

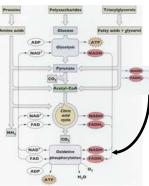
Oxidation

Degradation of Saturated Fatty Acids

Fatty Acid Degradation

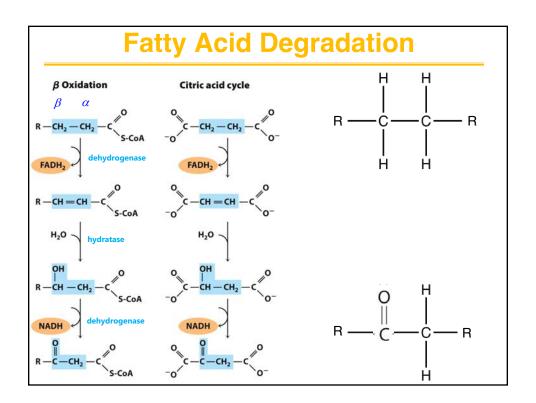
Oxidation

- Fatty Acid Oxidation consists of oxidative conversion of two-carbon units into acetyl-CoA at the β carbon of the fatty acid with concomitant generation of NADH and FADH₂.
 - –involves oxidation of β carbon to thioester of fatty acyl-CoA
 - Concept of thiolysis; similar to phosphorolysis for polysaccharides
- As we just learned, the acetyl-CoA is converted into CO₂ via citric acid cycle with concomitant generation of more NADH and FADH₂. The NADH and FADH₂ are reoxidized via the electron transport down the respiratory chain, and conversion into ATP.
- CONVERGENT PATHWAY with GLUCOSE.



Fatty Acid Degradation

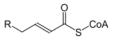
$$C_{16}$$
 C_{14}
 C_{12}
 C_{10}
 C_{10}



β-Oxidation: Acyl-CoA Dehydrogenase

$$\begin{array}{c|c}
 & \beta & O \\
 & \alpha & S & CoA \\
\hline
 & Acyl-CoA
\end{array}$$

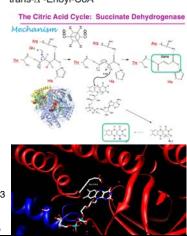


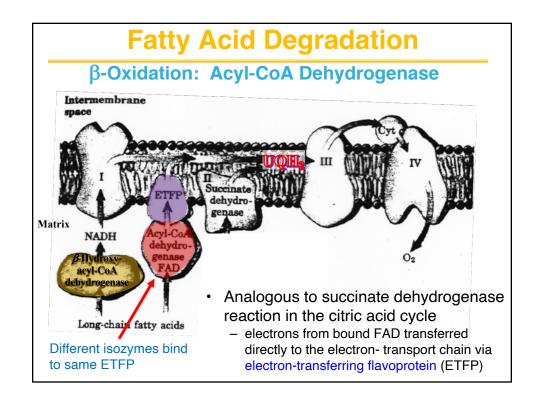


trans-∆²-Enoyl-CoA

- Catalyzed by isoforms of acyl-CoA dehydrogenase (AD) on the innermitochondrial membrane (peripheral)
 - very-long-chain AD (12-18 carbons)*
 - medium-chain AD (4-14 carbons)
 - short-chain AD (4–8 carbons)
- Results in trans double bond, different from naturally occurring unsaturated fatty acids
- Mechanism same as succinate dehydrogenase; except not in membrane
- Notice that both α and β -carbons must be sp³ to work

*Adrenoleukodystrophy (ALD)





β-Oxidation: Enoyl-CoA hydratase

- Catalyzed by two isoforms of enoyl-CoA hydratase:
 - soluble short-chain hydratase (crotonase)
 - membrane-bound long-chain hydratase, part of trifunctional protein (TFP)
- Water adds across the double bond yielding alcohol on β carbon.
- Specific for single *trans*- Δ^2 double bond, no conjugation
- · Sometimes called crotonase



- Analogous to fumarase reaction in the citric acid cycle crotonate
 - Same stereo-specificity
 - Same enolic intermediate

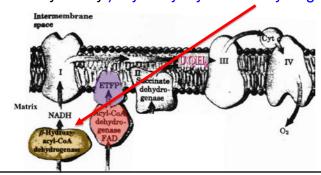
Fatty Acid Degradation

β-Oxidation: β-hydroxyacyl-CoA dehydrogenase

L-3-Hydroxyacyl-CoA

3-Ketoacyl-CoA

• Catalyzed by β -hydroxyacyl-CoA dehydrogenase

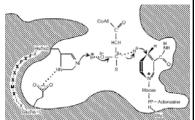


β-Oxidation: β-hydroxyacyl-CoA dehydrogenase

L-3-Hydroxyacyl-CoA

3-Ketoacyl-CoA

- Catalyzed by β-hydroxyacyl-CoA dehydrogenase
- The enzyme uses NAD + cofactor as the hydride acceptor.
- Only L-isomers of hydroxyacyl CoA act as substrates.
- Analogous to malate dehydrogenase reaction in the citric acid cycle and the lactate & alcohol dehydrogenase in fermentation



