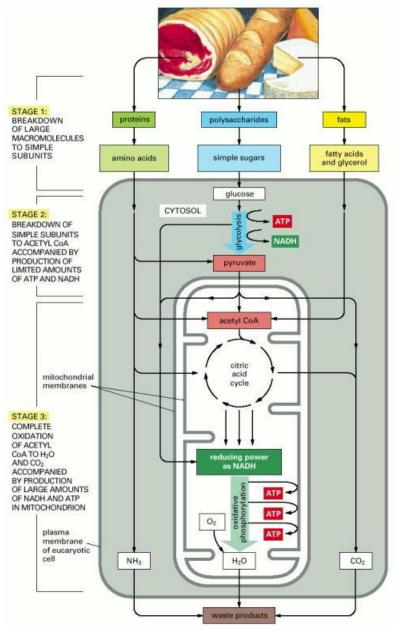
Fat metabolism



Common food composition:

- carbohydrates: 45-50%
- fats: 35-40%
- proteins: 10-15%

Fats: compounds can be solved in apolar solvents

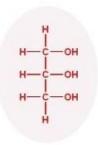
Average daily fat consumption: 50-150 g

- 90% tryglycerides

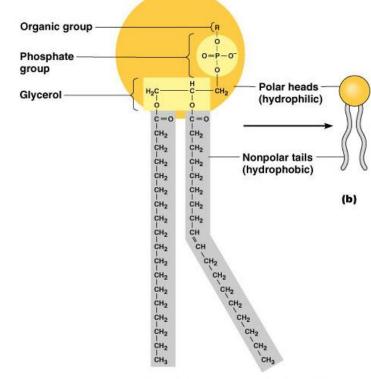
- **remaing**: cholesterin, cholesterin-esthers, phospholypids, fatty acids



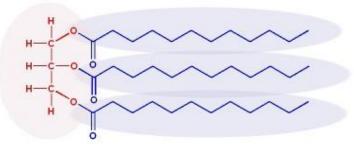
phospholypids

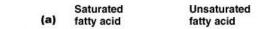




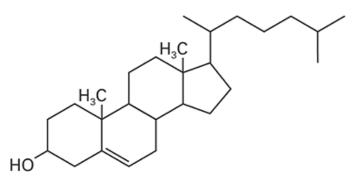


Triglyceride





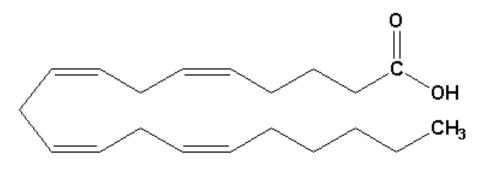
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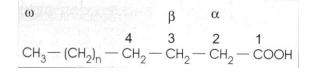
Cholesterin

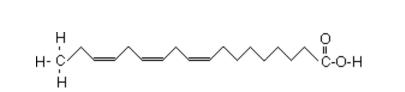
Fatty acids

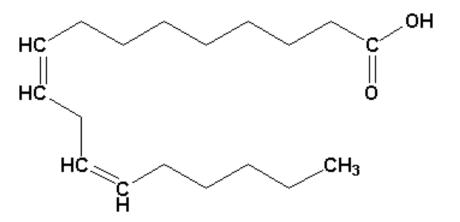
	3				
Zsírsav neve	C- atomok száma	Kettős kötések száma	Kettős kötések helyzete		
palmitinsav	16	0			
palmitoleinsav	16	1	Δ9	ω-7	
sztearinsav	18	0			
olajsav	18	1	Δ9	ω-9	
linolsav	18	2	Δ 9 , 12	ω-6	
linolénsav	18	3	∆9, 12, 15	ω-3	
arachidonsav	20	4	∆5, 8, 11, 14	ω-6	

