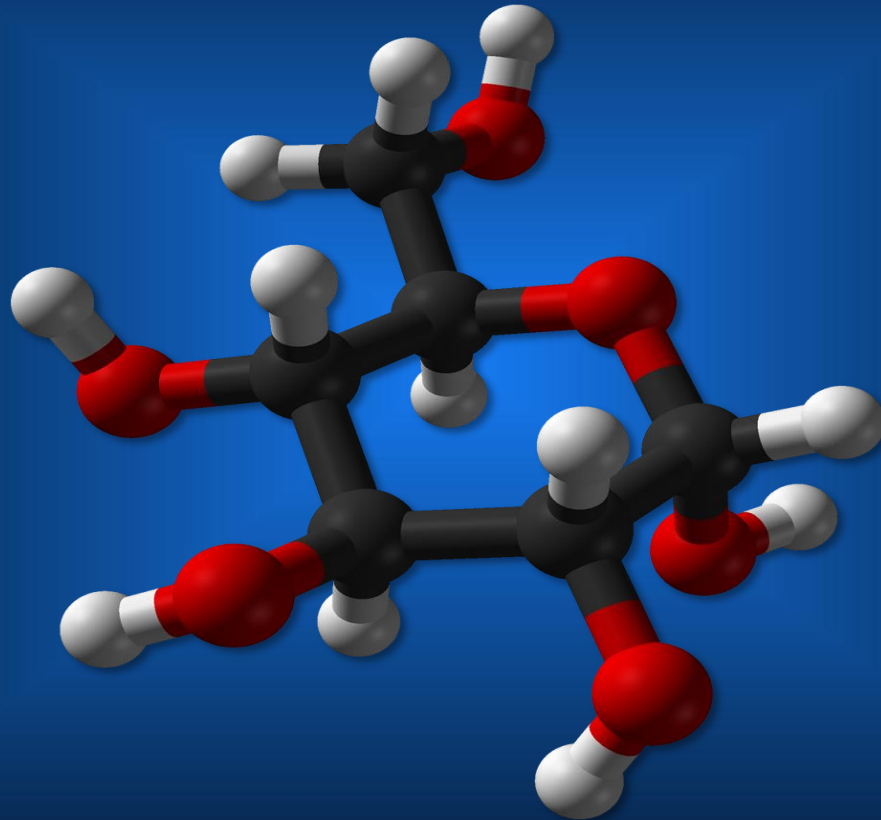


# *Estrutura e Função dos Carboidratos*



*Ana Paula Jacobus*

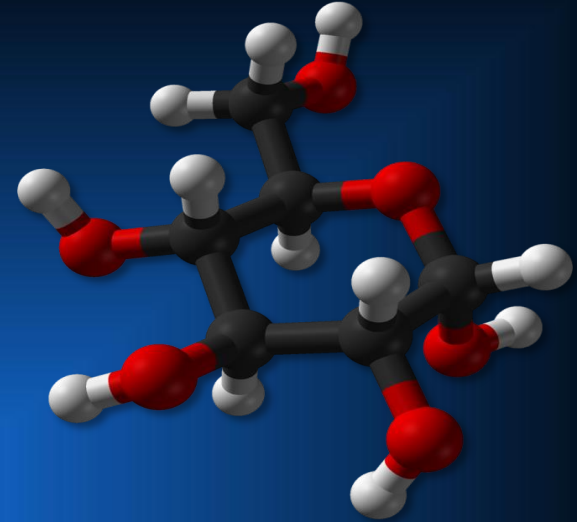
# *Funções dos carboidratos*

Geração de energia,  
intermediários metabólicos;

Reserva energética: amido,  
glicogênio;

Estrutura celular : peptideoglicanos,  
proteoglicanos, quitina e celulose;

Reconhecimento, comunicação e adesão  
celular.



# CARBOIDRATOS-INTRODUÇÃO

## ► Outras denominações:

- Hidratos de carbono
- Glicídeos, sacarídeos
- Açúcares.

## ► Ocorrência e funções gerais:

São amplamente distribuídos nas plantas e nos animais, onde desempenham funções estruturais e metabólicas.

# CARBOIDRATOS

- ▶ Composição

- ▶ São formados por C, H, O.

- ▶ Fórmula Geral

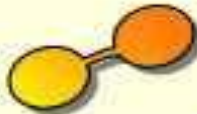


All carbohydrates consist of the following molecules:



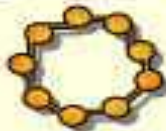
### **Mono-saccharide**

*contains one saccharide molecule*



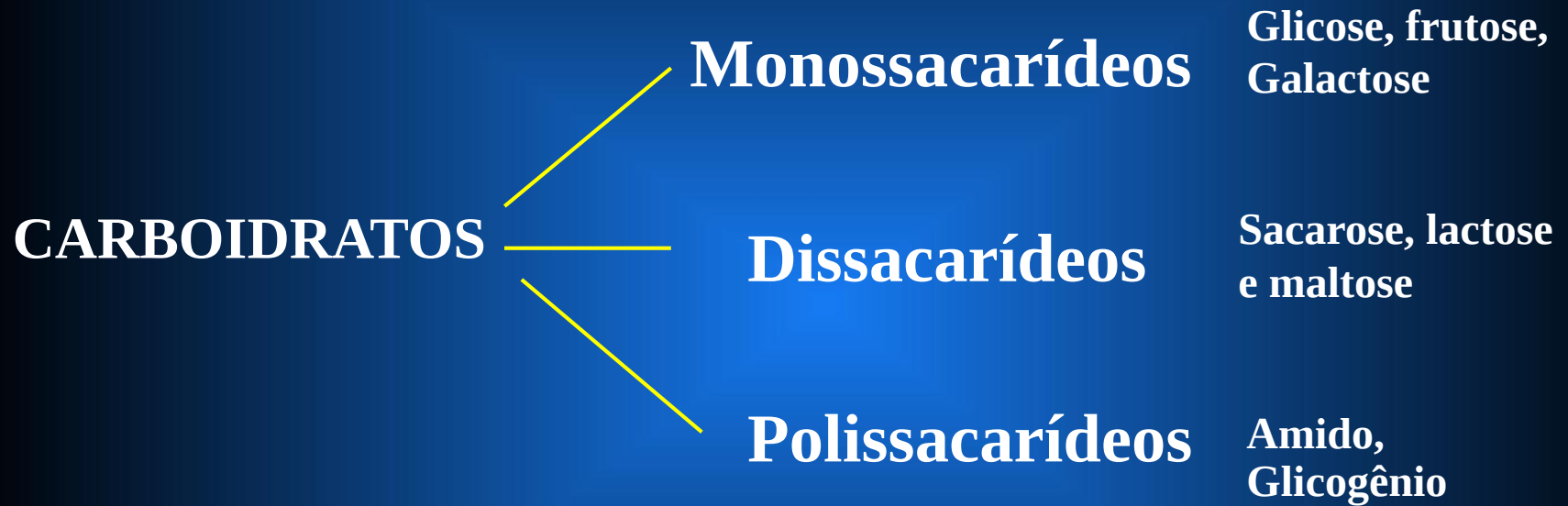
### **Di-saccharide**

*contains two saccharide molecules*



### **Poly-saccharide**

*contains many saccharide molecules*



# ARMAZENAMENTO DOS CARBOIDRATOS

Vegetais → AMIDO

Animais → GLICOGÊNIO

**Fígado**

**Músculos**

# CLASSIFICAÇÃO

## (QUANTO AO NÚMERO DE MONÔMEROS)

- ▶ **Monossacarídeos**

- ▶ Açúcares Fundamentais (não necessitam de qualquer alteração para serem absorvidos)

- ▶ Propriedades:

- solúveis em água e insolúveis em solventes orgânicos

- brancos e cristalinos

- maioria com sabor doce

- estão ligados à produção energética.

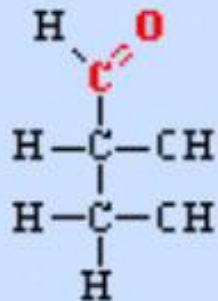
# MONOSSACARÍDEOS

► O nome genérico do monossacarídeo é dado baseado no número de carbonos mais a terminação “ose”.

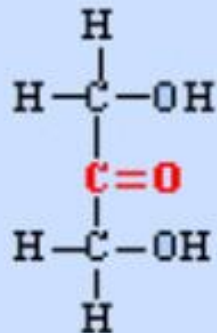
- 03 carbonos – trioses
- 04 carbonos – tetroses
- 05 carbonos – pentoses
- 06 carbonos – hexoses
- 07 carbonos – heptoses

Podem ser classificados ainda como aldoses ou cetoses.

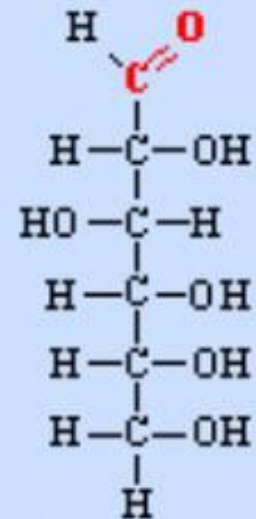
# ALDOSE X CETOSE



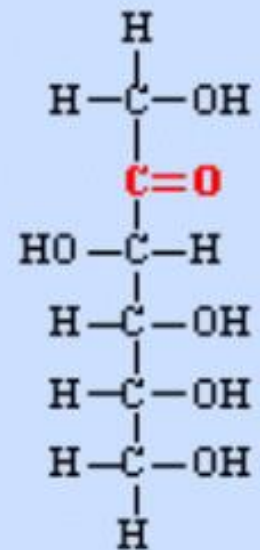
Gliceraldeído



Dihidroxiacetona



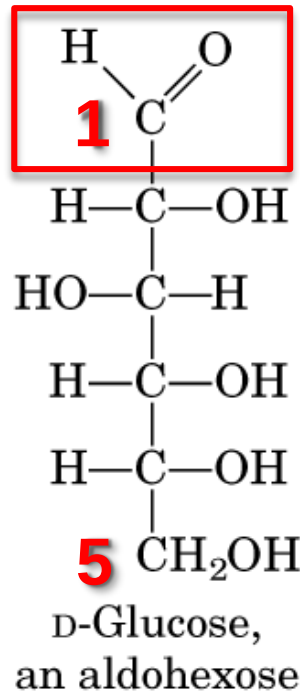
Glicose  
(aldose)



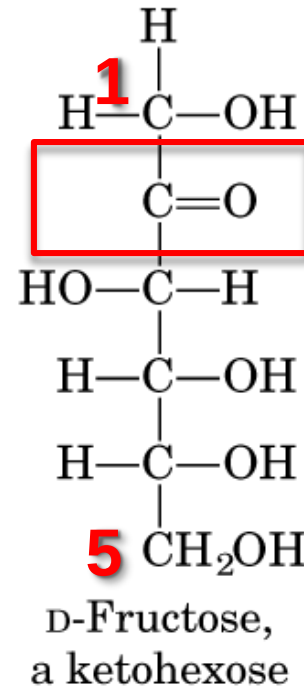
Frutose  
(cetose)

# Estrutura dos carboidratos: fórmula planar e enantiomeria

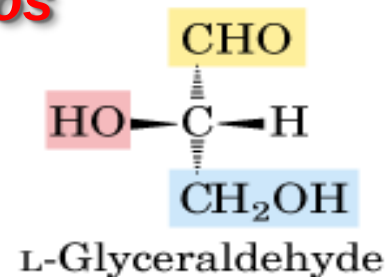
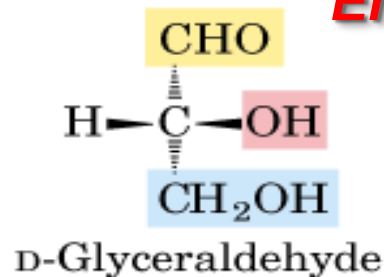
*Aldeído*



*Cetona*



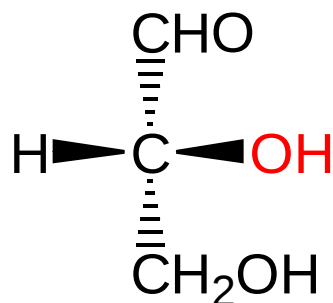
*Enantiômeros*



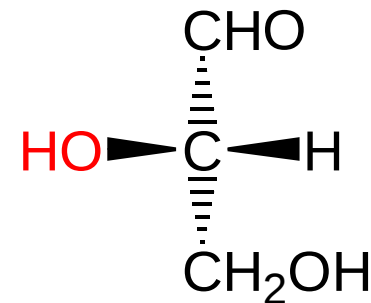
# DESIGNAÇÃO D VS L

Baseado na  
configuração de  
um C assimétrico

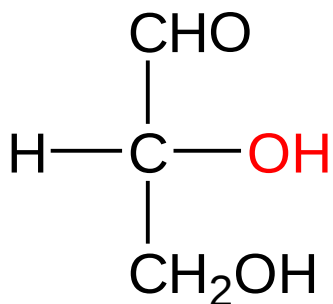
Projeções de  
Fischer.



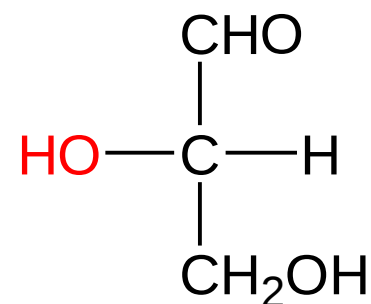
D-glyceraldehyde



L-glyceraldehyde



D-glyceraldehyde

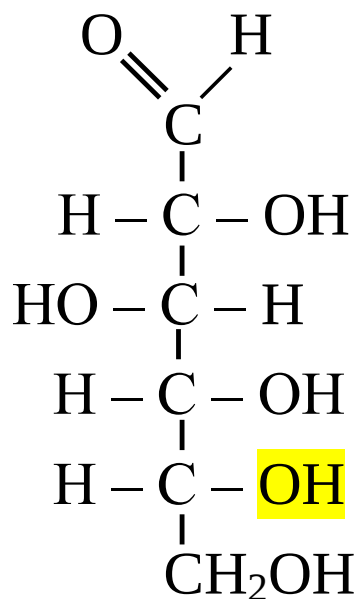


L-glyceraldehyde

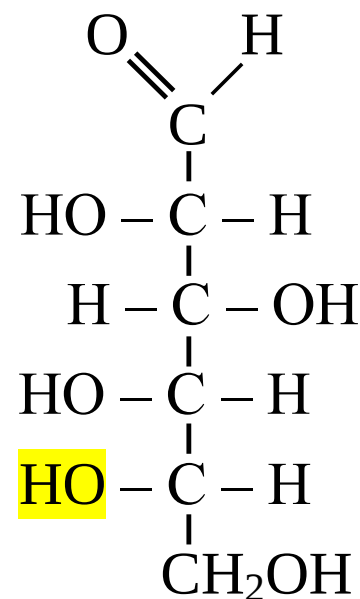
# NOMENCLATURA

Para açúcares com mais de um centro **Chiral D** ou **L** refere-se ao carbono mais afastado do grupamento aldeído ou cetona.

Ocorrência natural são isômeros D.



D-glucose



L-glucose

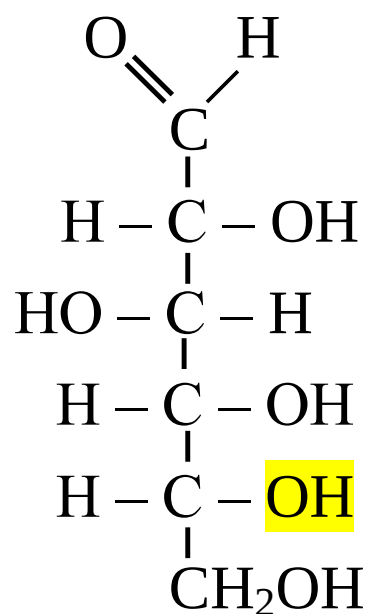
► D & L compostos são  
Como imagens no  
espelho

► Tem o mesmo  
Nome D-glicose  
& L-glicose.

