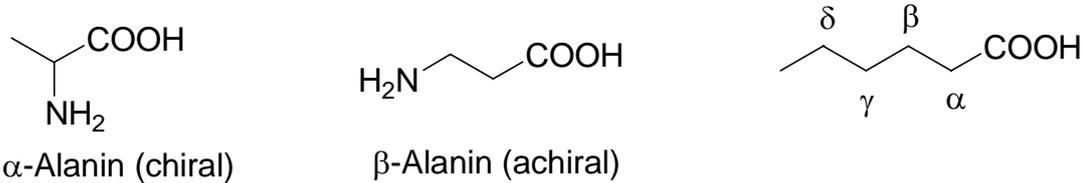


## 12 Naturstoffe

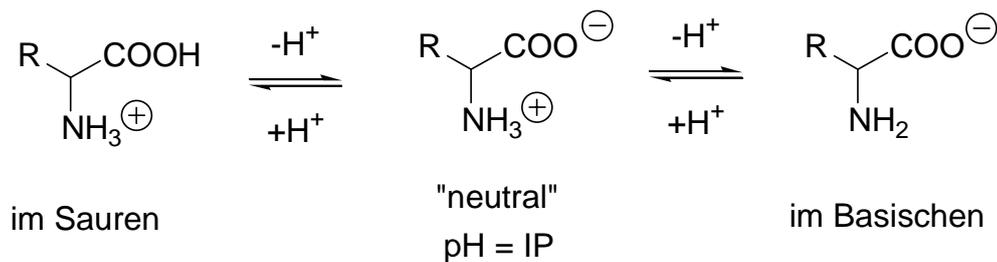
### 12.1 Aminosäuren, proteinogene Aminosäuren, Seitengruppen, Eigenschaften, Chiralität

In der Natur, insbesondere in Peptiden und Proteinen, finden sich fast ausschließlich  $\alpha$ -Aminosäuren. Es gibt jedoch auch entsprechende  $\beta$ -,  $\gamma$ -,  $\delta$ -, etc. Aminosäuren.



#### Chemische Eigenschaften von Aminosäuren:

Aminosäuren sind meist kristalline Feststoffe und liegen als Zwitterionen vor. Da Aminosäuren eine saure Carboxylatgruppe und eine basische Aminfunktion tragen, können sie pH-abhängig in drei Formen vorliegen. Den pH-Wert, bei dem eine Aminosäure in der (nach außen ungeladenen) zwitterionischen Form vorliegt wird Isoelektrischer Punkt (IP) genannt. Der IP ist für jede Aminosäure charakteristisch.



#### pK<sub>S</sub>-Werte und IPs einiger Aminosäuren:

die  $\alpha$ -Carboxylgruppe von Aminosäuren ist ungewöhnlich sauer. Weitere Carboxalgruppen sind weniger sauer je weiter entfernt sie von C <sub>$\alpha$</sub>  sind.

|              |                                 |  |
|--------------|---------------------------------|--|
| allgemein:   | $\alpha$ -Carboxylgruppe:       | pK <sub>S</sub> = 1,7 – 2,6 (saurer als Ameisensäure!) |
|              | $\alpha$ -Aminofunktion:        | pK <sub>S</sub> = 8,9 – 10,6 (als Ammoniumion)         |
| andere Grp.: | $\beta$ -Carboxylgruppe (Asp):  | pK <sub>S</sub> = 3,86 (ungefähr wie Ameisensäure)     |
|              | $\gamma$ -Carboxylgruppe (Glu): | pK <sub>S</sub> = 4,24 (ungefähr wie Essigsäure)       |
|              | Thiolgruppe –SH (Cys):          | pK <sub>S</sub> = 8,33                                 |
|              | Hydroxylgrp. –OH (Tyr):         | pK <sub>S</sub> = 10,07                                |
|              | $\epsilon$ -Ammonium (Lys):     | pK <sub>S</sub> = 8,33                                 |
|              | Guanidinogruppe (Arg):          | pK <sub>S</sub> = 12,48                                |
|              | Imidazolgruppe (His):           | pK <sub>S</sub> = 6,01 (als Imidazolium)               |

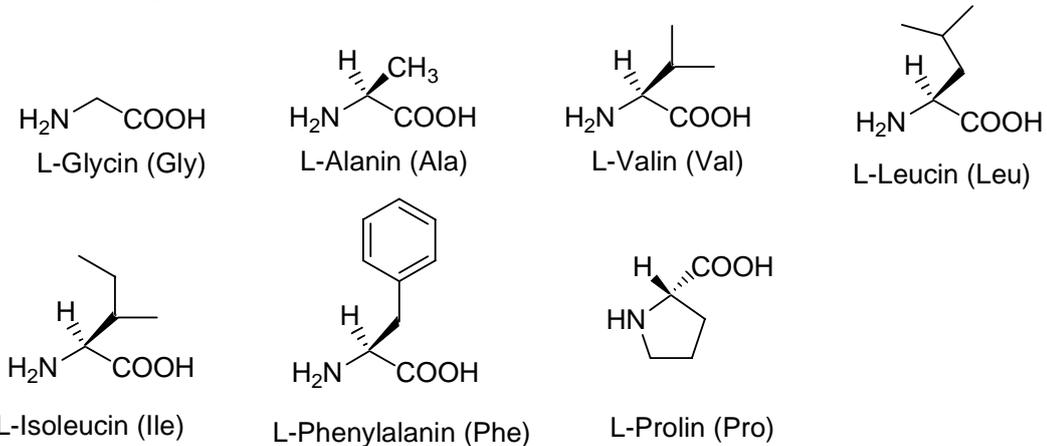
## Einteilung der Aminosäuren:

Da fast alle Aminosäuren chiral sind (Ausnahme: Glycin) werden AS der L- bzw. D-Reihe zugeordnet. In der Natur kommen fast ausschließlich nur die L-Formen vor. Von allen möglichen Aminosäuren sind 20 besonders häufig. Sie werden als proteinogene (Protein-bildende) Aminosäuren bezeichnet. Aminosäuren können in „essentielle AS“ und „nicht-essentielle AS“ unterteilt werden. Essentielle AS sind solche, die der menschliche Organismus nicht produzieren kann und die deshalb mit der Nahrung aufgenommen werden müssen.

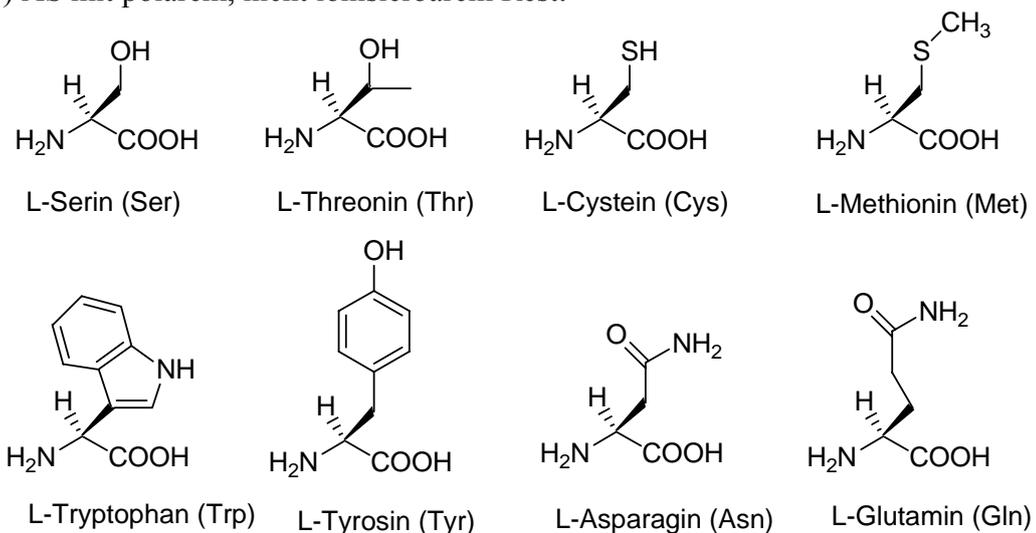
Essentielle Aminosäuren: L-Valin, L-Leucin, L-Isoleucin, L-Phenylalanin, L-Threonin, L-Methionin, L-Tryptophan, L-Lysin

AS werden „besser“ nach ihren chemischen Eigenschaften unterteilt:

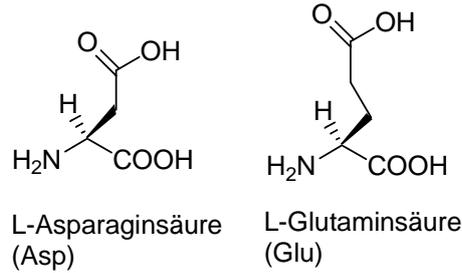
a) AS mit unpolarem Rest:



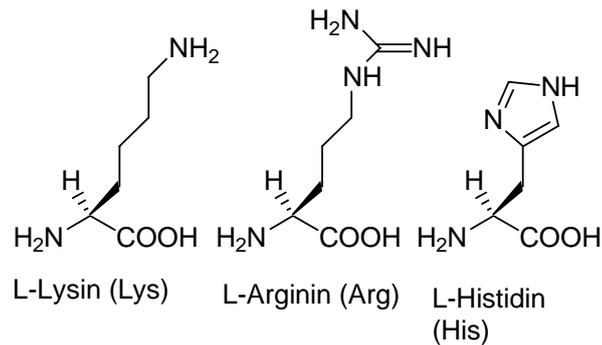
b) AS mit polarem, nicht ionisierbarem Rest:



c) polare saure AS mit ionisierbarem Rest:



d) polare basische AS mit ionisierbarem Rest:



20 der proteinogenen Aminosäuren werden durch Codons des genetischen Materials kodiert. Sie werden daher als **kanonische Aminosäuren** oder auch als *Standardaminosäuren* bezeichnet. In Aminosäuresequenzen werden die Aminosäuren meist im **Einbuchstabencode** oder im **Dreibuchstabencode** dargestellt.

