

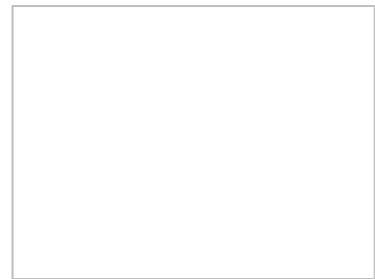


Instituto de Química – USP

QFL 0450

Química Geral e Orgânica para Biomedicina

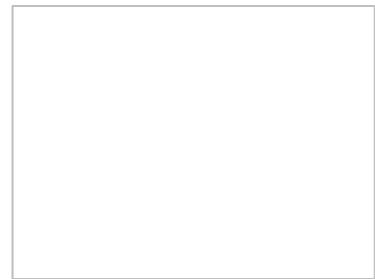
**Estrutura
de carboidratos**





Carboidratos

- Mais da metade de todo carbono no planeta Terra está armazenado na forma de carboidratos.
- Amido, celulose e quitina
- A cada ano a fotossíntese converte mais de 100 bilhões de toneladas de CO_2 e H_2O em celulose e outros produtos vegetais
- A principal função dos carboidratos da dieta é servir como fonte de energia e fornecer elementos de construção para a síntese de outros compostos
- Com exceção do ácido ascórbico, os carboidratos não são essenciais à dieta- podem ser sintetizados através da gliconeogênese.





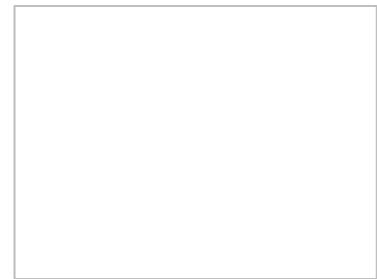
Metabolismo - Atividade celular dirigida e coordenada com as principais funções:

1-Obter energia química

2-Converter as moléculas dos nutrientes em moléculas características da célula

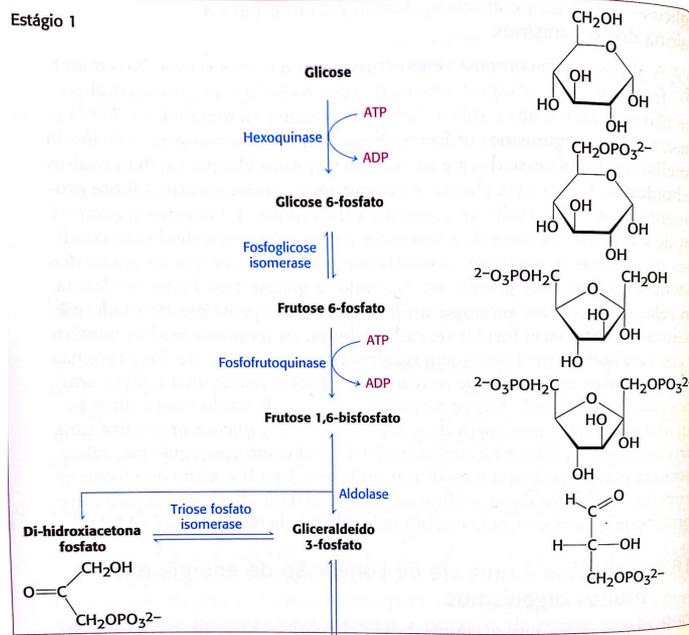
3-Polimerizar precursores monoméricos em proteínas, ácidos nucleicos, lipídios, polissacarídeos e outros

