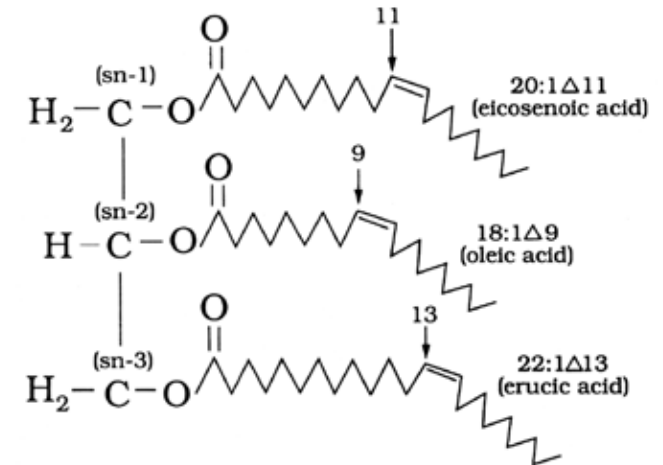
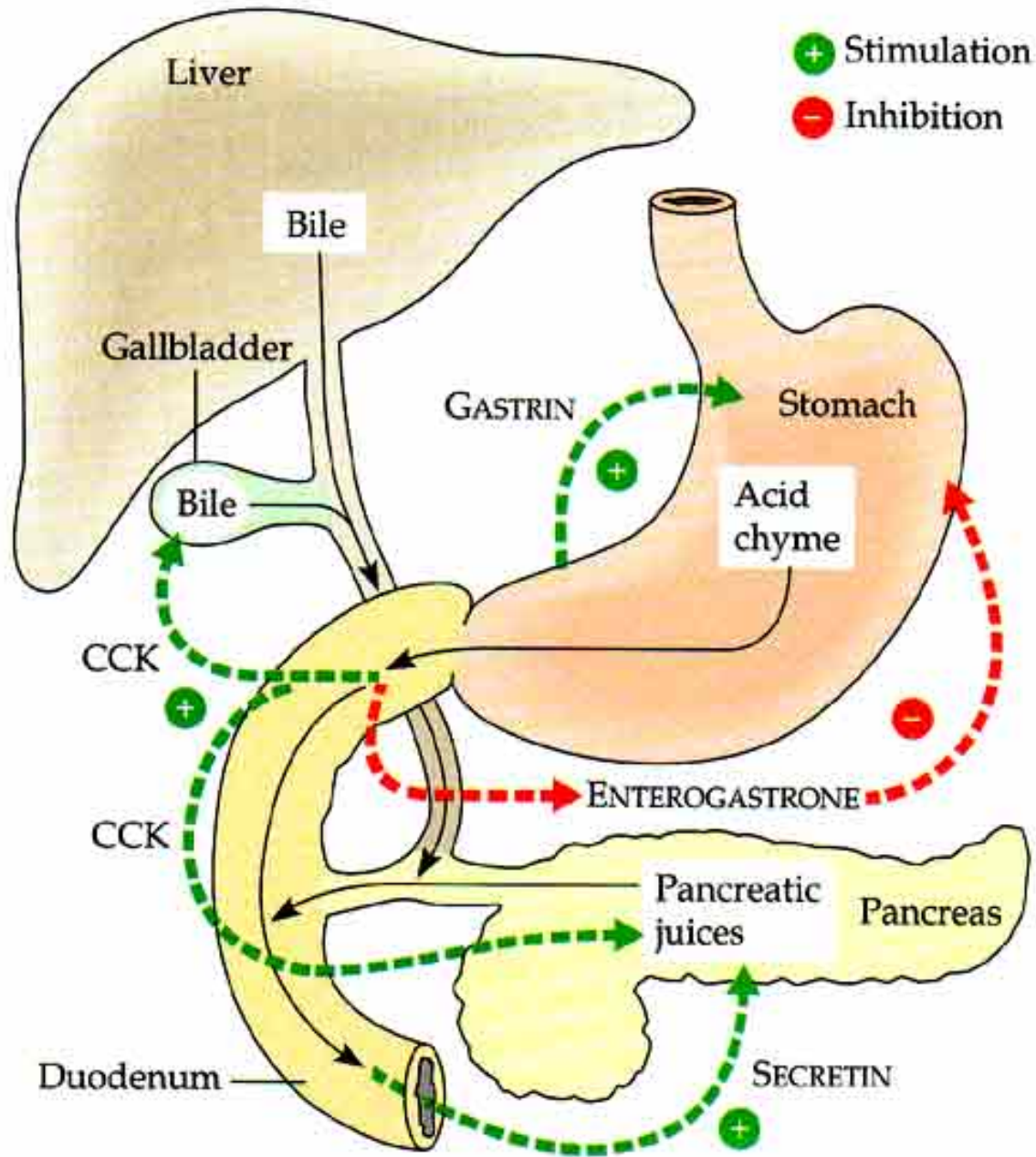


Digestion and Absorption of Lipids

- 98% of ingested lipids are triacylglycerols (TAGs)
- Digestion in the Mouth: enzymes are **aqueous**
 - little effect on lipids
- Digestion in the Stomach: causes a large **physical** change:
 - Churned into droplets: **“Chyme”**

TRIACYLGLYCEROL



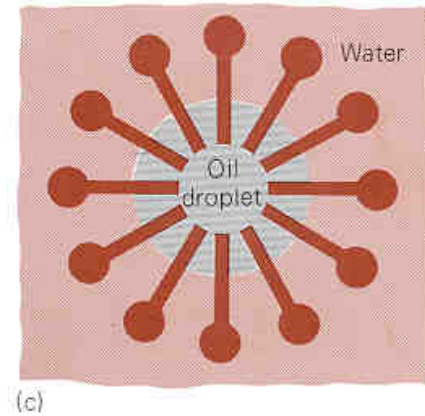
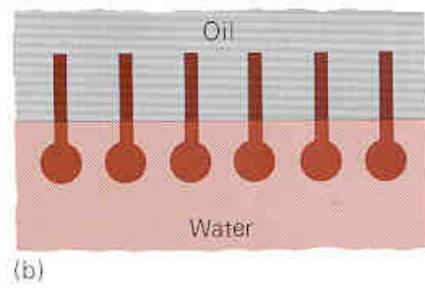
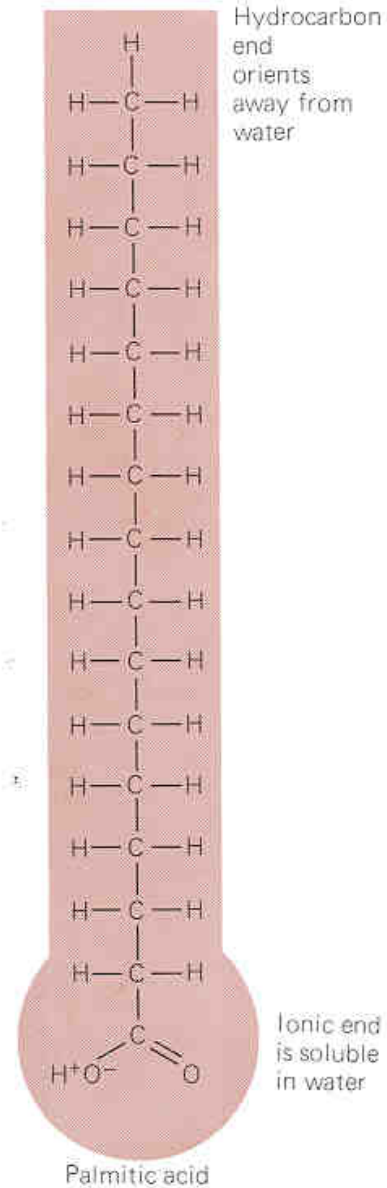


Gastric Lipase:

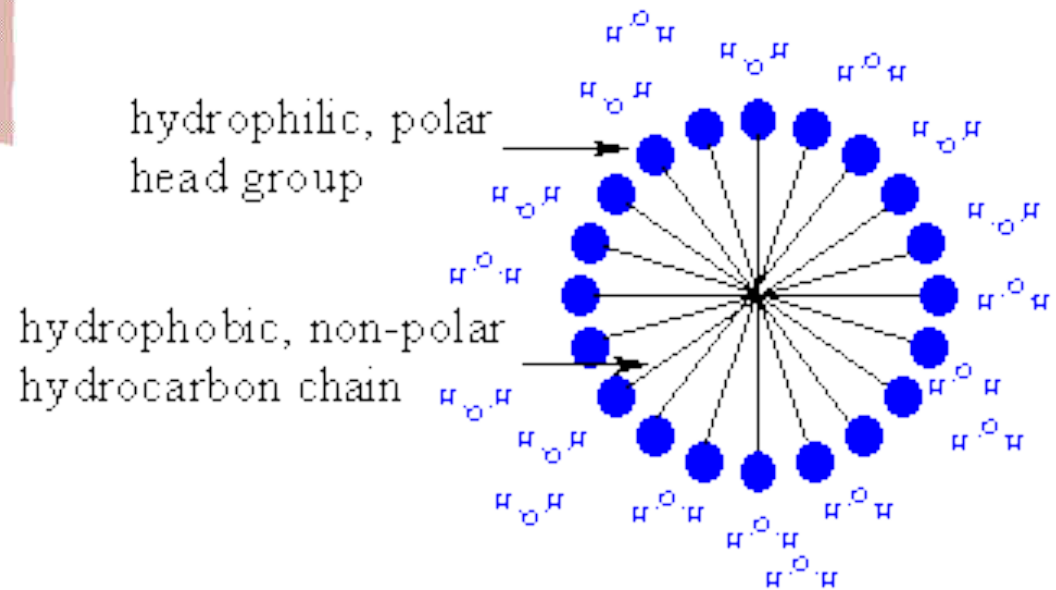
Begins actual lipid digestion.
 ~10% of TAGs are hydrolyzed in the **stomach**.

