Secondary Metabolism: The Acetate Pathway to Fatty Acids, Macrolides and Polyketides

> Lecture 7 Biofuels and Bioproducts

Bronx Community College - 2017 Chemistry and BioEnergy Technology for Sustainability NSF ATE 1601636

Outline

- Fatty Acid Synthesis
 - Overview
 - Review of Claisen Condensation and $\boldsymbol{\beta}$ oxidation
 - FAS Mechanism (@ Molecular and Macromolecular Levels)
 - Fatty Acids, Triglycerides and Biodiesel fuels
 - Prostaglandins and examples of Fatty Acids in Medicine
- Macrolide antibiotics (example = Erythromycin)
- Polyketides, Aromatic and Linear
- Photos from Bronx Biodiesel Lab

Relationship between Fatty Acids, Macrolides and Polyketides

CLAISEN REACTION

"Poly-β-keto-ester"

LIPIDS

Complete reduction = Saturated FAs **Partial reduction** = Unsaturated FAs (Z-cis) Triglycerides (Fats vs. Oils) Phospholipids Oleic -> linoleic -> α -linoleic -> γ -linoleic Omega 3 FAs aracadonic acid, leukotrienes, prostaglandins acetylenic FAs, branched FAs Biodiesel...

MACROLIDES

Varying amounts of reduction/dehydration

Examples = Erythromycin (azithromycin) "Statins", "Avermectins", polyene antifungals, immunosuppressants

POLYKETIDES

No reduction of keto-groups

Sets chain length for chemical elaboration Can be aromatized (e.g. tetracyclines)

Fatty Acid Synthase (FAS) Enzymes

- Animals = (Type I) Multifunctional enzyme with seven discrete, functional domains providing all catalytic activity. All domains are on a single polypeptide, encoded by a single gene. The enzyme is a homo-dimer and both units are required for activity.
- **Fungi** = (Type I) Multifunctional enzyme, seven domains are distributed over two non-identical polypeptides (α and β). Enzyme is a dodecamer ($\alpha_6\beta_6$).

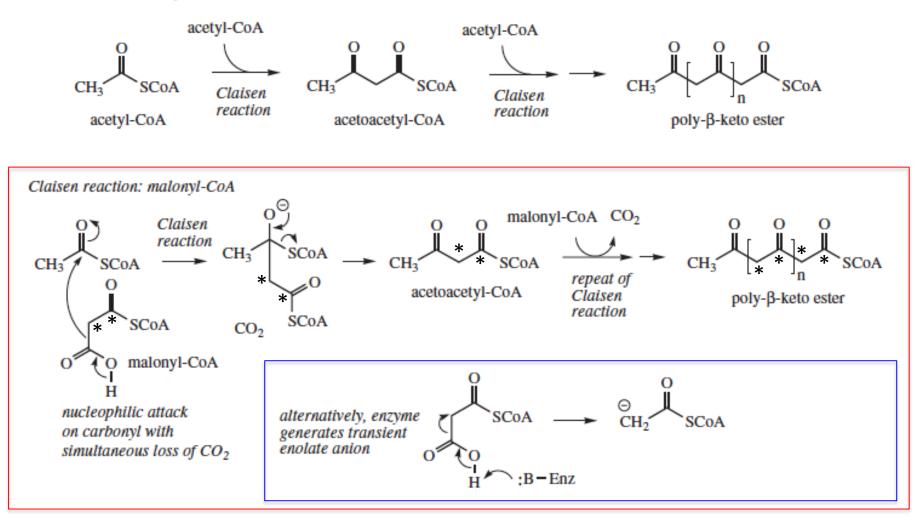
FAS Enzymes Contd.