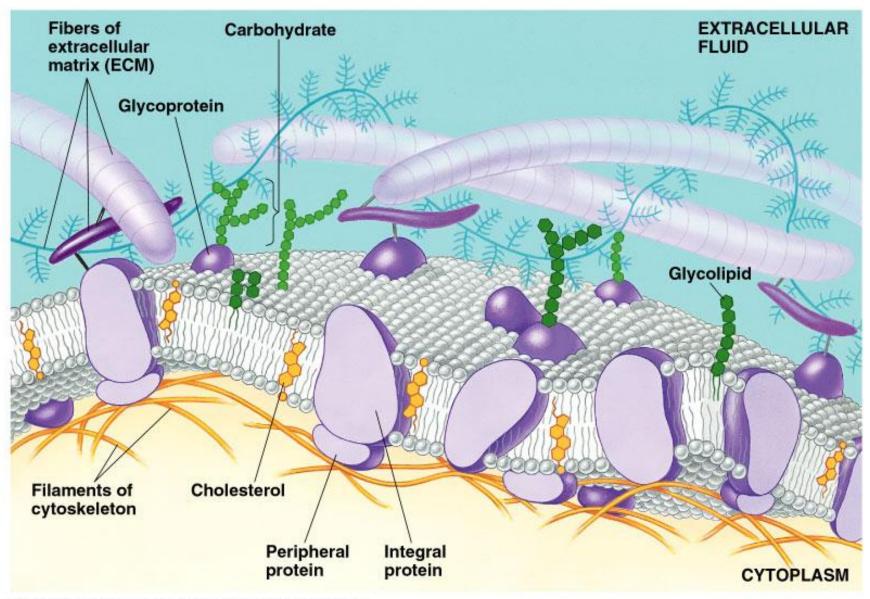


Arachidonic Acid (all-cis-5,8,11,14-eicosatetraenoic acid)





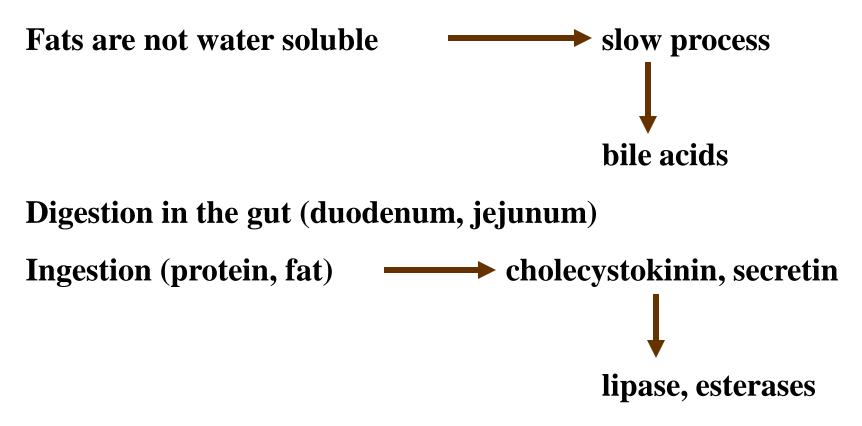




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The digestion and absorption of fats

The beginning: in the mouth by the lipases produced by the glands of tounge. They are still active in the stomach.



