

Glycolysis: Payoff Phase and Fermentation

Nov. 19, 2007

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1

Overview

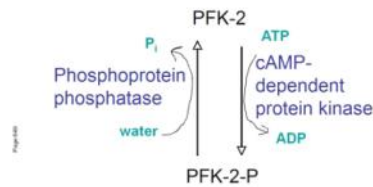
Overview

- Regulation and control of glycolytic enzymes
- Fermentation

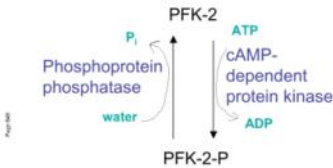
2

Coordinated regulation of kinase and phosphatase activities of PFK-2

Step 3 in glycolysis

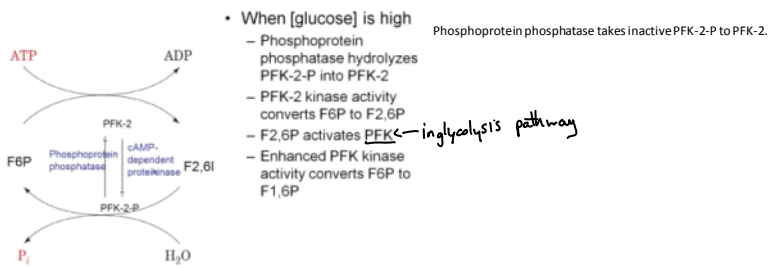


Coordinated regulation of kinase and phosphatase activities of PFK-2

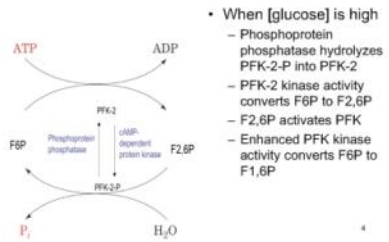


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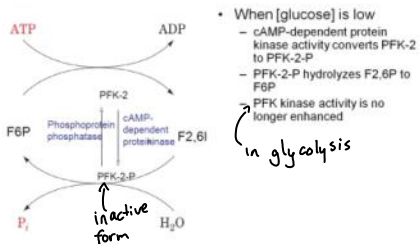
Regulation of PFK via F2,6P occurs in response to fructose



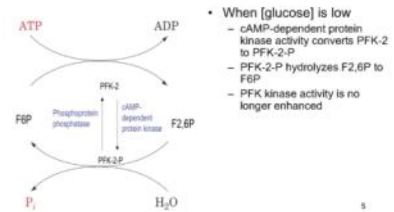
Regulation of PFK via F2,6P occurs in response to [glucose]



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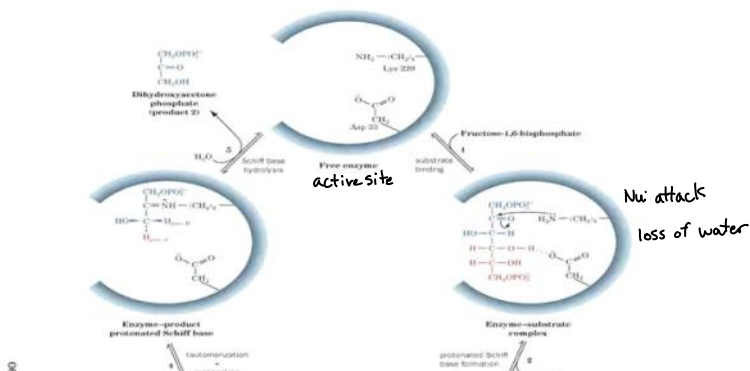
Step 4: Aldolase

- Cleavage of Fructose 1,6-bisphosphate into trioses (not F2,6 bisphosphate)
 - Rxn
- $F1,6P \rightleftharpoons \text{dihydroxyacetone phosphate} + \text{glyceraldehyde 3-phosphate}$