4-Sintetizar e degradar as biomoléculas necessárias

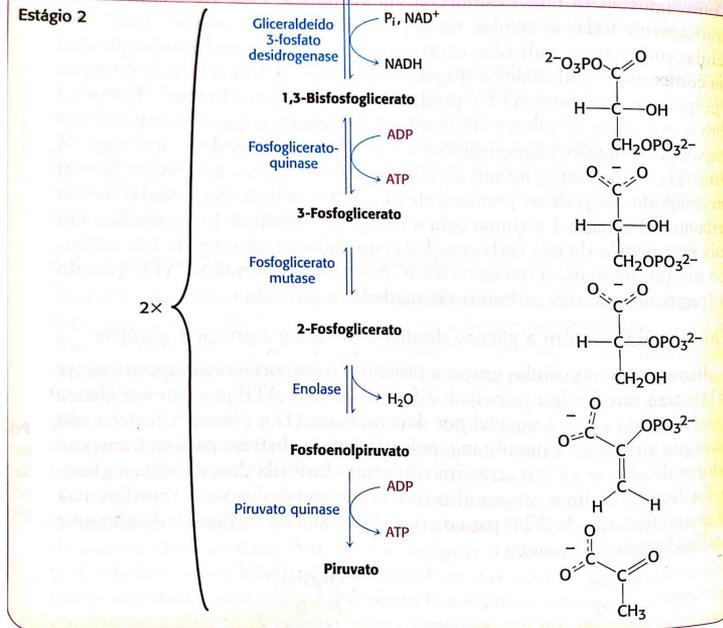


Glicólise

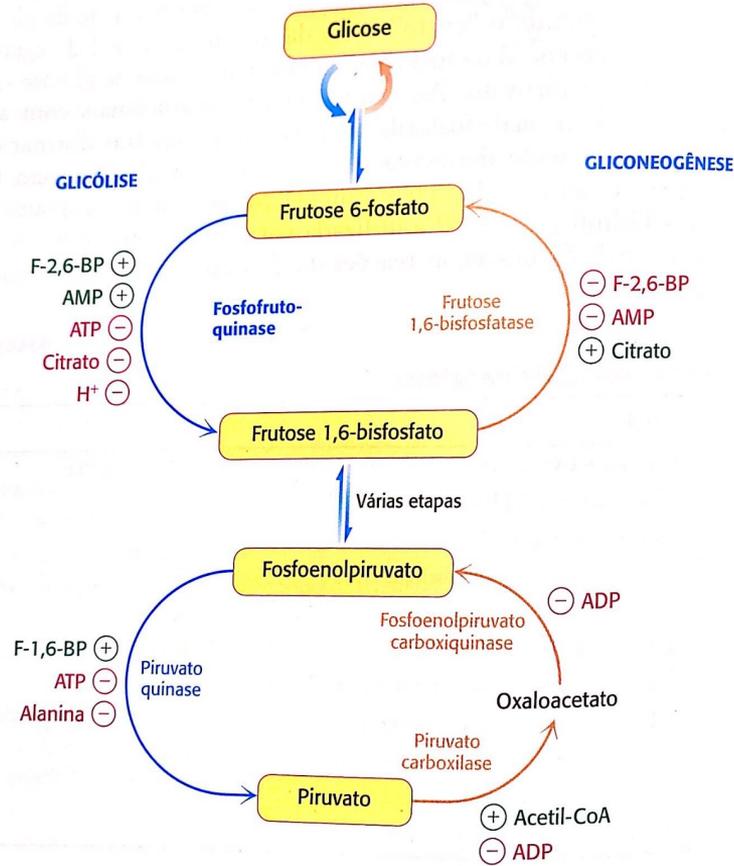
Estágio 1



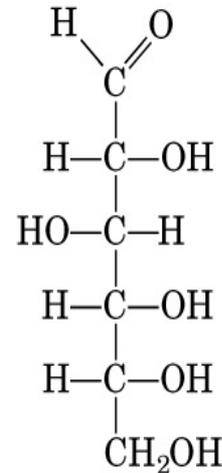
Estágio 2



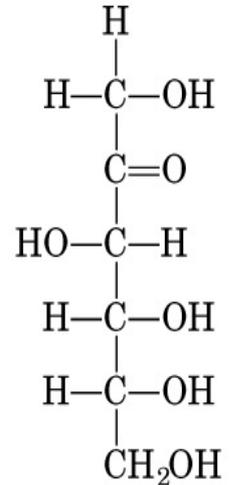
Gliconeogênese



- Poliidroxialdeídos e poliidroxicetonas.
- São assim chamados porque geralmente têm a fórmula empírica $(\text{CH}_2\text{O})_n$, alguns contêm nitrogênio, fósforo, enxofre
- Incluem amidos, celulose e açúcares como a glicose (um aldeído) e a frutose (cetona, açúcar das frutas).
- Carboidratos com sabor doce como sacarose, glicose, frutose, são chamados açúcares
- Os carboidratos têm muitos grupos OH e formam numerosas ligações de hidrogênio entre eles e com a água.



D-Glucose,
an aldohexose



D-Fructose,
a ketohexose

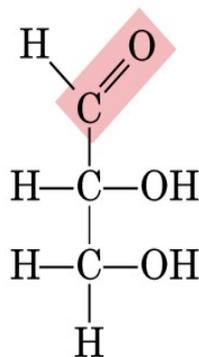
(b)



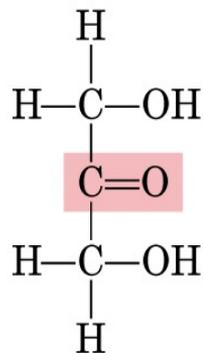
Carboidratos

Monossacarídeo mais simples

Trioses



Glyceraldehide,
an aldotriose

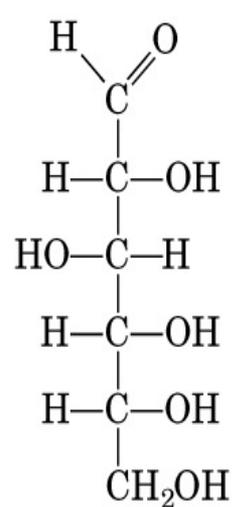


Dihydroxyacetone,
a ketotriose

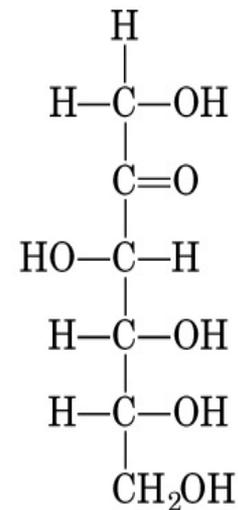
(a)

Isômeros

Hexoses



D-Glucose,
an aldohexose



D-Fructose,
a ketohexose

(b)

Cadeia carbonada não ramificada: Ligações C-C simples

1 carbono ligado ao oxigênio através de dupla ligação (grupo carbonila)

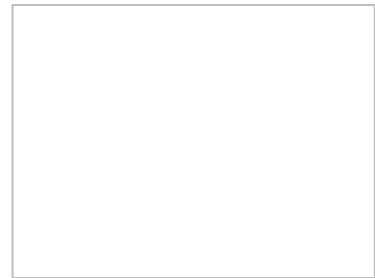
Na extremidade: aldeído

Outra posição: cetona



Classes principais de carboidratos

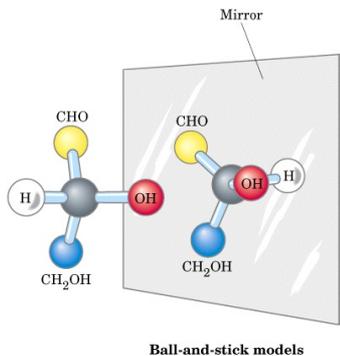
- **Monossacarídeos** ou simplesmente açúcares (glicose)
- **Oligossacarídeos**- cadeias pequenas ou resíduos, exemplo: dissacarídeos (sacarose, o açúcar da cana)
- **Polissacarídeos**: + de 20 unidades de monossacarídeos (celulose, glicogênio)





MONOSSACARÍDEOS possuem centro assimétrico

São opticamente ativos



Molécula com n centro quiral:
 2^n estereoisômeros

Estereoisômeros são divididos em dois grupos que diferem na configuração do centro quiral mais distante do grupo carbonila:
D isômeros e L isômeros



Fischer projection formulas



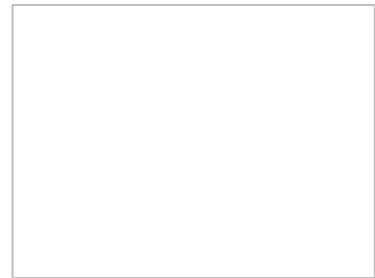
Perspective formulas

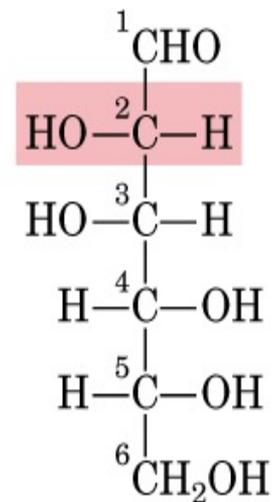


n centros quirais = 2^n estereoisômeros

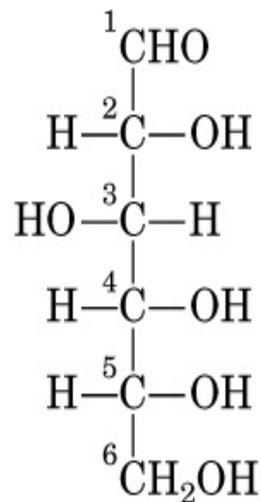
≠ açúcares
⇒ ≠ configuração de um único átomo de carbono
⇒ **EPÍMEROS**

Quando 2 açúcares diferem na
configuração de apenas um átomo de
carbono

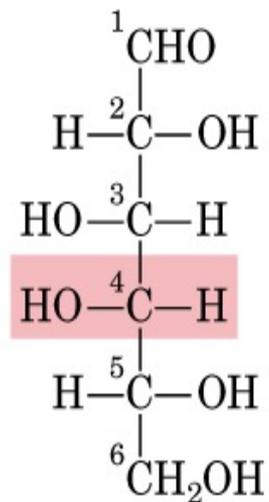




D-Mannose
(epimer at C-2)

