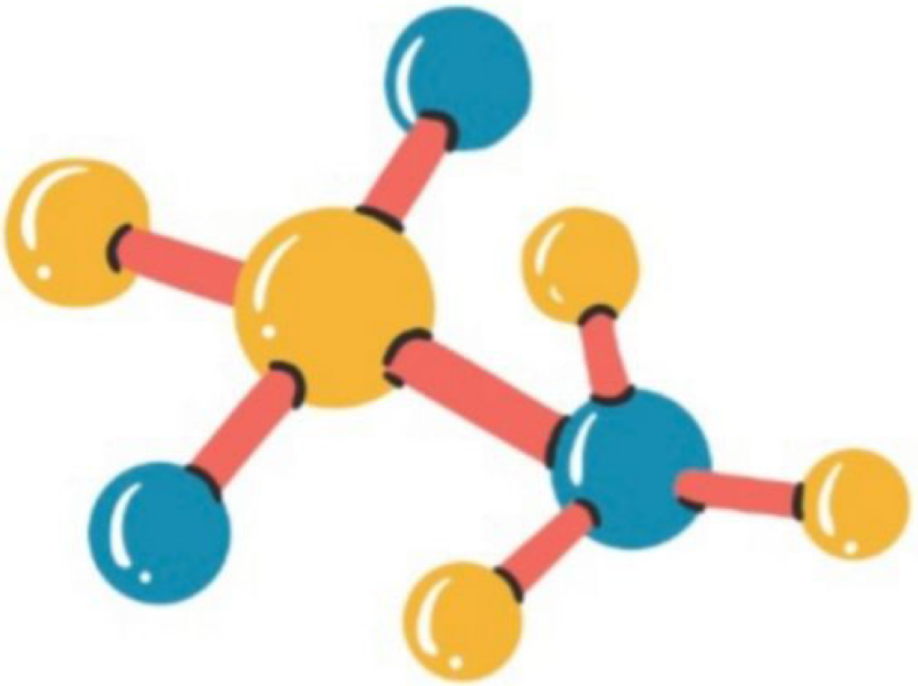
Sheet no.19

Biochemistry



Summer 2022

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Stabilizing factors

There are two forces that do not determine the three-dimensional structure of proteins, but stabilize these structures:

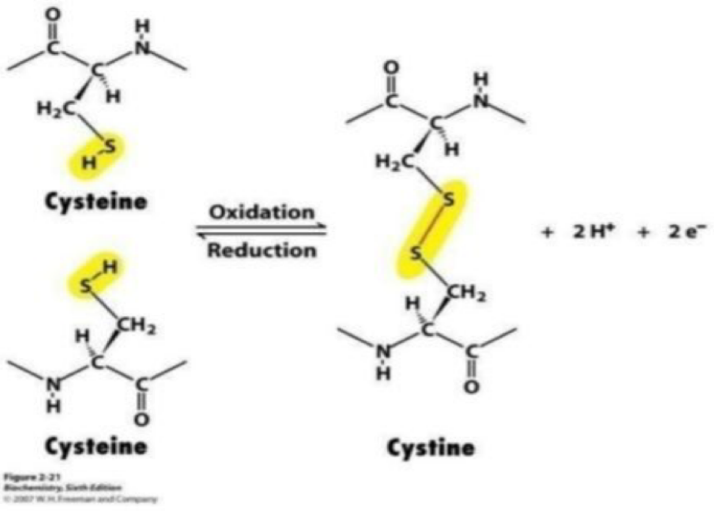
1) Disulfide bonds
2) Metal ions

Holoproteins contain a nonprotein molecule as a part of the protein like (metal ions) and without these groups proteins are considered apoproteins.

Disulfide bonds

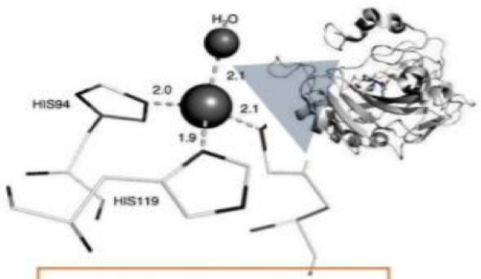
Stabilizing forces that do not determine the structure.

- Formed between **two cysteine residues**.
- The side chain of cysteine contains a reactive sulfhydryl group (—SH), which can oxidize to form a disulfide bond (—S—S—) to a second cysteine.
- The crosslinking of two cysteines to form a new amino acid, called **cystine**.
- Disulfide bonds link different polypeptides together forming large proteins and they also form within the protein itself stabilizing its structure.
- Reduction of cystine breaks down disulfide bonds.



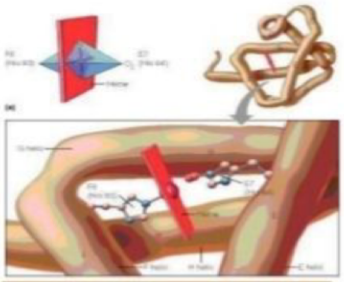
metal ions

- They play an important role in stabilizing protein structures and they play a role in their function as well.
- Several proteins can be complexed to a single metal ion that can stabilize protein structure by forming:
    1) **Covalent** interaction (myoglobin)
    2) Salt bridges (**noncovalent**) (carbonic anhydrase)



Carbonic anhydrase

Zinc is noncovalently bonded to 3 histidine residues stabilizing the enzyme's structure and affecting its function.