Aldolase

Figure 17-9



Step 4: Aldolase

- Cleavage of Fructose 1,6-bisphosphate into trioses
 - Rxn
- $F1,6P \rightleftharpoons \text{dihydroxyacetone phosphate} + \text{glyceraldehyde 3-phosphate}$

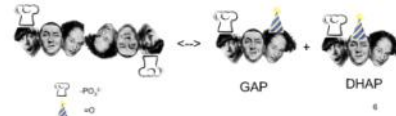
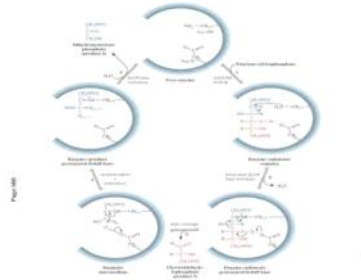
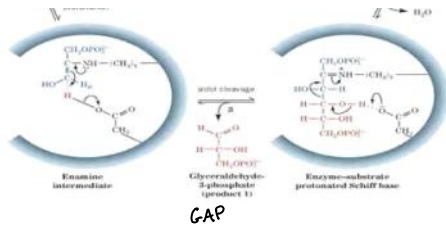


Figure 17-9

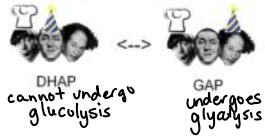




Step 5: Triose phosphate isomerase

- Isomerization of dihydroxyacetone phosphate to glyceraldehyde 3-phosphate

Rxn
DHAP \leftrightarrow GAP



Score card for the preparatory phase of glycolysis

- Glucose + 2 ATP \rightarrow 2 G3P + 2 ADP + 2 H⁺

Step 5: Triose phosphate isomerase

- Isomerization of dihydroxyacetone phosphate to glyceraldehyde 3-phosphate

Rxn
DHAP \leftrightarrow GAP



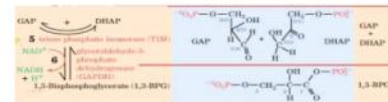
Score card for the preparatory phase of glycolysis

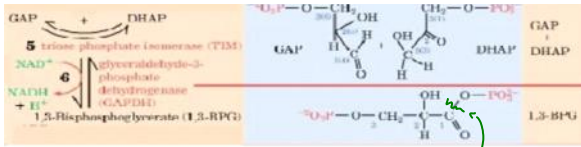
- Glucose + 2 ATP \rightarrow 2 GAP + 2 ADP + 2 H⁺

Figure 17-3

Enzyme: GAPDH
Glyceraldehyde 3-phosphate dehydrogenase

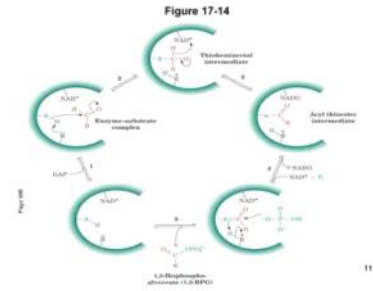
Figure 17-3





Takes NAD⁺ and converts to NADH (reduction reaction)
GAPDH is oxidized

hydratizing would release a lot of energy



Enzyme: GAPDH
Glyceraldehyde-3-phosphate dehydrogenase

Figure 17-14

Figure 17-3

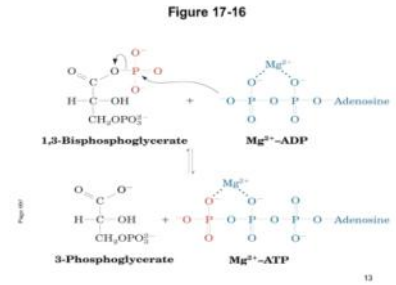
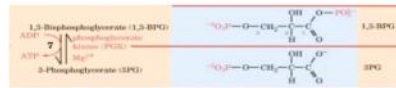
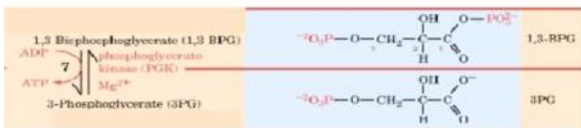