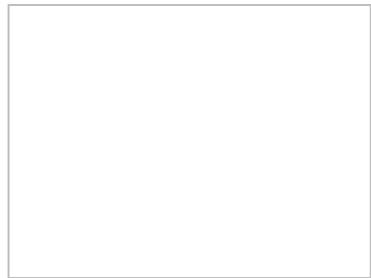


D-Glucose

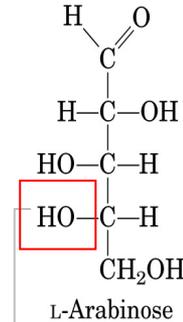
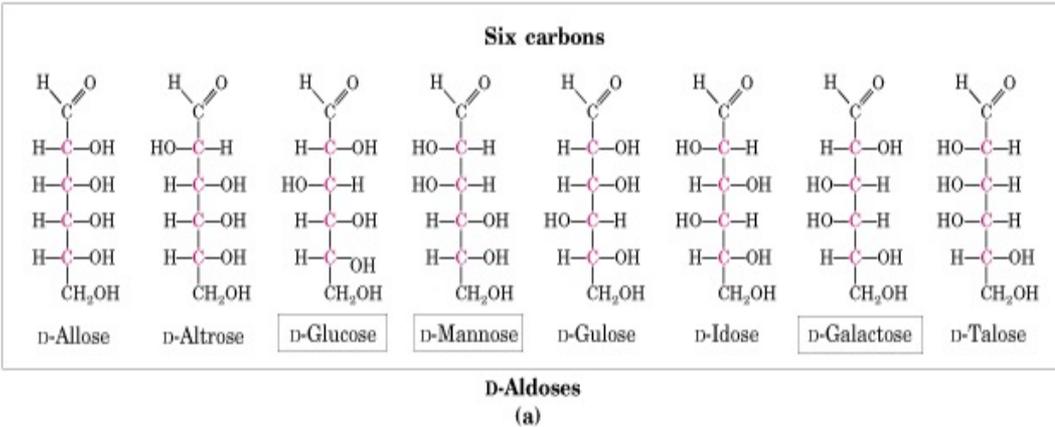
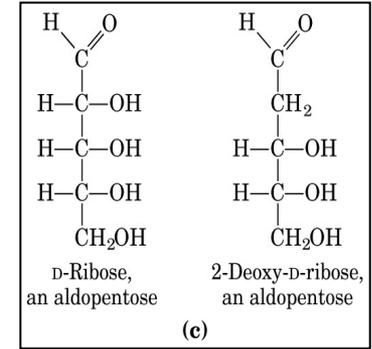
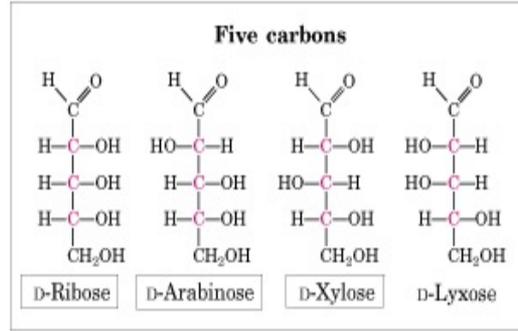
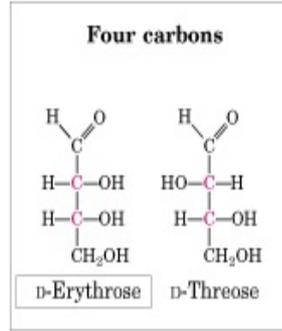
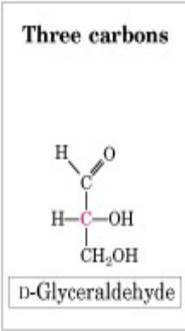


D-Galactose
(epimer at C-4)

Epímeros: diferem na configuração ao redor de um único átomo de carbono



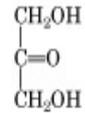
Série das Aldoses



Com nomes nas caixas são os mais comuns na natureza

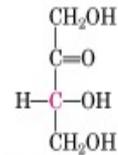
Série das cetoses

Three carbons



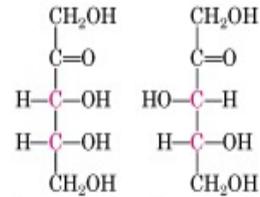
Dihydroxyacetone

Four carbons



D-Erythrulose

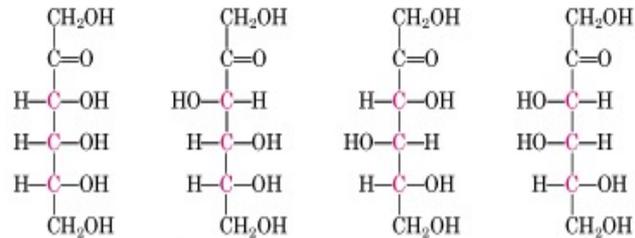
Five carbons



D-Ribulose

D-Xylulose

Six carbons



D-Psicose

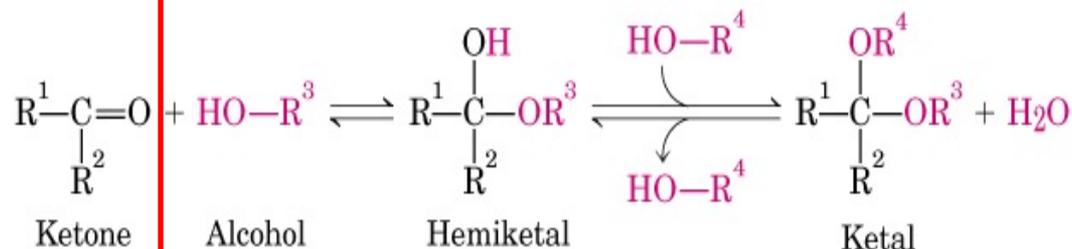
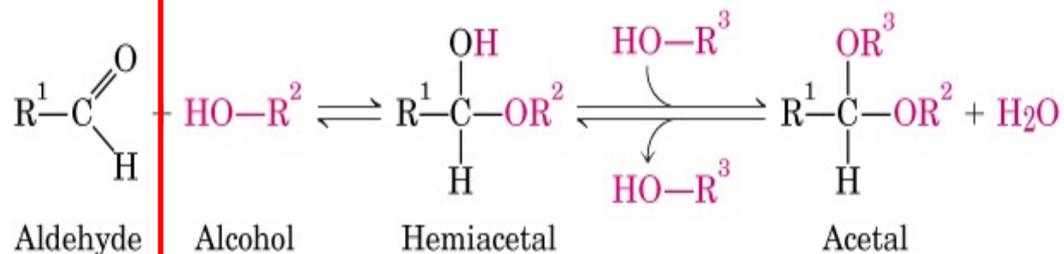
D-Fructose

D-Sorbose

D-Tagatose

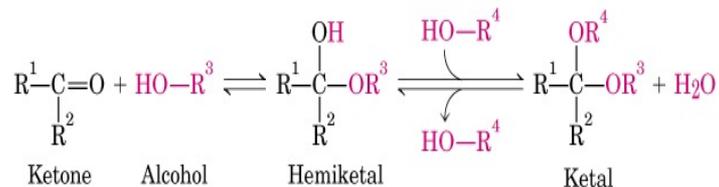
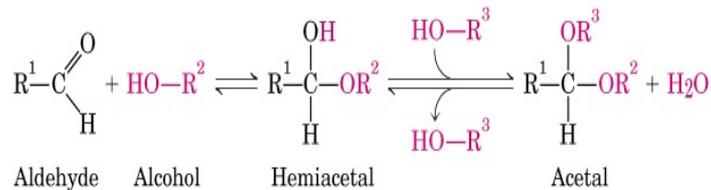
D-Ketoses (b)