Myoglobin

Myoglobin contains one heme group that is covalently linked to a histidine residue.

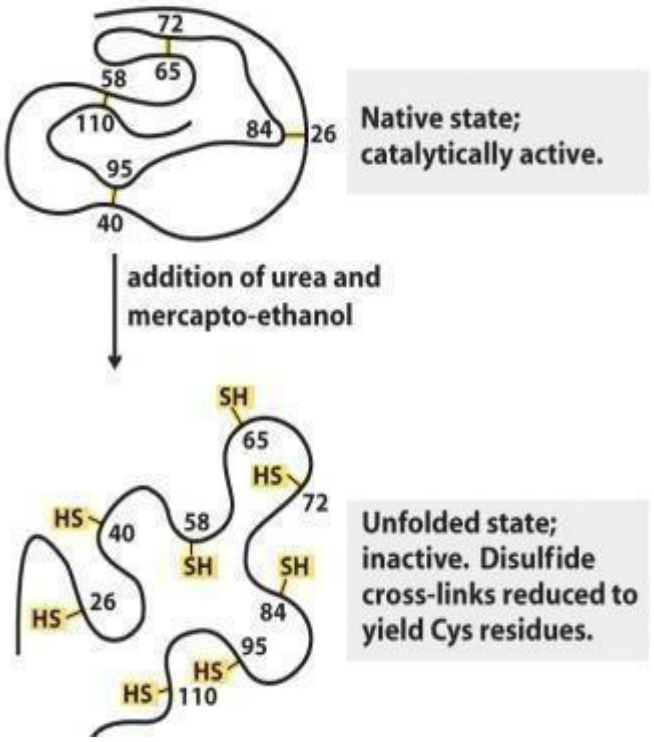
• Denaturation

Just like **DNA denaturation** (The breaking of the non-covalent interactions between the 2 strand of DNA) that we have discussed previously, there is another process known as **Protein Denaturation.**

Protein denaturation is the disruption of the native conformation of a protein via breaking the noncovalent bonds (Hydrogen bonds ,hydrophobic interactions, and electrostatic interactions) that determine the structure of a given protein.

- Complete disruption of the tertiary (3rd) structure can be achieved by reduction of the disulfide bonds via the addition of **Urea Or mercapto-ethanol** in a protein as show in the figure.

- **As a result**, the denatured protein loses its properties such as activity and becomes insoluble.



• Denaturing agents

There are 5 different factors that could lead to denaturation:-

1. **Heat:** Increasing the temperature leads to an increase in the kinetic energy of electrons within proteins thus disrupting low energy van der Waals forces in proteins and due to the large number of these interactions, their disruption could lead to protein denaturation.

2. **Extreme pH**: Extreme values affect the charge of the protein's amino acid side chains and subsequently, disrupting electrostatic interactions (known as salt bridges) as well as hydrogen bonding thus destabilizing (denaturation) the protein.

3. **Detergents:** Introducing hydrophobic substances (a hydrophobic environment) causes the hydrophobic amino acids in the inside (core) of the protein structure to be exposed to the outside leading to disruption in its structure and Hence, Protein denaturation. Two examples on these substances are :-

   - **Triton X-100 (nonionic uncharged detergent):** Due to its hydrophobic nature, it disrupts the hydrophobic interactions leading to protein denaturation.
   - **sodium dodecyl sulfate (SDS, anionic, charged)**:Due to its Amphipathic nature, it disrupts both the hydrogen bonds as well as Hydrophobic forces leading to denaturation.

Side note:- SDS is commonly used Western blotting to plot proteins

4. **Urea and guanidine hydrochloride:** Both disrupt hydrogen bonding and hydrophobic interactions.

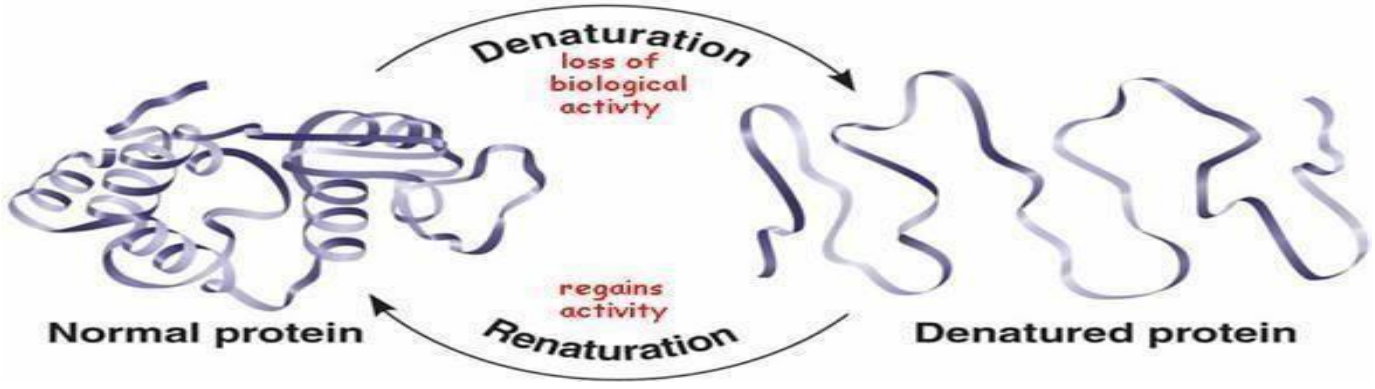
5. **Reducing agents** such as **β-mercaptoethanol (βME) and dithiothreitol (DTT).**Both of which reduce disulfide bonds (bridges) thus destabilizing protein structure.