- Bacteria and Plants
 - Type II FAS Enzymes
 - An assembly of *separable* enzymes
 - Encoded by seven *different* genes

Both Type I and II FAS enzymes employ same mechanism to grow the FA chain

The Claisen Condensation

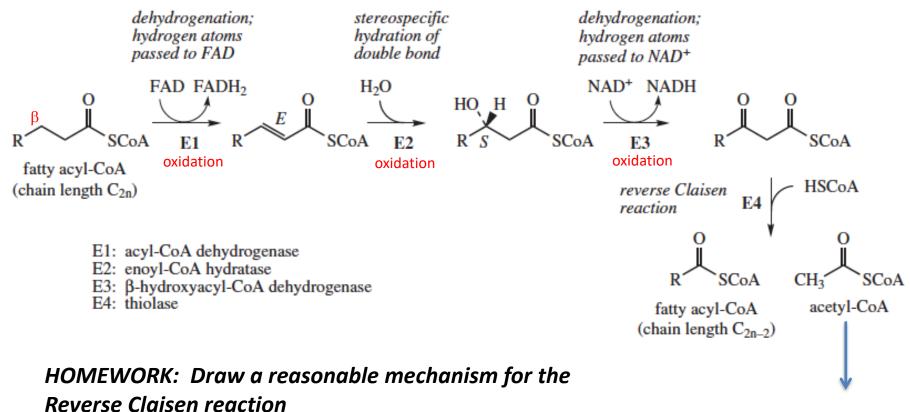
Claisen reaction: acetyl-CoA



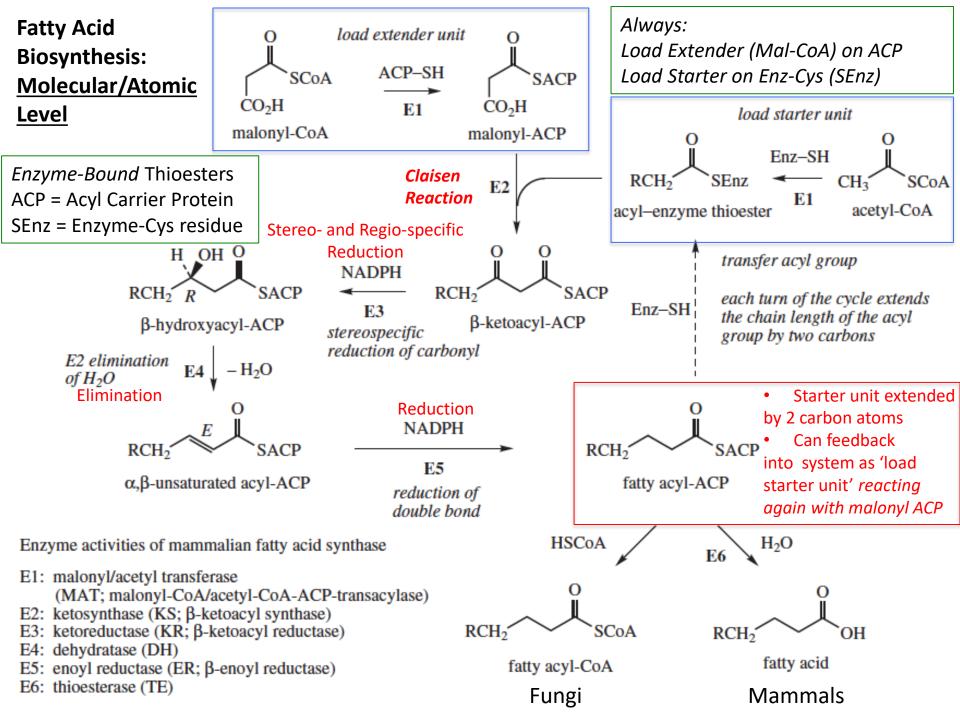
Mechanistic Evidence:

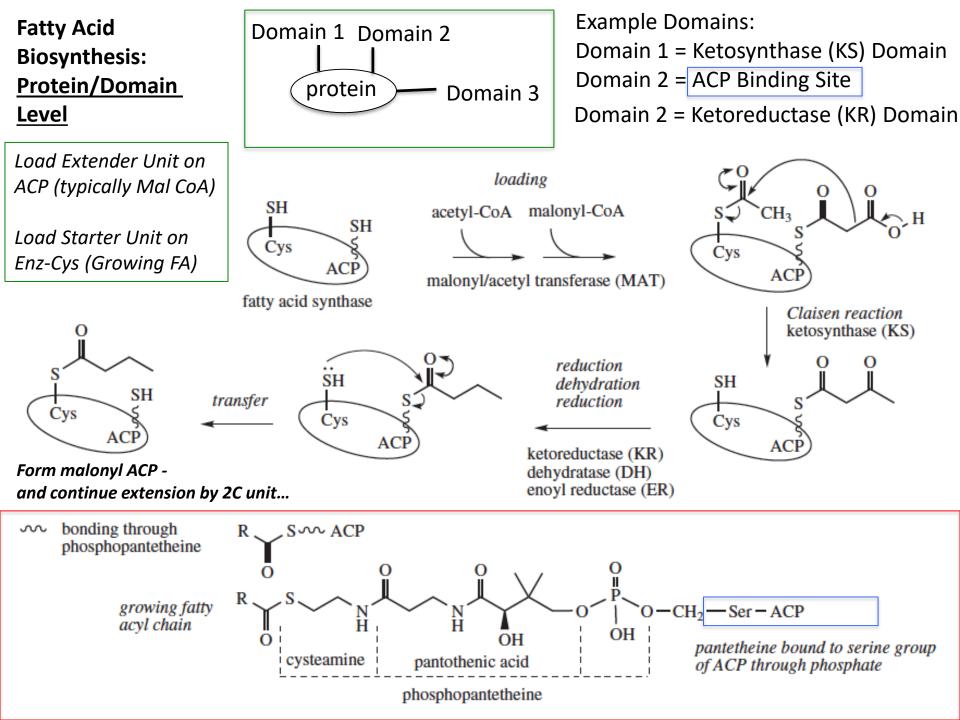
- It is known that the condensation occurs between malonyl co-A and acetyl co-A
- $^{13/14}$ C evidence shows that no CO₂ from malonyl co-A goes to β -keto product

