

Chapter 17 Homework Assignment

- The following problems will be due once we finish the chapter:

2, 6, 12, 13, 16, 17

- Additional Problems:
 - Write out the four reaction steps of β -oxidation, using structures to describe the intermediates. Use the correct stoichiometry to show the final products derived from one saturated fatty acid molecule. Identify the enzyme and any required cofactors for each step. Use arrows to show which reactions are irreversible and which are reversible.
 - In addition, know the two additional steps required to run an unsaturated fatty acid through β -oxidation

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Cellular Respiration

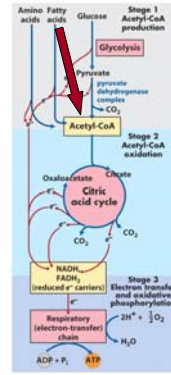
Overview

Stage 1: Acetyl-CoA Production from:

- Glucose (CHP 14)
- Fatty Acids**
- Amino Acids (CHP 18; not for us!)

Stage 2: Acetyl-CoA Oxidation (TCA cycle; CHP 16)

Stage 3: Electron Transfer & Oxidative Phosphorylation (CHP 19)



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Chapter 17 Fatty Acid Catabolism



Fats as Fuel Advantages

- Fats
 - At 38 kJ/gm (or 9.1 kcal/gm), they have twice the energy of sugars (since fats are almost fully reduced)
 - No water of hydration (saves weight)
 - Lipid droplets don't affect osmolarity
 - Nearly insoluble in water
 - Chemically inert

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Fats as Fuel Disadvantages

- **Fats**
 - Nearly insoluble in water
 - Chemically inert
 - Difficult to disperse and transport

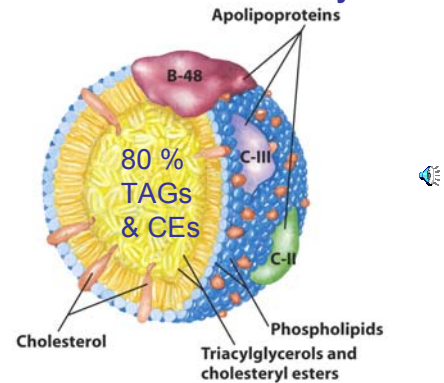
To be useful as energy sources, fats must be:

- Solubilized
- Have their stable bonds activated
- Transported to the mitochondria

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Digestion, Mobilization & Transport of Fats The Dreaded “Fat Star” – a Chylomicron



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Digestion, Mobilization & Transport of Fats Path of Fat from the Diet

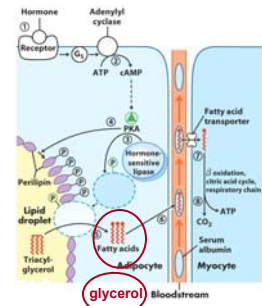


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Digestion, Mobilization & Transport of Fats Path of Fat from “Fat”

- Adipose tissue (aka “fat”) harbors very concentrated stored triacylglycerols (TAG’s)
- Hormones such as **glucagon** and **epinephrine**, which are secreted in response to low blood glucose, stimulate adenylyl cyclase to produce cAMP
- Resulting in phosphorylation of the **Perilipins** by a cAMP-stimulated kinase
- This phosphorylation allows for Lipase access to the interior of the lipid droplet.

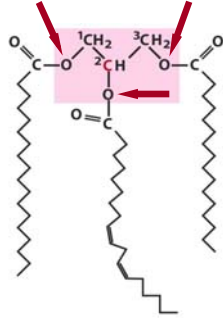


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Digestion, Mobilization & Transport of Fats TAG Lipase

- PKA also phosphorylates TAG Lipase
- After it becomes phosphorylated, the hormone-activated **TAG lipase** moves into the lipid droplet and cleaves three bonds to yield one molecule of glycerol and three fatty acids.
- The free fatty acids leave the adipocyte and bind to serum albumin in the blood for transport

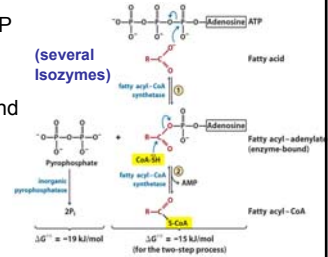


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Digestion, Mobilization & Transport of Fats And the Fatty Acids Get Activated...