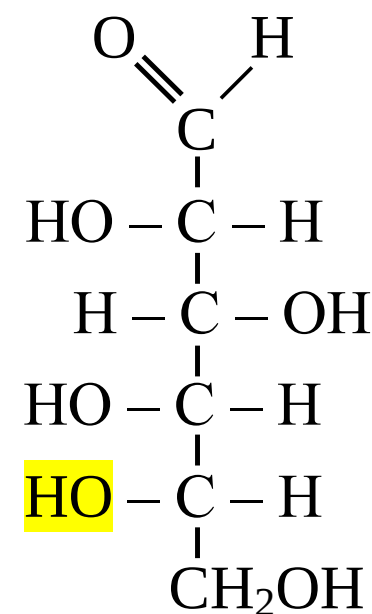
► Estereoisômeros tem  
Nomes únicos,  
Ex: glicose, manose,  
galactose, etc.

► O número de estereoisômeros é  $2^n$ , onde  $n$  é o  
número de centros assimétricos

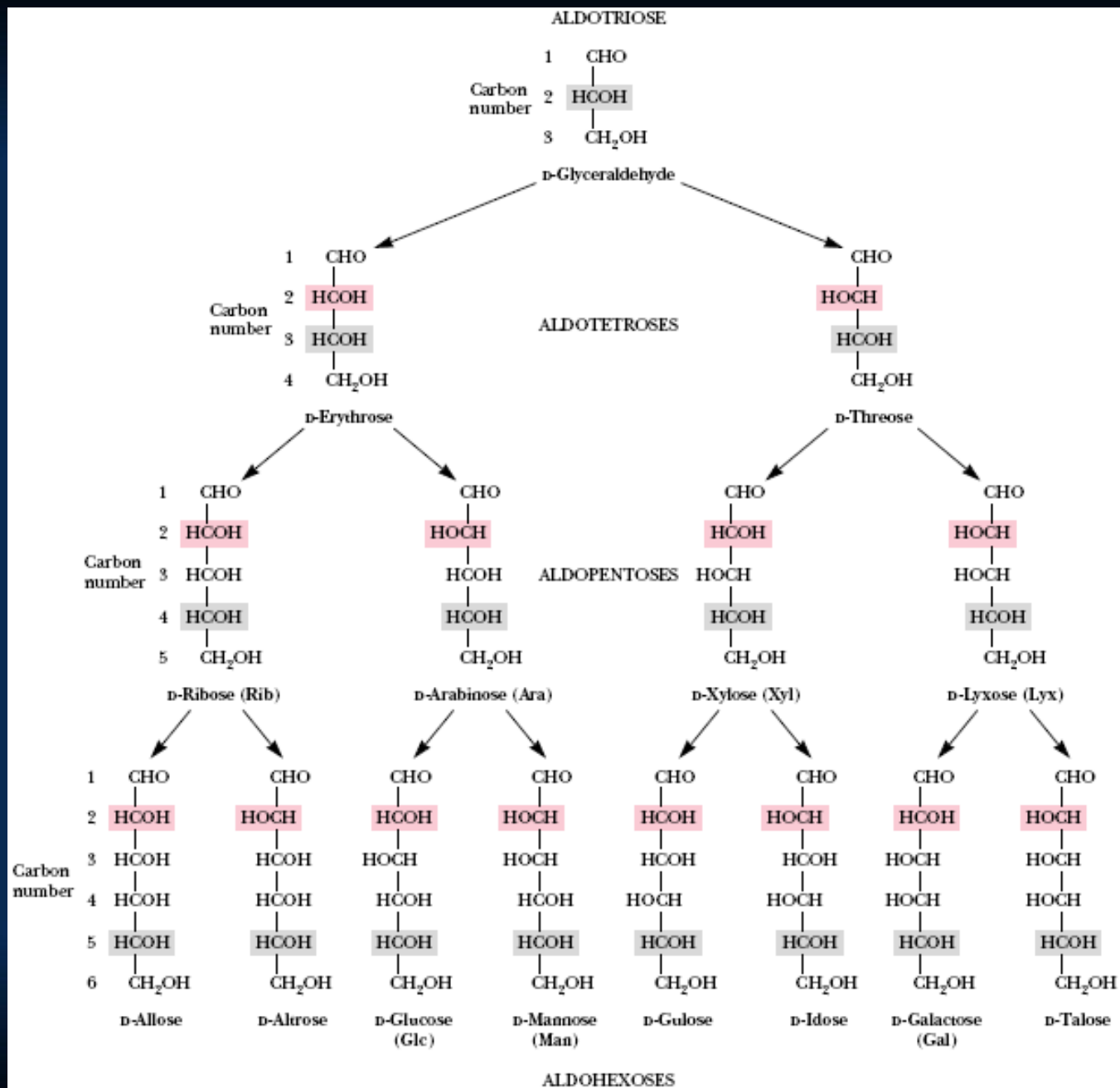
Ex: 6-C aldoses tem 4 centros assimétricos. Tem  
16 estereoisômeros (8 D e 8 L).



D-glucose



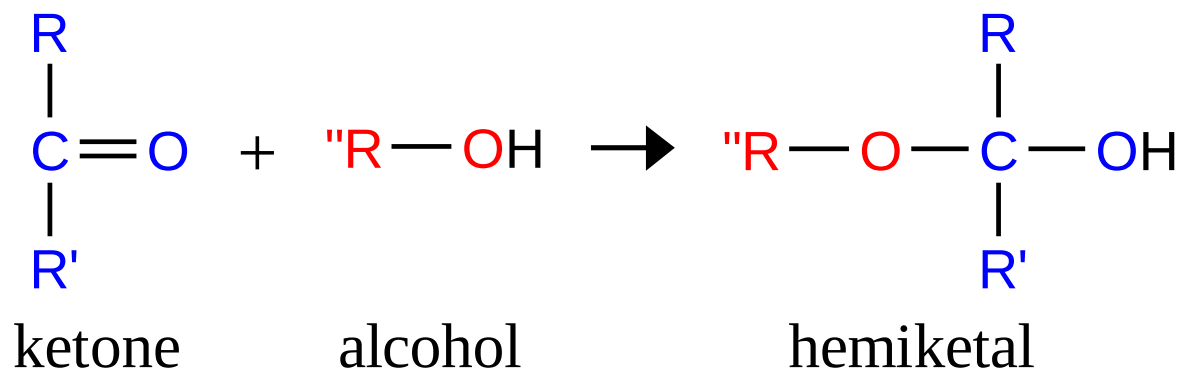
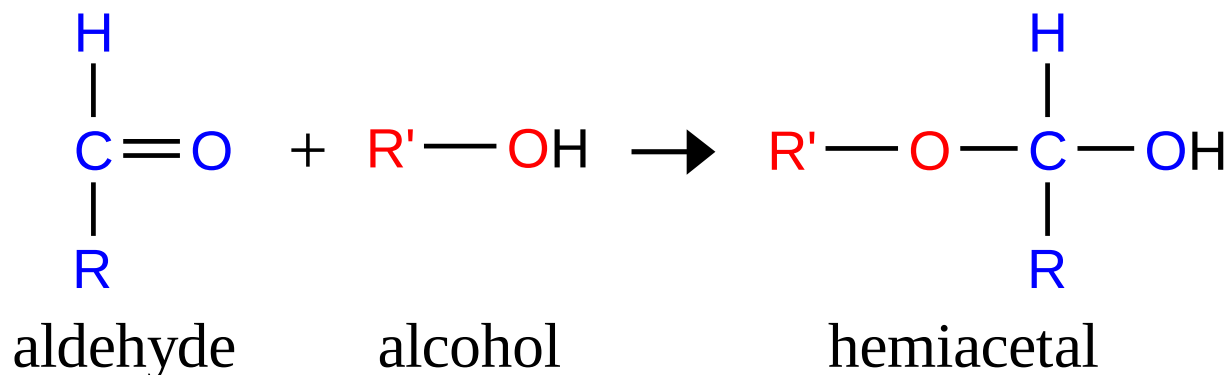
L-glucose



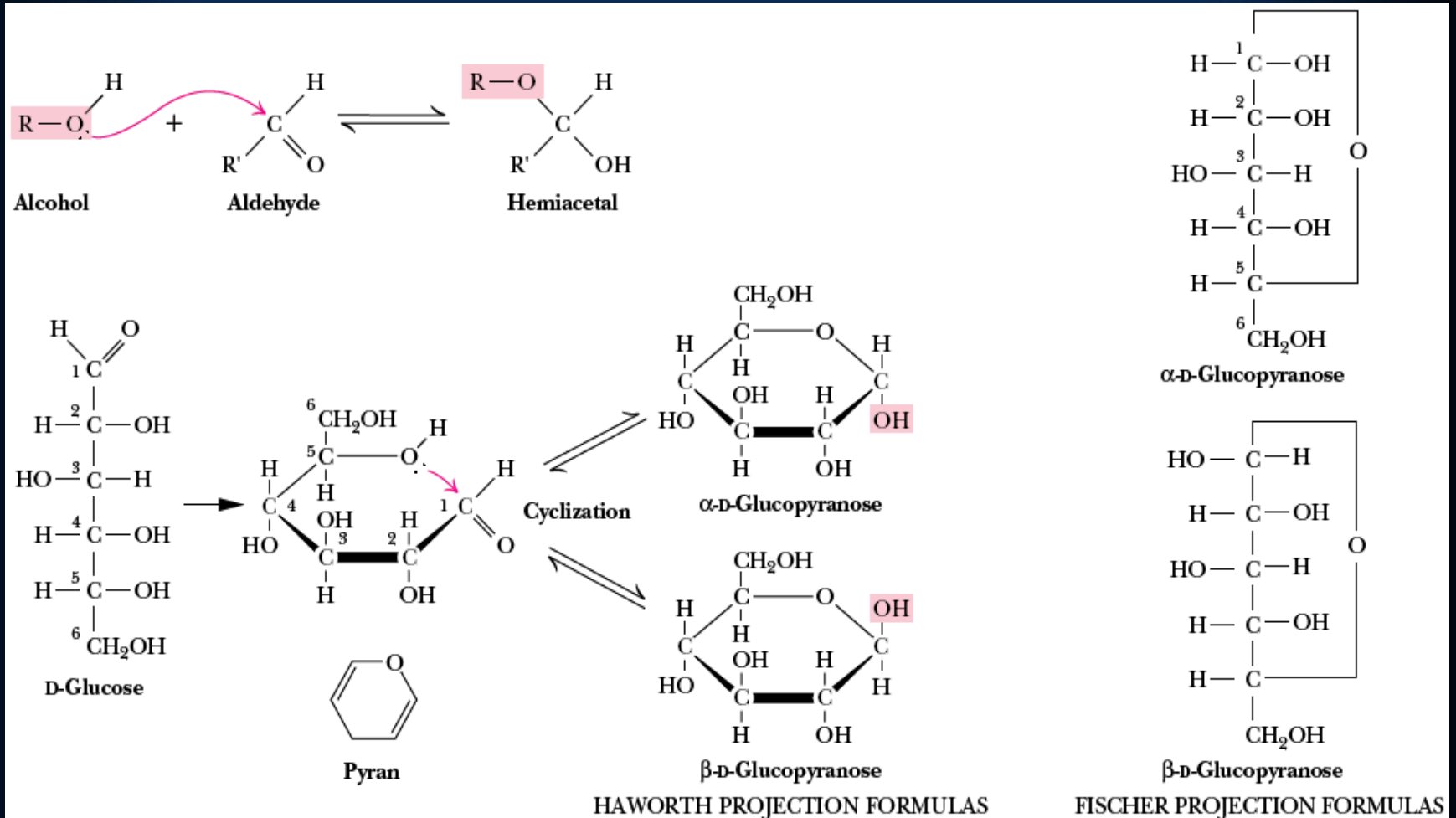
# HEMIACETAL & HEMICETAL

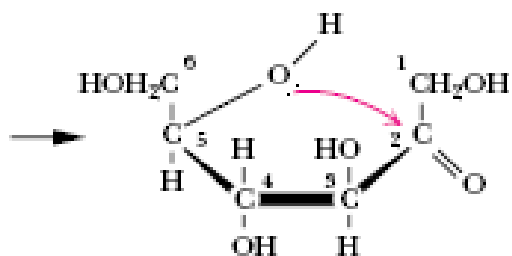
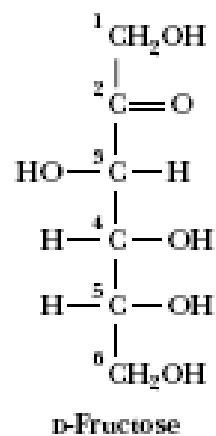
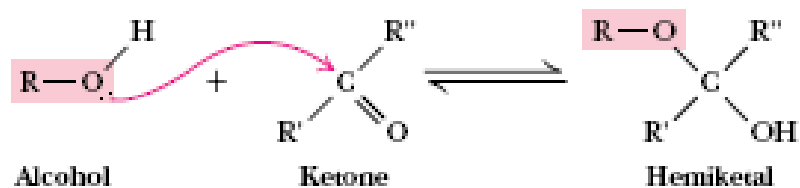
Um aldeído pode reagir com um álcool formando um hemiacetal.

Uma cetona pode reagir com um álcool formando um hemicetal.

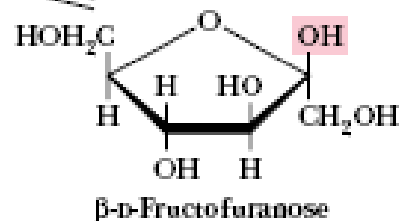
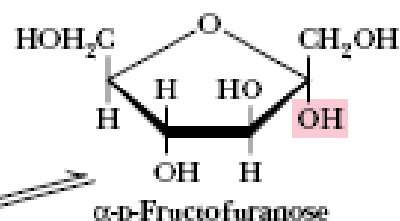


# CICLIZAÇÃO DE MONOSSACARÍDEOS

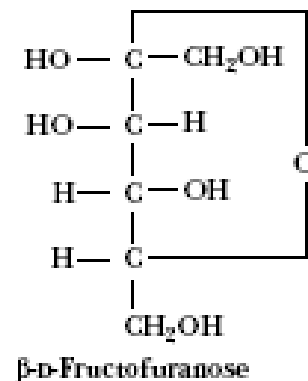
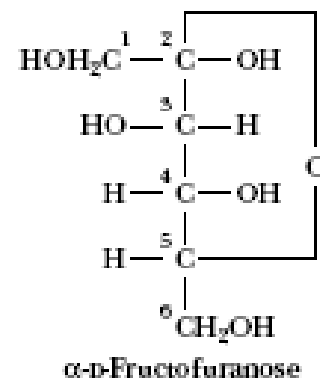