β Oxidation: a Reverse Claisen reaction

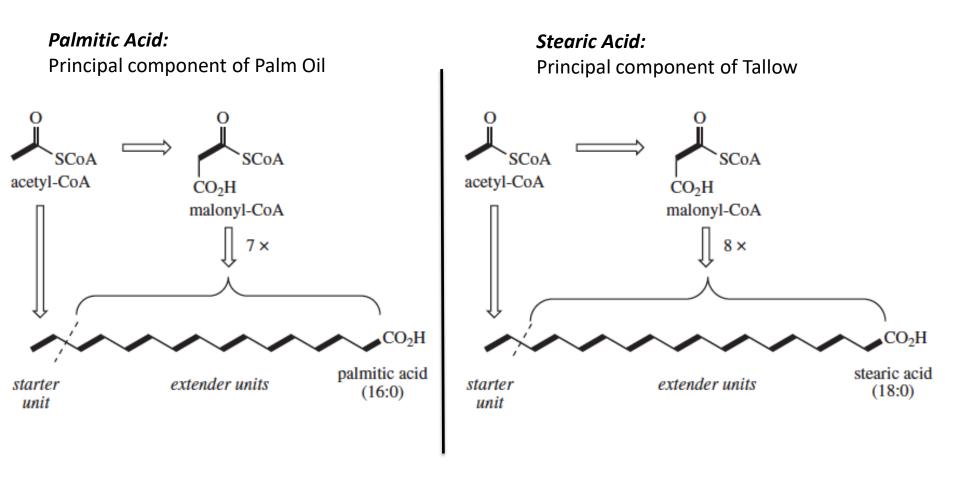


TCA cycle



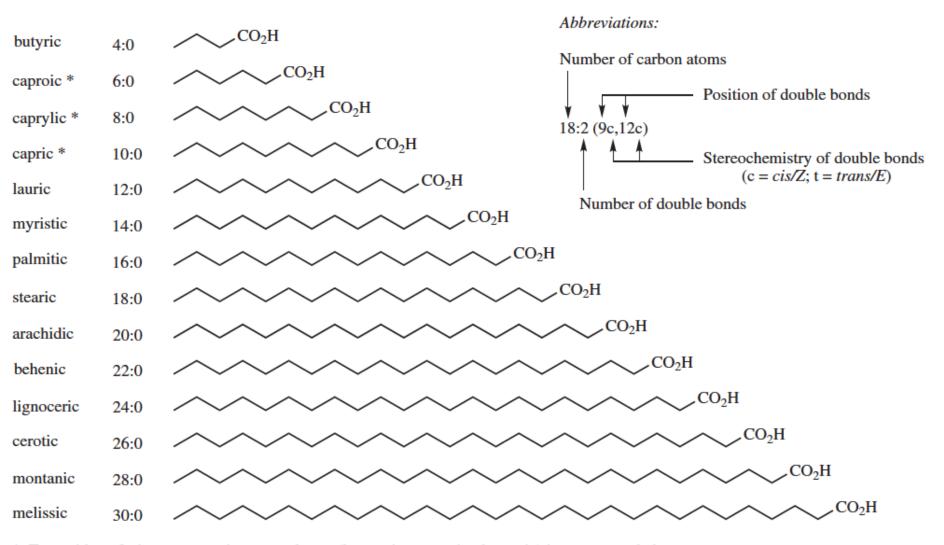


Some Common Fatty Acids



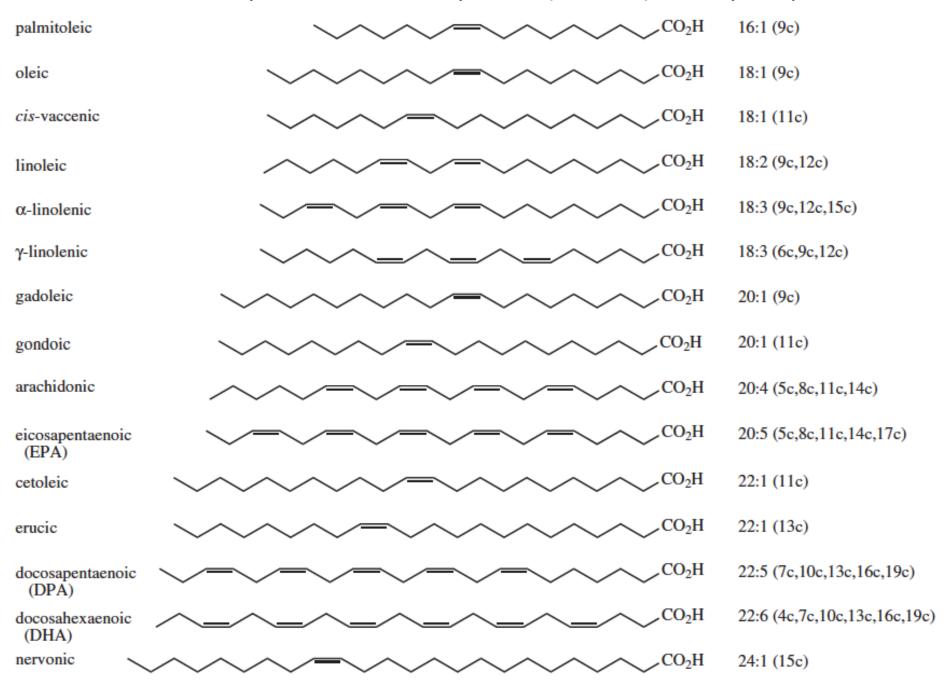
- 2C Acetate units derived from acetyl coA (starter unit) and malonyl CoA CO₂ (extender units)
- Most natural FAs are C₁₆-C₁₈ but can be C₄-C₃₀
- Rare examples of odd-numbered FAs (e.g. propionic acid C₃ starter unit)

Saturated Fatty Acids (aka fats) and FA Nomenclature

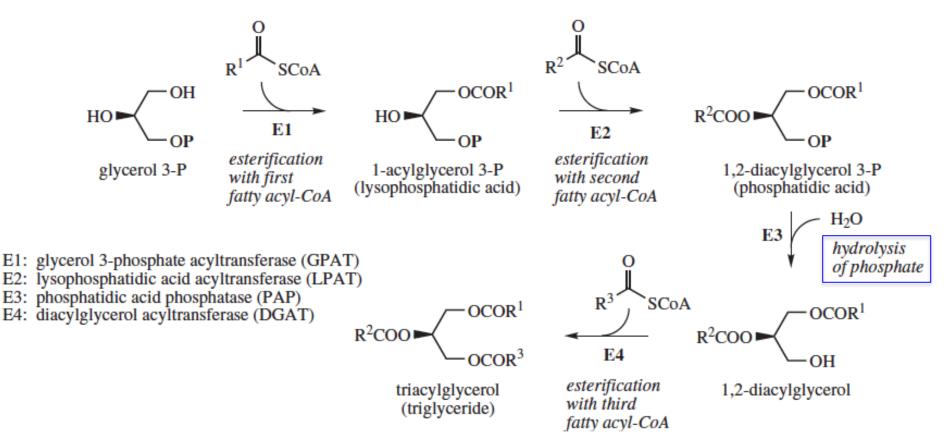


* To avoid confusion, systematic nomenclature (hexanoic, octanoic, decanoic) is recommended

Unsaturated and Polyunsaturated Fatty Acids (*aka oils*) – can you spot the ω -3s?