Os monossacarídeos comuns têm estrutura cíclica



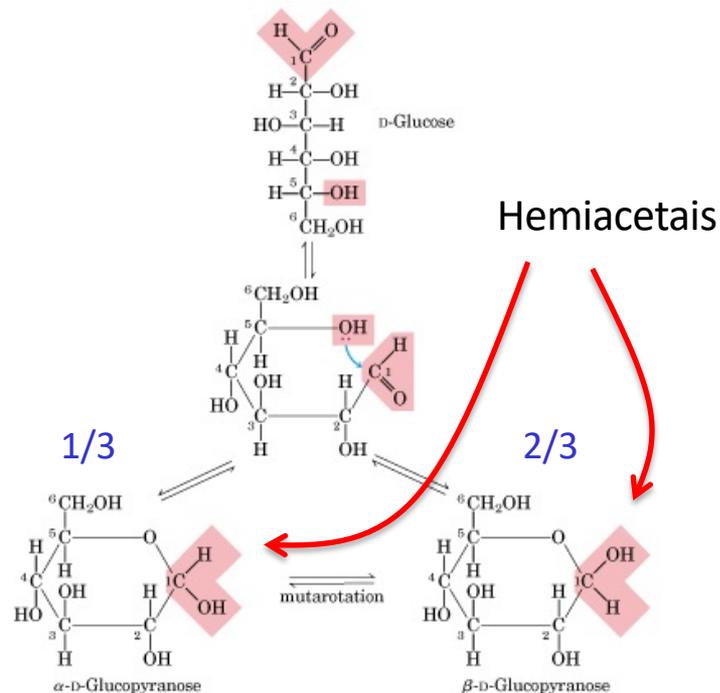


Forma acíclica vs cíclica



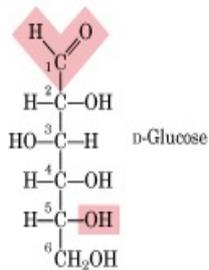
Formação de hemiacetais e hemicetais

Formação das duas formas cíclicas da D-glicose
Aldeído do C-1 com OH do C-5 forma a ligação Hemiacetal e produz dois Estereoisômeros:
anômero α e β

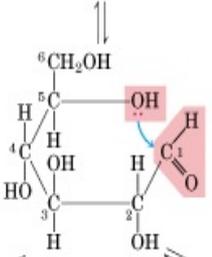




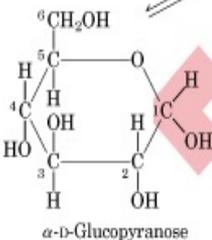
Piranoses



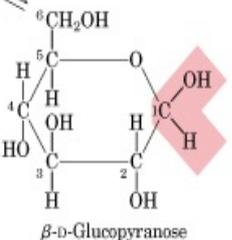
Anômeros:
Formas isoméricas dos monossacarídeos que diferem entre si ao redor do átomo de carbono pertencente ao hemiacetal



α

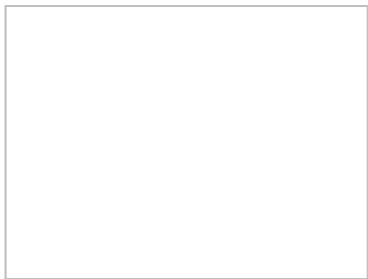


mutarotation



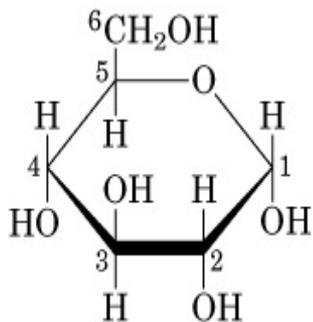
β

α -D \rightleftharpoons β -D C1, carbono anomérico

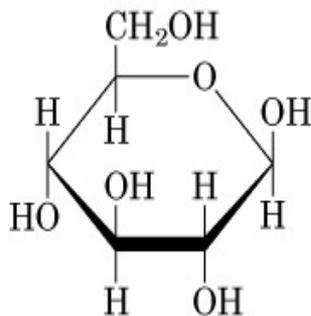




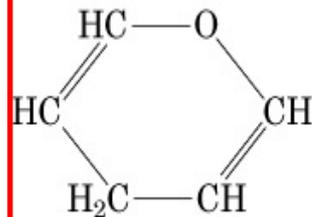
Projeção de Haworth



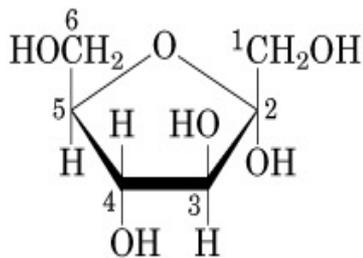
α -D-Glucopyranose



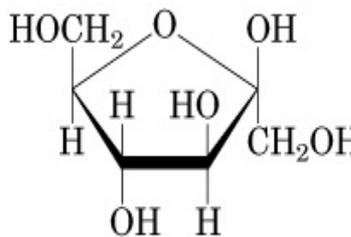
β -D-Glucopyranose



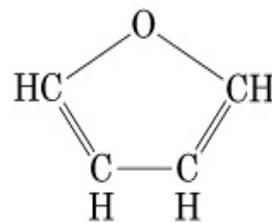
Pyran



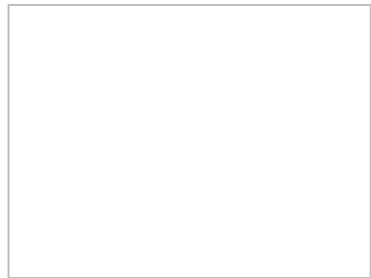
α -D-Fructofuranose



β -D-Fructofuranose

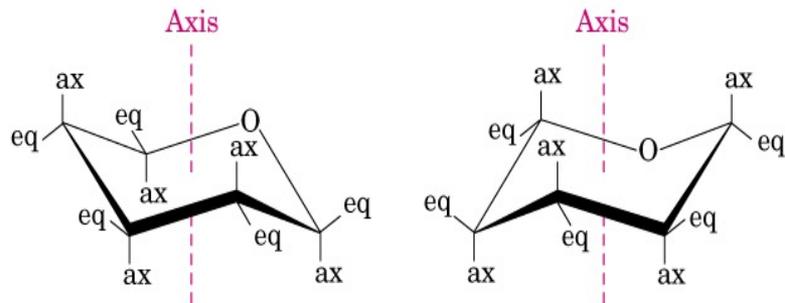


Furan

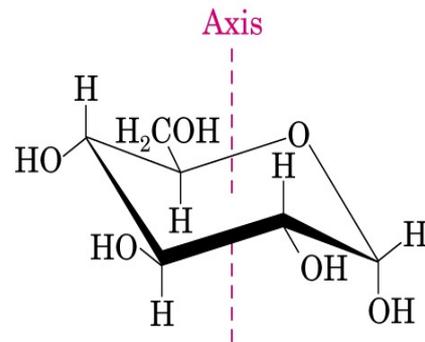




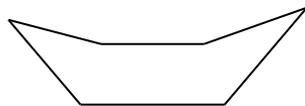
Cadeira



Two possible chair forms
(a)

