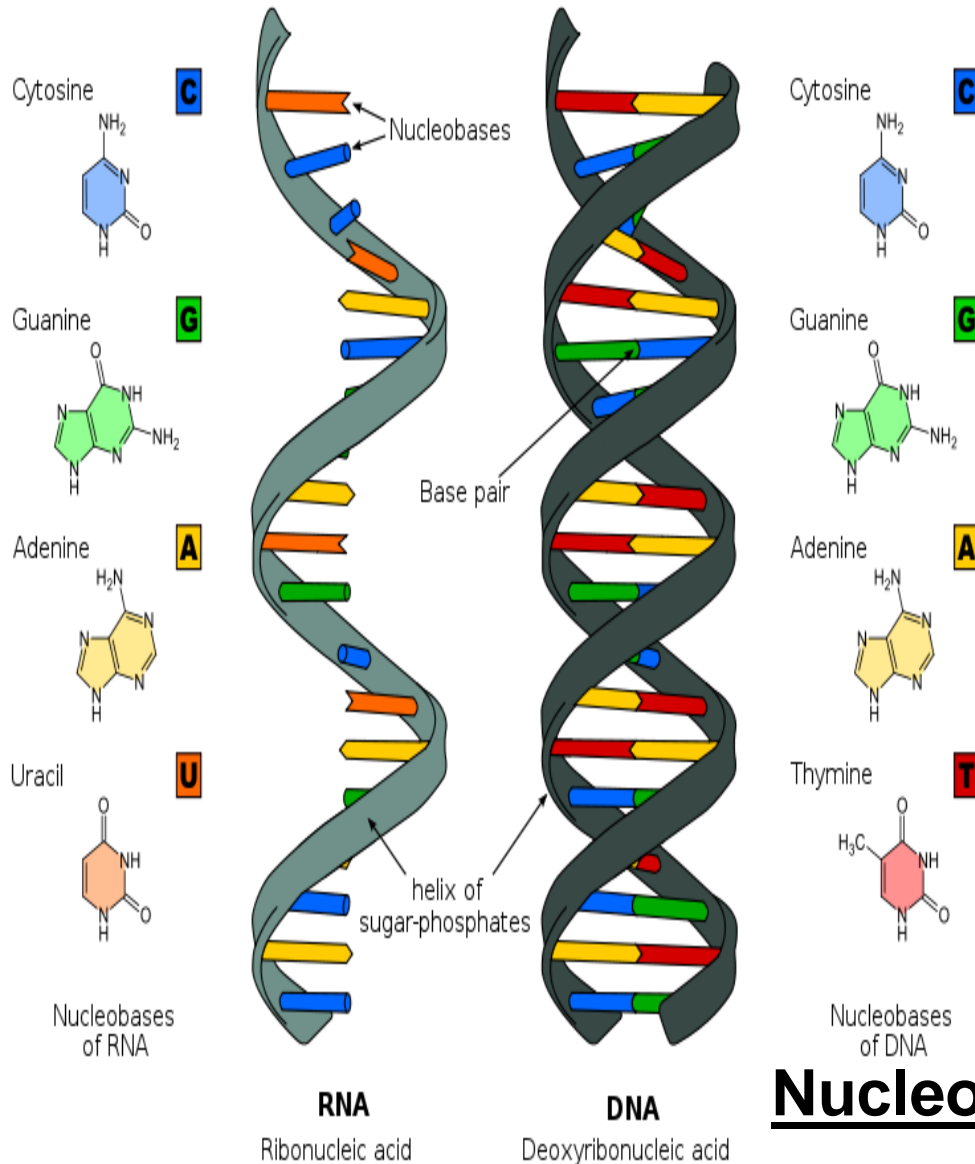
- Enzyme Cofactors— chemical components that affect how an enzyme works



# 4. Nucleic Acids

Nucleic Acid can be DNA or RNA  
(NA=Nucleic acid)