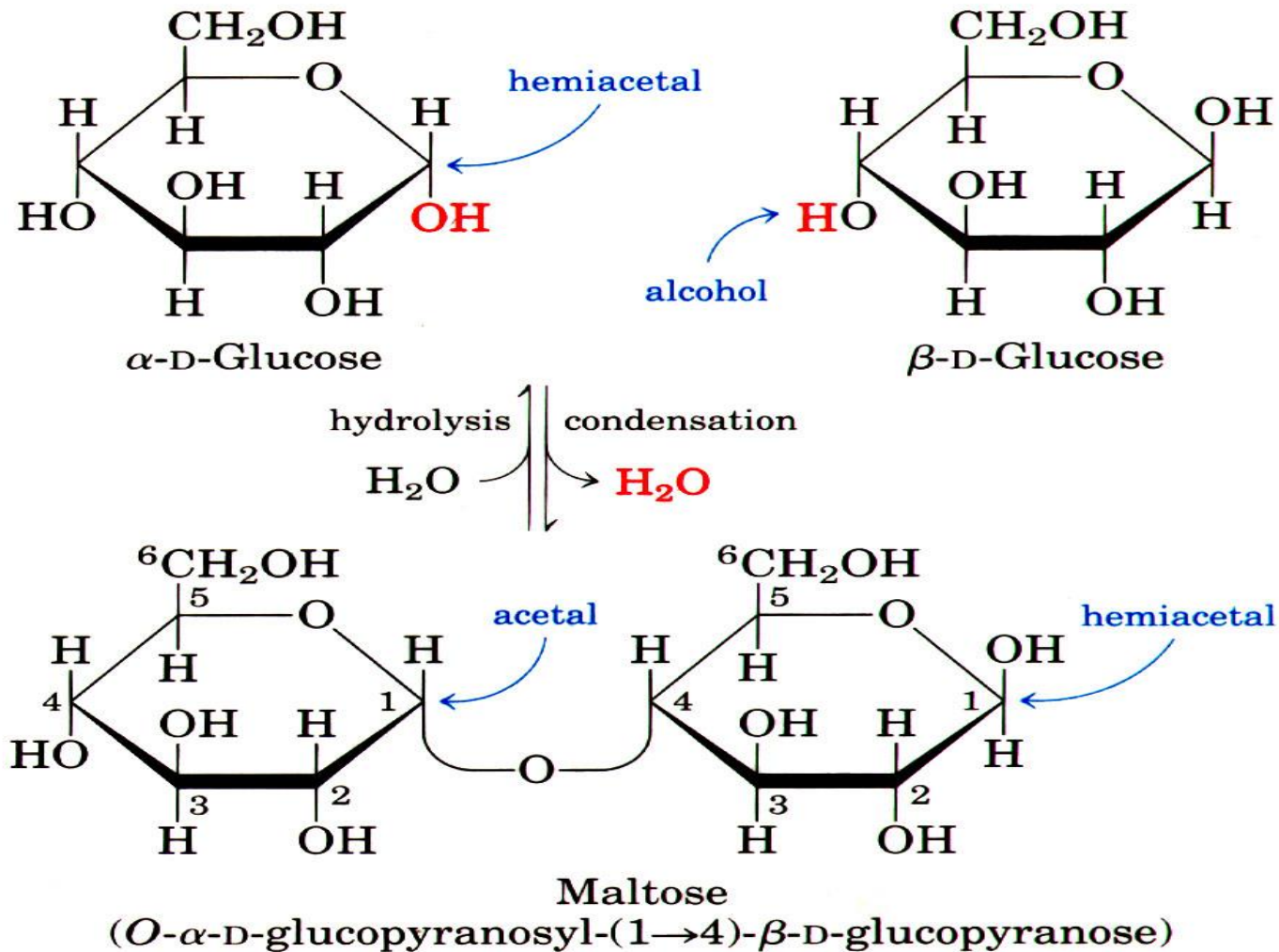
Cyclization



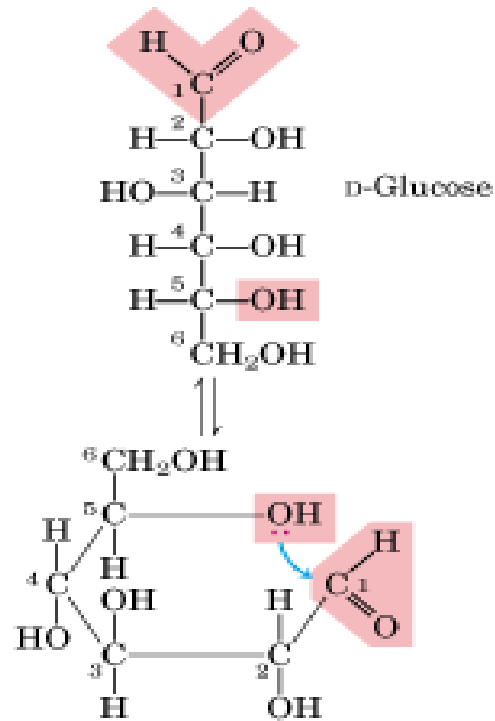
HAWORTH PROJECTION FORMULAS



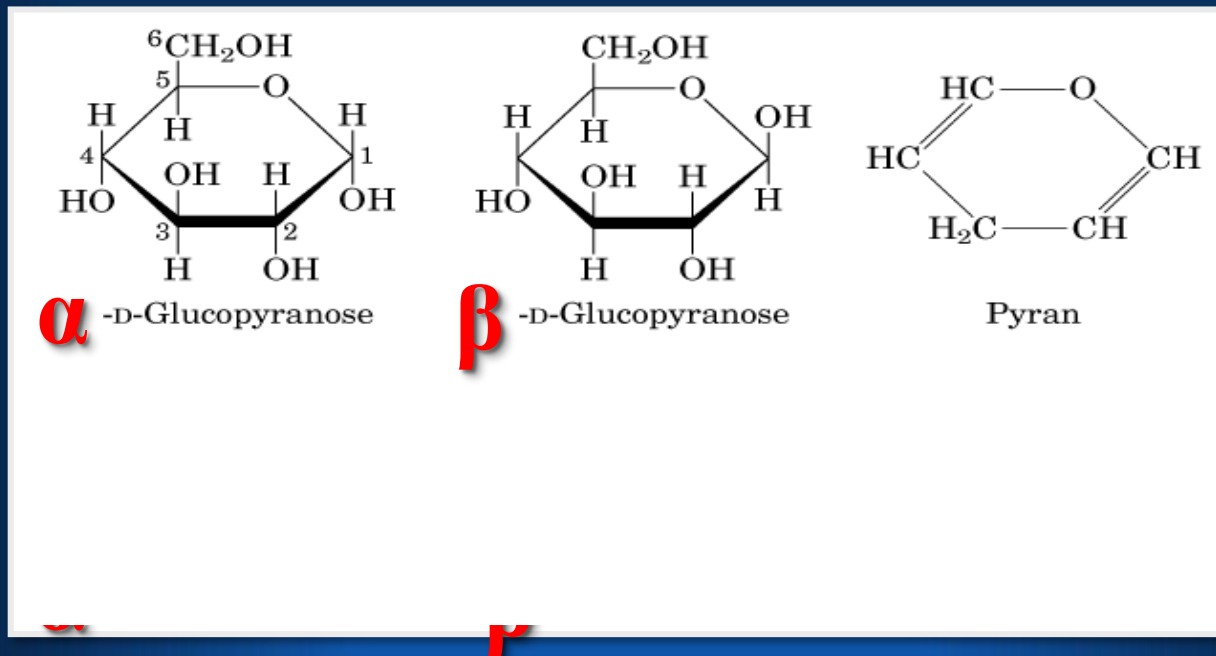
# LIGAÇÃO GLICOSÍDICA (MALTOSE)



# Estrutura dos carboidratos: Ciclização



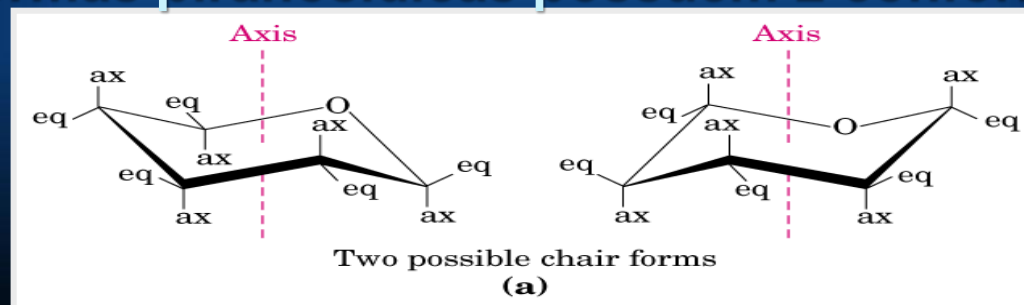
# Estrutura dos carboidratos: piranoses e furanoses

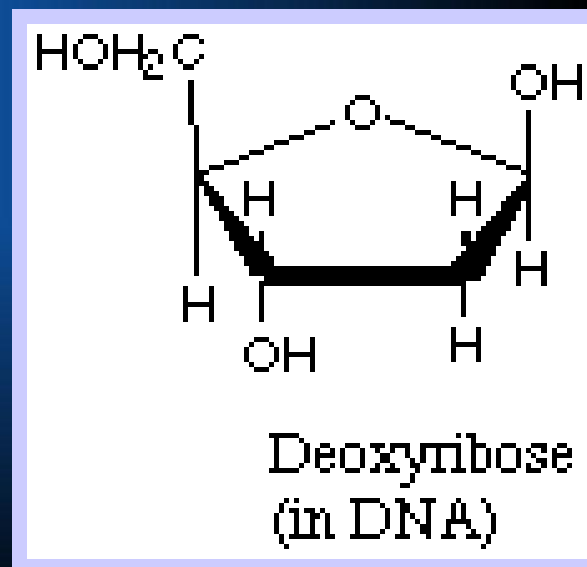
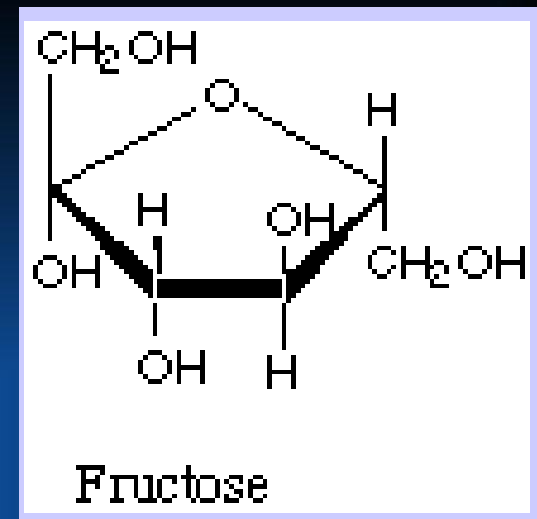
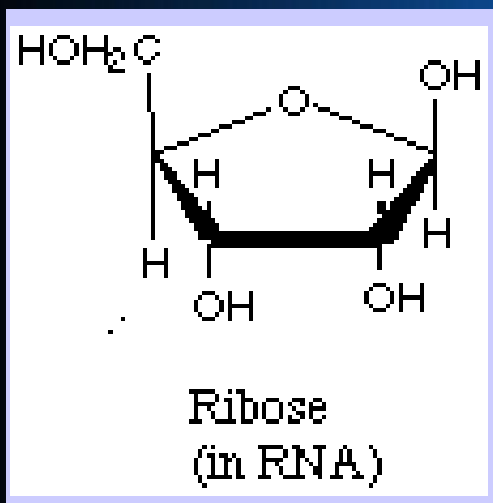
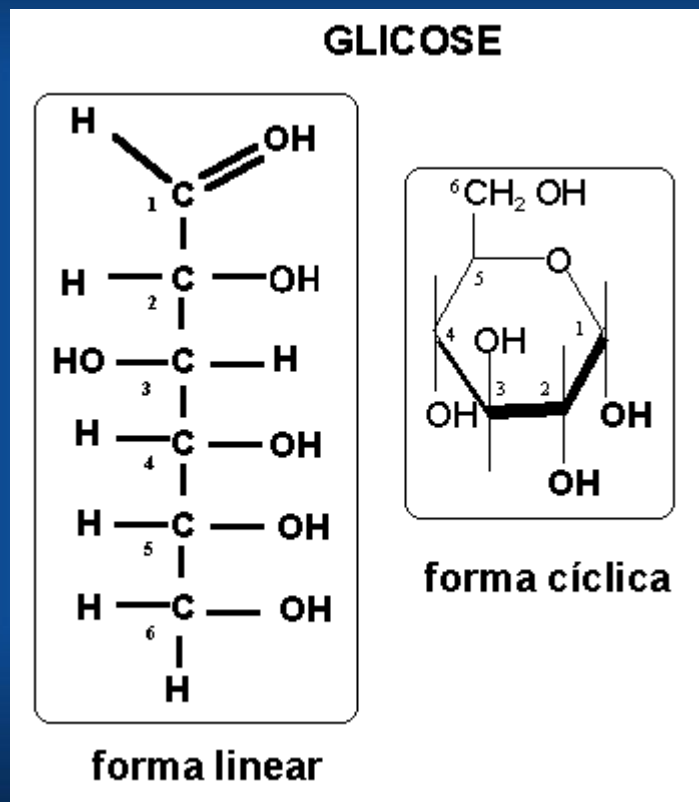
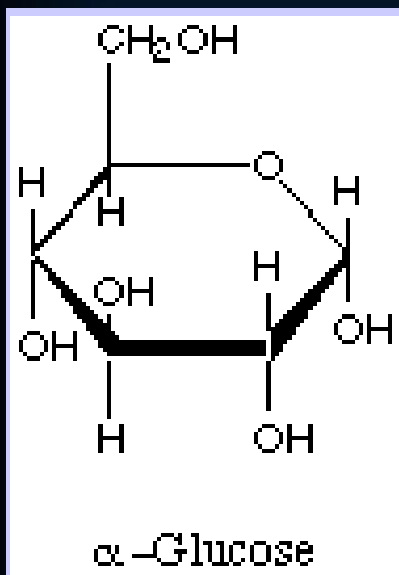


Hexágono

Pentágono

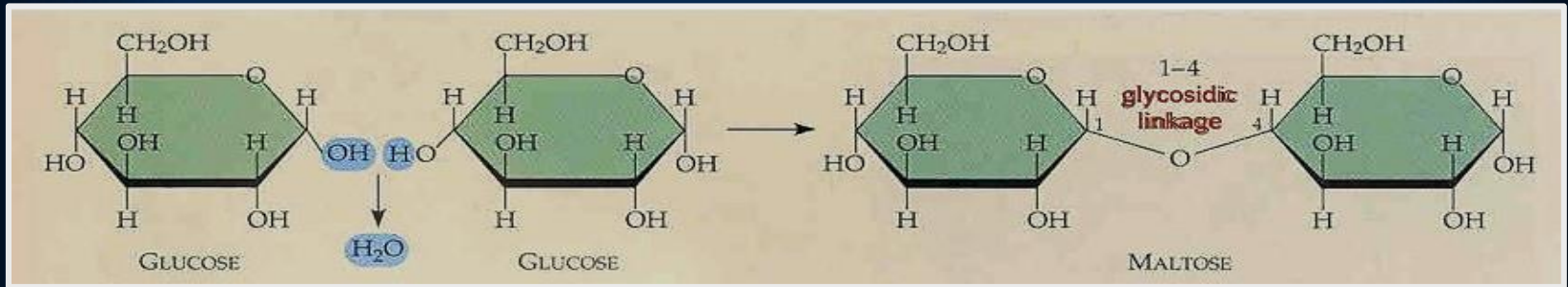
Formas piranosídicas possuem 2 conformações





# Ligações glicosídicas

## Ligação O-glicosídica



## Glicose- $\alpha$ (1 $\rightarrow$ 4)-glicose

### Cerveja!

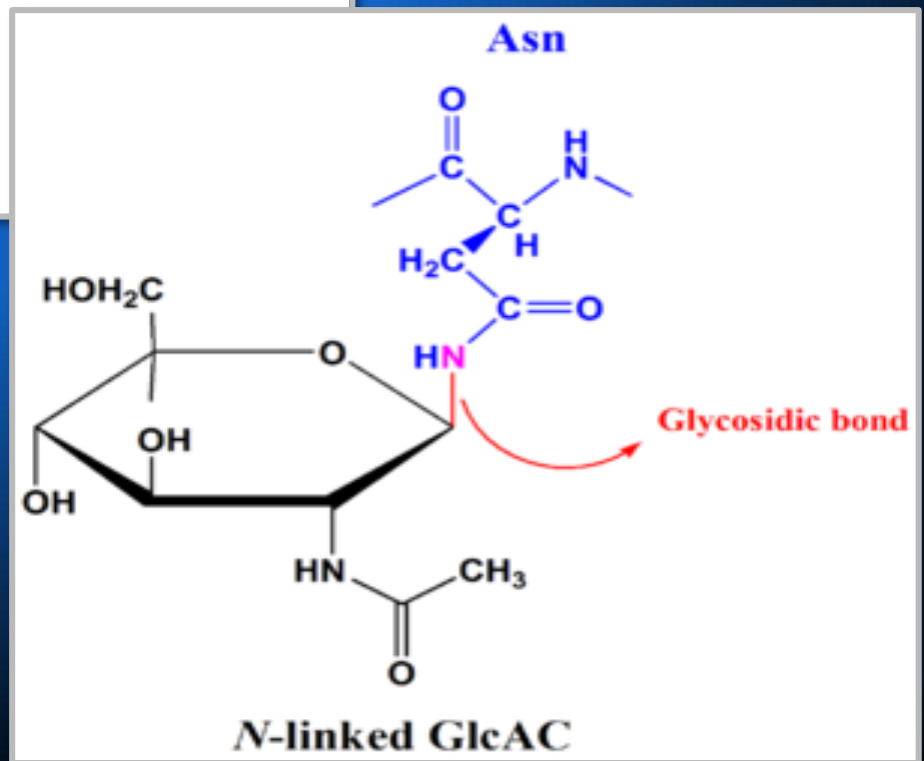
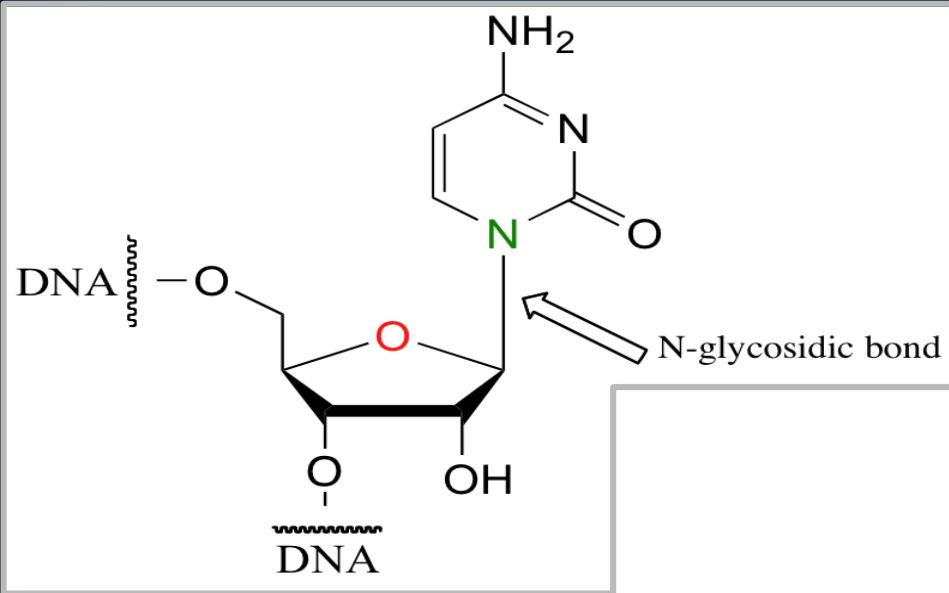