Fatty Acid Degradation

β-Oxidation: Thiolase

$$R-CH_{2}-C_{\beta}-C_{\alpha}-C-S-CoA$$

$$R-CH_{2}-C_{\beta}-C_{\alpha}-C-S-CoA$$

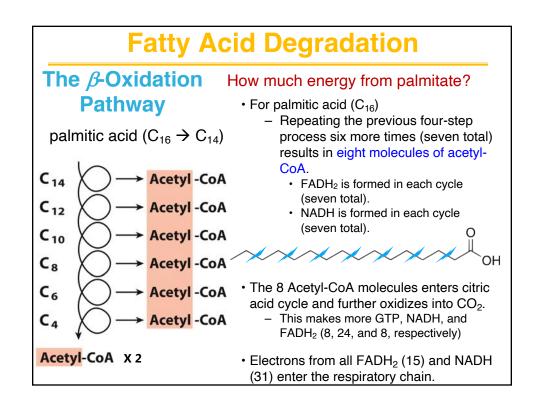
$$R-CH_{2}-C_{\beta}-C_{\alpha}-C-S-CoA$$

$$R-CH_{2}-C_{\beta}-C_{\alpha}-C-S-CoA$$

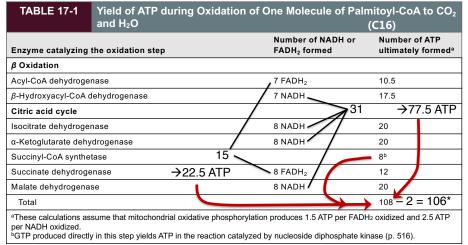
$$R-CH_{2}-C_{\beta}-C_{\alpha}-C-S-CoA$$

- Catalyzed by acyl-CoA acetyltransferase (thiolase) via covalent mechanism
 - The carbonyl β -carbon in β -ketoacyl-CoA is electrophilic.
 - Active-site thiolate acts as a nucleophile and releases acetyl-CoA.
 - Terminal sulfur in CoA-SH acts as a nucleophile and picks up the fatty acid chain from the enzyme.
- The net reaction is thio-lysis of the carbon-carbon bond.

Fatty Acid Degradation β-Oxidation: Thiolase Mechanism The carbonyl β -carbon in β -ketoacyl-CoA is electrophilic. Active-site thiolate acts as a nucleophile BH. and releases acetyl-Enzyme CoA. Terminal sulfur in CoA-SH acts as a nucleophile and picks up the fatty acid chain from the enzyme.



Energy from Fatty Acid Catabolism



^{*}These 2 "ATP" equivalents were expended in the activation by Fatty acyl-CoA synthetase.

Degradation of Unsaturated Fatty Acids

Degradation of Unsaturated Fatty

Acids

OH

oleic (C18:1
$$\Delta^9$$
)

Iinoleic (C18:2 Δ^9, Δ^{12})

TWO problems:

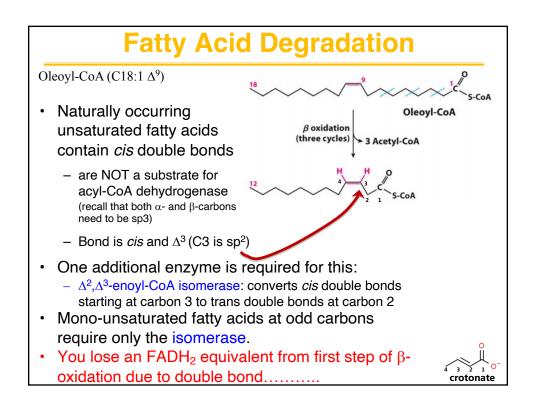
1. cis

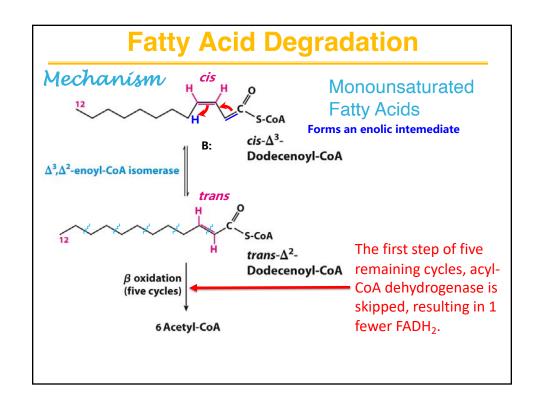
2. often at odd carbon

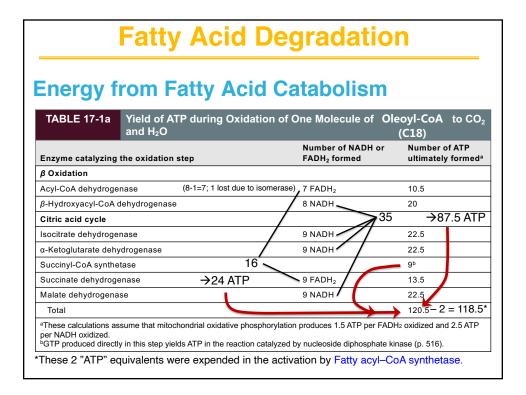
γ-linolenic (C18:3 $\Delta^6, \Delta^9, \Delta^{12}$)