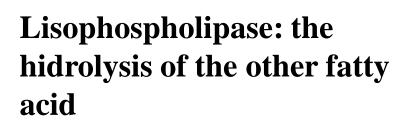
Pancrteatic lipase

Colipase





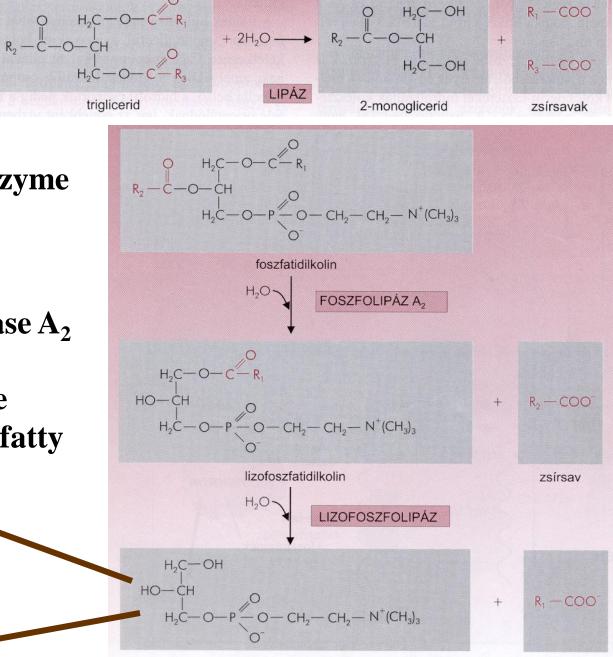
active phospholipase A_2



széklet

További bontás

után felszívódik



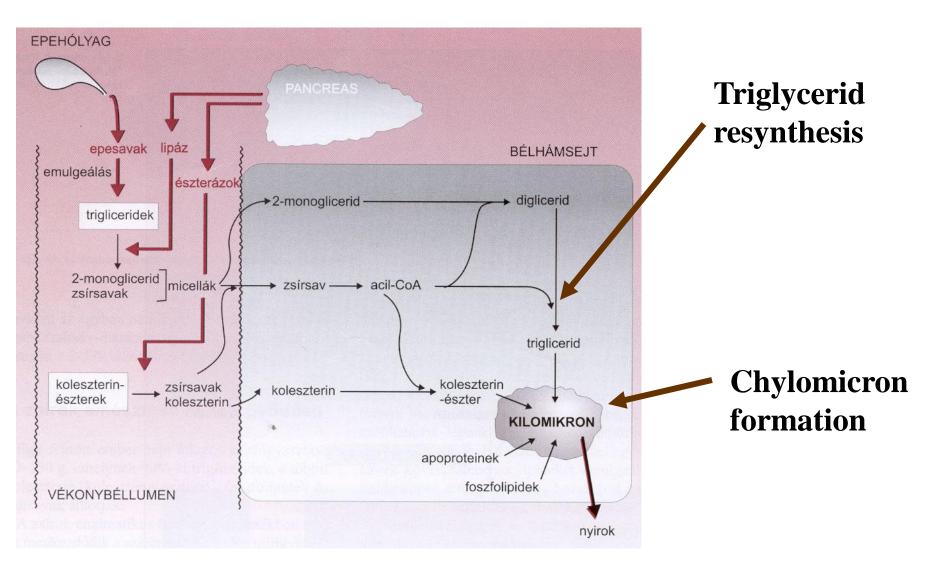
 $R_1 - COO$

zsírsav

glicerofoszforilkolin

Endproducts: 2-monoglycerid, fatty acids, cholesterol

Micelle formation together with bile acids



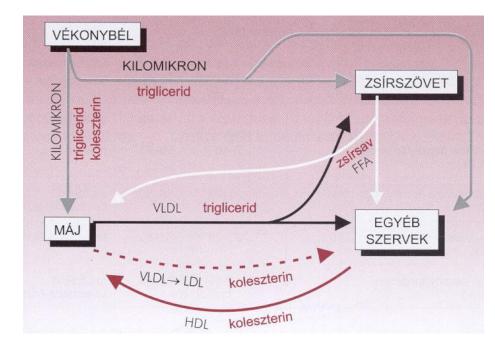
Transport of lipids, lipoproteins

A táplálék lipidjeinek el kell jutni a felhsználó szövetekhez és a májhoz. A plazma vizes közegében nem oldódnak

Most hydrofobic molecules: fatty acids, triglycerols, cholesterol, choleszterolesthers

Diffetrens transport strategies:

1. Fatty acids: bind to albumin

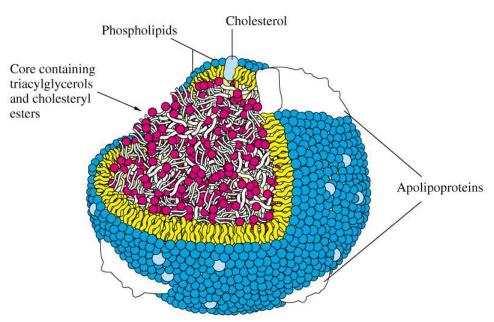


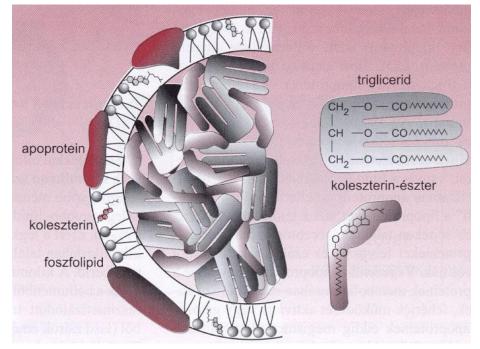
2. triglycerols, cholesterol, cholesterol-esthers : transported by lipoproteins

Lipoproteins: hydrophilic shell hidrofób lipidek számára

Apoproteins: protein components of the hydrophobic shell

Phospholipids: the (amphiphatic) lipid components of the shell





Cholesterol can be found in the shell too.

The core of lipoproteins: triglycerols, cholesterol, cholesterol-esthers. This stucture is a general feature of all lipoproteins

However their contents are different: different protein, lipid content/ratio

They have different density

They can be separated by ultracentrifugation or by electrophoretic techniques

Lipoprotein	Denzitás	Fehérje- tartalom (%)	Lipid- tartalom (%)	Legfontosabb lipid	Legfontosabb apoprotein
kilomikron		1–2	98–99	triglicerid	B 48, C-II, C-III, E
very low density lipoprotein (VLDL)		7–10	90–93	triglicerid	B-100, C-I, C-II, C-III, E
intermediate density lipoprotein (IDL)		15–20	80-85	triglicerid koleszterin-észter	B-100, E
low density lipoprotein (LDL)		20–25	75-80	koleszterin-észter	B-100
high density lipoprotein (HDL)	ļ	40–55	50-55	foszfolipid koleszterin-észter	A-I, A-II, C-I, C-II, C-III, E

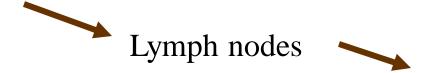
The roles of apoproteins

- structural roles (skeleton of lipoproteins),
- surface markers, LPs are recognized by the cells on the base of APs
- They are activators and inhibitors of important enzymes in lipid metabolism

Apoprotein	Funkció					
A-I	aktiválja a LCAT enzimet					
B-100	kötődik az LDL-receptorhoz					
C-II	aktiválja a lipoprotein-lipázt					
C-III	gátolja a VLDL felvételét a májban					
E	elősegíti a kilomikron remnant felvételét a májban					

Chylomicron:

- The transport of ingested lipids from the intestine
- high lipid/protein ratio (98-99 % of dry weight) —> lowest density
- It forms in the intestinal epithel from resynthesized triglycerols, cholesterol
- apoproteins are added to the lipid micelles (apo B-48, A-I, A-IV)





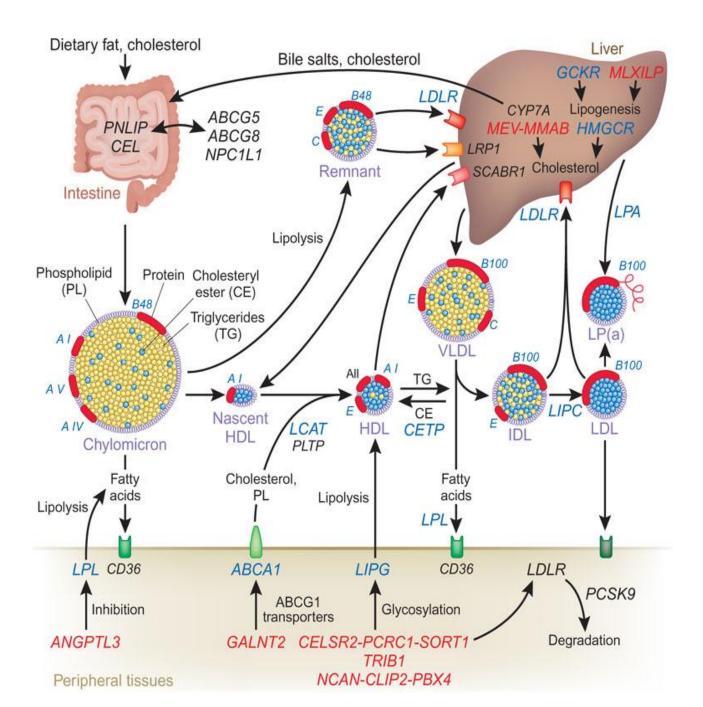
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Further apoproteins (apoE, CII, CIII) are added in the circulation