Chyme stimulates **cholecystokinin** (CCK) to release **bile** from gallbladder.

Bile is an emulsifier

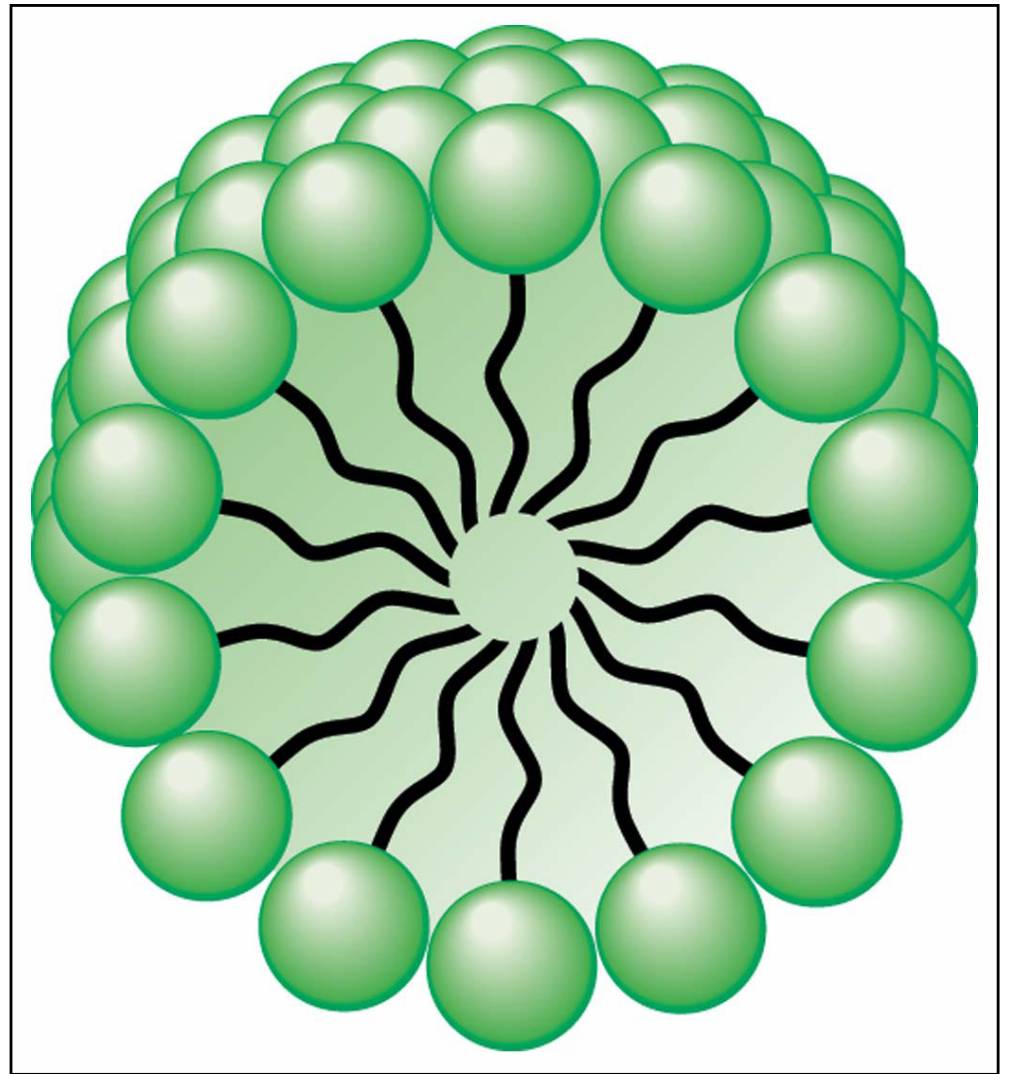


Oil droplets will form spherical **micelle** shapes. Bile salts aid this process clumping fatty acids and monacylglycerols.



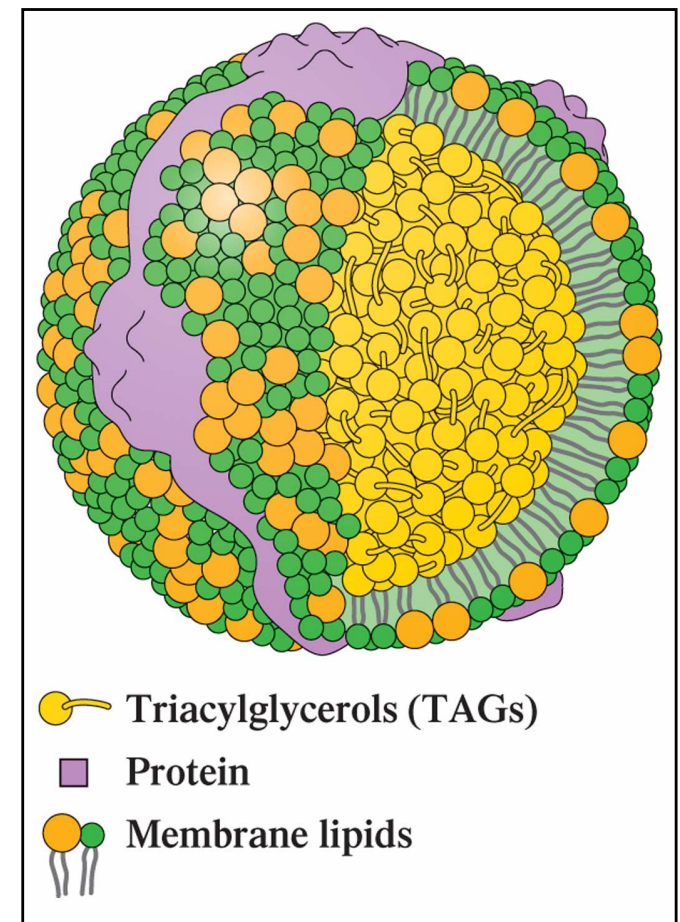
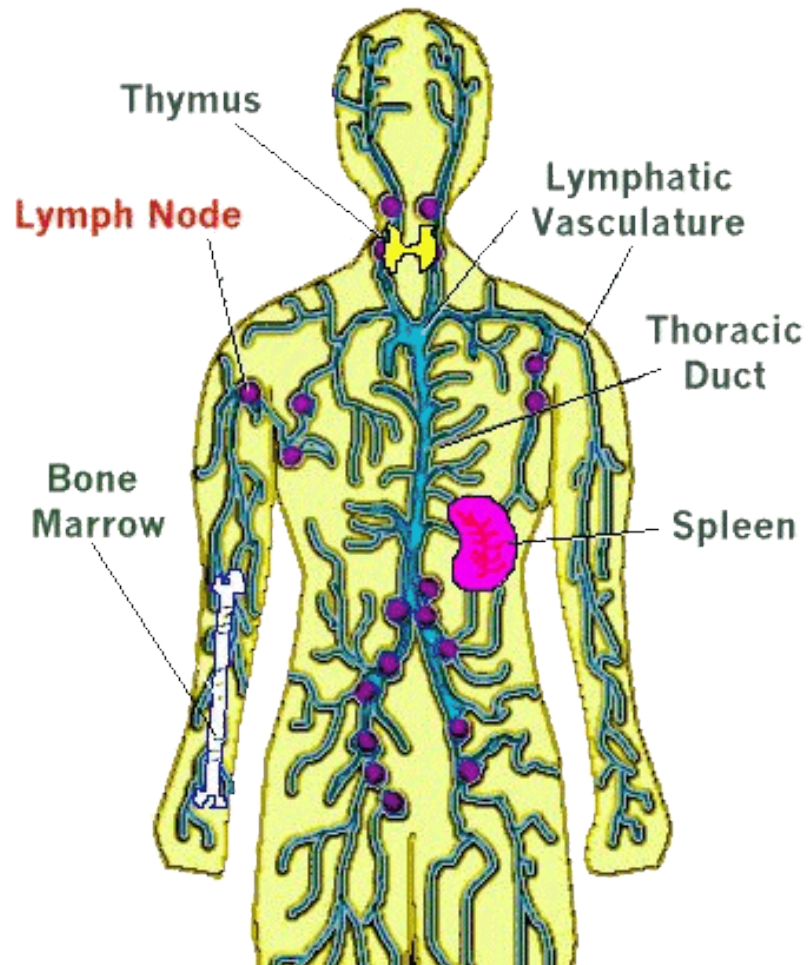
Fatty acid micelle:
hydrophobic fatty acids &
monoacylglycerols
are in the interior.
Bile salts on exterior.