(**Recall** that even though disulfide bonds aren't necessary for the formation of) the 3D-shape,however their presence further stabilize protein structure.

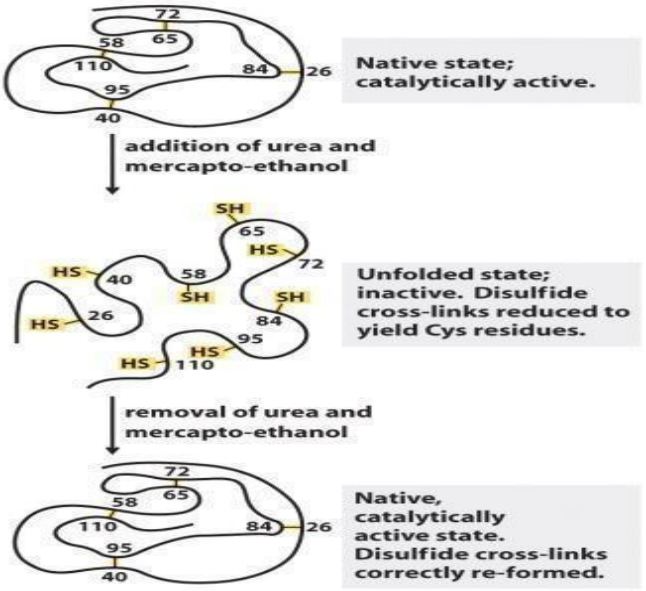
• Renaturation

The phenomenon of **Renaturation** was discovered when a scientist was experimenting on a **Ribonucleoenzyme** denatured by introducing reducing factors. However, they noticed that after the removal of these factors, the protein re-attained its native 3D-structure by forming non-covalent interactions followed by disulfide bridges

Renaturation is the process in which the native conformation of a protein is re-acquired by removing the denaturation factor and thus regaining the functional activity of this protein



- Renaturation can occur quickly and spontaneously, and after that disulfide bonds are formed correctly.
- If a protein is unfolded, it can refold to its correct structure placing the S-S bonds in the right orientation (adjacent to each other **prior to formation), then the correct S-S bonds are reformed.**
- This is particularly true for small proteins.



Remember: Noncovalent interactions Are the ones responsible for specifying the 3D structure of the protein not disulfide bonds (disulfide-bonds are Involved in stabilization of structure).

• Factors that determine protein structure

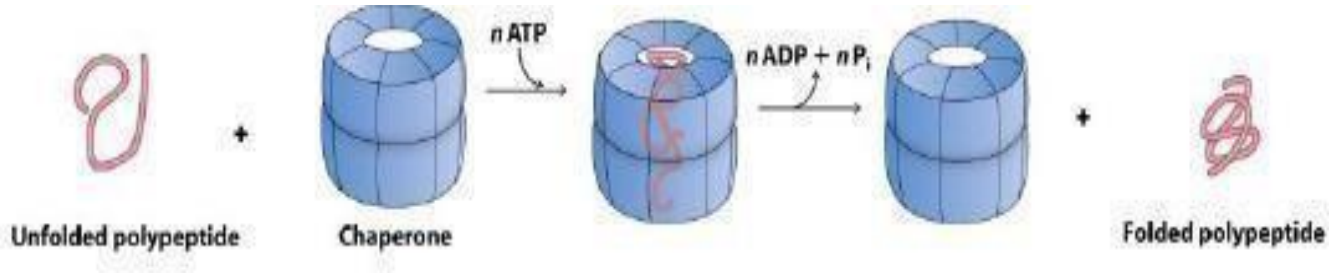
The least amount of energy needed (used) to stabilize the protein. This is determined by:

1. **The sequence of Amino acids** (The primary structure) mainly the internal residues. That's why we use informatics (Computer software) to predict the most energetically favorable 3D structure of proteins based on their Primary structure.
2. **The proper angles between the amino acids**, that is where the Amino acids are preferably placed to efficiently form noncovalent interactions starting with hydrophobic interaction.
3. **Non-protein molecules** including the **Heme group, Zinc, and others**. All of which stabilize the 3D structure of protein.

• Problem solvers: chaperones

- Barrel-like proteins having openings within their structure that allow them to bind polypeptide chains effectively helping these chains to fold with the most energetically favorable folding pathway.
- They do so by placing certain regions (**especially hydrophobic regions**) within the same polypeptide chain next to each other thus **preventing the random association of hydrophobic regions of different newly synthesized chains to each other after being** released by the ribosomes.**(i.e., preventing the formation of Protein aggregates)**

- Notice that Chaperones utilize ATP to ensure the correct folding of polypeptides.

