

# Orgaanilised ained rakus

Algidee Kersti Veskimets  
Koostanud Ülle Irdt

# Orgaanilised ained rakus

- **Sisaldavad süsinikku C**

- Moodustab 4 kovalenset sidet ja seetõttu püsivaid ühendeid
- Võib moodustada pikki ja keerulisi ahelaid
- Võib moodustada üksik- kaksik- ja kolmiksidemeid

Seetõttu olemas miljoneid erinevaid orgaanilisi süsinikuühendeid!

# Orgaanilised ained raku

- Süsivesikud e. sahhariidid
- Rasvad e. lipiidid
- Valgud e. proteiinid
- Nukleiinhapped

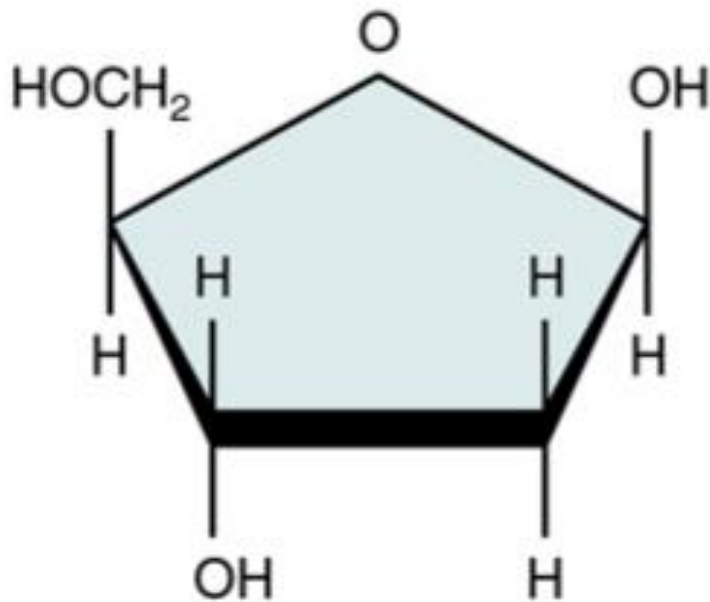
# Süsivesikud

- Sisaldavad C, H, O
- Jagatakse:
  - Monosahhariidid  
(sisaldavad 3-6 süsinikku)
  - Oligosahhariidid (2-3 monosahhariidi)
  - Polüsahhariidid (tuhanded monosahhariidid)

# Süivesikud (C; H; O)

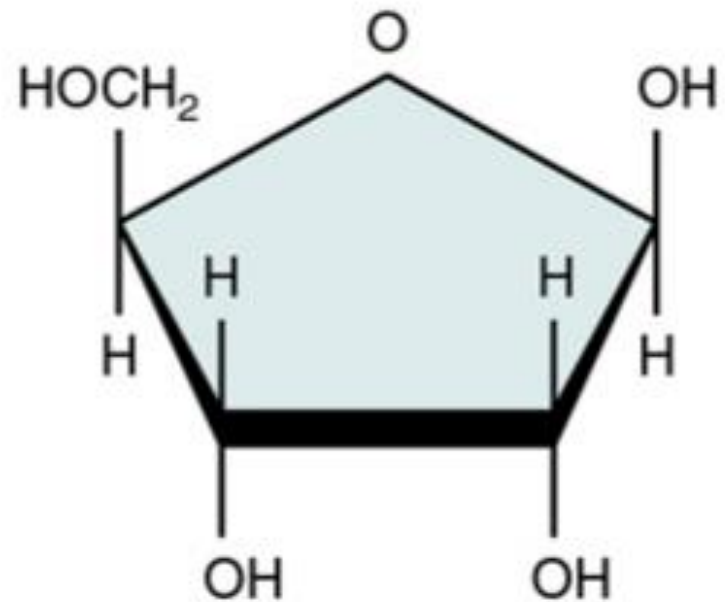
Monosahhariidid (3-6 süsinikku)

Tuntumad pentoosid:(5C)



desoksüriboos

On DNA koostises



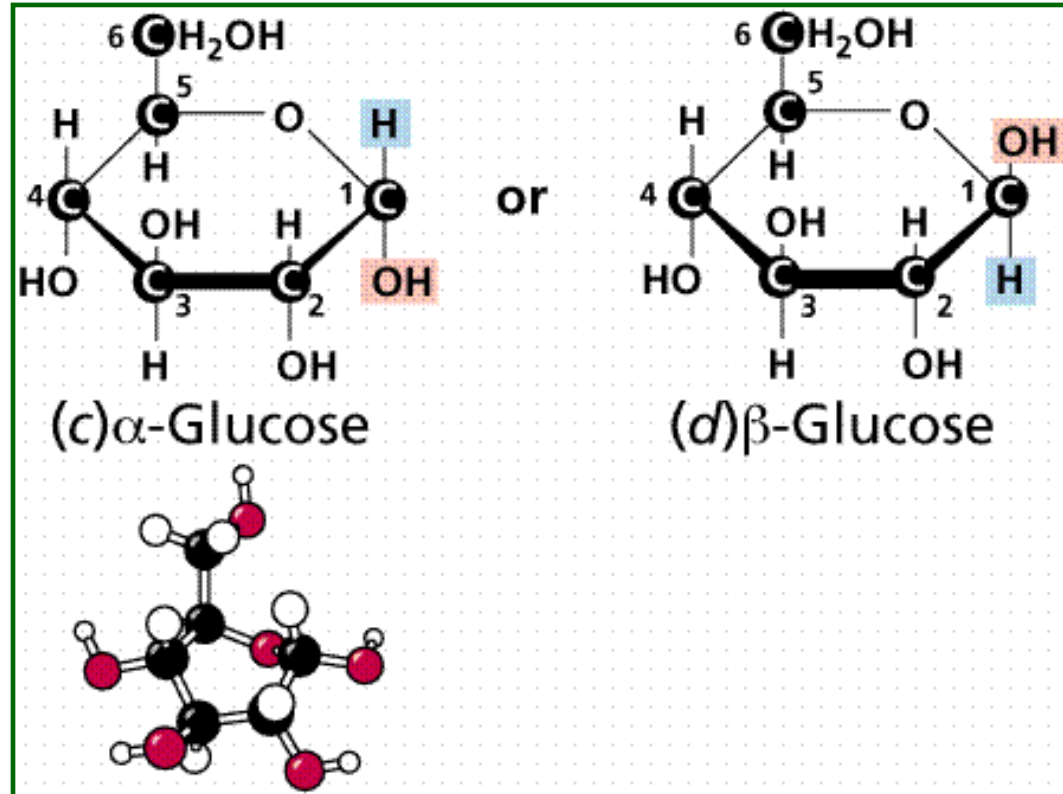
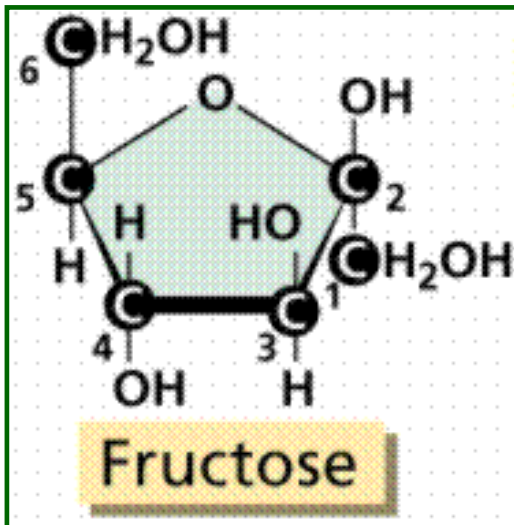
riboos

On RNA koostises

# Süsivesikud

## monosahhariidid

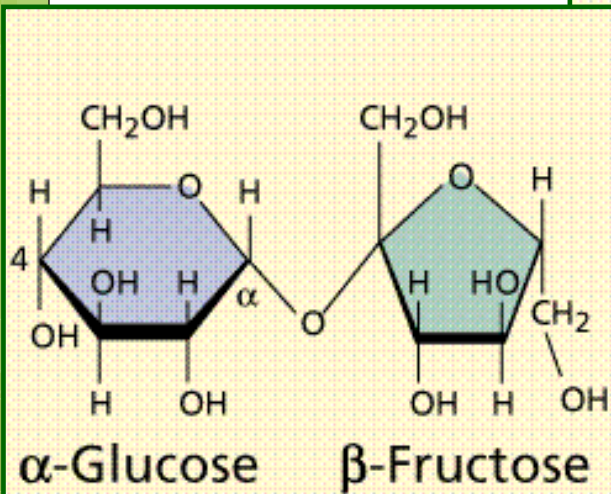
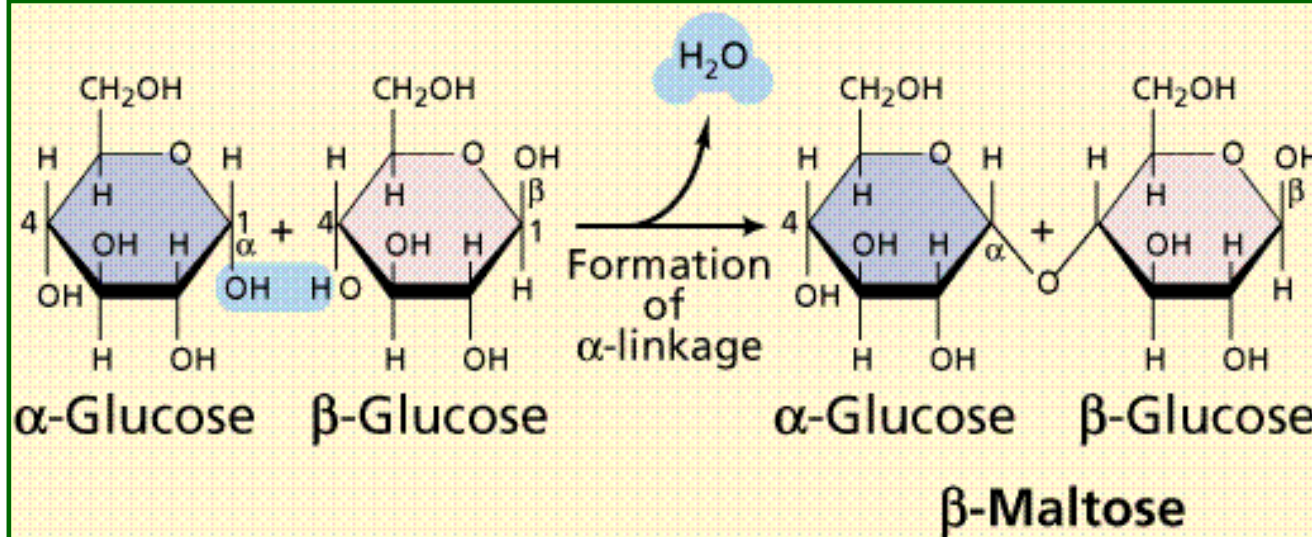
### Tuntumad heksoosid (6C)



Glükoos on põhiline energiaallikas elusorganismidele!  
Sealhulgas ka inimesele!

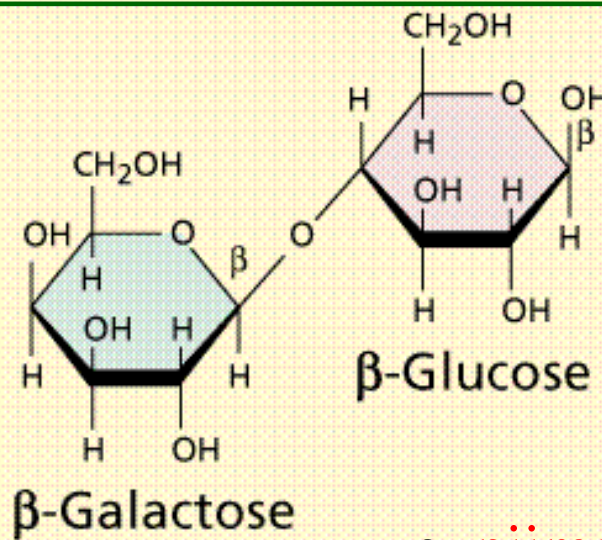
# Süsivesikud

## Oligosahhariidid (2-3 monosahhariidi)



Sucrose

e. sahharoos



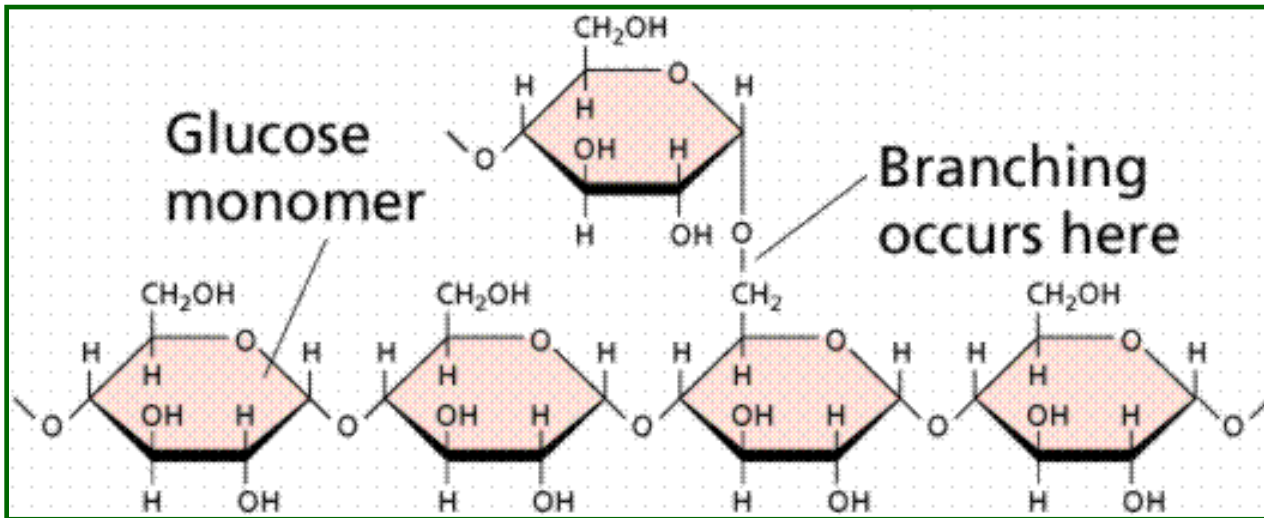
$\beta$ -Lactose

e. piimasuhkur

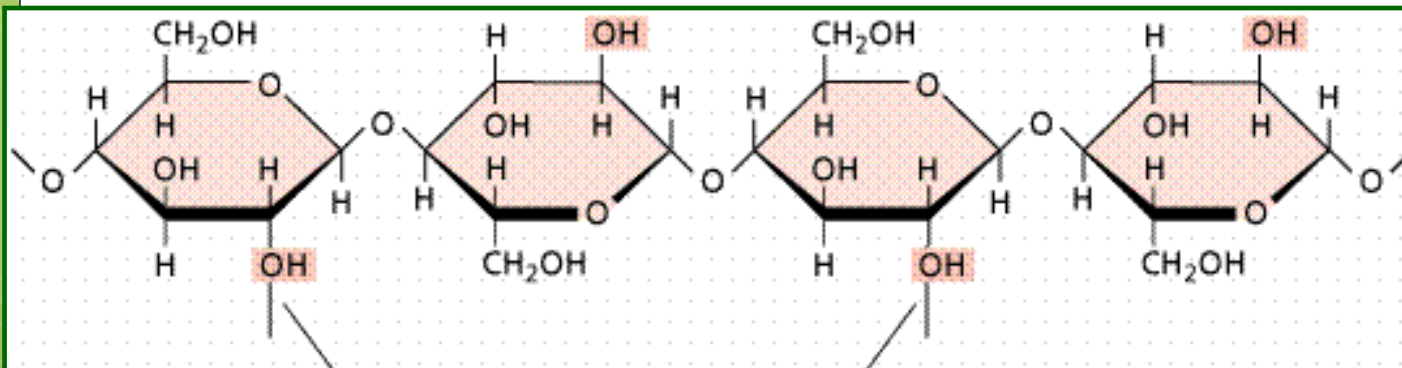
e. linnasesuhkur

# Süsivesikud

## Polüsahhariidid — tselluloos



Kõige enam levinud ühend taimeriigis.

