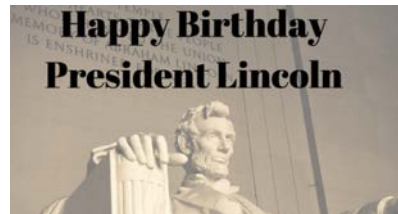


BI/CH 422/622

Announcements:

Happy Birthday President Lincoln
Material for Exam 1 ends today



OUTLINE:

Glycogenolysis

Glycolysis

Introduction & overview; 2 phases

Phase I

Phase II

Summary: logic, energetics, labeling studies

Other sugars

Pasteur: Anaerobic vs Aerobic

Fermentations

Lactate

pyruvate dehydrogenase

Ethanol

pyruvate decarboxylase

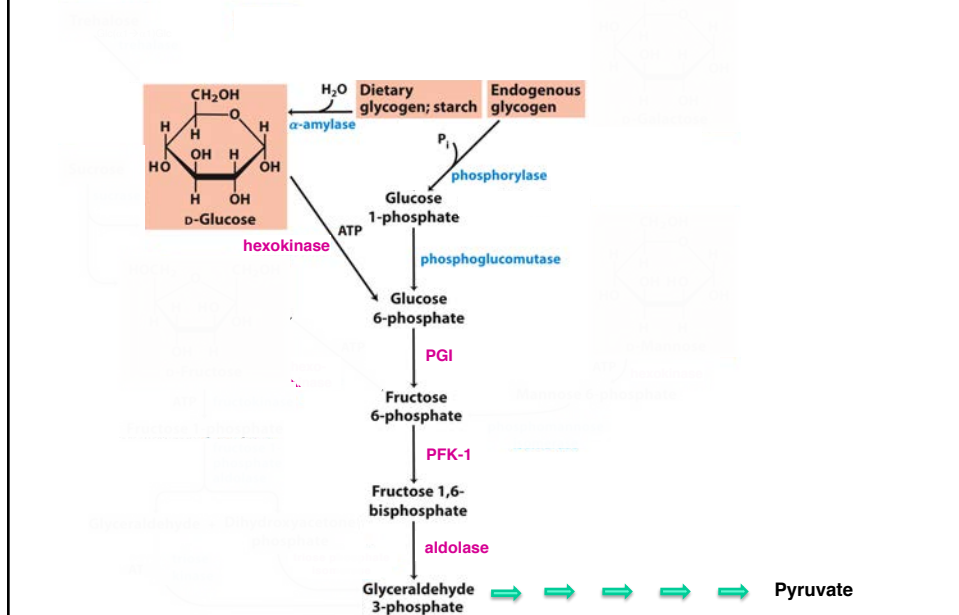
alcohol dehydrogenase

Acetoacetate decarboxylase

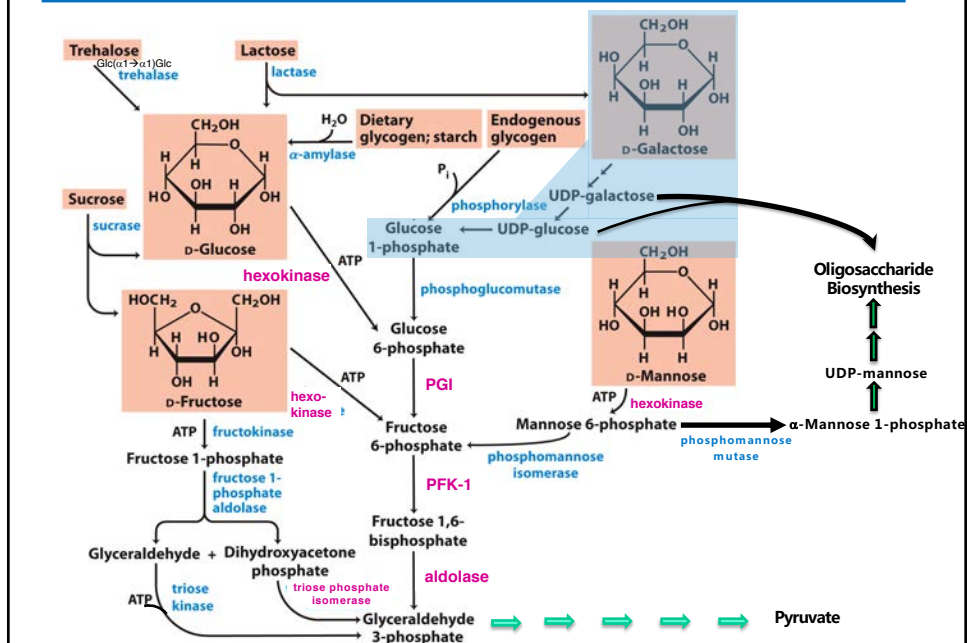
Catabolism of Other Sugars

- Ingestion yields free glucose from glycogen and starch by α -amylase, maltase, and isomaltase
- In the cell, glucose molecules are cleaved from glycogen and starch by glycogen phosphorylase.
 - yielding glucose 1-phosphate
 - uses inorganic phosphate for lysis (phosphoro-lysis)
- Disaccharides are hydrolyzed.
 - lactose: glucose and galactose
 - sucrose: glucose and fructose
 - trehalose: glucose
 - Monosaccharides fructose, galactose, and mannose enter glycolysis at different points.

Catabolism of Other Sugars



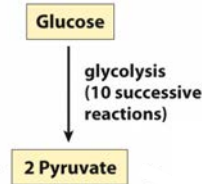
Catabolism of Other Sugars



Fates of Pyruvate

Pasteur effect