Apoprotein C-II : the cofactor of the enzyme Adipose tissue, heart muscle, sceletal muscle, lactating breast: lipoprotein lipase (triglycerols are cleaved to glycerol, and fatty acid)

Chylomicron remnant: higher density, lower triglicerol content

It is taken up by liver cells on the base of apo E marker



Lipids from the liver are transported by Very Low Density Lipoprotein (VLDL).

Lipoprotein	Denzitás	Fehérje- tartalom (%)	Lipid- tartalom (%)	Legfontosabb lipid	Legfontosabb apoprotein
kilomikron		1–2	98–99	triglicerid	B 48, C-II, C-III, E
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The sources of fatty acids in triglycerols:

- Chylomicron remnant
- Free fatty acids taken up by the liver
- Fatty acids synthesized by the liver
- The sources of cholesterol
- meal, biosynthesis

Cholesterol/triglycerol ration in the VLDL: 1/4

Cholesterol reach diet: 1/1

Typical apoprotein: B-100

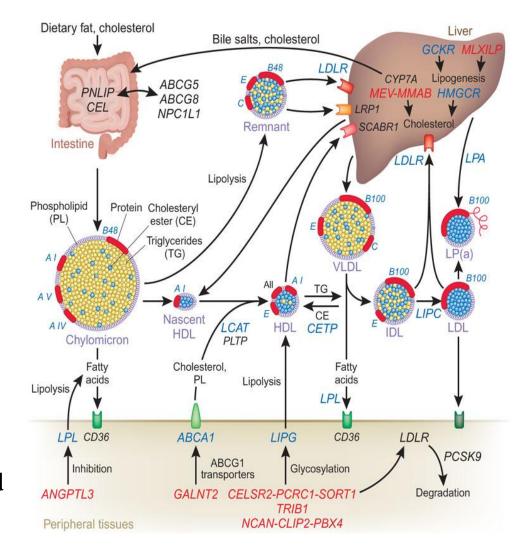
VLDL is transported to the periferial tissues and its triglycerol content is cleaved by the lipoprotein-lipase

IDL

Taken up by the liver cells Ren (apo E) Circ IDI

Remain in the circulation and IDL is converted to LDL

50%



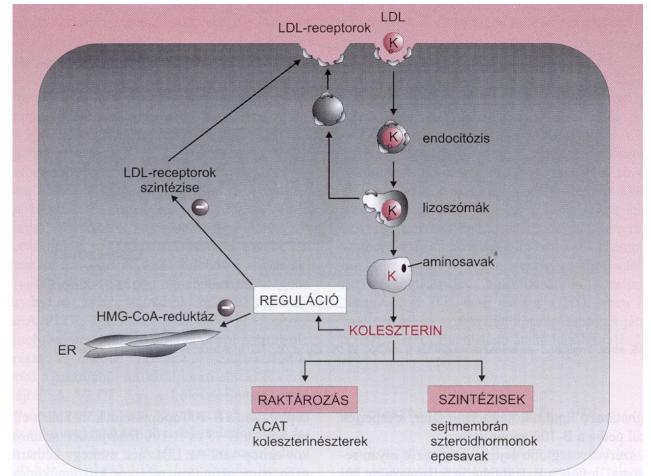
Low Density Lipoprotein: LDL

Typical lipid component: cholestol-esther

Apoprotein: B-100

The 2/3 of LDL leave the circulation through B-100 receptors.