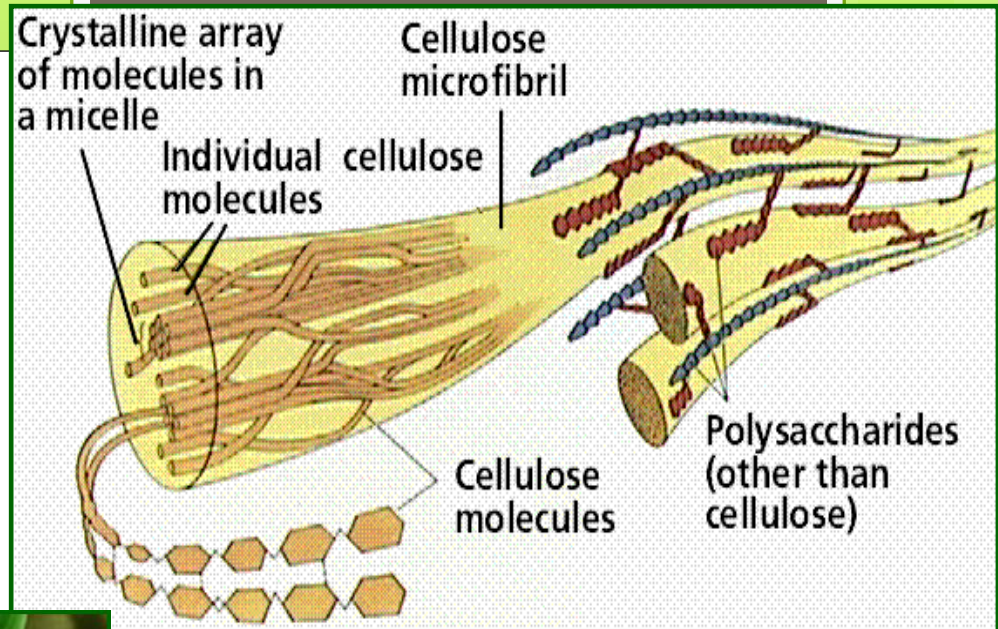


Kõik taimerakude kestad

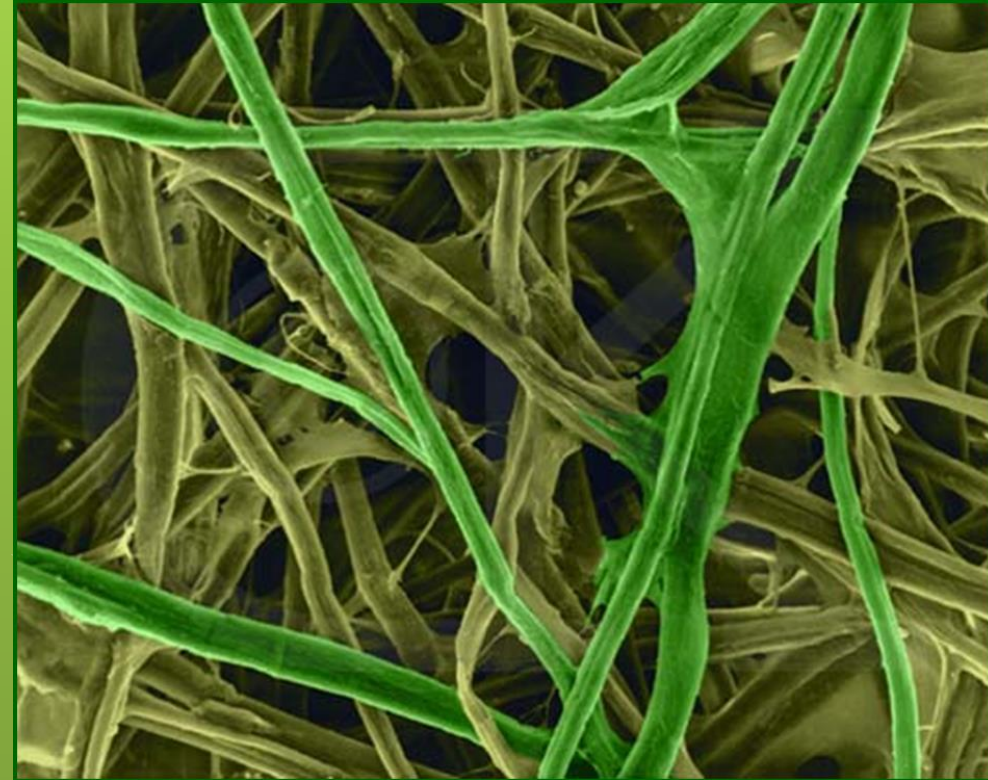


# Süivesikud

Polüsahhariidid —  
tselluloos



Koosneb tuhandetest  
glükoosi (gly) molekuli  
jääkidest



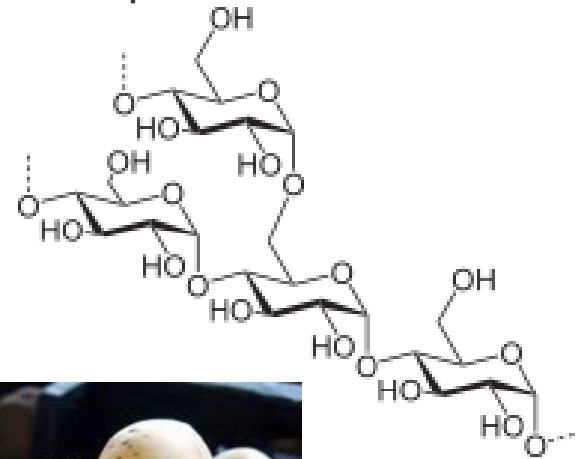
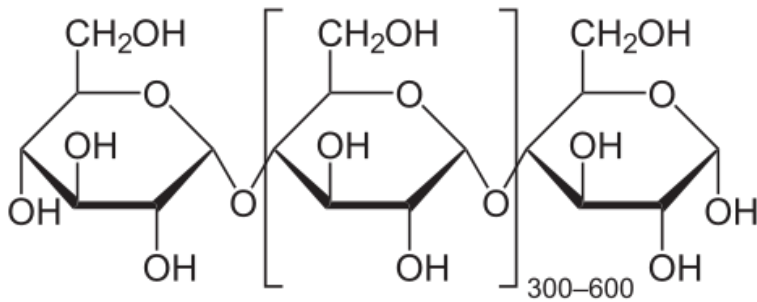
# Süsivesikud

## Polüsahhariidid — tärklis $C_6H_{10}O_5$

Taimne varuaine (glükoosi allikas)

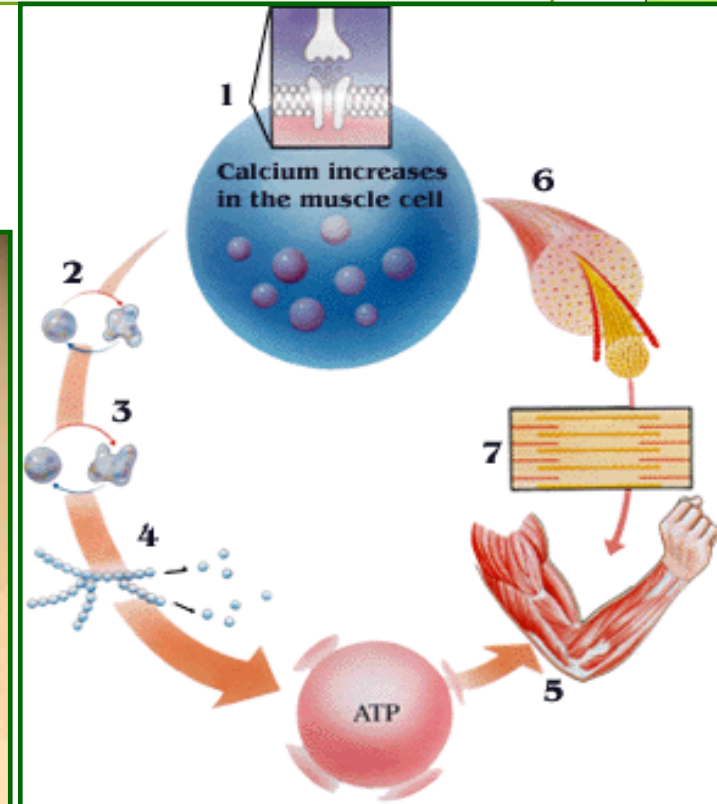
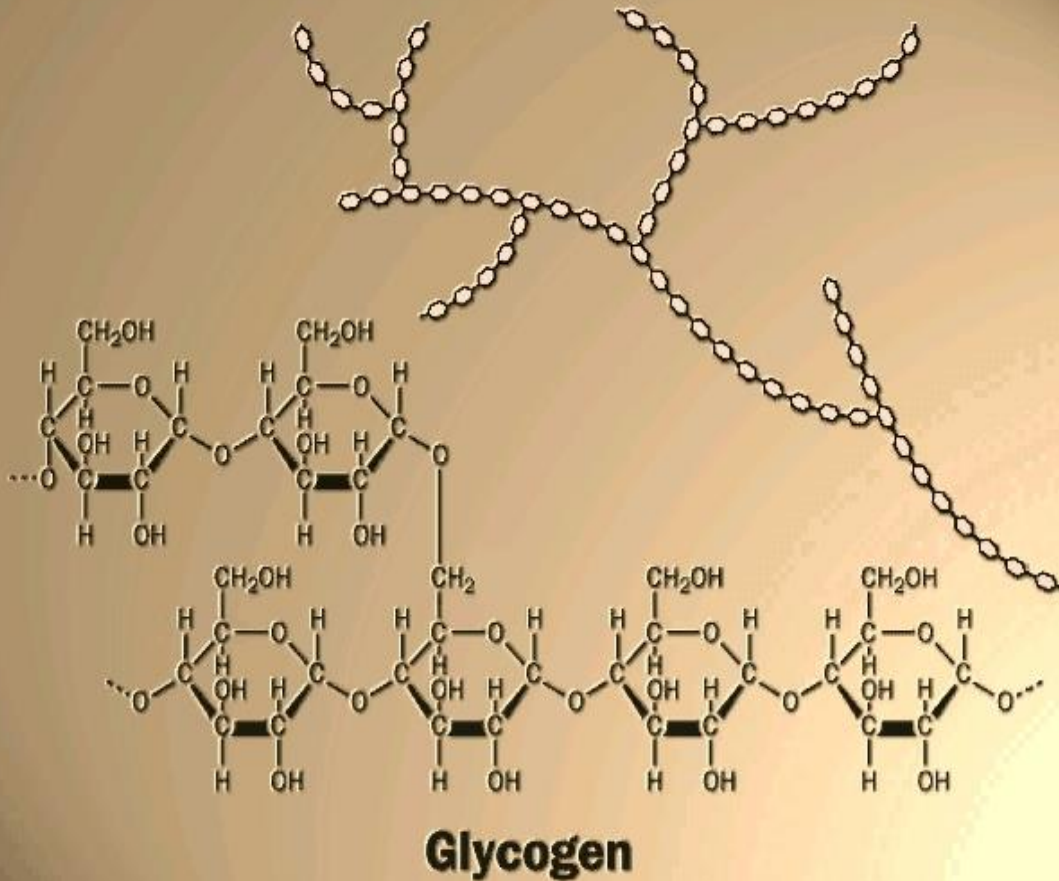
Koosneb omakorda 2-st polüsahhariidist:

● Amüloos ja amülopektiin



# Süsivesikud

## Polüsahhariidid — glükogeen



Loomne varuaine  
(glükoosi varu)  
Enamus inimesel  
lihastes ja maksas

# Süivesikud

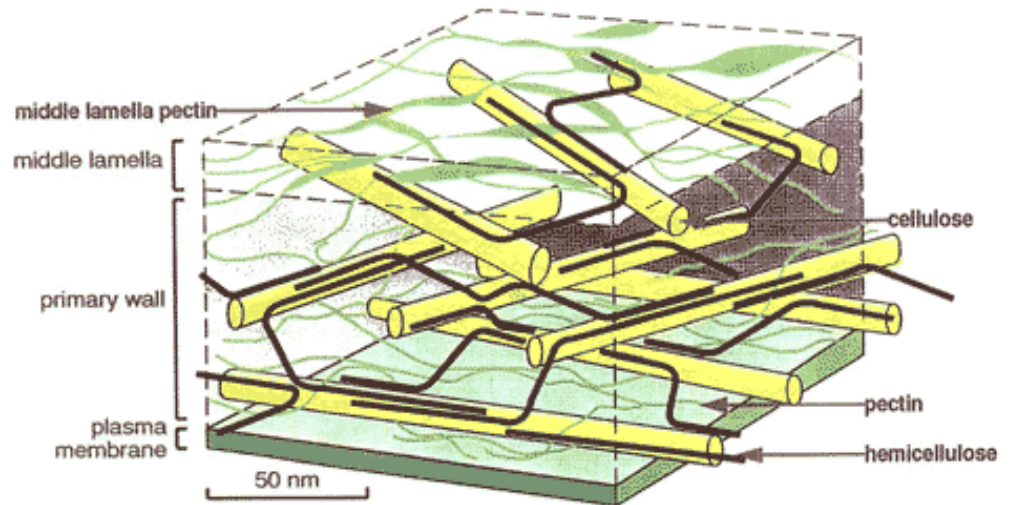
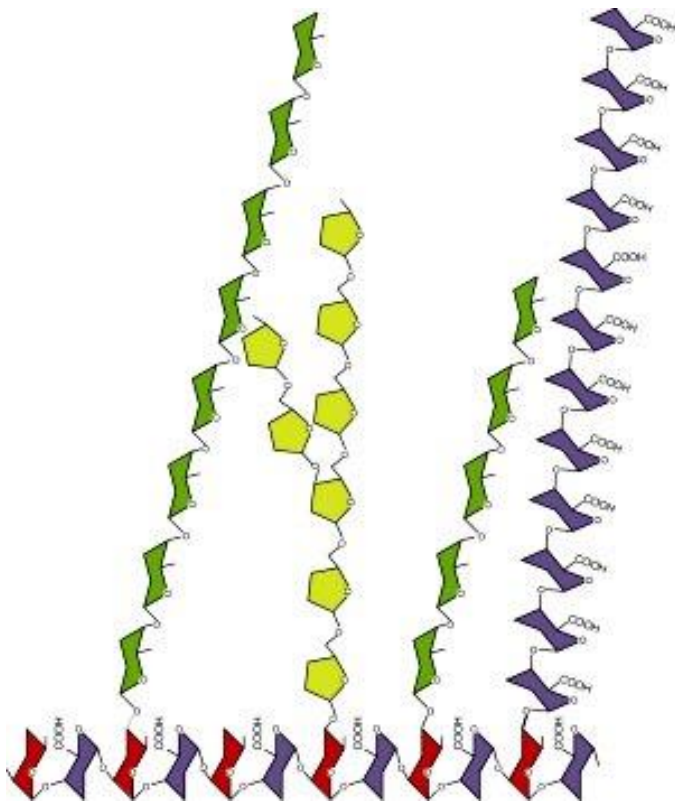
## Polüsahhariidid — kitiin (+N)

Seenerakkude ja koorikloomade kestad



# Süsivesikud

## Polüsahhariidid — pektiin



Looduslik tardaine puuviljades.