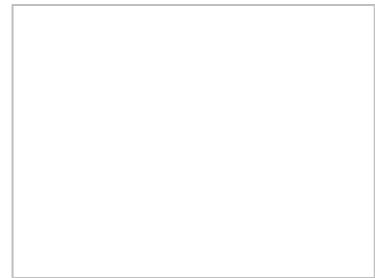


α -D-Glucopyranose
(b)

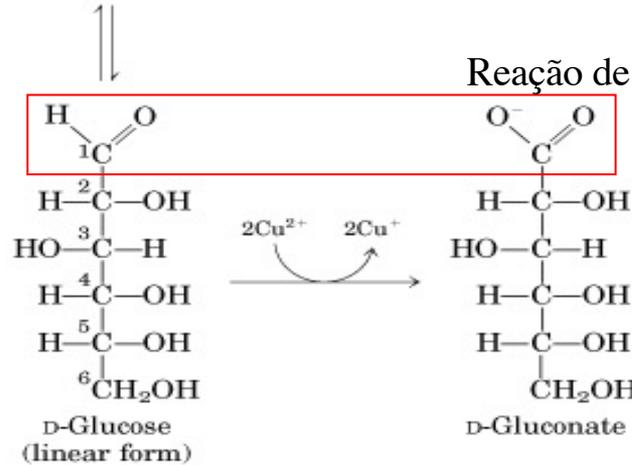
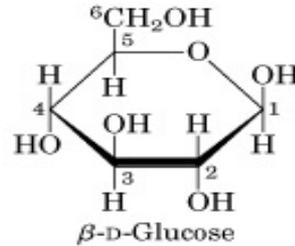


≠ Barco, incomun

As formas piranosídicas
assumem duas conformações



Monossacarídeos são agentes redutores

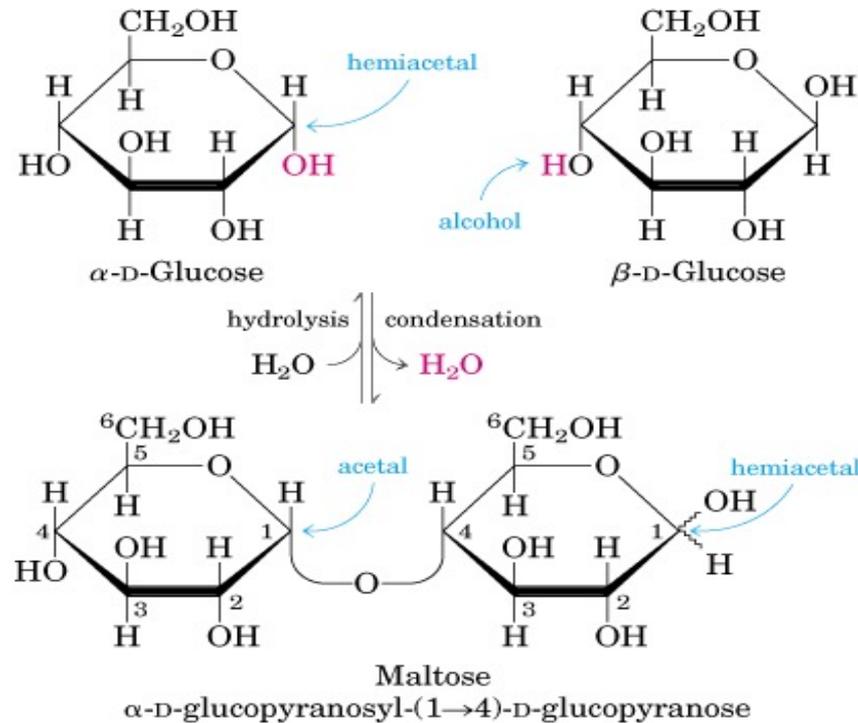


(a)

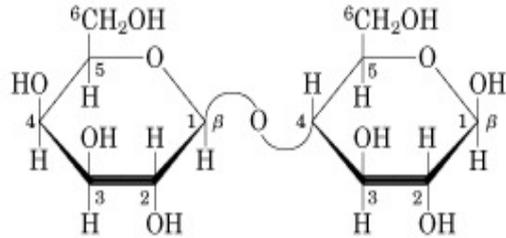
O íon Cu^{+1} produzido em condições alcalinas forma um precipitado vermelho de óxido cuproso: Reação de Fehling

Dissacarídeos

Dois monossacarídeos ligados por uma ligação *O*-glicosídica:
grupo hidroxil de 1 açúcar reage com o carbono anomérico
de outro açúcar (formação de acetal)



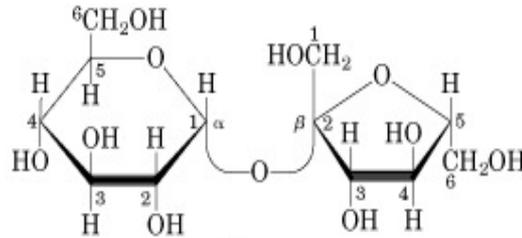
Dissacarídeos



Lactose (β form)
 β -D-galactopyranosyl-(1 \rightarrow 4)- β -D-glucopyranose
Gal(β 1 \rightarrow 4)Glc

1,4

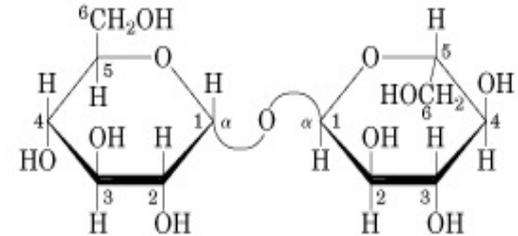
Lactose:
açúcar redutor
presente no leite



Sucrose
 β -D-fructofuranosyl α -D-glucopyranoside
Fru(β 2 \leftrightarrow 1 α)Glc

1,2

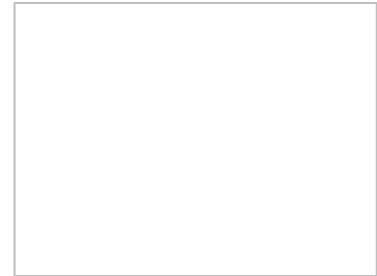
Sacarose:
açúcar não redutor
Formado somente
por plantas



Trehalose
 α -D-glucopyranosyl α -D-glucopyranoside
Glc(α 1 \leftrightarrow 1 α)Glc