Micelles are small
enough to penetrate
membrane of
intestinal cells.



Free fatty acids & monoacylglycerols are reformed
into **triacylglycerols**.

TAGs are combined with membrane & water soluble proteins to form a **chylomicron**, a lipoprotein.



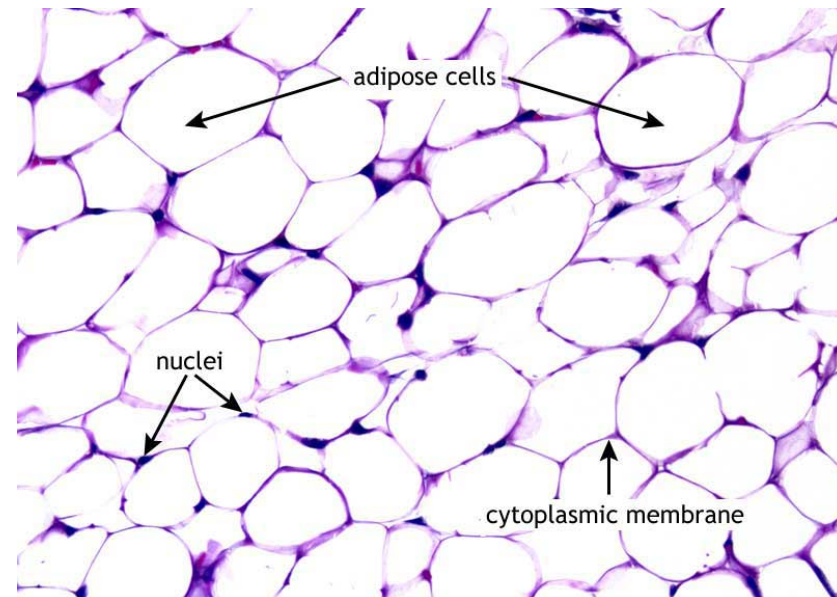
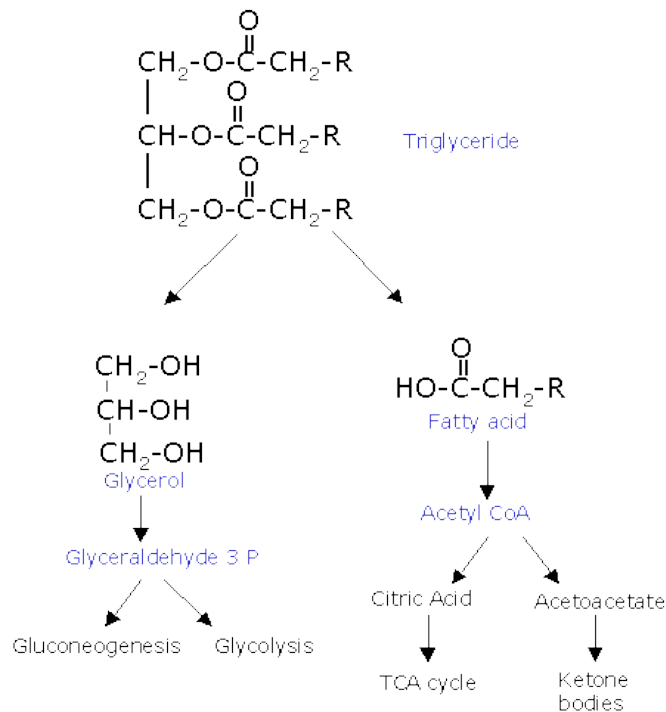
Chylomicrons carry TAGs from intestinal cells into bloodstream via the **lymph system**.

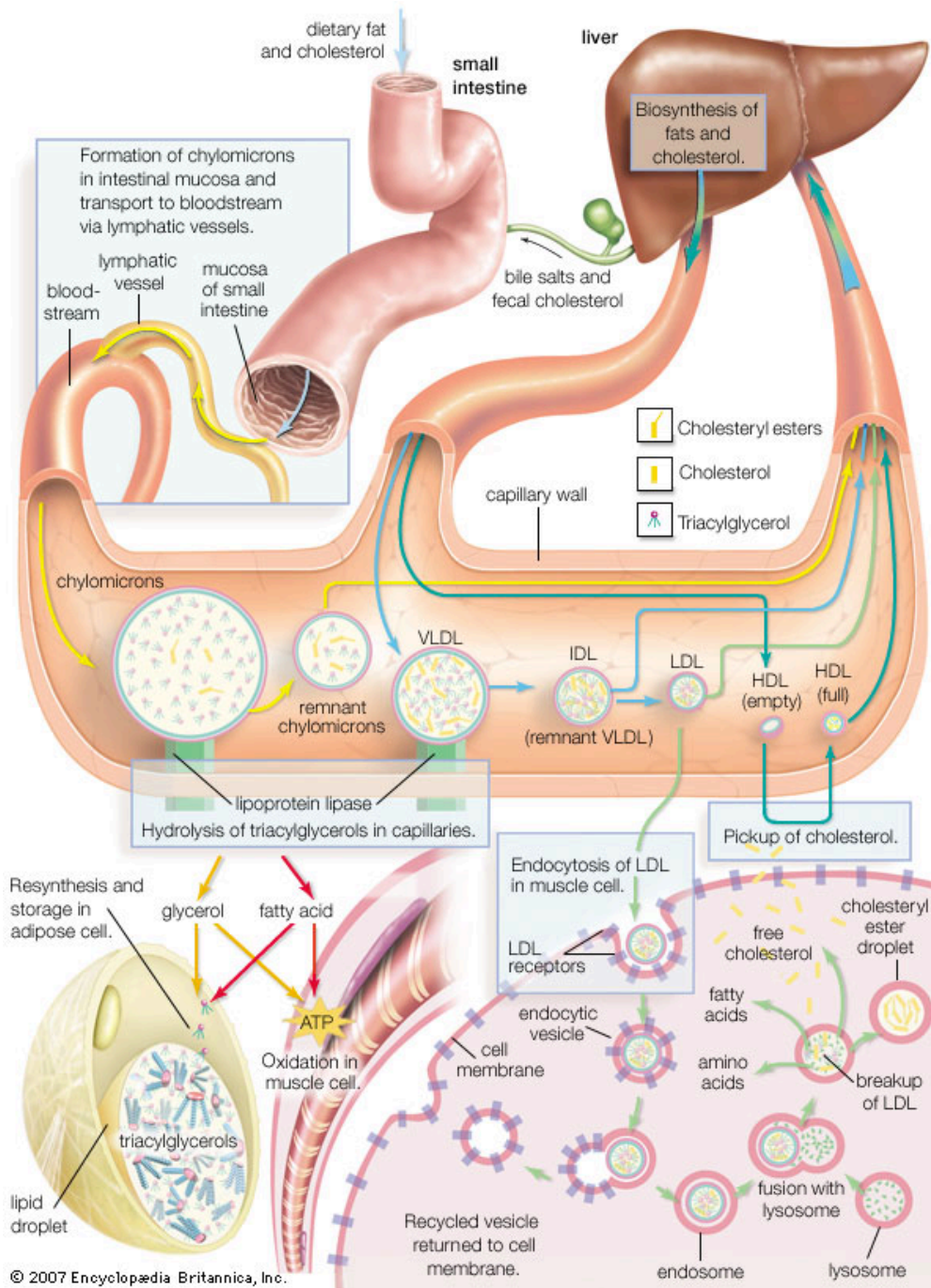
Triacylglycerols reach bloodstream
& are hydrolyzed down to **glycerol** and **fatty acids**.

These are absorbed by cells and
processed further for energy by forming **acetyl CoA**.