Triglyceride Biosynthesis

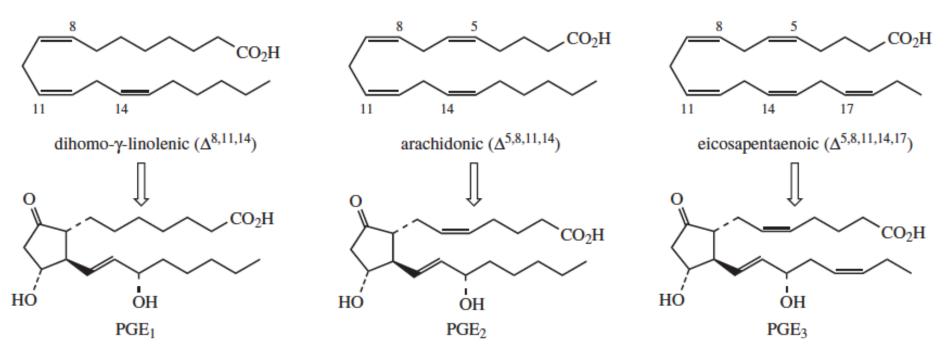


- Most FAs are bound as glycerol triesters (triglycerides) and can be common or mixed FAs
- In nature most triglycerides are mixed and therefore isomers can form (central atom is chiral)
- If the phosphate remains intact, phospholipids results
- Phospholipids are important components of cell membranes
- e.g. Platelet activating factor (in mammals) nM potency for e.g. blood clotting (Ginkgolides = selective antagonist)

Fuel Properties of Fats/Oils: Think Biodiesel!

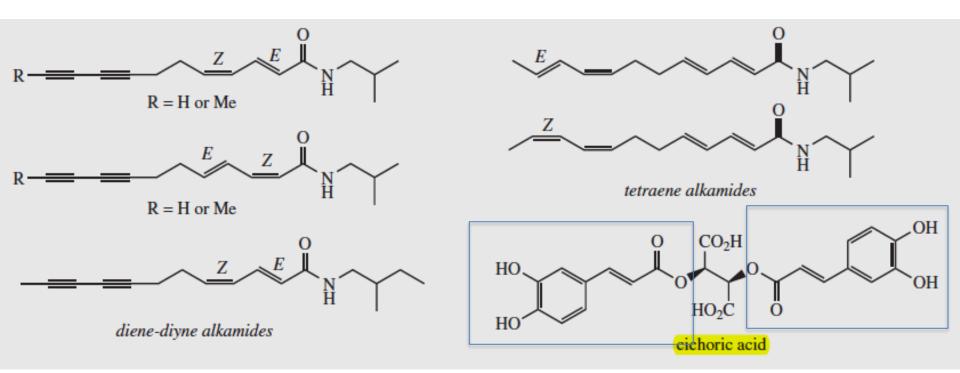
FFA	FAME	$\operatorname{\stackrel{\circ}{Melting}point}_{\circ C}$	Boiling point °C	Kinematic Viscosity (mm²/s)	Cetane number	Oil stability Index (h)	Density g/cm ³
-	C8:0	16.7	239.7				0.910
	C10:0	31.6	269.0				0.893
	C12:0	43.2	298.9	2.43	67	>40	0.880
	C14:0	54.4	250.5	3.30	66	>40	0.862
	C15:0	51:53	257.0				0.842
	C16:0	62.9	351.0	4.38	86	>40	0.853
	C16:1	-0.1		3.67	51	2.1	0.894
steric	C18:0	69.6	383.0	5.85	<mark>10</mark> 1	>40	0.847
oleic linoleic α -linoleic	C18:1	13:14	360.0	4.51	59	2.5	0.895
	C18:2	-5:-12	230.0	3.65	38	1.0	0.900
	C18:3			3.14	23	0.2	
	C20:0	75.5	328.0				0.824
	C22:1	33.8	381.5		74		0.860
_	C22:6	-44.0	446.7				0.943