Important organs: liver, intestine, adrenal glands, gonads

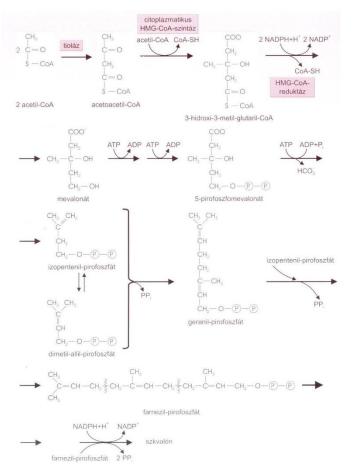


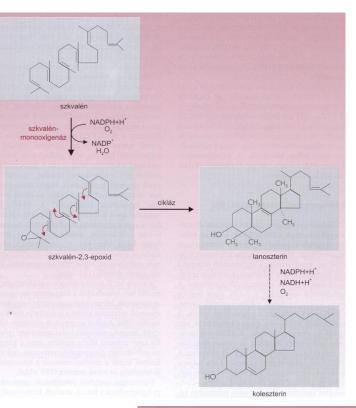
Familiar hypercholesterinaemia

The number or the functional deficiency of B-100 receptors can be in the background.

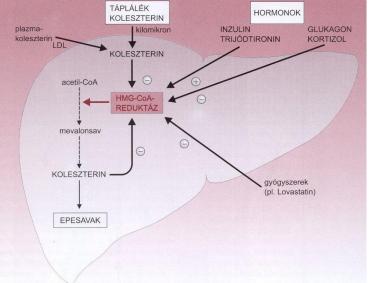
Due to mutations:

- **1. Deficiency in receptor synthesis**
- 2. Deficiency in the posttranslational modification
- **3.** Structural changes in the ligand binding domain
- Heterozygotic form: the number of (functional) receptors is the half of wild type
- Therapy: the inhibition of cholesterol biosynthesis by statins, or the application of bile acid binding resins
- Homozygotic form: total deficiency of receptors
- **Therapy: liver transplantation**





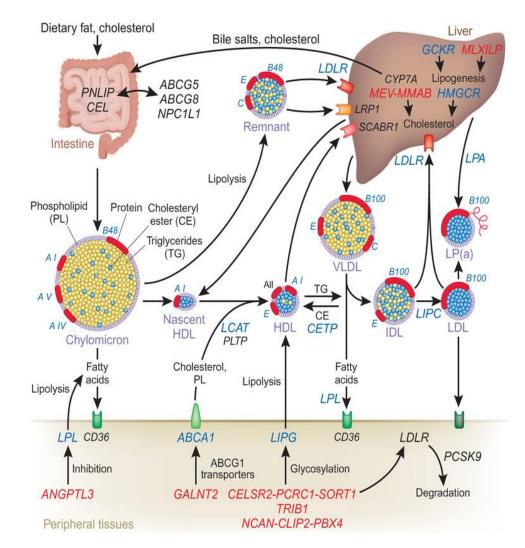
The inhibition of cholesterol biosynthesis via the inhibition of 3-hydroxy-3-methyl CoA reductase by Lovastatin.



High Density Lipoprotein (HDL)

HDL transports cholesterol from the extrahepatic cells and from the artery walls to the liver. "protective or good cholesterol")

Typical apoprotein: apo E. LCAT: lecithin:cholesterol acyltransferase. This enzyme is responsible for the formation of cholesterol-esthers.