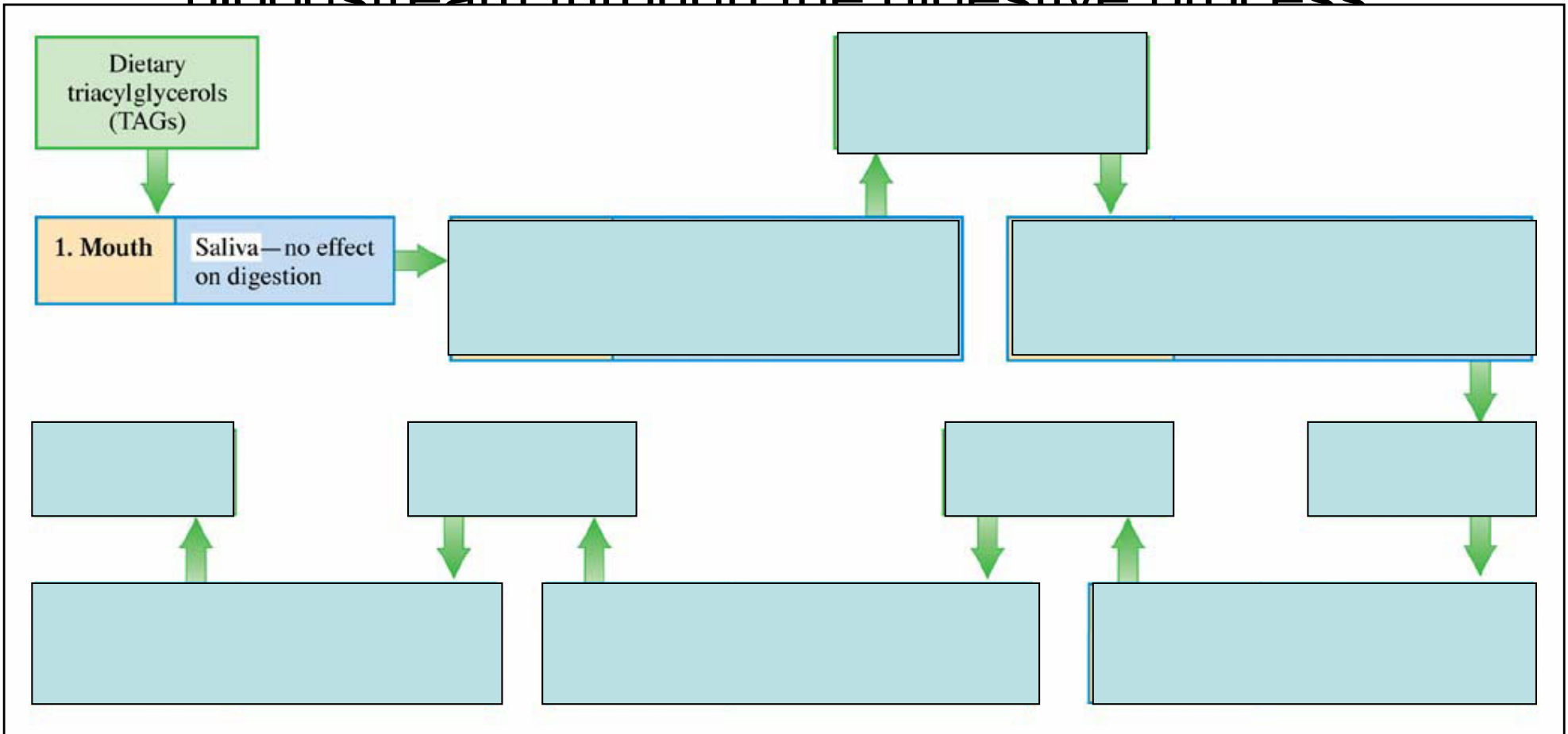
or

Stored as lipids in fat cells (adipose tissue)



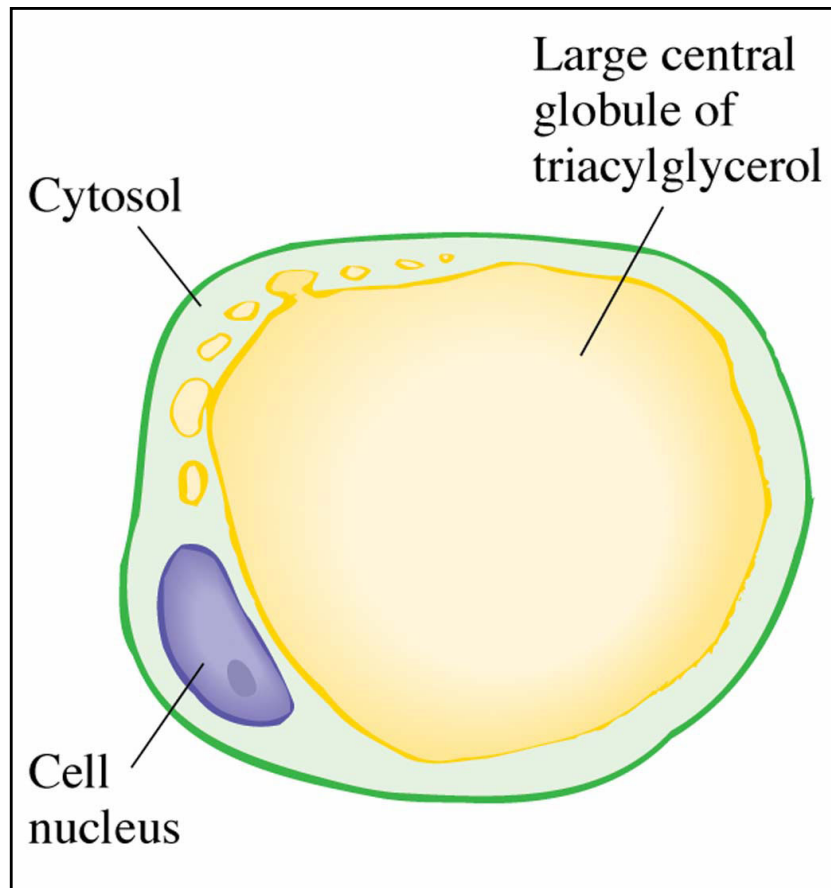


Summary of events that must occur before triacylglycerols (TAGs) can reach the bloodstream through the digestive process

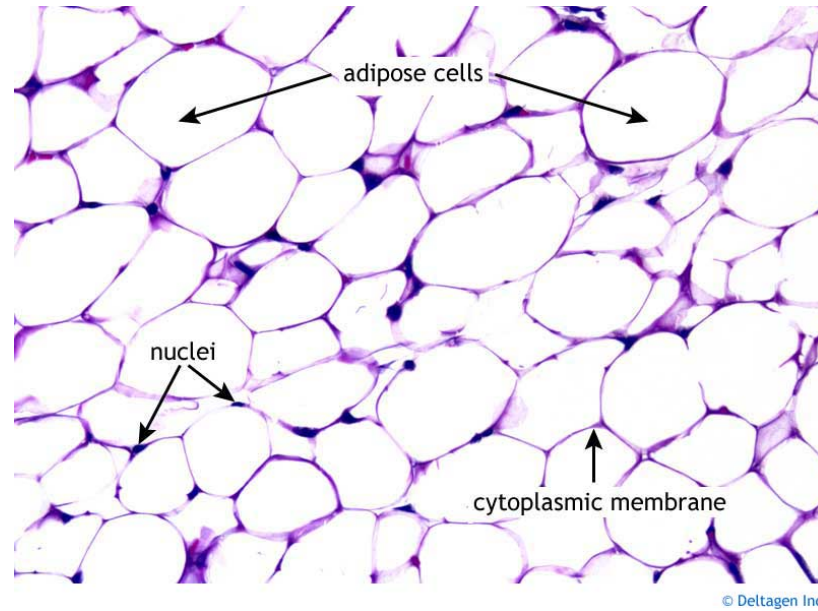


Triglyceride Storage & Mobilization

Storage of triacylglycerol is in **adipocytes**
Fatty acids stored primarily as triacylglycerol.



Triacylglycerol is **hydrolyzed** to release **fatty acids** when needed.



Adipocytes are found mostly in the abdominal cavity and subcutaneous tissue.

Store **energy**, **insulation** against heat loss, **shock absorber** for organs.

Adipocytes are metabolically very active: triacylglycerol constantly hydrolyzed & re-synthesized.

Hormonal control of lipolysis

The breakdown of triglycerides by lipases is under hormonal control.

Hormones involved are:

Epinephrine, glucagon, and insulin.

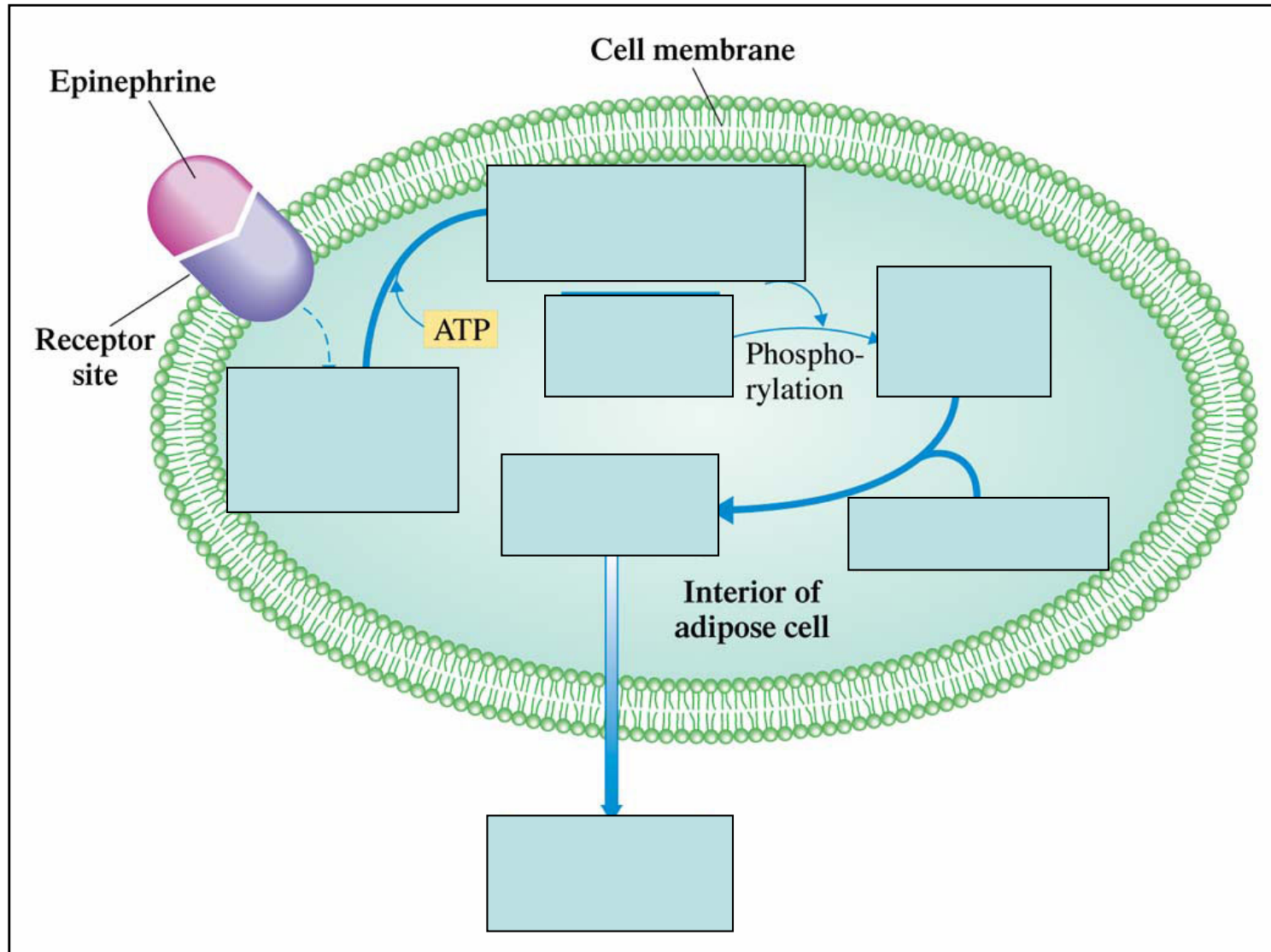
Epinephrine & glucagon:

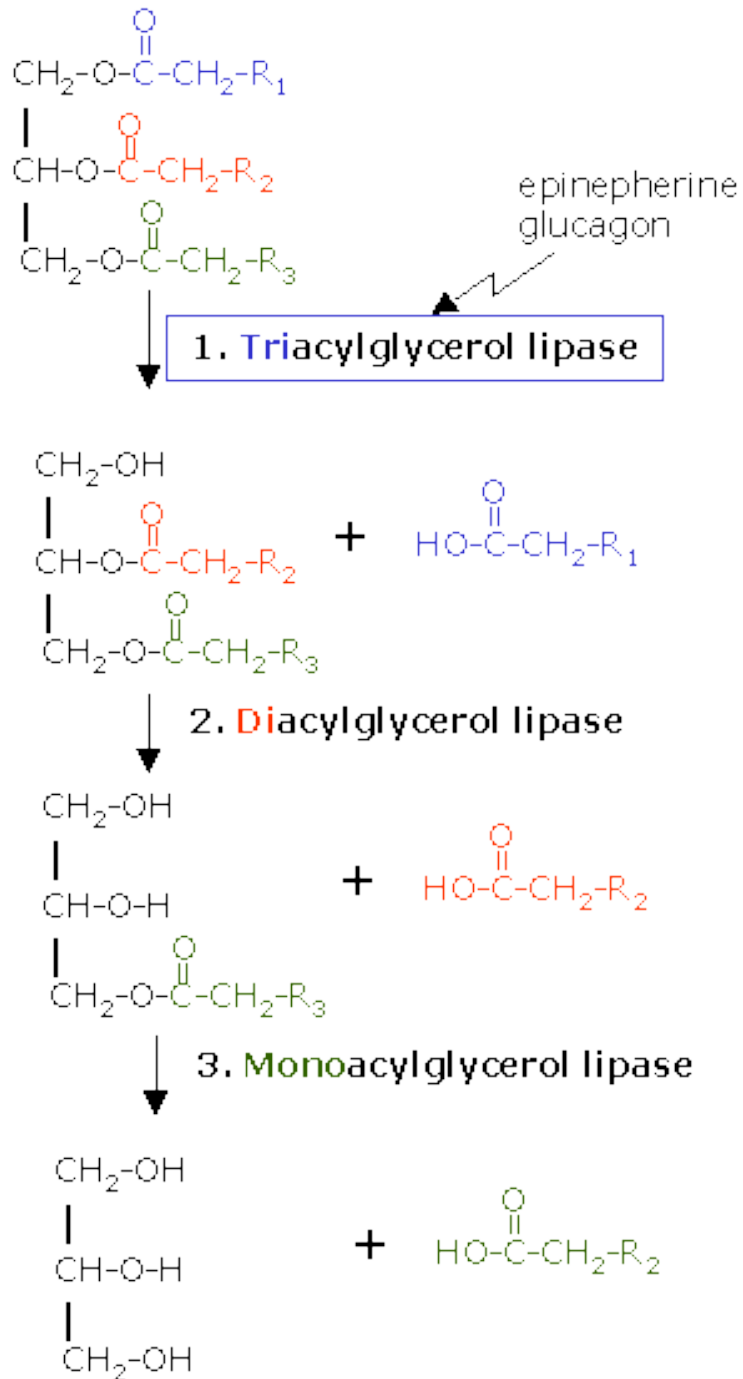
promote breakdown of fat (lipolysis)

Insulin:

inhibits lipolysis.

Hydrolysis of stored triacylglycerols in adipose tissue is triggered by hormones that stimulate cAMP production within adipose cells.





Third time is a charm!

TAGs hydrolyzed
a 3rd time
to form fatty acids.

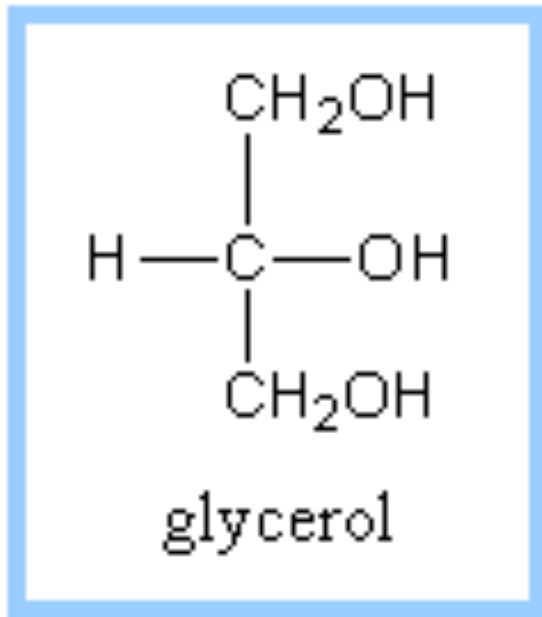
Triacylglycerol lipase

Diacylglycerol lipase

Monoacylglycerol lipase

Only triacylglycerol lipase is
activated by epinephrine.

Glycerol Metabolism

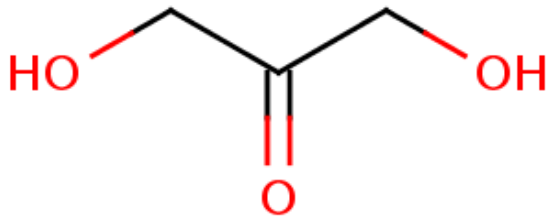


One glycerol formed for each TAG hydrolyzed.

Enter bloodstream & go to liver or kidneys for processing.

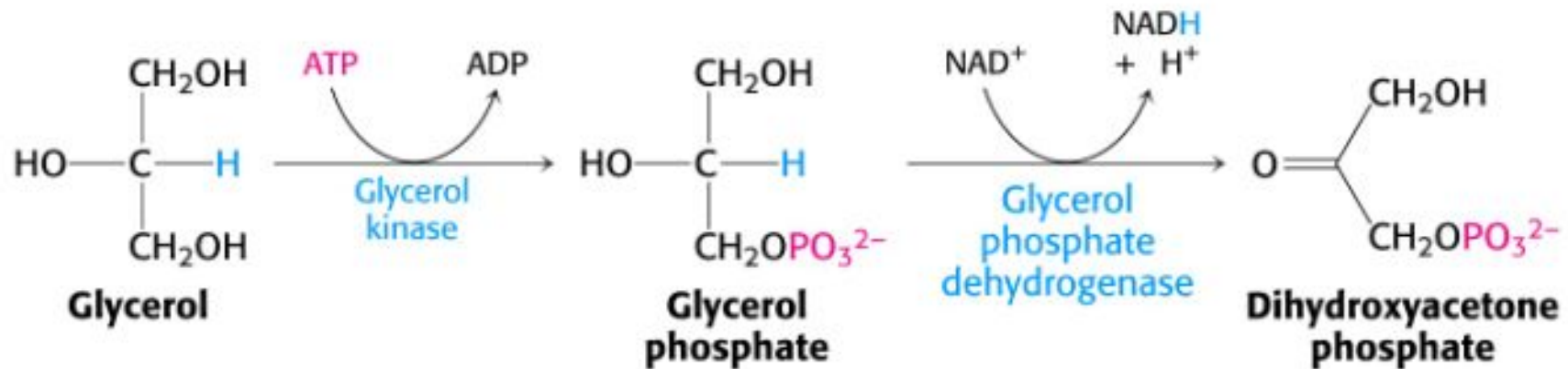
Converted in 2 steps to

Dihydroxyacetone phosphate



Where will the phosphate be attached?