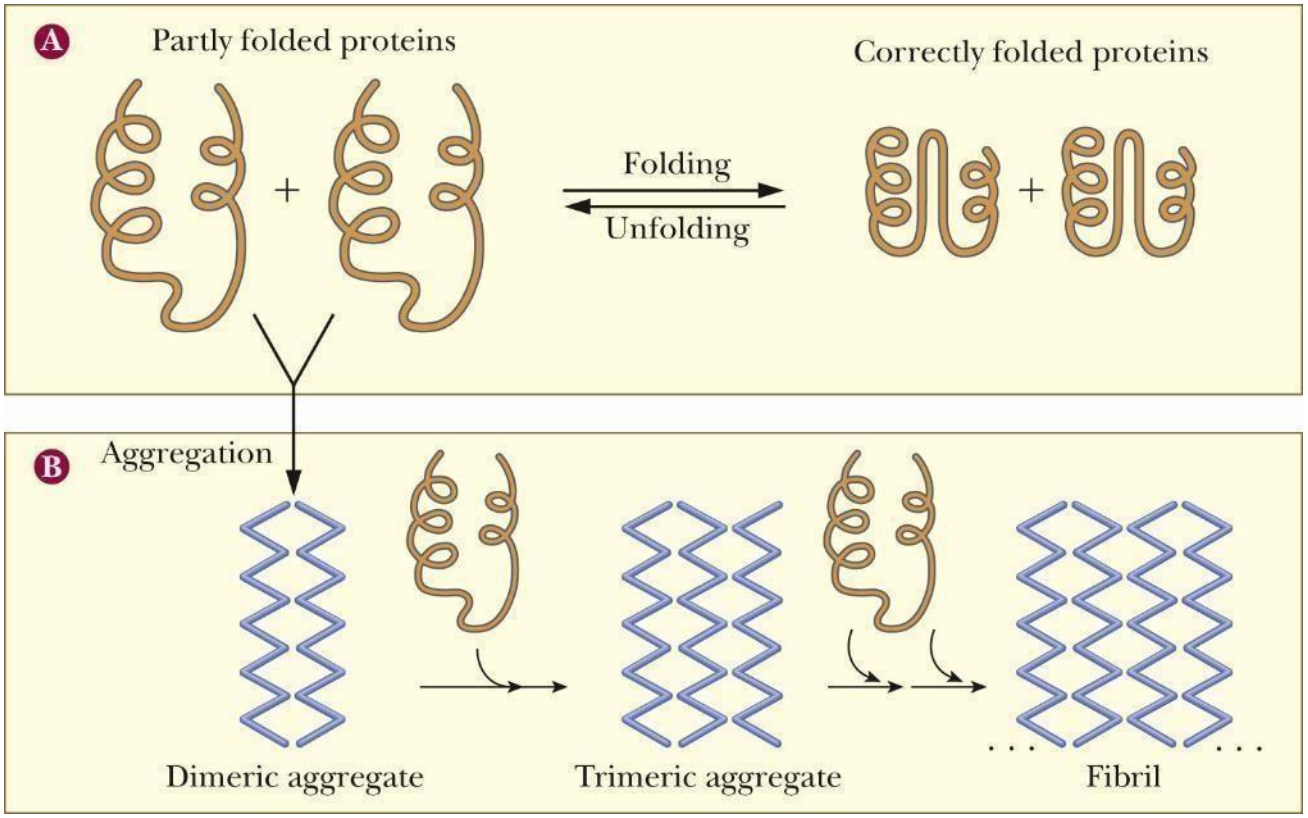


Note: Many diseases are the result of defects in protein folding.

• The problem of misfolding

When proteins do not fold correctly, their internal hydrophobic regions become exposed and therefore interact with other hydrophobic regions on other molecules, thus forming **Protein aggregates**.

Protein aggregates are large (Can be dimeric, trimeric or Fibril as shown below) leading to their accumulation and precipitation in tissues and therefore, causing tissue damage.



• Outcome of protein misfolding

- Partly folded or misfolded polypeptides or fragments may sometimes associate with similar chains to form aggregates.

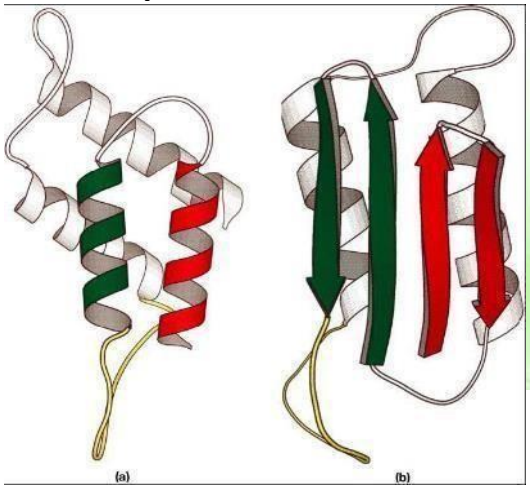
- Aggregates vary in size from **soluble dimers and trimers** up to **insoluble fibrillar structures**. All of which all collectively known as **Amyloids**.