+O₂ → growth ↑ & fermentation ↓



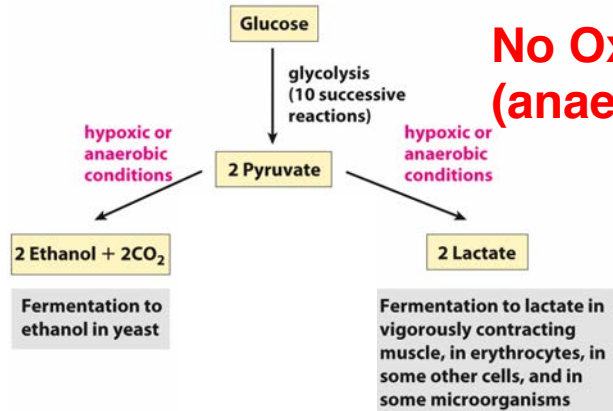
**No Oxygen
(anaerobic)**

**Oxygen available
(aerobic)**

In 1857, Louis Pasteur was studying fermentation by yeast, which are **facultative anaerobes**. They can produce energy with or without oxygen. When oxygen is low, the product of **glycolysis**, **pyruvate**, is turned into **ethanol** and **carbon dioxide**. When oxygen is high, pyruvate is converted to **acetyl CoA** and completely oxidized. More ATP is made aerobically than anaerobically. Therefore, about 15 times more glucose is consumed anaerobically as aerobically.

Dr. Kornberg: Lecture 01.27.17 (2:52-9:22/11:27-13:30)
(7.5 min)

Fates of Pyruvate

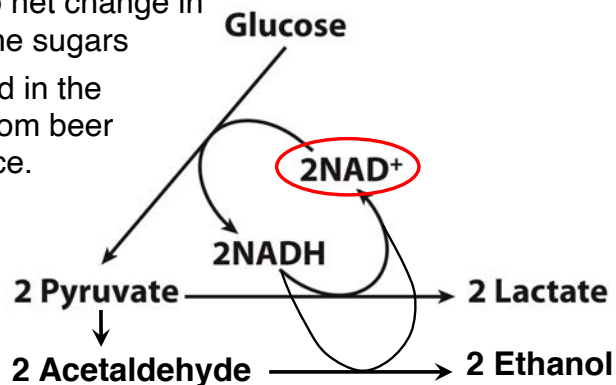


**No Oxygen
(anaerobic)**

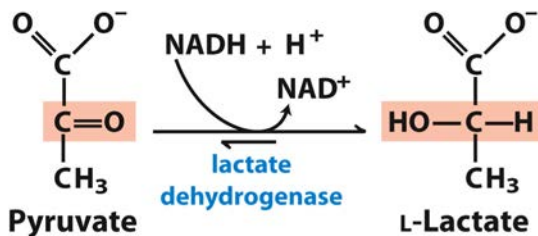
**Oxygen available
(aerobic)**

Fermentation

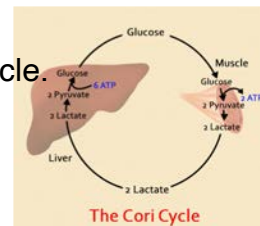
- **Regenerates NAD^+ for further glycolysis under anaerobic conditions**
- Generation of energy (ATP) without consuming oxygen
- Reduction of pyruvate to another product, there is no net change in oxidation state of the sugars
- The process is used in the production of food from beer to yogurt to soy sauce.



