

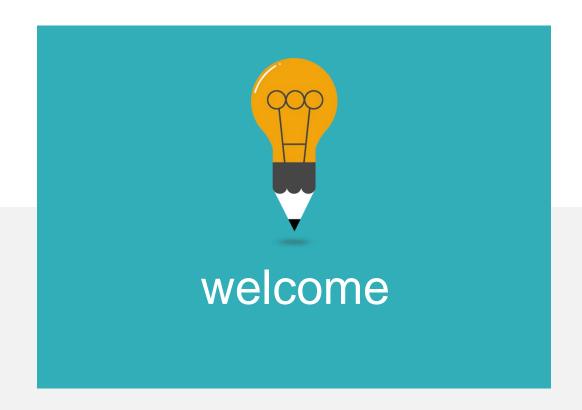




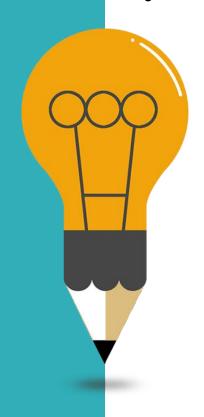
Lipids

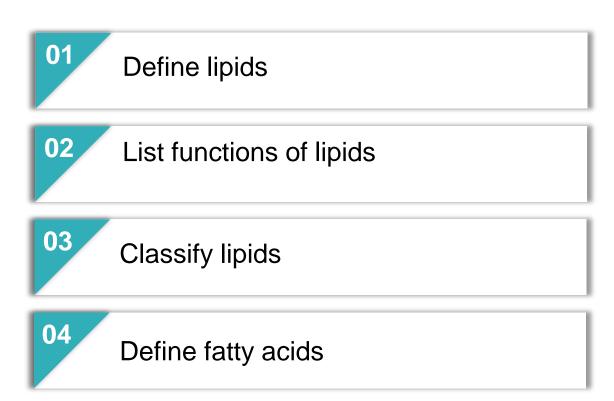
By: 1st year pharmD students

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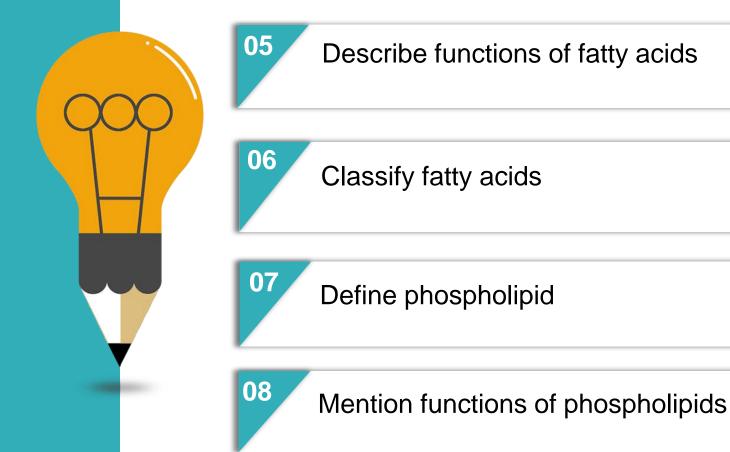


By the end of this presentation you will be able to:



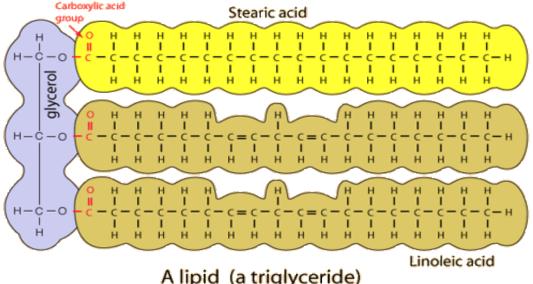


By the end of this presentation you will be able to:



Lipids

Group of organic compounds that are greasy to the touch, insoluble in water, and soluble in alcohol and ether: lipid comprise the fats and other esters with analogous properties and constitute, with proteins and carbohydrates, the chief structural components of living cells.



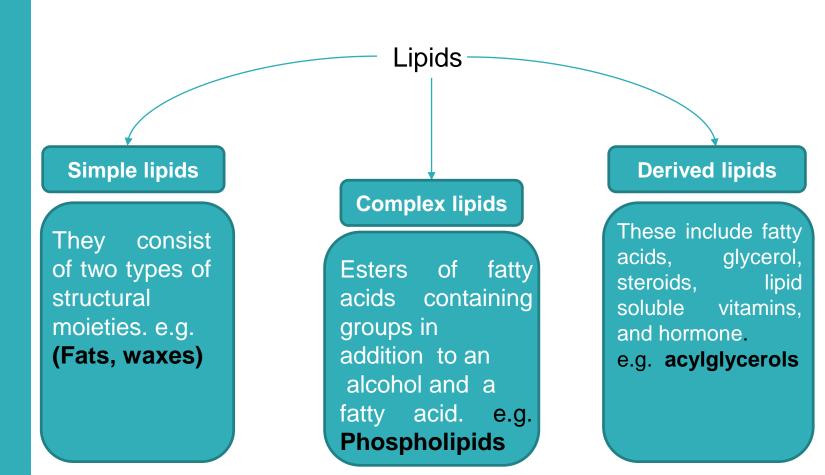


Function of lipids

- In cell membrane structure.
- Store the fat soluble vitamins.
- Essential fatty acids are useful for transport of cholesterol.
- Keep body warm.
- Store energy.