- In the outer membrane of mitochondria by **acyl-CoA synthetases**, "driven" by ATP hydrolysis
- Isozymes of this family are specific for short, medium, and long chain fatty acids
- Curiously, neither CoA nor these fatty acid-CoA esters can cross the inner mitochondrial membrane...



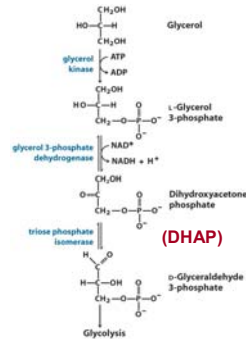
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Digestion, Mobilization & Transport of Fats The Glycerol Moves into Glycolysis

- By two simple steps:
 - Activation by **glycerol kinase** (group transfer from ATP), then
 - Oxidation by **glycerol-3-P dehydrogenase**
- The product, DHAP, is an intermediate in the glycolytic pathway, and

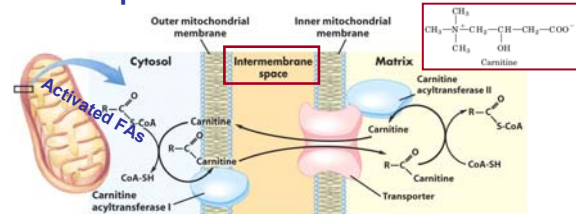
you should know what happens next...



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Digestion, Mobilization & Transport of Fats Transport of Fat into Mitochondria



- Carnitine acyltransferase I** transfers the fatty acid from CoA to carnitine
- An acyl-carnitine/carnitine antiport transporter brings the FA-carnitine ester across the inner membrane by **facilitated diffusion**, after which
- On the other side **Carnitine acyltransferase II** transfers the fatty acyl group back to CoA, releasing free carnitine and FA-CoA into the **mitochondrial matrix**

The net result is...voila!

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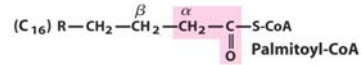
Digestion, Mobilization & Transport of Fats A Few Points to Note

- The cytosolic and mitochondrial (MT) pools of CoA do not intermingle, and have separate functions:
 - Cytosolic CoA is used in fatty acid biosynthesis
 - MT CoA is used in oxidative degradation of fatty acids, pyruvate, and some amino acids
- Carnitine-mediated transport is the rate-limiting step for fatty acid oxidation in the mitochondria
- Once inside, the activated fatty acids rapidly undergo β -oxidation in two-carbon units, with minor variations seen between fatty acids that are:
 - Saturated, unsaturated and/or odd-chain length

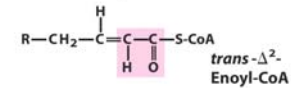
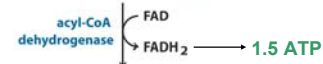
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Oxidation of Fatty Acids The First Step of β -Oxidation



Isozymes:
VLCAD
MCAD
SCAD



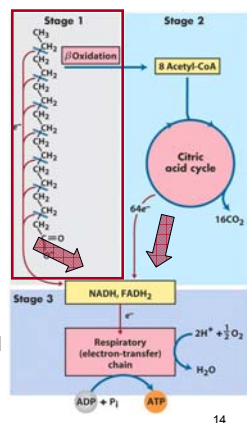
- Short, medium, and long chain **Acyl-CoA-dehydrogenase** isozymes catalyze the formation of a double bond between the C_α and C_β of the fatty acid chain

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Oxidation of Fatty Acids

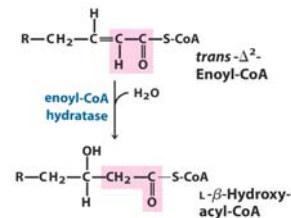
- Stage 1** has four basic steps
- Each cycle of removing an acetyl-CoA 2-carbon unit (and passing it to **Stage 2 – TCA cycle**)
- Stage 1 itself generates one molecule of **FADH₂** and one of **NADH** (?? ATP) During oxidation of the β -carbon
- These equivalents plus those generated from Stage 2 are donated to the respiratory chain in the inner mitochondrial membrane



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Oxidation of Fatty Acids The Second Step of β -Oxidation

