

MACROMOLECULES:

Introduction: All compounds can be classified in 2 broad categories:

- 1.) _____ compounds- Contain _____ and _____ atoms
- 2.) _____ compounds- Can have one or the other, but do not contain *both* carbon and hydrogen atoms

- A. Most of your body's molecules are _____ compounds.
- a. _____ are built from small organic compounds the same way a railroad train is built, by linking a lot of smaller units together into long chains.
 - i. Large carbon compounds are built up from smaller simpler molecules called _____ (mono = _____)
 - ii. Monomers can bind to one another to form complex molecules known as _____ (poly = _____)
 - iii. A polymer consists of repeated, linked units, which can also bind forming large polymers called _____. (macro = _____)
 - b. Monomers link to form polymers through a chemical reaction called _____ or _____. During the formation of polymers, Water (H₂O), is released or is by-product of the reaction.
 - c. The breakdown of some complex molecules, such as polymers, occurs through a process known as _____.
 - i. Hydrolysis is the _____ of a condensation reaction. The addition of water, to some polymers can break the bonds that hold them together.

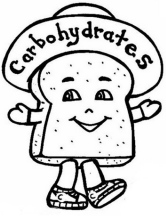
There are four main types of macromolecules found in living organisms:

- 1.) _____
- 2.) _____
- 3.) _____
- 4.) _____



I. Carbohydrates

- i. Composed of _____, _____, and _____ atoms in the proportion of ___ : ___ : ___
 1. General formula: (CH₂O)_n where n is the number of carbon atoms.
 - a. Example: The sugar glucose is a small carbohydrate; its n equals 6. Therefore its chemical formula is _____.
 - ii. The building blocks (or monomers) of carbohydrates are monosaccharides.
 - iii. **Monosaccharides** are _____ (saccharide = sugar). Examples:
 1. Glucose: commonly found in _____ of animals
 2. Galactose: a simple sugar found in _____
 3. Fructose: commonly found in _____
 - a. Glucose and Fructose both have the formula C₆H₁₂O₆, Sometimes compounds may have the same formula, however they have different structures/arrangements. In such cases, those compounds are called _____.
 - iv. **Disaccharides** contain _____ monosaccharides joined by dehydration synthesis. Examples:
 1. Lactose: commonly found in _____, made up of Galactose + Glucose



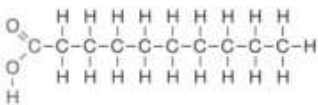
2. Sucrose: "table sugar", transported in _____, made up of Fructose + Glucose
- v. **Polysaccharides** are carbohydrates formed from linking individual sugars into _____.

- Examples:
1. _____: a common storage form of glucose in plants (breads, pasta, potatoes)
 2. _____: a polysaccharide contained in the cell walls of _____; gives strength and rigidity to plant cells.
 3. _____: a common storage form of glucose in animals (stored in the _____ and _____ to be used as quick energy)

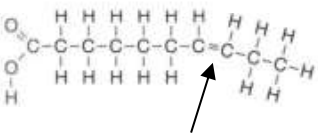
II. Lipids (include fats, oils, waxes, etc.)

- i. Class of macromolecules that _____
- ii. Lipids usually serve one of three functions:
 1. _____ storage
 2. structural support in cell membranes (phospholipids)
 3. serve as reactants (_____ materials) for metabolic reactions
- iii. _____ are the building blocks (or monomers) that make up most lipids.
- iv. Fatty acids are classified as either _____ or unsaturated. The classification depends on the proportion of hydrogen atoms to carbon - carbon bonds in the molecule:

Saturated



Unsaturated



1. Saturated fatty acids have the _____ number of bonds possible, they are _____.
 - a. Saturated fats are usually _____ at room temperature, and most come from _____ products.
 2. Unsaturated fatty acids have _____ in the carbon chain and are not full.
 - a. Most unsaturated fats are _____ at room temperature, and are usually referred to as _____.
 3. Saturated animal fats are associated with _____ disorders; _____ can be substituted for animal fats in the diet.
- v. A common lipid that contains fatty acids is a triglyceride. **Triglycerides** (referred to as neutral fats) are glycerol linked to _____ fatty acids (in the shape of an " _____ ") by condensation reaction.

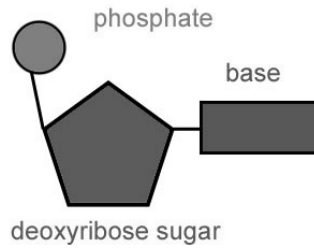
III. Proteins

- i. Proteins are organic compounds composed mainly of _____, _____, and _____ atoms.
- ii. Proteins are the construction materials for body parts such as _____, _____, and _____.
- iii. _____ are the building blocks (or monomers) that make up most proteins
 1. There are _____ different kinds of amino acids that humans use.
- iv. One important group of proteins - _____ - help control chemical reactions by acting as catalysts. Catalysts speed up reactions by lowering activation energy.

IV. Nucleic Acids

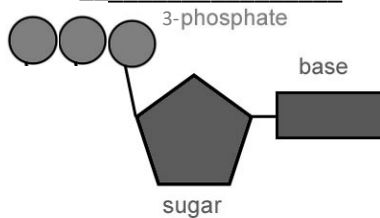
- i. Nucleic Acids are complex organic molecules that store _____ in the cell.
- ii. _____ are the building blocks (or monomers) that make up most nucleic acids.
 1. Nucleotides consist of a _____ + _____ + _____.

Example- DNA nucleotide:



iii. Three main types of nucleic acids

1. _____ = Deoxyribonucleic acid
 - a. Is the genetic information inside the _____ of cells
2. _____ = Ribonucleic acid
 - a. Instructions which code for _____
3. _____ = Adenosine triphosphate = has a slightly different structure than DNA and RNA. It contains a base + sugar + _____ phosphates
 - a. ATP is used as _____ for the cell



R E V I E W Q U E S T I O N S

Directions Place each item below under the correct heading.

sucrose	glucose	starch	$C_6H_{12}O_6$	cellulose	glycogen	$C_{12}H_{24}O_{12}$	fructose
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Monosaccharides

Disaccharides

Polysaccharides

Directions Complete the table by shading in the correct column for each description. (Only one box per question.)

Description	Lipids	Nucleic Acids	Proteins	Carbo-hydrates
Commonly called fats and oils				
Contain carbon, hydrogen, and nitrogen				
Contain peptide bonds				
DNA and RNA are examples				
Follow the general formula $(CH_2O)_n$				
Form skin, blood, hair, muscles				
Lactose and Cellulose are examples				
Made up of amino acids				

Made up of nucleotides				
Most consist of 3 fatty acids bonded to a glycerol				
Used for long-term energy storage				