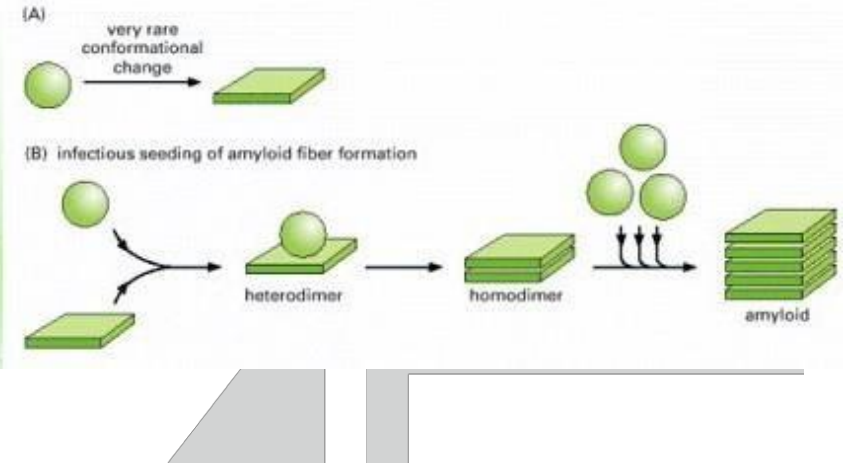
- Both soluble and insoluble aggregates can be toxic to cells leading to different harmful diseases such **Prion diseases** as well as **Alzheimer disease**

• Prion disease

Prion disease, also known as **Creutzfeldt-Jacob disease** (in humans), **and mad cow disease** (in cows), and **scrapie** (in sheep), is a pathological condition that can result if a brain protein known as **cellular prion protein (PrP or PrPc**) is misfolded into an incorrect form called **PrPsc.**

- The difference is that **PrPC has a lot of α-helical conformation**,whereas **PrPsc has more β strands** that lead to the formation of protein aggregates.



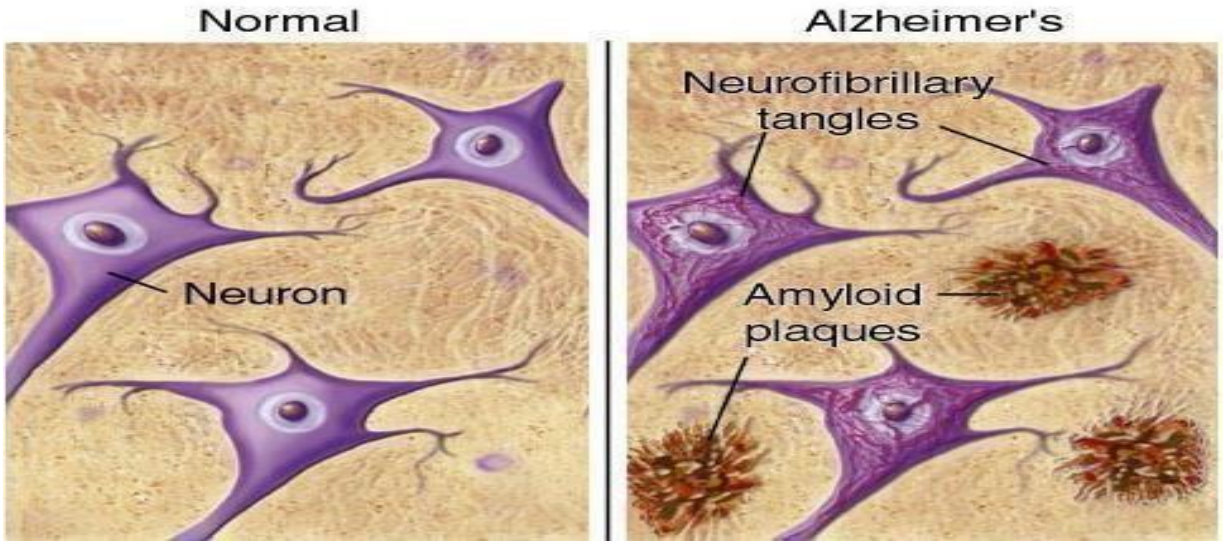


- **In this disease**, a misfolded protein (PrPsc) would bind to a correctly folded protein (PrPc) causing the correct one to misfold leading to protein aggregation and subsequently, the formation of an **Amyloid** in the brain.

- This disease is caused by a **transmissible infectious agent** (A misfolded protein not a pathogen) which can be acquired from:
    1. **Infection** (Receiving these "infectious' proteins from Eating meat infected by mad cow disease)
    2. **Inheritance (Mutations)**
    3. **Spontaneously**