Amido



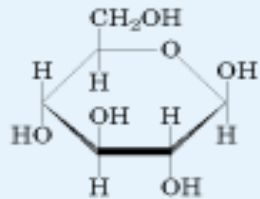
Malte  
(principalmente  
maltose)

# Ligações N-glicosídicas

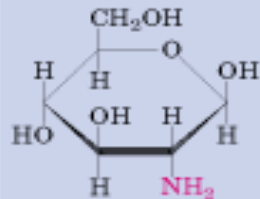


# Monosacárideos modificados

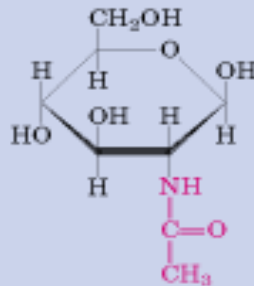
## Glucose family



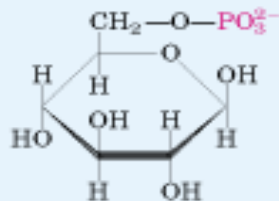
$\beta$ -D-Glucose



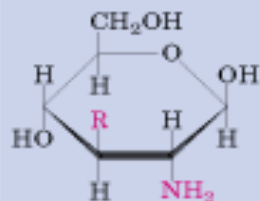
$\beta$ -D-Glucosamine



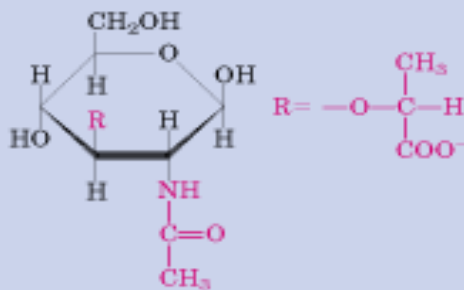
*N*-Acetyl- $\beta$ -D-glucosamine



$\beta$ -D-Glucose 6-phosphate

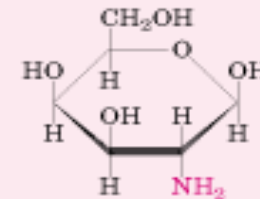


Muramic acid

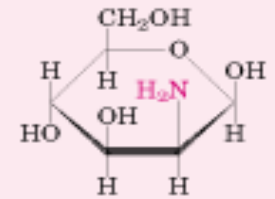


*N*-Acetylmuramic acid

## Amino sugars

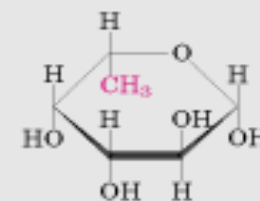


$\beta$ -D-Galactosamine

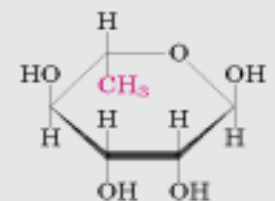


$\beta$ -D-Mannosamine

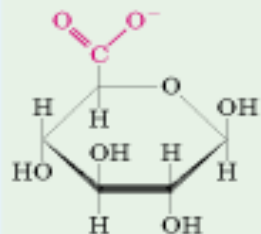
## Deoxy sugars



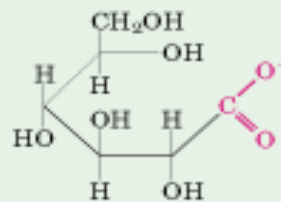
$\beta$ -L-Fucose



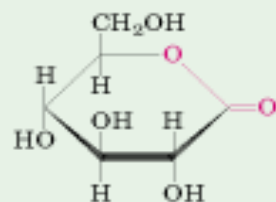
$\alpha$ -L-Rhamnose



$\beta$ -D-Glucuronate

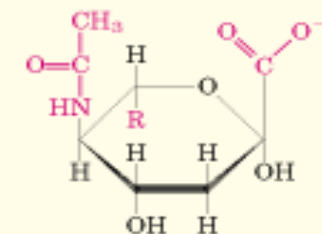


D-Gluconate



D-Glucono- $\delta$ -lactone

## Acidic sugars

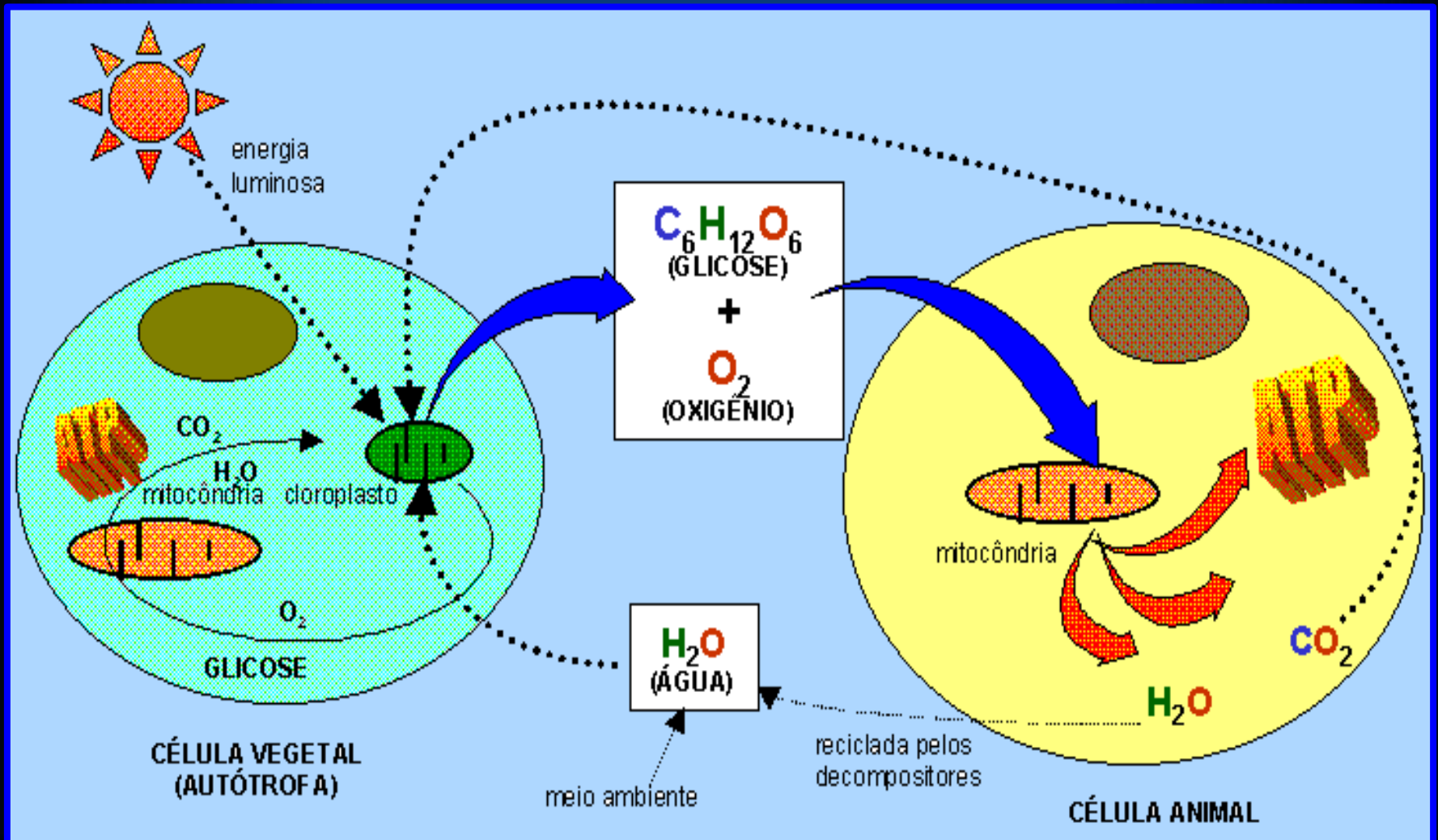


*N*-Acetylneuraminic acid  
(sialic acid)

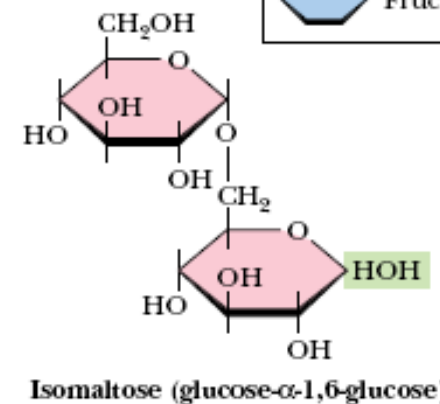
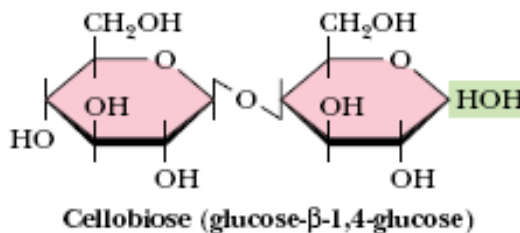
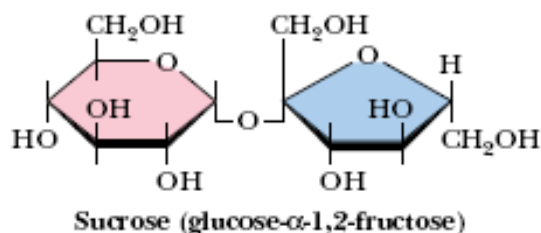
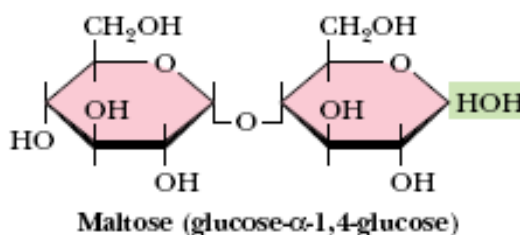
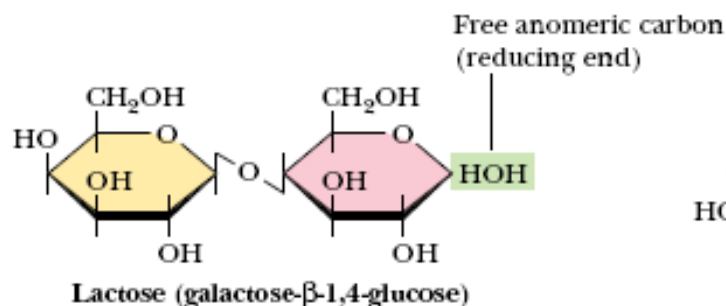
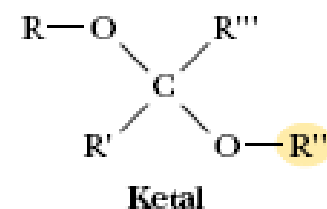
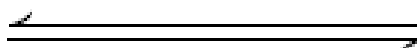
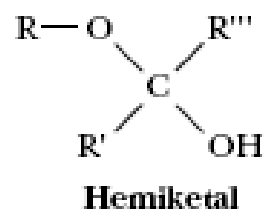
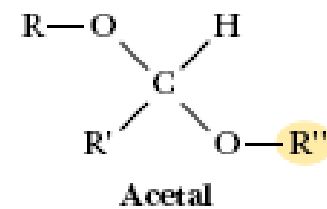
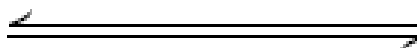
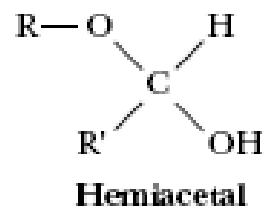
# OXIDAÇÃO

- A oxidação do açúcar fornece energia para a realização dos processos vitais dos organismos.
- A oxidação (completa) fornece  $\text{CO}_2$  e  $\text{H}_2\text{O}$ .
- Cada grama fornece aproximadamente 4 kcal, independente da fonte.
- O oposto desta oxidação é o que ocorre na fotossíntese.

# OXIDAÇÃO DA GLICOSE



# Dissacarídeos

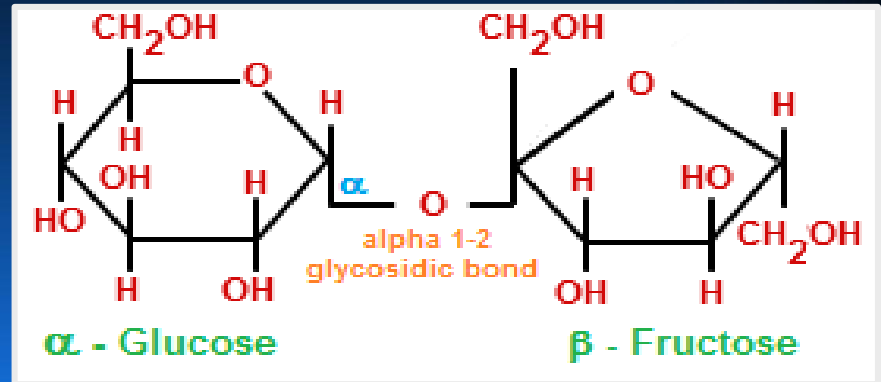


| Simple sugars |           |
|---------------|-----------|
|               | Glucose   |
|               | Galactose |
|               | Fructose  |