Nucleic acids are made up of smaller pieces called **NUCLEOTIDES**



**Nucleotide = phosphate + sugar + base**

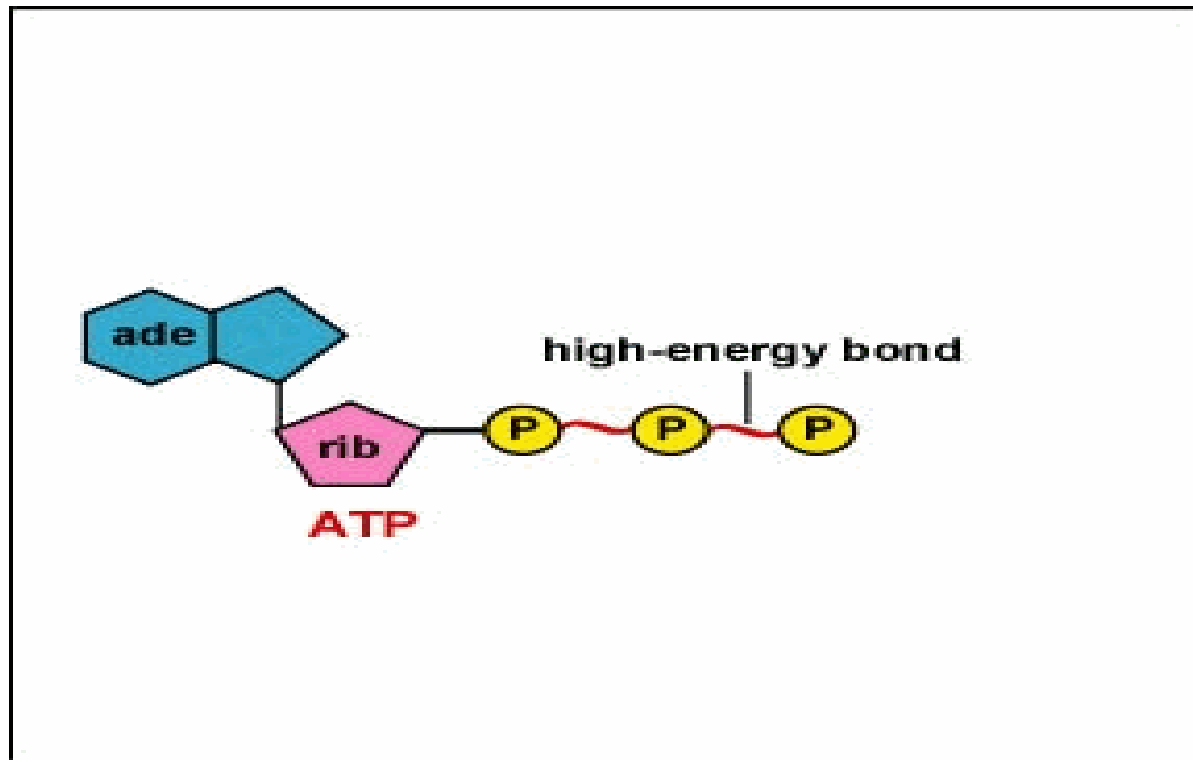
# 5. Calories

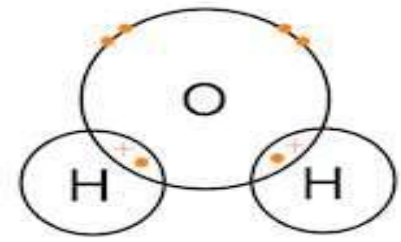
<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 1 cup (34 g) / pour 1 tasse (34 g)	
Amount Teneur	% Daily Value % valeur quotidienne
<b>Calories / Calories</b> 120	
<b>Fat / Lipides</b> 3 g	5%
Saturated / saturés 1 g	
+ Trans / trans 1 g	10%
<b>Cholesterol / Cholestérol</b> 0 mg	
<b>Sodium / Sodium</b> 220 mg	9%
<b>Potassium / Potassium</b> 55 mg	2%
<b>Carbohydrate / Glucides</b> 27 g	9%
Fibre / Fibres 1 g	3%
Sugars / Sucres 14 g	
<b>Protein / Protéines</b> 1 g	
Vitamin A / Vitamine A	10%
Vitamin C / Vitamine C	10%
Calcium / Calcium	5%
Iron / Fer	20%
Vitamin D / Vitamine D	10%
Thiamine / Thiamine	20%
Riboflavin / Riboflavine	20%
Niacin / Niacine	20%
Vitamin B6 / Vitamine B6	20%
Folic Acid / Acide folique	20%
Vitamin B12 / Vitamine B12	20%
Zinc / Zinc	10%

