



# AMINOÁCIDOS

Carla Bittar  
Bioquímica e Metabolismo Animal

# AMINOÁCIDOS



- ▶ Compostos orgânicos
- ▶ Unidades formadoras de PROTEÍNAS
  - Ligações covalentes com perda de água
- ▶ Moléculas pequenas
  - PM de aproximadamente 130

# FUNÇÕES BIOLÓGICAS



- ▶ Estrutura da célula
- ▶ Hormônios
- ▶ Receptores de proteínas
- ▶ Transporte de metabólitos e íons
- ▶ Enzimas
- ▶ Imunidade
- ▶ Gluconeogenese

# Aminoácidos



- ▶ Descobertos como resultado da hidrólise de proteínas

Asparagina (1806)

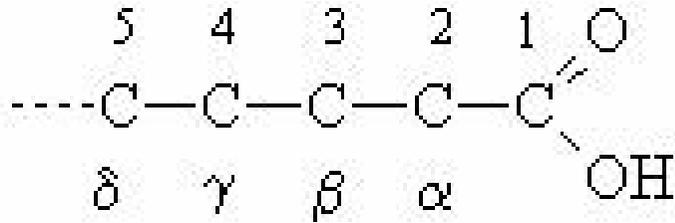
Treonina (1938)

Nomes relacionados a fonte da qual foram isolados pela primeira vez

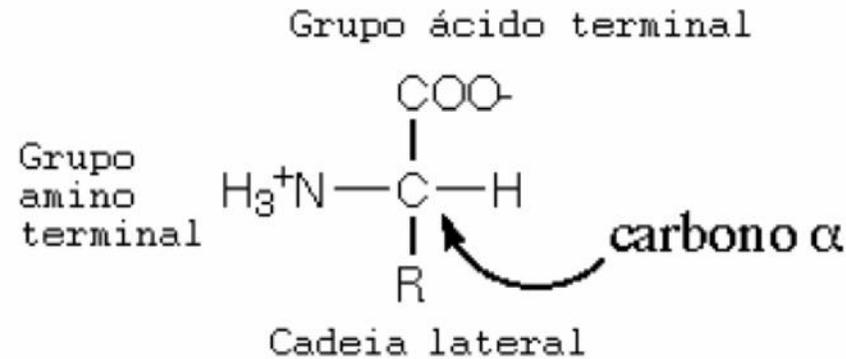
- Glutamato: glúten de trigo
- Tirosina: tyros (queijo em grego)
- Asparagina: aspargo



# $\alpha$ -Aminoácidos

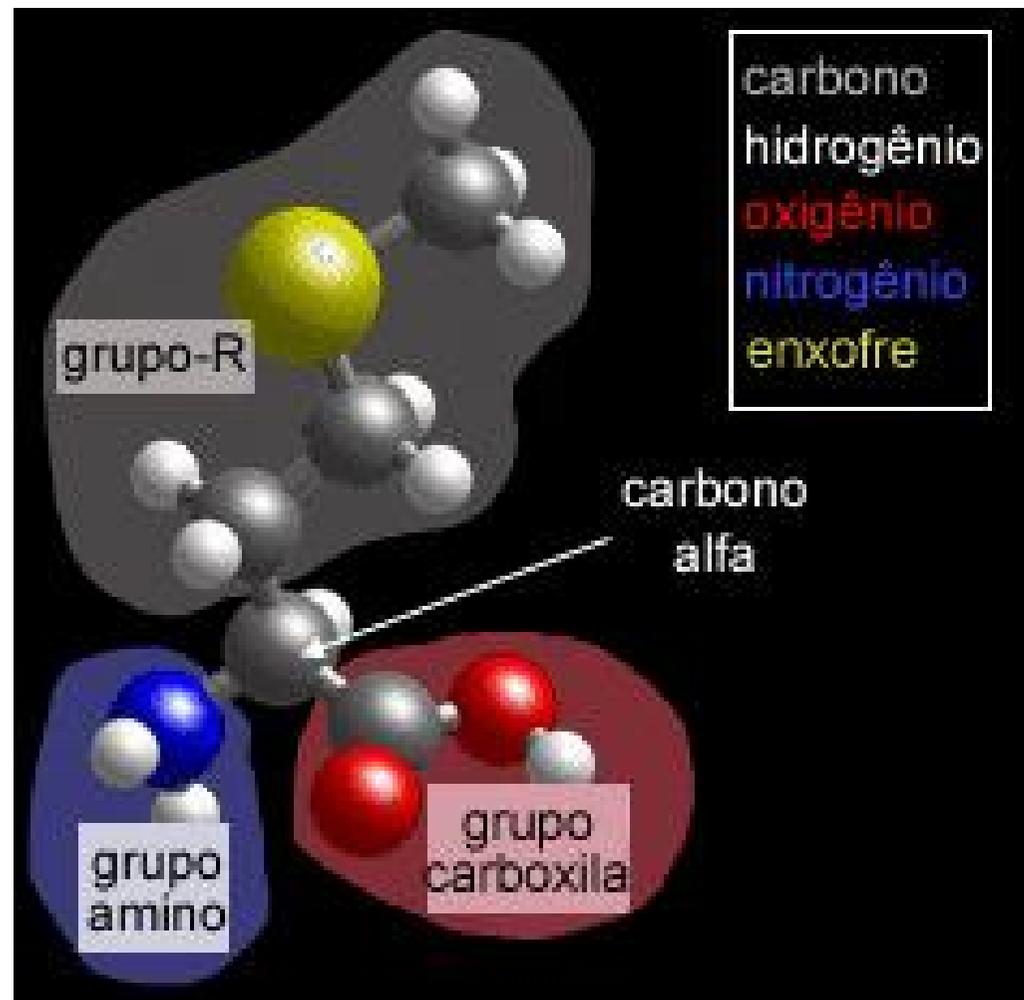


- ▶ Grupo amino e grupo carboxílico



Estrutura  
Tamanho  
Carga elétrica

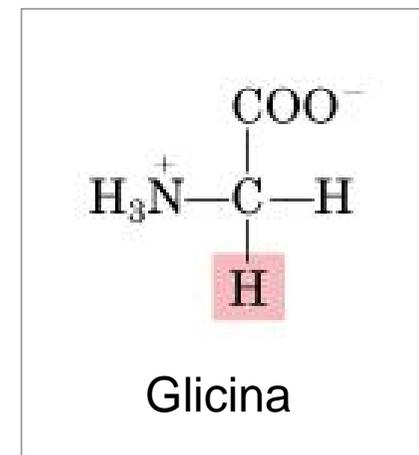
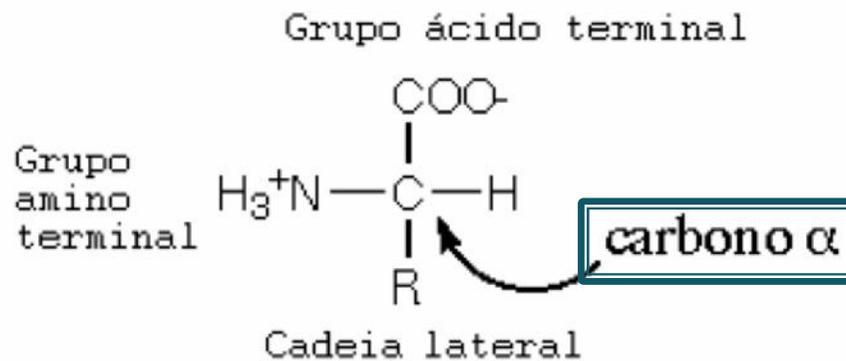
# Metionina



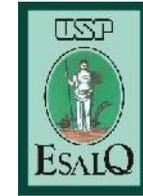
# Propriedades gerais



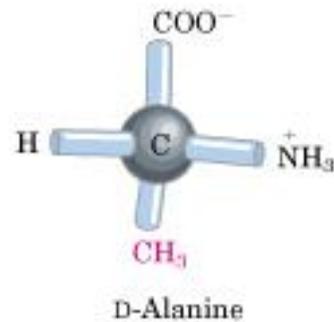
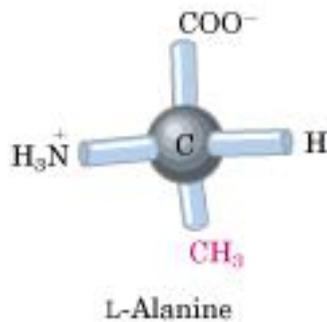
Solúveis em água, insolúveis em solventes orgânicos  
Elevado ponto de fusão  
Formam sólidos cristalinos



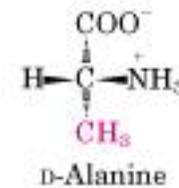
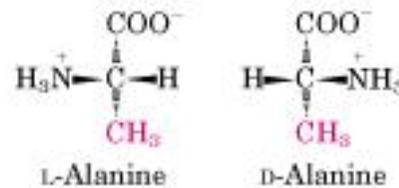
# Propriedades gerais



