



Metabolism of lipids I:

Absorption and transport

Prof. Mamoun Ahram

Resources

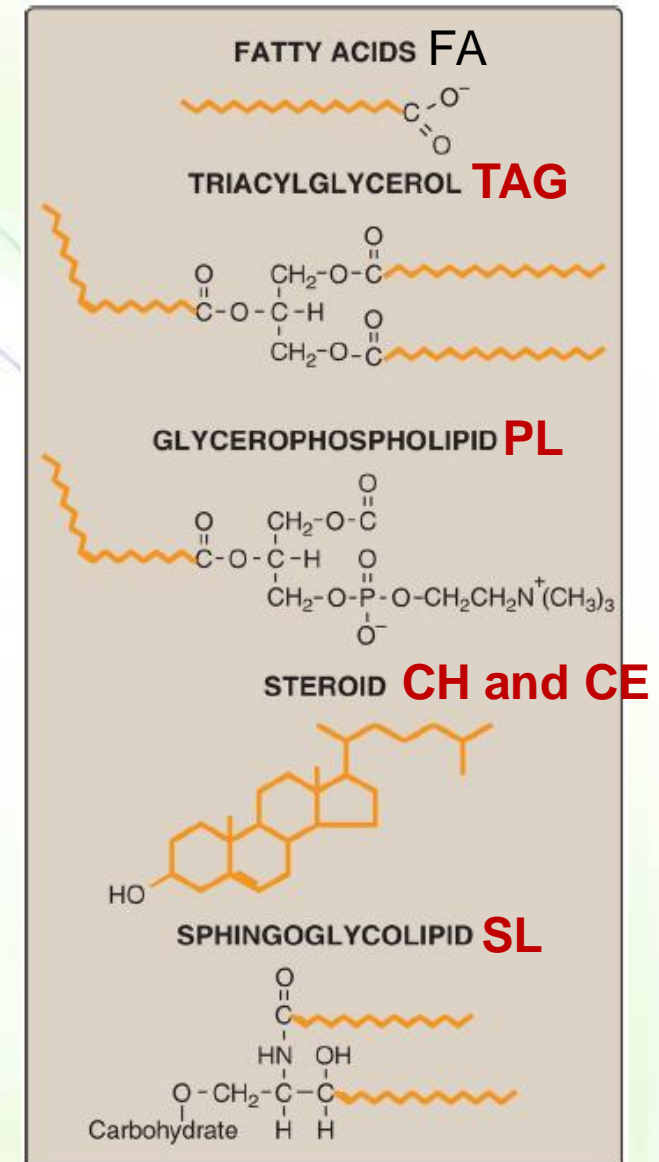
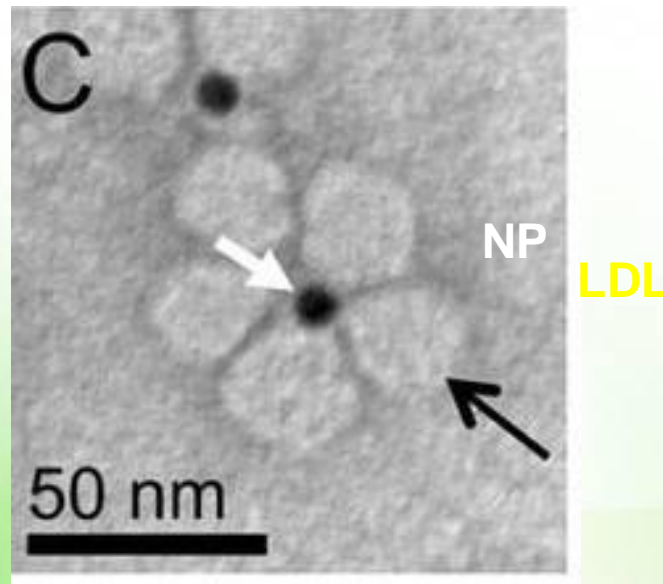
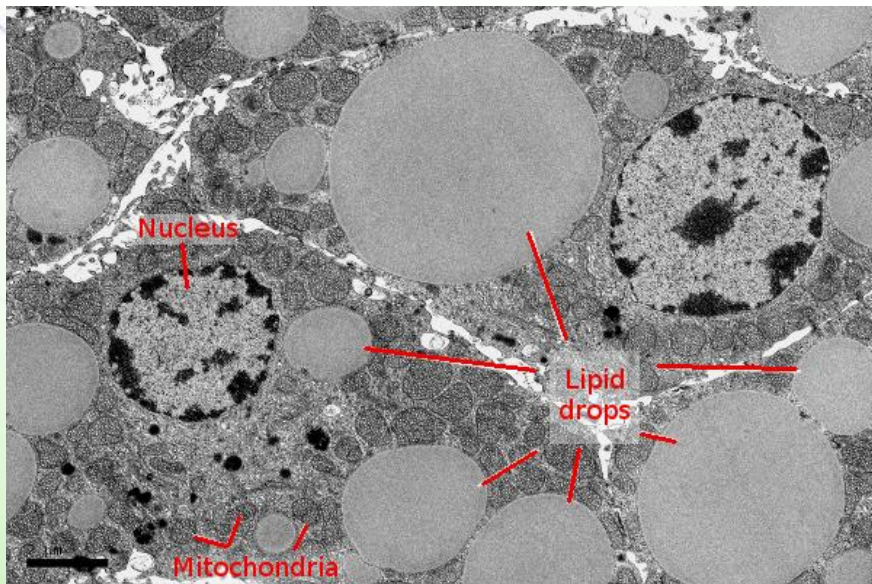


- This lecture
- Lippincott's Biochemistry, Ch. 15

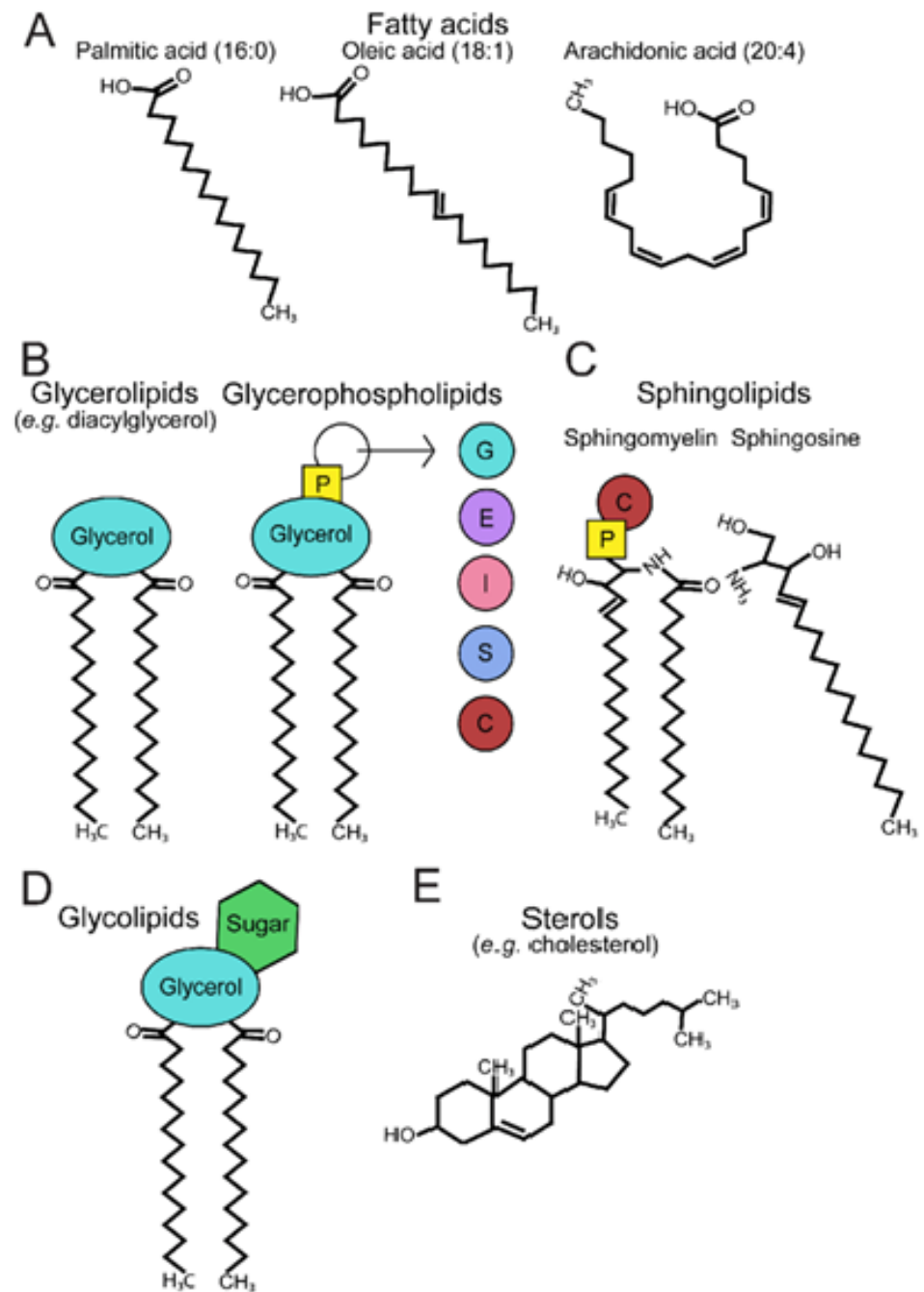
What are lipids?



- Lipids are heterogeneous, hydrophobic, compartmentalized in membranes, as droplets of triacylglycerol (TAG), or in lipoprotein (LP) particles or, or protein-bound.
- Functions: Energy, structures, molecular precursors (e.g., vitamins, signaling)
- The major dietary lipids are triacylglycerol, cholesterol and phospholipids.