Die 20 kanonischen Aminosäuren

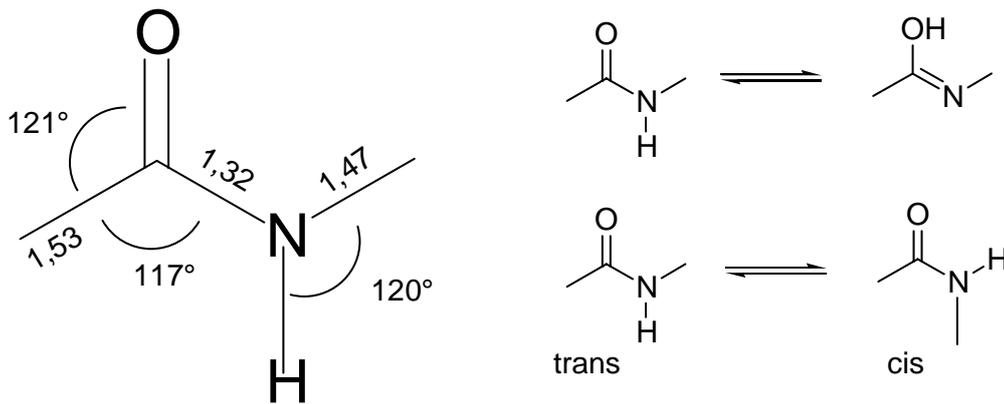
| Aminosäure     | Dreibuchstabencode | Einbuchstabencode | Bemerkung        |
|----------------|--------------------|-------------------|------------------|
| Alanin         | Ala                | A                 | nicht-essentiell |
| Arginin        | Arg                | R                 | nicht-essentiell |
| Asparagin      | Asn                | N                 | nicht-essentiell |
| Asparaginsäure | Asp                | D                 | nicht-essentiell |
| Cystein        | Cys                | C                 | nicht-essentiell |
| Glutamin       | Gln                | Q                 | nicht-essentiell |
| Glutaminsäure  | Glu                | E                 | nicht-essentiell |
| Glycin         | Gly                | G                 | nicht-essentiell |
| Histidin       | His                | H                 | semi-essentiell  |
| Isoleucin      | Ile                | I                 | Essentiell       |
| Leucin         | Leu                | L                 | Essentiell       |
| Lysin          | Lys                | K                 | Essentiell       |
| Methionin      | Met                | M                 | Essentiell       |
| Phenylalanin   | Phe                | F                 | Essentiell       |
| Prolin         | Pro                | P                 | nicht-essentiell |
| Serin          | Ser                | S                 | nicht-essentiell |
| Threonin       | Thr                | T                 | Essentiell       |
| Tryptophan     | Trp                | W                 | Essentiell       |
| Tyrosin        | Tyr                | Y                 | nicht-essentiell |
| Valin          | Val                | V                 | essentiell       |

## 12.2 Peptide, Proteine, Eigenschaften, Basizität, Konformation, Bildung und Hydrolyse

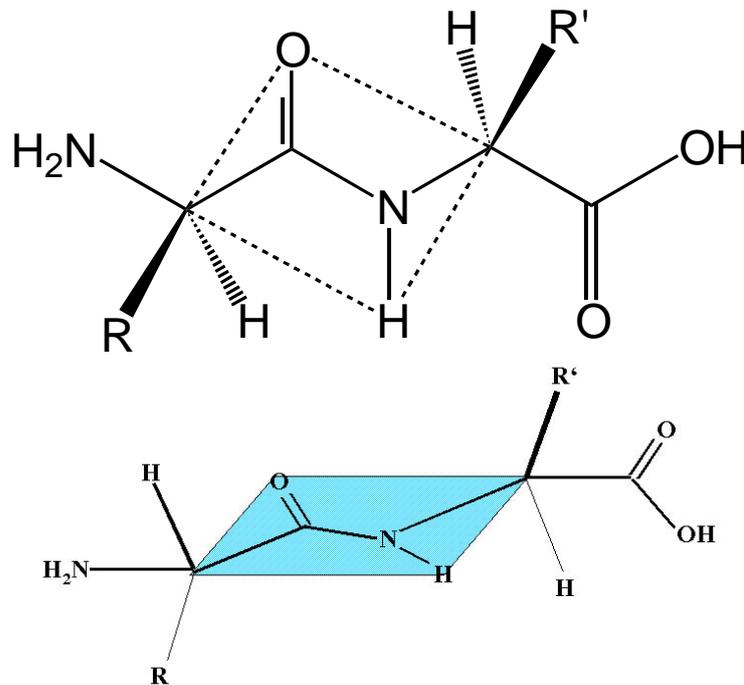
**Peptidbindung:** Peptide sind Amide aus zwei Aminosäuren:

Struktur der Amidbindung:

- Die C-N Bindung in Amiden besitzt Doppelbindungscharakter (ca. 40%)
- Rotation um die C-N Bindung ist gehindert (2 Konformere möglich)
- Das trans-Konformere ist thermodynamisch stabiler
- NH ist nicht protonierbar

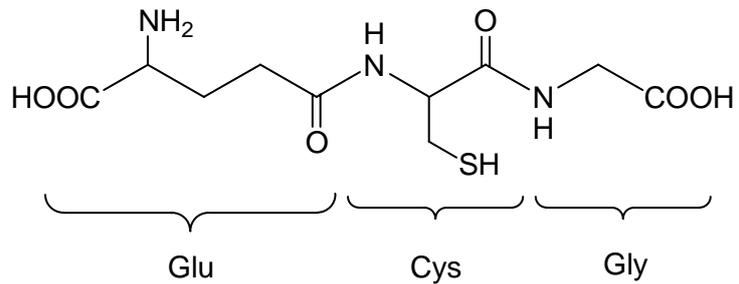


Die Peptidgruppe ist fast eben gebaut. In Peptiden stehen die Substituenten der Aminosäuren ober- bzw. unterhalb dieser Ebene

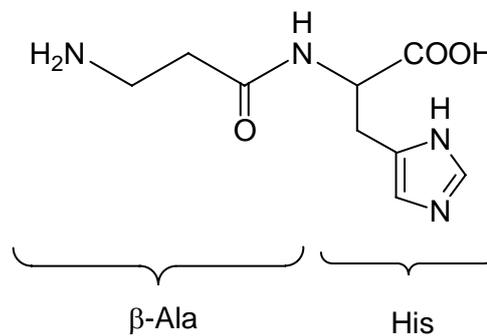


## Einige natürlich vorkommende Peptide

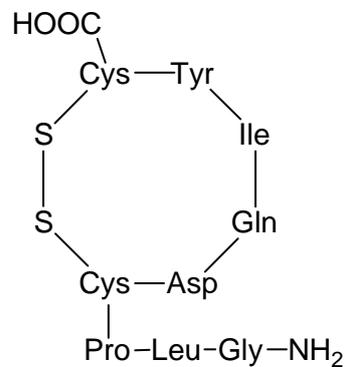
**Glutathion**  
(biol. Redoxsystem)



**Carnosin**  
(Neurotransmitter)



**Oxytocin**  
(Hypophysenhormon)



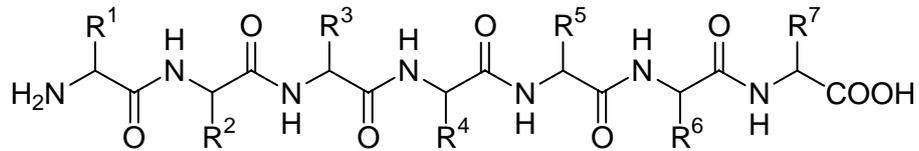
## PROTEINE

Die Bezeichnung Protein kommt aus dem Griechischen: (proteuo) = „ich nehme den ersten Platz ein“

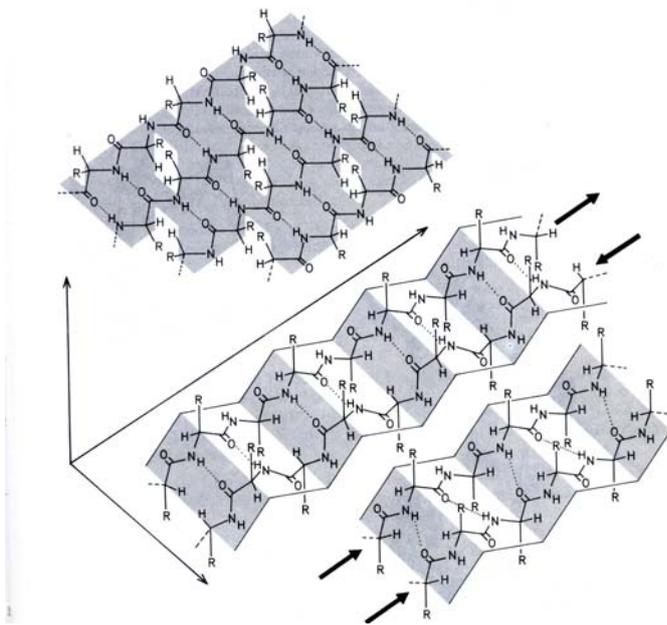
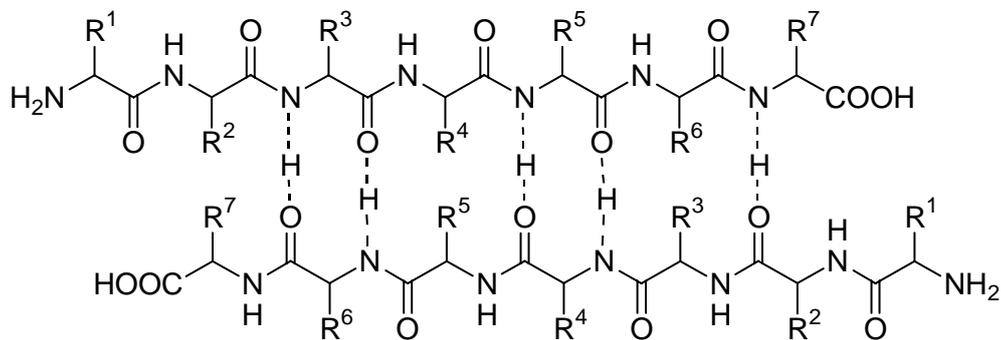
Einteilung: 1. Skleroproteine (faserartig, Stützstrukturen, wasserunlöslich) z.B.:  
Keratin (Fingernägel)