Tervislik kiudaine, vähendab kolesterooli hulka veres

# Süsivesikud

- Ülesanded organismis:
  - **Ehituslik** (nt. Rakukesta koostises)
  - **Energeetiline** (55-60% ööpäevasest energiavajadusest!)
  - Varuaine (on vajadusel võimalik lagundada glükoosiks!)
  - Kaitse (kestad, katted)
  - Lähteaine teiste orgaaniliste ainete sünteesiks



# Suhkrute seos rasvadega

**Üleliigsetest suhkrutest sünteesitakse rasvu!**

**organite rasvumine**

**kõrgvererõhutõbi**

**II diabeet (insuliiniresistentsus)**

**LDL kolesterooli tõus!**

**Magusa söömisel üldiselt kaob täiskõhutunne kiiresti (kiire insuliini tõus-suhkrute kiire kasutamine)**

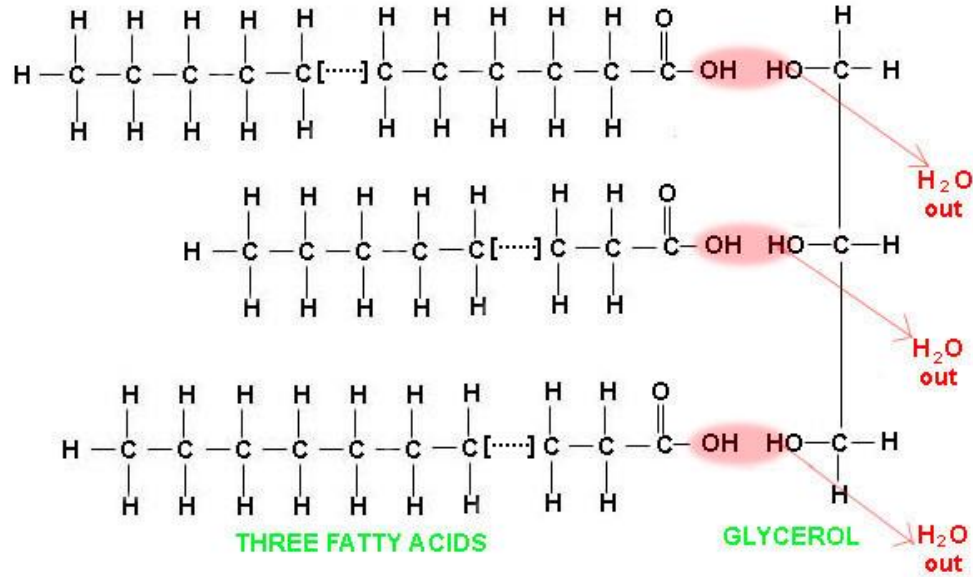
**Tekitab sõltuvust! (vallandab dopamiini liiga palju = heaolutunde tõus) Mõõdukat tarbimist pole olemas!**



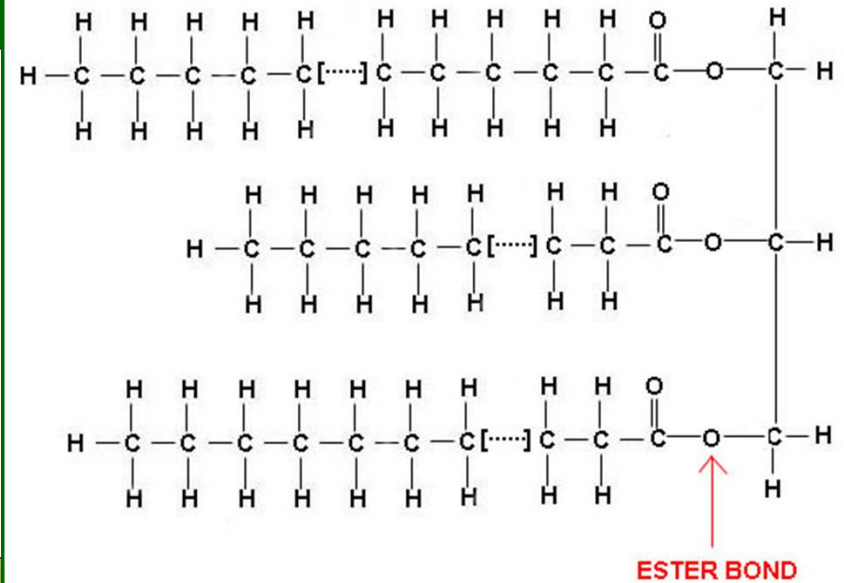


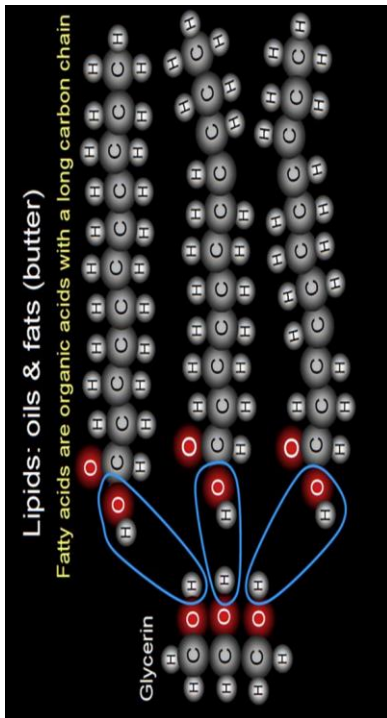
# Lipiidid

## TRIPLE CONDENSATION TO FORM A TRIGLYCERIDE LIPID



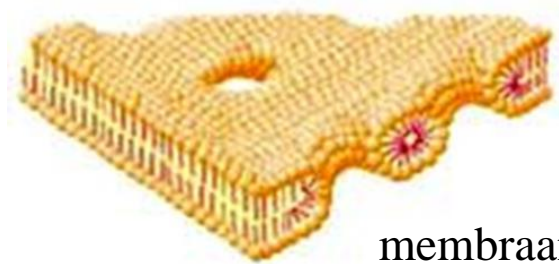
## STRUCTURE OF A TRIGLYCERIDE LIPID





Hüdrofoobne

Hüdrofiilne



membraan

## Rasvamolekul

Raku membraanid koosnevad kahest kihist fosfolipiididest (üks rasvhappejääk asendunud fosfaatrühmaga!). Hüdrofoobsed osad vastakuti ja hüdrofiilsed osad väljas. Nii tekib vahesein (raku piir!), mis ei lase vett ja seal lahustunud ained vabalt liikuma!

# Lihtrasvad

## ○ (Loomsed) rasvad:

- toatemperatuuril tahked
- Küllastunud rasvad, C-de vahel üksiksidemed!  
Looduslik liha, kala!

## ○ Õlid

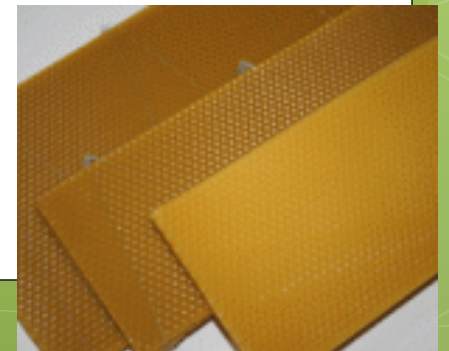
- Taimsed rasvad, küllastumata
- Palju kaksiksidemeid
- **Transrasvad!!!** Töödeldud toidus!
- **Asendamatud: Omega 3 ja 6 rasvhapped**  
(6-toitudes palju! Valmistoitudes)!

## ○ Vahad

- Glütserooli asemel mõni **muu alkohol**



Mesilasvahast  
kärjed



# Tsüklilised rasvad

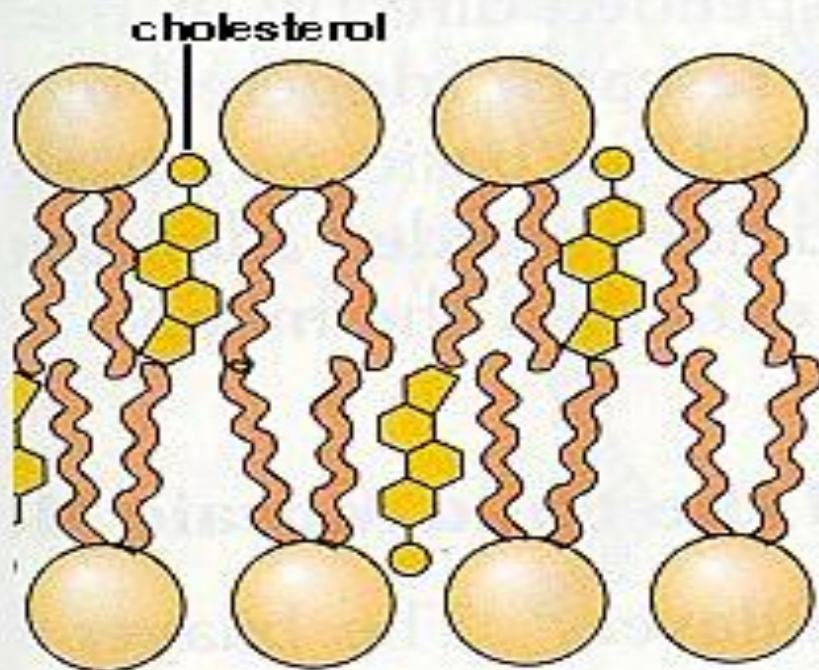
Steroididid:

Suguhormoonid,

**Kolesterool**-leidub

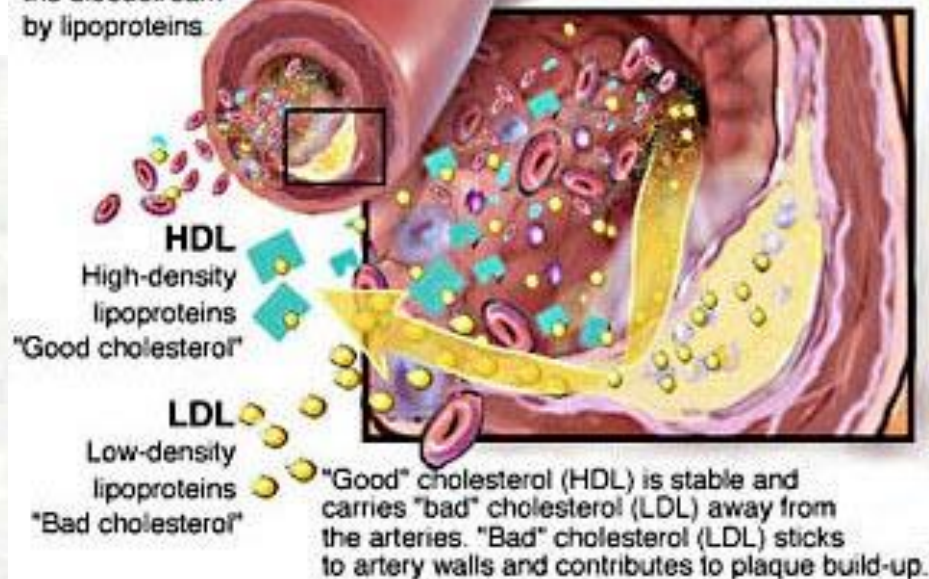
loomaraku membraanis

# Hea ja halb kolesterool???



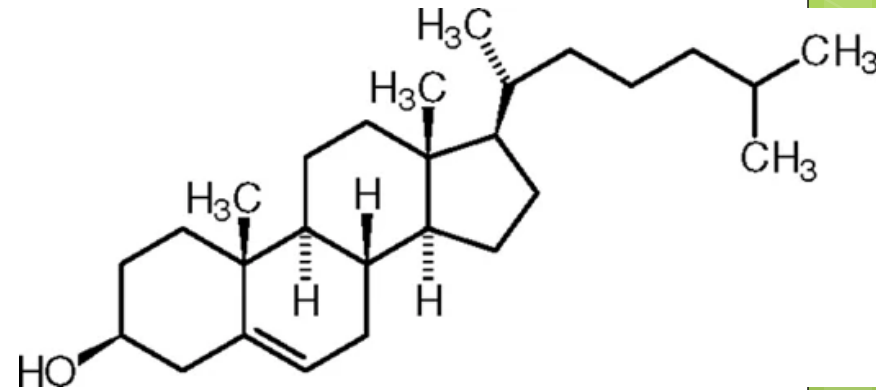
## Cholesterol

Cholesterol is a waxy fat carried through the bloodstream by lipoproteins.



# Kolesterool

- Organism toodab seda ise! Eluks vajalik!
  - Rakumembraani koostises reguleerib ainevahetust, annab membraanile elastsuse
  - Toodetakse suguhormoone
  - D-vitamiini lähteaine!



<https://resscientiae.wikia.org/wiki/Kolesterool?file=0198529171.cholesterol.1.jpg>

- Toidust saame ~25%
- Keha toodab ise ~75% (kui toidus vähem, siis maks toodab rohkem või vastupidi!)