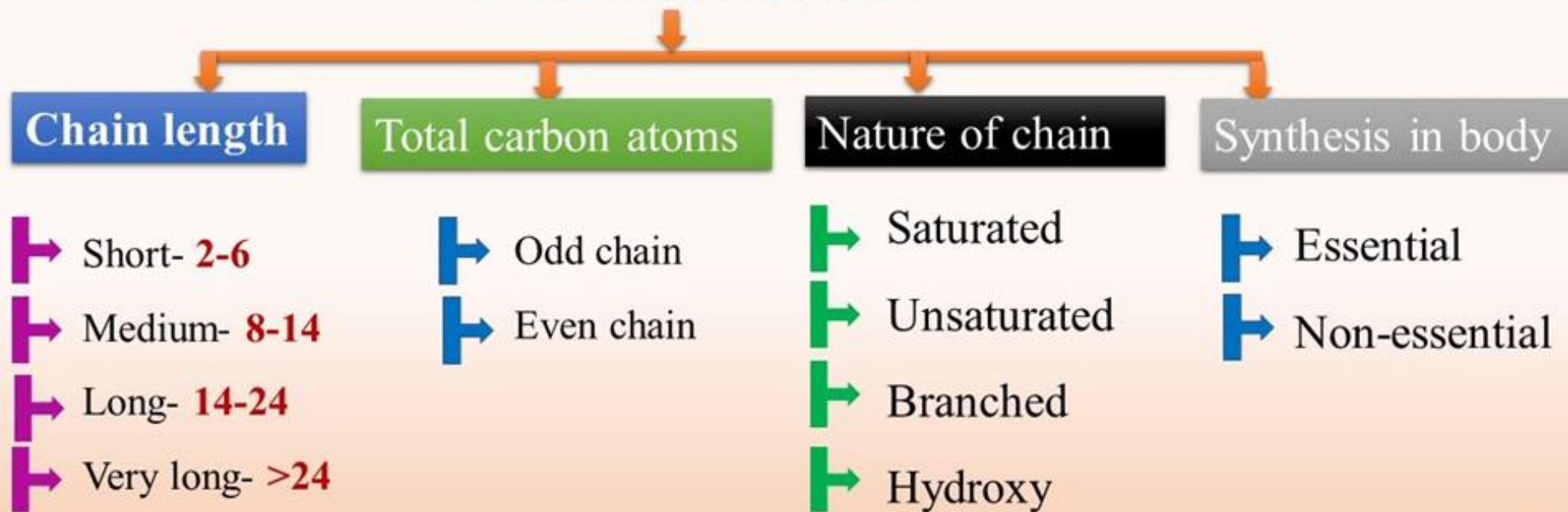
Structure and classification of lipids





FATTY ACIDS

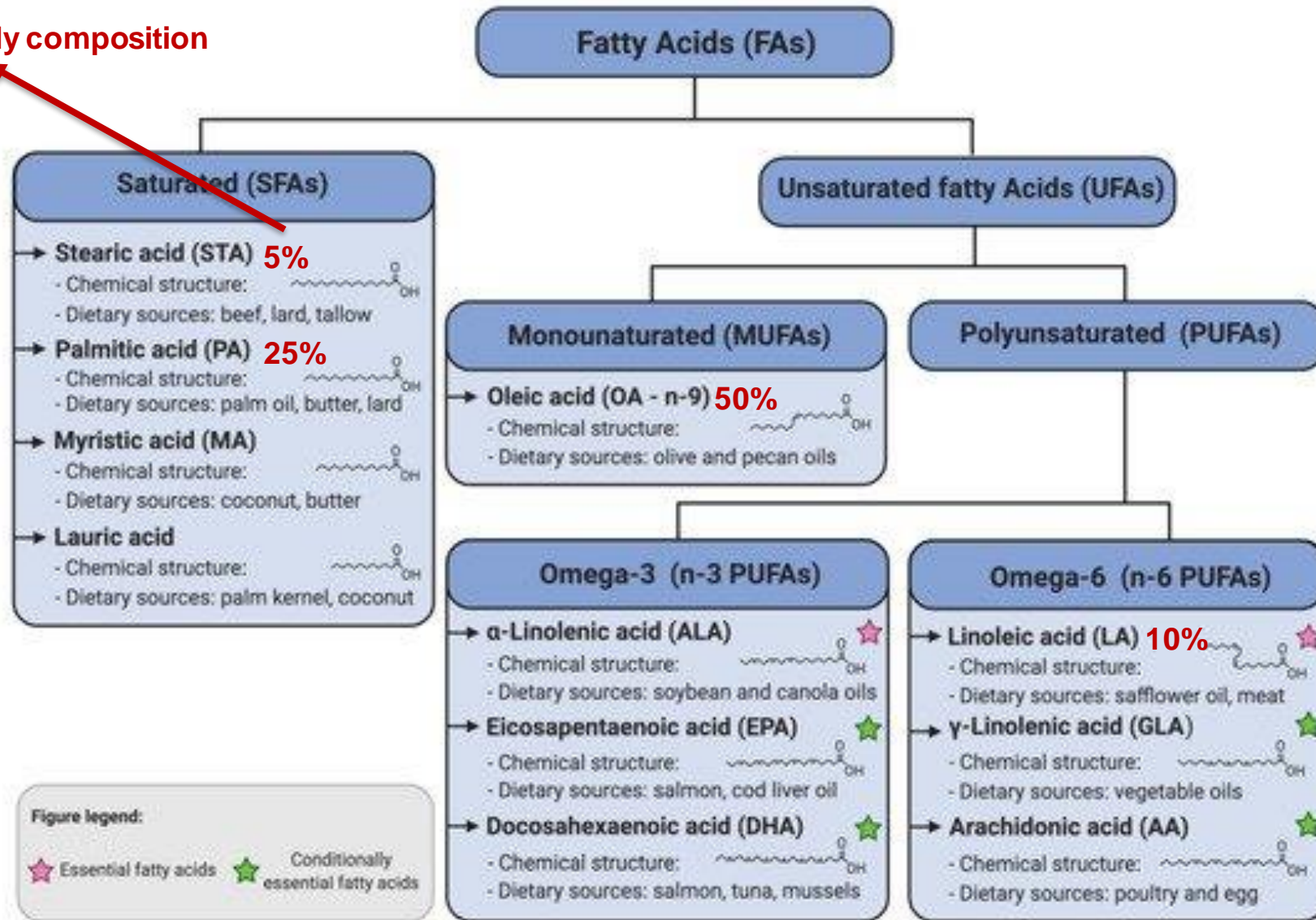
Classification



- Double bonds in FA are always spaced at three-carbon intervals.
- The addition of double bonds decreases the melting temperature (T_m) of a fatty acid
- Increasing the chain length increases the T_m .
- Membrane lipids typically contain unsaturated LCFA to maintain fluidity.



% of human body composition

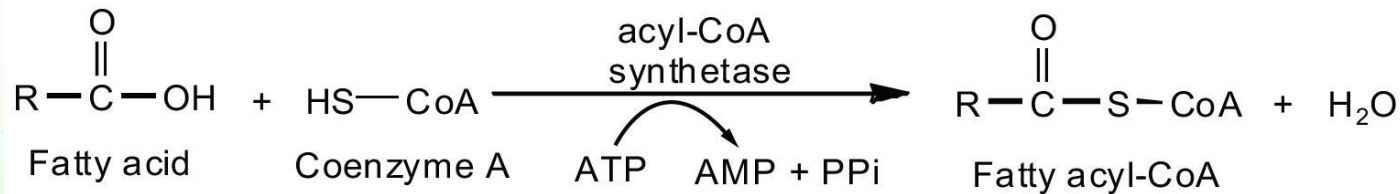
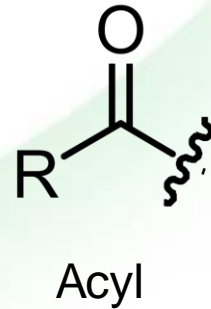
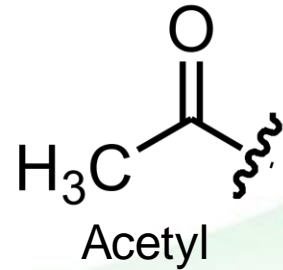
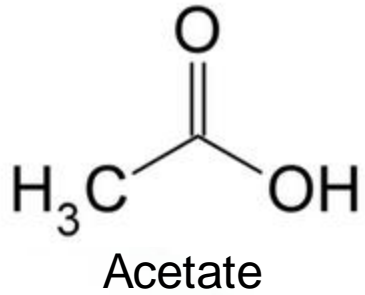


Forms of fatty acids



- Free fatty acids (FFA): occur in all tissues and plasma (particularly during fasting).
 - >90% of the plasma fatty acids are in the form of fatty acid esters (primarily TAG, cholesteryl esters, and phospholipids) contained in circulating lipoprotein particles.
 - Plasma FFA are transported on albumin from adipose tissue to most tissues.
- FFA can be oxidized by many tissues
 - Liver and muscle, to provide energy
 - Liver to synthesize ketone body
- Structural FA: membrane lipids as phospholipids and glycolipids
- Protein-associated FA facilitate membrane attachment.
- FAs are precursors of the hormone-like prostaglandins
- Esterified FAs: in the form of TAG stored in white adipose tissues as the major energy reserve of the body.

Acetyl versus acyl



ACYL VERSUS ACETYL

Acyl group is a functional group having the chemical formula of $-\text{C}(\text{O})\text{R}$

May or may not contain ethyl groups

Molecules containing acyl group can undergo acylation

Acetyl refers to a functional group with the chemical formula $-\text{C}(\text{O})\text{CH}_3$

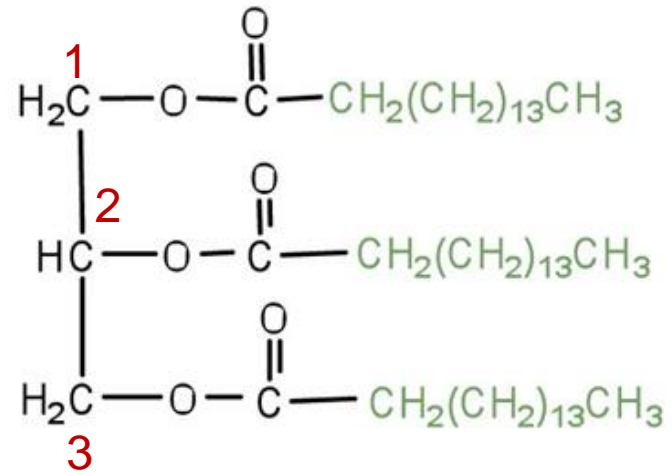
Always contains a methyl group

Molecules containing acetyl groups can undergo acetylation

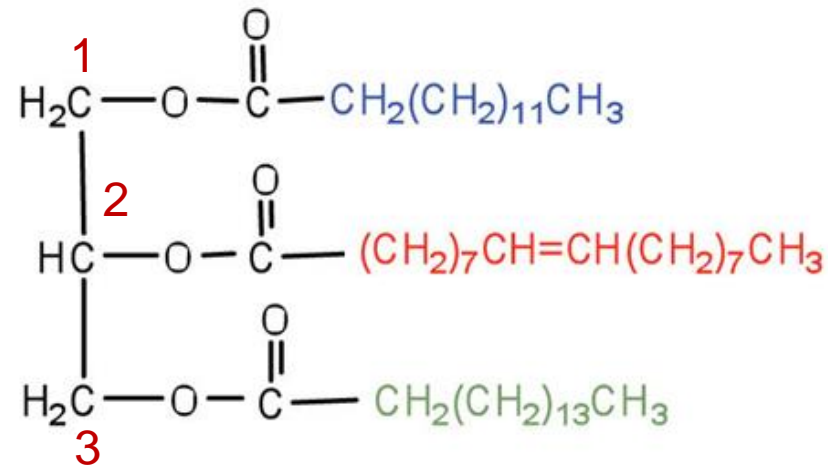
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Both groups are composed of alkyl groups along with another group.

Triacylglycerol



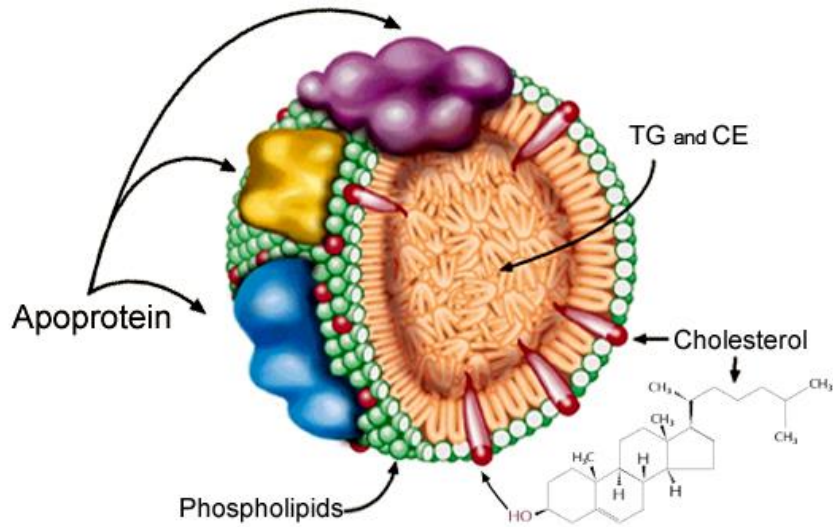
Tristearin
a simple triglyceride



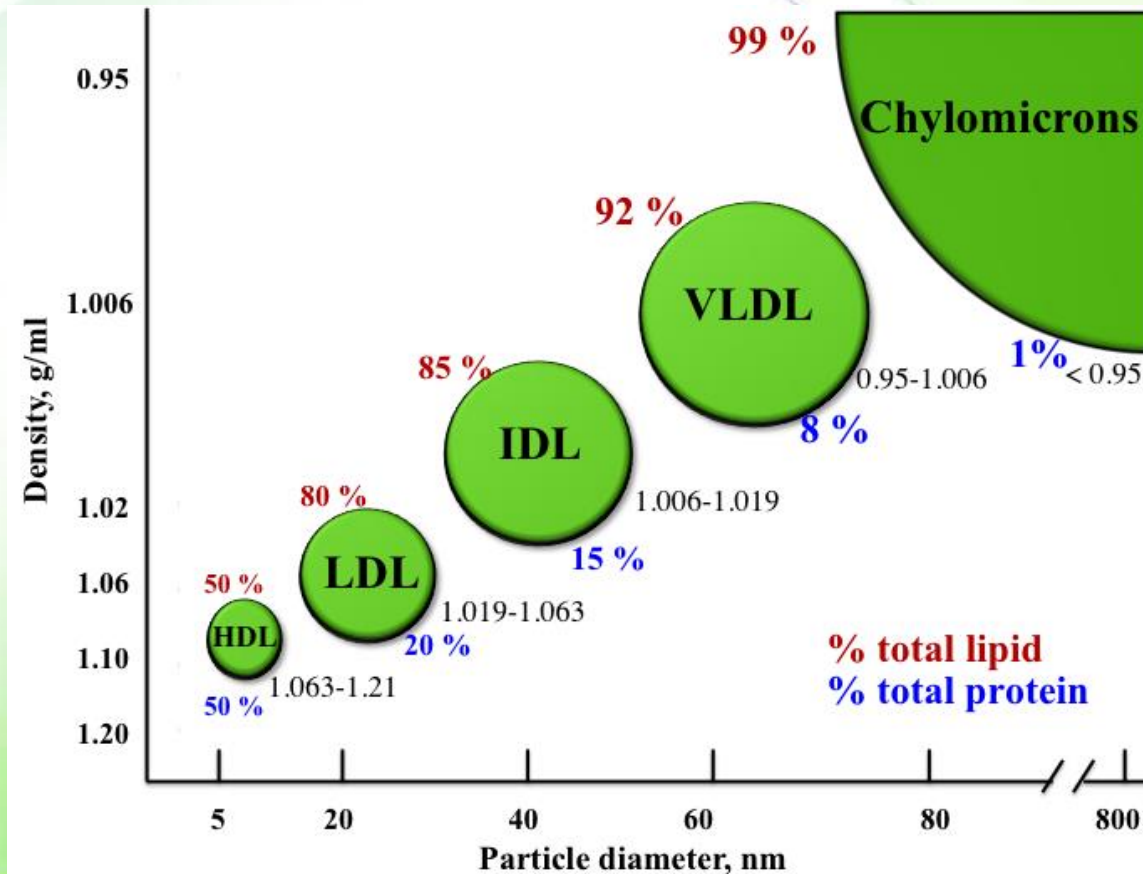
a mixed triglyceride

← Usually,
polyunsaturated
FAs

Lipoproteins



Function: transport of lipids (cholesterol, cholesterol esters, phospholipids & triacylglycerols) in blood plasma.