2. Sphäropoteine (sphärisch gebaut, wasserlöslich, denaturierbar)  
z.B.: Eiklarproteine

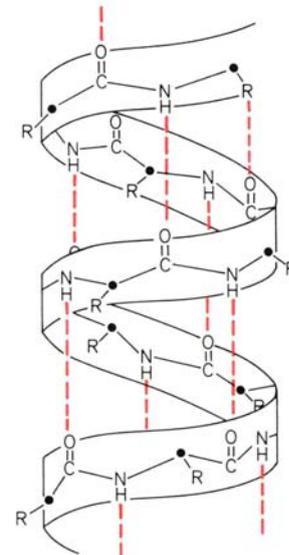
Chemische Struktur: aus einzelnen peptidisch gebundenen Aminosäuren



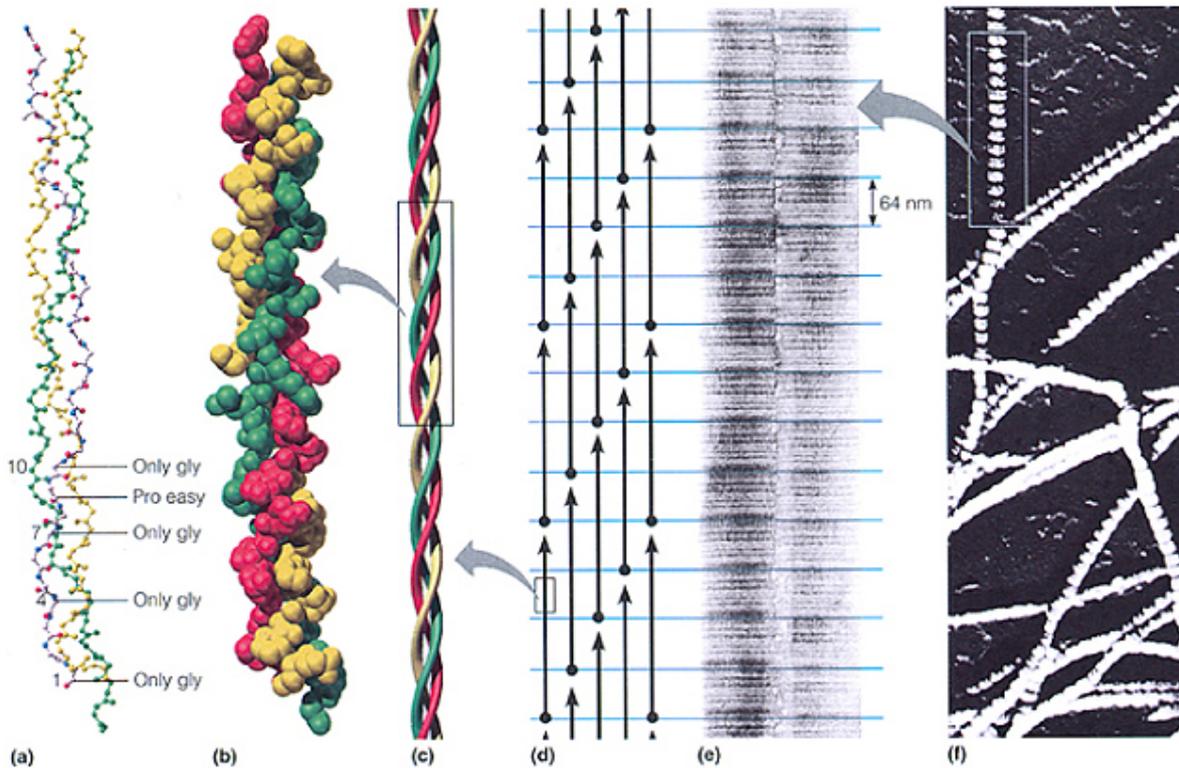
wegen der Planarität der peptidischen Einheiten und der Rotationsbarriere um die CN Bindung können sich leicht Wasserstoffbrücken zwischen zwei Proteinketten oder intramolekular ausbilden. → Faltblattstruktur oder Helix



β-Faltblatt (antiparallel oder parallel)  
Beispiel: Kollagenfasern



α-Helix

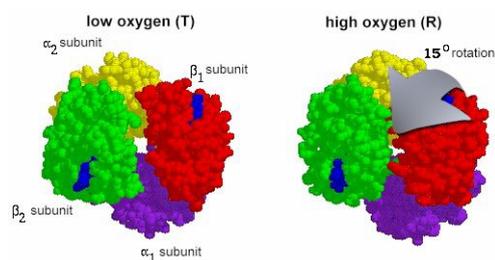


### Strukturen von Proteinen:

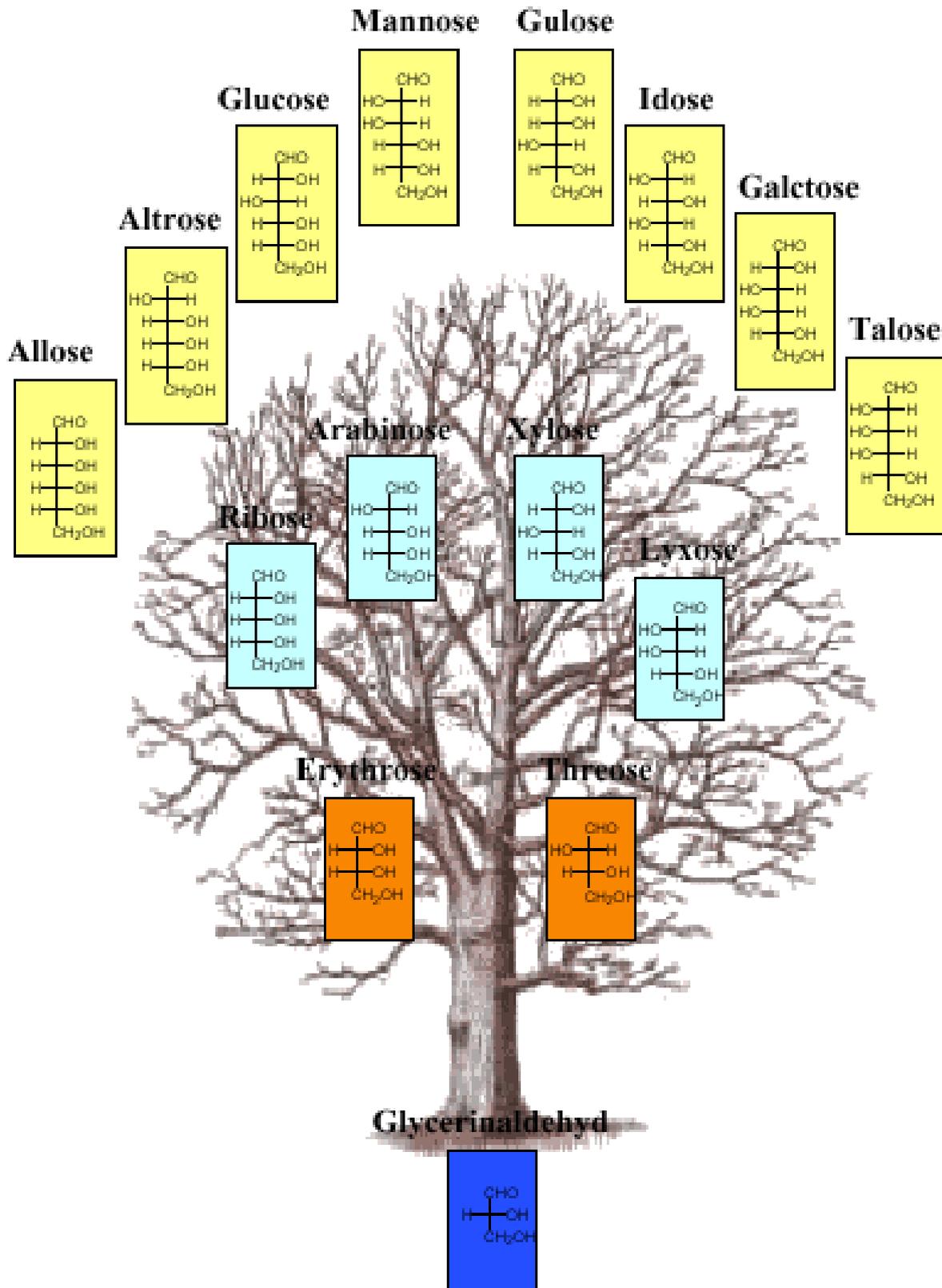
1. Primärstruktur: Aminosäuresequenz
2. Sekundärstruktur: räumliche Anordnung der Kette (Flatblatt, Helix)  
nur peptidisches Rückgrat, nicht räuml. Anordnung der AS  
Seitenketten
3. Tertiärstruktur: Gestalt des Proteins (räuml. Anordnung aller Atome)
4. Quartärstruktur: Aggregate aus mehreren Proteinen (Dimere, Trimere, etc.)

