

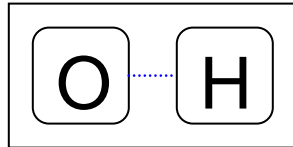
The Chemistry of Life (7%)

I. Bonds

a. Covalent

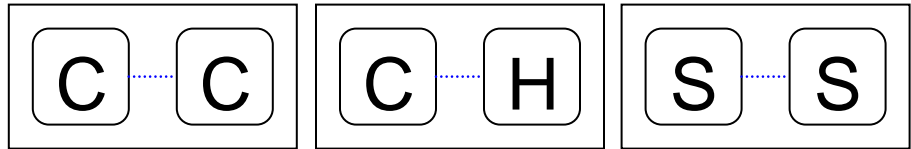
i. Polar

1. Between atoms that are conversely electronegative



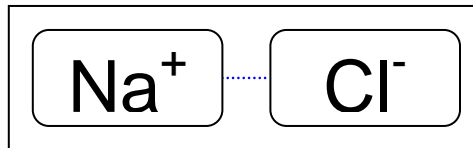
ii. Non Polar

1. Between atoms that have electro-negativities that are either about the same or the same



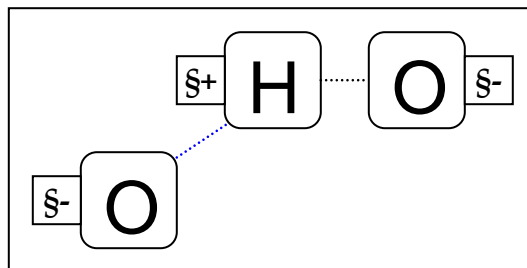
b. Ionic

1. Between atoms that have a full charge



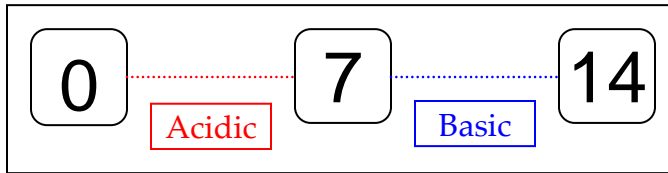
c. Hydrogen

1. Hydrogen attached to an electronegative element (N, O) (Polar Covalent bond)
2. Causes partial positive and partial negative charge
3. Bond between second electronegative atom and H is the Hydrogen bond
4. Found mainly between nucleic acid strands



II. pH

a. Scale



b. Acidic

- i. More H⁺

c. Basic

- i. More OH⁻

d. Increments

- i. 10x
 1. i.e. pH 3 is 10x more acidic than pH 4

III. Biomolecules

a. Lipids

- i. Mostly C-C and C-H bonds
- ii. Fats
 1. Glycerol Backbone + Fatty Acid Tails
 2. Saturated: Solid at room temperature
 - a. i.e. butter
 3. Unsaturated: Liquid at room temperature
 - a. i.e. oil
- iii. Steroids
 1. Carbon Rings + OH groups

b. Nucleic Acids

- i. Nucleotides
 1. Phosphate Group + Carbon Ring (Sugar) + Base
 2. Bases attracted by Hydrogen Bonds
 - a. A-T (2 H bonds)
 - b. C-G (3 H bonds)
 - c. A-U (2 H bonds)

c. Carbohydrates

- i. C-H-O Ratio is 1:2:1
- ii. Monosaccharides
 1. Glucose
 2. Galactose
 3. Fructose
- iii. Disaccharides
 1. Lactose → Glucose + Galactose (Hydrolysis)

- 2. Sucrose → Glucose + Fructose (Hydrolysis)
- 3. Maltose → Glucose + Glucose (Hydrolysis)

iv. Polysaccharides

- 1. Starch: Plant storage form
- 2. Glycogen: Animal storage form
- 3. Chitin: Exoskeleton of insects; fungal cell walls
- 4. Cellulose: Plant cell wall

d. Proteins

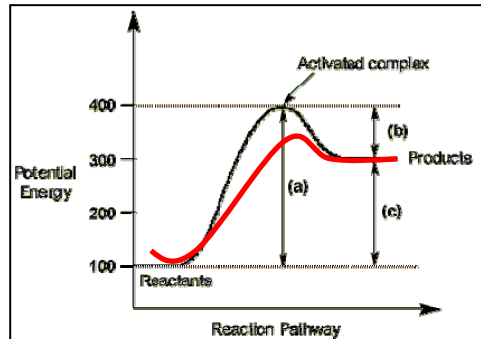
i. Amino Acids

- 1. R group + Central Carbon + Amino Group → Amino Acid
- 2. Amino Acid + Amino Acid → Dipeptide (Condensation)
- 3. Combinations

- a. 1: Primary: Sequence of Amino Acids
- b. 2: Secondary: Hydrogen Bonds
 - i. Alpha Helices
 - ii. Beta Sheets
- c. 3: Tertiary: Interactions between R groups (3D)
 - i. Ionic Bonds
 - ii. Covalent Bonds
 - 1. Disulfide Bonds
 - iii. Hydrogen Bonds
 - iv. Hydrophobic Interactions
- d. 4: Quaternary: Interactions between polypeptide chains

ii. Enzymes

1. Accelerate rates of reactions (rxn)
2. Not destroyed in the reactions
3. Don't change overall energetics (ΔG)
4. Lower activation energy



Endothermic

Endothermic:

Heat energy taken in from surroundings
→ turned into potential energy in the products

Enthalpy:

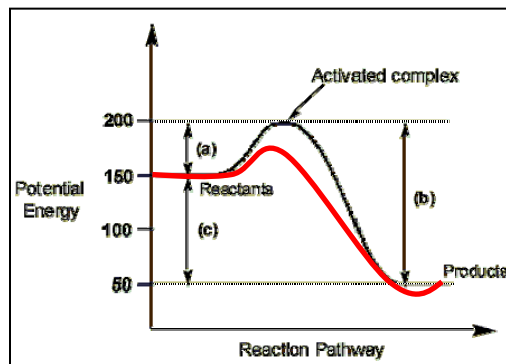
Products > Reactants

(a):

The activation energy (**E_a**) for the forward reaction

(b):

The activation energy (**E_a**) for the reverse reaction



Exothermic

Exothermic:

Reactant's potential energy or enthalpy is released into the surroundings, usually in the form of heat

Enthalpy:

Products < Reactants

(a):

The activation energy (**E_a**) for the forward reaction

(b):

The activation energy (**E_a**) for the reverse reaction

5. Effects and Alterations

a. pH

- i. Affect hydrogen bonding between R groups
 1. Change structure

b. Temperature

i. Cold:

1. Enzymes not as flexible
2. Active site not able to mold around substrate

ii. Hot:

1. Cause hydrogen bonds to break between R groups
2. Denaturing
3. *More collisions → not necessarily going to accelerate reaction