Fermentation: Lactic acid



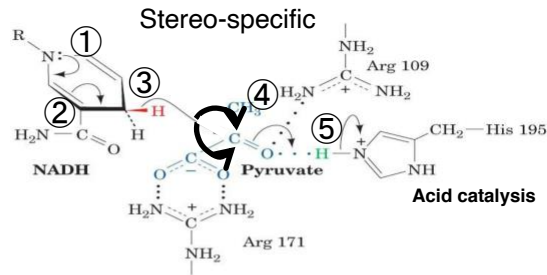
- Pathway in animals
- Reduction of pyruvate to lactate, reversible
- Highly thermodynamically favorable/reversible ($\Delta G^\circ = -6 \text{ kcal/mol}$)
- During strenuous exercise, **lactate builds up in the muscle**.
 - generally less than 1 minute
- The lactate can be transported to the liver and converted to glucose there. Called the Cori cycle.
 - Requires a recovery time
 - high amount of oxygen consumption to fuel gluconeogenesis
 - restores muscle glycogen stores



Fermentation: Lactic acid

Mechanism

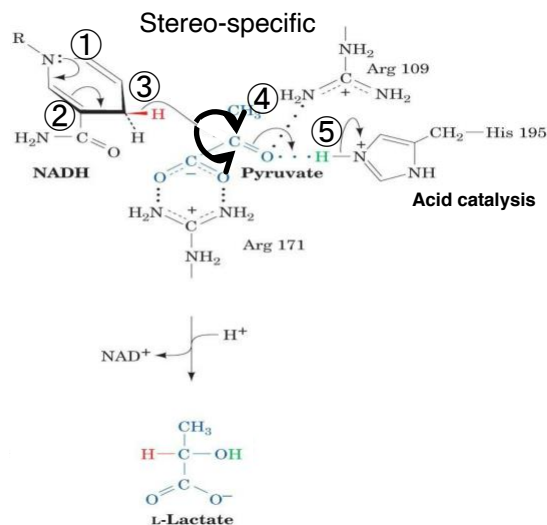
Lactate dehydrogenase



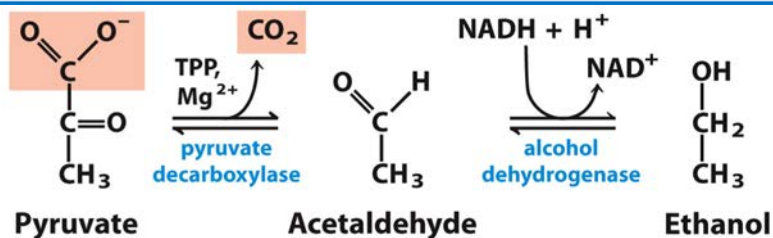
Fermentation: Lactic acid

Mechanism

Lactate dehydrogenase

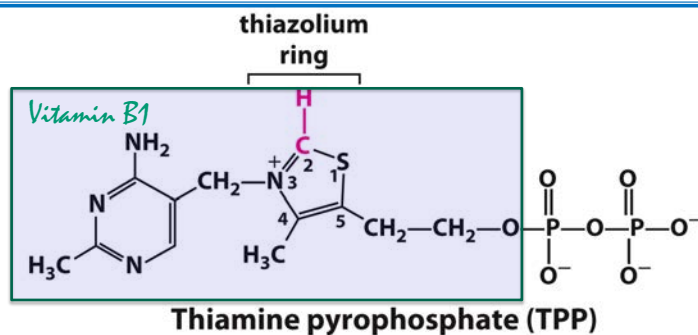


Fermentation: Ethanol

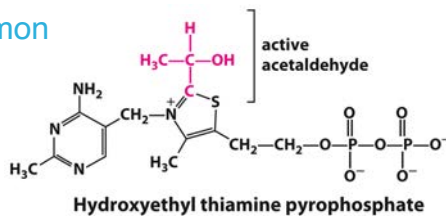


- Two-step reduction of pyruvate to ethanol
- Humans do not have pyruvate decarboxylase.
- Humans express alcohol dehydrogenase for ethanol metabolism, but is largely used in the reverse reaction, then aldehyde dehydrogenase (recall the different forms with different K_m values for why some people get flush).
- Both steps require cofactors.
 - pyruvate decarboxylase: Mg^{++} and thiamine pyrophosphate (TPP)
 - alcohol dehydrogenase: Zn^{++} and NAD^+
- CO_2 produced in the first step is responsible for:
 - carbonation in beer
 - dough rising when baking bread