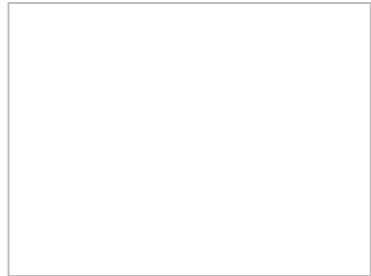
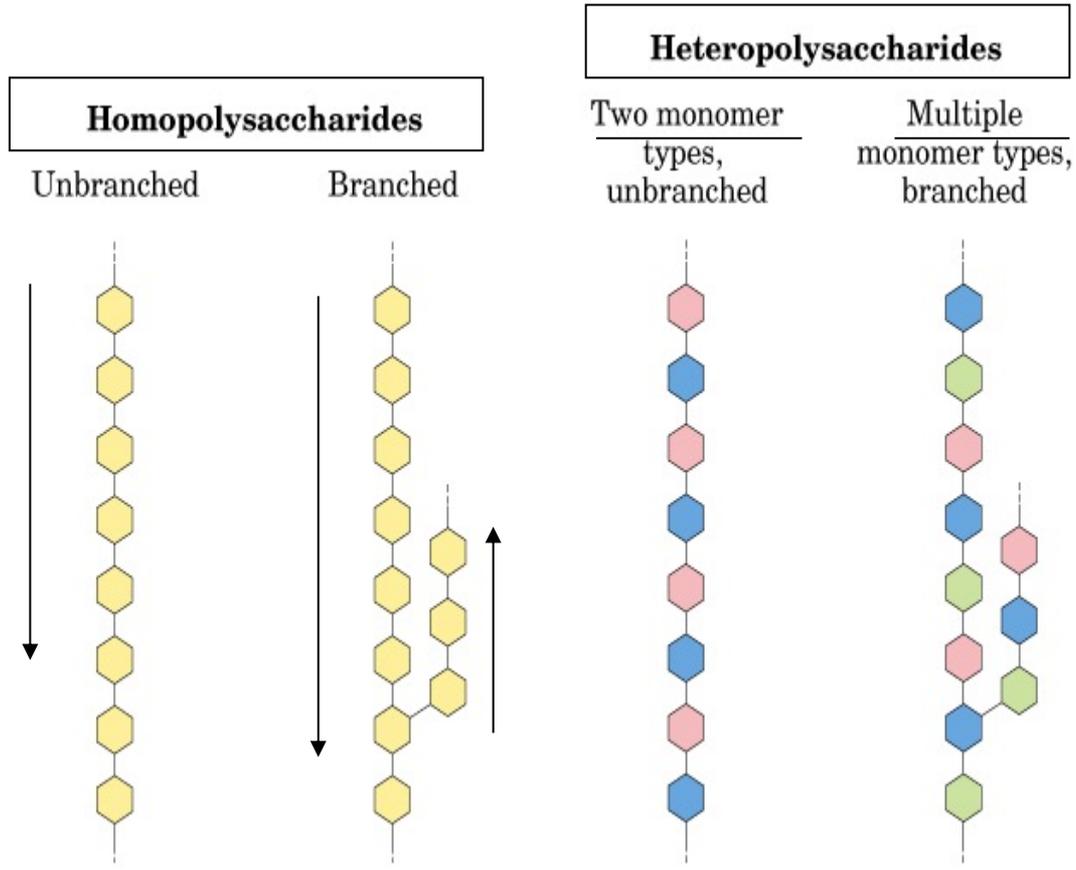
1,1

Trealose:
açúcar não redutor
Fonte de
armazenamento de
energia presente
na hemolinfa de
insetos





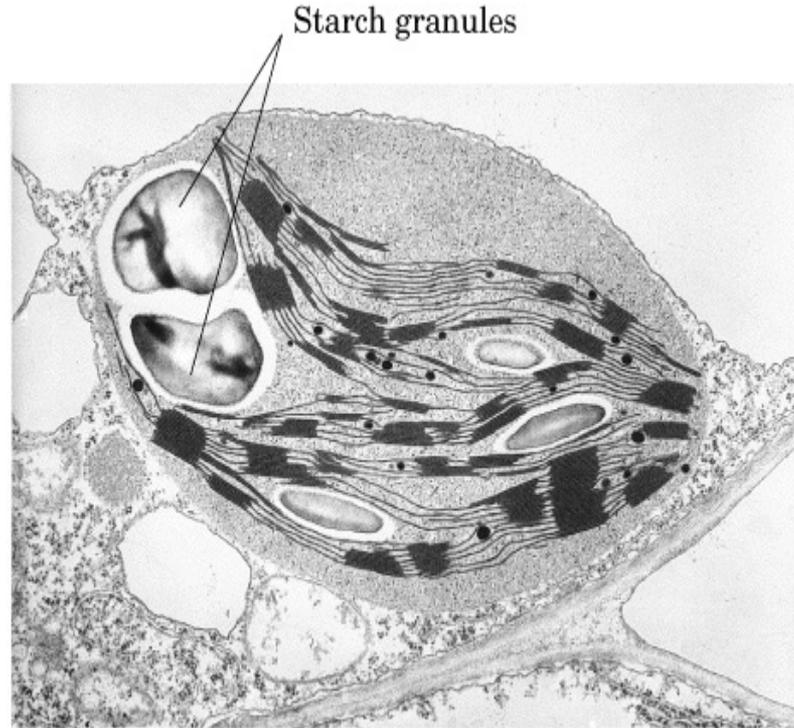
Polissacárideos



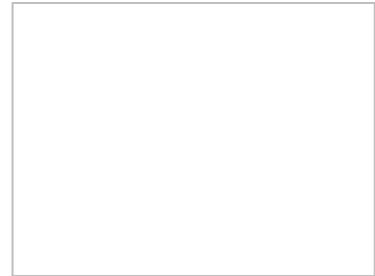


Polissacarídeos

Amido: polissacarídeo de reserva nas células das plantas



(a)



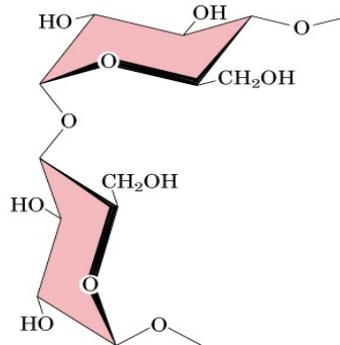
Amido

- A maioria das plantas produz amido, mas ele é especialmente abundante em tubérculos como batatas, e em sementes como as do milho.
- O amido contém 2 tipos de polímeros de glicose: amilose e a amilopectina
- Amilose: cadeias longas sem ramificação, ligações α 1 \rightarrow 4
- Amilopectina: ligações α 1 \rightarrow 6 bastante ramificada

O amido é o combustível armazenado na planta

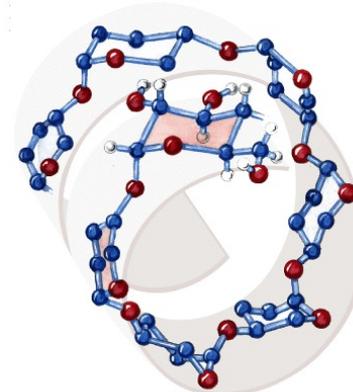


Mais ramificadas e mais compacto



(α 1 \rightarrow 4)-linked D-glucose units

(a)



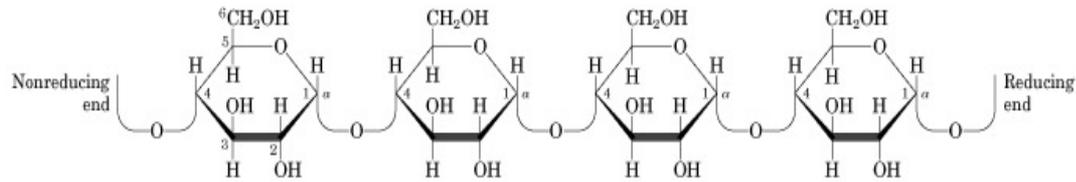
(b)