Beispiel für Protein mit Quartärstruktur aus 4 Proteinketten (Untereinheiten):

### Hämoglobin

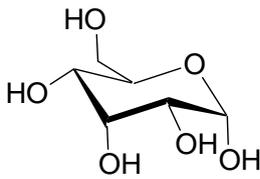
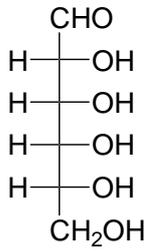


12.3 Kohlenhydrate, Triosen, Tetrosen, Pentosen, Hexosen, Aldosen, Ketosen, Pyranosen, Furanosen, Aminosucker, Anomere, Onsäuren, Uronsäuren, Schreibweisen: Fischer, Haworth, sterische Schreibweise, Konformation

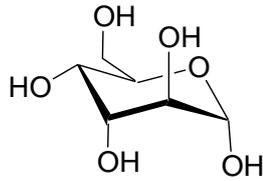
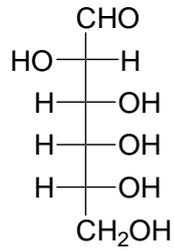


## Hexosen

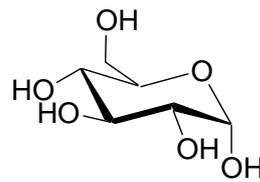
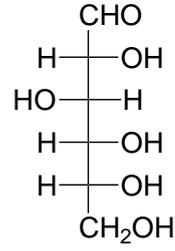
D-Allose



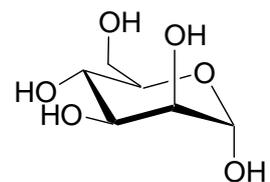
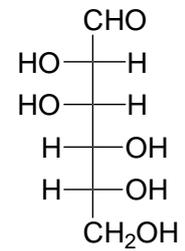
D-Altrose



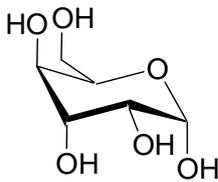
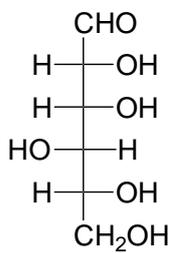
D-Glucose



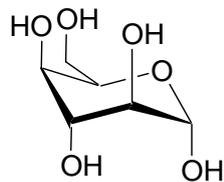
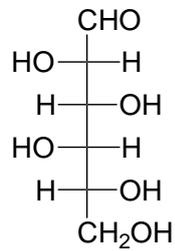
D-Mannose



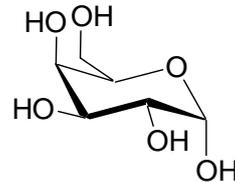
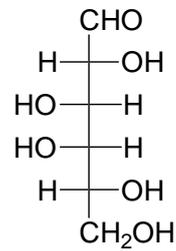
D-Gulose



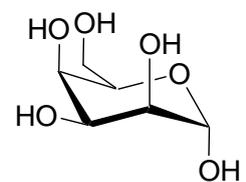
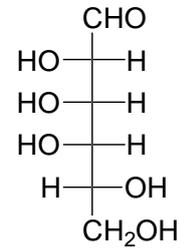
D-Idose



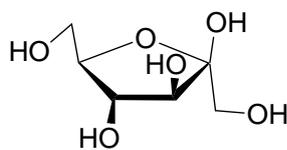
D-Galactose



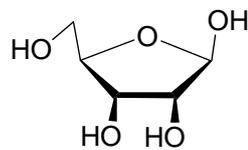
D-Talose



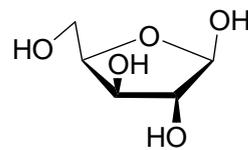
## Furanosen



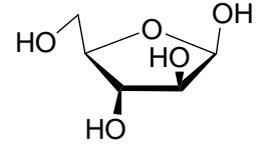
Fructose



Ribose



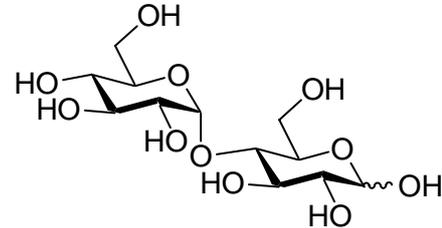
Xylose



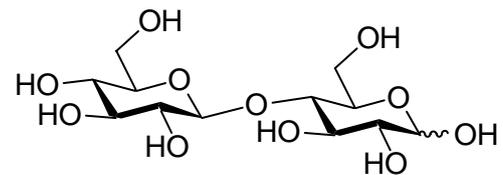
Arabinose

12.4 Saccharide, Glycoside, 1,4-, 1,6-Verknüpfung, Saccharose, Lactose, Maltose, Isomaltose, Cyclodextrine, Bildung und Hydrolyse von Sacchariden

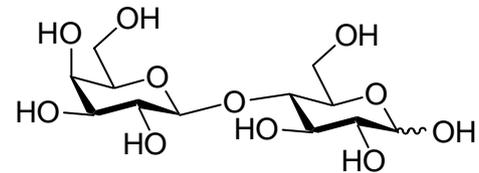
Maltose  
4-O-( $\alpha$ -D-Glucopyranosyl)-D-glucopyranose



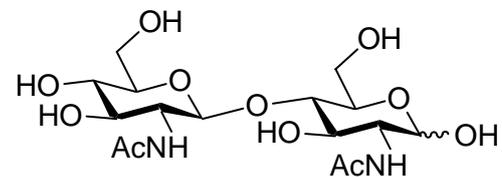
Cellobiose  
4-O-( $\beta$ -D-Glucopyranosyl)-D-glucopyranose



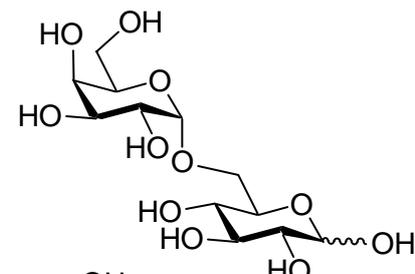
Lactose (Milchzucker)  
4-O-( $\beta$ -D-Galactopyranosyl)-D-glucopyranose



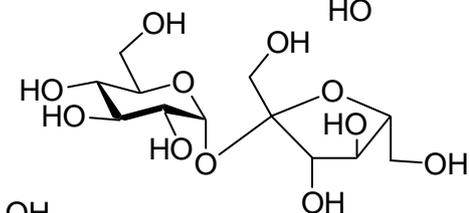
Chitobiose (Chitin)



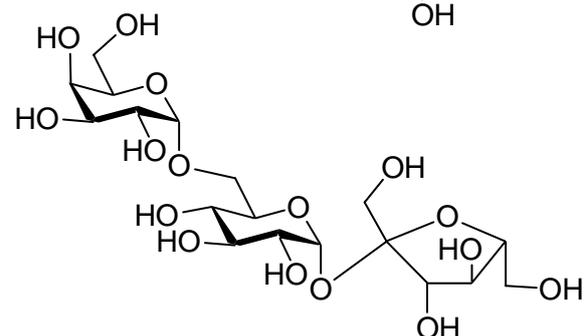
Melibiose



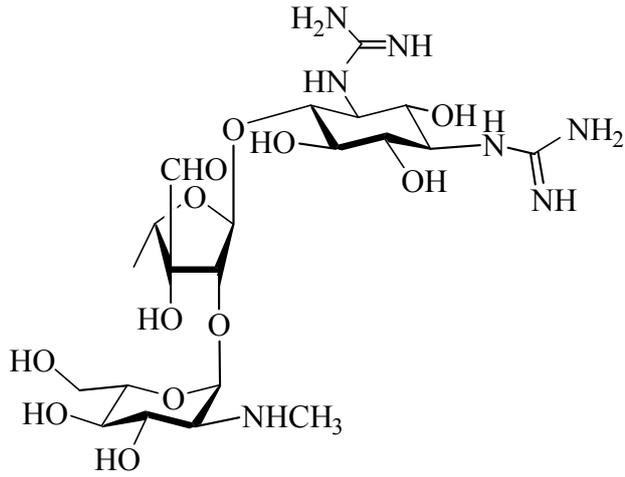
Saccharose (Rohrzucker)



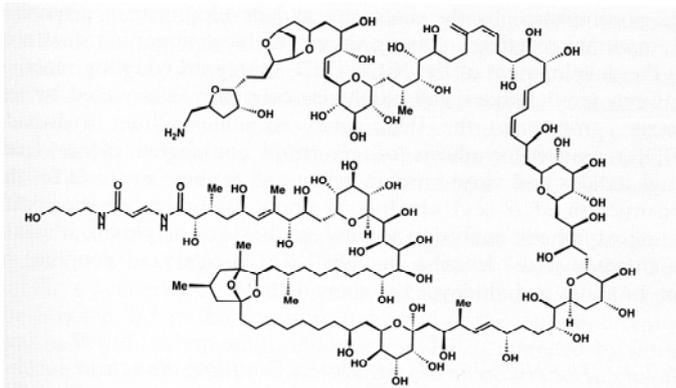
Raffinose (Rübenzucker)