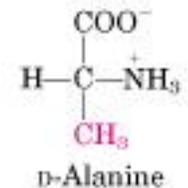
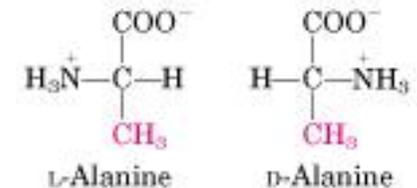
- ▶ Opticamente ativos: Gira plano de luz polarizada para esquerda ou direita
- ▶ Enantiômeros



(a)

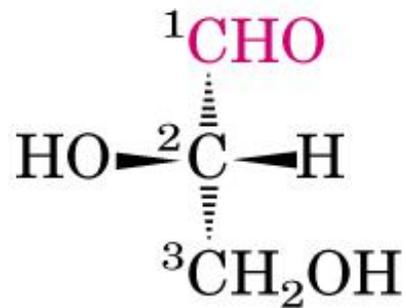


(b)

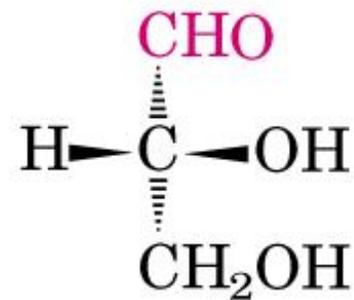


(c)

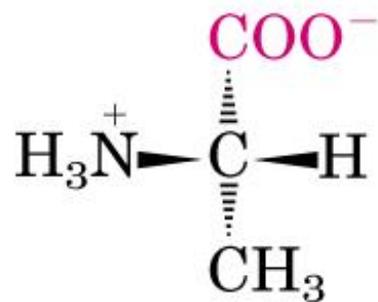
# Estereoisomeria



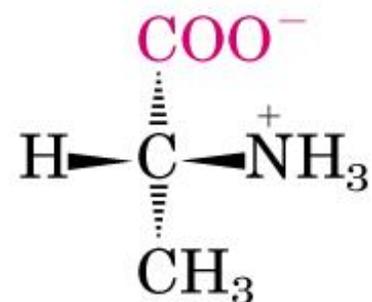
L-Glyceraldehyde



D-Glyceraldehyde



L-Alanine



D-Alanine

# Estereoisomeria



- ▶ Os aminoácidos nas moléculas protéicas são sempre **L-estereoisômeros**
- ▶ D aminoácidos
  - pequenos peptídeos de parede celular bacteriana
  - peptídeos com função antibiótica

# Classificação de acordo com grupo R

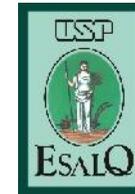


Amino acid	Abbreviated names		$M_r$	$pK_a$ values			pI	Hydropathy index <sup>*</sup>	Occurrence in proteins (%) <sup>†</sup>
				$pK_1$ (—COOH)	$pK_2$ (—NH <sub>3</sub> <sup>+</sup> )	$pK_R$ (R group)			
<b>Nonpolar, aliphatic R groups</b>									
Glycine	Gly	G	75	2.34	9.60		5.97	-0.4	7.2
Alanine	Ala	A	89	2.34	9.69		6.01	1.8	7.8
Valine	Val	V	117	2.32	9.62		5.97	4.2	6.6
Leucine	Leu	L	131	2.36	9.60		5.98	3.8	9.1
Isoleucine	Ile	I	131	2.36	9.68		6.02	4.5	5.3
Methionine	Met	M	149	2.28	9.21		5.74	1.9	2.3
<b>Aromatic R groups</b>									
Phenylalanine	Phe	F	165	1.83	9.13		5.48	2.8	3.9
Tyrosine	Tyr	Y	181	2.20	9.11	10.07	5.66	-1.3	3.2
Tryptophan	Trp	W	204	2.38	9.39		5.89	-0.9	1.4
<b>Polar, uncharged R groups</b>									
Serine	Ser	S	105	2.21	9.15		5.68	-0.8	6.8
Proline	Pro	P	115	1.99	10.96		6.48	1.6	5.2
Threonine	Thr	T	119	2.11	9.62		5.87	-0.7	5.9
Cysteine	Cys	C	121	1.96	10.28	8.18	5.07	2.5	1.9
Asparagine	Asn	N	132	2.02	8.80		5.41	-3.5	4.3
Glutamine	Gln	Q	146	2.17	9.13		5.65	-3.5	4.2
<b>Positively charged R groups</b>									
Lysine	Lys	K	146	2.18	8.95	10.53	9.74	-3.9	5.9
Histidine	His	H	155	1.82	9.17	6.00	7.59	-3.2	2.3
Arginine	Arg	R	174	2.17	9.04	12.48	10.76	-4.5	5.1
<b>Negatively charged R groups</b>									
Aspartate	Asp	D	133	1.88	9.60	3.65	2.77	-3.5	5.3
Glutamate	Glu	E	147	2.19	9.67	4.25	3.22	-3.5	6.3

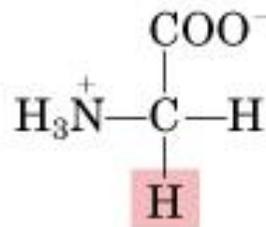
<sup>\*</sup>A scale combining hydrophobicity and hydrophilicity of R groups; it can be used to measure the tendency of an amino acid to seek an aqueous environment (- values) or a hydrophobic environment (+ values). See Chapter 12. From Kyte, J. & Doolittle, R.F. (1982) *J. Mol. Biol.* **157**, 105–132.

<sup>†</sup>Average occurrence in over 1150 proteins. From Doolittle, R.F. (1989) Redundancies in protein sequences. In *Prediction of Protein Structure and the Principles of Protein Conformation* (Fasman, G.D., ed) Plenum Press, NY, pp. 599–623.