Uses up one ATP
Reduces one NAD^+ to NADH



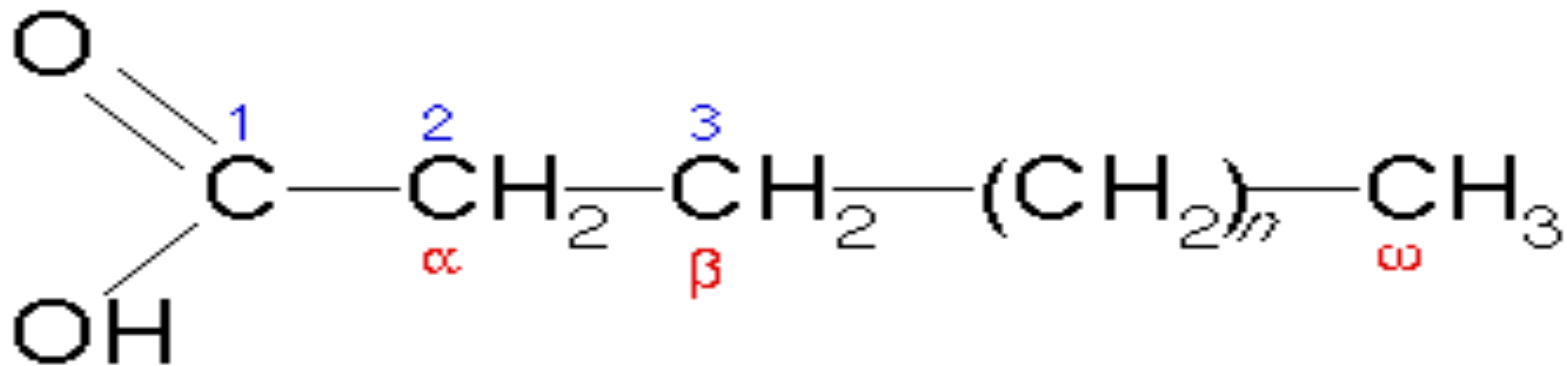
Primary hydroxyl
group is
phosphorylated

Oxidized to
form a
Ketone

Fatty acids can also be broken down for energy.
What kind of reaction is needed?

Oxidation!

Quick review first on fatty acid numbers & letters:

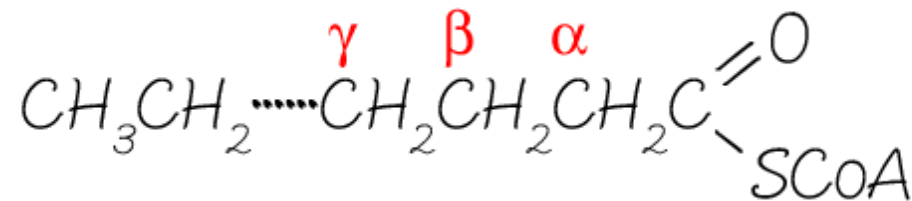
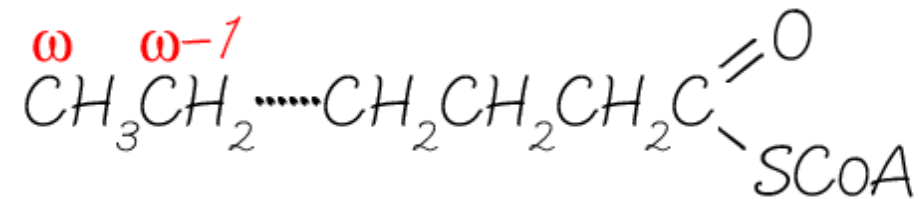
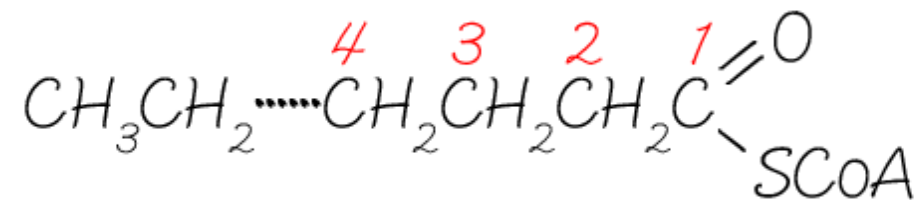


Fatty acid numbering system

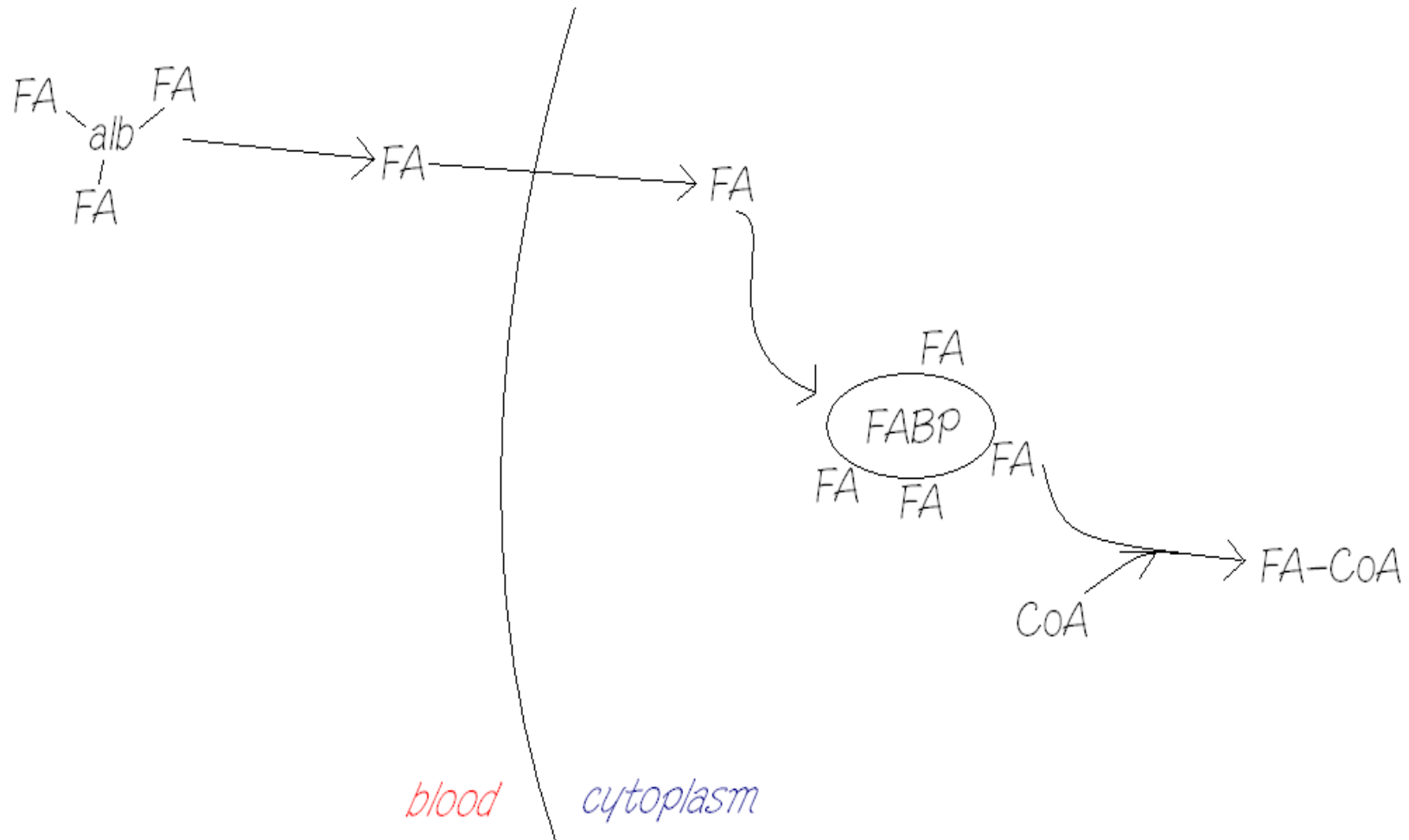
Fatty acid oxidation

- Also called beta-oxidation
- Because most action occurs on the beta-carbon atom
 - Old fashioned nomenclature 😊
- Requires tissues to have mitochondria
- Reciprocally regulated with glucose oxidation
 - Fatty acid oxidation inhibits glucose oxidation
 - Insulin inhibits fatty acid oxidation
- Consumes a lot of FAD, NAD, CoA
 - Availability of cofactors is important