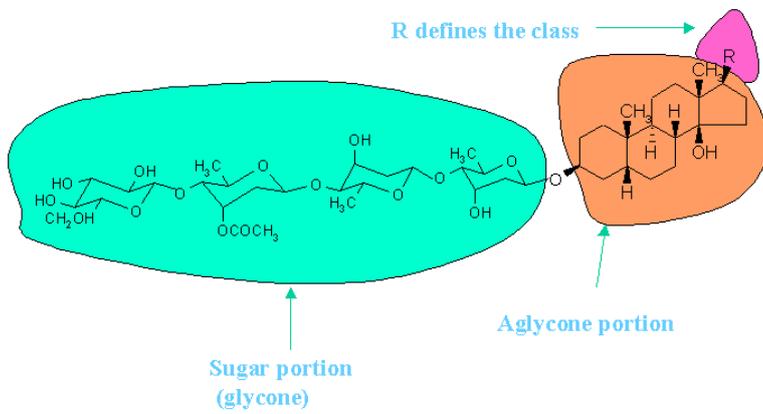




Streptomycin



Palytoxin



Herzglycoside



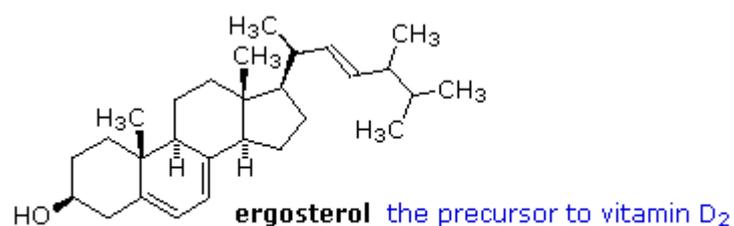
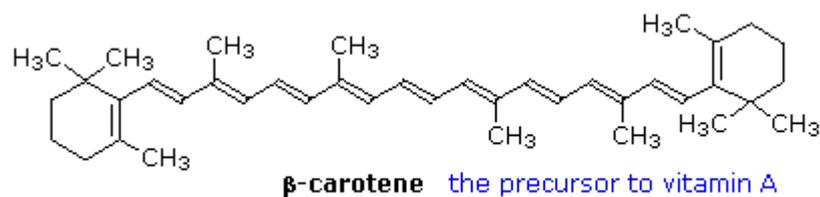
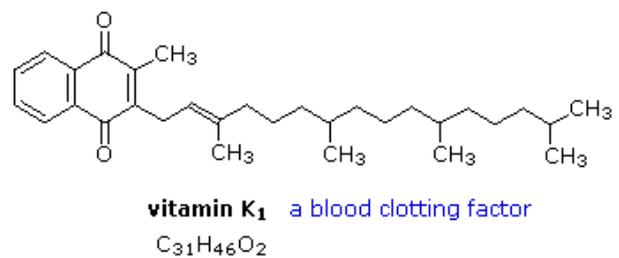
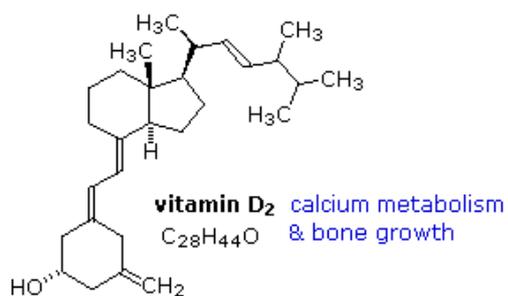
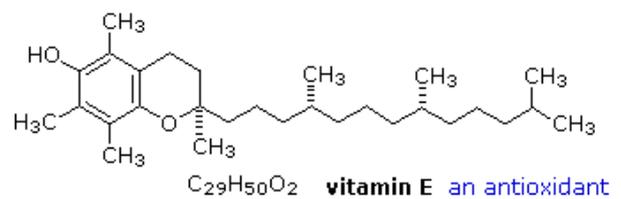
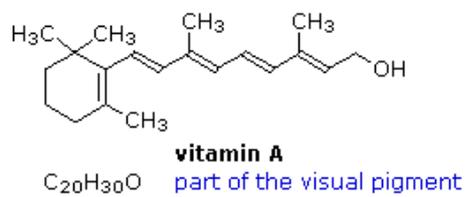
## 12.5 Fette und Lipide, Klassifizierung, Wachse, Spingolipide, Terpene, Steroide

### Stoffklassen

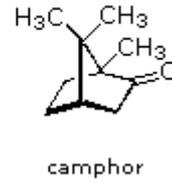
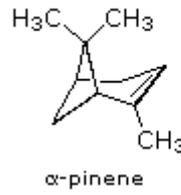
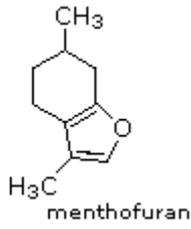
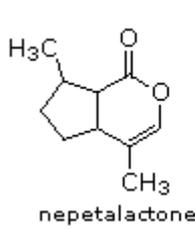
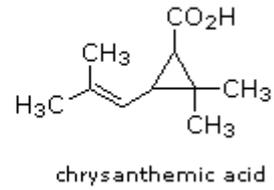
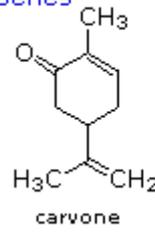
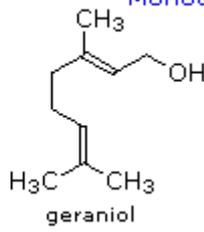
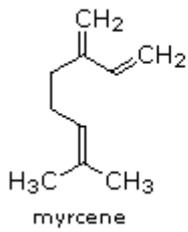
#### A. nicht hydrolysierbar

- Langkettige Alkane, Carotinoide, Vitamine
- Terpene, Steroide
- Fettalkohole >C10
- Fettsäuren >C10

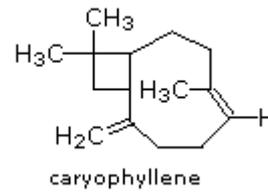
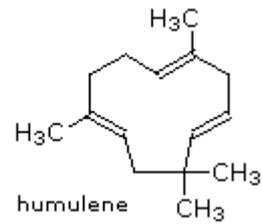
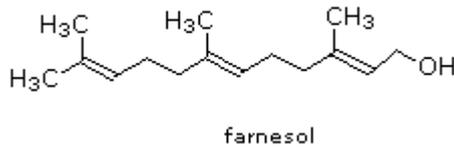
### Lipid Soluble Vitamins



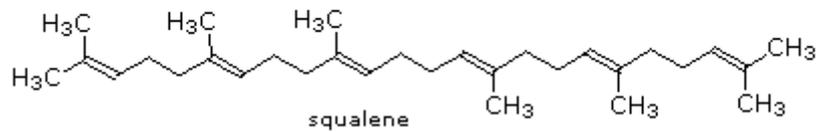
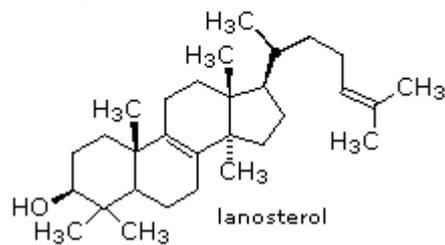
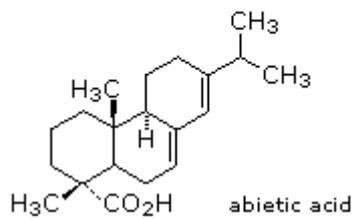
### Monoterpenes



### Sesquiterpenes

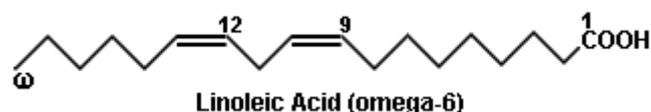
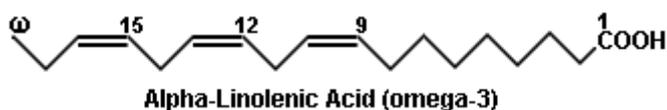


### Diterpenes & Triterpenes



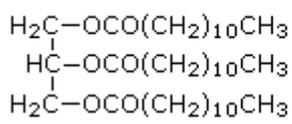


| Chemical Names and Descriptions of some Common Fatty Acids |              |              |                                      |                            |
|--|--------------|--------------|--------------------------------------|----------------------------|
| Common Name  | Carbon Atoms | Double Bonds | Scientific Name                      | Sources                    |
| Butyric acid   | 4            | 0            | butanoic acid                        | butterfat                  |
| Caproic Acid   | 6            | 0            | hexanoic acid                        | butterfat                  |
| Caprylic Acid  | 8            | 0            | octanoic acid                        | coconut oil                |
| Capric Acid  | 10           | 0            | decanoic acid                        | coconut oil                |
| Lauric Acid  | 12           | 0            | dodecanoic acid                      | coconut oil                |
| Myristic Acid  | 14           | 0            | tetradecanoic acid                   | palm kernel oil            |
| Palmitic Acid  | 16           | 0            | hexadecanoic acid                    | palm oil                   |
| Palmitoleic Acid   | 16           | 1            | 9-hexadecenoic acid                  | animal fats                |
| Stearic Acid   | 18           | 0            | octadecanoic acid                    | animal fats                |
| Oleic Acid   | 18           | 1            | 9-octadecenoic acid                  | olive oil                  |
| Vaccenic Acid  | 18           | 1            | 11-octadecenoic acid                 | butterfat                  |
| Linoleic Acid  | 18           | 2            | 9,12-octadecadienoic acid            | safflower oil              |
| Alpha-Linolenic Acid (ALA)                                 | 18           | 3            | 9,12,15-octadecatrienoic acid        | flaxseed (linseed) oil     |
| Gamma-Linolenic Acid (GLA)                                 | 18           | 3            | 6,9,12-octadecatrienoic acid         | borage oil                 |
| Arachidic Acid   | 20           | 0            | eicosanoic acid                      | peanut oil, fish oil       |
| Gadoleic Acid  | 20           | 1            | 9-eicosenoic acid                    | fish oil                   |
| Arachidonic Acid (AA)                                      | 20           | 4            | 5,8,11,14-eicosatetraenoic acid      | liver fats                 |
| EPA  | 20           | 5            | 5,8,11,14,17-eicosapentaenoic acid   | fish oil                   |
| Behenic acid   | 22           | 0            | docosanoic acid                      | rapeseed oil               |
| Erucic acid  | 22           | 1            | 13-docosenoic acid                   | rapeseed oil               |
| DHA  | 22           | 6            | 4,7,10,13,16,19-docosahexaenoic acid | fish oil                   |
| Lignoceric acid  | 24           | 0            | tetracosanoic acid                   | small amounts in most fats |

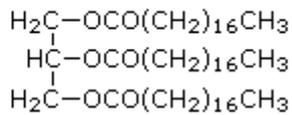


B. hydrolysierbar

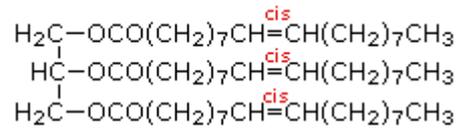
- Fette (Fettsäure + Glycerin)
- Waxe (Fettsäure + Fettalkohol)
- Sterolester (Fettsäure + Cholesterin s.o.)



trilaurin  
mp 45° C



tristearin  
mp 71° C



triolein  
mp -4° C

spermaceti:  $\text{CH}_3(\text{CH}_2)_{14}\text{CO}_2-(\text{CH}_2)_{15}\text{CH}_3$

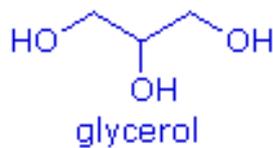
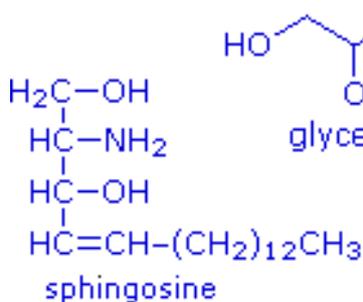
beeswax:  $\text{CH}_3(\text{CH}_2)_{24}\text{CO}_2-(\text{CH}_2)_{29}\text{CH}_3$

carnuba wax:  $\text{CH}_3(\text{CH}_2)_{30}\text{CO}_2-(\text{CH}_2)_{33}\text{CH}_3$

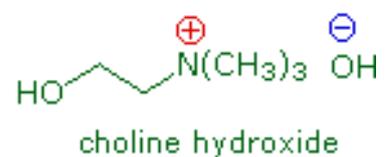
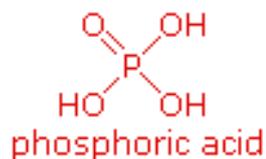
### C. Phospholipide