# Dissacarídeos

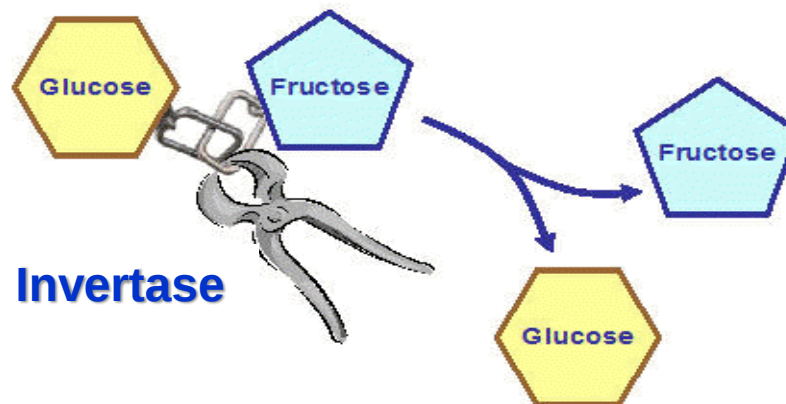


## Sacarose



Glicose- $\alpha(1 \rightarrow \beta 2)$ -frutose

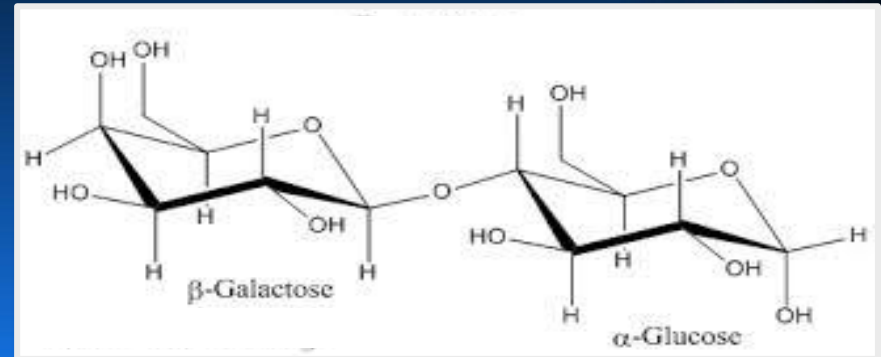
## Invertase



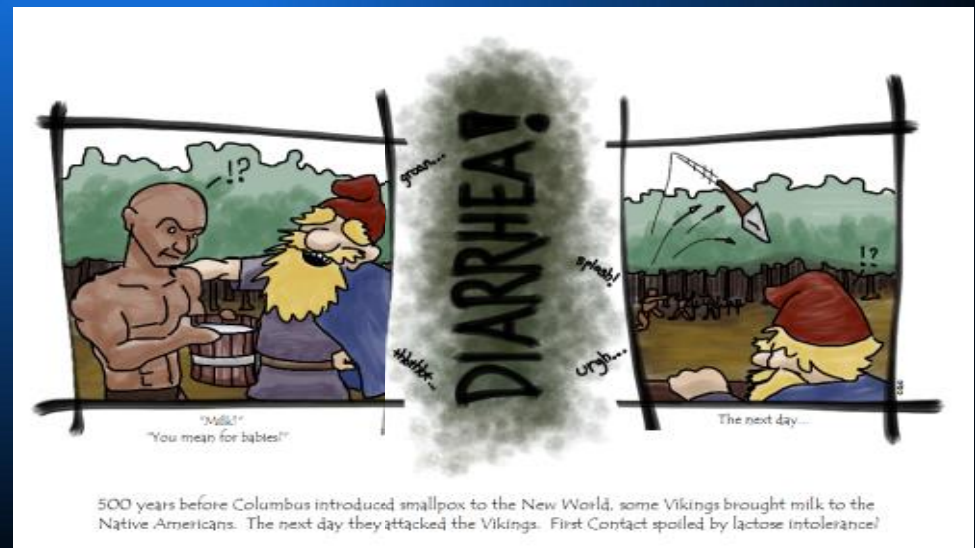
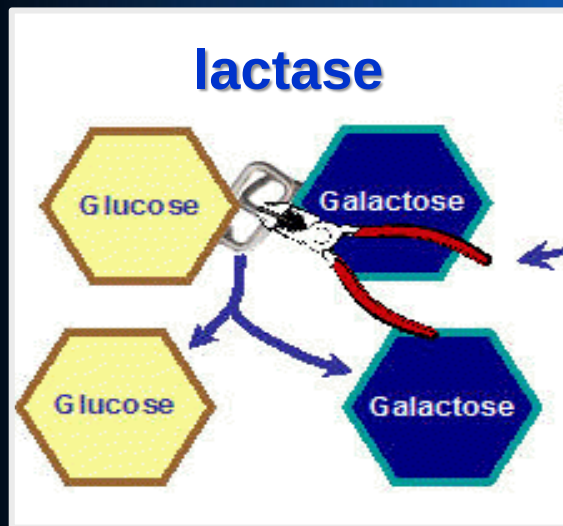
# Dissacarídeos



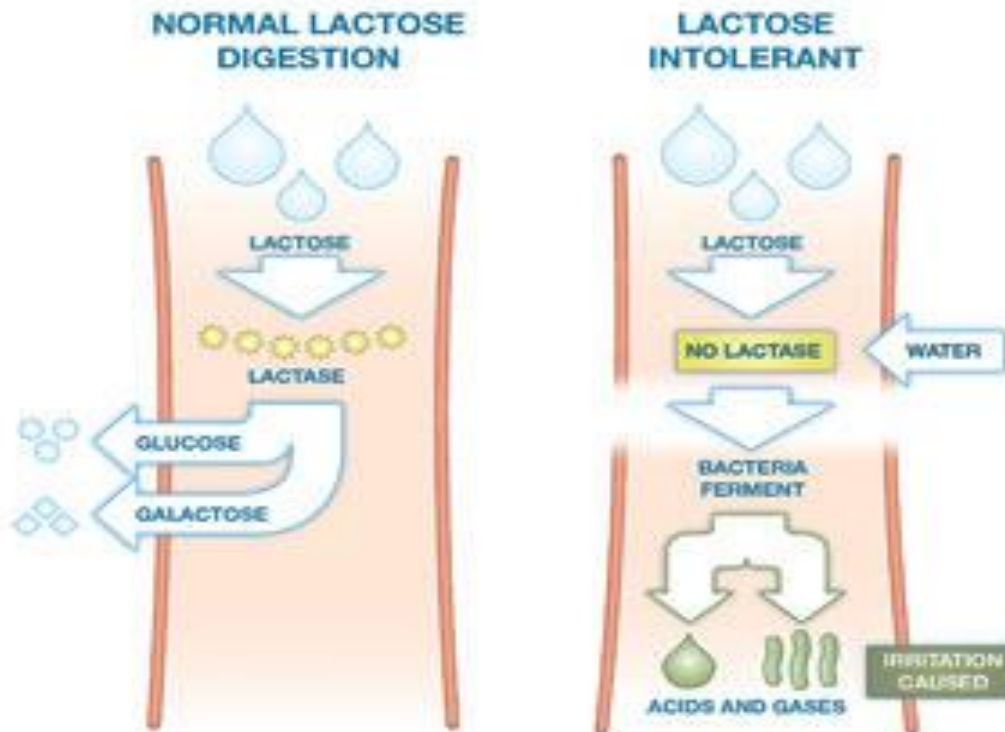
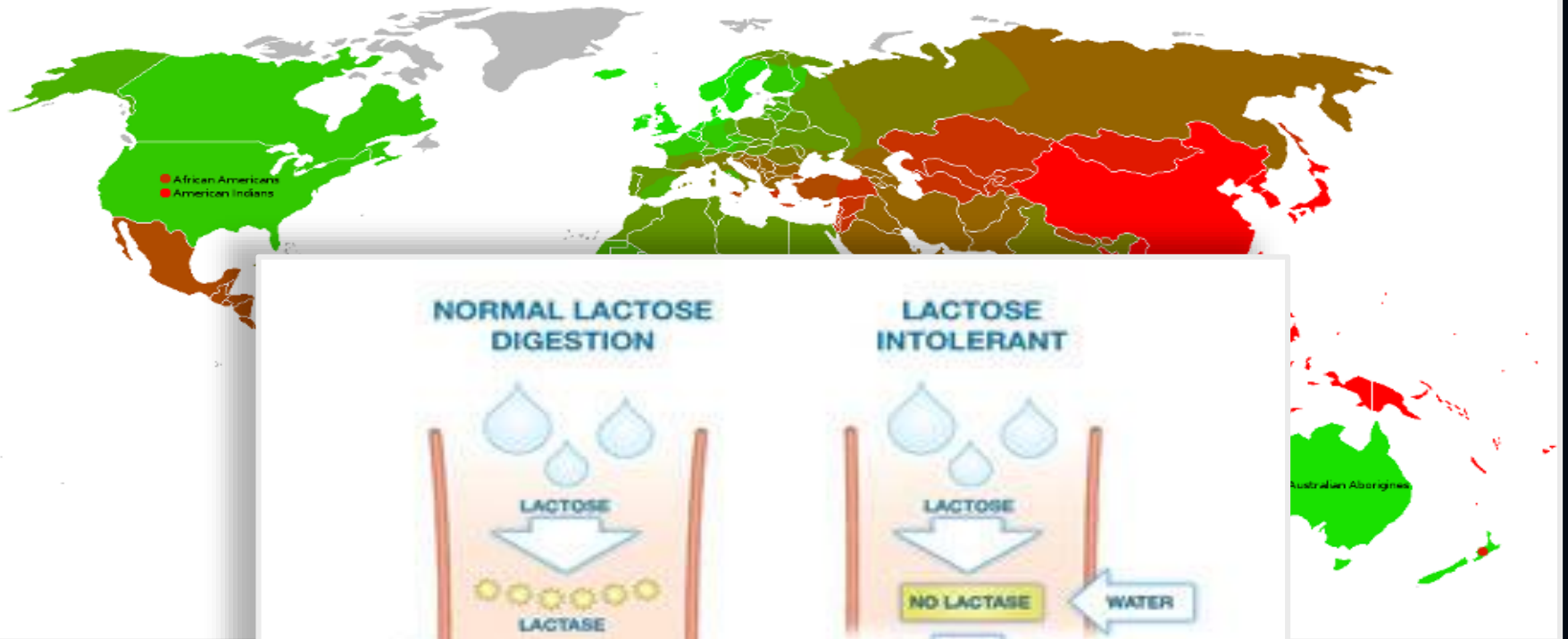
## Lactose



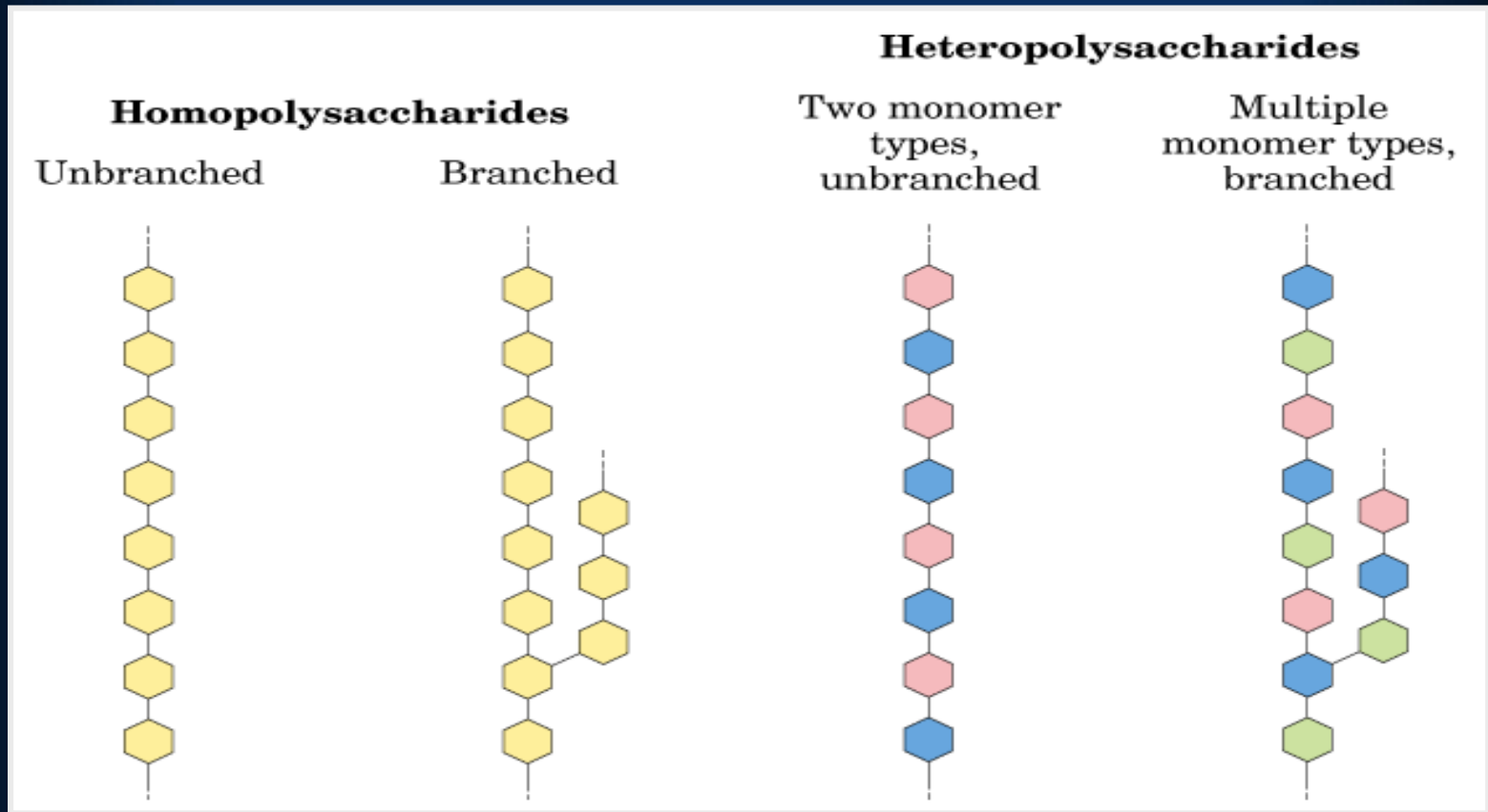
Galactose- $\beta(1 \rightarrow 4)$ -glicose



# Intolerância a lactose

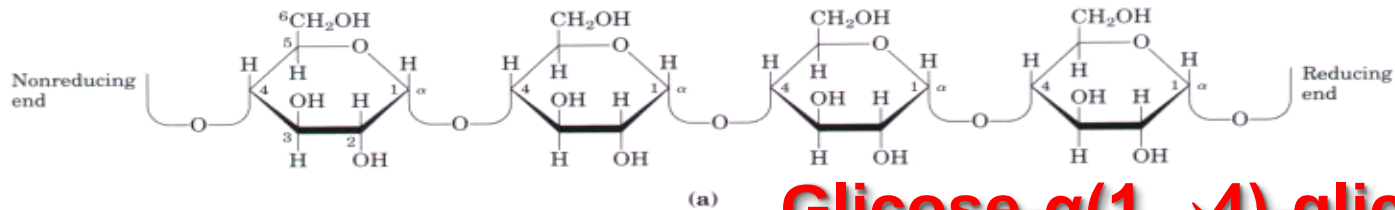
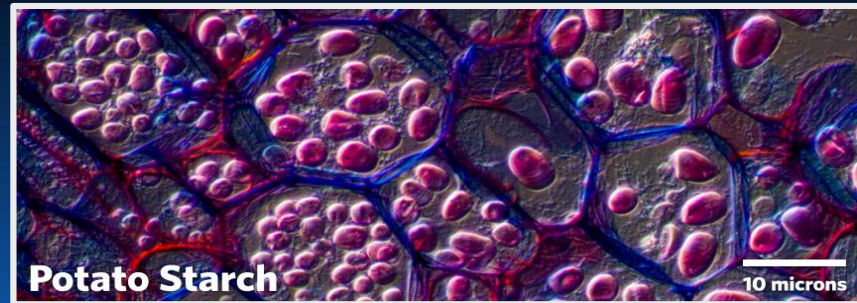
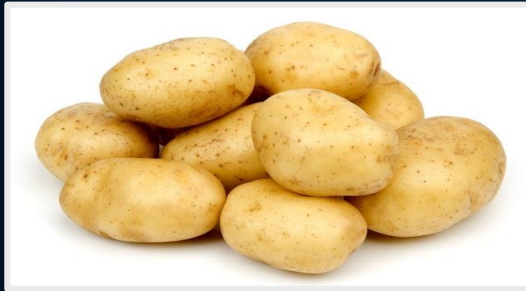


# *Polissacarídeos:*



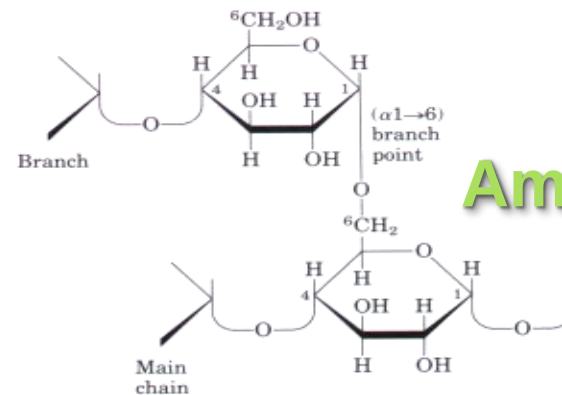
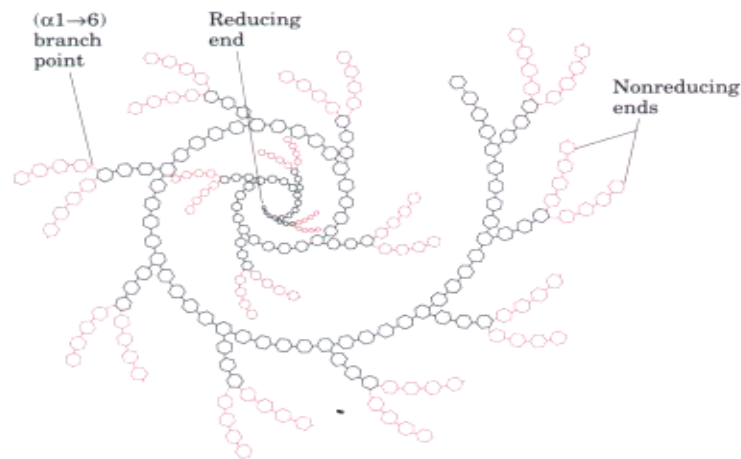
| <b>POLISSACARÍDEO</b> | <b>FUNÇÃO E FONTE</b>                                                               |
|-----------------------|-------------------------------------------------------------------------------------|
| Glicogênio            | Açúcar de reserva energética de animais e fungos                                    |
| Amido                 | Açúcar de reserva energética de vegetais e algas                                    |
| Celulose              | Função estrutural. Compõe a parede celular das células vegetais e algas             |
| Quitina               | Função estrutural. Compõe a parede celular de fungos e o exoesqueleto de artrópodes |
| Ácido hialurônico     | Função estrutural. Cimento celular em células animais                               |