Figure 17-3

Enzyme: PGK
Making ATP



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Figure 17-16

Enzyme: PGK
Making ATP

Exergonic Rxn

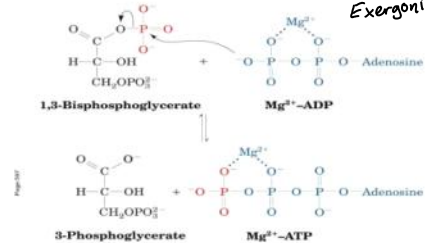


Figure 17-18

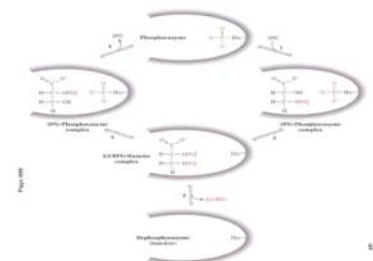
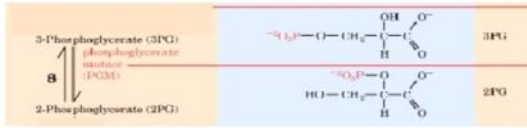


Figure 17-3

Step 8
Enzyme: PGM

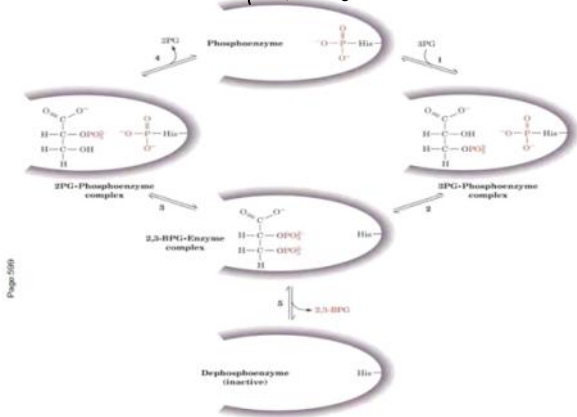


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Step 8
Enzyme: PGM

Figure 17-18

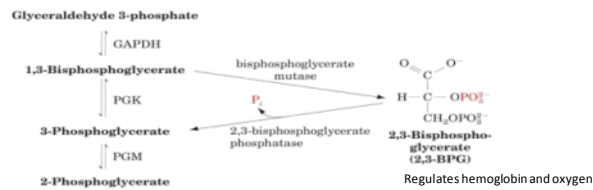
Active site phosphoenzyme



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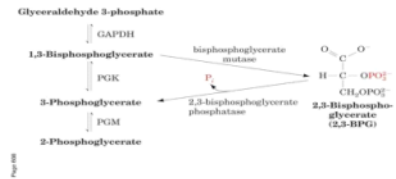
Figure 17-19

Detour off of glycolysis



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Figure 17-19



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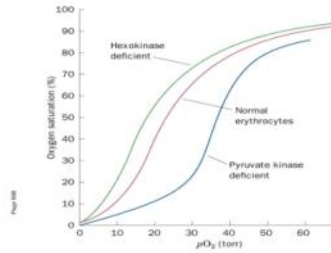
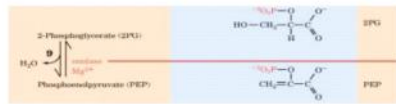


Figure 17-20

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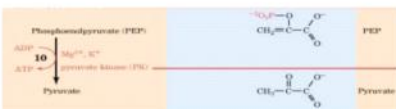
Figure 17-3