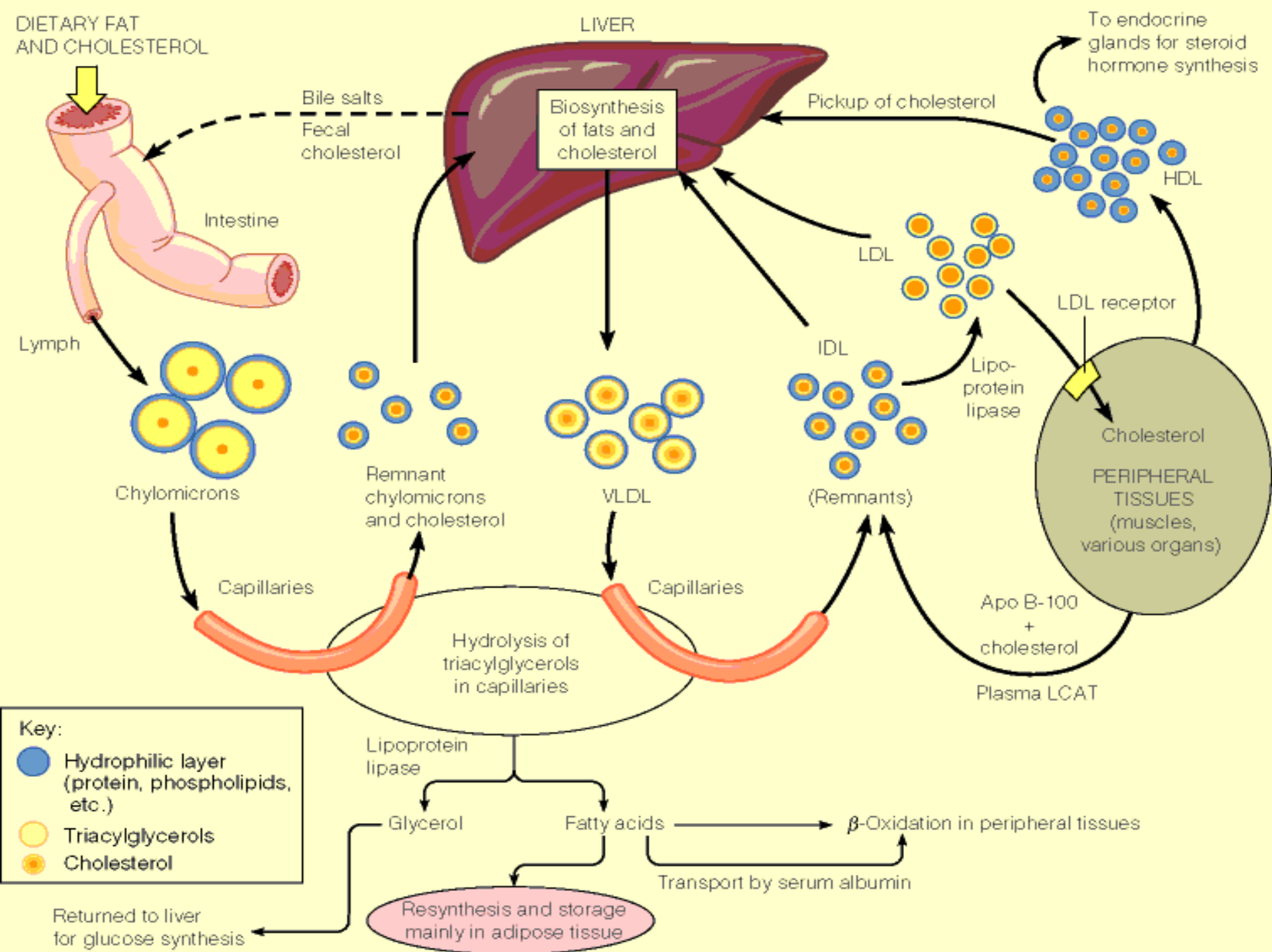


As lipid content increases, the density decreases

Composition of lipoproteins

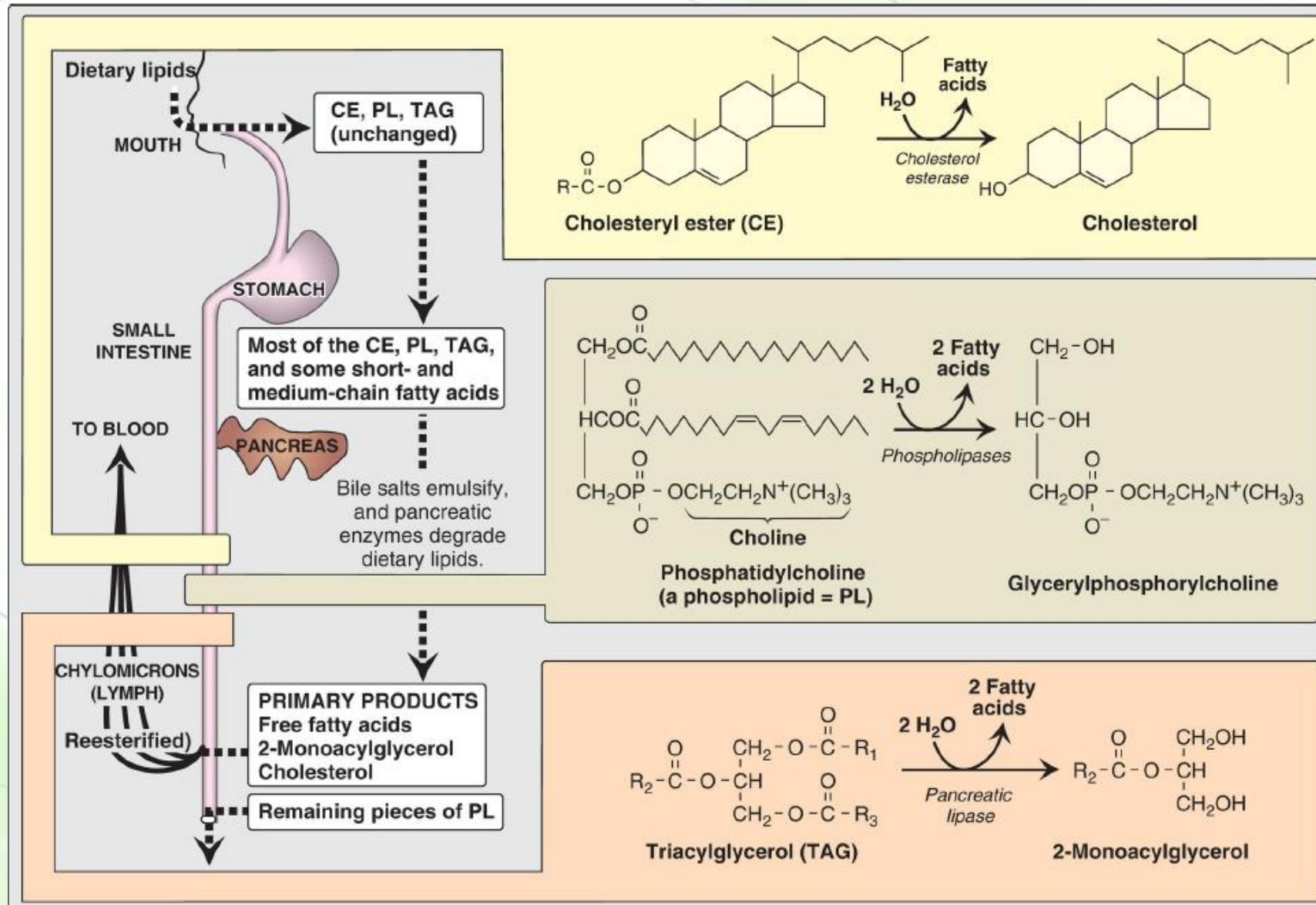


| | Chylomicrons | VLDL | LDL | HDL |
|--------------------|--------------------------------|-----------------------|--|---|
| Density (g/ml) | < 0.94 | 0.94-1.006 | 1.006-1.063 | 1.063-1.210 |
| Diameter (Å) | 2000-6000 | 600 | 250 | 70-120 |
| Site of synthesis | Intestine | Liver | Liver | Liver, intestine |
| Total lipid (wt%) | 99 | 92 | 85 | 50 |
| Triacylglycerols | 85 | 55 Liver | 10 | 6 |
| Cholesterol esters | 3 | 18 | 50 (bad) | 40 (good) |
| Apolipoproteins | A, C, E, B48 | C, B100, E | B100 | A, C, E |
| Function | Transport of <u>dietary</u> TG | Transport of liver TG | Transport of cholesterol to peripheral tissues | Transport of cholesterol from peripheral tissues (cholesterol scavengers) |



Lipid transport

Digestion of lipids



Digestion in the stomach



- Acid-stable lipases: lingual lipase and gastric lipase
- It has an optimum pH of 2.5 – 5.
- Main target: triacylglycerides with short- and medium-chain fatty acids (≤ 12 carbons)
- Significance: infants and patients of pancreatic lipase-deficiency or pancreatic insufficiency (e.g., cystic fibrosis).
- Short- and medium-chain fatty are absorbed in stomach.
- The action of lingual lipase is observed to be more significant in the newborn infants.

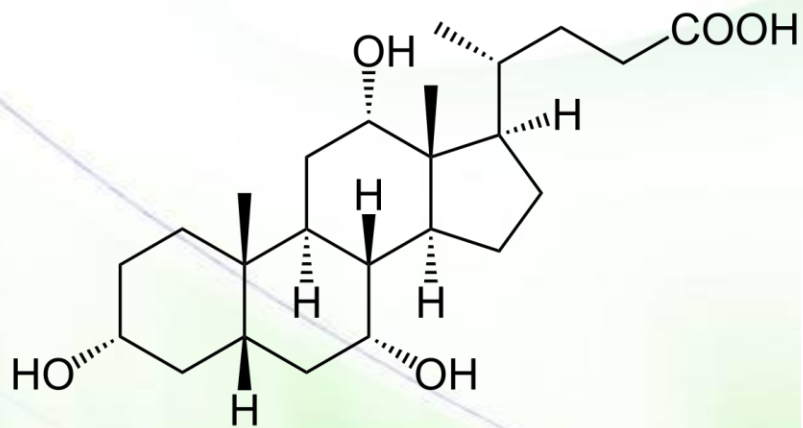
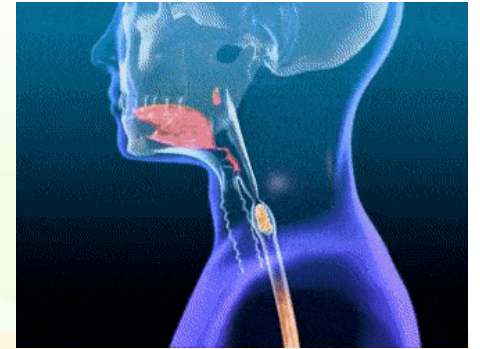


| <i>Fatty acids</i> | <i>Human milk^a</i> % |
|---------------------|------------------------------------|
| 4:0 | — |
| 6:0 | — |
| 8:0 | 0.16 |
| 10:0 | 1.82 |
| 10:1 + 11:0 | — |
| 12:0 | 7.89 |
| 13:0 | — |
| 14:0 | 9.45 |
| 14:1 + 15:0 + 15:1 | 0.84 |
| 16:0 | 22.78 |
| 16:1 + 17:0 + 17:1 | 3.04 |
| 18:0 | 6.51 |
| 18:1 (<i>n</i> -9) | 28.72 |
| 18:2 (<i>n</i> -6) | 15.12 |
| 18:3 (<i>n</i> -6) | 0.15 |
| 18:3 (<i>n</i> -3) | 0.82 |
| 20:0 | 0.40 |
| 20:1 | 0.21 |
| 20:2 | 0.31 |
| 20:3 (<i>n</i> -6) | 0.53 |
| 20:4 (<i>n</i> -6) | 0.52 |
| 20:5 (<i>n</i> -3) | 0.10 |
| 22:0 | — |
| 22:1 | — |
| 22:4 (<i>n</i> -6) | 0.08 |
| 22:5 (<i>n</i> -6) | 0.01 |
| 22:5 (<i>n</i> -3) | 0.17 |
| 22:6 (<i>n</i> -3) | 0.32 |
| 24:0 | 0.04 |

