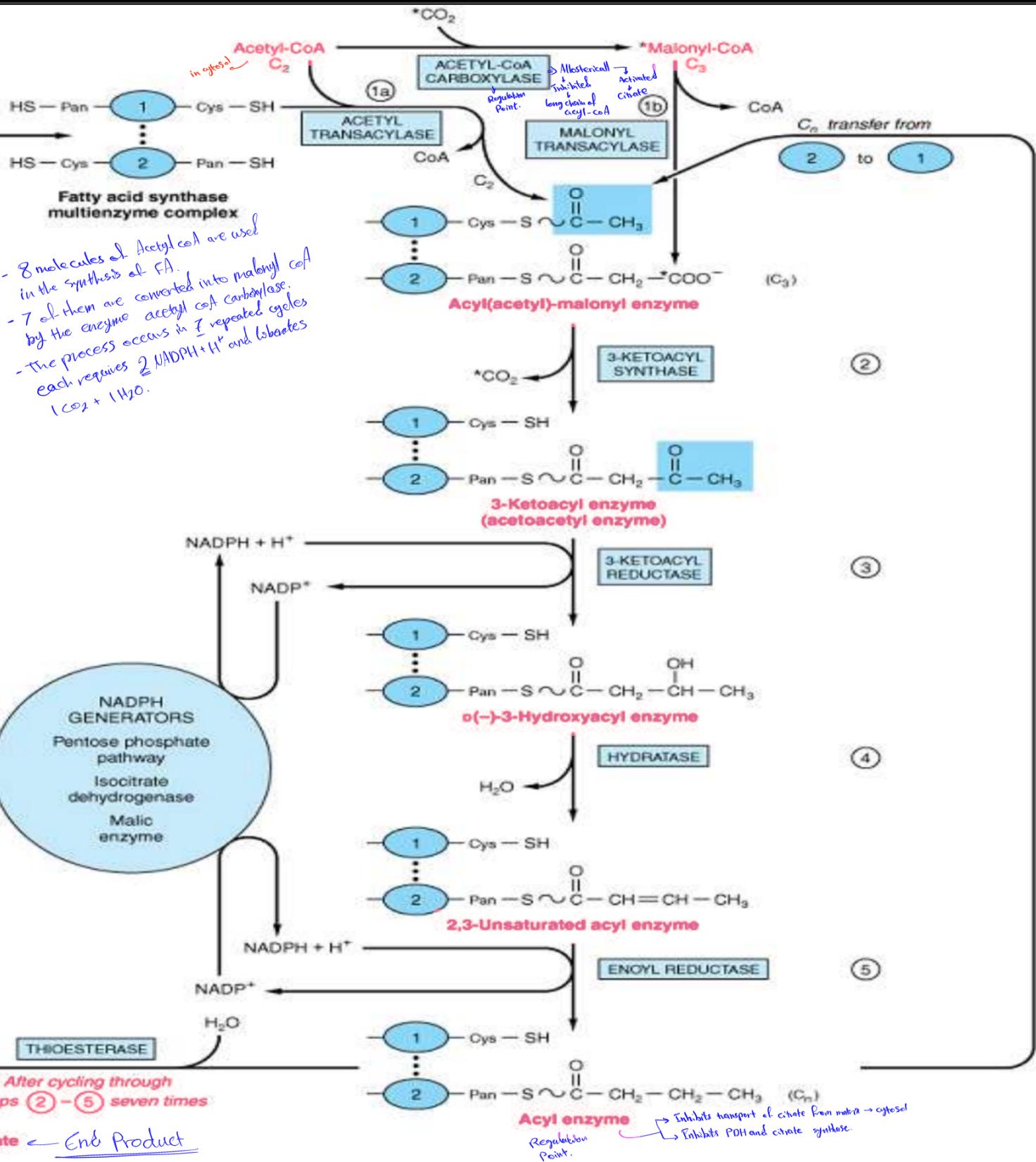


Fatty acid Synthesis



Note 8 ① Acetyl CoA is always derived from glucose, never from FA. This is because insulin after meal drives lipogenesis not lipolysis from glucose.