# Kolesterool

- Pole olemas head ega halba kolesterooli!
- Kolesterooli molekule transpordivad veres teatud valgud (lipoproteiinid: LDL ja HDL)

LDL ohtlikkus sõltub meie suhkrute tarbimisest: Naturaalsete suhkrute tarbimisel tekib vähem ja suurema läbimõõduga transpordi valke kui rafineeritud suhkrute tarbimisel! Kuna siis tekivad läbimõõdult väiksemad molekulid ja neid tekib rohkem, siis need ladestuvad kergemini veresoonte seintele!

# Ateroskleroosi teke

Kolesterooli molekulid



Kolesterool ladestub



Ateroskleroos



# Kolesterool

- Muna- kõrge kolesteroolisisaldusega?
- Toitainerikas:
  - Vitamiinid (nt B) ja mineraalained
- Tõstab HDL taset
- 30% inimestest ka LDL taset (kuid suurendab mõõtmeid-pole halb!)

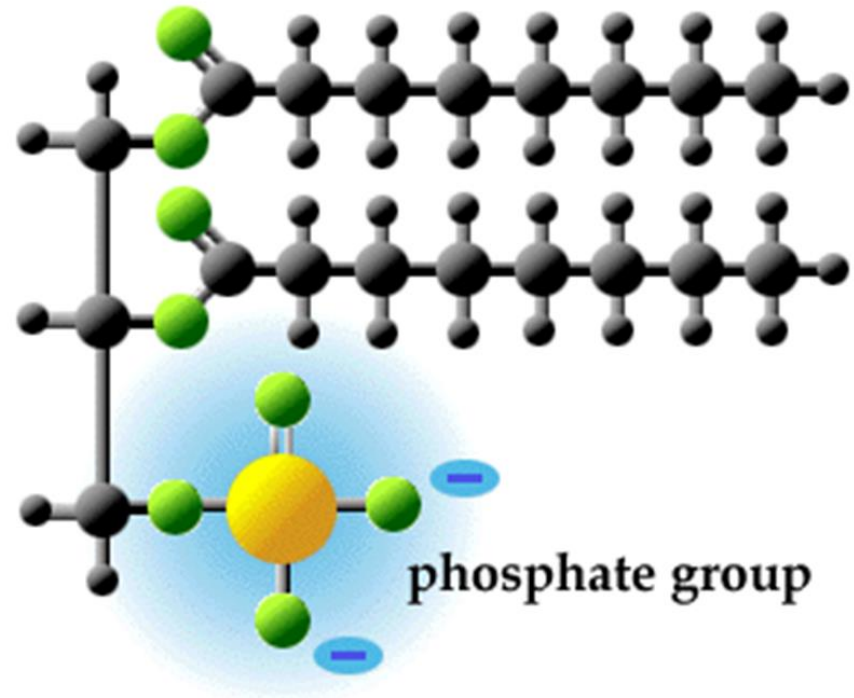




# Liitrasvad:

## Fosfolipiidid

### Phospholipid

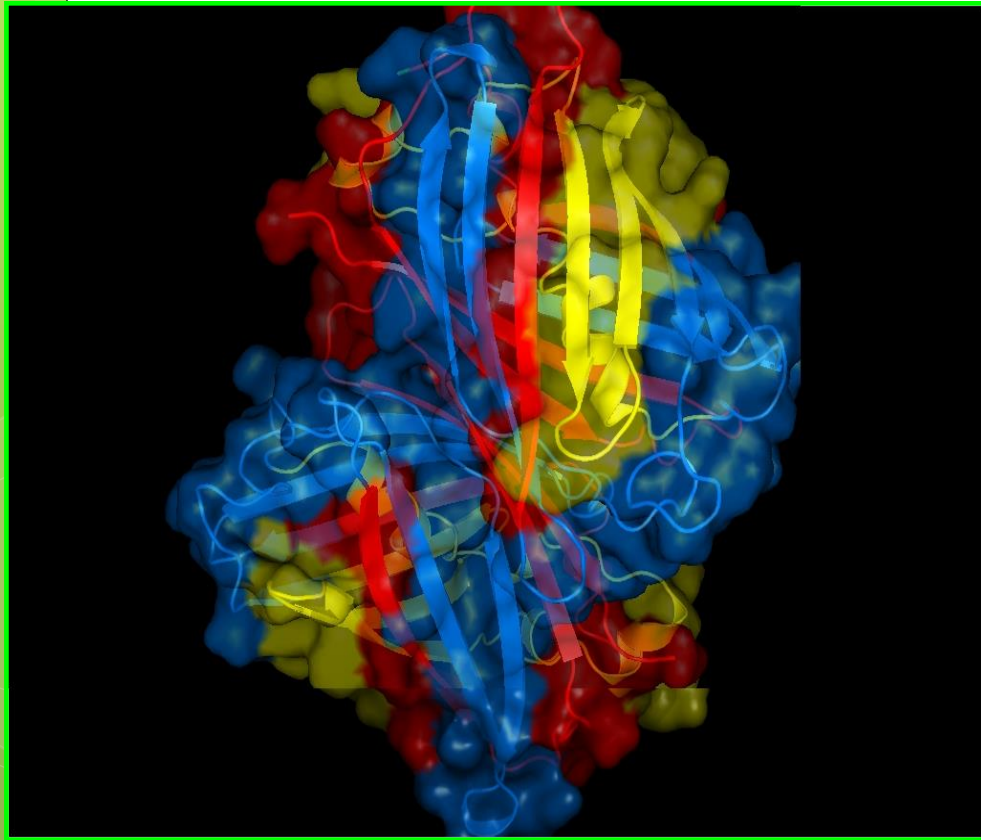


# Lipiidide ülesanded:

- Ülesanded:
  - Ehituslik
  - Kaitse
  - Energeetiline
  - Biofunktsioon
  - Vee lähteprodukt



# Valgud e. proteiinid

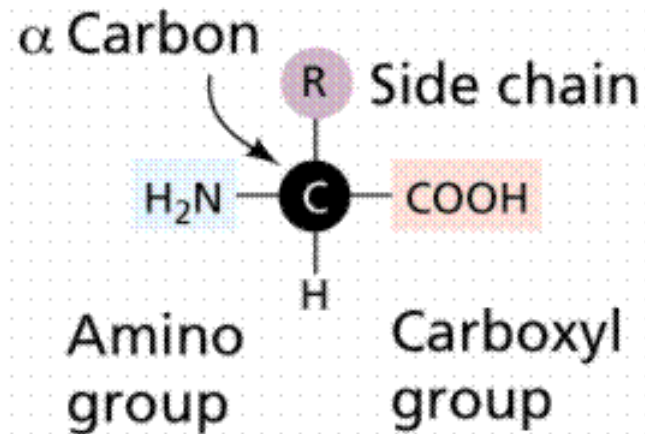


- Moodustuvad sadadest, tuhandetest aminohapetest
- Rakkude kuivkaalust ~50%
- Ööpäevas lagundatakse ja ehitatakse juurde ~400g valke!

# Valgud

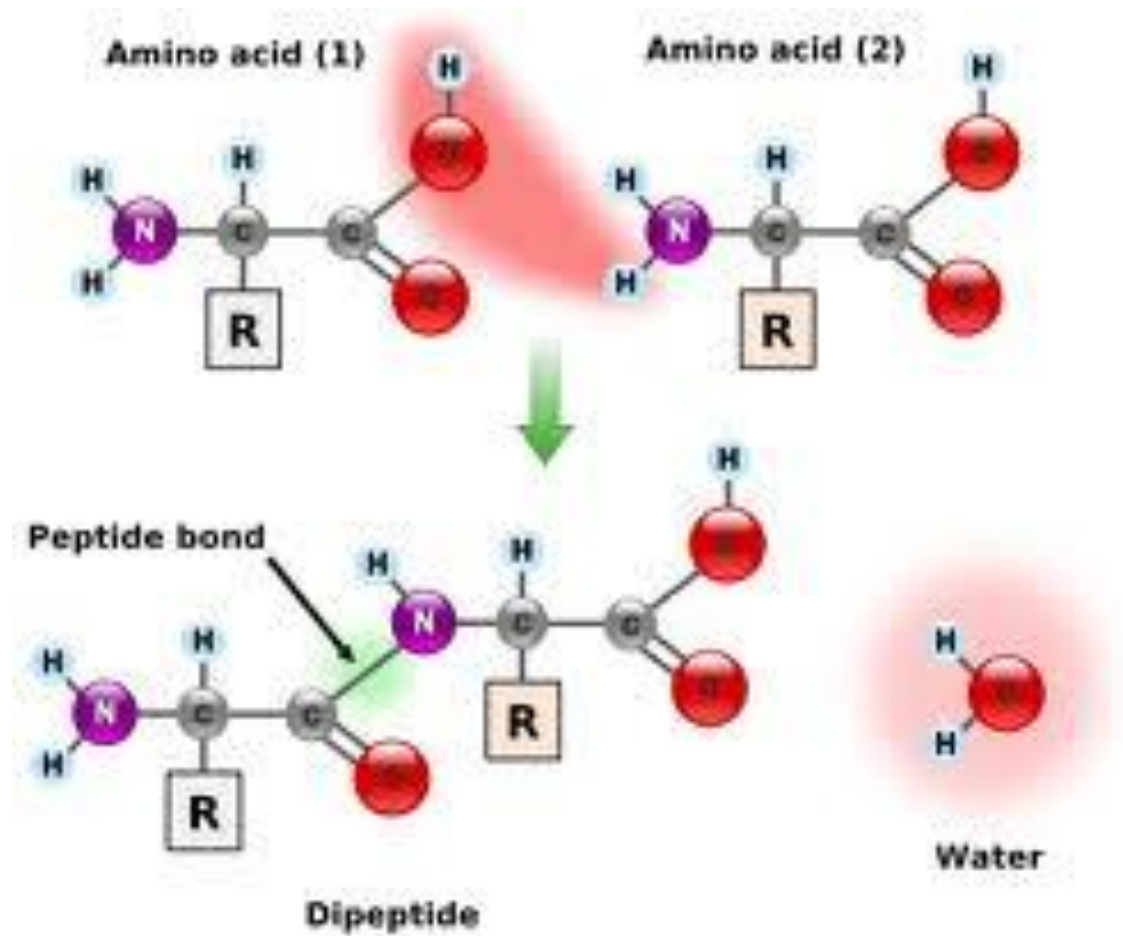
## Aminohapped

Conventional depiction



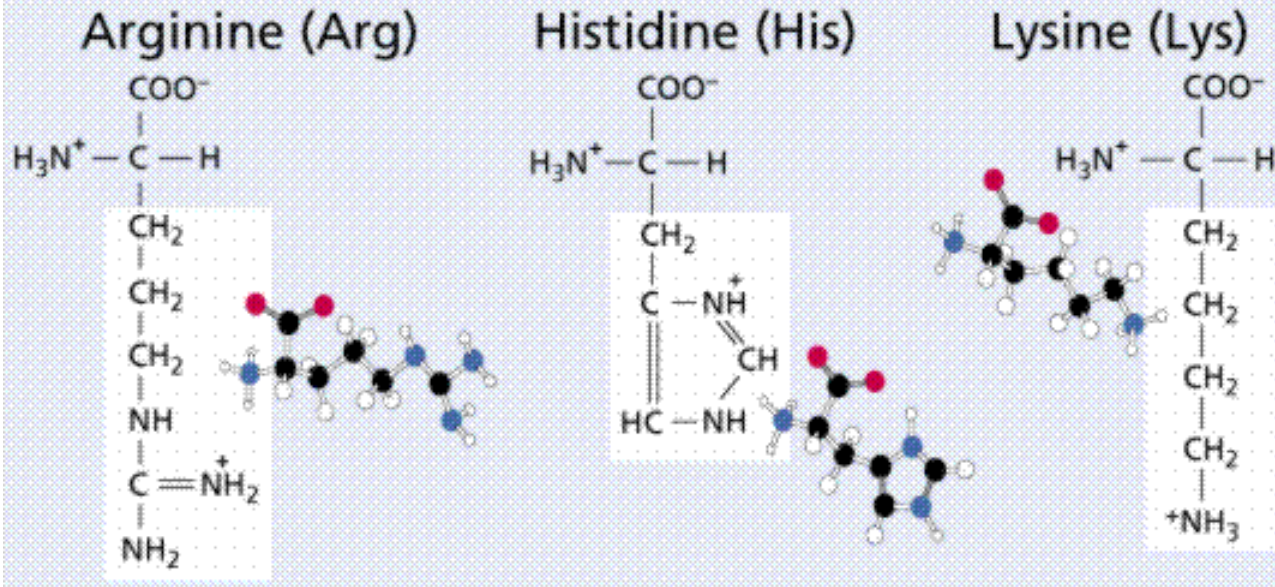
# Valgud

- Peptiidside



# Valgud Aminohapped

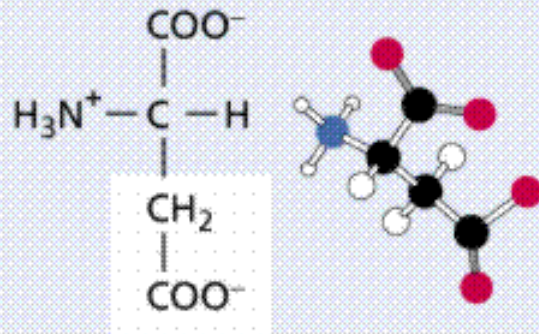
A. Amino acids with electrically charged side chains: Positive



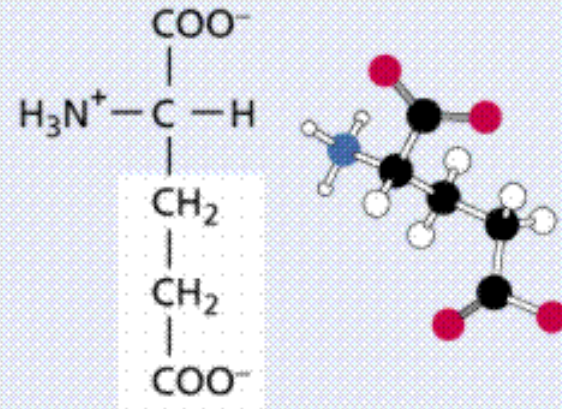
# Valgud Aminohapped

*A. Amino acids with electrically charged side chains: Negative*

Aspartic acid (Asp)



Glutamic acid (Glu)

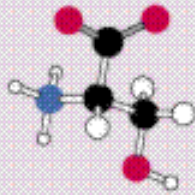
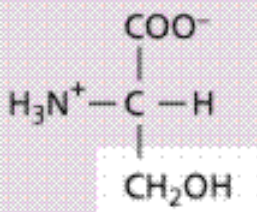


# Valgud

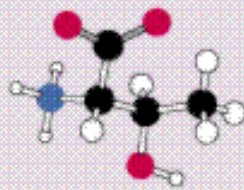
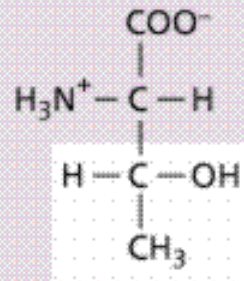
## Aminohapped