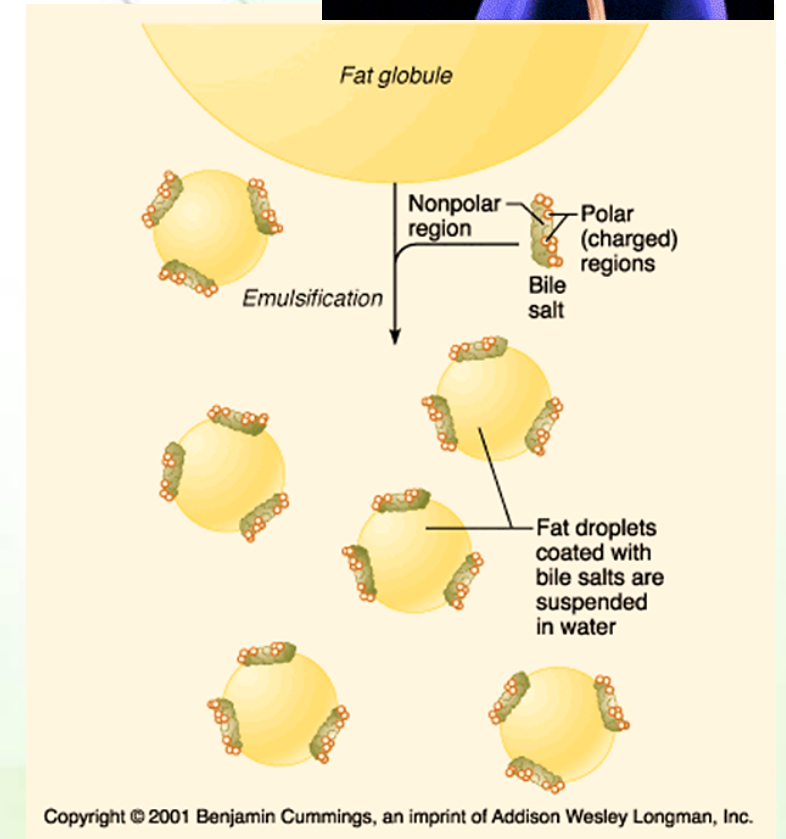
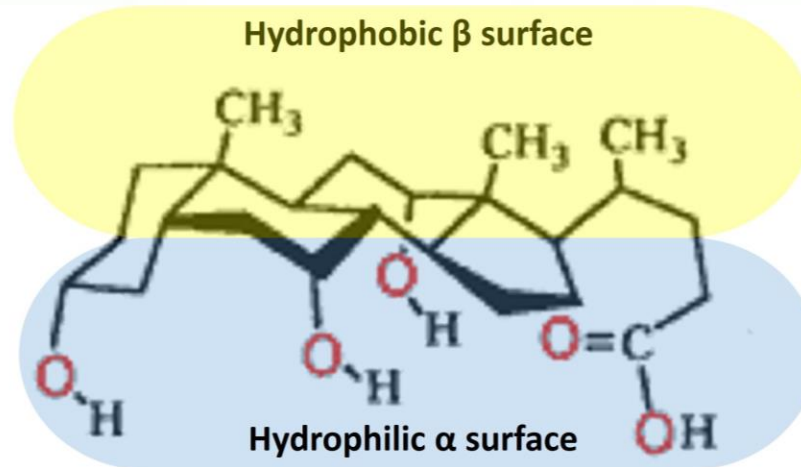
Emulsification in the small intestine



- Two mechanisms of emulsification in the duodenum:
 - Peristalsis : mechanical mixing leading to smaller droplets
 - Conjugated bile salts



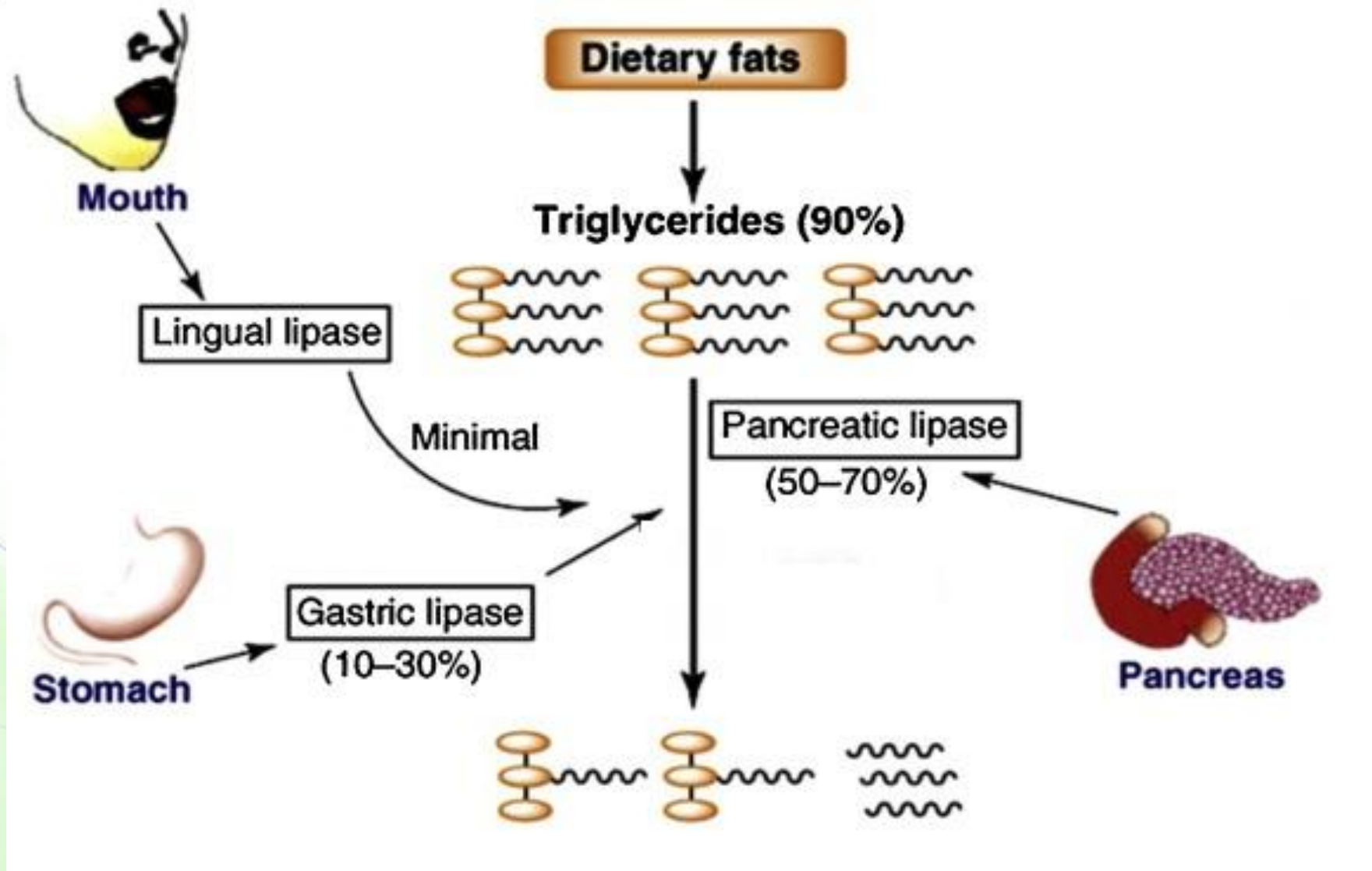
Cholic acid



Degradation by pancreatic enzymes



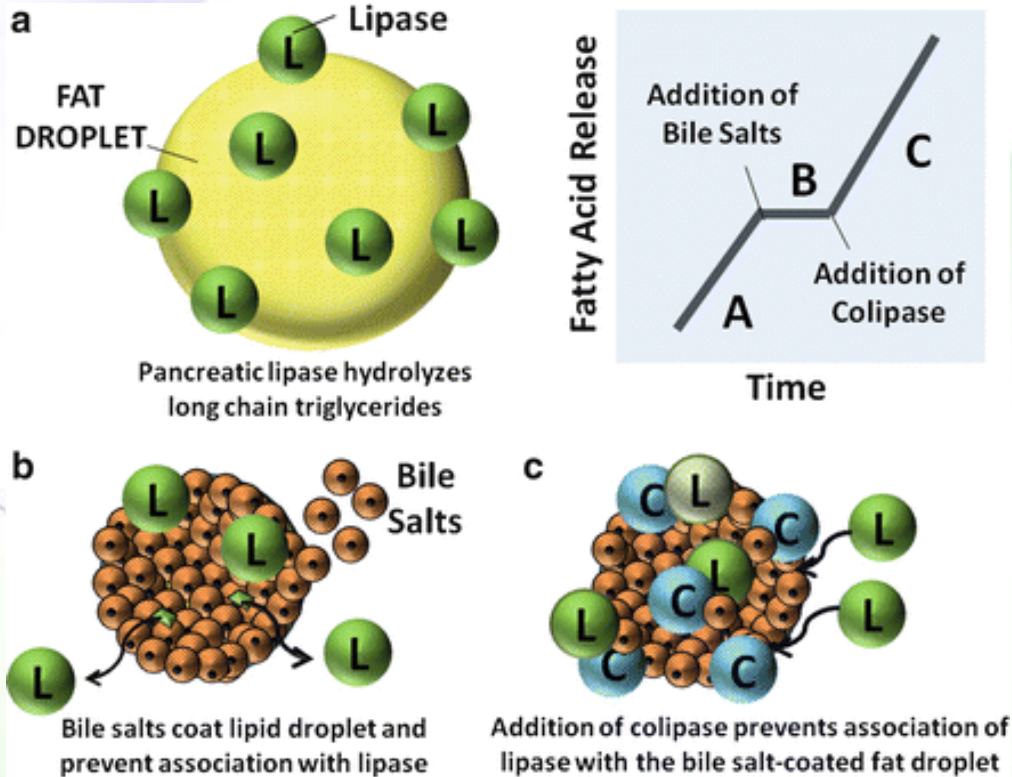
Triacylglycerol degradation



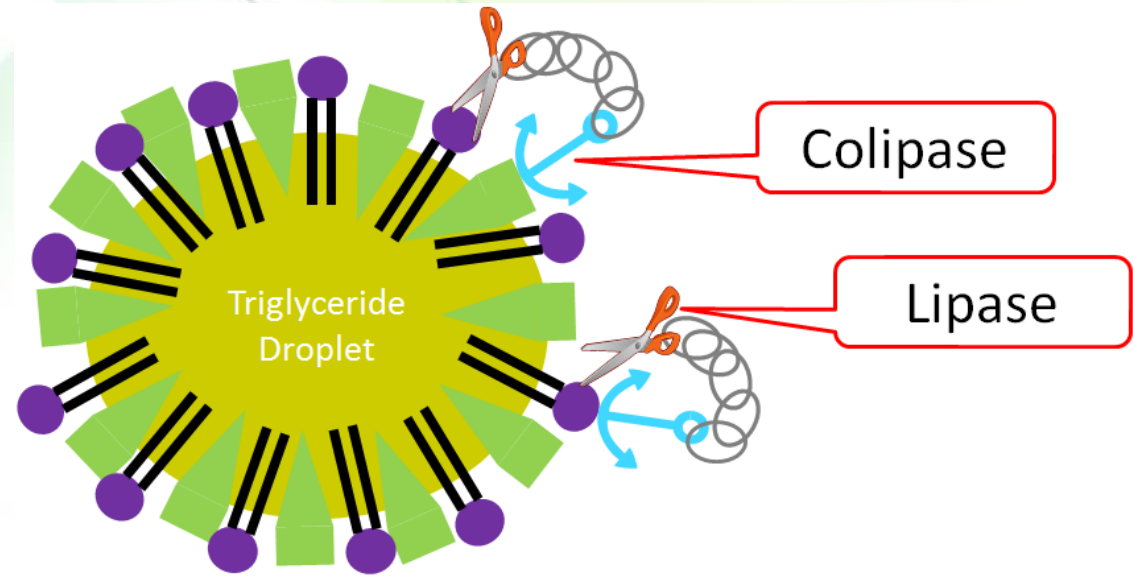
The significance of colipase



Pancreatic lipase is an interfacial enzyme that is most active at an oil-water interface