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Figure 17-3



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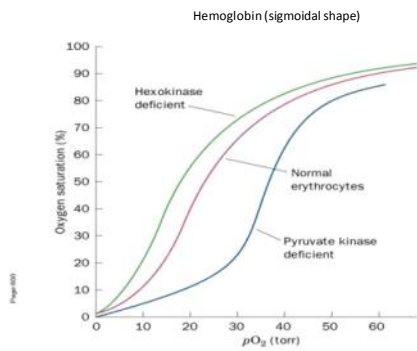
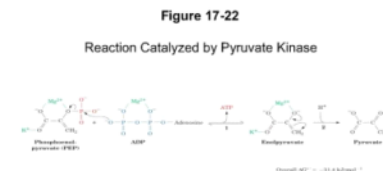


Figure 17-20

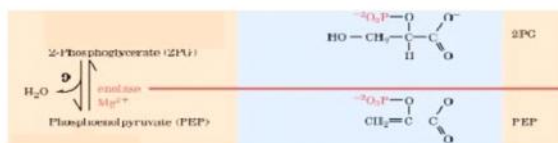
- Hexokinase increases binding strength of oxygen to hemoglobin
 - Less 2,3BPG is formed which affects affinity for hemoglobin for oxygen
- Pyruvate kinase decreases binding strength of oxygen to hemoglobin
 - Accumulation of 2,3BPG because pyruvate kinase catalyzes the final step of glycolysis and will accumulate intermediates of intermediates thus accumulation of 2,3BPG



Positive effectors	Negative effectors	Other
AMP, ADP	ATP	Reversible phosphorylation
F1,6BP	Acetyl-CoA	
F2,6BP	NADH	
	Alanine	
	Long-chain fatty acids	

Figure 17-3

Step 9
Enzyme: Enolase
Enzyme class: Lyase

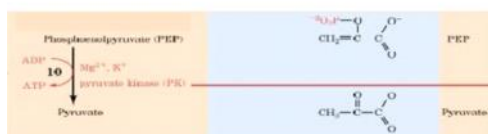


Overall Balance Sheet of Glycolysis

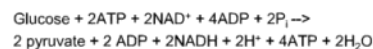
- We need to account for:
 - Carbon skeleton of glucose
 - Input of P_i and ADP
 - Output of ATP
 - Electrons in the redox rxns

Figure 17-3

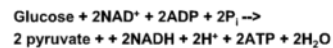
Step 10
Enzyme: PK Pyruvate Kinase



Overall Balance Sheet of Glycolysis



Cancel out common terms ...

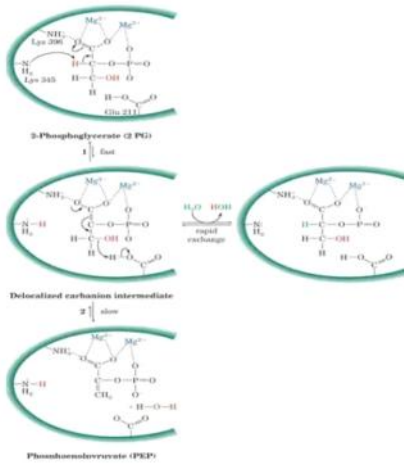


Intermediates are Channeled

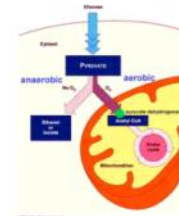
- Glycolytic enzymes likely exist as multienzyme complexes
- Complexes ensure efficient passage of metabolites

Figure 17-21

Step 10



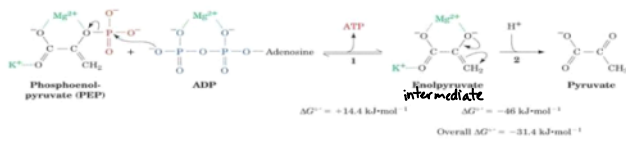
Fates of Pyruvate



- Aerobic respiration
 - Pyruvate \rightarrow acetyl-Coenzyme A \rightarrow CO_2
 - NADH to electron transport regenerates NAD^+
 - We'll discuss this another time.
- Anaerobic fermentation
 - Lactic acid fermentation:
 - Pyruvate to lactic acid regenerates NAD^+
 - Ethanol fermentation:
 - Pyruvate to acetaldehyde
 - Acetaldehyde to ethanol, regenerates NAD^+