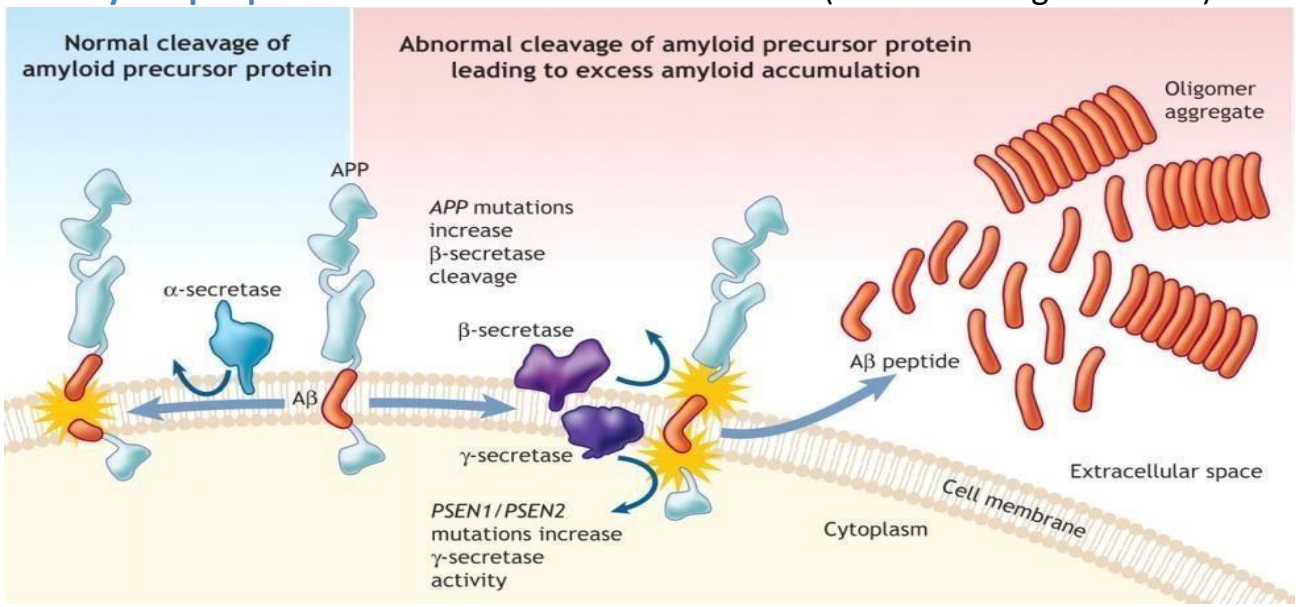
• Alzheimer's disease

A non-transmissible disease that results from the misfolding of certain proteins causing tissue damage in the brain (Memory loss). In which **Extracellular plaques of protein aggregates** of a misfolded protein known as **tau** and another one known as **amyloid peptides (Aβ)** damage neurons.



- The Amyloid peptide (**Aβ)** is present on the cell surface having a transmembrane domain. In normal conditions, cell surface proteins don't stay there for long but instead, they are cleaved (shed) in a process known as **Protein-shedding** via the activity of enzymes known as **Proteases (** such as **α-secretase)** allowing for protein renewal (Replacement).

- **In Alzheimer's disease however**, there is an abnormality in the protein-shedding process resulting in the release of the **Hydrophobic transmembrane regions** of the Amyloid molecules followed by subsequent aggregation of these regions into **Amyloid plaques** in the Extracellular environment. (Look at the figure below)

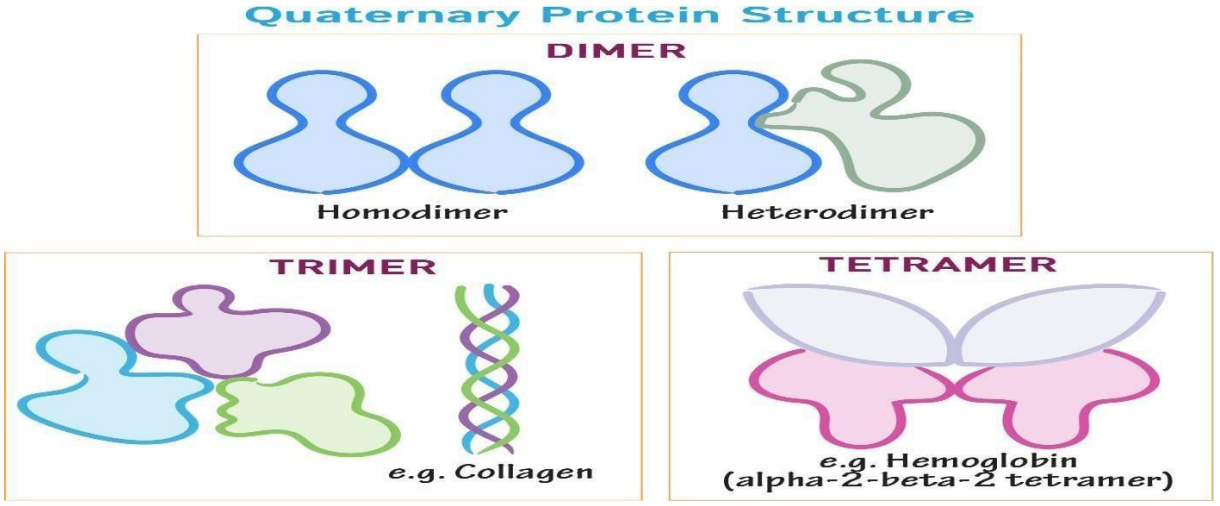


• Quaternary structure

➢ Some Proteins are composed of more than one polypeptide chain thus having a 4th level of organization known as the **Quaternary structure**. They are **oligomeric proteins** (oligo = a few or small or short; Mer = part or unit).

➢ **the Quaternary structure** of a protein is the spatial arrangement of subunits and the nature of their interactions.

Example on the arrangement of subunits: An Oligomeric protein can be composed of 3 polypeptide subunits **(α, β and γ),** In which the alpha subunit is connected to beta and beta is connected to gamma (There is no direct connection of Alpha and gamma).