Combined pancreatic lipase-colipase deficiency is an orphan disease



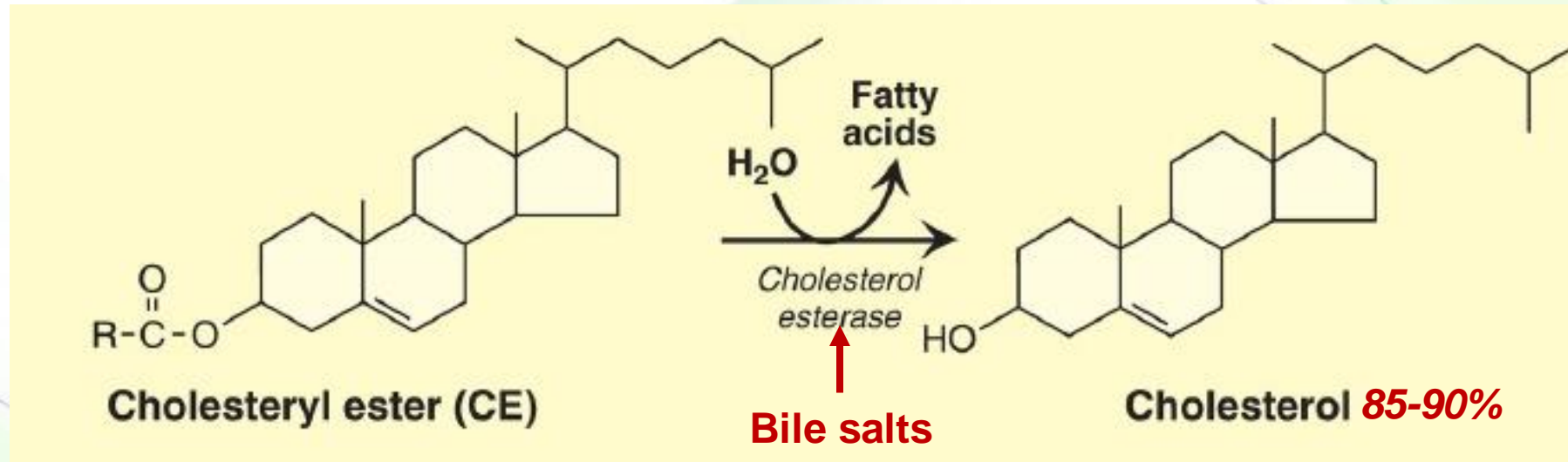
Colipase:

- Secreted as a zymogen from the pancreas
- Activated by trypsin
- Anchors lipase into the micelle interface at a ratio of 1:1
- Restores activity of lipase against inhibitors

Degradation by pancreatic enzymes



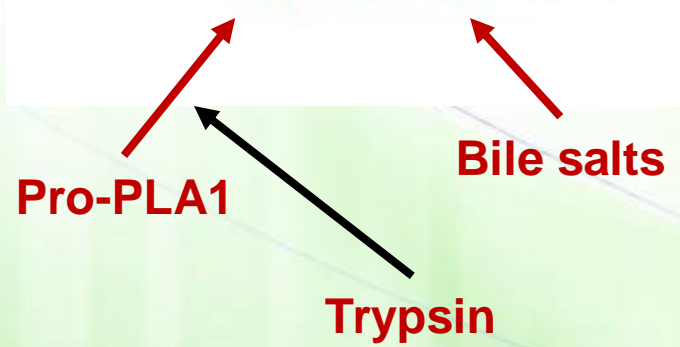
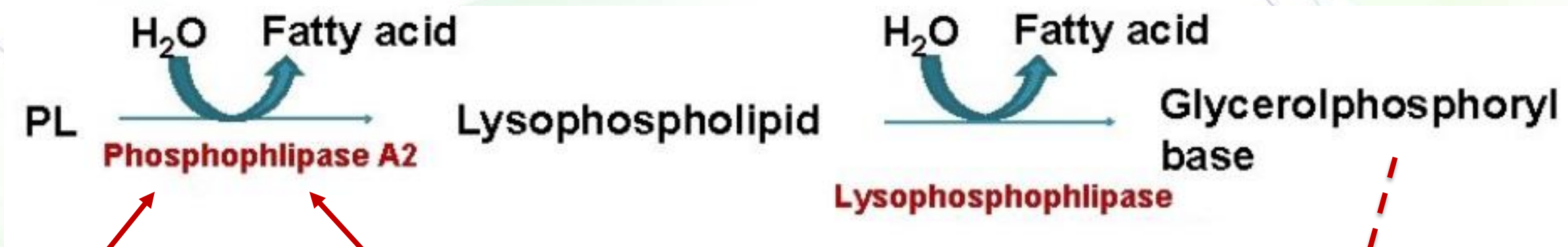
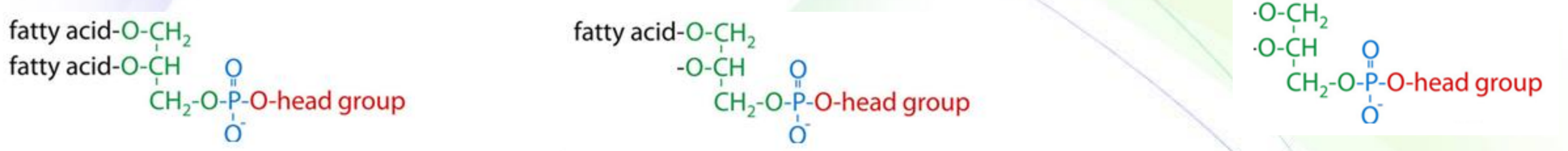
Degradation of cholesteryl ester



Degradation by pancreatic enzymes

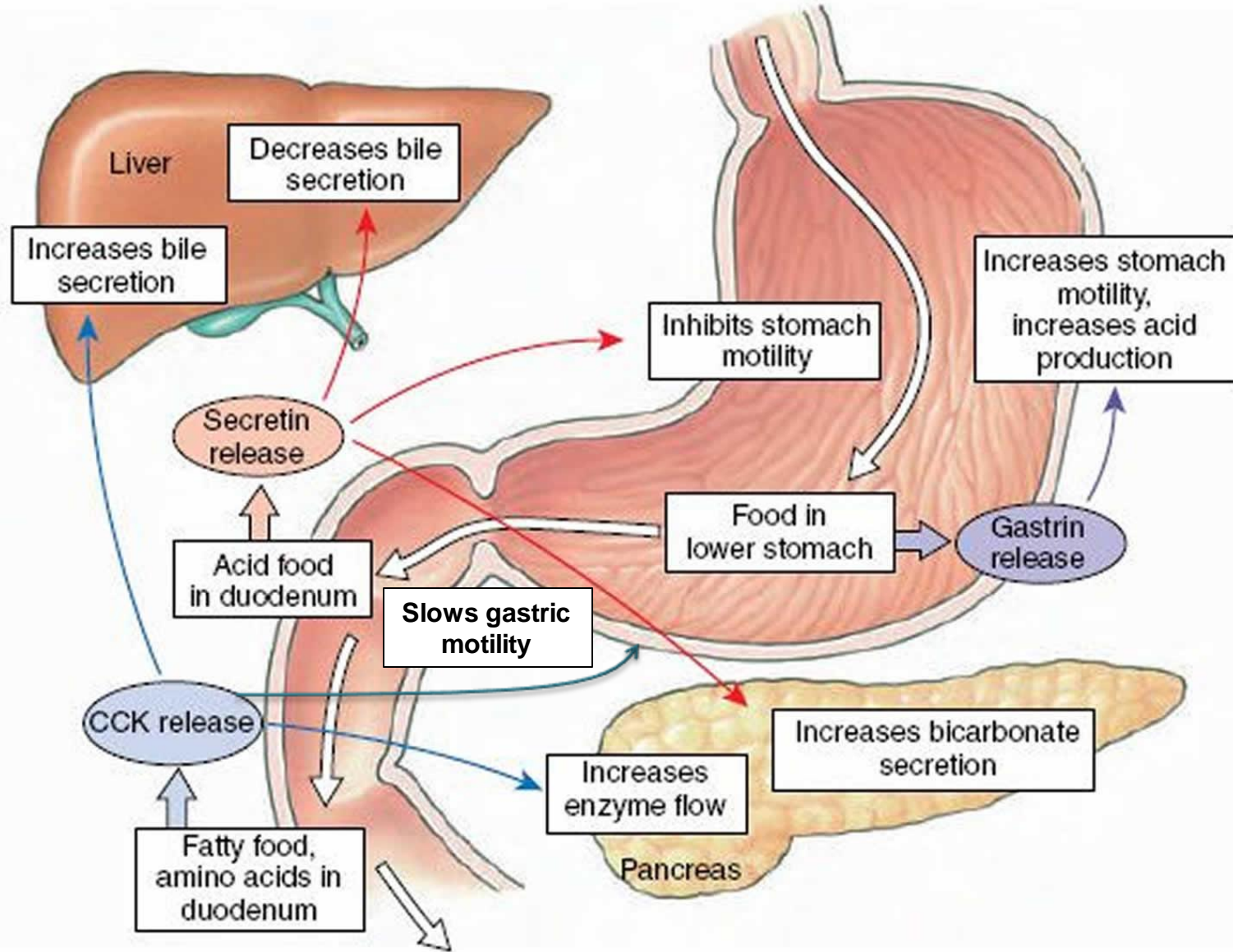


Degradation of phospholipids



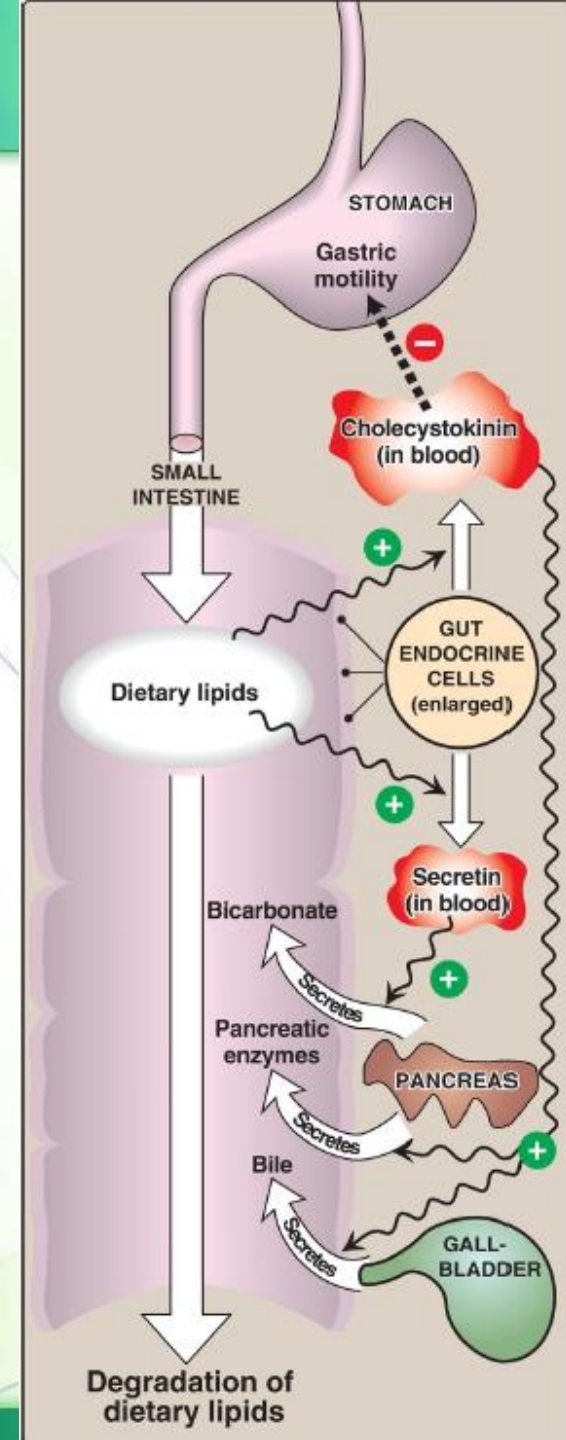
- Excreted in the feces
- Further degraded
- Absorbed