Different Naming Systems



Transport of FA

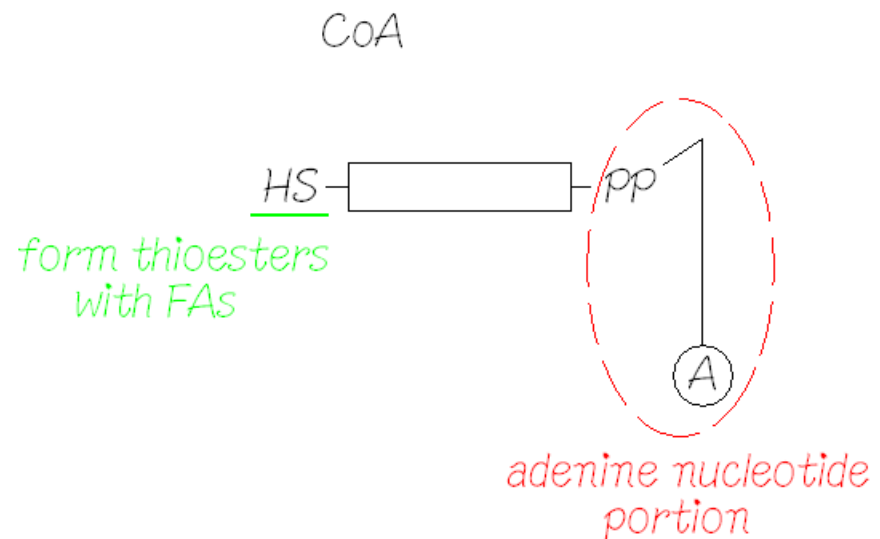
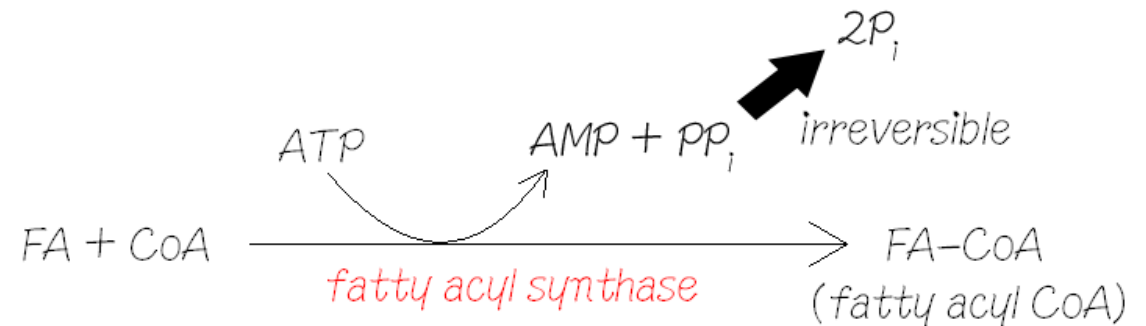


Transport of FA

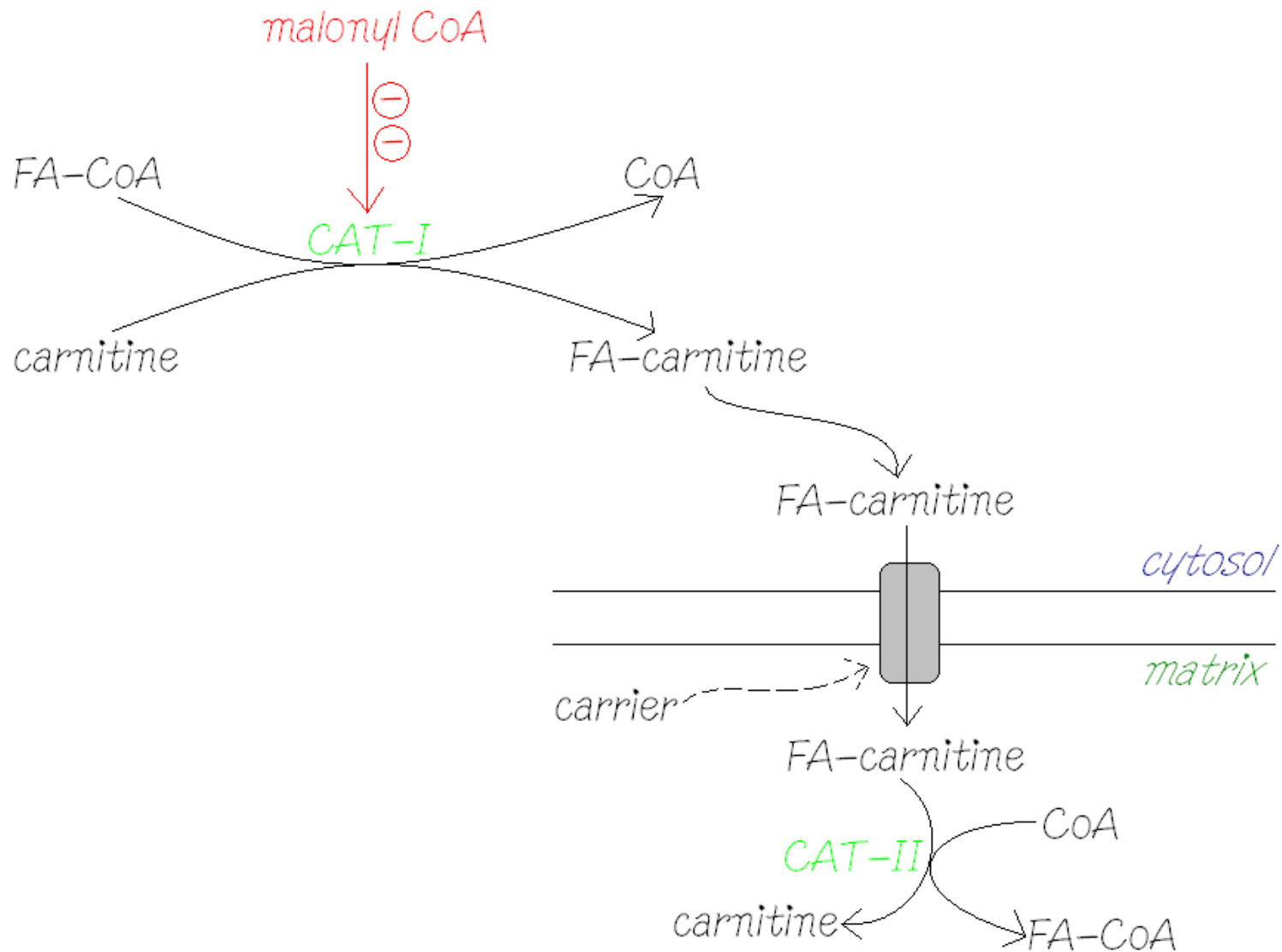
- FA needs to be transported from blood into tissues
- FA is carried in blood on albumin, which has several binding sites for FA
- There are specific transporters for FA: CD36/FATP
 - CD36 moves to the cell surface whenever there is a need to take up FA at a rapid rate
- FA is carried on FABP (fatty acid binding protein) in cytoplasm

Trapping of FA

- FA is trapped by CoA
- CoA - not only traps FA, but also “activates” it (primes it)
- Requires quite a lot of energy, \therefore ATP is not converted into ADP, but AMP



Transport of FA: Mitochondria



Transport of FA: Mitochondria

- FA-CoA cannot cross the inner-mitochondrial membrane
 - FA needs to be transferred to carnitine in order to get into the mitochondria (carnitine forms ester with FA)
- CAT = carnitine acyl transferase
 - Converts FA into a form that can be taken into the mitochondria (by specific carrier)
 - Regenerates CoA –
 - CoA is needed for trapping more FA
- CoA: pool in cytoplasm and pool in mitochondria never mix → compartmentalization, ∴ CoA can be at different concentration in the cytoplasm & in the mitochondria

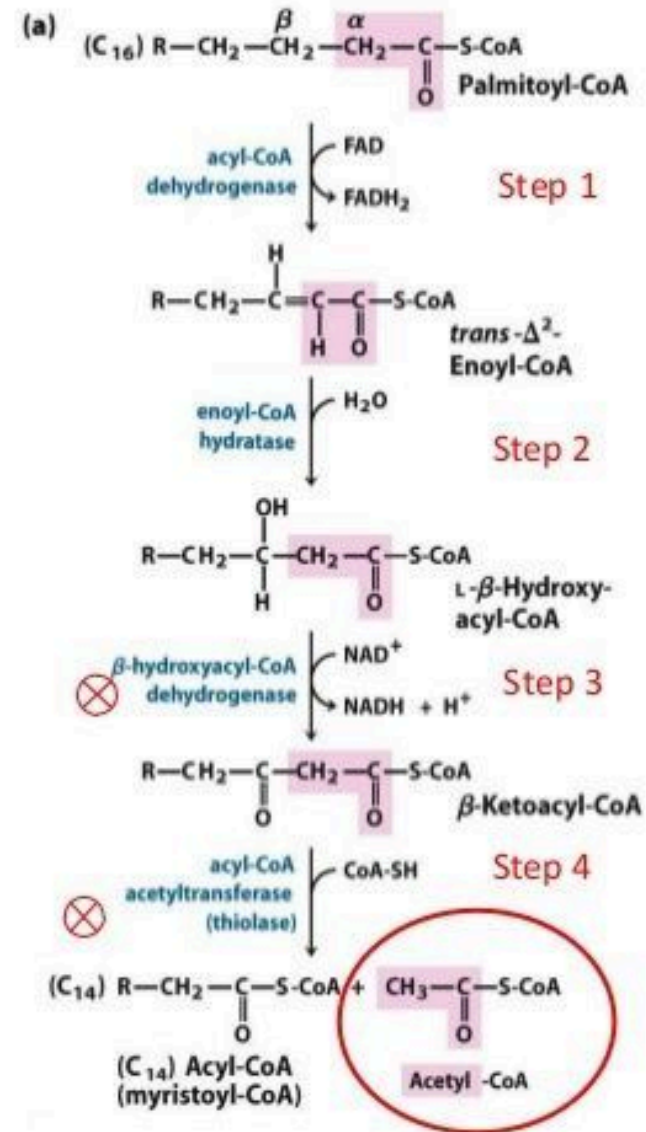
Transport of FA: Mitochondria

- Malonyl CoA is a very strong inhibitor of CAT-I
- CAT-I is the key regulator of fat oxidation - once FA gets into the mitochondria, it will be oxidized (i.e. the only fate of mitochondrial FA-CoA is oxidation)
- Alternative fate of FA-CoA in the cytoplasm is esterification with glycerol-3-phosphate to form lipid
- Insulin inhibits CAT-I via \uparrow malonyl CoA
 - Which is produced by acetyl CoA carboxylase
 - Normally associated with lipogenesis but occurs in muscle tissue too in a regulatory role