- ② NADPH + H⁺ is provided by:
- ① Pentose phosphate pathway (Ribose 5-phosphate)
 - ② Action of cytoplasmic isocitrate dehydrogenase on isocitrate
 - ③ Action of malic enzyme on malate to produce pyruvate.

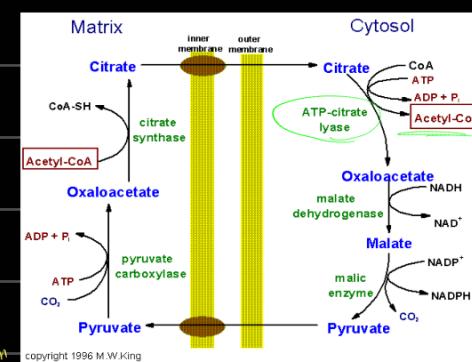
④ Every enzyme transfer CO₂ requires Biotin as a co-factor.

Fate of palmitate:

- ① Esterification: Palmitate esterified w/ glycerol to form acylglycerols or w/ cholesterol to form cholesterol esters.
- ② Chain elongation: Palmitate may be elongated to form longer FA.
- ③ Desaturation: synthesis of unsaturated FA. palmitate may undergo desaturation to form palmitoleic acid.
- ④ Sphingosine: it is formed by condensation of palmitoyl CoA and the amino acid serine.

⑤ Translocation of acetyl-CoA from matrix into cytosol occurs by condensing it w/ oxaloacetate and exit from the matrix.

-Acetyl CoA may also pass through mitochondrial membrane into the cytosol in the form of acetyl carnitine by carnitine acetyl transferase, and Biotin as a co-factor.



Microsomal pathway for FA synthesis & main site for elongation for existing long chain, more than 16C.

(A) The elongated molecules are derived from:
① Palmitate: cytoplasmic pathway. ② FA of diet.

(B) The microsomal pathway needs malonyl CoA as acetyl donor and NADPH + H⁺ as coenzyme

(C) Function: This system becomes active during myelination of nerves in order to provide C22 and C24 FAs which are present in sphingolipids.

Synthesis Of Unsaturated Fatty Acids:

A. Nonessential unsaturated fatty acids:

1. These are fatty acids which contain one double bond e.g. palmitoleic acid (16: 1) and oleic acid (18:1).

2. Synthesis of oleic acid (oleyl CoA) : It is synthesized - in the microsomes - from stearyl CoA (active stearic acid)

B. Essential fatty acid:

These are unsaturated fatty acids which contain more than one double bond.

Examples: linoleic acid and linolenic and arachidonic acid.

Functions:

a- They are important for normal growth.

b- Synthesis of phospholipids

c- Prevention of atherosclerosis: Essential fatty acids combine with cholesterol forming esters which are rapidly metabolized by the liver. This prevents precipitation of free cholesterol along the endothelium of blood vessels ~ prevents atherosclerosis.

d- Synthesis of eicosanoid.

Regulation of lipolysis:

The key enzyme controlling lipolysis is Hormone sensitive triacylglycerol lipase (HSL):

- This enzyme is activated when phosphorylated by 3' 5'-cyclic AMP-dependent protein kinase.

- In the presence of high plasma level of insulin and glucose, HSL is dephosphorylated, and become inactive. So during fasting → stimulation of lipolysis.

- Coffee contains caffeine and tea contains theophylline. Both inhibit phosphodiesterase enzyme → stimulation of lipolysis.

- Causes of excessive lipolysis: where there is a need for energy; starvation, diabetes mellitus, low carbohydrate diet, and in certain infectious disease as in tuberculosis (due to high catabolic state).

Types of fatty acid oxidation

- Fatty acids can be oxidized by:

1- **β- oxidation**- major mechanism, occurs in the mitochondrial matrix. 2-C units are released as acetyl CoA per cycle.

2- **α- oxidation**- predominantly takes place in brain and liver, one carbon is lost in the form of CO₂ per cycle.

3- **ω- oxidation**- minor mechanism, but becomes important in conditions of impaired β-oxidation

4- **Peroxisomal oxidation**- mainly for the trimming of very long chain fatty acids.

The remaining of the Lecture are the Oxidations (some few details) and the last few slides.