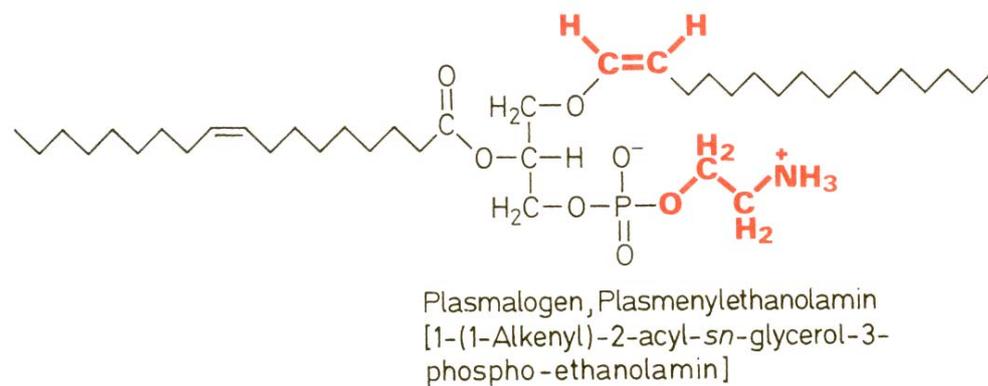
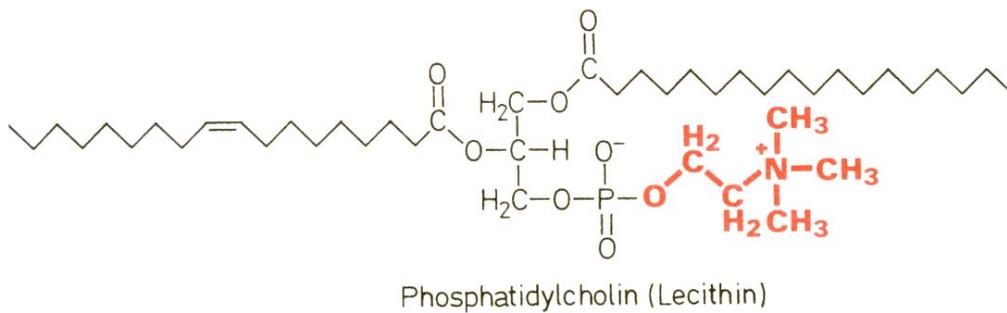
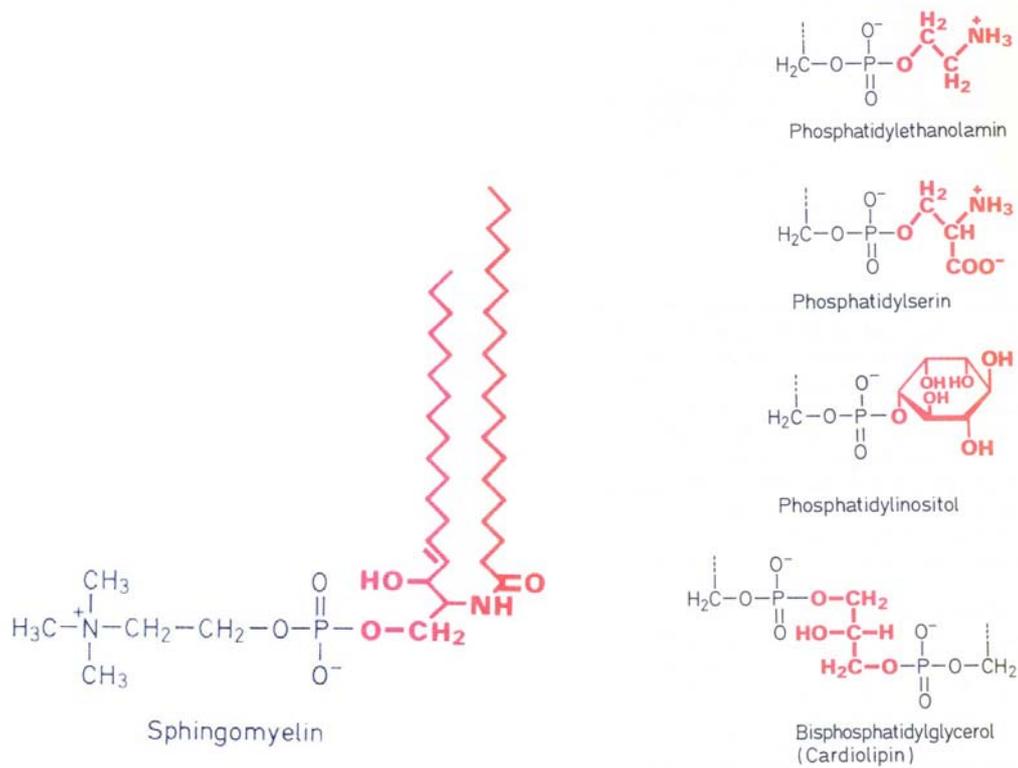
- Phosphatidsäuren (Fettsäure + Glycerin + Phosphat)
- Phosphatide (Fettsäure + Glycerin + Cholin)

### Phospholipid Components

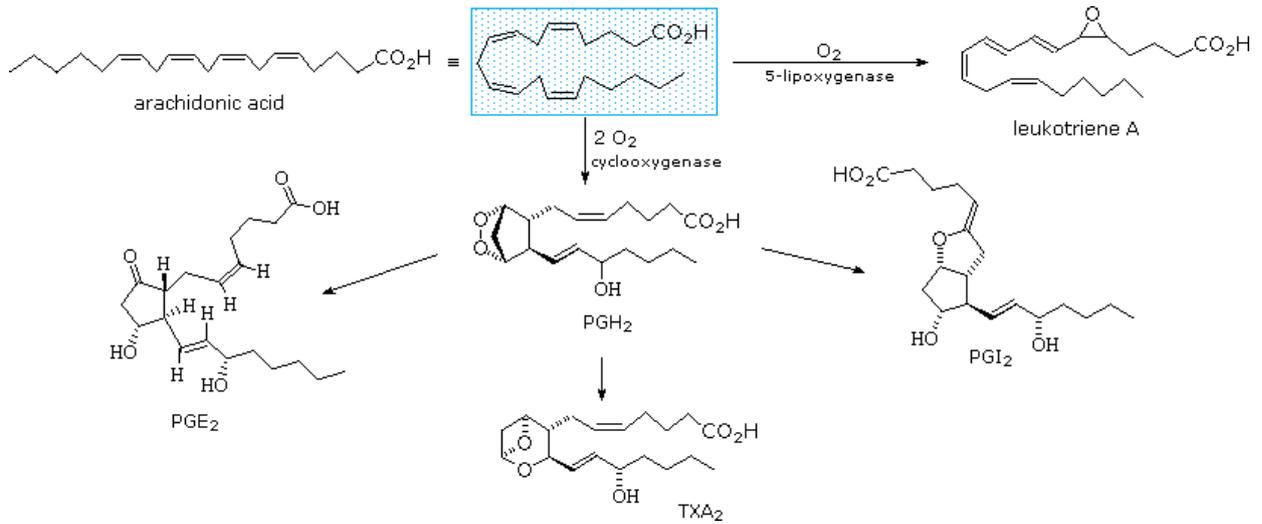


Fatty Acids  
saturated &  
unsaturated



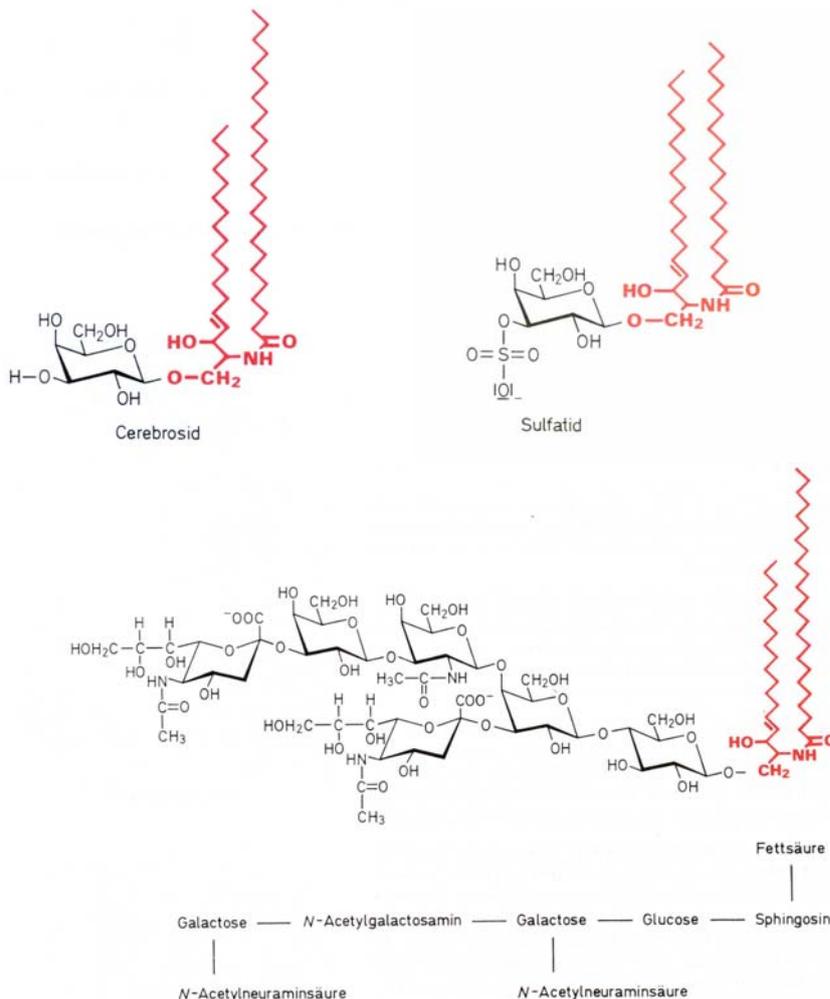


## D. Prostaglandine, Tromboxane, Leukotriene



## E. Glycolipide

- Cerebroside (Fettsäure + Sphingosin s.o. + Zucker)
- Ganglioside (Fettsäure + Sphingosin s.o. + Zucker + Neuraminsäure)



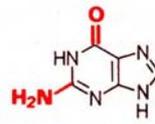
## 12.6 Nucleinsäuren, Purin-, Pyrimidinbasen, Nucleoside, Nucleotide, DNA, RNA