Amilose

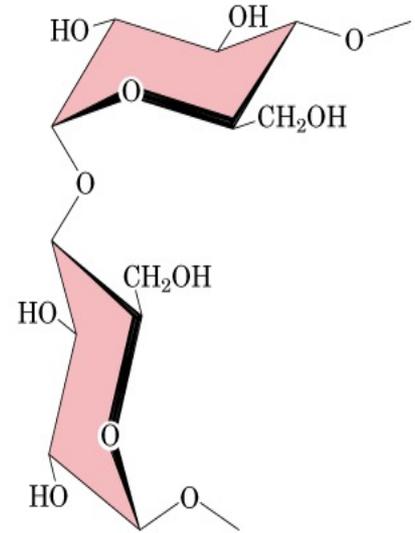
Extremidade não-redutora

Extremidade redutora



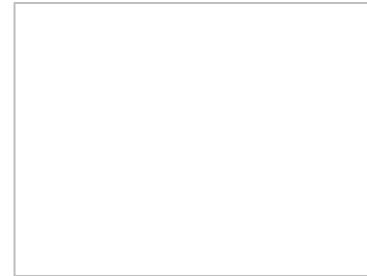
1,4

(a)



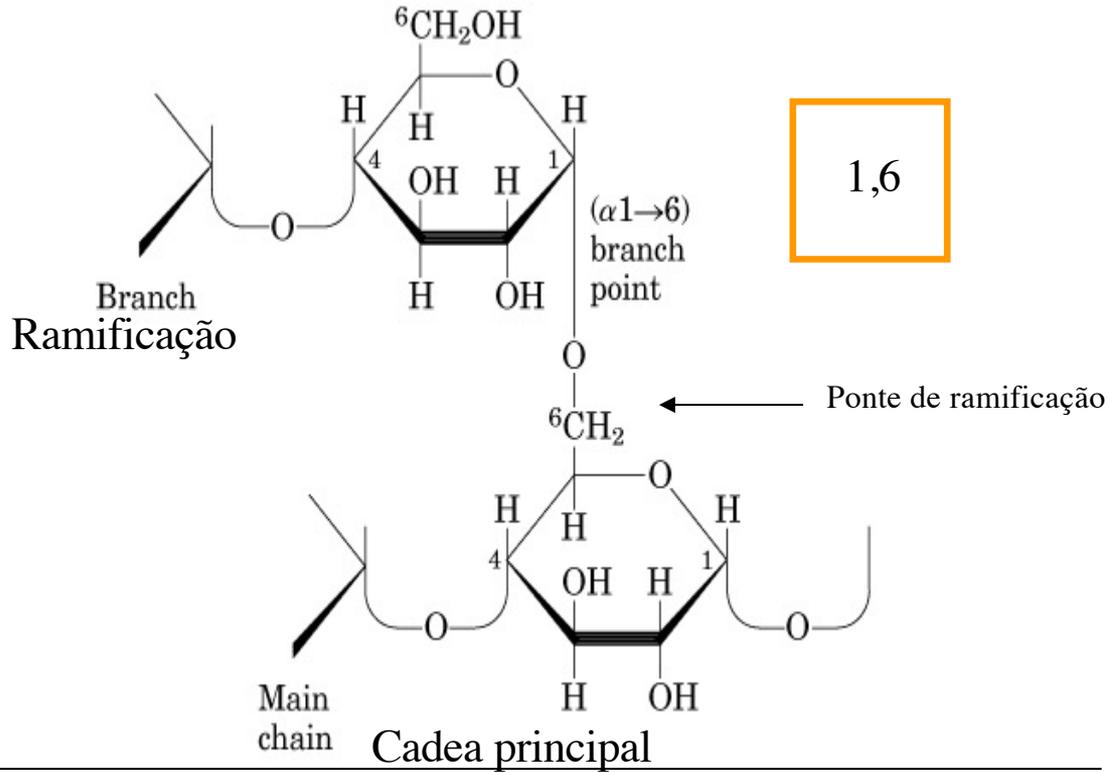
(α 1 \rightarrow 4)-linked D-glucose units

(a)

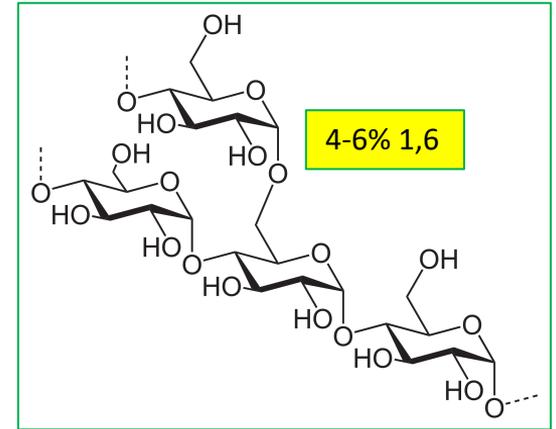




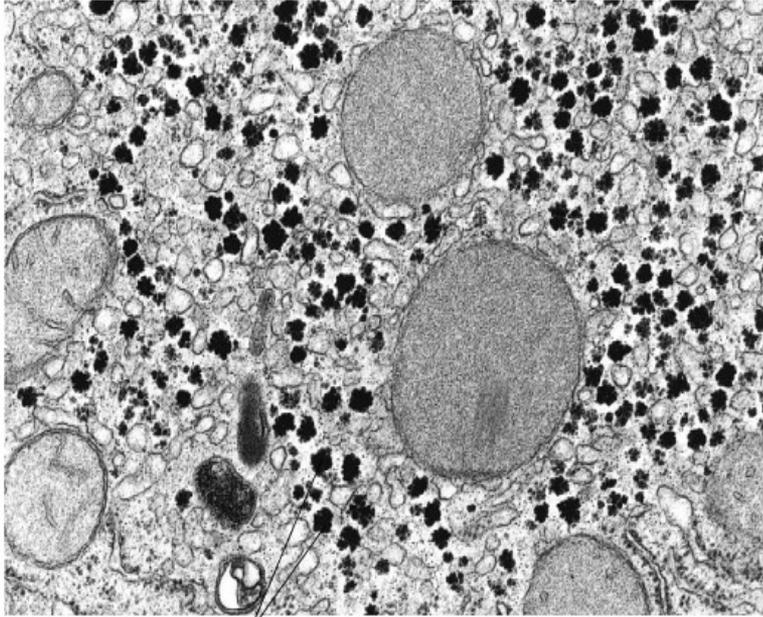
Amilopectina



(b)