*B. Amino acids with polar but uncharged side chains*

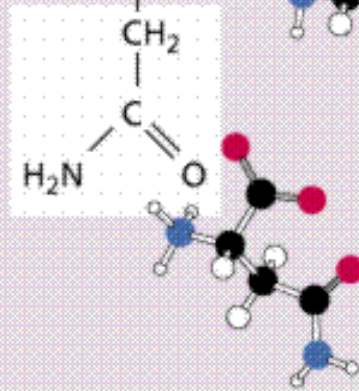
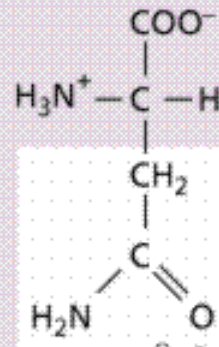
Serine (Ser)



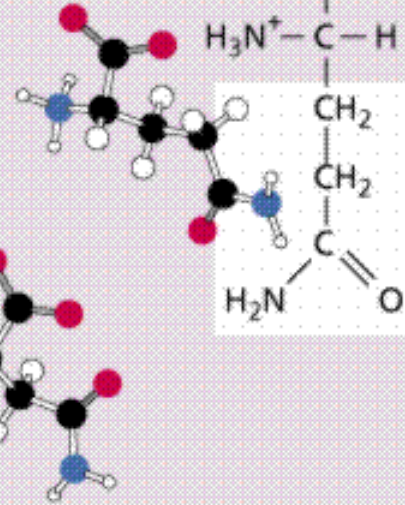
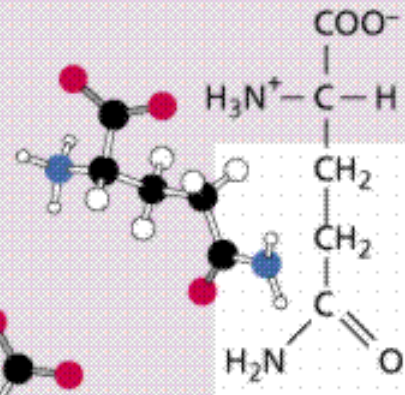
Threonine (Thr)



Asparagine (Asn)



Glutamine (Gln)

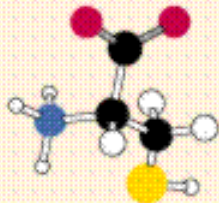
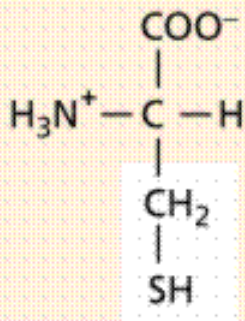




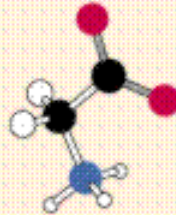
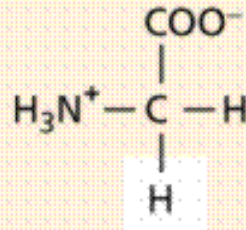
# Valgud Aminohapped

## C. Special cases

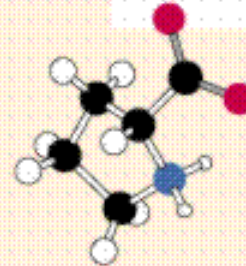
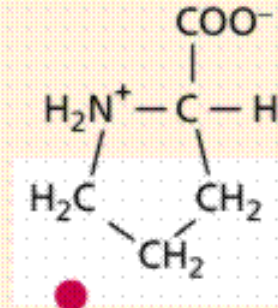
Cysteine (Cys)



Glycine (Gly)



Proline (Pro)

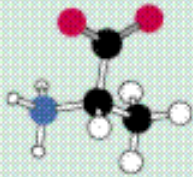
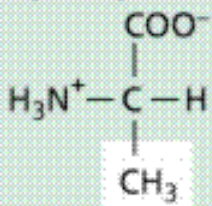


# Valgud

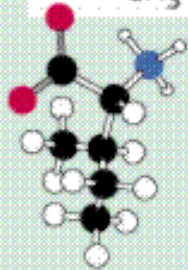
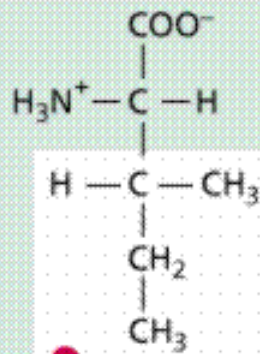
## Aminohapped

### *D.Amino acids with hydrophobic side chains*

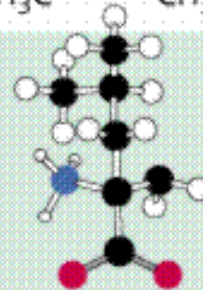
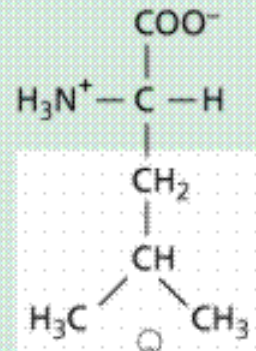
Alanine  
(Ala)



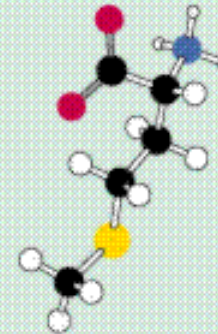
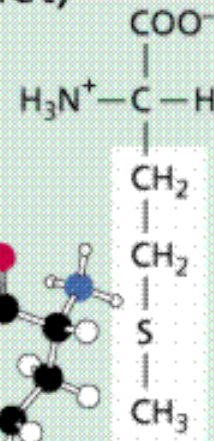
Isoleucine (Ile)



Leucine (Leu)



Methionine  
(Met)

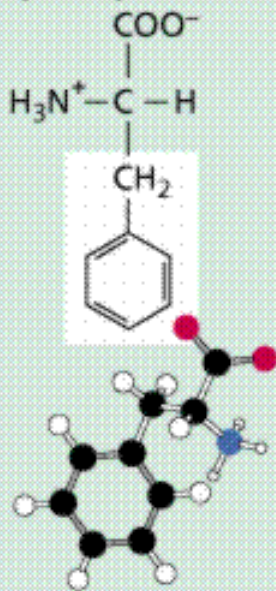


# Valgud

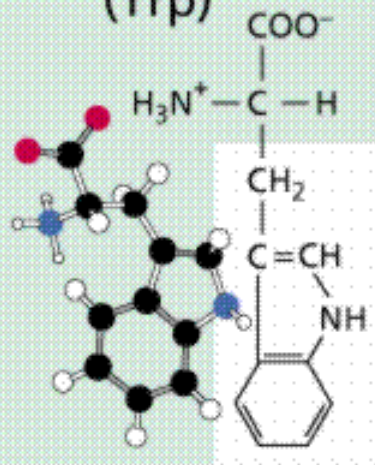
## Aminohapped

### D.Amino acids with hydrophobic side chains (continued)

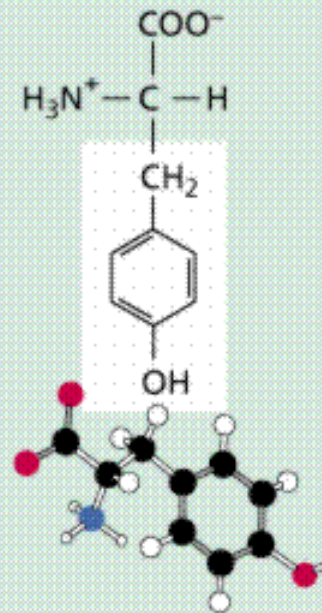
Phenylalanine  
(Phe)



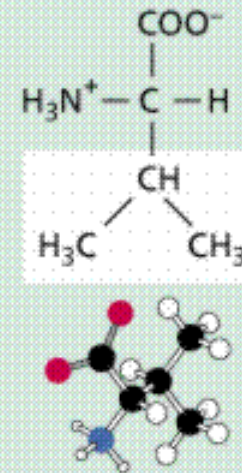
Tryptophan  
(Trp)



Tyrosine (Tyr)



Valine  
(Val)



# Valgud

## ○ Asendamatud aminohapped:

- Isoleutsiin -Ile
- Leutsiin - Leu
- Lüsiin - Lys
- Metioniin -Met
- Fenüülalaniin - Phe
- Treoniin -Thr
- Trüptofaan - Trp
- Valiin -Val

Lapsele on lisaks ülivajalikud veel:

- Arginiin (Arg)
- Histidiin (His)

# Valgud

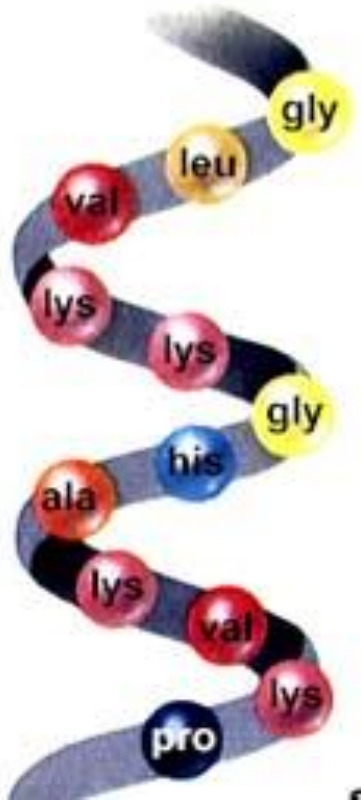
## ○ Primaarstruktuur



- Aminohapete järjekord valgus
- Mida lähedasemad liigid, seda sarnasem on aminohappeline järjekord

# Valgud

## ○ Sekundaarstruktuur



- Tagatakse vesiniksidemetaga
- $\alpha$ -struktuur-spiraalne
- $\beta$ -struktuur - voltunud
- Juuste ja küünte valgud. Ämbliku niit, siidiniit

# Valgud

## ○ Tertsiaarstruktuur



- Lisanduvad S-S sidemed
- **Gloobul:** kerajas vorm  
(vereplasma globuliinid)
- **Fibrill:** niitjas vorm  
(müofibrillid, fibriin, tsütoskelett)

# Valgud

## ○ Kvaternaarstruktuur



- Liitunud mitu valku oma struktuuridega
- hemoglobiin



# Valgud

- **Denaturatsioon**- valkude lagunemine kuni primaarstruktuurini.
- **Hüdrolüüs**- Primaarstruktuuri lagunemine
- **Renaturatsioon**- Kõrgemat järku struktuuride (osaline) taastumine.

# Valgud

## o Ülesanded:

- o **Ensümaatiline** – kõrge substraadispetsiifilisus:
  - o Reaktsioone kiirendavad ensüümid on **Katalüsaatorid**
  - o Osadel ensüümidel on vaja ühineda kas mingi metalliiooni või orgaanilise aine molekuliga (vitamiin)
  - o Toime kindlas temperatuurivahemikus
- o **Ehituslik**- organellide koostises:
  - o Rakumembraan, ribosoomid
  - o Küüned, kabjad, suled, juuksed, kõõlused jne
- o **Transpordifunktsioon** – erinevate ühendite transport, membraanpumbad

# Valgud

- **Retseptorfunksioon**- retseptorvalgud membraanil: infovahetus – tulemuseks muutused rakus
- **Signaalfunksioon**- valgulised hormoonid:
  - Hormoonid (insuliin)
- **Liikumisfunksioon** – kontraktsioonivalgud
  - Aktiin, müosiin
- **Kaitsefunksioon**- antikehad, kõrge spetsiifilisus
- **Energeetiline funktsioon**

# Nukleiinhapped

- **Ld.nucleus=tuum**
- **DNA**-desoksüribonukleiinhape
- **RNA**-ribonukleiinhape
- Kõrgpolümeerid, mille monomeerideks on **nukleotiidid**

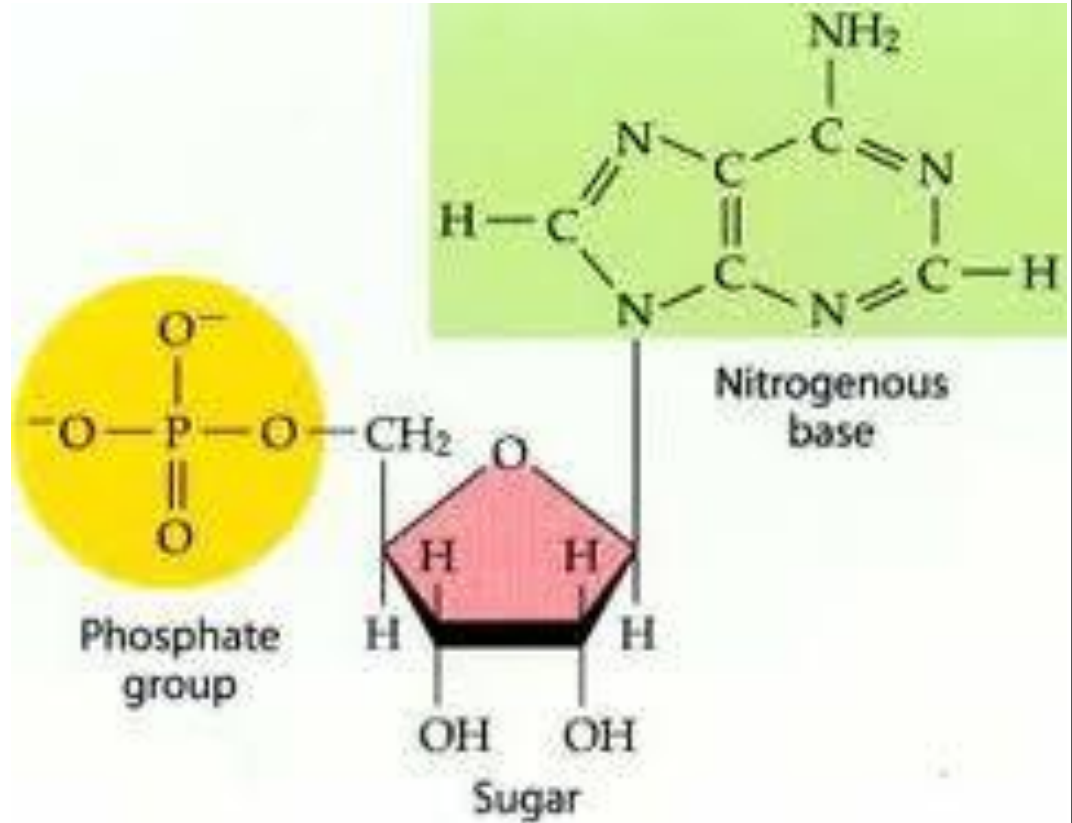
# Nukleinhapped

**Nukleotiidid:**

Süsivesik

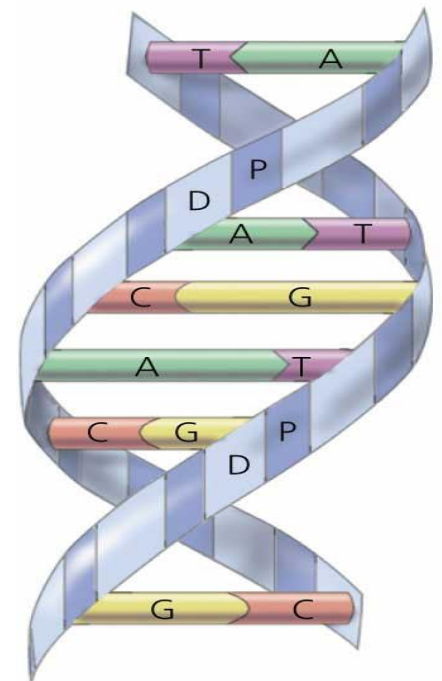
Fosforhappejääk

Lämmastikalus



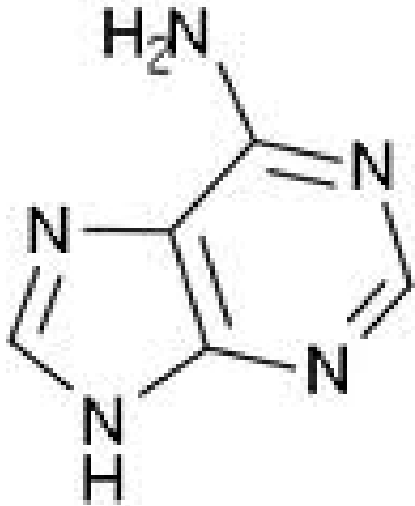
# DNA

- DNA on struktuurilt biheeliks e kaheahelaline = sekundaarstruktuur
- DNA ühe ahela nukleotiidne järjestus on tema primaarstruktuur