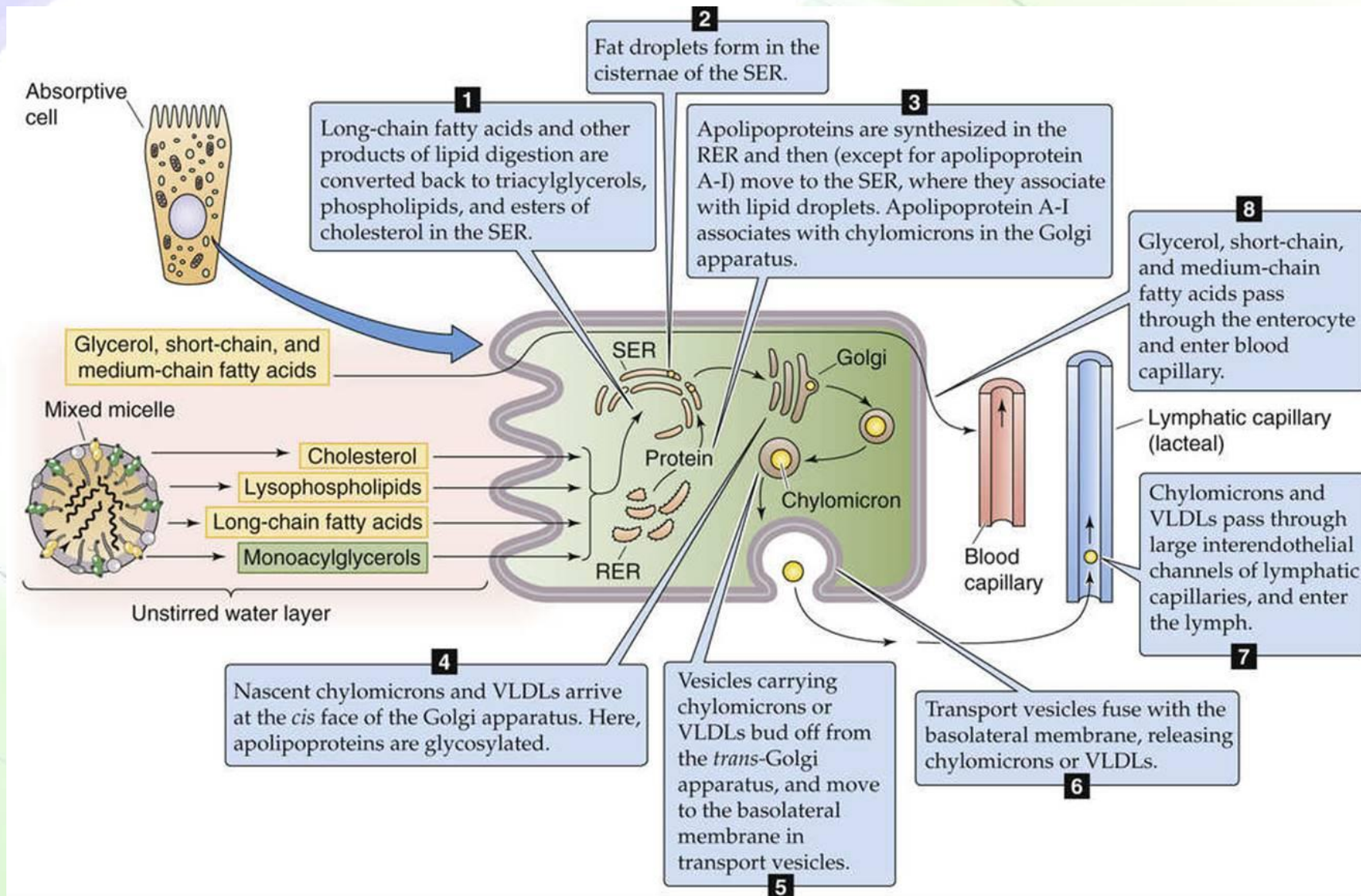
Hormonal control



Hormonal control

- Entry of food (chyme) induces the release cholecystikinin (CCK; a peptide hormone) from the duodenum and jejunum.
 - Induces contraction of the gallbladder to release bile (bile salts, phospholipids, and free cholesterol)
 - Acts on the exocrine pancreatic cells to release digestive enzymes
 - Decreases gastric motility to slow down the release of gastric contents
- The low pH of the chyme entering the intestine induces intestinal cells to produce secretin (a peptide hormone).
 - Causes the pancreas to release a bicarbonate-rich solution to neutralize the pH and make it optimal for the digestive pancreatic enzymes.
 - Inhibits gastric motility.

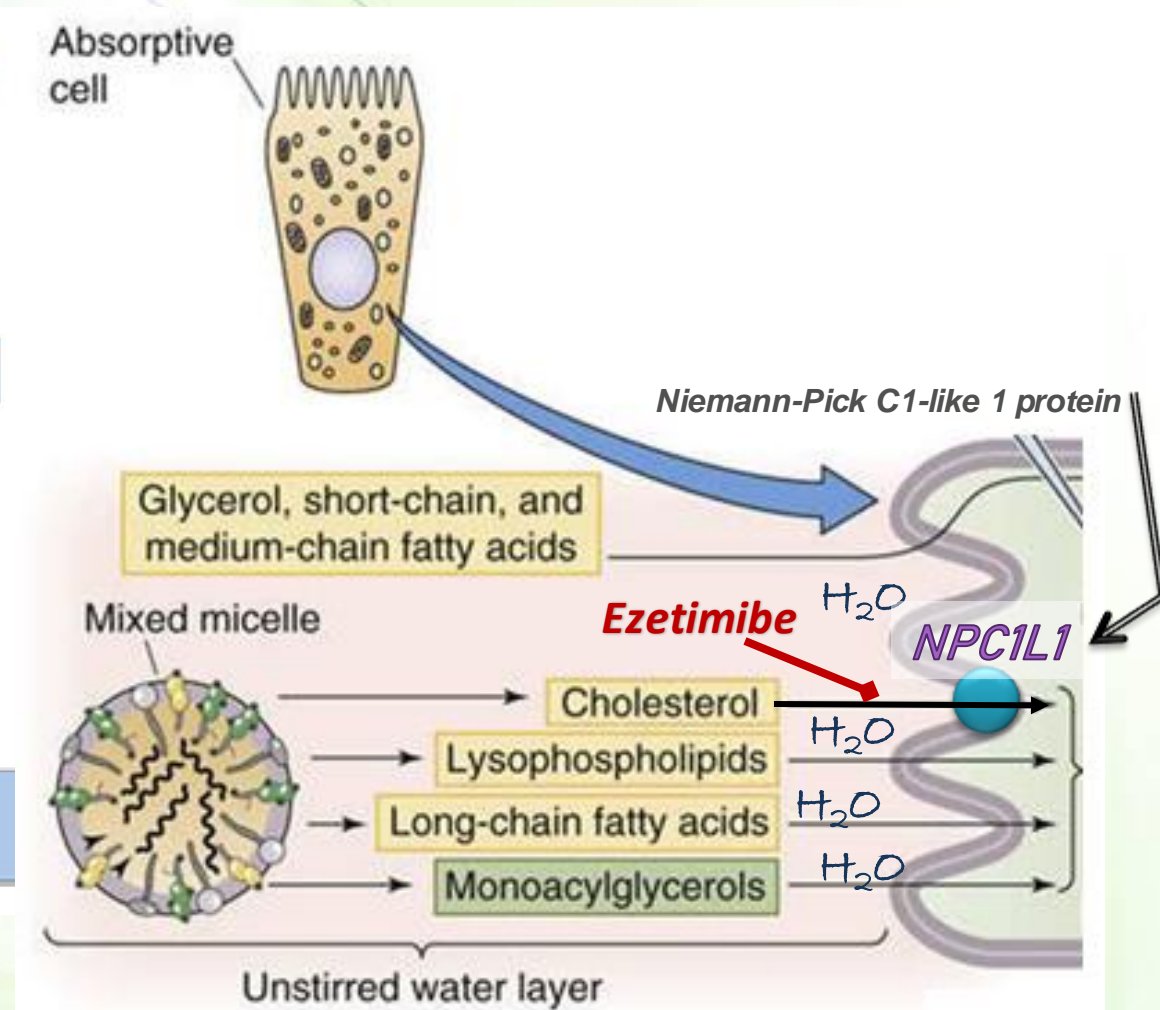
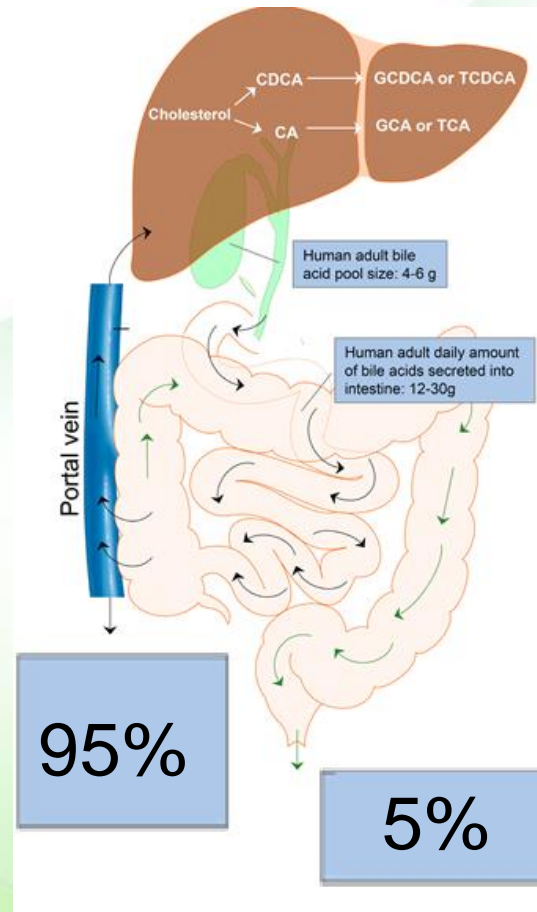