### Purin-Derivate

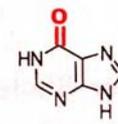
Basen:



Adenin (Ade)



Guanin (Gua)



Hypoxanthin (Hyp)

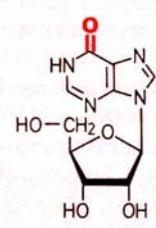
Nucleoside:



Adenosin (A)



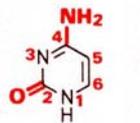
Guanosin (G)



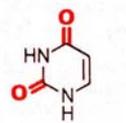
Inosin (I)

### Pyrimidin-Derivate

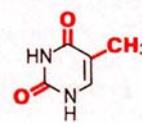
Basen:



Cytosin (Cyt)



Uracil (Ura)

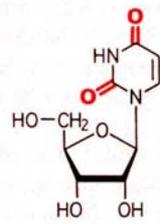


Thymin (Thy)

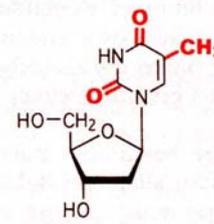
Nucleoside:



Cytidin (C)

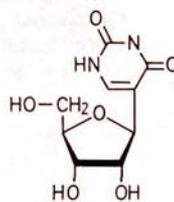


Uridin (U)

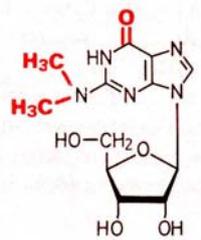


Thyminid (dT)

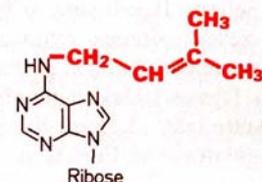
Seltene Nucleoside:



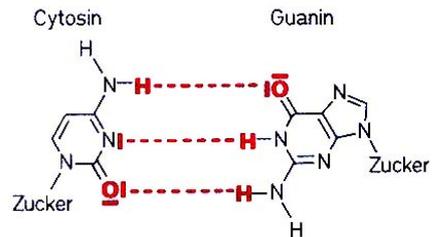
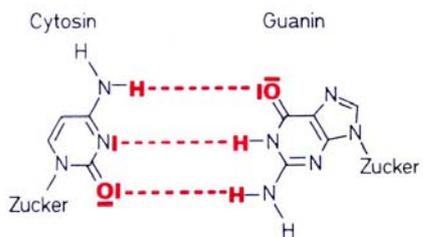
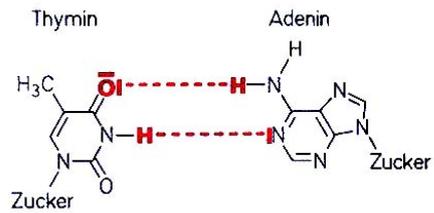
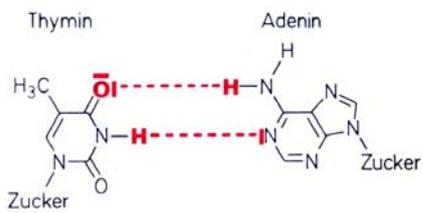
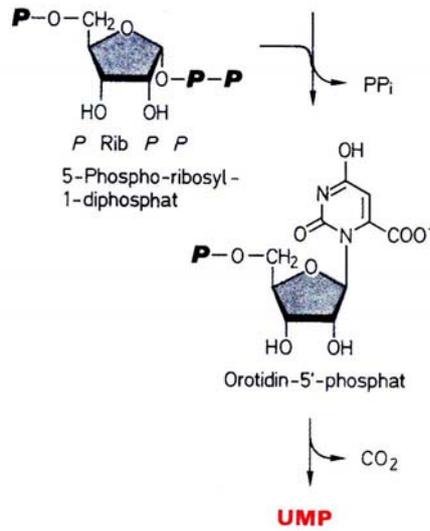
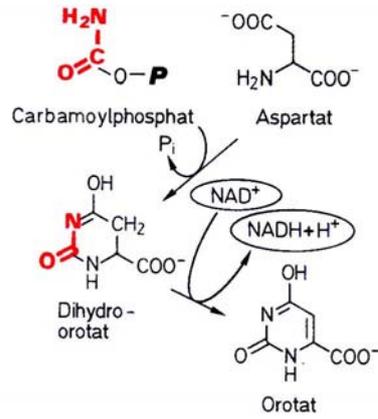
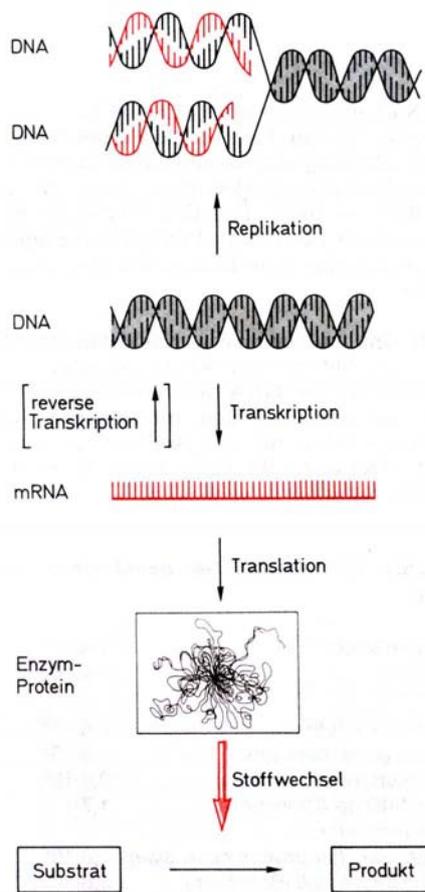
Pseudo-  
uridin ( $\psi$ )

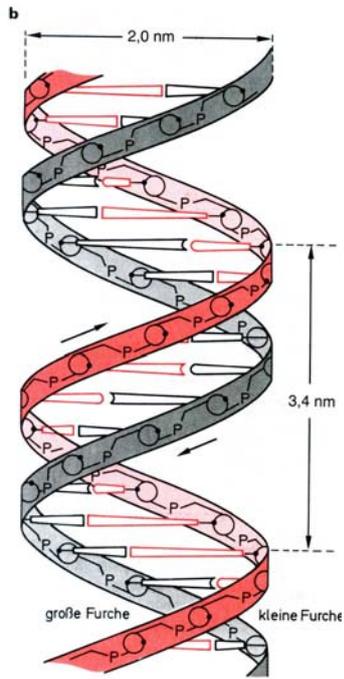


N<sup>2</sup>-Dimethyl-  
guanosin ( $m_2^2G$ )



Ribose  
N<sup>6</sup>-Isopentenyl-  
adenosin

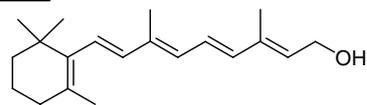




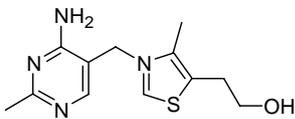
| 1. Base | 2. Base                          |                          |                                |                             | 3. Base          |
|---------|----------------------------------|--------------------------|--------------------------------|-----------------------------|------------------|
|         | U                                | C                        | A                              | G                           |                  |
| U       | Phe<br>Phe<br>Leu<br>Leu         | Ser<br>Ser<br>Ser<br>Ser | Tyr<br>Tyr<br>„Stop“<br>„Stop“ | Cys<br>Cys<br>„Stop“<br>Trp | U<br>C<br>A<br>G |
| C       | Leu<br>Leu<br>Leu<br>Leu         | Pro<br>Pro<br>Pro<br>Pro | His<br>His<br>Gin<br>Gin       | Arg<br>Arg<br>Arg<br>Arg    | U<br>C<br>A<br>G |
| A       | lie<br>lie<br>lie<br>Met (Start) | Thr<br>Thr<br>Thr<br>Thr | Asn<br>Asn<br>Lys<br>Lys       | Ser<br>Ser<br>Arg<br>Arg    | U<br>C<br>A<br>G |
| G       | Val<br>Val<br>Val<br>Val         | Ala<br>Ala<br>Ala<br>Ala | Asp<br>Asp<br>Glu<br>Glu       | Gly<br>Gly<br>Gly<br>Gly    | U<br>C<br>A<br>G |

## 12.7 Weitere Naturstoffe: Vitamine, Alkaloide, Hormone, Antibiotika

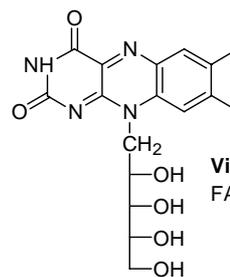
### Vitamine



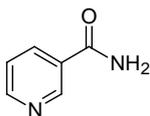
**Vitamin A (Retinol)**  
Sehpigment, Immunsystem



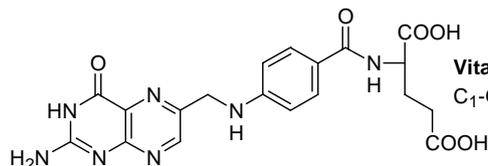
**Vitamin B<sub>1</sub> (Thiamin)**  
Vorstufe für Coenzyme  
Decarboxylasen



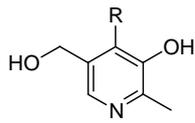
**Vitamin B<sub>2</sub> (Riboflavin)**  
FAD für Oxidoreduktasen



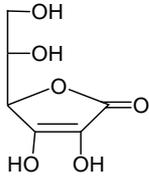
**Vitamin B<sub>3</sub> (Nicotinamid)**  
NAD für Oxidoreduktasen



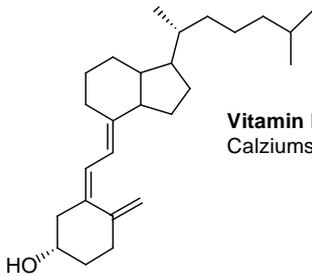
**Vitamin B<sub>4</sub> (Folsäure)**  
C<sub>1</sub>-Gruppentransfer