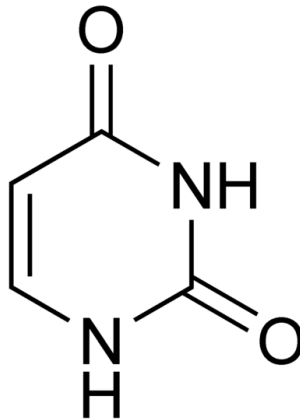


# Nukleinhapped

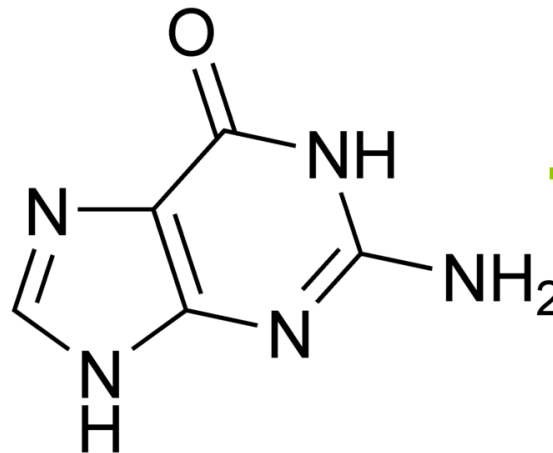
## Lämmastikalused DNA-s:



**Adeniin - A**

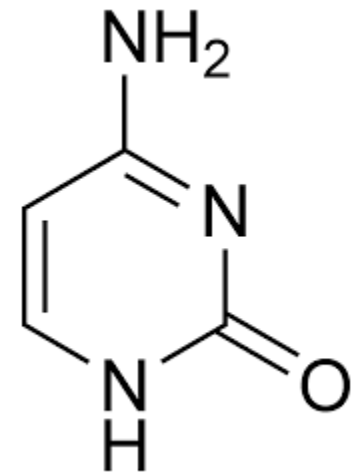


**Tümiin - T**

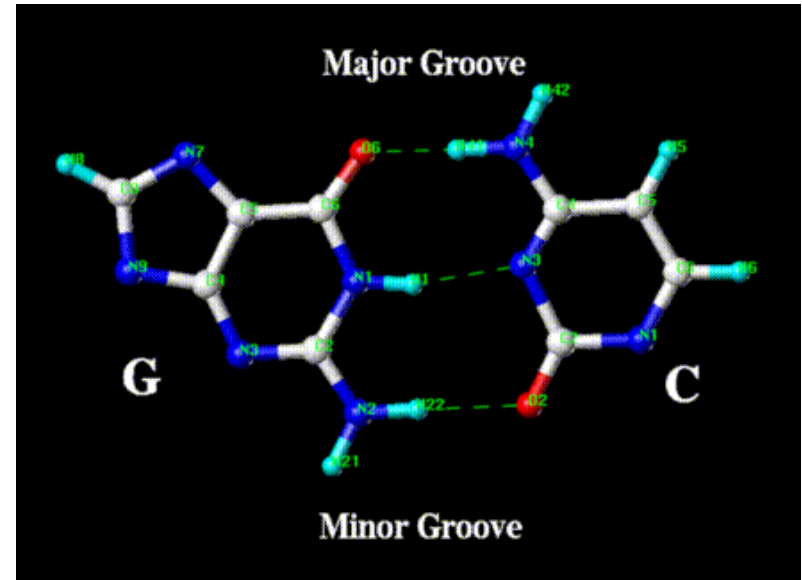
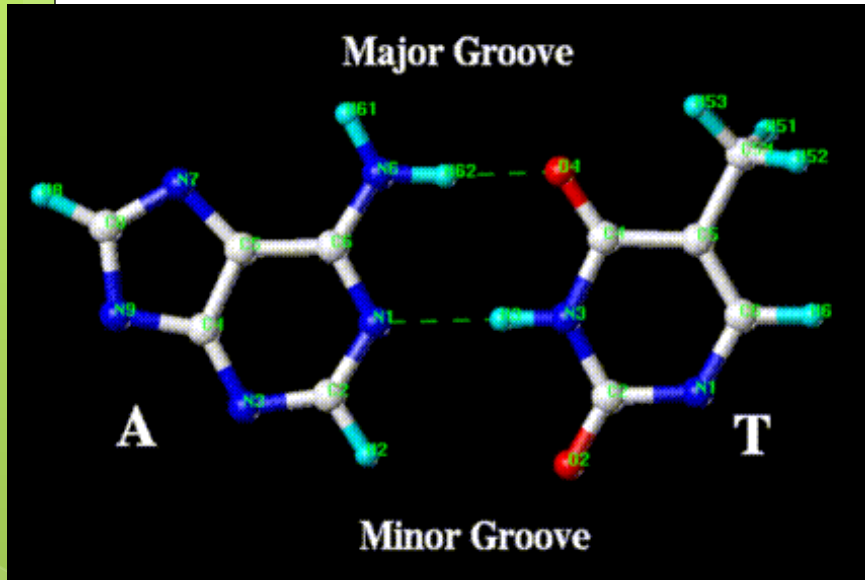


**Guaniin - G**

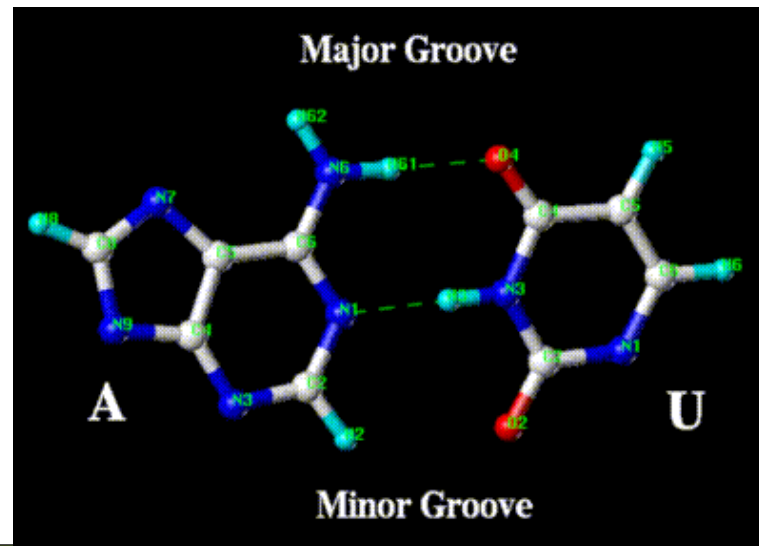
**Tsütosiin - C**



# Nukleiinhapped



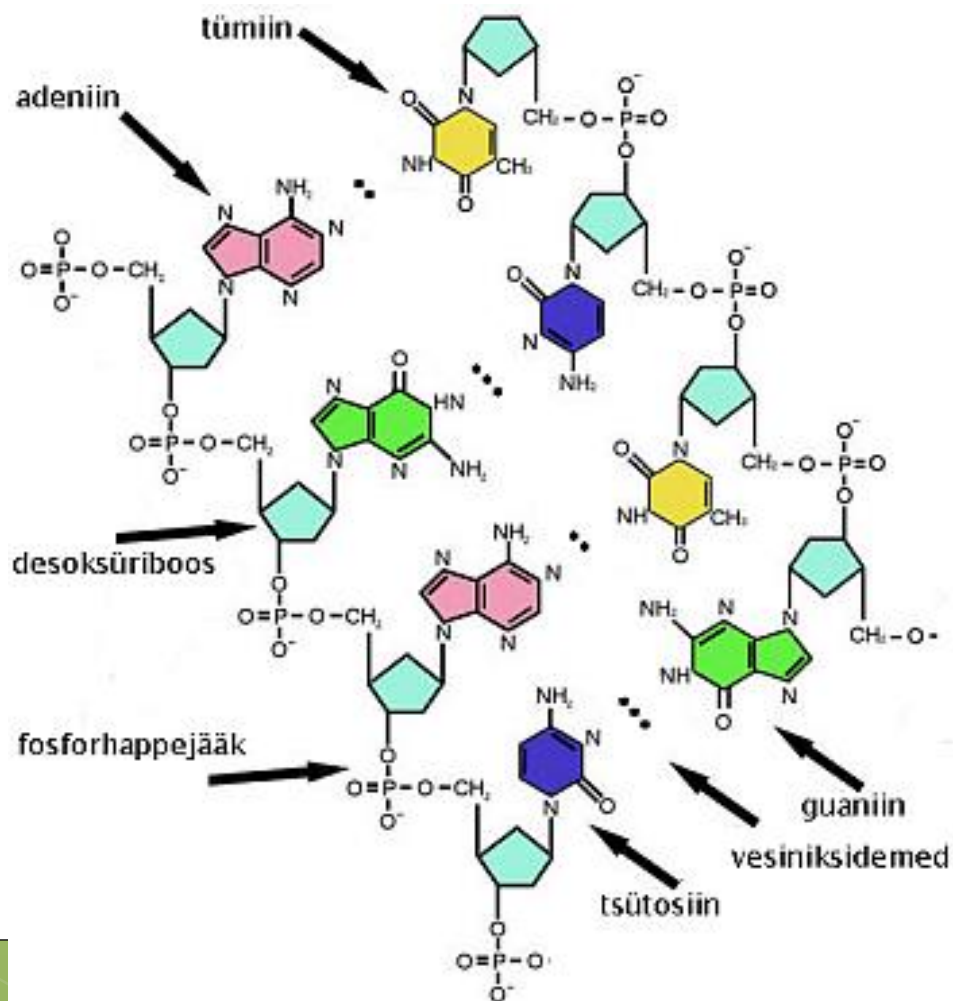
**Komplementaarsus-** ühele  
lämmastikalusele vastab  
teine konkreetne  
lämmastikalus