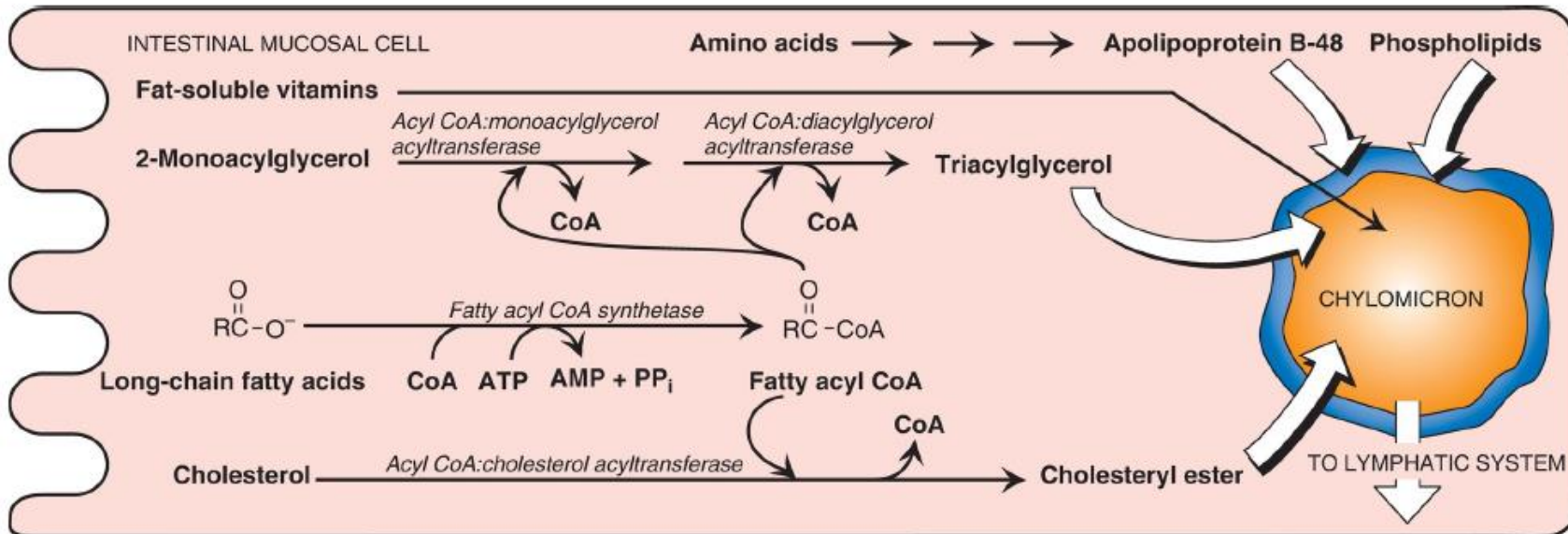
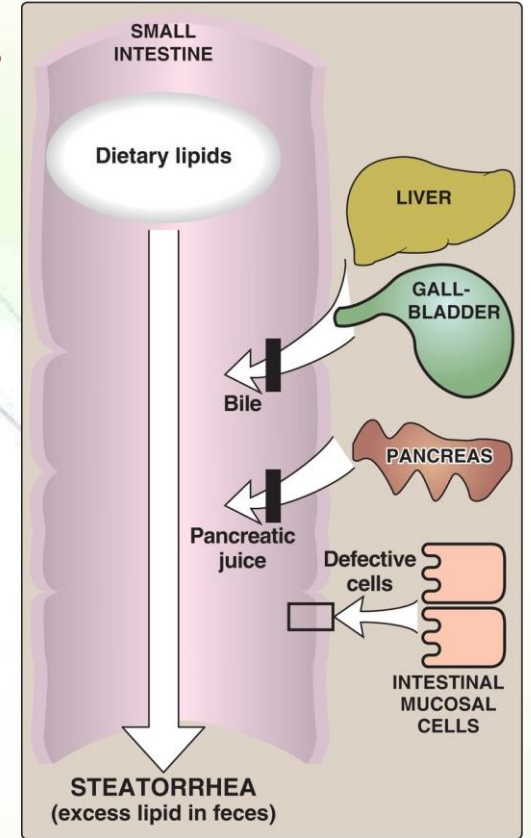
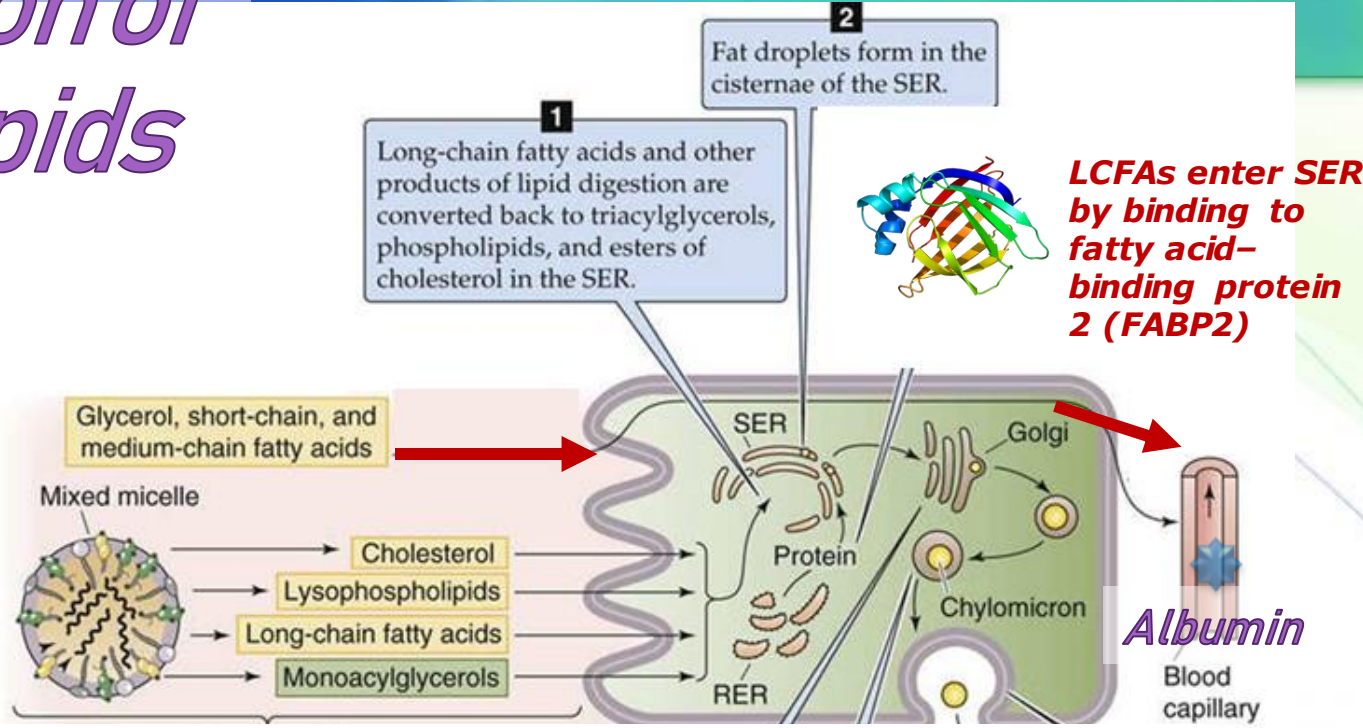
Absorption by enterocytes



- Mixed micelles are formed in the lumen from free fatty acids (FFA), monoacylglycerol, free cholesterol, bile salts, and fat-soluble vitamins.
- Cholesterol is poorly absorbed.
 - **Note: it can be drug-targeted**
- The uptake of fatty acids across the enterocyte brush-border membrane occurs by both passive diffusion and by protein-mediated mechanisms.
- Short- and medium-chain FAs are directly absorbed passive diffusion.



Reformation of complex lipids

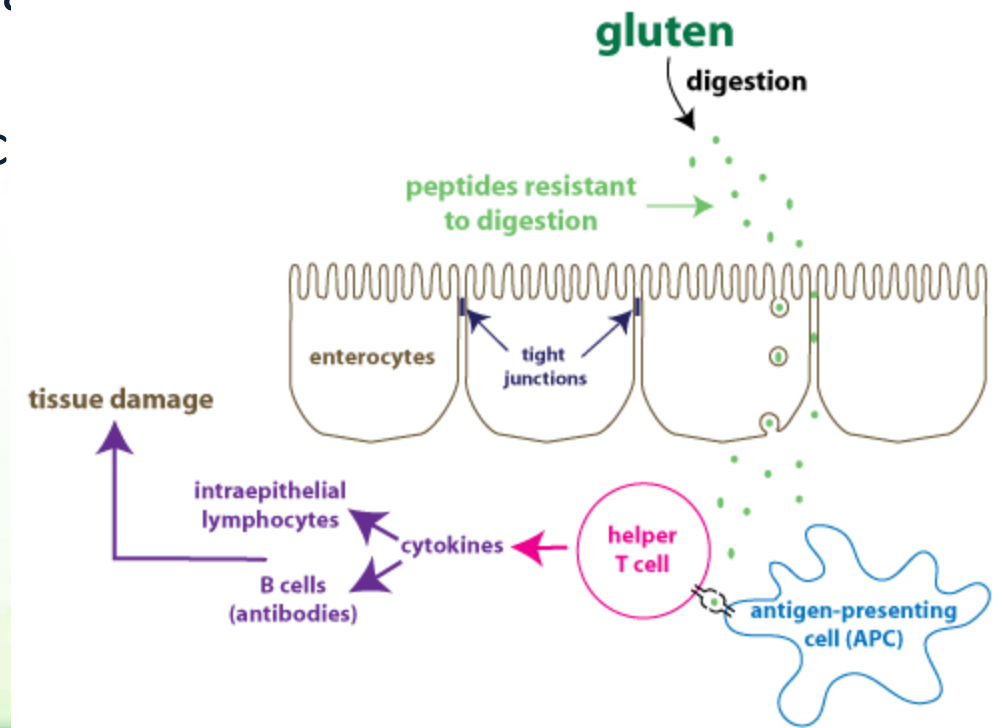
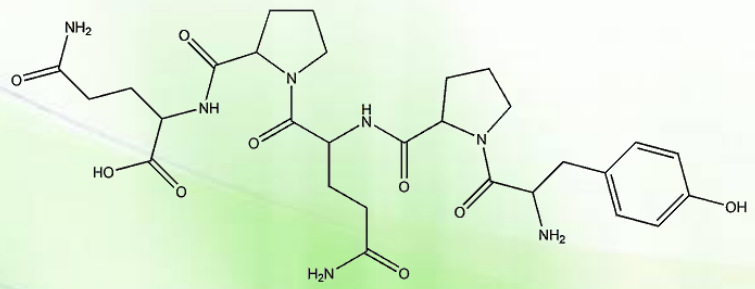
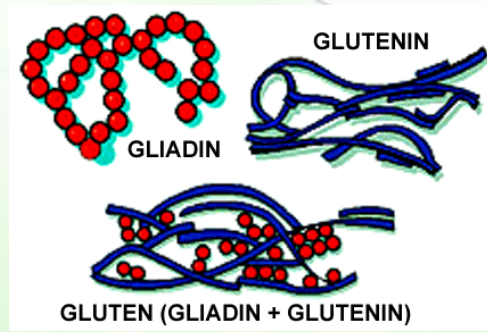
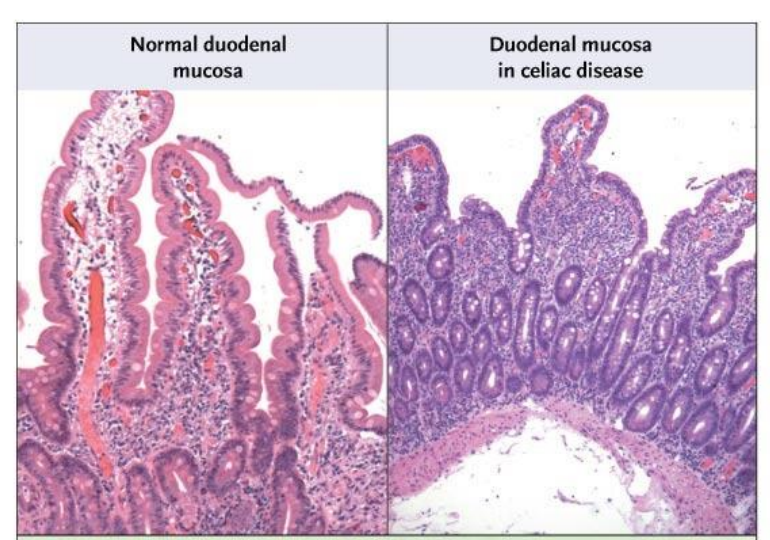


- Principal causes of steatorrhea:**
1. Short bowel disease
 2. Liver or biliary tract disease
 3. Pancreatic exocrine insufficiency

Celiac disease (CD)