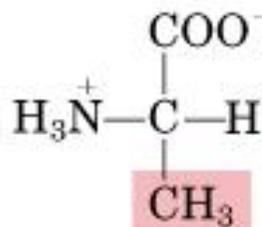
# Aminoácidos não-polares alifáticos



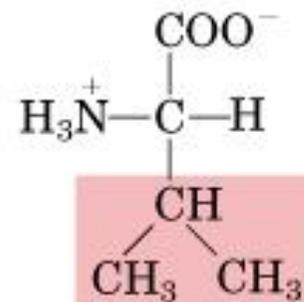
## Nonpolar, aliphatic R groups



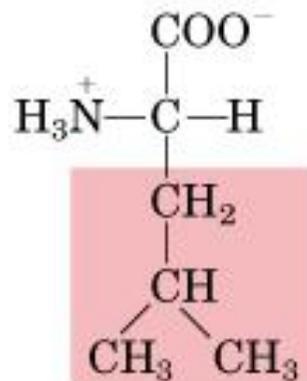
Glycine



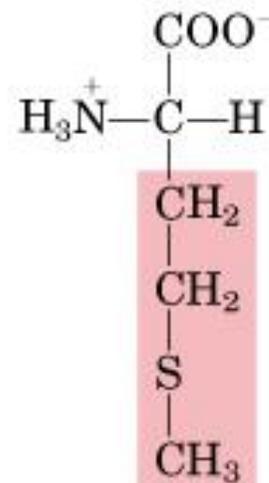
Alanine



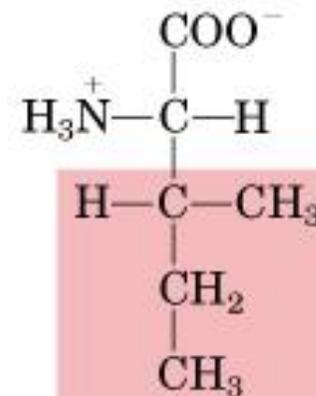
Valine



Leucine

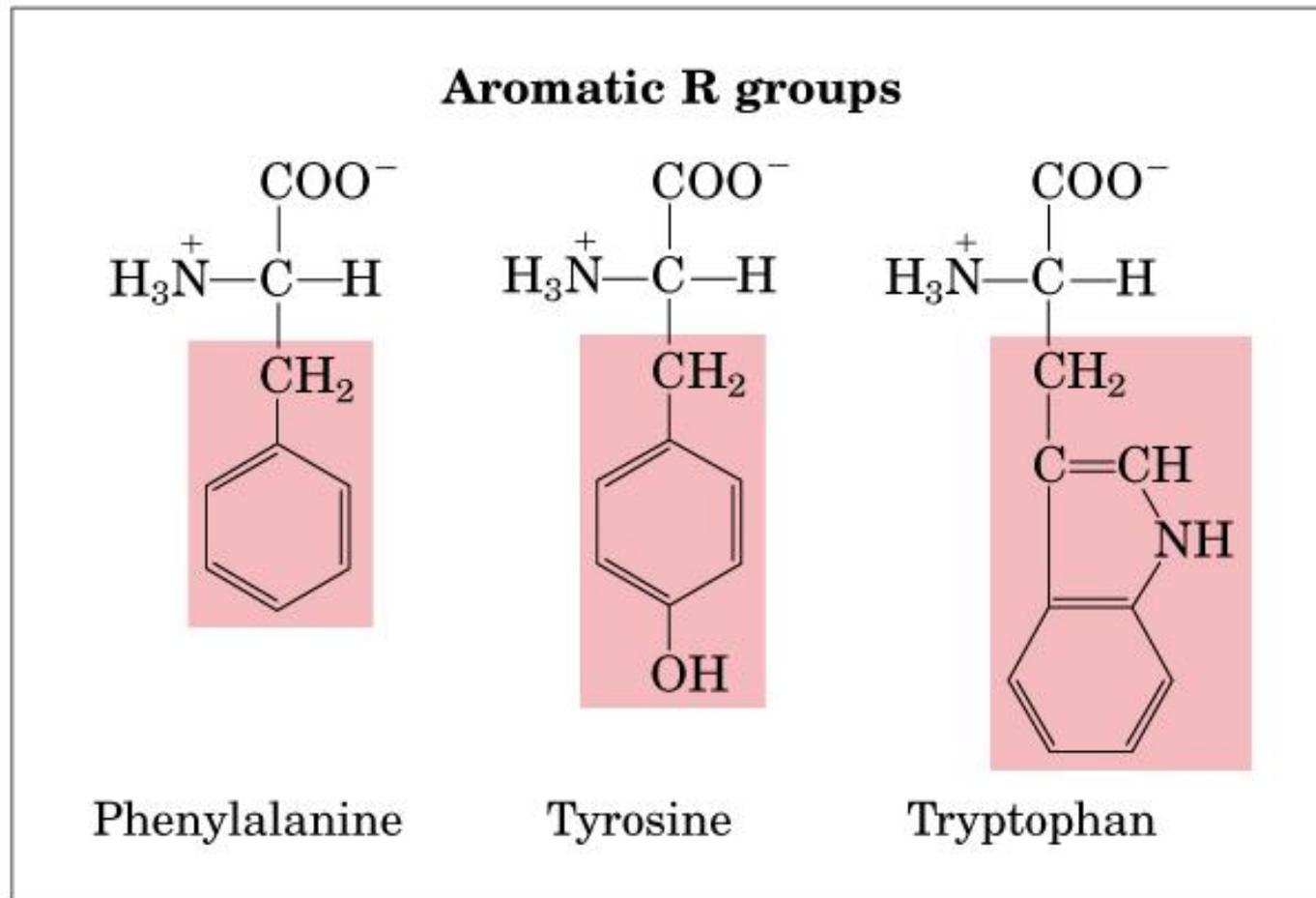
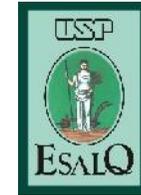