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➢ **Oligomeric proteins can be composed of** :-

1. **Two polypeptide subunits** : Dimer with the simplest one being a homodimer (2 identical subunits)
2. **Three subunits**: Trimer
3. **3 subunits, 4 subunits …. etc.**

The number of subunits within the structure of an oligomeric protein can reach up to 60 subunits, which is the case for a protein known as **Pyruvate dehydrogenase.**

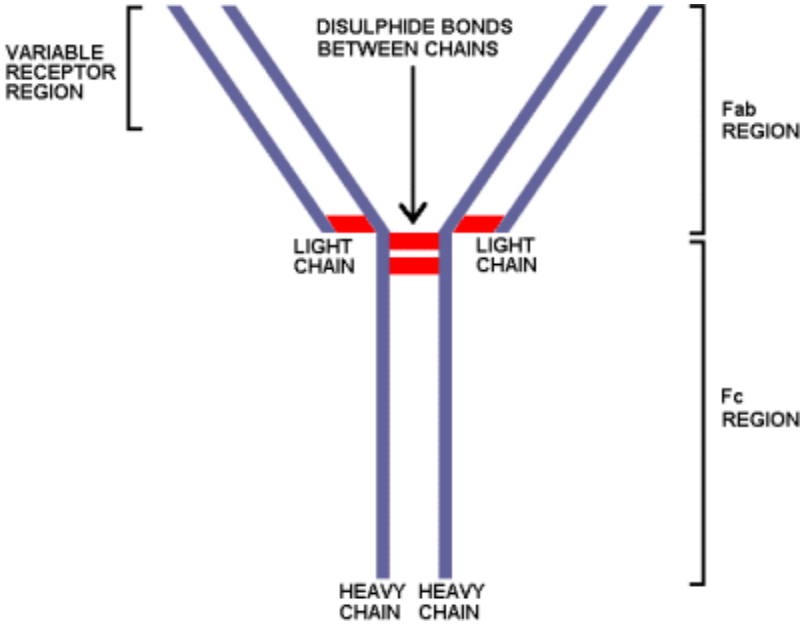
To summarize :-

- Each polypeptide chain is called a **subunit**.
- Oligomeric proteins are made of multiple polypeptides that are
  - identical → homooligomers (homo = same), or
  - different → heterooligomers (hetero = different)
- **Oligomer** sometimes refers to a multisubunit protein composed of identical subunits, whereas a **multimer** describes a protein made of many subunits of more than one type.

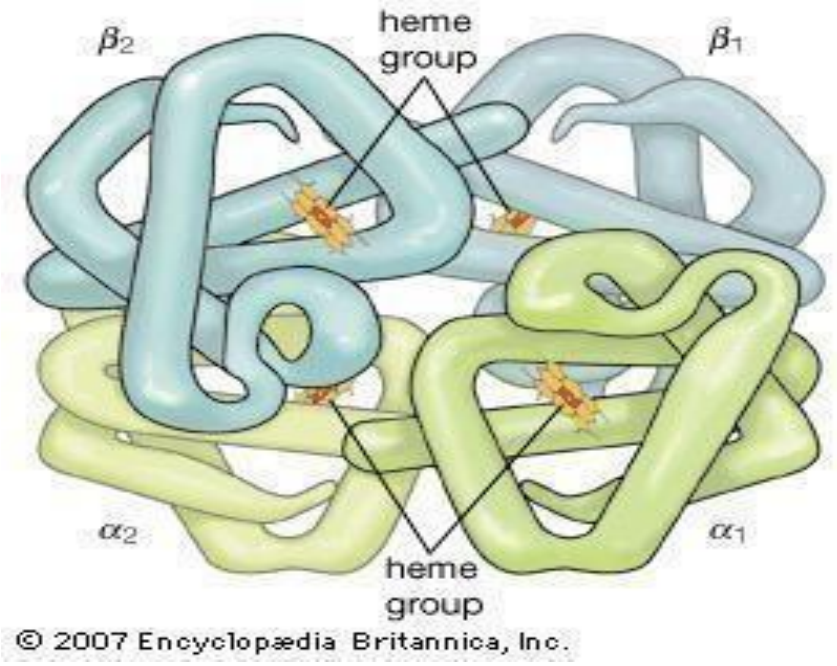
- **How are the subunits connected ?**

In principle, the type of the linkage holding the subunits together within the quaternary structure depends on the protein itself.

- Sometimes the subunits are linked via **covalent disulfide bonds**. An example is the tetrameric protein known as **Immunoglobulin** (composed of two heavy chains and two light chains).



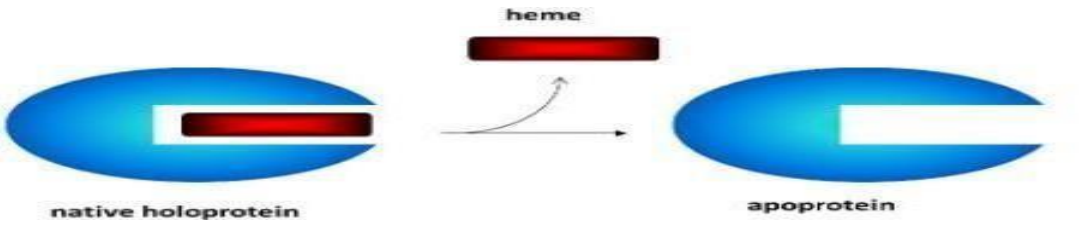
- In other cases, the subunits are connected via **noncovalent interactions**. An example is the tetrameric protein known as **Hemoglobin** responsible for Oxygen transport, which is composed of two alpha subunits, two beta subunits linked together by noncovalent interactions.