- Calories are units of energy.
- They measure the amount of energy in the food we eat
- Carbohydrates, Proteins, and Fats all have calories (Fats have the most)
- The average person needs around 2000 Calories a day (If you eat more than that your body may store the rest as fat)

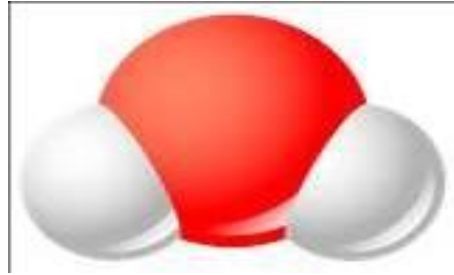
## 6. **ATP** Adenosine TriPhosphate

- Our food is changed into **energy** our cells can use called **ATP**





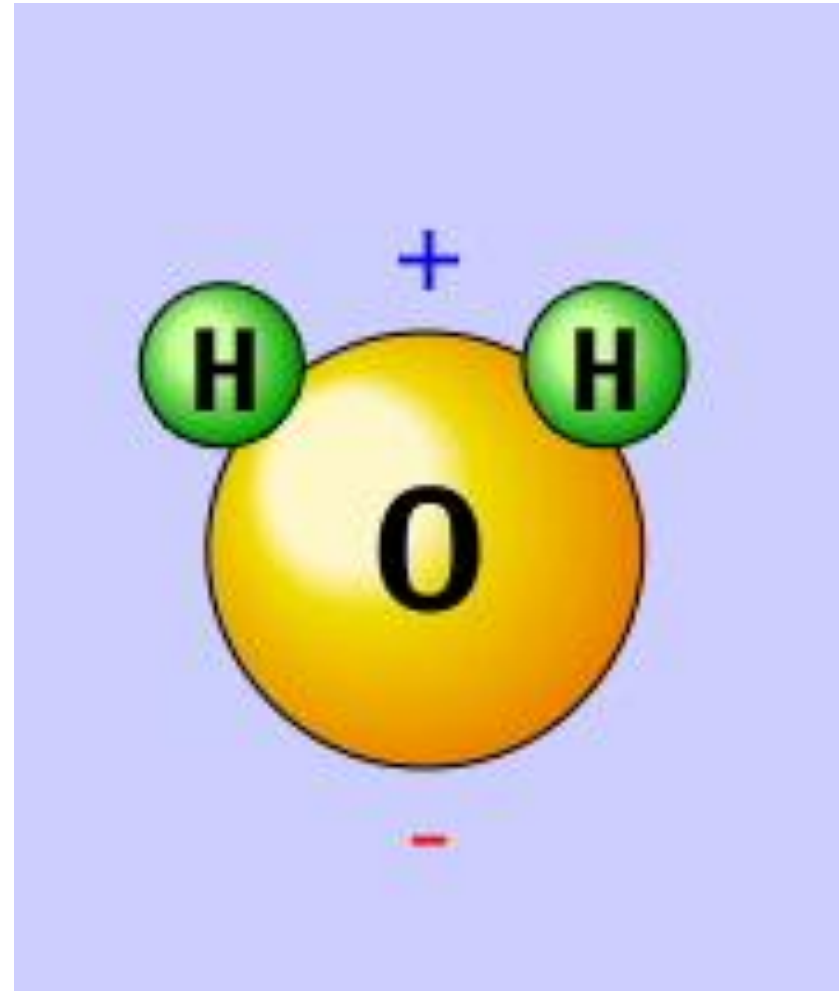
# 7. Water



- Water is the **universal solvent** (it can dissolve almost anything)

- Water is **polar**

Water has a positive +  
and a negative side –



Your body needs water!! In fact  
around 60% of your body is water  
and over 70% of your brain!

You can survive without food longer  
than without water.

## 8. Vitamins and Minerals

- Vitamins and Minerals are also necessary for your body (but in small amounts)
- You can get all of these by eating a well balanced diet!!!!