Methionine

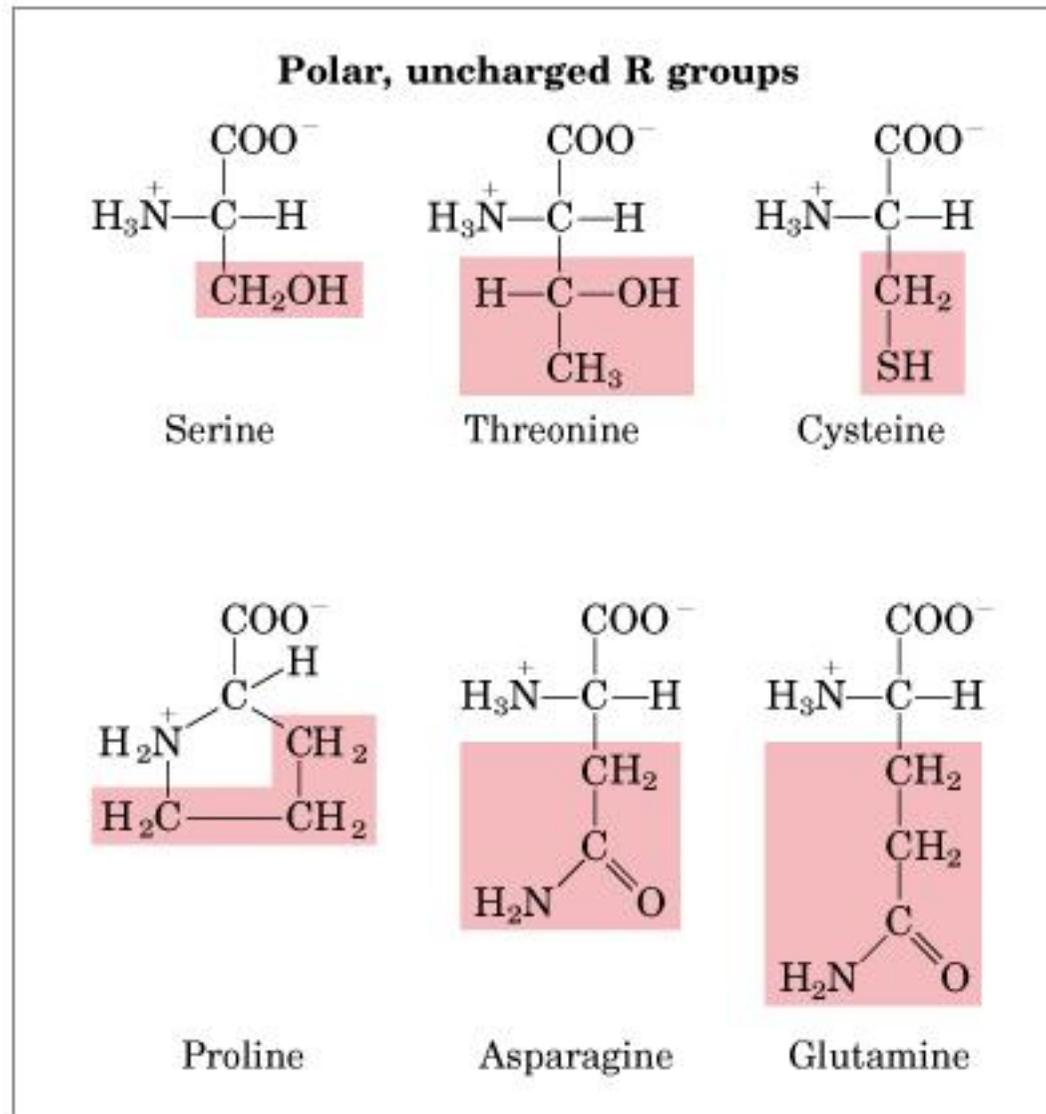


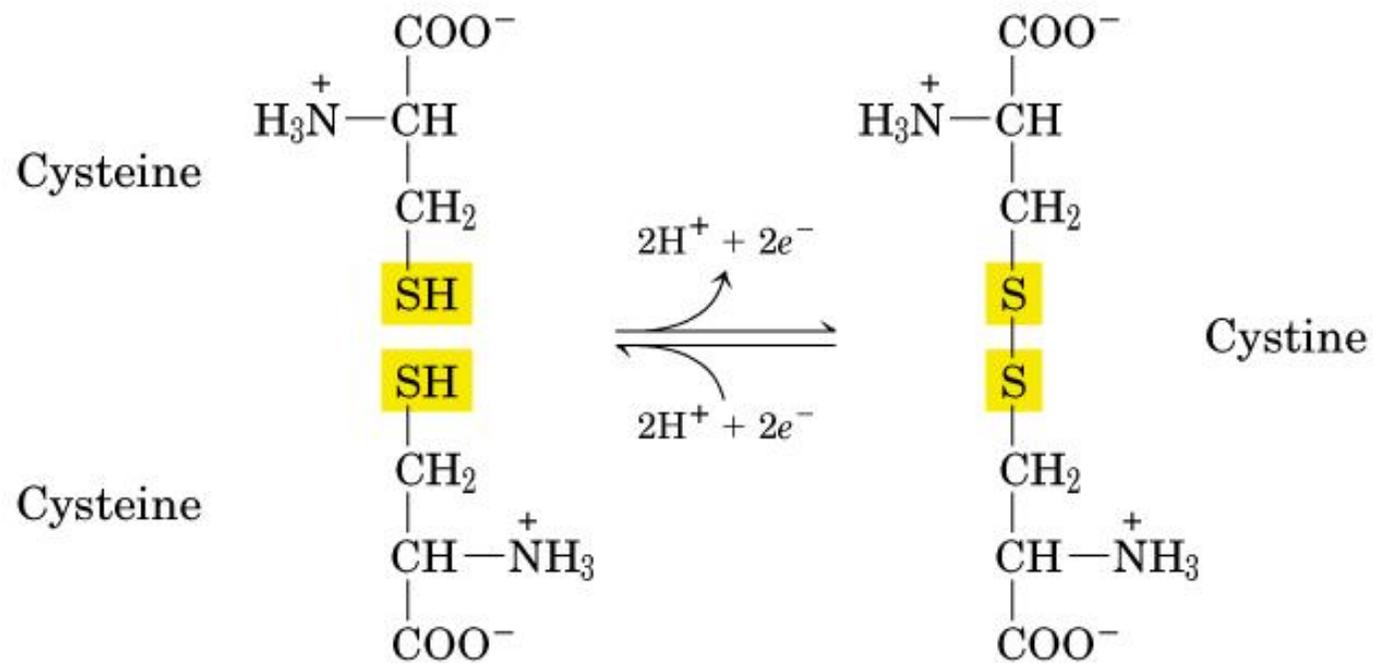
Isoleucine

# Aminoácidos com cadeias laterais aromáticas

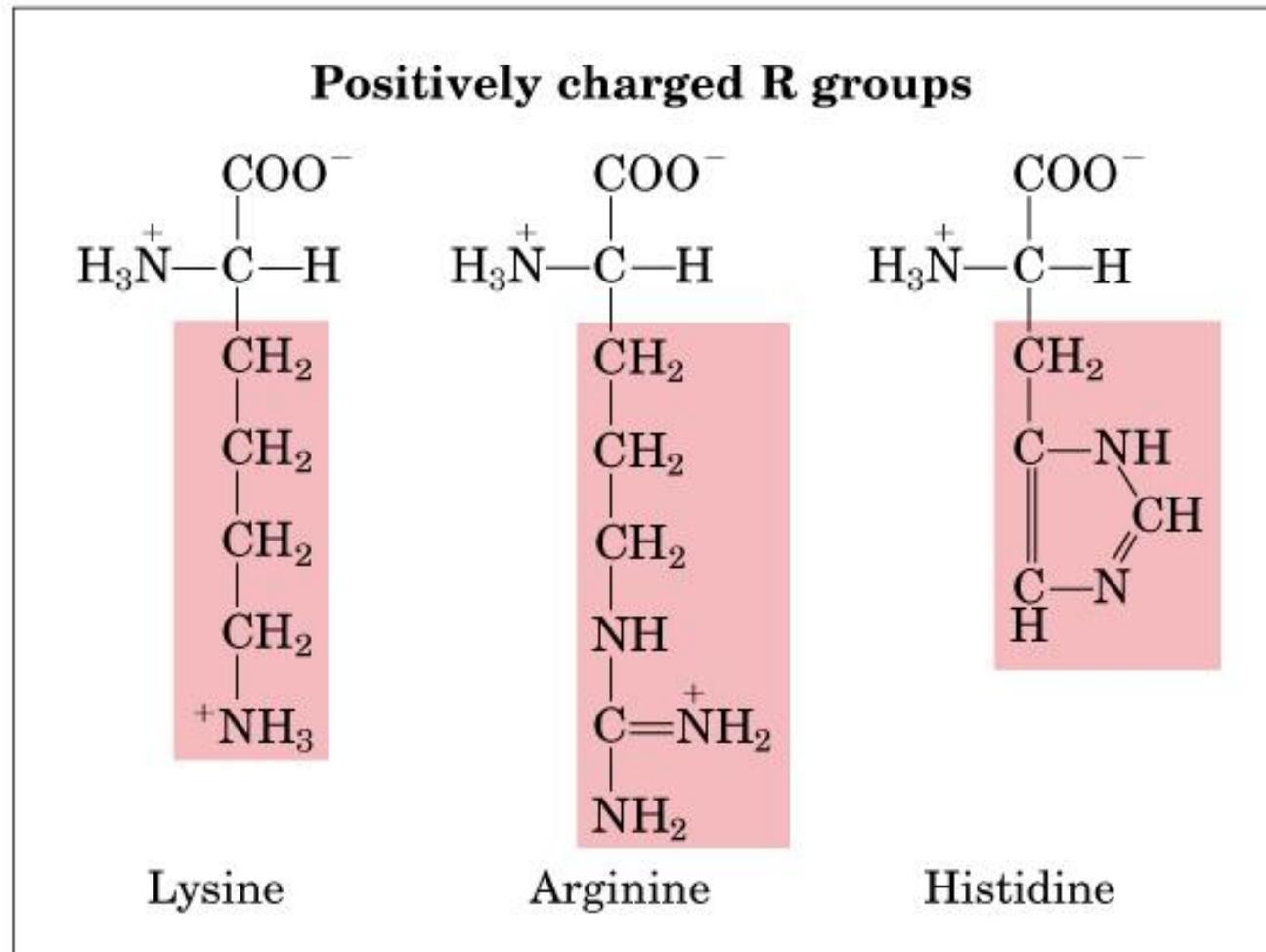


# Aminoácidos com cadeias polares não-carregadas

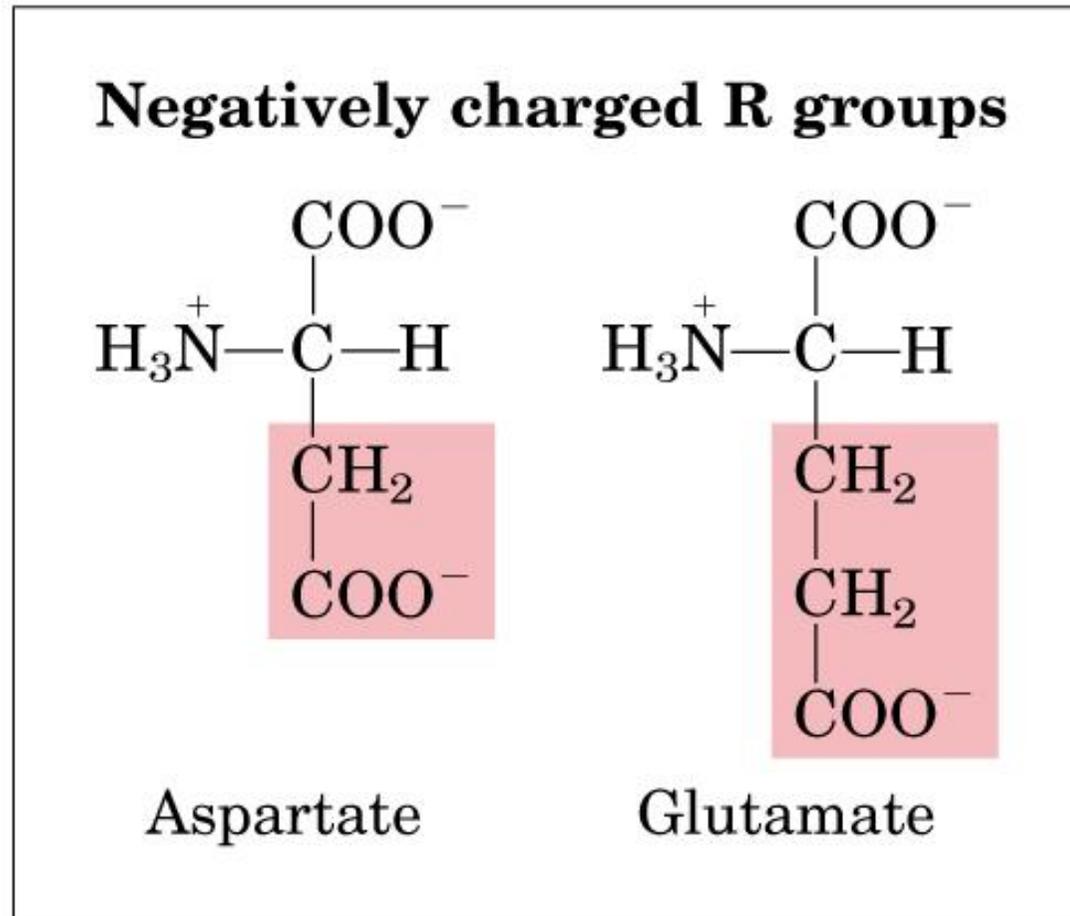
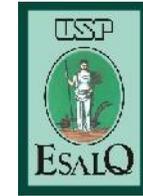




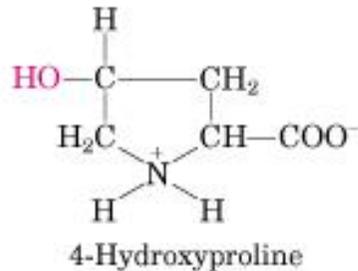
# Aminoácidos com cadeias carregadas positivamente (básicos)