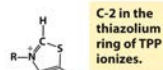
Fermentation: Pyruvate decarboxylase



TPP is a Common
Acetaldehyde
Carrier



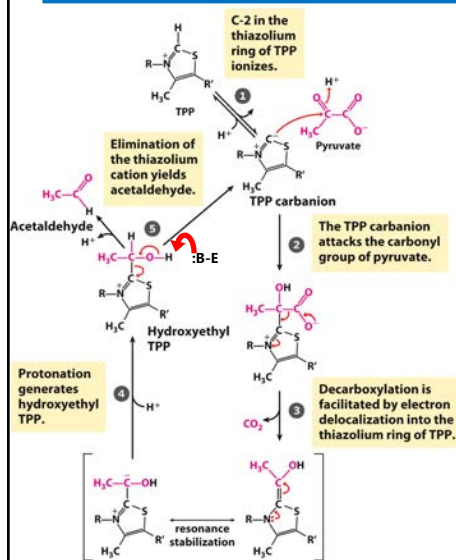
Fermentation: Pyruvate decarboxylase



- TPP forms a covalent bond with carbonyl carbon, forming an alcohol, and resulting in release of CO_2 .
- TPP then allows rearrangement of and protonation of carbonyl carbon to release from complex.

Fermentation: Pyruvate decarboxylase

Is a Common Acetaldehyde Carrier

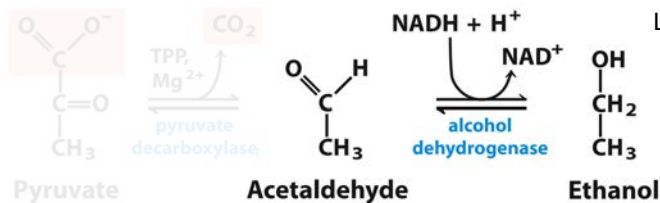


- TPP forms a covalent bond with carbonyl carbon, forming an alcohol, and resulting in release of CO_2 .
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Fermentation: Pyruvate decarboxylase

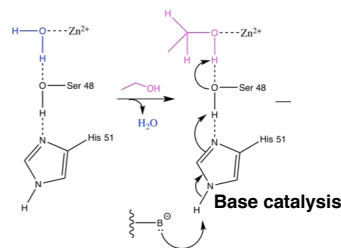
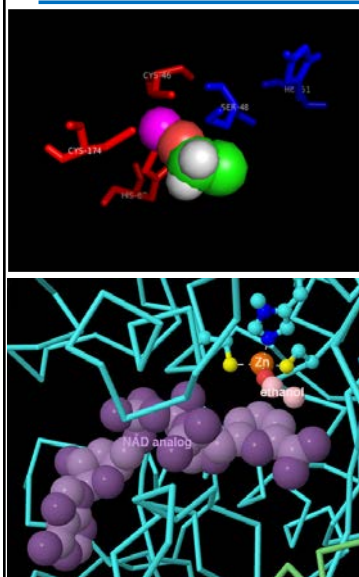
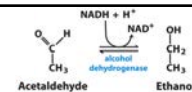
TABLE 14-1 Some TPP-Dependent Reactions

Enzyme	Pathway(s)	Bond cleaved	Bond formed
Pyruvate decarboxylase	Ethanol fermentation	$\text{R}^1-\text{C}(=\text{O})-\text{C}(=\text{O})\text{O}^-$	$\text{R}^1-\text{C}(=\text{O})-\text{H}$
Pyruvate dehydrogenase α -Ketoglutarate dehydrogenase	Synthesis of acetyl-CoA Citric acid cycle	$\text{R}^2-\text{C}(=\text{O})-\text{C}(=\text{O})\text{O}^-$	$\text{R}^2-\text{C}(=\text{O})-\text{S-CoA}$
Transketolase	Carbon-assimilation reactions Pentose phosphate pathway	$\text{R}^3-\text{C}(=\text{O})-\text{C}(\text{OH})-\text{R}^4$	$\text{R}^3-\text{C}(=\text{O})-\text{C}(\text{OH})-\text{R}^5$



Like LDH, highly thermodynamically favorable ($\Delta G^\circ = -6 \text{ kcal/mol}$)
This reaction pulls the entire fermentation pathway.

Fermentation: Alcohol Dehydrogenase (ADH)



Acid catalysis

Fermentation: Alcohol Dehydrogenase (ADH)