Classification types of lipid





Complex lipid

Glycolipids: Lipids containing carbohydrate moiety ar e called glycolipids.



Sulpholipids: Lipids characterized by possessing sulphate groups.

Lipoproteins: Lipids as prosthetic group to proteins.

A class of aliphatic acids, especially palmitic, stearic, or oleic acid, consisting of a long hydrocarbon chain ending with a carboxyl group that bonds to glycerol to form a fat.

Fatty acids

Functions of fatty acids

- Oxygen transport.
- Providing energy.
- Development of strong tissues and organs.
- Brain functioning .
- Lowering cholesterol and reducing risk of he art disease.



Moreover, on the basis of the absence / presence of double / triple bonds they can be grouped into two broad classes:

Saturated fatty acids: if there are no double bonds in the carbon chain

Unsaturated fatty acids: if there are one or more double bonds in the carbon chain.



Depending on their degree of saturation/unsaturation in the carbon chain, they can be divided into three classes:

- Monounsaturated fatty acids (MUFA), if only one double bond is present;
- Polyunsaturated fatty acids (PUFA), if two or more double bonds are present.



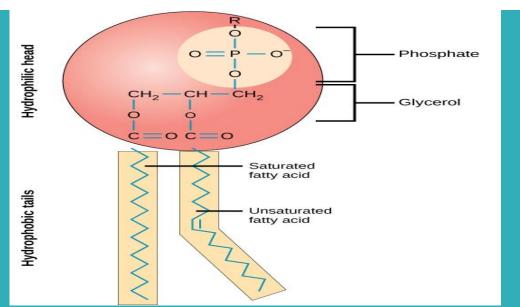
On the basis of the ability or not to synthesize they can be classified as:

- Essential
- Not essential

Depending only on chain length they can be function ally divided into:

- Short chain FA (SCFA): up to 6 carbon atoms;
- Medium chain FA (MCFA): from 8 to 12 carbon atoms;
- Long chain FA (LCFA): from 14 to 18 carbon atoms;
- Very long chain FA (VLCFA): from 20 carbon atoms onwards.



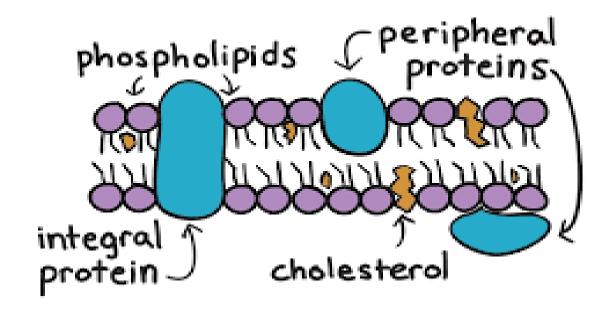


A phospholipid is a compound of lipid molecule that is the main component of the cell membrane. each phospholipid is made up of two fatty acids, a phosphate group, and glycerol molecule. when many phospholipids line up, they form a double layer that is all cell membranes.

Phospholipids

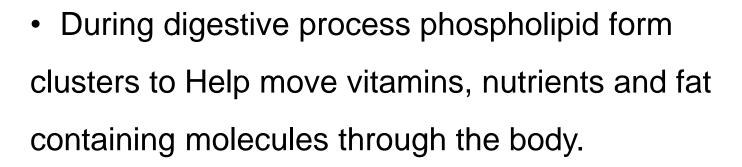
Functions of phospholipids

Forms bilayers of cell membrane.





Functions of phospholipids



 They can be used as signal transducer between cells.



Summary

- Lipids are divided into glycerol and fatty acid.
- Lipids are main component of cell membrane.
- Lipids are divided into simple, complex and derived lipids.
- Fatty acids consisting of hydrocarbon chain ending in a Carboxyl group.
- Function of fatty acids e.g. oxygen transport, providing Energy.
- Fatty acids are divided into saturated and unsaturated.





Summary:

- Phospholipids contain two fatty acids, a phosphate group, and a glycerol molecule
- Function of phospholipids e.g. forms bilayers of cell membrane







Thank you For your attention

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