# Polissacarídeos: Amido



Amilose

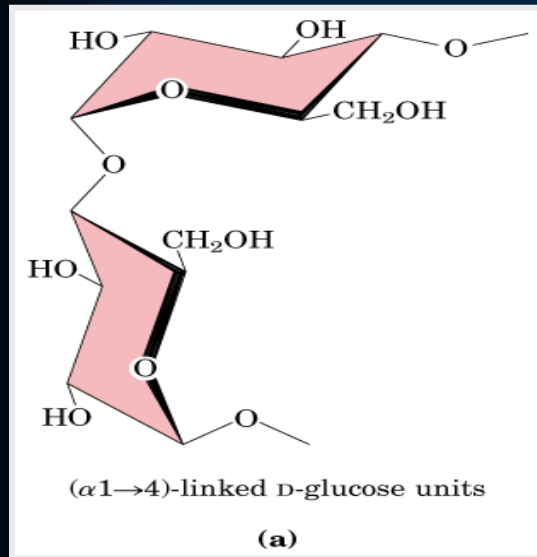
Glicose- $\alpha(1 \rightarrow 4)$ -glicose



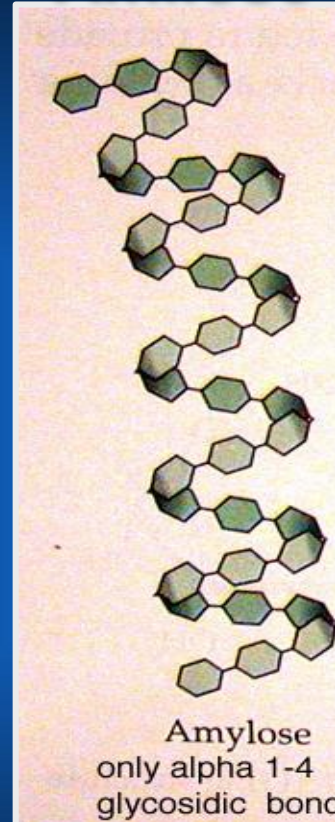
Amilopectina

Glicose- $\alpha(1 \rightarrow 6)$ -glicose

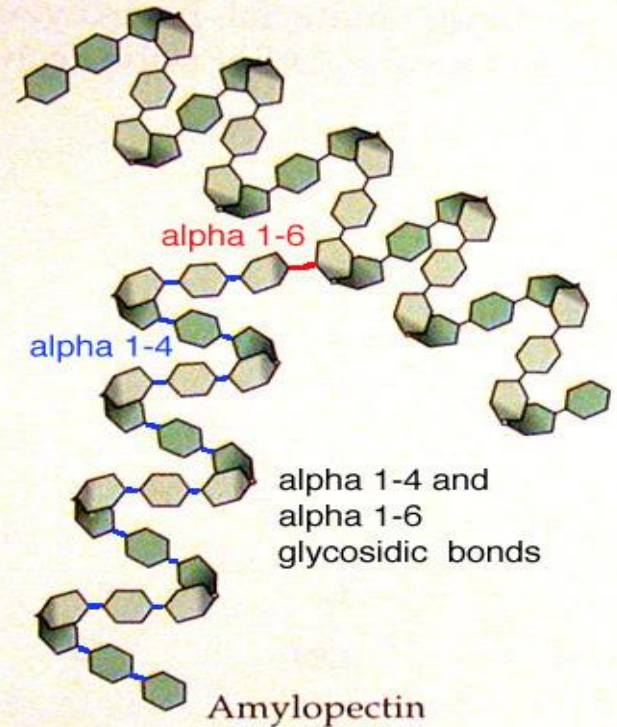
# Polissacarídeos: Amido



## Amilose

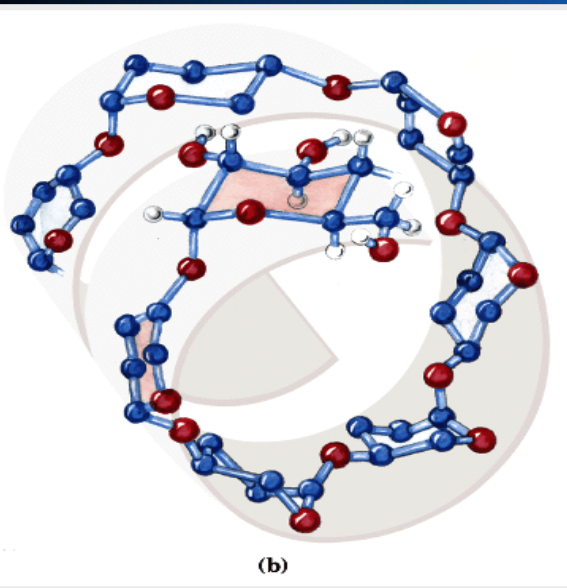


## Amilopectina



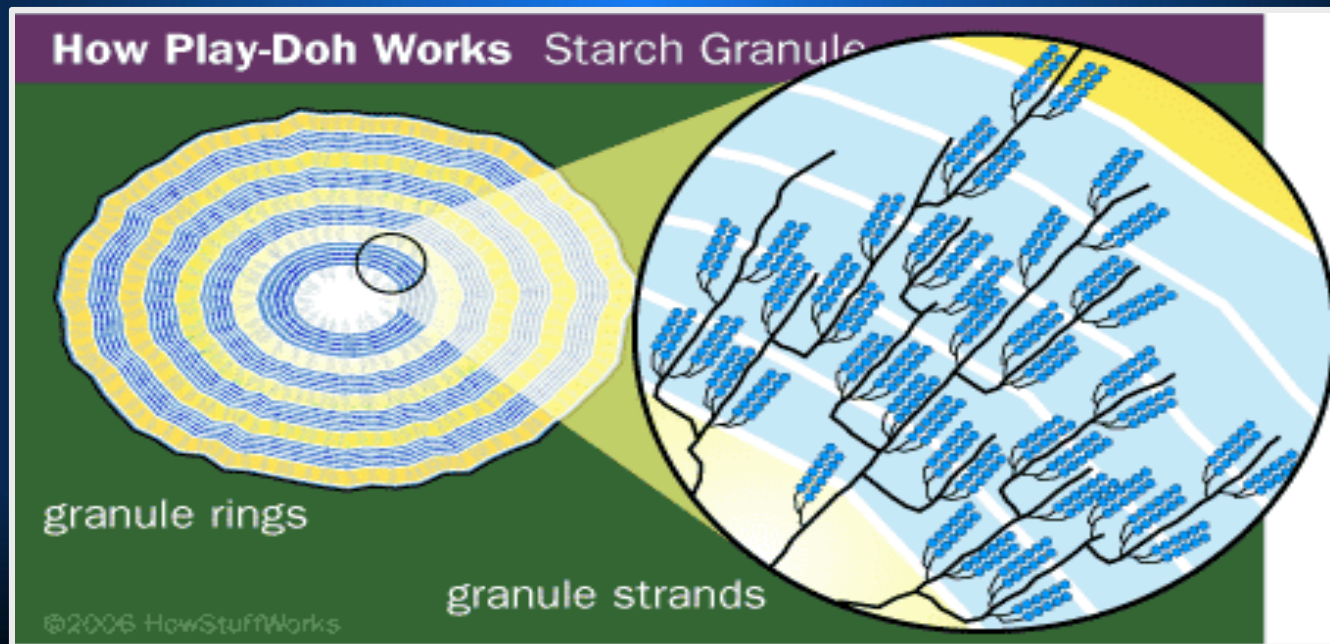
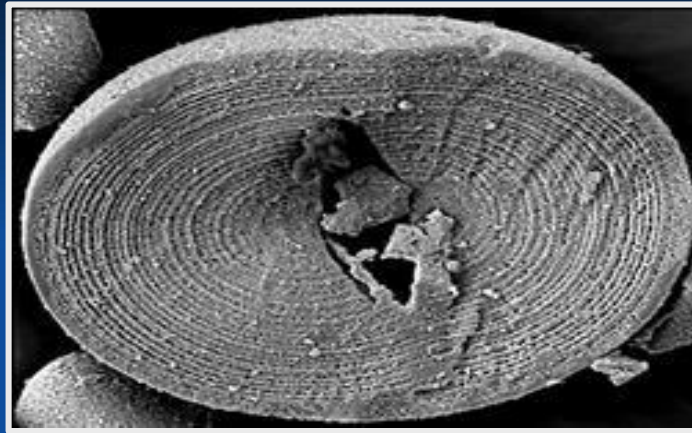
(a) Two forms of starch

**Amilopectina: ligações glicosídicas ( $\alpha 1 \rightarrow 4$ ) e ( $\alpha 1 \rightarrow 6$ ) a cada 24 a 30 resíduos**