Prostaglandins



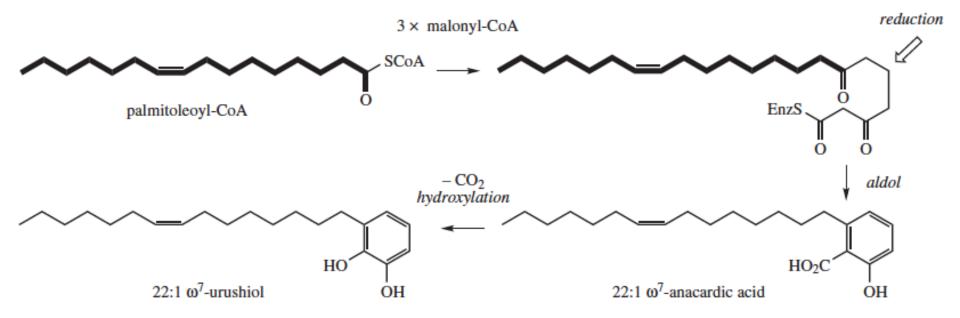
- Prostaglandins responsible for diverse physiological functions including smooth muscles contraction/relaxation, (uterus, cardiovascular, intestinal, bronchial), inhibit gastric acid secretion, control blood pressure, suppress platelet aggregation, mediators of inflammatory response, fever and allergy.
- γ-linolenic acid, aracadonic acid and omega 3 FAs are precursor to prostaglandin E biosynthesis
- Secondary messenger compounds -> modulating transmission of hormone stimulation and metabolic response.
- Have been "holy grail" of drug targets for years, but chances of unwanted side effects are very high since they have so many interrelated functions.
- NSAIDS inhibit early steps in prostaglandin biosynthesis -> transformation of unsaturated FAs into cyclic peroxidases (free radical mechanism involving COX enzymes)
 Entire biosynthetic mechanism -> page 60

Interesting Fatty Acids from *Echinacea*



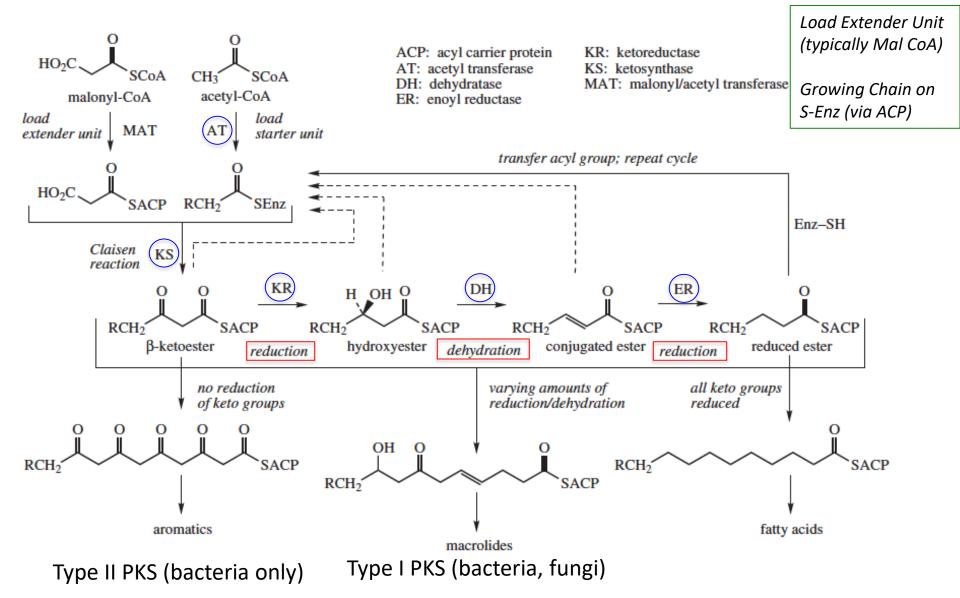
- Commonly used for immunostimulatory effects (vs. the common cold)
- The bio-activity has been linked to combinations of the above FAs (synergism)
- Immunostimulatory, anti-inflammatory, anti-bacterial, anti-viral
- Alkylamides derived from valine and isoleucine (comprise ~ 0.6% w/w of plant roots)
- Diene-diynes degrade significantly during drying and prolonged storage
- Caffeic acid is from shikimic acid pathway (mixed biosynthesis) and a lignin precursor