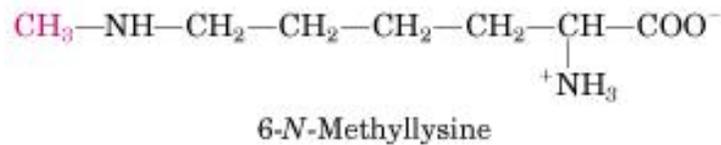
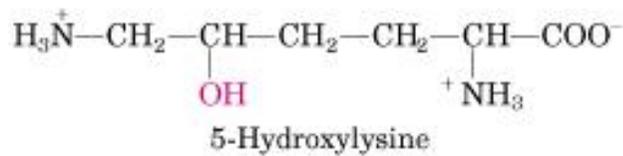
# Aminoácidos com cadeias carregadas negativamente (ácidos)



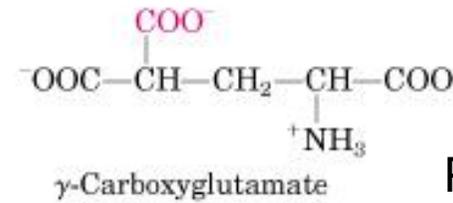
# Aminoácidos “incomuns”



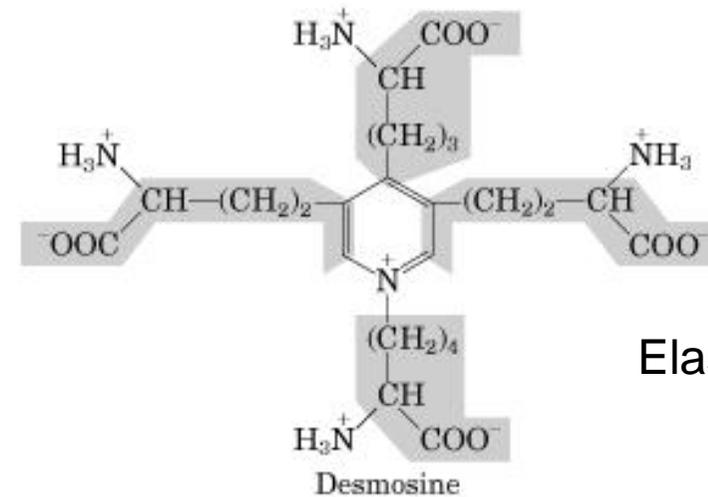
Colágeno



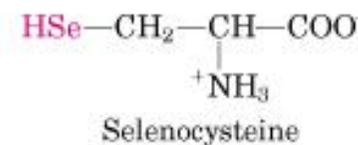
Miosina



Protrombina

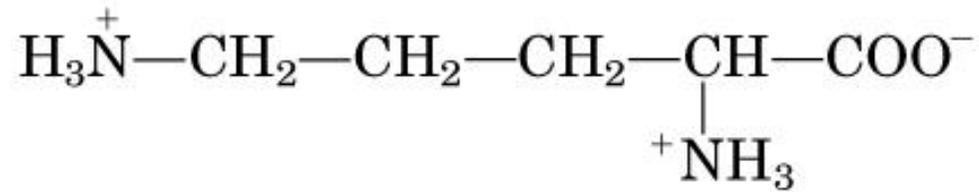


Elastina

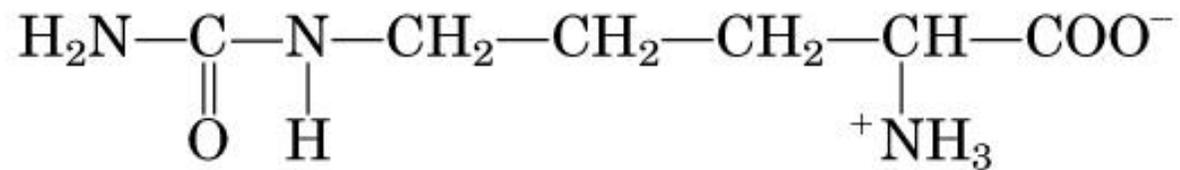


(a)

# Aminoácidos “incomuns”



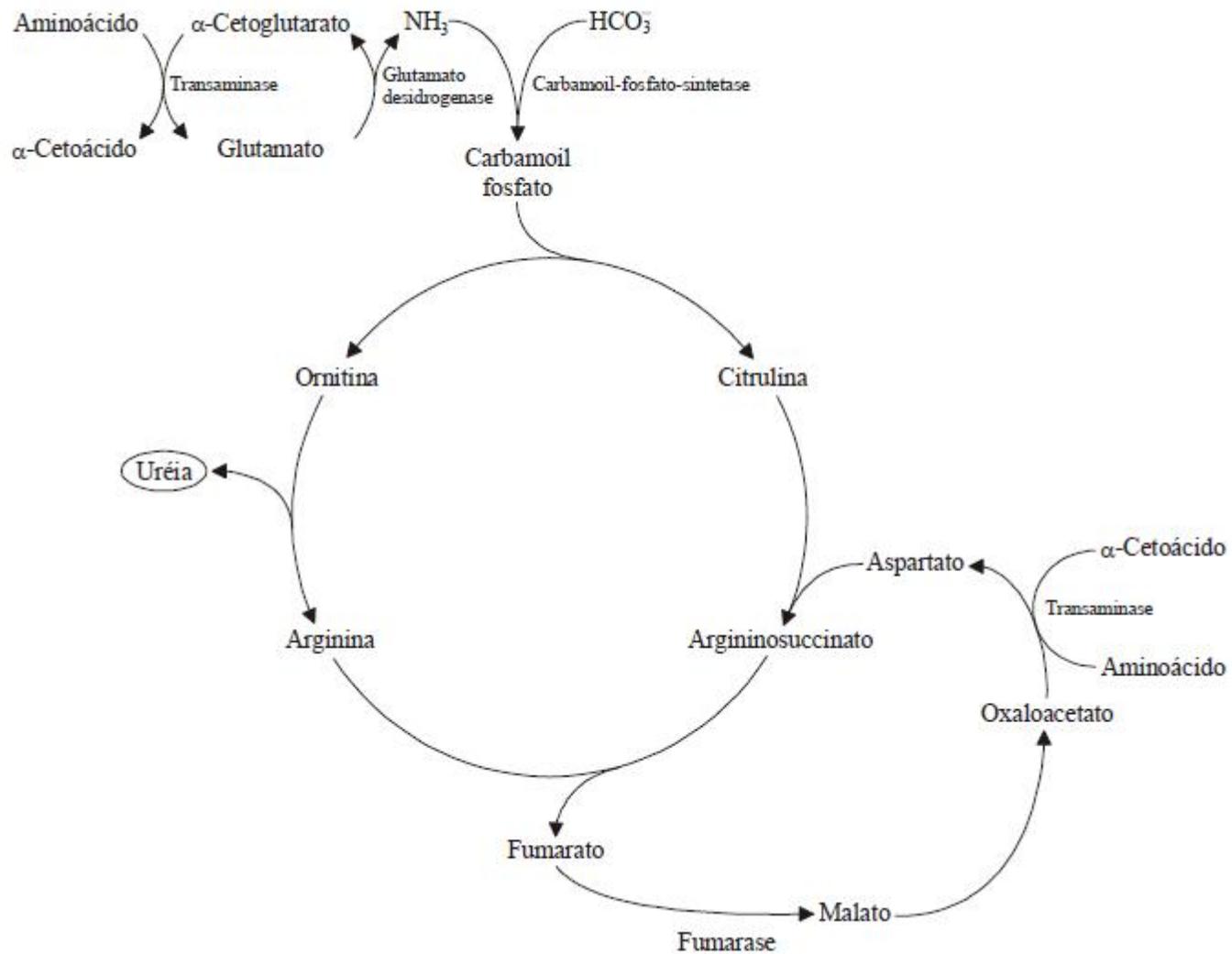
Ornithine



Citrulline

(b)