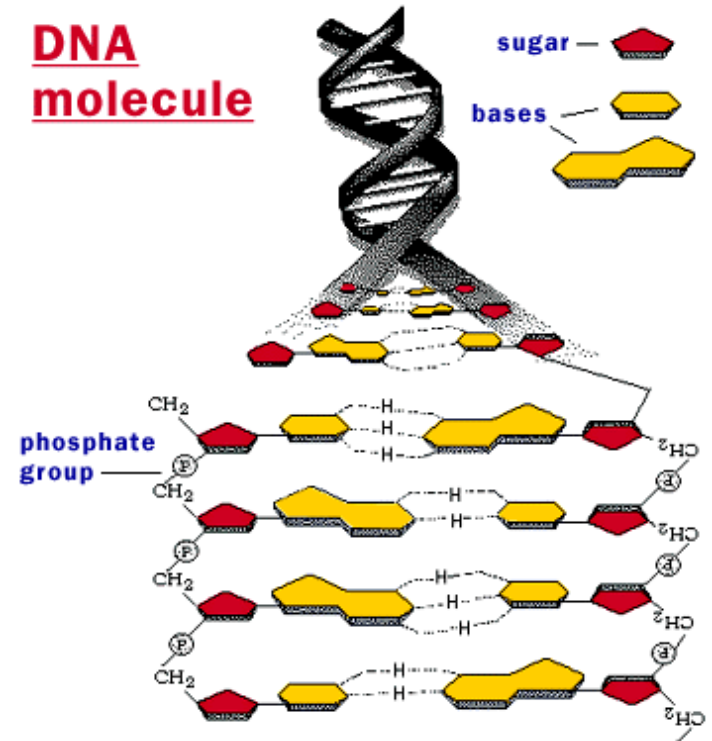


# Desoksüribonukleiinhape

## DNA

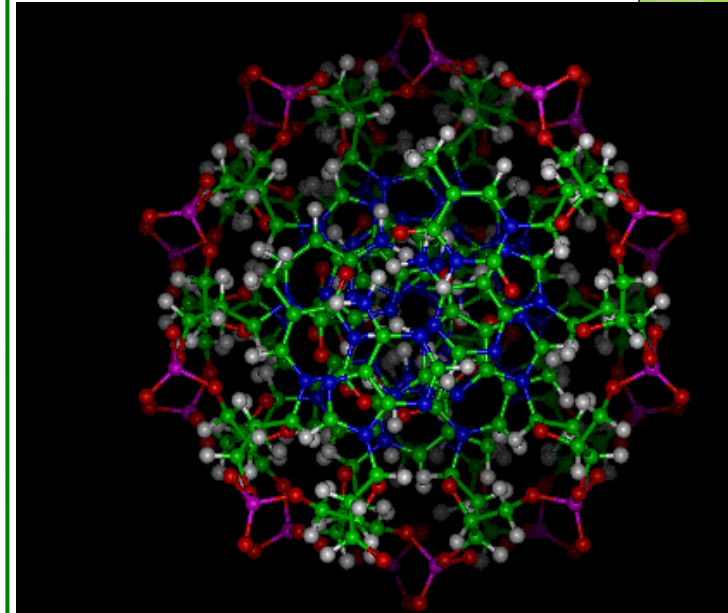
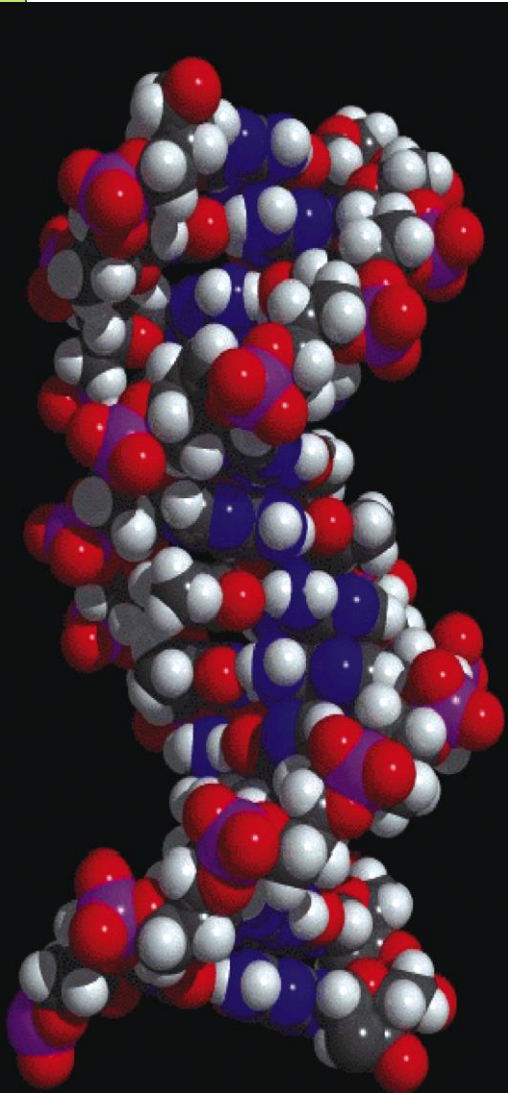
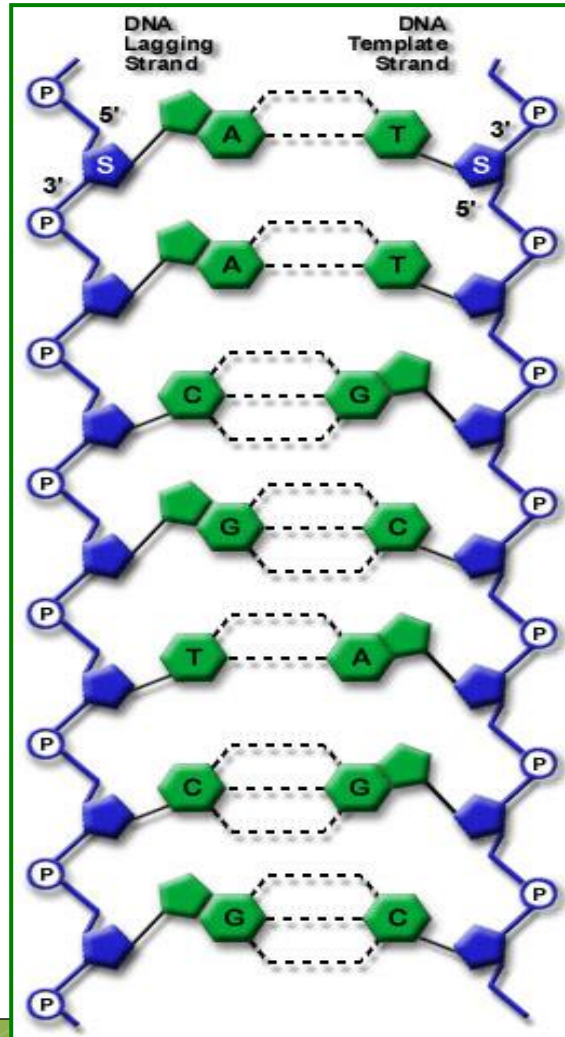


**DNA**  
**molecule**



# Desoksüribonukleiinhape

## DNA



# DNA

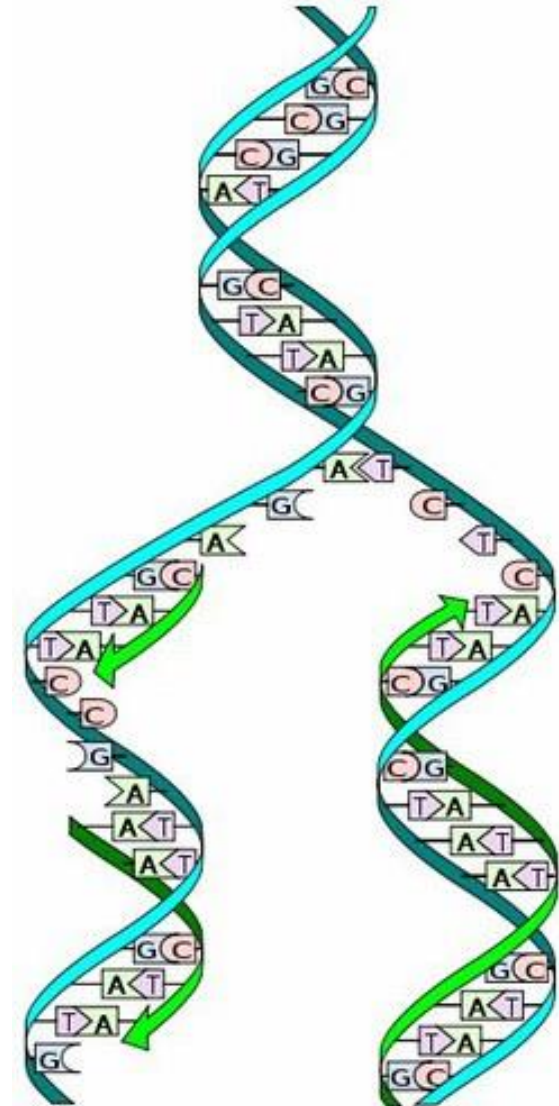
- Ülesanne:
  - päriliku informatsiooni säilitamine
  - Päriliku informatsiooni täpne ülekanne raku jagunemisel
- **Replikatsioon-**  
DNA kahekordistamine  
DNA-polümeraasi abil

<http://www.youtube.com/watch?v=zdDkiRw1>

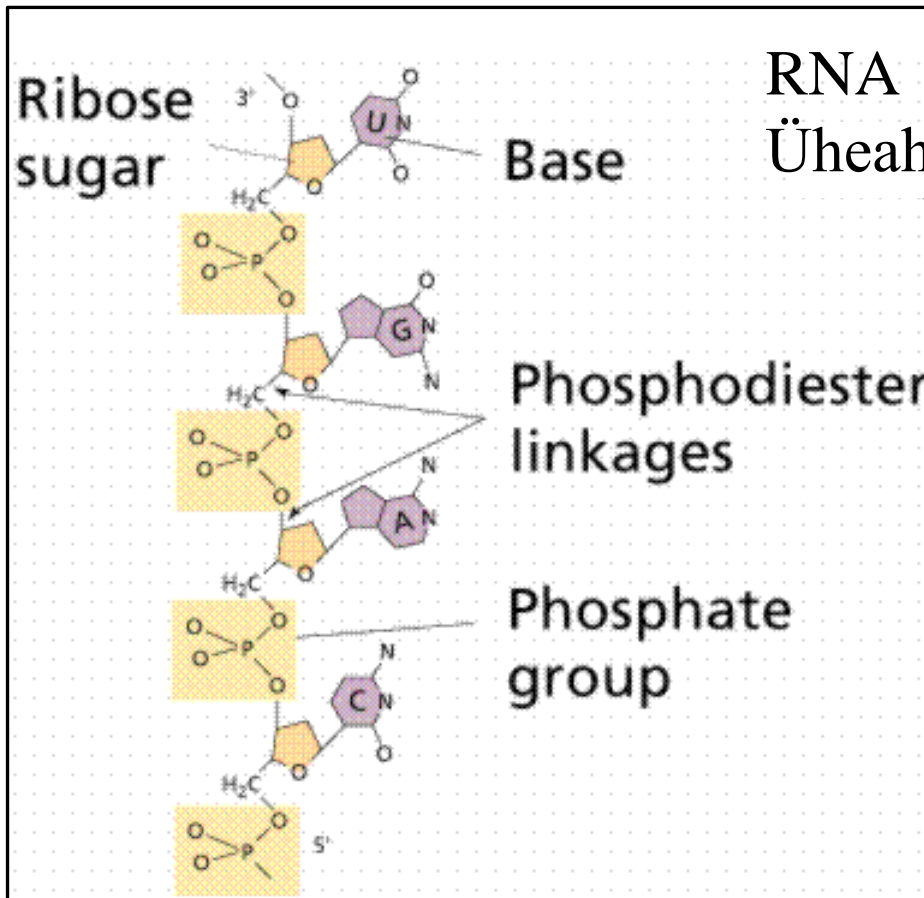
[PdU&feature=related](http://www.youtube.com/watch?v=PEPvrdZ3o)

<http://www.youtube.com/watch?v=PEPvrdZ3o>

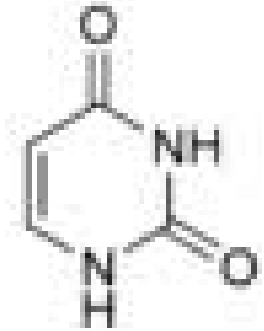
[8&NR=1](#)



# Ribonukleiinhapped

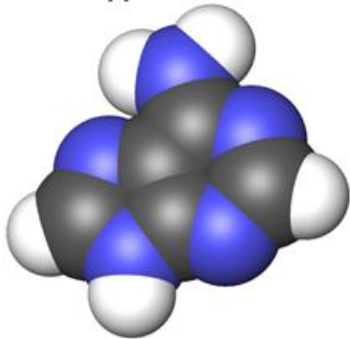
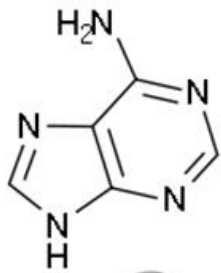


RNA  
Üheahelaline

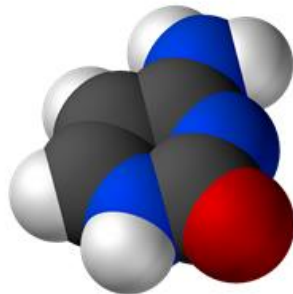
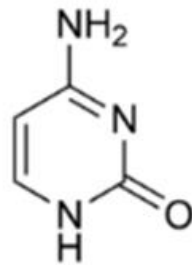


**uratsiil**

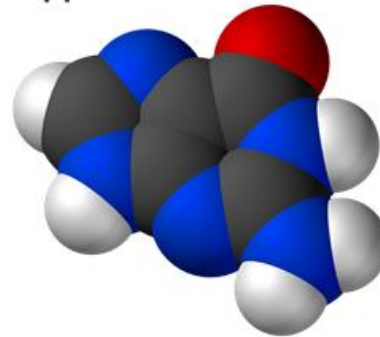
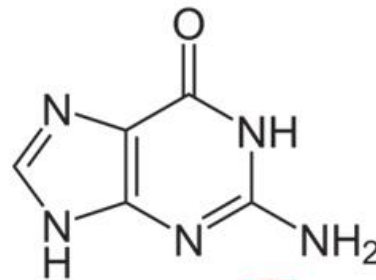
# RNA lämmastikalused



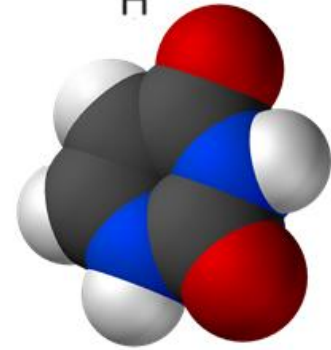
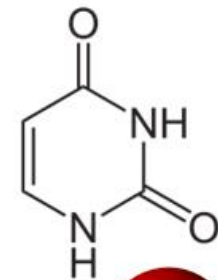
adeniin