• Complex protein structures

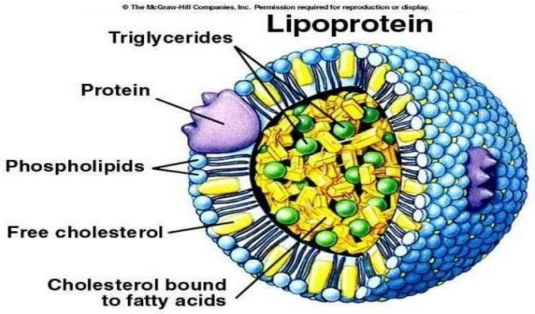
Are Proteins associated (covalently linked) with another non-protein groups, known as **Conjugate proteins.**

- When a protein is conjugated to a non-protein group **covalently**, the non-protein group is known as a **prosthetic group** and the conjugated protein known as a **Holoprotein**.
- If the non-protein component is removed, the protein is now referred to as an **Apoprotein.**

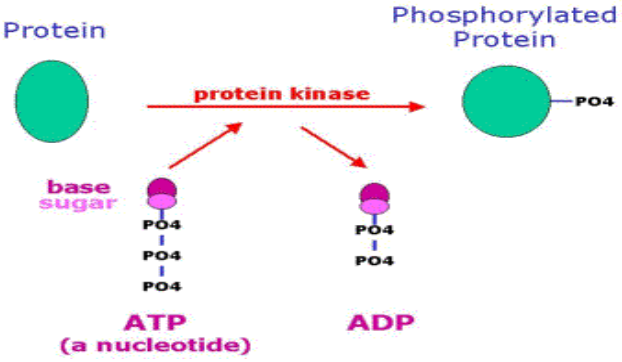


• Examples of complex protein structures

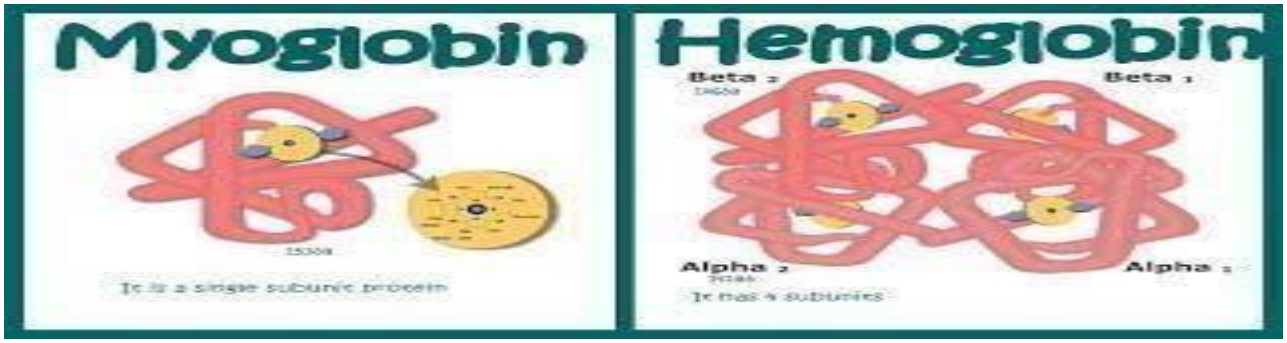
Lipoproteins: Proteins associated with lipids. However, if we remove the lipid component, we refer to them as **Apolipoproteins**.



Phosphoproteins: Proteins that are phosphorylated via enzymes known as **Protein kinases**.

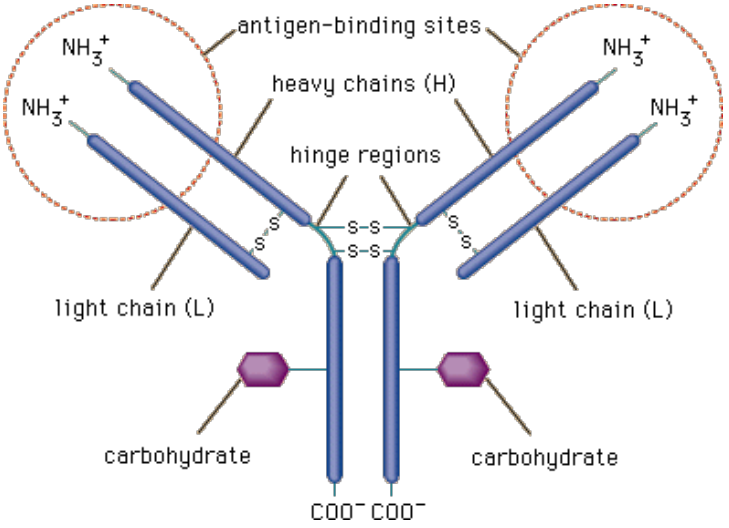


Hemoproteins: Proteins with a heme group such as **Hemoglobin and myoglobin**.



Nucleoproteins: proteins with a nucleic acid.

Glycoproteins: Proteins that are associated with Carbohydrate groups such as **Immunoglobulins**.



- ## Classes of Glycoproteins

- **N-linked sugars:** These are linked via the nitrogen atom of the amide group of **Asparagine** (Asn) residues**.**
- **O-linked sugars**: These are linked via the oxygen atom of the hydroxyl group of both **Serine, Threonine** and occasionally, **modified lysine residues** known as **hydroxylysine**.