Alternative way of LDL removal: Macrophags take up LDL by the mediation of (scavenger) receptors

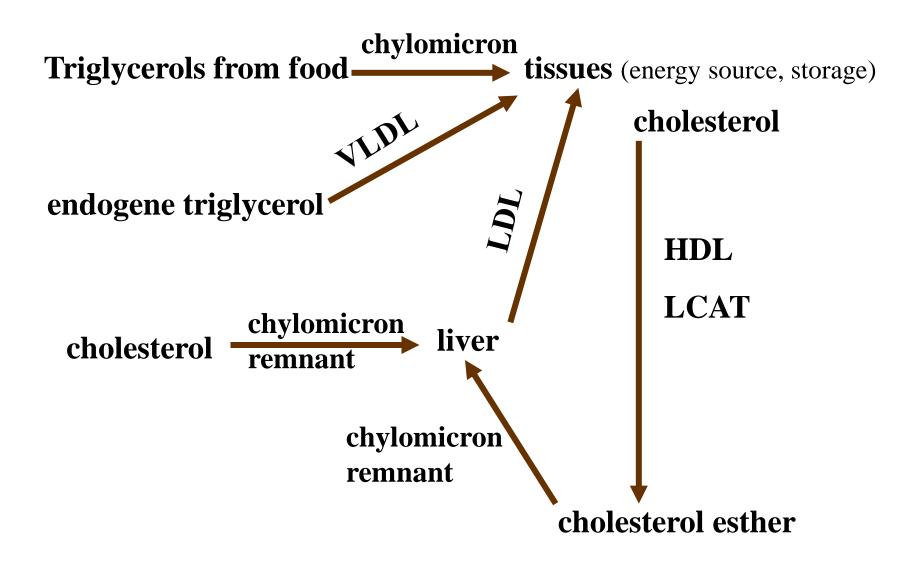
It has higher importance at higher LDL concentration

Saturating by cholesterol-esthers

Foam cell

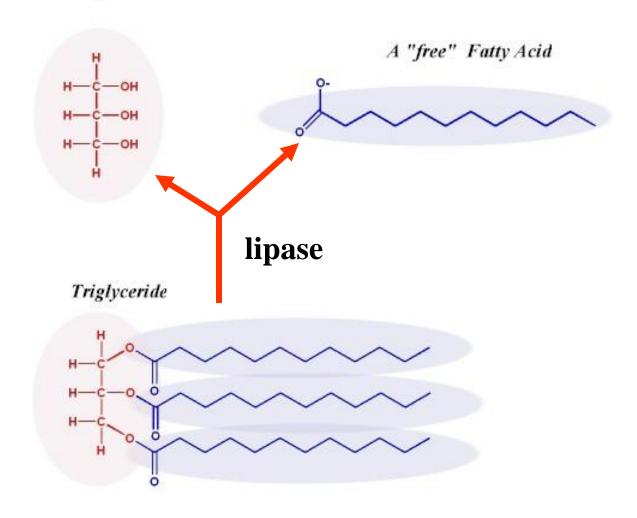
Typical componenet of atherosclerosis plaque

Summary of lipid transport metabolism



Lipolysis: the release of fatty acids from the adipose tissue





The fate of glycerin: **Back to the liver** glycerin-kinase glycerin-3-phosphate glycerin tryglyceride synthesis dihydroxi-aceton-phosphate glycolysis gluconeogenesis

The fate of fatty acids:

They are transported in the blood connected to albumin to the periferial tissues

oxydation ——>

Fatty acid utilization

- heart muscle
- skelatal muscle

No fatty acid utilization

energy

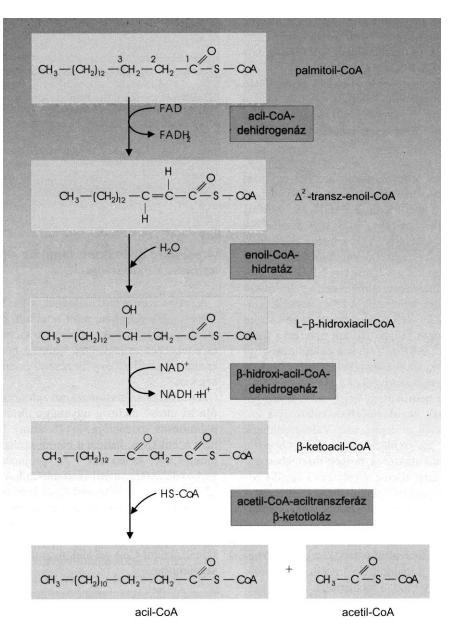
- nerve tissue
- red blood cells
- medular cells of adrenal glands

It depends on the food intake too.