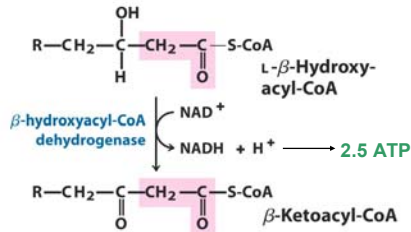


- Enoyl-CoA hydratase** catalyzes the addition of water across the double bond to form the β -derivative alcohol

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Oxidation of Fatty Acids The Third Step of β -Oxidation



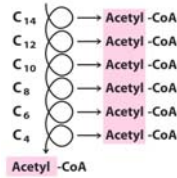
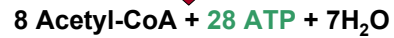
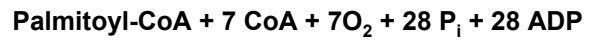
- A second *dehydrogenase* step forms β -ketoacyl-CoA
- This reaction is specific for the L stereoisomer of hydroxyacyl-CoA

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Oxidation of Fatty Acids β -Oxidation of a C_{16} Fatty Acid

The overall equation for this oxidation is:

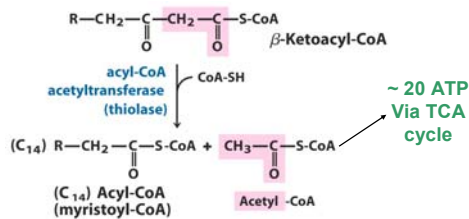


Through the TCA cycle, the 8 acetyl-CoAs generate another **80 ATPs + 16H₂O + 16CO₂**

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Oxidation of Fatty Acids The Fourth Step of β -Oxidation



- The $\text{C}_{(n-2)}$ chain from β -ketoacyl-CoA can be transferred to a free CoA by *thiolase*, releasing acetyl-CoA and sending the rest of the fatty acid back for another round of oxidation

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Oxidation of Fatty Acids Summary of Energy Yield

TABLE 17-1 Yield of ATP during Oxidation of One Molecule of Palmitoyl-CoA to CO_2 and H_2O

Enzyme catalyzing the oxidation step	Number of NADH or FADH_2 formed	Number of ATP ultimately formed*
Acyl-CoA dehydrogenase	7 FADH_2	10.5
β -Hydroxyacyl-CoA dehydrogenase	7 NADH	17.5
Isocitrate dehydrogenase	8 NADH	20
α -Ketoglutarate dehydrogenase	8 NADH	20
Succinyl-CoA synthetase		8 [†]
Succinate dehydrogenase	8 FADH_2	12
Malate dehydrogenase	8 NADH	20
Total		108
		Cost of fatty acid activation -2

*Assumption: mitochondrial oxidative phosphorylation produces 1.5 ATP per FADH_2 and 2.5 ATP per NADH oxidized

Net gain:
106 ATP

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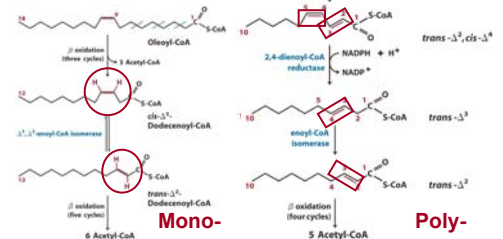
Oxidation of Fatty Acids Comments on Energetics

- From a triacylglycerol, only about 5% of the energy is derived from the glycerol, and 95% from the three fatty acids
- The standard free energy for the complete oxidation of palmitate is 9800 kJ/mol; under prevailing cellular conditions the efficiency of energy recovery in the form of ATP is > 60% (remarkable!)
- As well as metabolic energy, fatty acid oxidation provides heat and water (23 molecules/palmitate molecule, for example) – of great benefit to both bears and camels... (see Box 17-1)

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Oxidation of Fatty Acids What About MUFAs and PUFAs? Bring on an Isomerase and a Reductase!