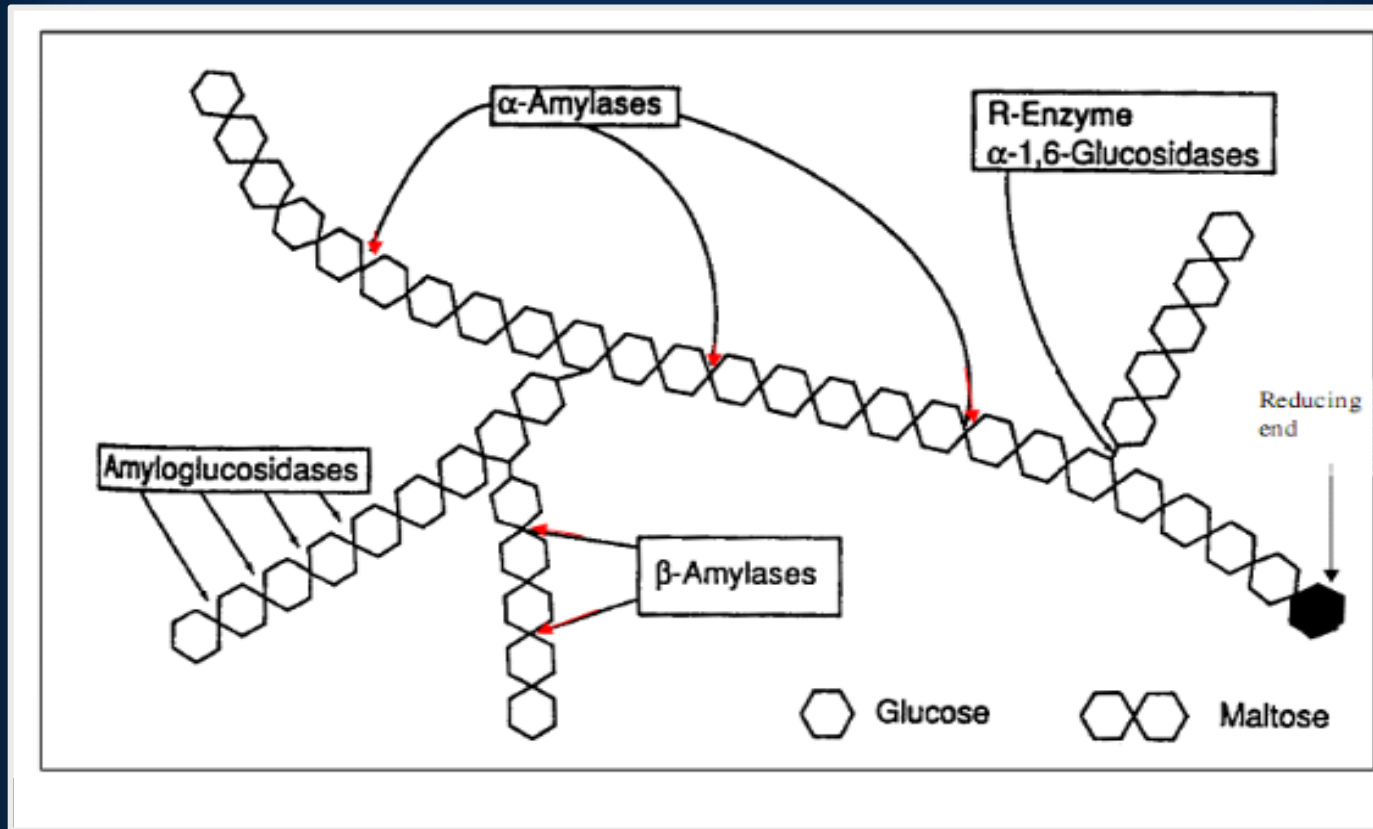


# *Polissacarídeos: Amido*

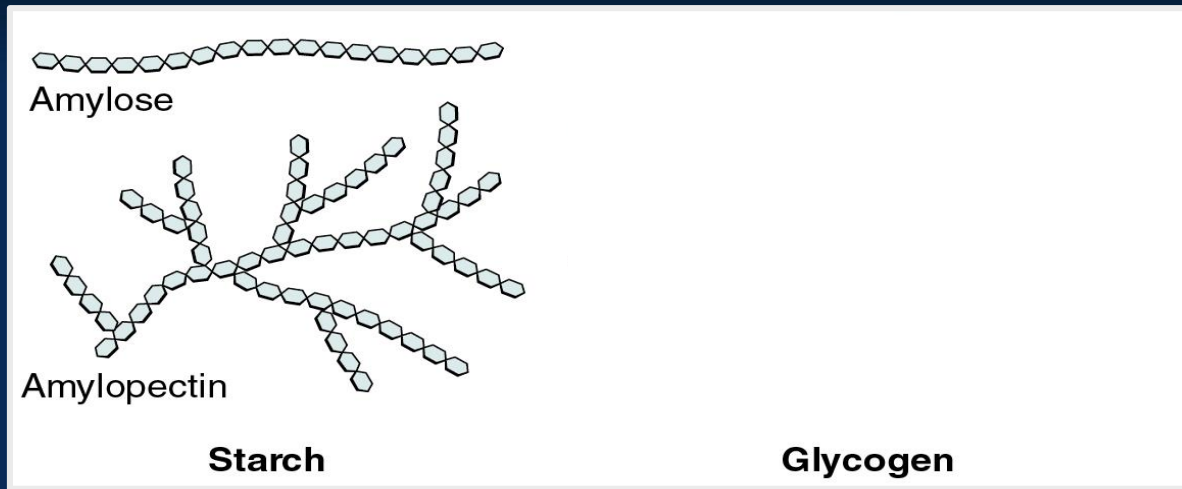
*grânulo de  
amido*



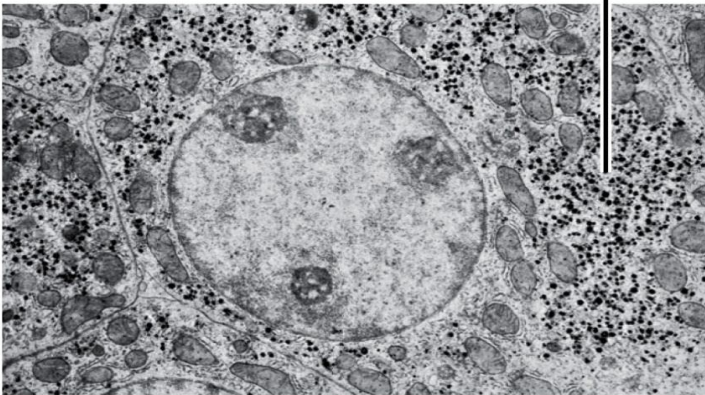
# Polissacarídeos: Amido



# Polissacarídeos: Glicogênio



**Glycogen granules**

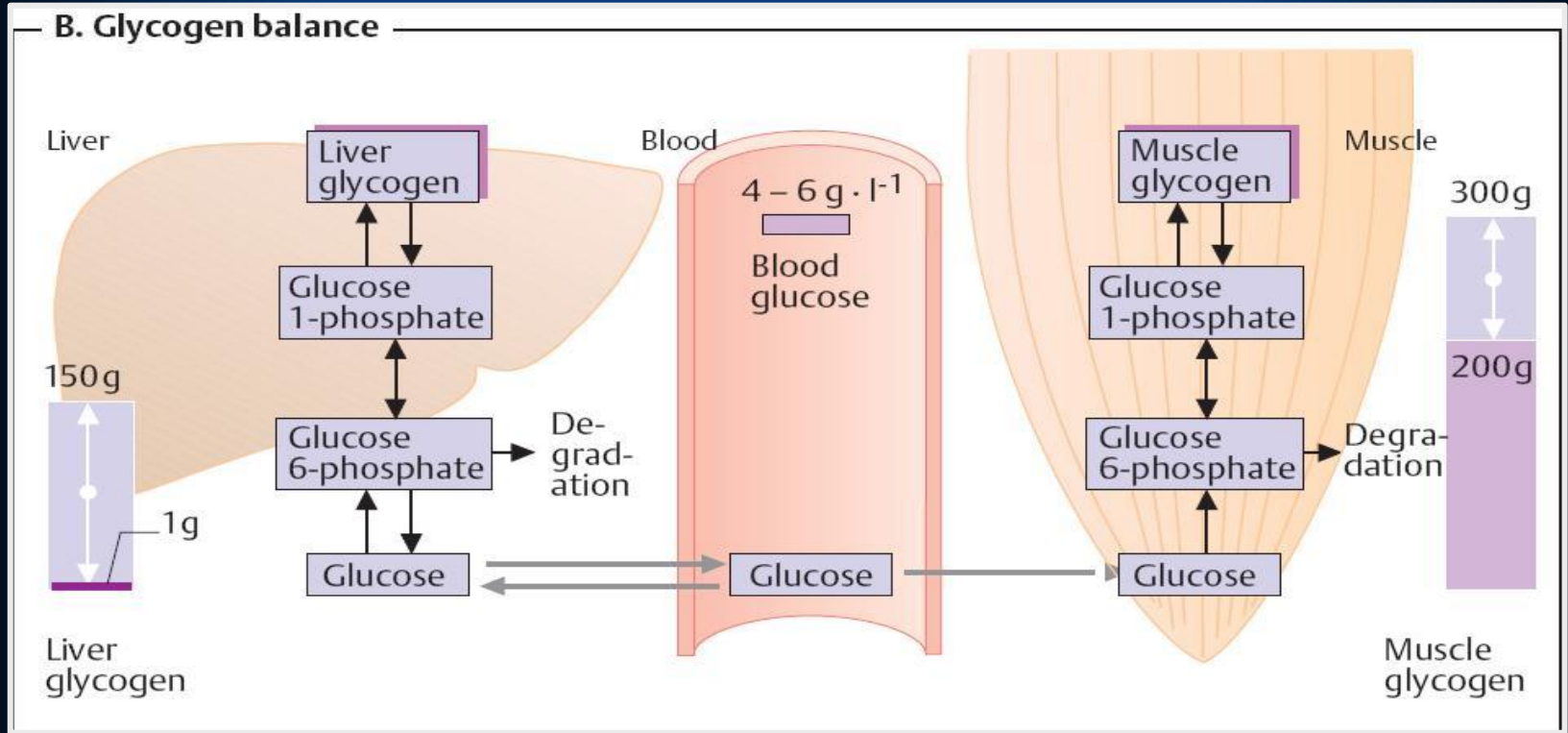


**Figure 21.3**  
Biochemistry, Seventh Edition  
© 2012 W. H. Freeman and Company

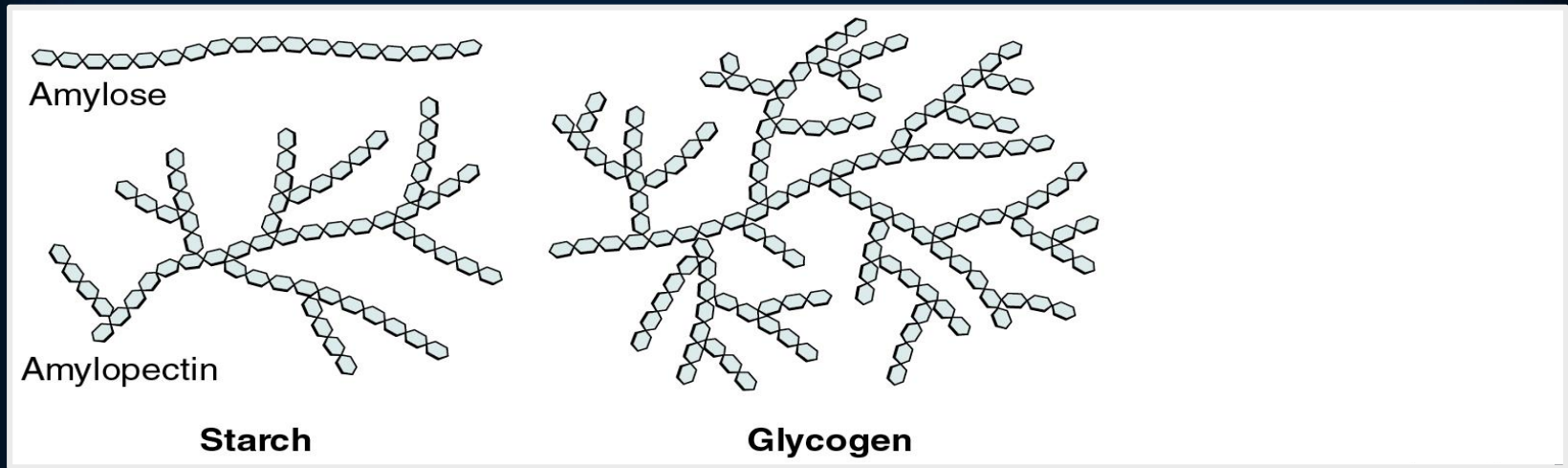
Similar à amilopectina, porém mais densamente ramificado: cada ramo 8-12 resíduos

Encontrado no fígado e músculos esqueléticos

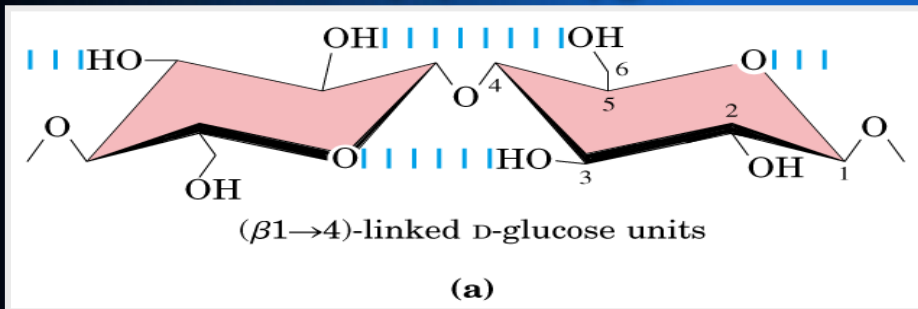
# Polissacarídeos: Glicogênio



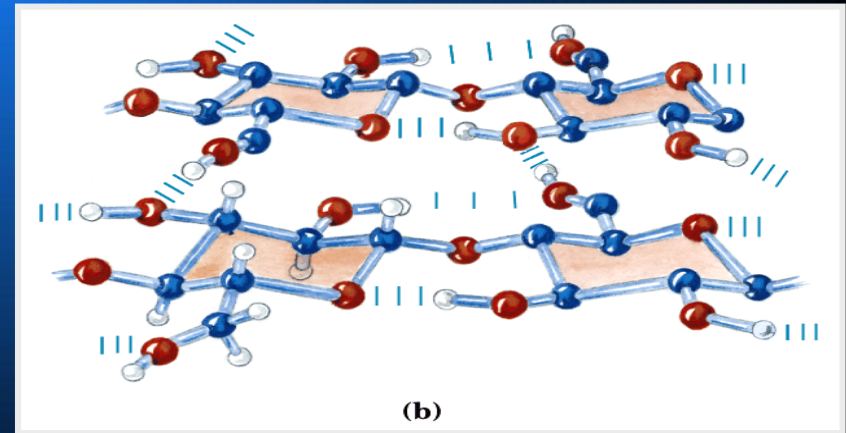
# Polissacarídeos: Celulose



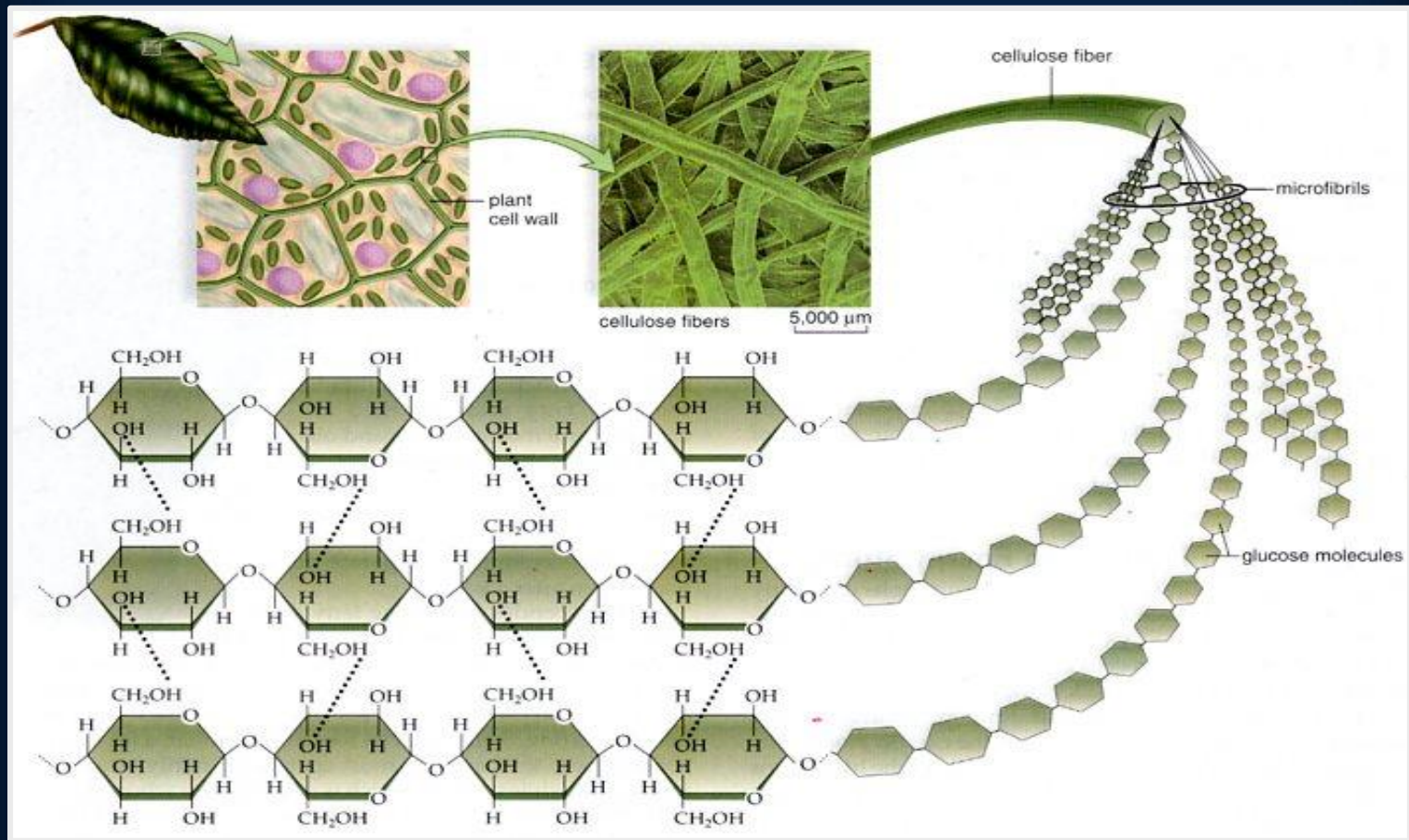
## Glicose- $\beta(1\rightarrow4)$ glicose



(flip 180° de cada unidade)

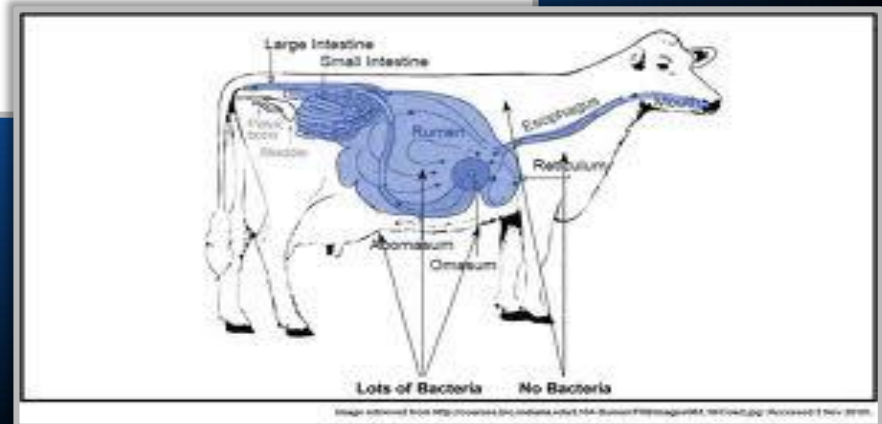
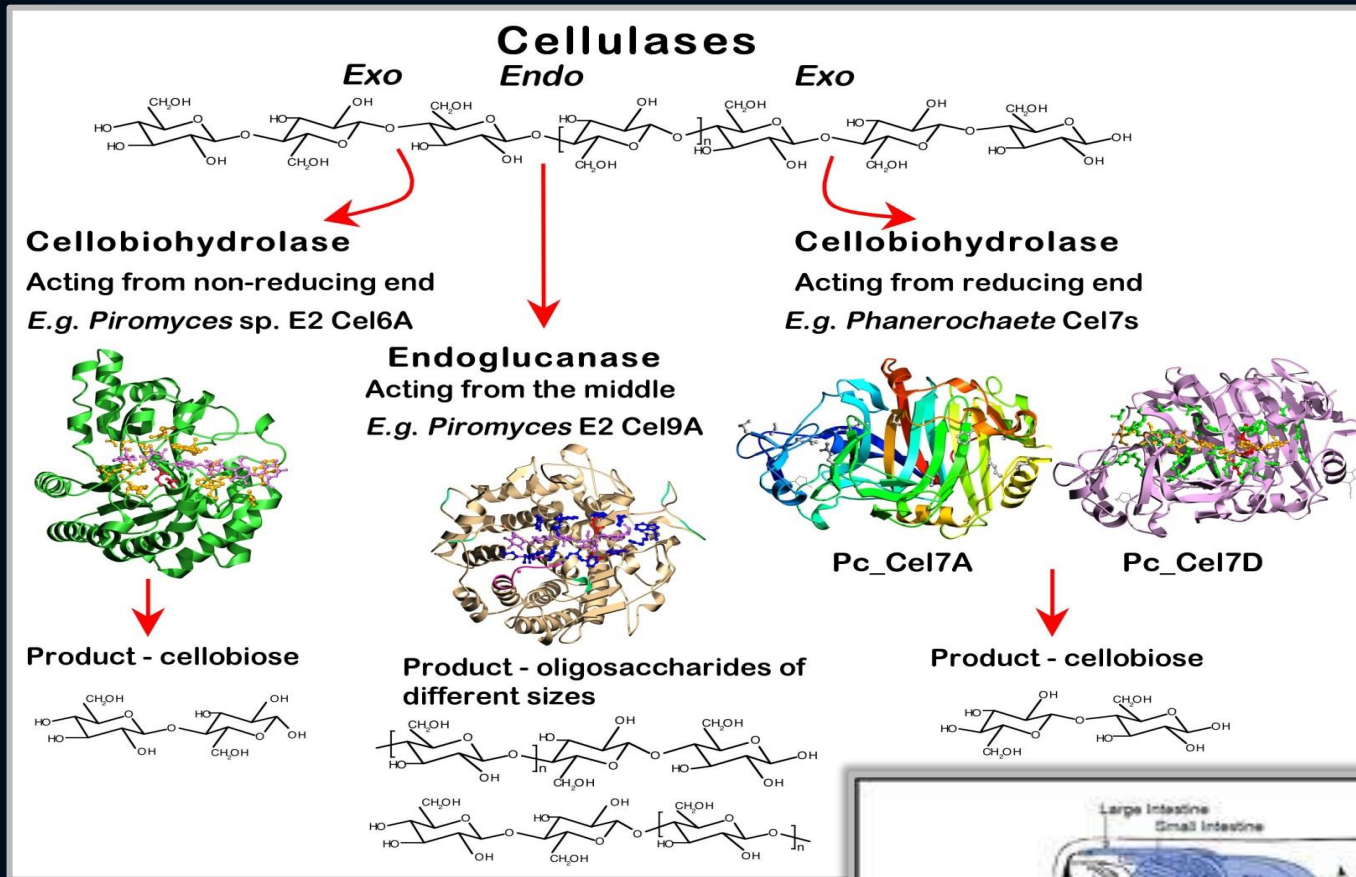