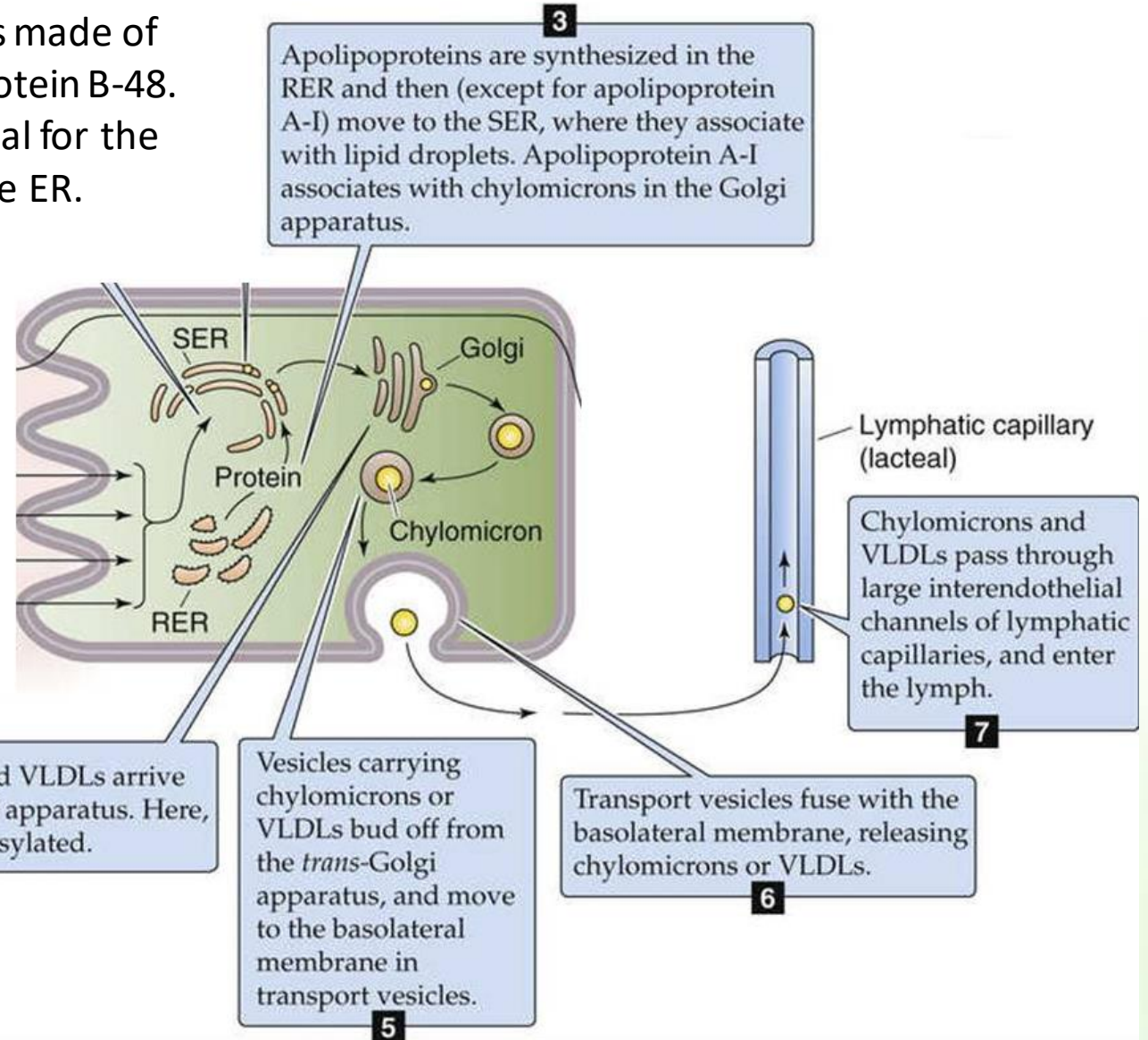
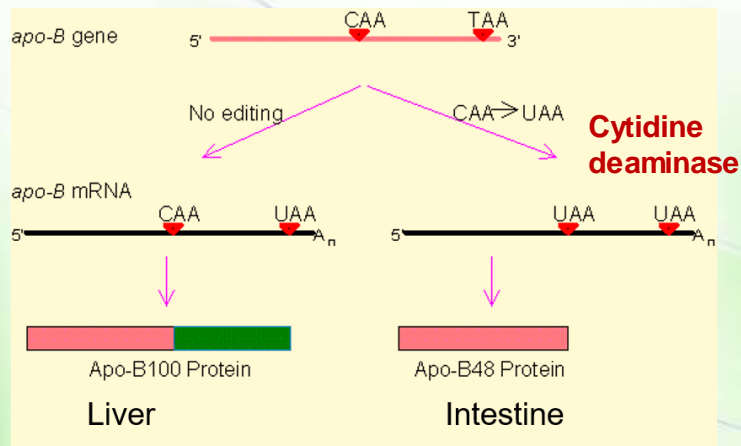
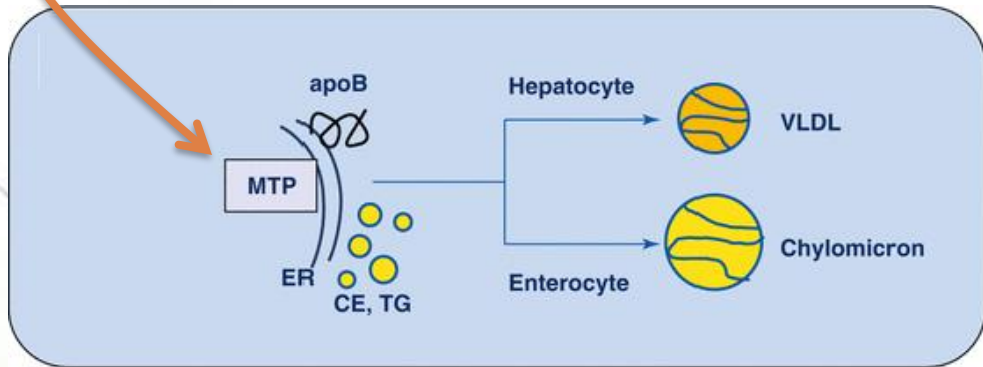
- Fat malabsorption leading to steatorrhea
- It is an autoimmune response to gliadin, a peptide found in gluten (wheat, rye, and barley).
- Gliadin contains many proline (14%) and glutamine (40%) residues, making it resistant to digestion.
- Lab tests: the presence of anti-tissue transglutaminase (anti-tTG) antibodies.
- Tissue biopsy: absence of villous surface epithelial c resulting in decreased nutrient absorption.



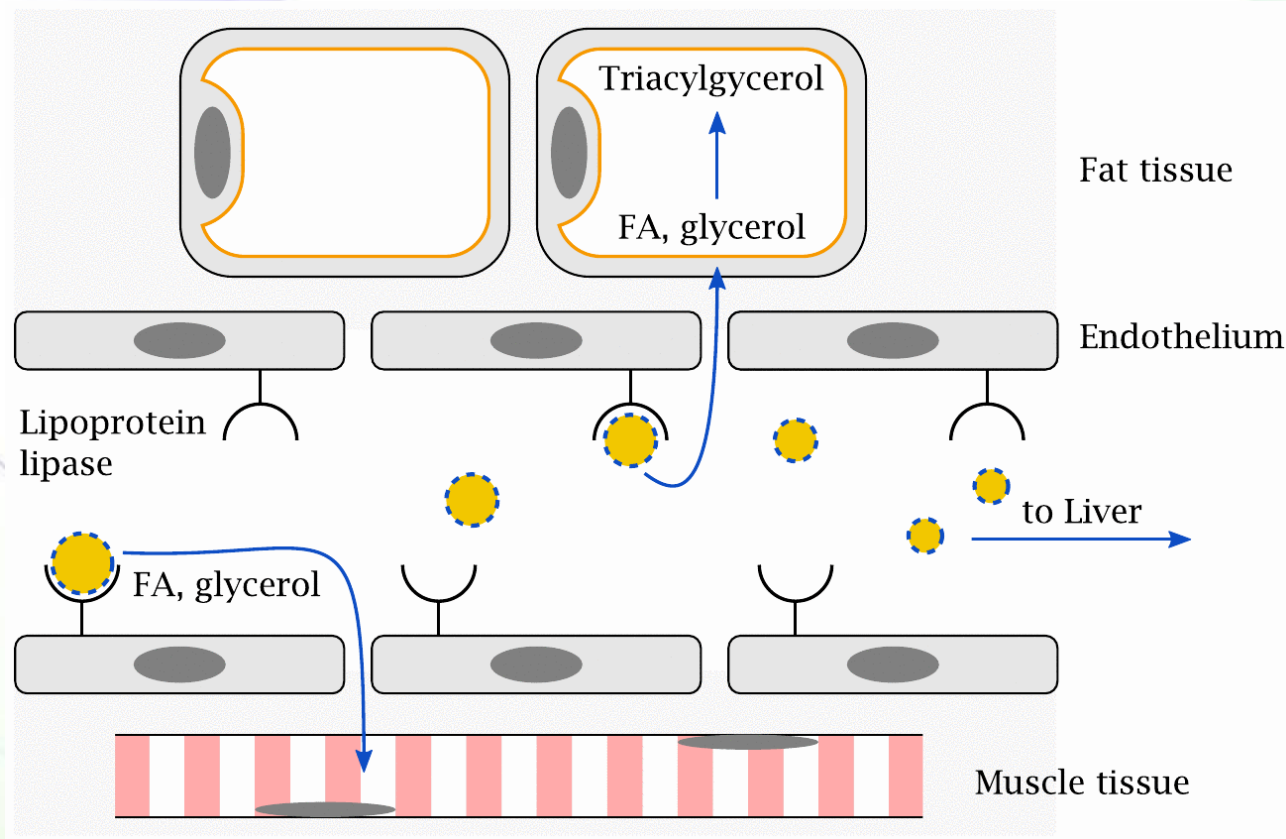
Formation and release of chylomicrons



- TAG and cholesteryl esters are packaged in chylomicrons made of phospholipids, nonesterified cholesterol, and apolipoprotein B-48.
- Microsomal triglyceride transfer protein (MTP) is essential for the assembly of all TAG-rich apo B-containing particles in the ER.



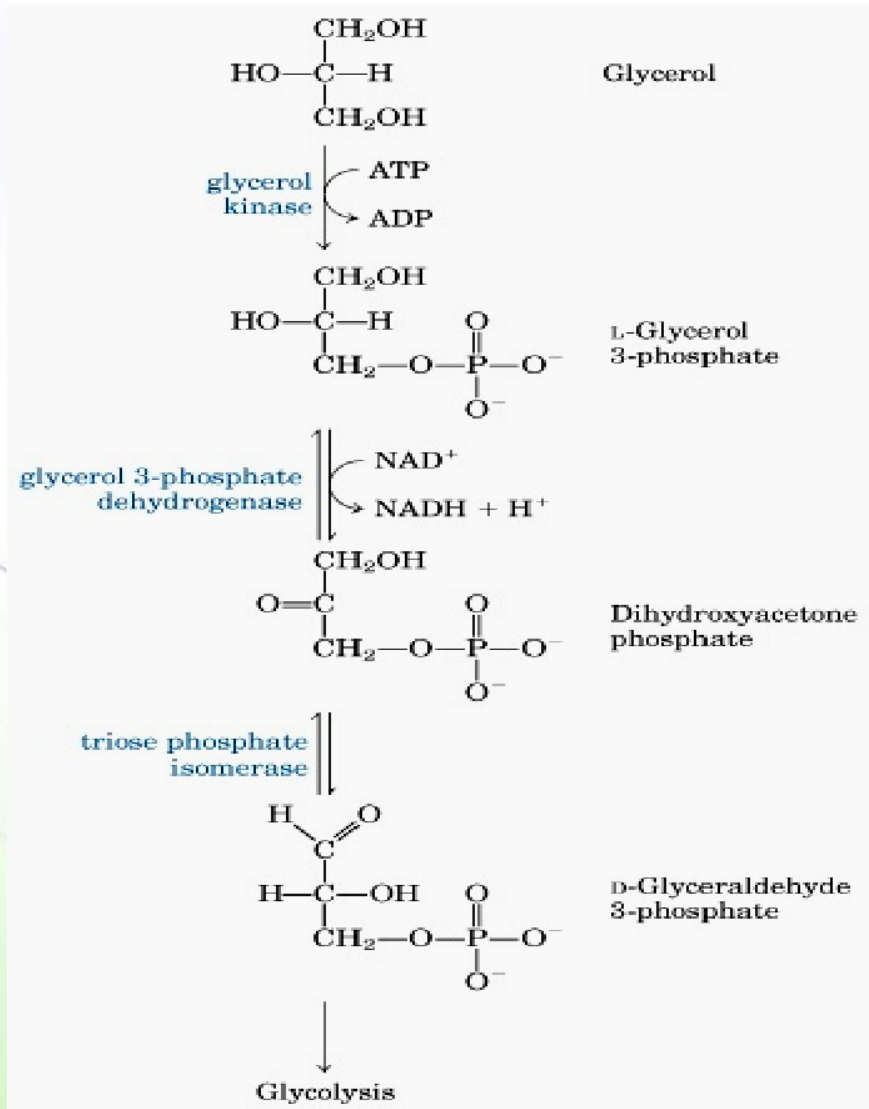
Fates of TAGs in chylomicrons



- TAGs in chylomicrons are hydrolyzed in the bloodstream by lipoprotein lipases that are anchored into the surface of endothelial cells.
- The resulting fatty acids have two possible fates:
 - (1) When energy is in good supply, they are converted back to TAGs for storage in adipose tissues.
 - (2) When cells need energy, the fatty acids are oxidized into acetyl-CoA.

Familial chylomicronemia (type I hyperlipoproteinemia) is a rare, autosomal-recessive disorder caused by a deficiency of LPL or its coenzyme apo C-II resulting in fasting chylomicronemia and severe hypertriacylglycerolemia, which can cause pancreatitis.

Fate of glycerol



- Glycerol is carried in the bloodstream to the liver or kidneys, where it is phosphorylated and then converted to glyceraldehyde 3-phosphate and dihydroxyacetone phosphate (DHAP) for either glycolysis or gluconeogenesis or synthesis of TAG.

Fate of chylomicrons



- When TAGs are removed, chylomicron remnants would contain cholesteryl esters, phospholipids, apolipoproteins, fat-soluble vitamins, and a small amount of TAG).
- Chylomicron remnants bind to apoE receptors via their apoE and are endocytosed.
- ApoE receptor exists in the liver, skeletal muscles, and adipose tissues.
- The intracellular remnants are hydrolyzed to their component parts.

Type III hyperlipoproteinemia: mutations in apoE gene leading to decreased clearance of chylomicron remnants.