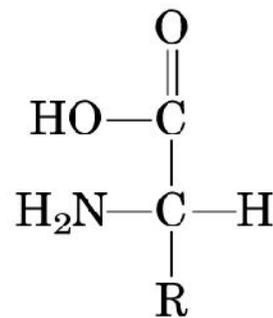
# Ciclo da uréia



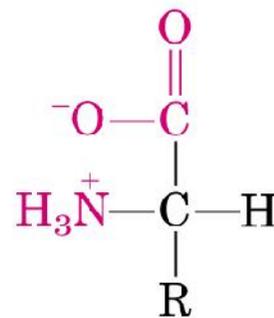
# Caráter ácido-base



- ▶ Em solução aquosa, íon dipolar ou “zwitterion”
- ▶ Caráter anfótero



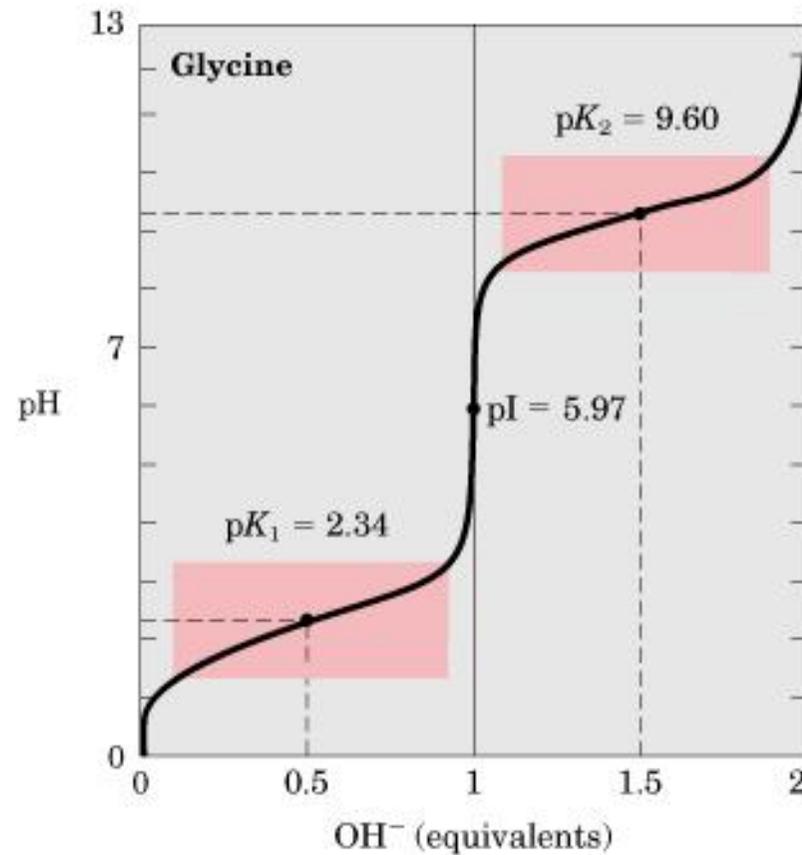
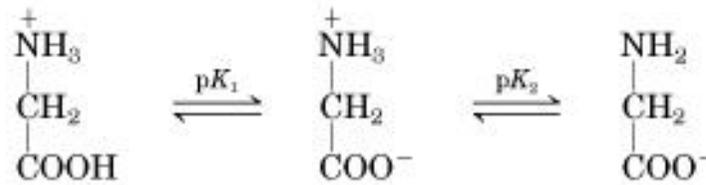
Nonionic  
form



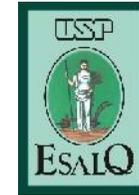
Zwitterionic  
form

# Curva de titulação da glicina

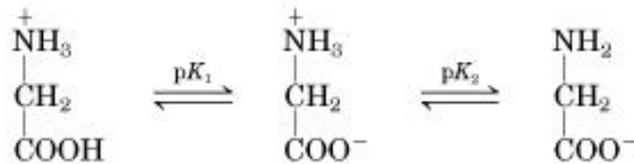
0,1M; 25°C



# Carga elétrica de aminoácidos



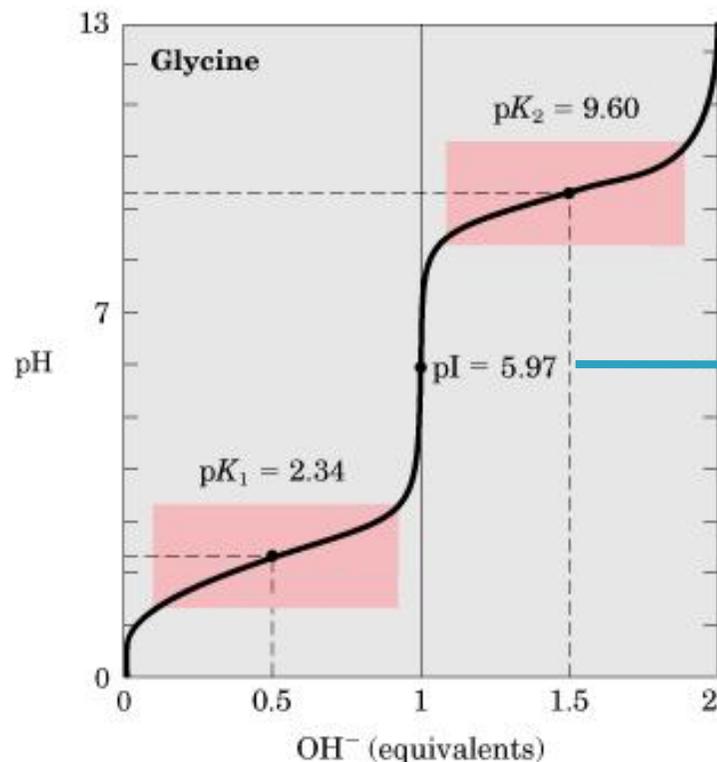
- ▶ Curva de titulação – carga elétrica líquida e pH



Não tem grupos ionizáveis na cadeia lateral:

$$\text{pI} = \frac{1}{2} (\text{p}K_1 + \text{p}K_2) = \frac{1}{2} (2,34 + 9,60)$$

$$\text{pI} = 5,97$$



Ponto isoelétrico  
pH isoelétrico

Separação por eletroforese

pH > pI: caminha para o eletrodo positivo

pH < pI: caminha para o eletrodo negativo

- ▶ Todos aa com único grupo  $\alpha$ -amino, único  $\alpha$ -carboxil e grupo R que não se ioniza, tem curva de titulação parecida com glicina

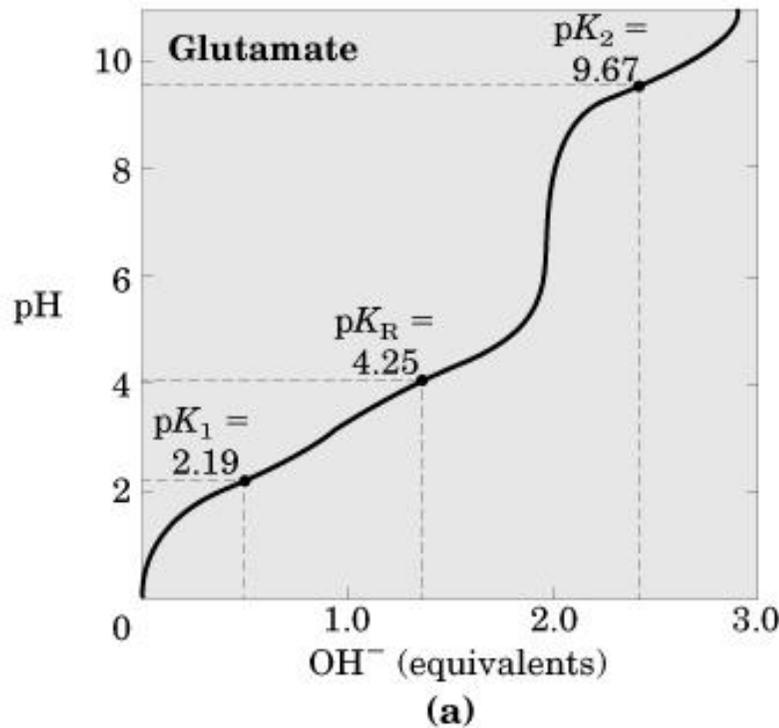
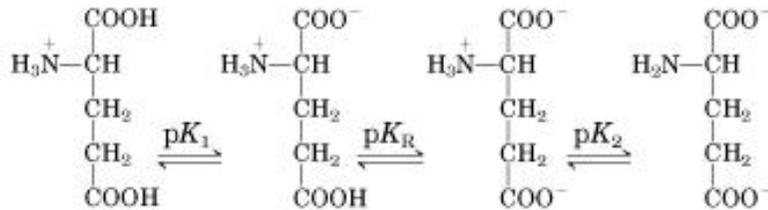