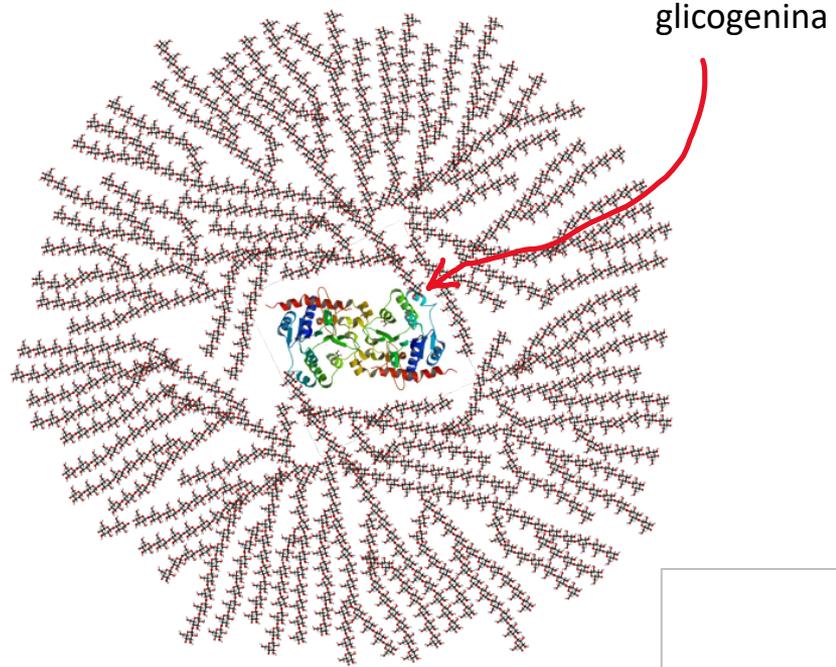


Glicogênio: polissacarídeo de reserva nas células animais



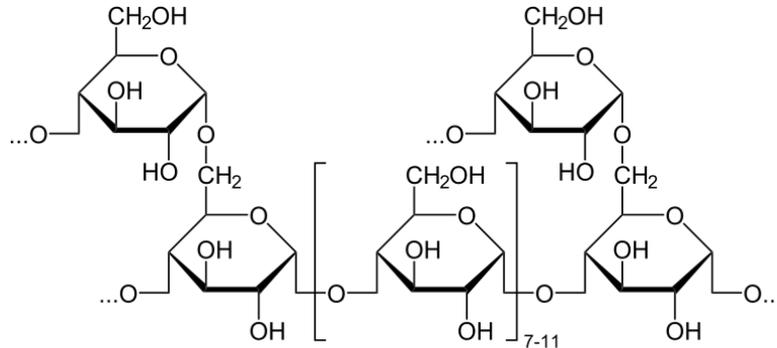
Glycogen granules

(b)



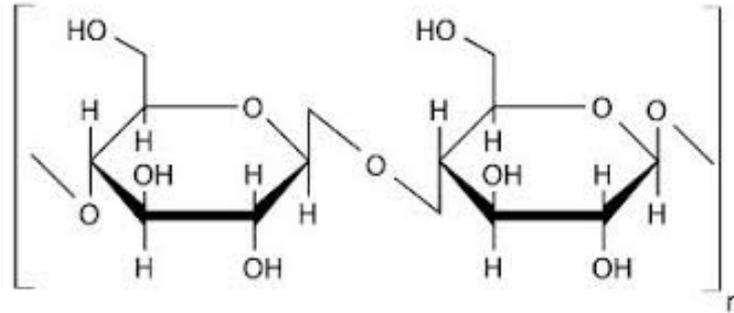
Glicogênio

- Principal polissacarídeo de reserva das células animais.
- Como a amilopectina é um polímero de glicose com ramificação.
- Os resíduos de glicose estão ligados por ligações α -1,4 e ramificações α -1,6
- Fígado e músculo esquelético
- Como as reservas são pequenas a ingestão deve ser próxima da taxa de utilização diária



Celulose

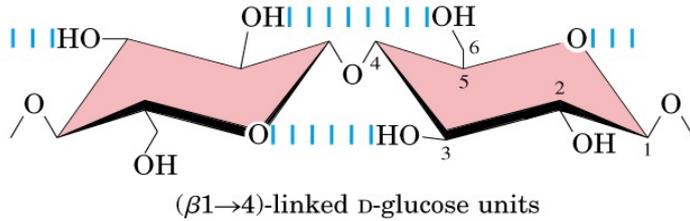
- Principal componente da parede celular de plantas
- Polímero linear de D-glicose unidos por ligação β -1,4
- Microorganismos de herbívoros secretam celulases



β -1,4

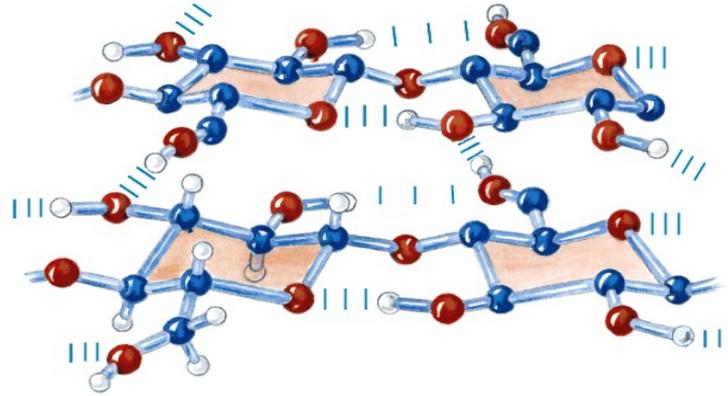
Polissacarídeos estruturais:

Estrutura da celulose: polímero de β -D-glicose



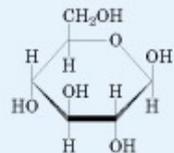
(flip 180° de cada unidade)

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

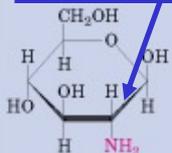


Fungos e bactérias possuem celulase: hidrolisam lig. β 1 \rightarrow 4

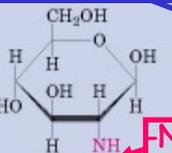
Glucose family



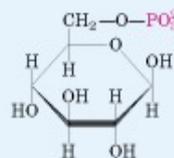
β -D-Glucose



β -D-Glucosamine



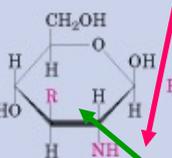
N-Acetyl- β -D-glucosamine



β -D-Glucose 6-phosphate



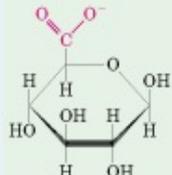
Muramic acid



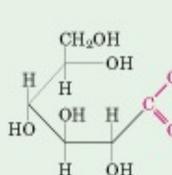
N-Acetylmuramic acid

**Oxidação do C6:
ác. urônico corres.**

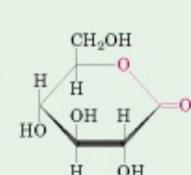
**Oxidação do C1:
ác. aldônico corres.**



β -D-Glucuronate



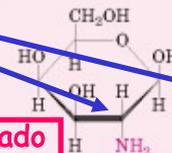
D-Gluconate



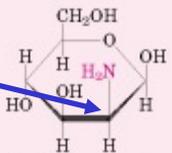
D-Glucono- δ -lactone

Ésteres intramol: lactona

Amino sugars



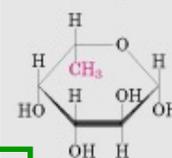
β -D-Galactosamine



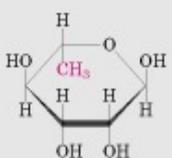
β -D-Mannosamine

**-NH₂ condensado
com ác. acético**

Deoxy sugars



β -L-Fucose

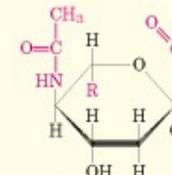


α -L-Rhamnose

Subst. -OH por -H

**Ác. Láctico
no C3**

Acidic sugars



N-Acetylneuraminic acid
(sialic acid)