Sated: carbohydrate utilization _____ fatty acid synthesis and storage no fatty acid oxidation

Starvation, physical activity: fatty acid oxidation

The β -oxidation of fatty acids

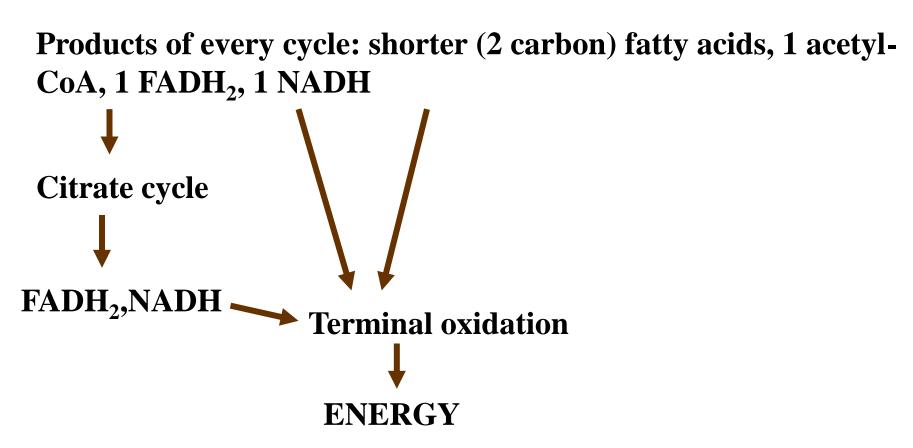


1. oxidation: FADH₂, double bond in trans position

2. Hydratation: β-hydroxi fatty acid in L-configuration

3. The oxidation of OH group on the β -carbon

4. tiolysis

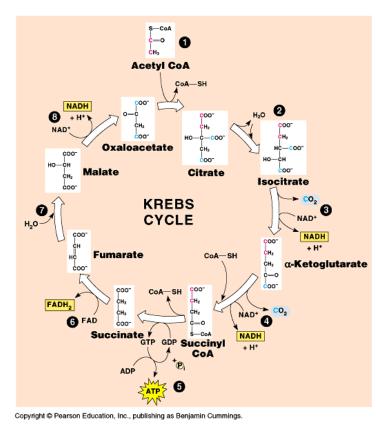


Catabolism of 1 palmytic acid (16 C-atom):

- 7 cycles
- 8 acetyl-CoA
- 7 FADH2
- 7 NADH

Netto: 129 ATP

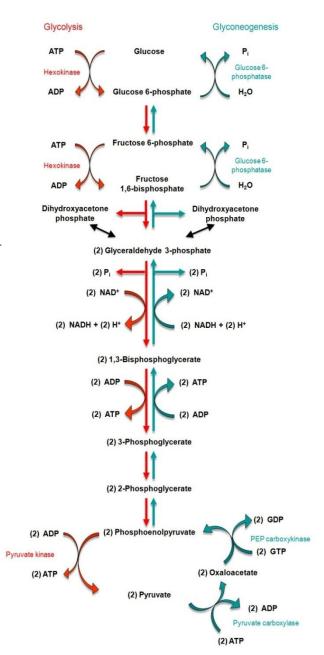
Formation of ketone bodies

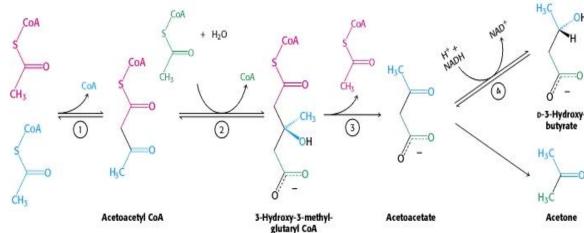


The concentration of oxaloacetate is limited in the mitochondria.

It also consumes in liver cells by the gluconeogenesis

OH





Biosynthesis of fatty acids