Amino acid	Abbreviated names		$M_r$	$pK_a$ values			pI	Hydropathy index*	Occurrence in proteins (%) <sup>†</sup>
				$pK_1$ (—COOH)	$pK_2$ (—NH <sub>3</sub> <sup>+</sup> )	$pK_R$ (R group)			
<b>Nonpolar, aliphatic R groups</b>									
Glycine	Gly	G	75	2.34	9.60		5.97	-0.4	7.2
Alanine	Ala	A	89	2.34	9.69		6.01	1.8	7.8
Valine	Val	V	117	2.32	9.62		5.97	4.2	6.6
Leucine	Leu	L	131	2.36	9.60		5.98	3.8	9.1
Isoleucine	Ile	I	131	2.36	9.68		6.02	4.5	5.3
Methionine	Met	M	149	2.28	9.21		5.74	1.9	2.3
<b>Aromatic R groups</b>									
Phenylalanine	Phe	F	165	1.83	9.13		5.48	2.8	3.9
Tyrosine	Tyr	Y	181	2.20	9.11	10.07	5.66	-1.3	3.2
Tryptophan	Trp	W	204	2.38	9.39		5.89	-0.9	1.4
<b>Polar, uncharged R groups</b>									
Serine	Ser	S	105	2.21	9.15		5.68	-0.8	6.8
Proline	Pro	P	115	1.99	10.96		6.48	1.6	5.2
Threonine	Thr	T	119	2.11	9.62		5.87	-0.7	5.9
Cysteine	Cys	C	121	1.96	10.28	8.18	5.07	2.5	1.9
Asparagine	Asn	N	132	2.02	8.80		5.41	-3.5	4.3
Glutamine	Gln	Q	146	2.17	9.13		5.65	-3.5	4.2
<b>Positively charged R groups</b>									
Lysine	Lys	K	146	2.18	8.95	10.53	9.74	-3.9	5.9
Histidine	His	H	155	1.82	9.17	6.00	7.59	-3.2	2.3
Arginine	Arg	R	174	2.17	9.04	12.48	10.76	-4.5	5.1
<b>Negatively charged R groups</b>									
Aspartate	Asp	D	133	1.88	9.60	3.65	2.77	-3.5	5.3
Glutamate	Glu	E	147	2.19	9.67	4.25	3.22	-3.5	6.3

\*A scale combining hydrophobicity and hydrophilicity of R groups; it can be used to measure the tendency of an amino acid to seek an aqueous environment (- values) or a hydrophobic environment (+ values). See Chapter 12. From Kyte, J. & Doolittle, R.F. (1982) *J. Mol. Biol.* **157**, 105–132.

<sup>†</sup>Average occurrence in over 1150 proteins. From Doolittle, R.F. (1989) Redundancies in protein sequences. In *Prediction of Protein Structure and the Principles of Protein Conformation* (Fasman, G.D., ed) Plenum Press, NY, pp. 599–623.

# Aminoácidos com grupo R ionizável



► Curva de titulação com 3 estágios:

3 possíveis ionizações

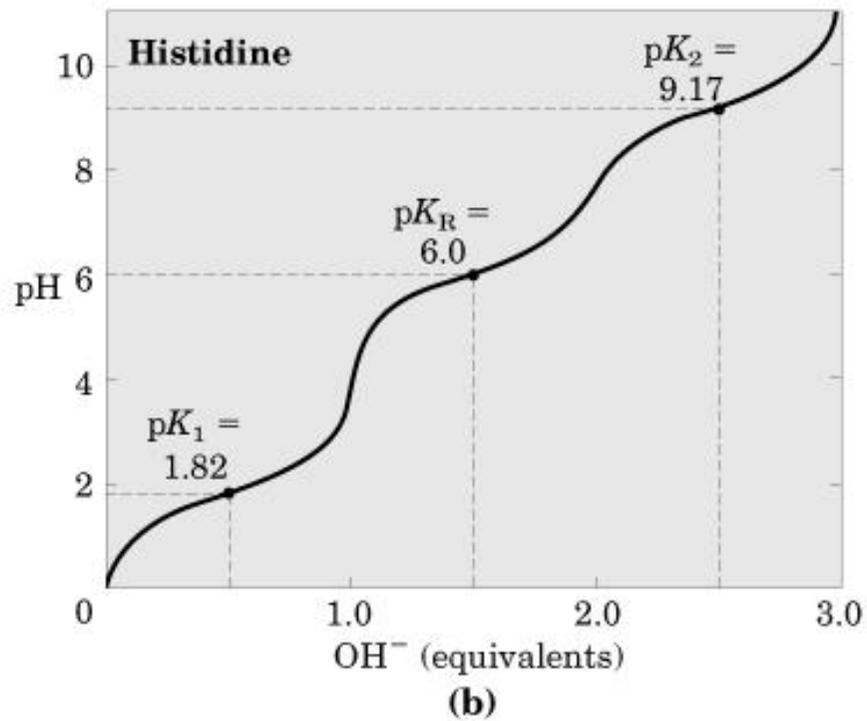
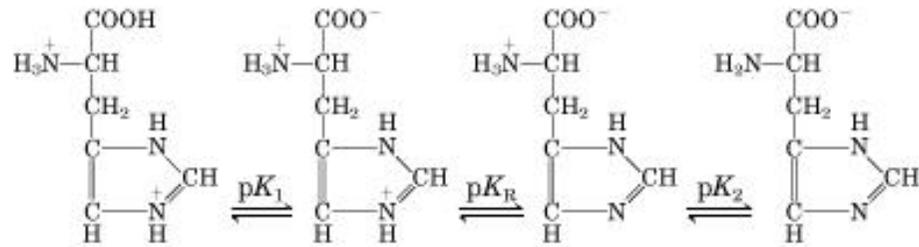
3 pKa

pI reflete a natureza do grupo R ionizável

pI glutamato = 3,22

Presença de 2 grupos carboxil

# Aminoácidos com grupo R ionizável



▶  $pI = 7,59$

# Cálculo do pI



▶ Aminoácidos neutros: 
$$pI = \frac{pk_{COOH} + pk_{NH_2}}{2}$$

▶ Aminoácidos ácidos: 
$$pI = \frac{pk_{COOH} + pk_R}{2}$$

▶ Aminoácidos básicos: 
$$pI = \frac{pk_{NH_2} + pk_R}{2}$$

# Determinação



- ▶ HPLC
  - Custo
  - Tratamento/processamento
- ▶ Reações características
  - cor
  - produção de gás
  - fluorescência

# Aminoácidos essenciais



- ▶ Organismo animal não sintetiza ou o faz em quantidades insuficientes
- ▶ Valor biológico: proteínas que fornecem aa na proporção e em quantidades necessárias
- ▶ Exigência em aa essenciais depende da espécie e idade

# Aminoácidos essenciais



Aminoácido	Cadeia
Arginina	Alifático
Fenilalanina	Aromático
Histidina	Heterocíclico
Isoleucina	Alifático
Leucina	Alifático
Lisina	Alifático
Metionina	Alifático
Treonina	Alifático
Triptofano	Heterocíclico
Valina	Alifático
Glicina*	Alifático



Table 1 Classification of amino acids (AA) in animal nutrition<sup>a</sup>

Mammals <sup>b</sup>			Poultry			Fish		
EAA	NEAA	CEAA <sup>c</sup>	EAA	NEAA	CEAA <sup>c</sup>	EAA	NEAA	CEAA <sup>c</sup>
Arg*	Ala	Gln*	Arg*	Ala	Gln*	Arg*	Ala	Gln*
Cys*	Asn	Glu*	Cys*	Asn	Glu*	Cys*	Asn	Glu*
His	Asp*	Gly*	Gly*	Asp*	Tau*	His	Asp*	Gly*
Ile	Ser	Pro*	His	Ser		Ile	Ser	Tau*
Leu*		Tau*	Ile			Leu*		
Lys			Leu*			Lys		
Met*			Lys			Met*		
Phe			Met*			Phe		
Thr			Phe			Pro*		
Trp*			Pro*			Thr		
Tyr*			Thr			Trp*		
Val			Trp*			Tyr*		
			Tyr*			Val		
			Val					