# Polissacarídeos: Celulose



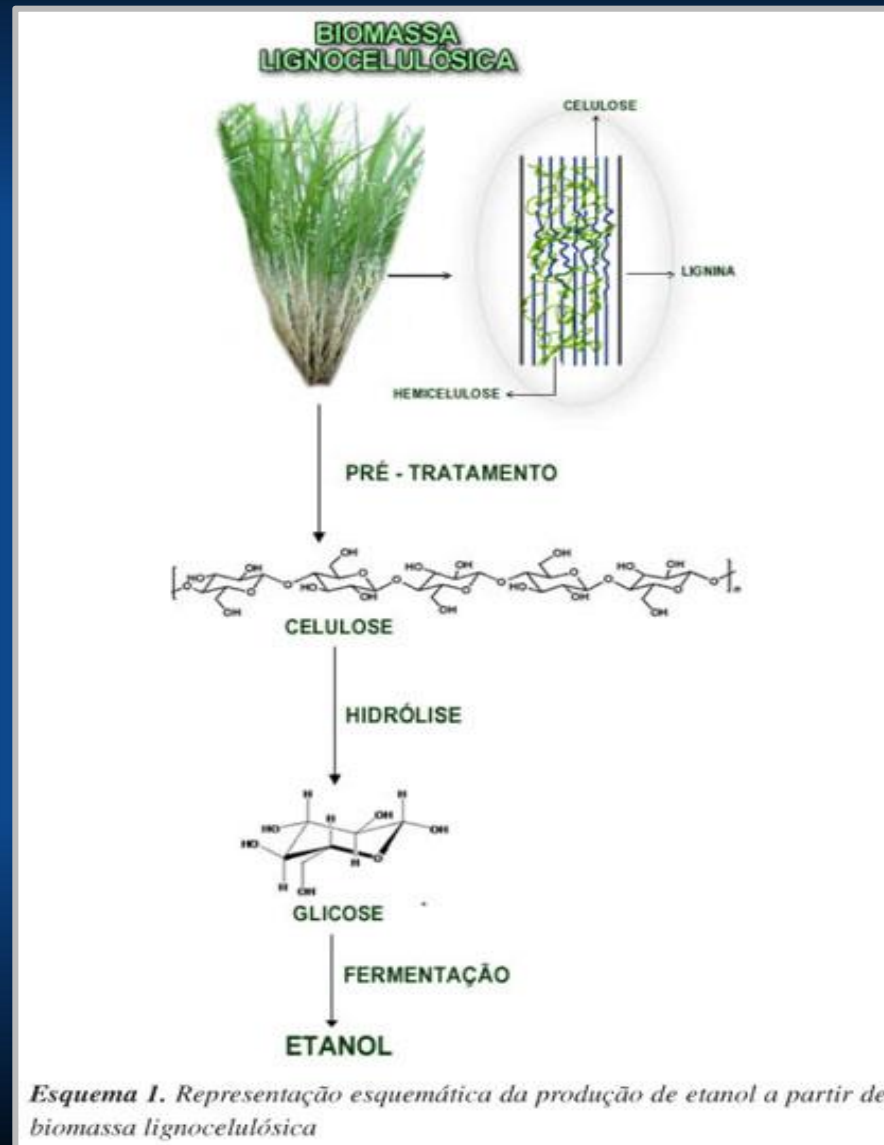
10.000 a 15.000 D-glicose cadeias lineares alinhadas lado a lado e estabilizadas por ligações de H intra- e intercadeias

# Polissacarídeos: Celulose

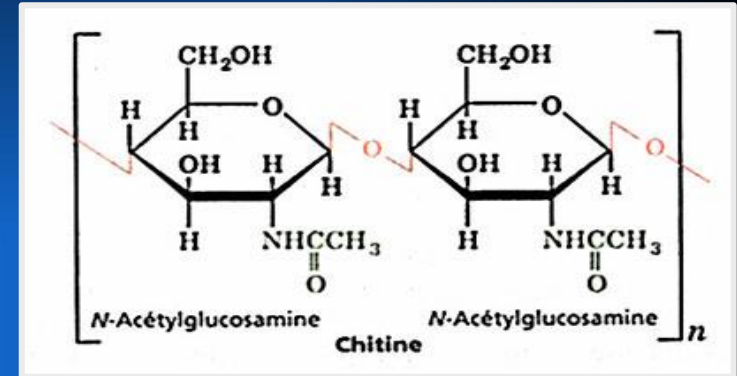
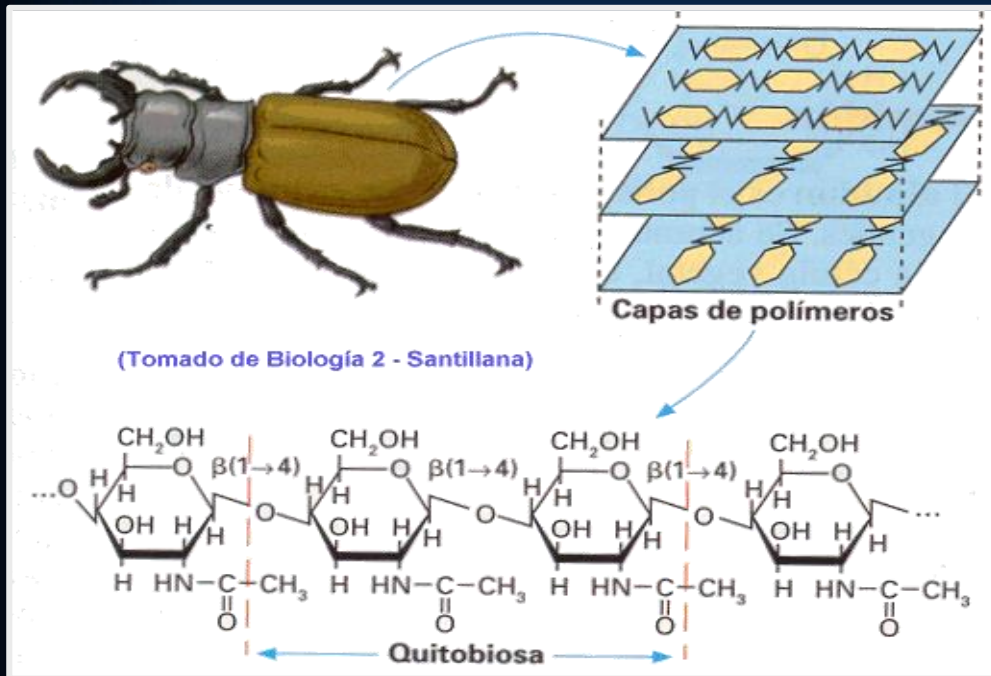


# Polissacarídeos: Celulose

## Etanol de segunda geração



# Polissacarídeos: Quitina

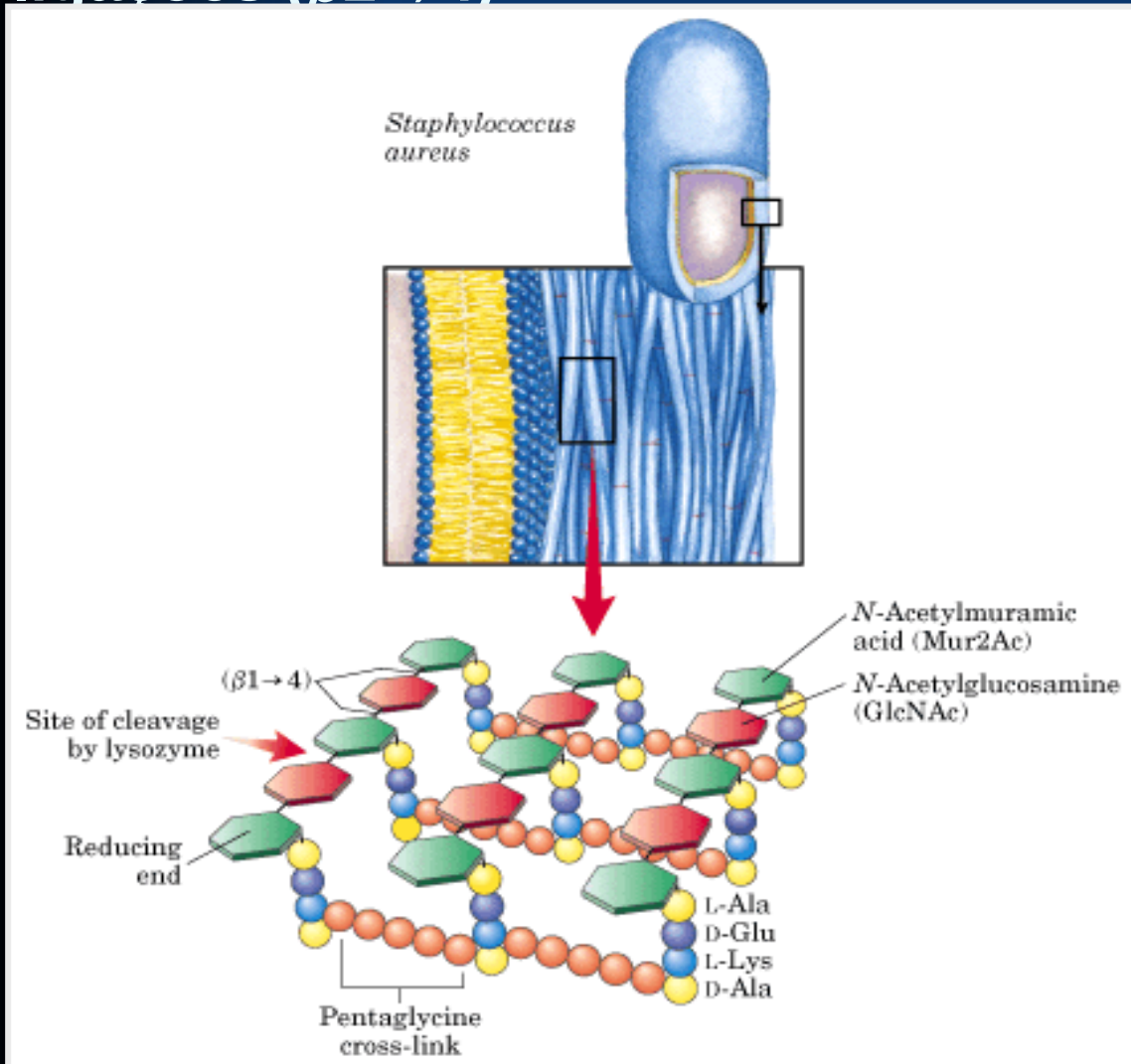


**Poli-( $\beta 1 \rightarrow 4$ )-  
N-acetilglicosamina**

- Principal componente do exoesqueleto de artrópodes  
Insetos, caranguejos, lagostas.
- Segundo + abundante polissacarídeo depois da celulose

# *Polissacarídeos: Peptideoglicanos em bactérias*

*N*-acetilglicosamina alternado com ác. *N*-acetilmurâmico  
ligações ( $\beta 1 \rightarrow 4$ )



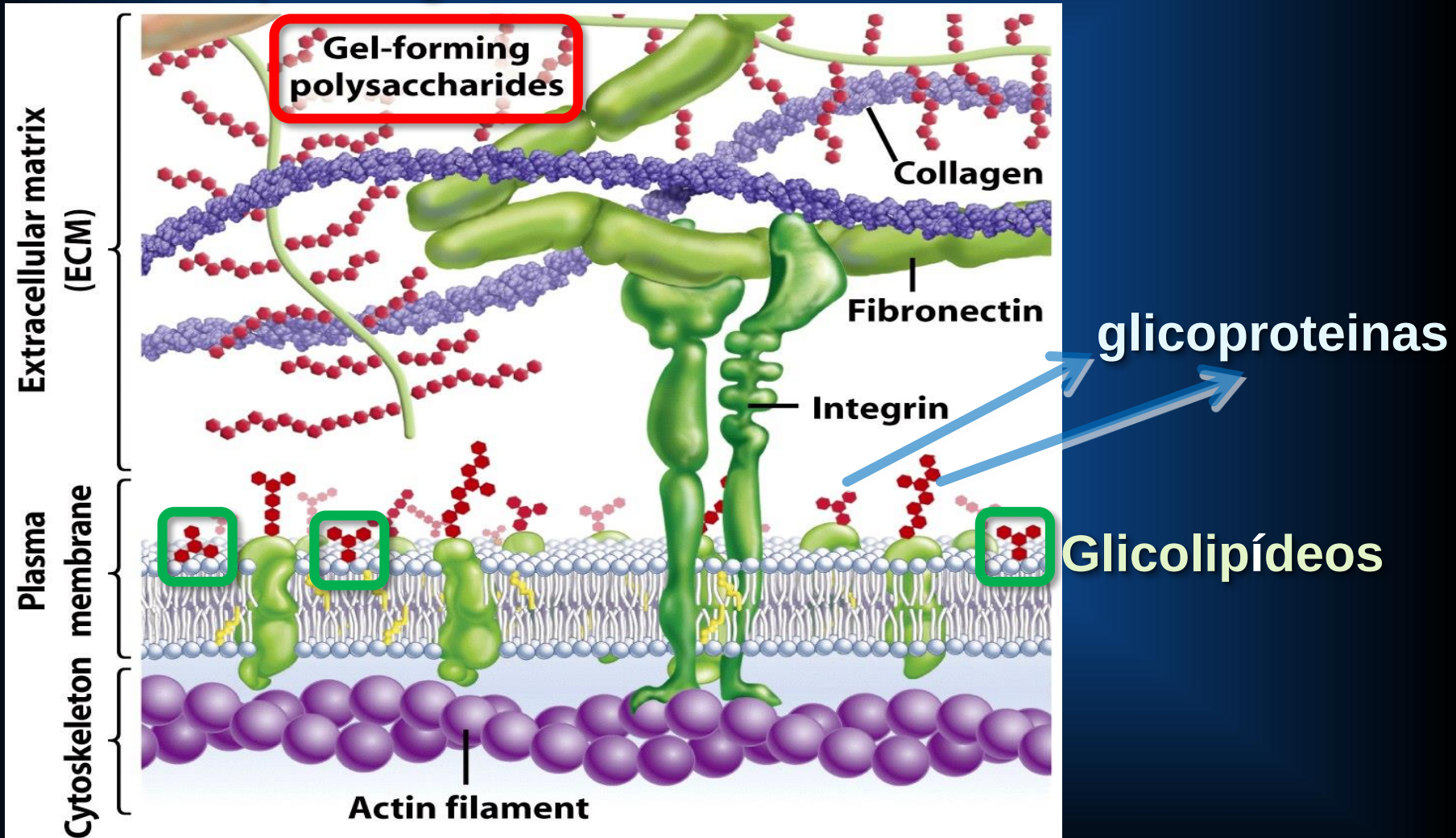
Forma um envelope  
que protege a bactéria  
de lise osmótica.

Lisozima: rompe a  
Ligação  $\beta 1 \rightarrow 4$

Penicilina (Fleming)  
inibe a enzima  
transpeptidase  
responsável pelas  
ligações cruzadas:  
bactéria é lisada

# *Polissacarídeos na membrana plasmática e matriz extracelular eucariótica*

proteoglicanos



# ***Polissacarídeos: Reconhecimento, comunicação e adesão celular***