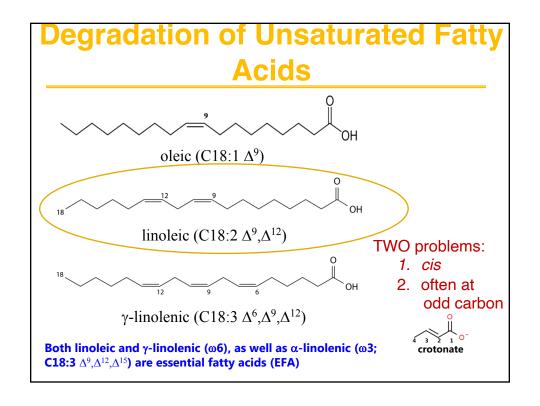
Both linoleic and γ-linolenic (ω 6), as well as α-linolenic (ω 3; crotonate

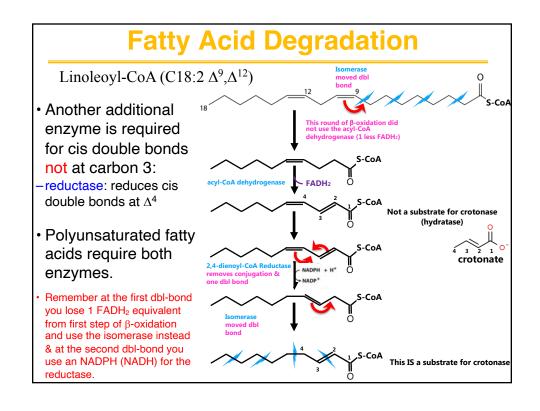
C18:3 $\Delta^9, \Delta^{12}, \Delta^{15}$) are essential fatty acids (EFA)

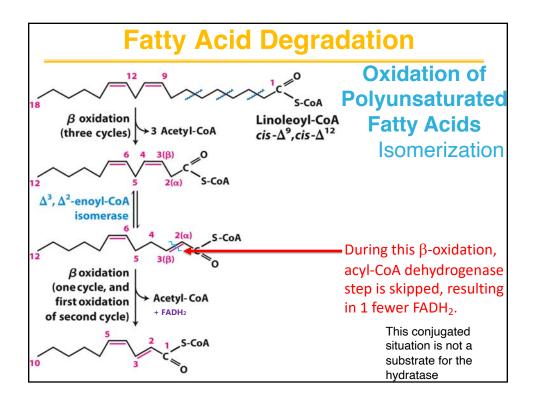


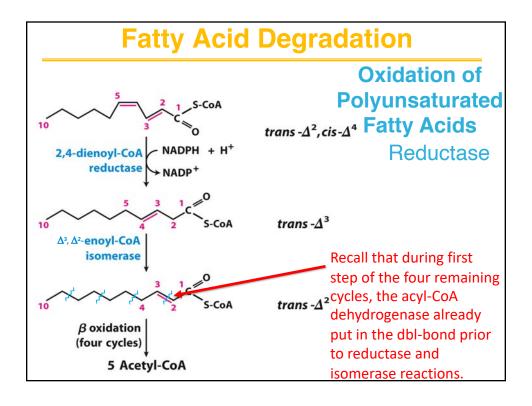


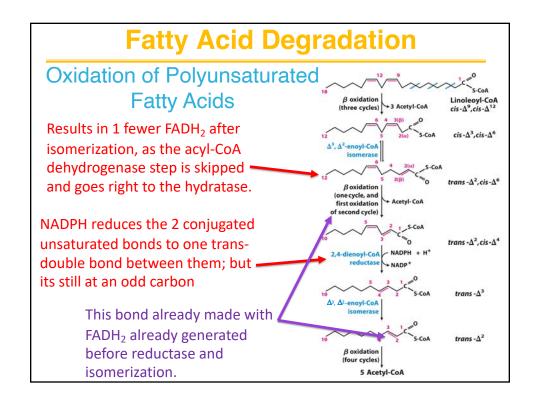


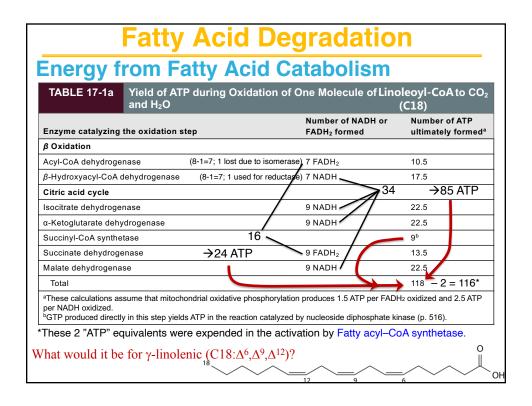












Degradation of Odd-Chain Fatty Acids

Oxidation of Odd-Numbered Fatty Acids

- Most dietary fatty acids are even-numbered.
- Many plants and some marine organisms also synthesize odd-numbered fatty acids.
- •The metabolism of oxidation of odd-chain fatty acids CONVERGES with that of some amino acids
- Details will be discussed with amino acids

Ketone Bodies