# Destino no metabolismo

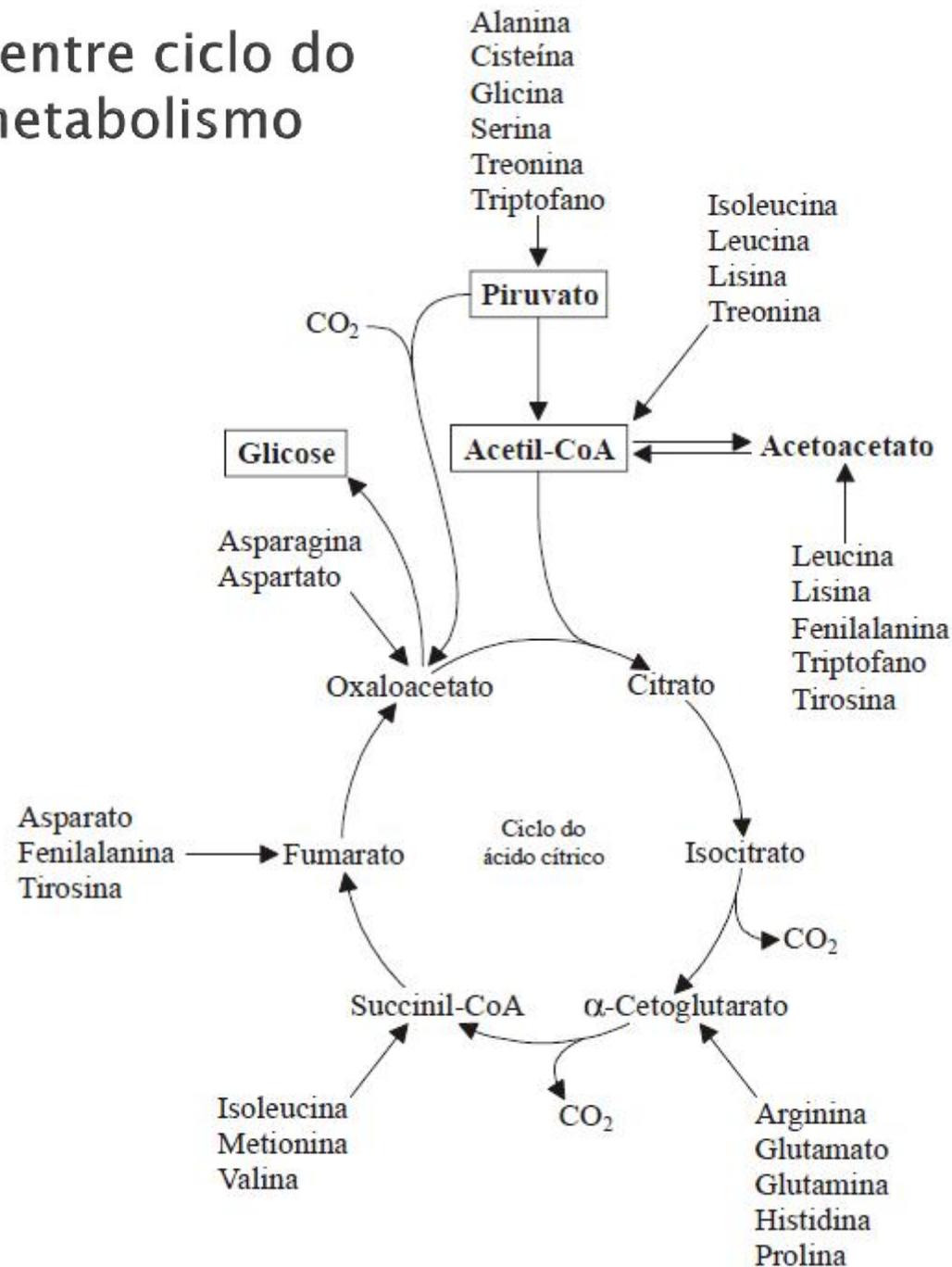


---

<b>Glicogênicos</b>	<b>Cetogênicos</b>	<b>Glicogênicos e cetogênicos</b>
Alanina	Leucina	Fenilalanina
Arginina	Lisina	Isoleucina
Asparagina		Tirosina
Aspartato		Treonina
Glicina		Triptofano
Cisteína		
Glutamato		
Glutamina		
Histidina		
Metionina		
Prolina		
Serina		
Valina		

---

# Interrelações entre ciclo do ác. cítrico e metabolismo dos aa



# Exigência de aminoácidos



Aminoácido	Rato	Cachorro	Pintainho	Homem
Arginina	+	-	+	-
Cistina*	-	-	(+)	-
Glutâmico*	-	-	(+)	-
Glicina*	-	-	(+)	-
Histidina	+	+	+	-
Isoleucina	+	+	+	+
Leucin	+	+	+	+
Lisina	+	+	+	+
Metionina	+	+	+	+
Fenilalanina	+	+	+	+
Treonina	+	+	+	+
Triptofano	+	+	+	+
Tirosina*	-	-	(+)	-
Valina	+	+	+	+

# Composição em aminoácidos essenciais em amostras de tecido magro, leite, bactérias ruminais e alimentos



Item	Arginine	Histidine	Isoleucine	Leucine	Lysine	Methionine	Phenylalanine	Threonine	Tryptophan	Valine
	(% of CP)									
Lean tissue	6.6	2.5	2.8	6.7	6.4	2.0	3.5	3.9	0.6	4.0
Milk	3.4	2.7	5.8	9.2	7.6	2.7	4.8	3.7	1.5	5.9
Bacteria	5.1	2.0	5.7	8.1	7.9	2.6	5.1	5.8		6.2
Alfalfa silage	3.9	1.7	3.9	6.4	4.4	1.4	4.2	3.8	0.9	5.0
Corn silage	2.0	1.8	3.3	8.6	2.5	1.5	3.8	3.2	0.4	4.5
Grass silage	3.1	1.7	3.6	6.1	3.3	1.2	4.4	3.3	1.1	4.9
Barley	5.1	2.3	3.5	7.0	3.6	1.7	5.1	3.4	1.2	4.9
Corn	4.6	3.1	3.3	11.2	2.8	2.1	4.6	3.6	0.7	4.0
Oats	6.8	2.4	3.8	7.3	4.2	2.9	5.2	3.5	1.2	5.2
Wheat	4.7	2.4	3.3	6.6	2.8	1.6	4.6	2.9	1.2	4.2
Brewers grains	5.8	2.0	3.9	7.9	4.1	1.7	4.6	3.6	1.0	4.8
Canola meal	7.0	2.8	3.8	6.8	5.6	1.9	4.1	4.4	1.5	4.7
Corn DDG w/sol	4.1	2.5	3.7	9.6	2.2	1.8	4.9	3.4	0.9	4.7
Corn gluten meal	3.2	2.1	4.1	16.8	1.7	2.4	6.4	3.4	0.5	4.6
Cottonseed meal	11.1	2.8	3.1	5.9	4.1	1.6	5.3	3.2	1.2	4.2
Soybean meal	7.3	2.8	4.6	7.8	6.3	1.4	5.3	4.0	1.3	4.6
Sunflower meal	8.2	2.6	4.1	6.4	3.6	2.3	4.6	3.7	1.2	5.0
Blood meal	4.4	6.4	1.3	12.8	9.0	1.2	6.9	4.3	1.6	8.7
Feather meal	6.9	1.2	4.9	8.5	2.6	0.8	4.9	4.7	0.7	7.5
Fish meal	5.8	2.8	4.1	7.2	7.7	2.8	4.0	4.2	1.1	4.8
Meat meal	7.1	2.1	3.0	6.3	5.4	1.4	3.6	3.4	0.7	4.4

Schwab, O'Connor and NRC (2001)

# Aminoácidos essenciais em proteínas animais (g/100g)



Aminoácido	Gelatina	Albumina ovo	Caseína	Carne bovina	Ovo integral	Leite bovino	Leite humano
Arginina	8,6	5,9	4,1	7,7	6,7	3,4	5,0
Histidina	0,7	2,6	3,1	3,3	2,4	2,7	2,7
Lisina	5,0	6,5	8,2	9,0	6,9	7,6	7,2
Triptofano	0,0	1,2	1,2	1,4	1,6	1,5	1,9
Fenilalanina	2,4	7,7	5,0	5,0	5,8	4,8	5,9
Metionina	0,9	5,3	3,4	3,2	3,3	2,7	2,0
Treonina	2,2	4,0	4,9	5,0	5,0	3,7	4,6
Leucina	3,2	9,9	9,2	8,0	9,4	9,2	15,0
Isoleucina	2,1	7,0	6,1	6,0	6,9	5,8	5,2
Valina	2,7	8,8	7,2	5,5	7,4	5,9	5,5

# Deficiências



- ▶ **Triptofano**

  - catarata, degenerações, alterações nos dentes

  - Quando altera síntese de niacina (Vit. B3): Pelagra

- ▶ **Lisina: náusea, vertigem**

- ▶ **Histidina: reduz hemoglobina circulante**

- ▶ **Arginina: reduz número de espermatozóides**

- ▶ **Metionina: danos hepáticos**

# Literatura sugerida



- ▶ LEHNINGER, A.L. Princípios de Bioquímica. São Paulo: Sarvier, 2002. 975 p.
- ▶ BERG, J. M.; TYMOCZKO, J.L.; STRYER, L. Bioquímica. Rio de Janeiro: Editora Guanabara Koogan S. A., 6a. ed., 2008. 1114 p.



*Proceedings of the Nutrition Society* (1999), **58**, 249–260

249

*The Summer Meeting of the Nutrition Society was held at the University of Surrey on 29 June–2 July 1998*

**Meat or wheat for the next millennium?  
Plenary Lecture**

**The nutritional value of plant-based diets in relation to human amino acid  
and protein requirements**

D. Joe Millward

*Centre for Nutrition and Food Safety, School of Biological Sciences, University of Surrey, Guildford GU2 5XH, UK*

- ▶ Working with proteins. LEHNINGER, A.L. *Princípios de Bioquímica*. São Paulo: Sarvier, 2002. 975 p.