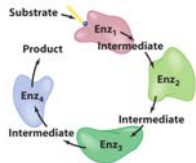
- Problem: enoyl-CoA hydratase cannot act on *cis*-double bonds; with multiples thereof a reductase is also needed to reposition them

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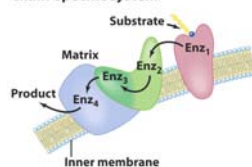
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Oxidation of Fatty Acids Not All β -oxidation Enzymes are the Same

Gram-positive bacteria and mitochondrial short-chain-specific system



Mitochondrial very-long-chain-specific system



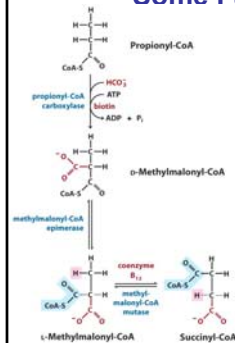
- In mitochondria, **short-chain FAs** are broken down by 4 separate soluble enzymes
- Very-long-chain FAs** are metabolized by membrane-bound Enz₁ plus the dimeric "TFP" (trifunctional protein – Enz₂₋₄)

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Can you name the 4 activities?

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Oxidation of Fatty Acids Some Fatty Acids are Odd...



- With odd-numbered carbon chains, the final product of β -oxidation will be propionyl-CoA – **what to do?**
- The cellular answer is:
 - Carboxylate (needs biotin)
 - Epimerize (D- to L-)
 - Rearrange (which needs coenzyme B₁₂)
- Ending up with succinyl-CoA, and you know where *that* can go...

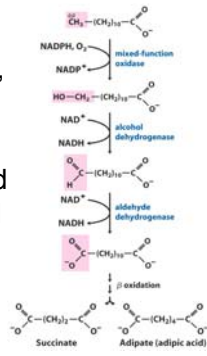
Does cost 1 ATP!!!

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Oxidation of Fatty Acids Another Alternative: ω -oxidation

- In the ER (endoplasmic reticulum) of liver and kidney, fatty acids may be degraded from the other end
- After 3 steps, a double-ended (dicarboxylic) FA is produced
- Which can be attached to CoA at either end, and proceed through β -oxidation



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Oxidation of Fatty Acids Genetic Defects and Disease

- Stored TAGs are typically the chief source of energy for muscle contractions
- An inability to oxidize fatty acids from TAGs has serious consequences for health.
- The most common defect is due to mutations in the gene encoding **Medium chain acyl-CoA dehydrogenase (MCAD)** which leads to inadequate levels of the enzyme in the body
 - This enzyme catalyzes the first step of β -oxidation for fatty acids with chain lengths of 4 - 14 carbons
- This disorder is recessive, meaning you must be homogenous with two defective copies for the disease to present.
 - If you are heterogenous, you are a carrier for the disease, but will not exhibit the symptoms
- The disease is characterized by recurring episodes that include fat accumulation in the liver, high blood levels of octanoic acid, low blood glucose (hypoglycemia), sleepiness, vomiting and coma
- If detected early, the disorder can be controlled by diet modification and avoiding periods of fasting.

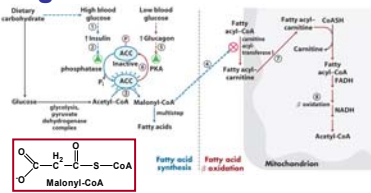
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What type of diet would you suggest?

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Oxidation of Fatty Acids Regulation

- When carbohydrates are readily available, β -oxidation is not necessary and fatty acids are synthesized
- In this case, Acetyl-CoA is converted to Malonyl-CoA, the first intermediate in biosynthesis of fatty acids
- This conversion is catalyzed by **Acetyl-CoA carboxylase (ACC)**
- When blood glucose is high, insulin is released and, through its cascade, triggers a protein phosphatase to dephosphorylate ACC, turning it on.
- ACC catalyzes Malonyl-CoA formation, which then moves into fatty acid biosynthesis **AND** acts as an inhibitor of the **Carnitine acyltransferase I**
- This inhibition prevents the movement of fatty acids into the mitochondrial matrix so no β -oxidation!



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What does Glucagon do?

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Oxidation of Fatty Acids Summary of β -Oxidation

- Stored or ingested TAGs can provide up to 80% of the energy needs of heart and liver by FA oxidation
- After activation via a thioester linkage to coenzyme A, a cyclic 4-step process cleaves off 2-carbon units as acetyl-CoA
 - In what two different metabolic directions can this go next?
- Specialized steps act on MUFAs, PUFAs, and odd-chain length fatty acids
- The rate-limiting step for β -oxidation is entry into the mitochondrion, which can be controlled by malonyl-CoA (**WHY?**)

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