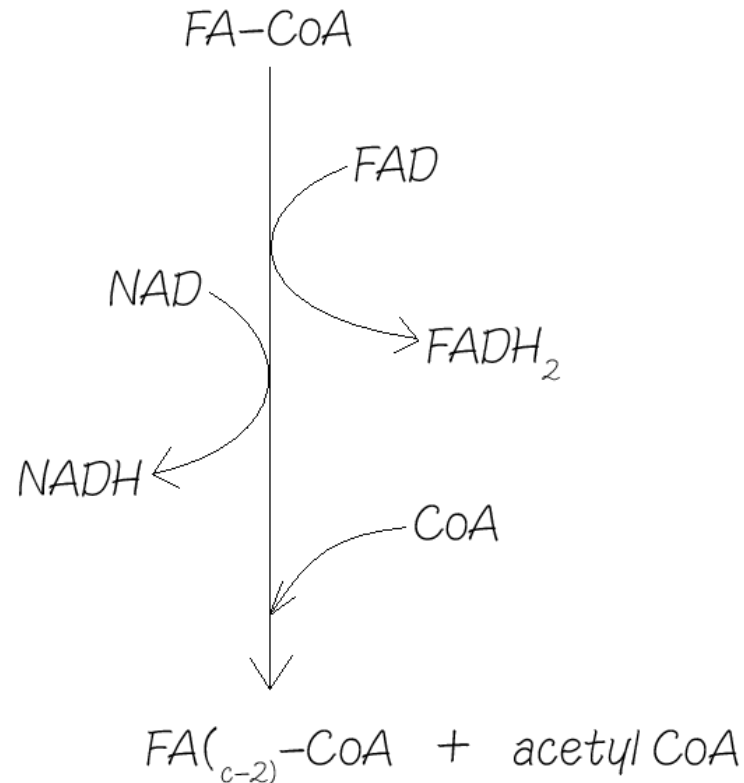
β -oxidation

4 Steps of β -oxidation

1. Dehydrogenation of the fatty acyl-CoA to make a trans double bond between α and β carbon.
 - Short, medium, and long chain acyl-CoA dehydrogenases
 - e^- removed transferred to FAD
2. Hydration of the double bond
 1. Dehydrogenation of the β -hydroxyl group to a ketone
 - e^- removed transferred to NAD^+
 1. Acylation – addition of CoA and production of acetyl-CoA



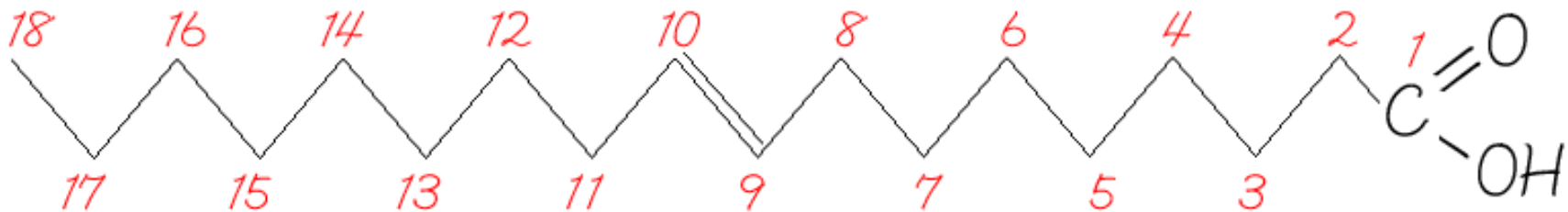
Summary of β -oxidation



- Example: 16C FA-CoA
 - 7 NADH & 7 $FADH_2$ are produced, 7 CoA are required
 - 16C FA-CoA \rightarrow 8 acetyl CoA

Unsaturated FAs

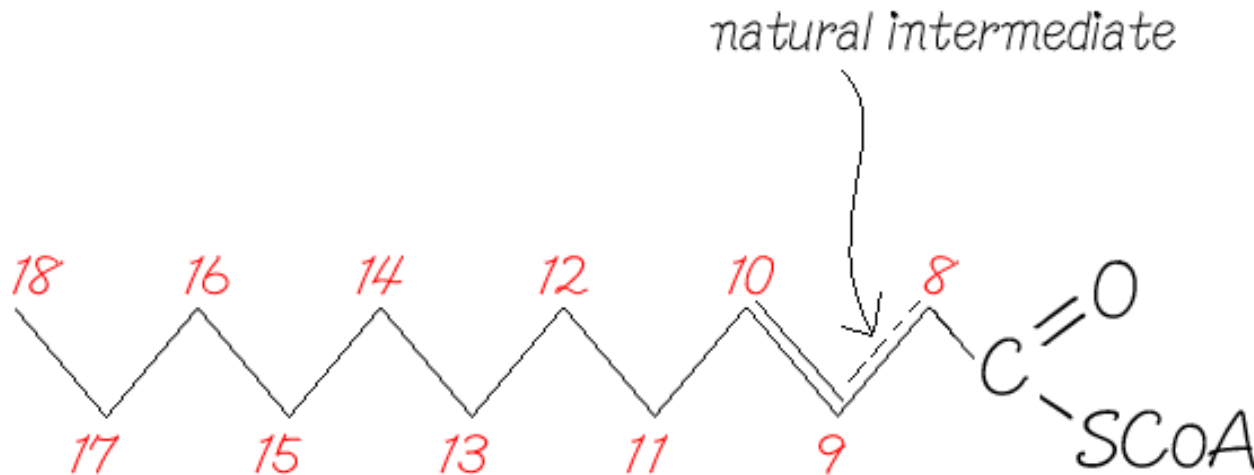
- Examples:
 - C18:1 (9) - oleic
 - 18 carbons, 1 double bond at the 9th position



- C18:2 (9, 12) - linoleic

Oxidation of Unsaturated FAs

- After 3 rounds of β -oxidation, intermediates would normally have double bonds between α and β carbon, but in unsaturated FAs, the double bonds will be between β and γ carbon \rightarrow need to move the double bond

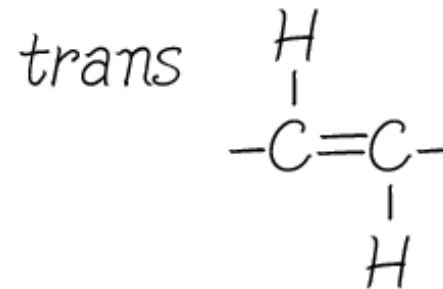
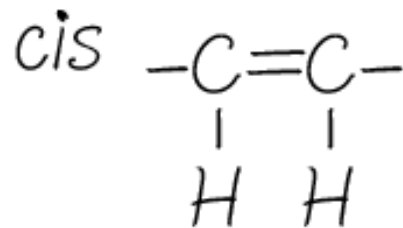


Oxidation of Unsaturated FAs

- The process of β -oxidation will halt if the double bonds cannot be moved to the appropriate position
- Our body has enzymes that can shift the double bond position \rightarrow but only if the double bonds are in cis configuration

Oxidation of Unsaturated FAs

- The double bonds in natural occurring unsaturated FAs are in cis
- The double bonds in unsaturated FAs result from hydrogenation are in both cis and trans



- Polyunsaturated FAs are liquid. To make them more solid – so as to be spreadable like butter, Hs are added to the FAs
- Hydrogenation is a chemical process – using strange temperatures pressures and catalysts

Ketogenesis

- Only occurs in the liver
- Need lots of NAD, FAD & CoA to keep beta-oxidation going,
 - so need to regenerate co-factors
- NAD & FAD are regenerated in the electron transport chain which is dependent on ATP production/demand
- CoA is regenerated by sending acetyl CoA into Krebs cycle
 - there is limit to how much acetyl CoA can enter the Krebs cycle
 - only when energy is needed
- So normally CoA regeneration is dependent on ATP demand
- Ketogenesis represents an extra way of regenerating CoA
 - Thus allowing beta-oxidation to happen very fast in the liver