Poison Ivy/Oak

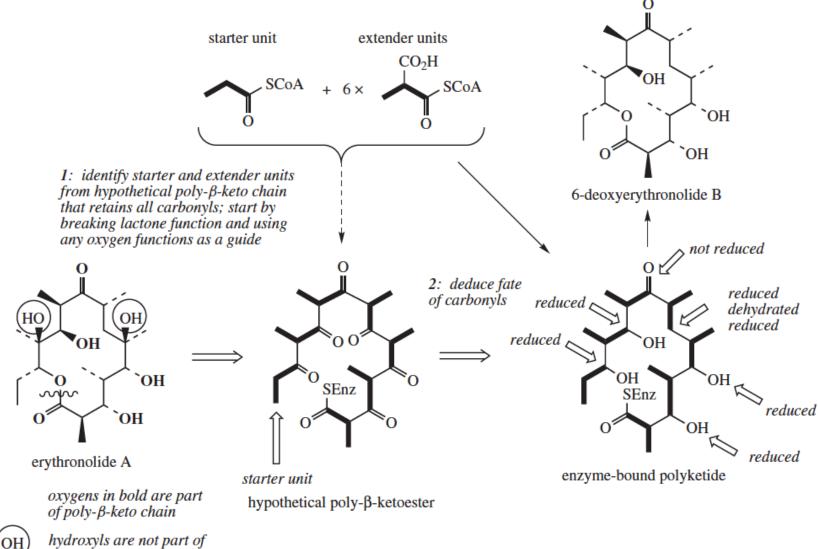


Mechanism of action: Oxidized to quinone and attacked by nucleophilic groups of protein

Polyketide Synthases (PKS) allow for Differentiation between Aromatics, Macrolides and FAs