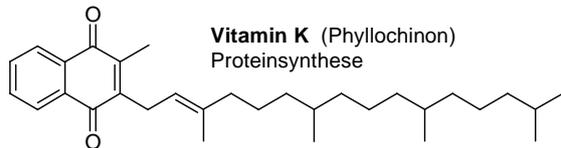
**Vitamin B<sub>6</sub>**  
 Aminosäurestoffwechsel  
 R = CH<sub>2</sub>OH Pyridoxol  
 R = CHO Pyridoxal  
 R = CH<sub>2</sub>NH<sub>2</sub> Pyridoxamin



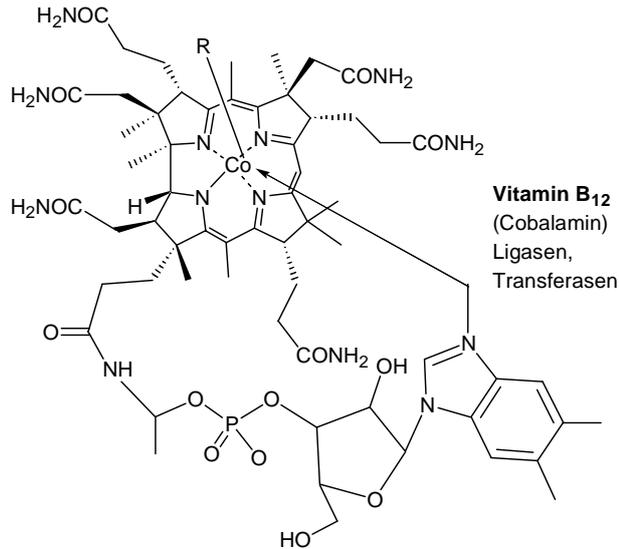
**Vitamin C (Ascorbinsäure)**  
 Radikalfänger  
 Immunsystem



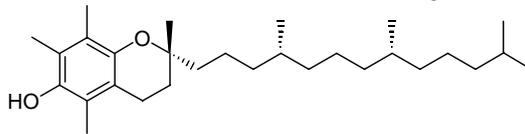
**Vitamin D (Calciferol)**  
 Calciumstoffwechsel



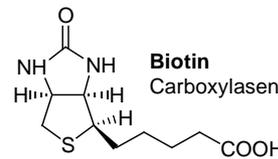
**Vitamin K (Phyllochinon)**  
 Proteinsynthese



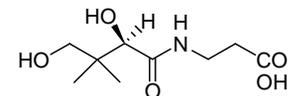
**Vitamin B<sub>12</sub>**  
 (Cobalamin)  
 Ligasen,  
 Transferasen



**Vitamin E (Tocopherol)**  
 Antioxidans

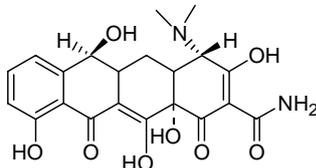


**Biotin**  
 Carboxylasen

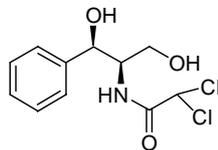


**Pantothenensäure**  
 Coenzym A

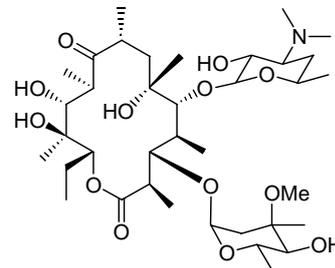
### Antibiotika



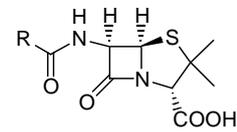
**Tetracycline**



**Chloramphenicol**



**Erythromycin**



**Penicilline**

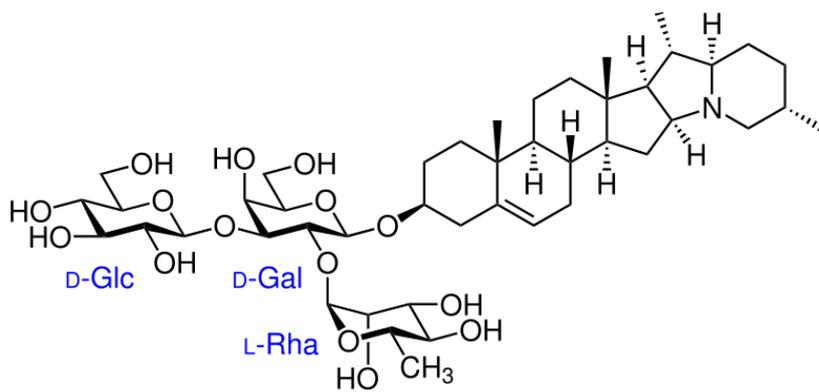
**Alkaloide** (Wortbildung aus arabisch *al qualja*: „Pflanzenasche“ und griechisch *-oides*: „ähnlich“) sind natürlich vorkommende, chemisch heterogene, meist basische, stickstoffhaltige organische Verbindungen des Sekundärstoffwechsels, die auf den tierischen oder menschlichen Organismus wirken. Über 10000 verschiedene pflanzlichen, tierische oder von Mikroorganismen produzierte Substanzen werden dieser Stoffgruppe zugeordnet.

### **Einteilung nach chemischer Struktur**

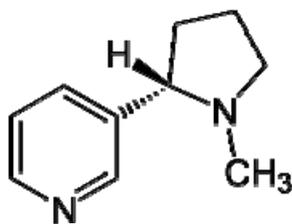
Die in der Literatur am häufigsten verwendete Einteilung der Alkaloide ist die Kategorisierung entsprechend ihrer chemischen Struktur. Namensgebend ist der Teil des Moleküls, der einen Stickstoff enthält.

- Alkaloide mit heterocyclischem Stickstoff

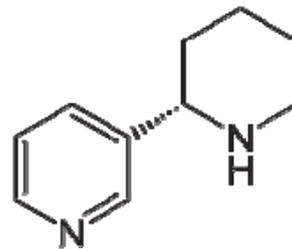
- Pyrrolidin-Alkaloide: z. B. Hygrin
- Steroid-Alkaloide: z. B. Solanin
- Pyridin-Alkaloide: z. B. Nicotin, Anabasin
- Tropan-Alkaloide: z. B. Hyoscyamin, Scopolamin, Cocain
- Chinolin-Alkaloide: z. B. Chinin, Chinidin
- Isochinolin-Alkaloide: z. B. Morphin, Codein, Papaverin, Berberin, Tubocurarin
- Indol-Alkaloide: z. B. Ajmalin, Ergotamin, Yohimbin, Reserpin, Strychnin
- Purin-Alkaloide: z. B. Coffein, Theophyllin, Theobromin
- Alkaloide mit acyclischem Stickstoff: z. B. Ephedrin, Mescalin



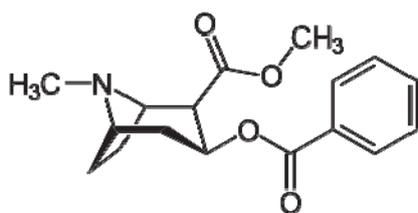
Solanin



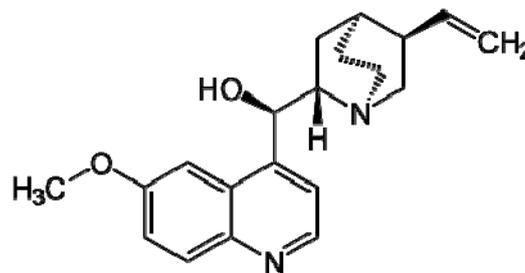
Nikotin



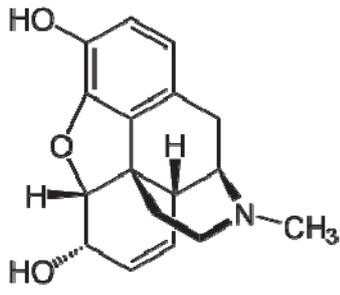
Anabasin



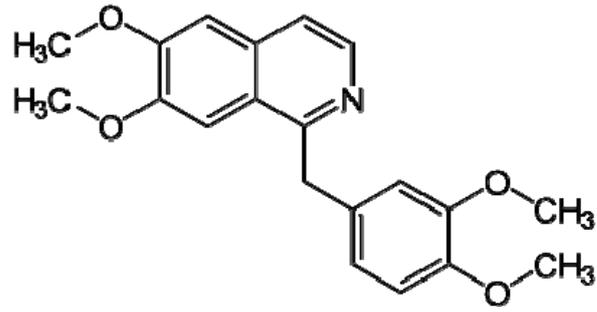
Cocain



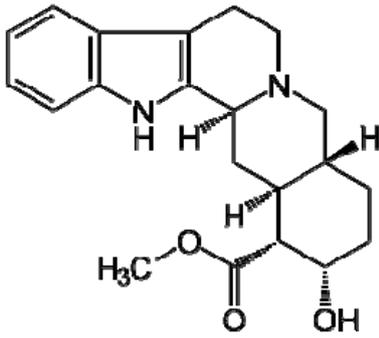
Chinin



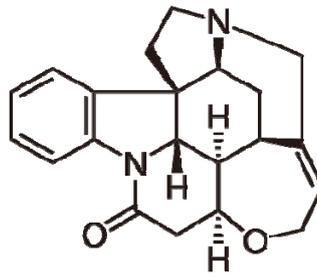
Morphin



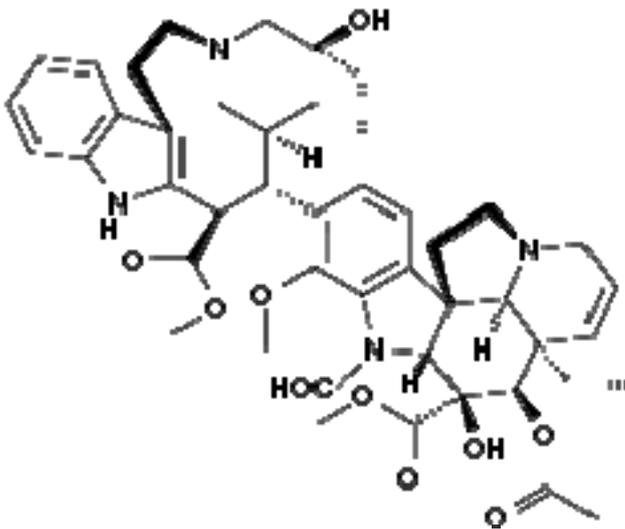
Papaverin



Yohimbin



Strychnin



Vincristin