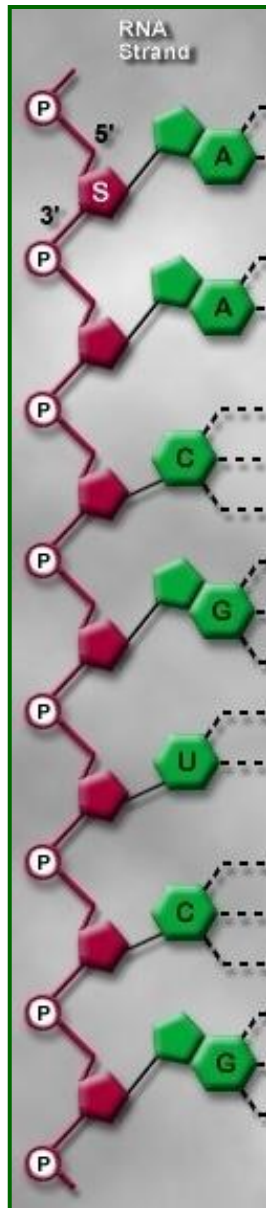
tsütosiin



guaniin



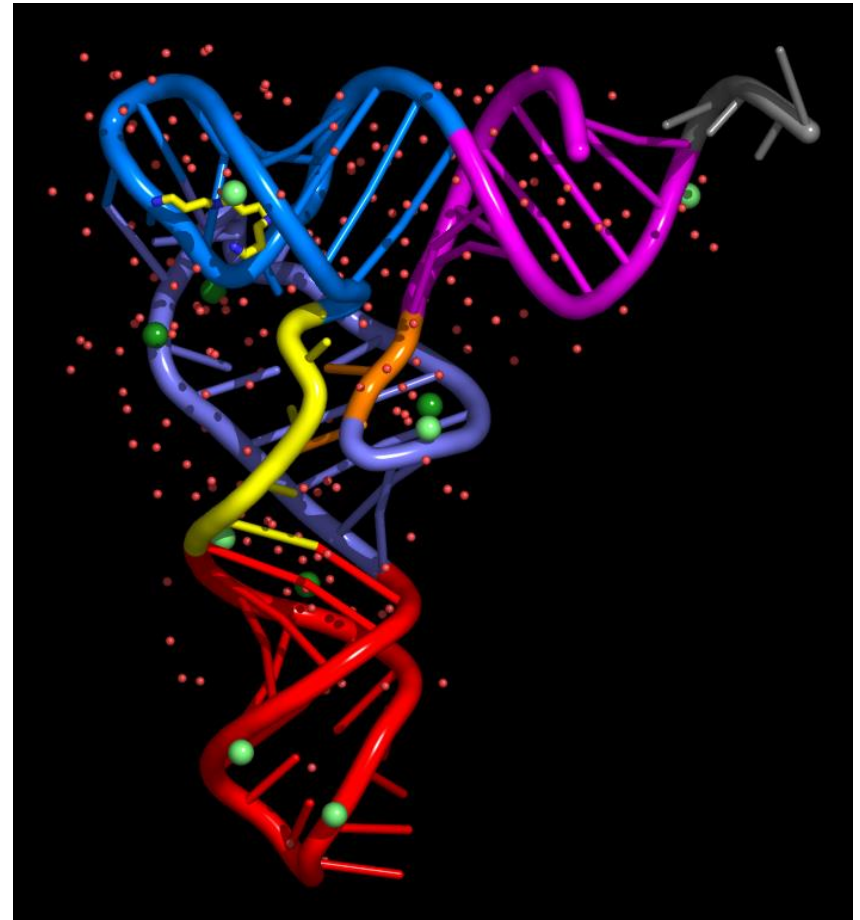
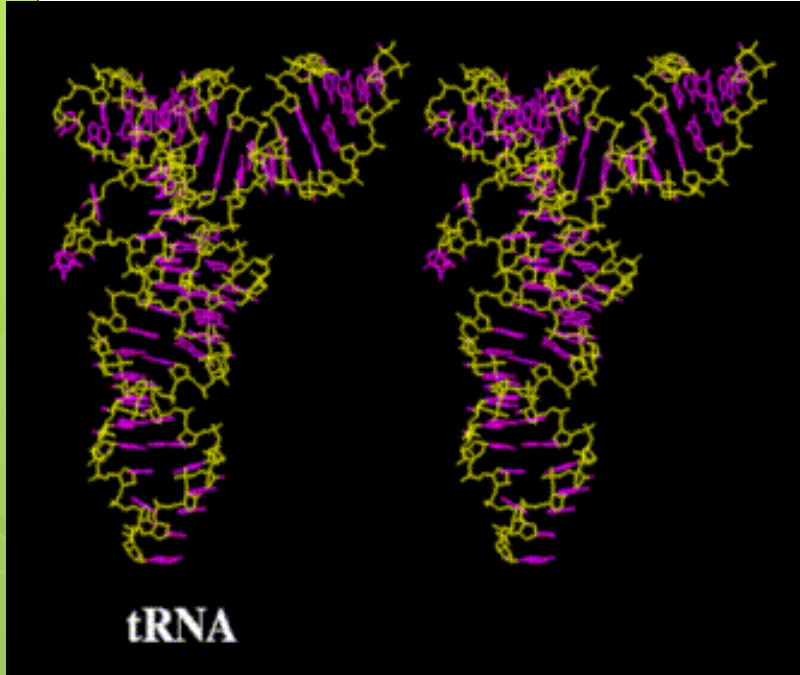
uratsiil



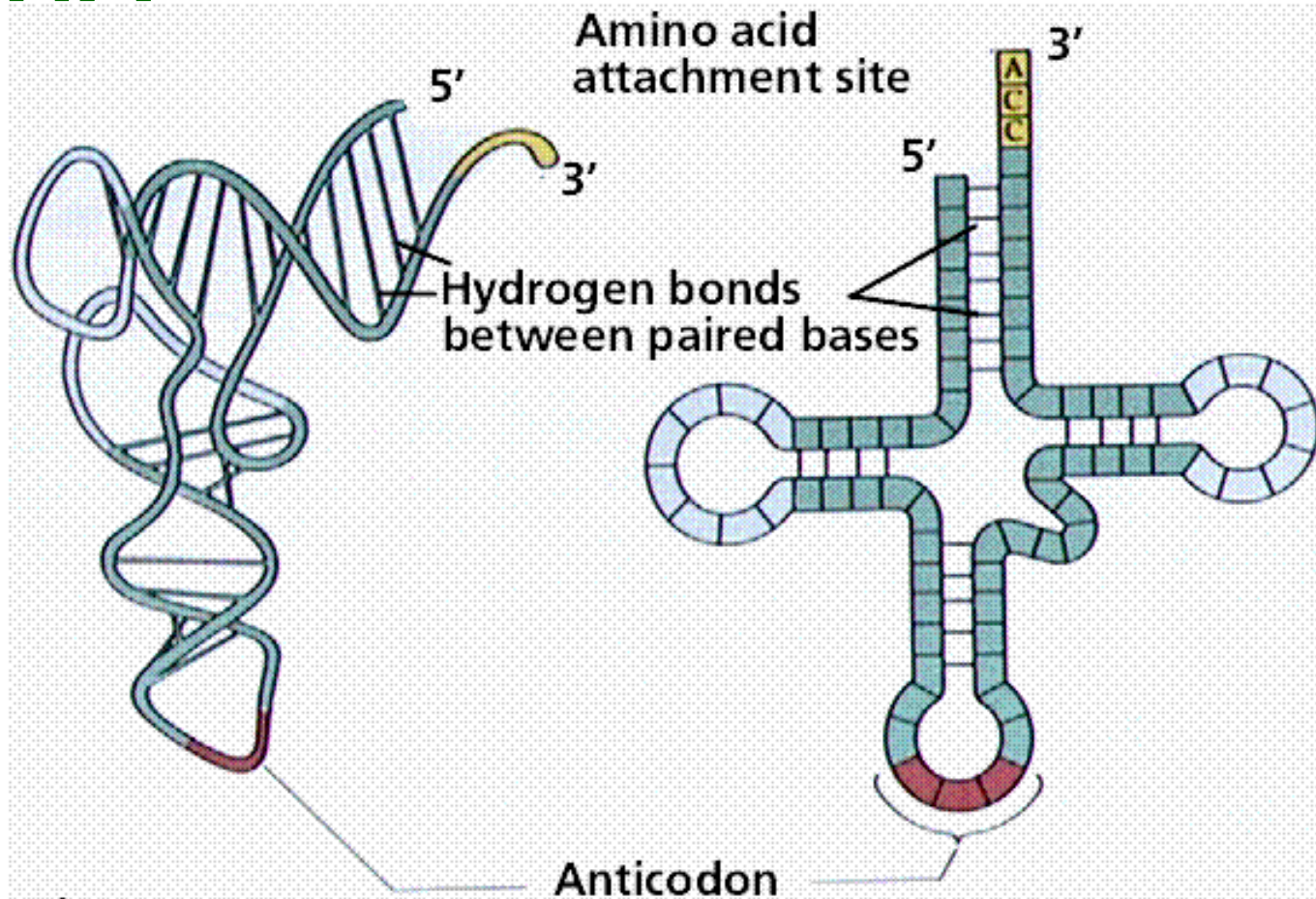
# RNA

- **Informatsiooni mRNA**
- **Transpordi tRNA**
- **Ribosoomi rRNA**

# tRNA

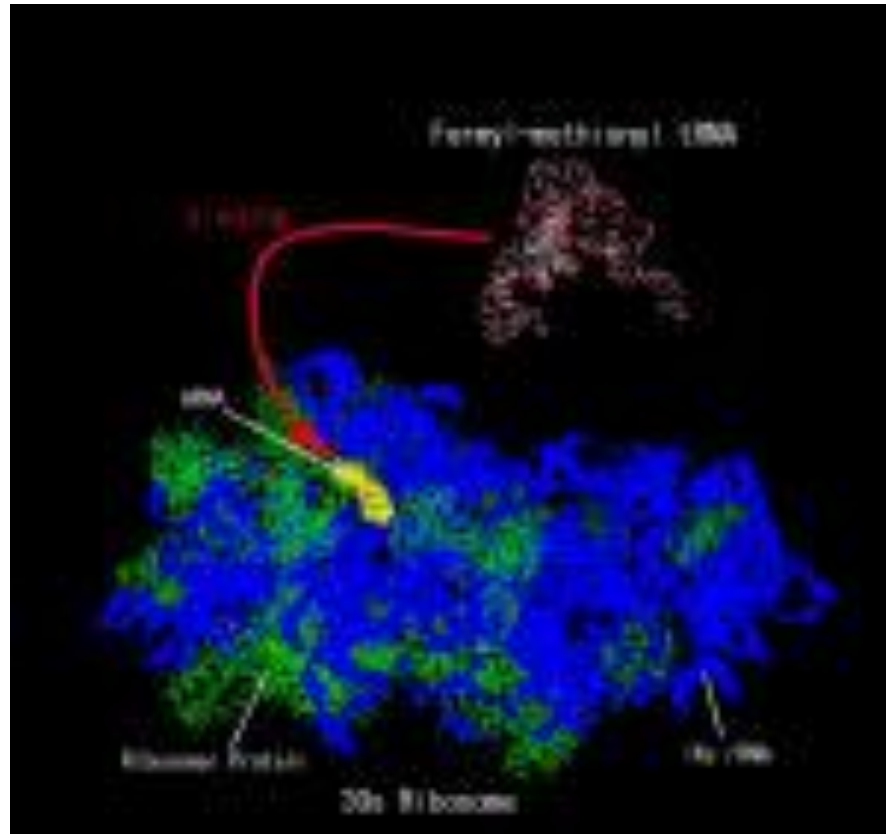
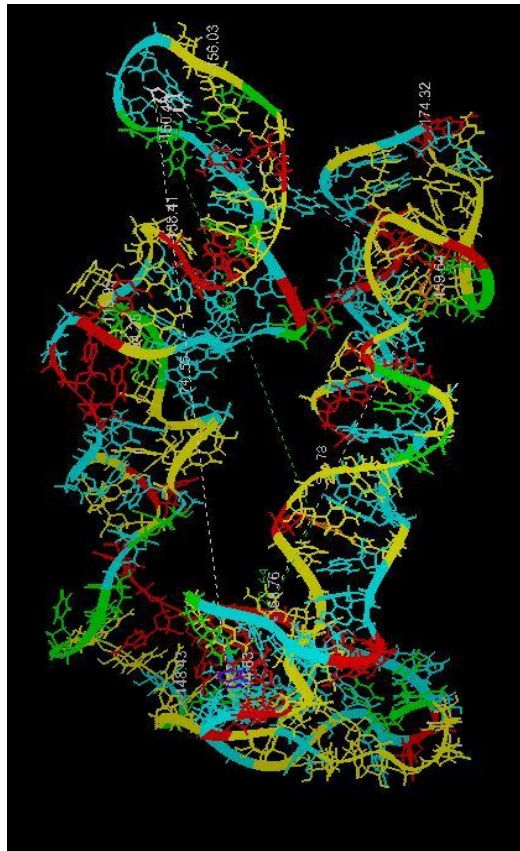


# tRNA

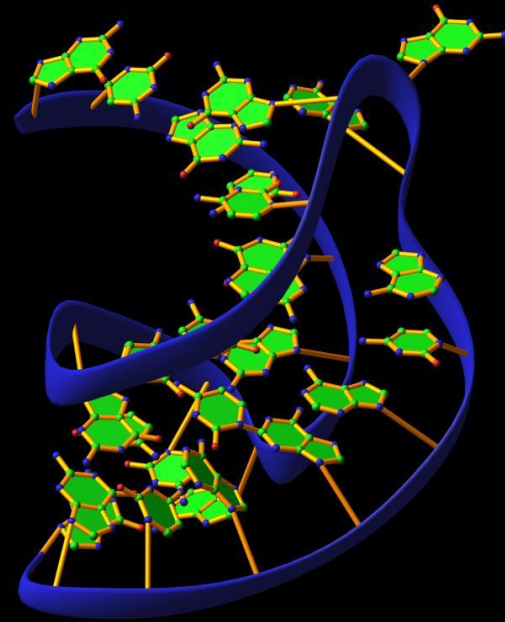
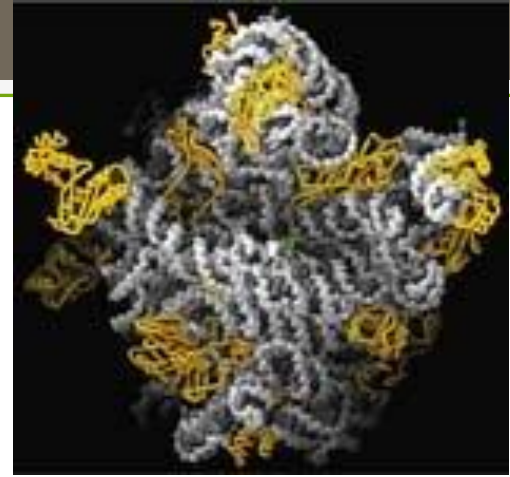
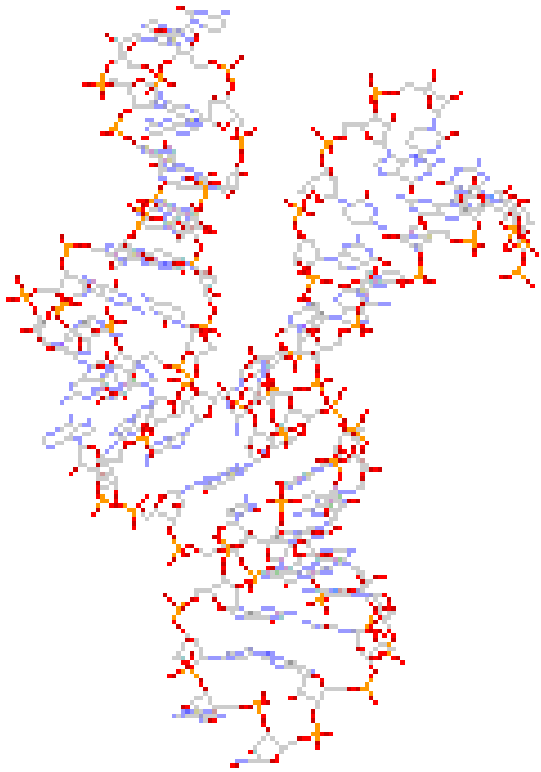




# mRNA



# rRNA



# Kasutatud kirjandus (Ülle Irdt)

- <http://www.ohtuleht.ee/191240>
- <http://et.wikipedia.org/wiki/T%C3%A4rklis>
- <http://janeajaveeb.wordpress.com/2008/10/02/ahjukartulid/>
- <http://www.mesindus.eu/node/107>
- <http://www.husqvarna.com/ee/construction/products/accessories-for-wall-saws/oli/>
- [http://www.youtube.com/watch?v=PEPvrdZ3o\\_8&NR=1](http://www.youtube.com/watch?v=PEPvrdZ3o_8&NR=1)
- Kersti Veskimetsa esitluse materjalid.
- <https://www.youtube.com/watch?v=AGzsgTMgSog>
- <https://vara.e-koolikott.ee/node/279>
- <http://olivia.eu/et/content/44-toidurasvad-tasakaalu>
- <https://www.taskutark.ee/m/rna-ja-dna/>
- <https://et.wikipedia.org/wiki/Ts%C3%BCtosiin>
- [https://www.youtube.com/watch?v=102arQP03MU&t=4602s&ab\\_channel=LisannaElm](https://www.youtube.com/watch?v=102arQP03MU&t=4602s&ab_channel=LisannaElm)
- <https://pixnio.com/fi/ruoka-juoma/keltuainen-muna-korianteri-ainesosa-aamiainen>
- <https://resscientiae.wikia.org/wiki/Kolesterool?file=0198529171.cholesterol.1.jpg>