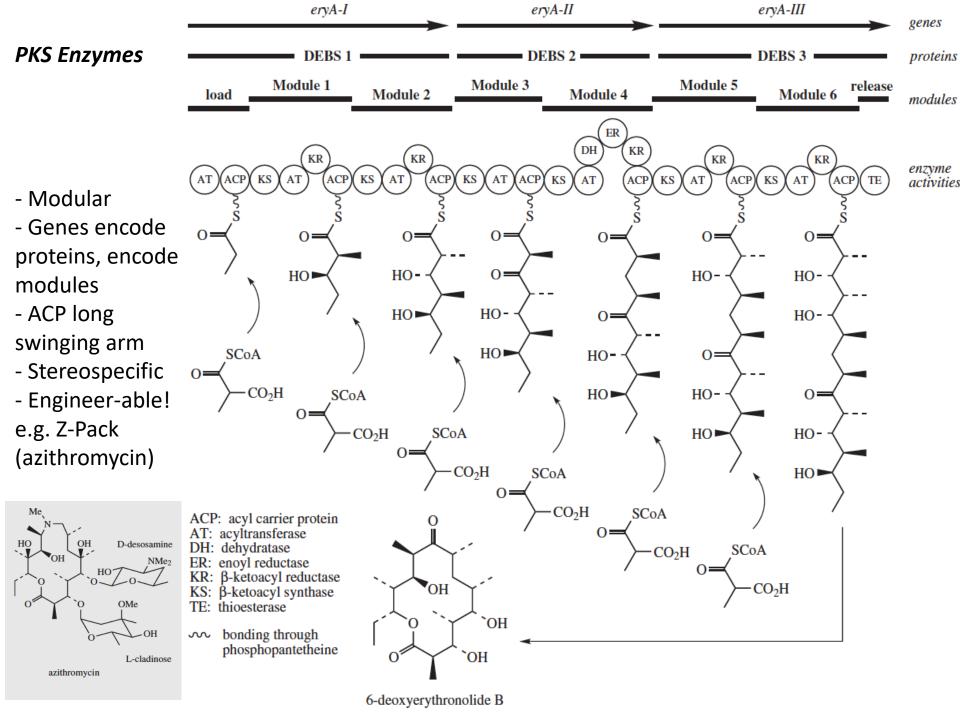


Erythromycin Retro-biosynthesis

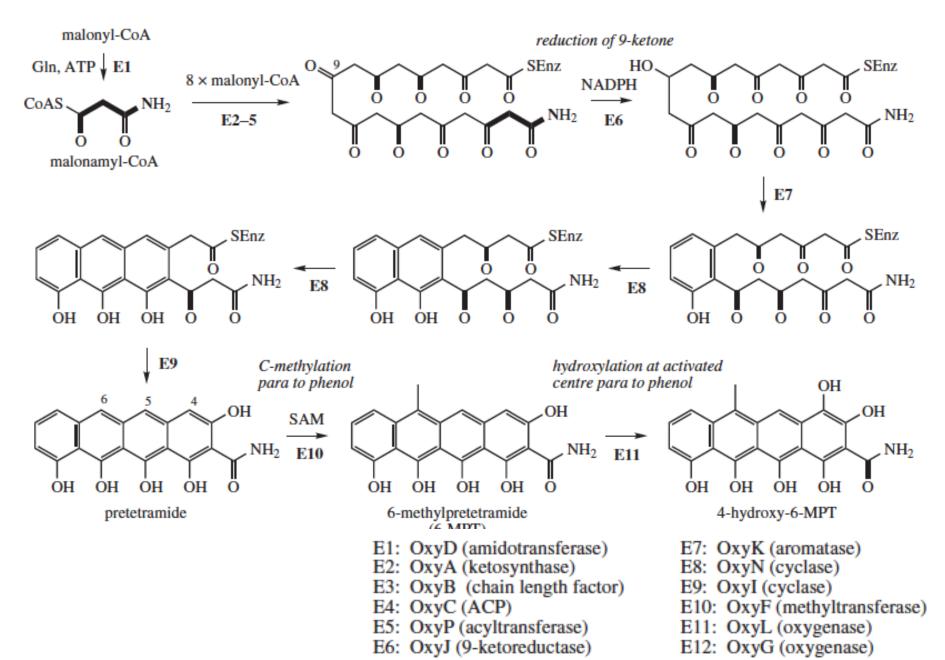


hydroxyls are not part of the poly- β -keto chain; they are introduced later

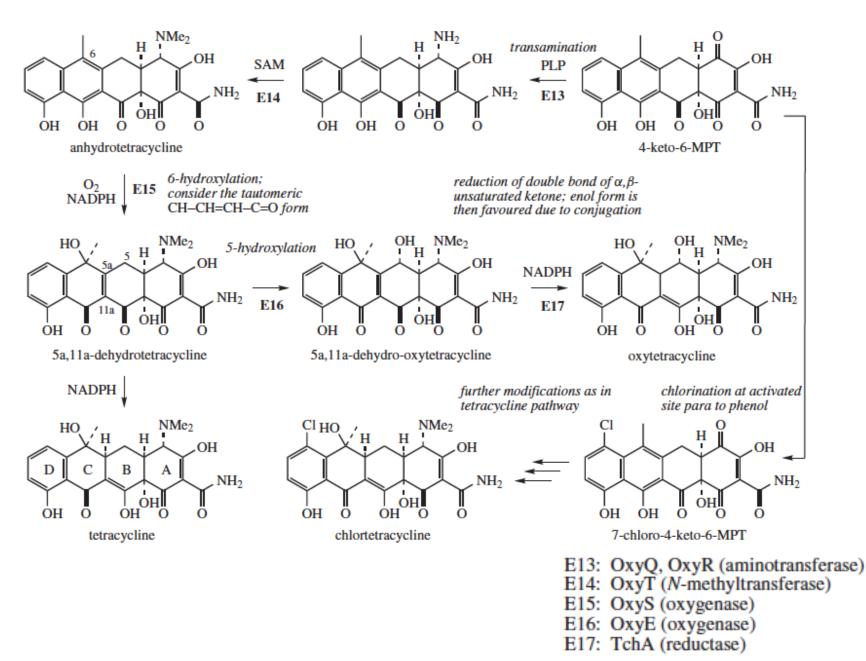
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### **Tetracycline Part 1**



### **Tetracycline Part 2**



### **Linear Polyketides**

- Formed by "cascade" reactions
- e.g. cyclic polyether toxins formed from long chain polyepoxides

HO

- Dinoflagellate "red tides"