Figure 17-22

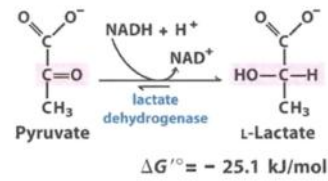
Step 10



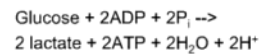
Mg^{2+} helps stabilize negative charges

ATP needs 30.5 kJ/mol so this is perfect energy to make ATP

Homolactic Fermentation



Homolactic Fermentation Balance Sheet



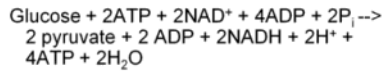
How can regulate?

Positive effectors	Negative effectors	Other
AMP, ADP Concentration effects	ATP Le'Chatier	Reversible phosphorylation dephosphorylated, pyruvate is active. Phosphorylated is inactive.
F1,6P Intermediate in glycolysis. If we have higher concentration then positive effector	Acetyl-CoA Is made from pyruvate Le'chatier	
F2,6P Same reason F1,6P	NADH	
	Alanine Pyruvate has anabolic and catabolic fates meaning pyruvate can be made to make other biomolecules (alanine is one of those)	
	Long-chain fatty acids Same reason as alanine	

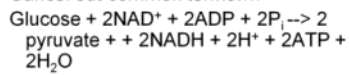
Overall Balance Sheet of Glycolysis

- We need to account for:
 - Carbon skeleton of glucose
 - Input of P_i and ADP
 - Output of ATP
 - Electrons in the redox rxns

Overall Balance Sheet of Glycolysis



Cancel out common terms....



Enzymes are in cytosol
More efficient when enzymes are close together

Intermediates are Channeled

- Glycolytic enzymes likely exist as multienzyme complexes
- Complexes ensure efficient passage of metabolites

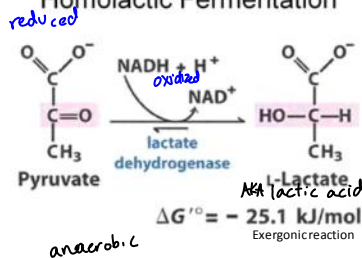
Fates of Pyruvate

- Aerobic respiration
 - Pyruvate \rightarrow acetyl-Coenzyme A \rightarrow CO_2
 - NADH to electron transport regenerates NAD^+
 - We'll discuss this another time
- Anaerobic fermentation
 - Lactic acid fermentation: *occurs in animals*
 - Pyruvate to lactic acid regenerate NAD^+
 - Ethanol fermentation: *occurs in yeast*
 - Pyruvate to acetaldehyde
 - Acetaldehyde to ethanol regenerates NAD^+

Picture missing

12.5% (2.5M) ethanol yeast can survive
most organisms can't survive >5% ethanol

Homolactic Fermentation



occurs in muscles

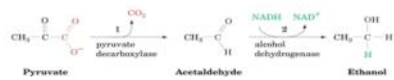
Soreness in muscles due to lactic acid



Alcohol Fermentation

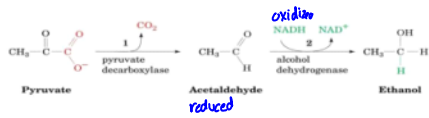


Alcohol Fermentation



- Slide Missing: Alcohol Fermentation
- Occurs in wine, beer etc
 - Occurs in bread making (bread rises)

Figure 17-25
Alcohol Fermentation

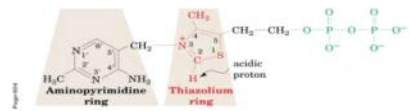


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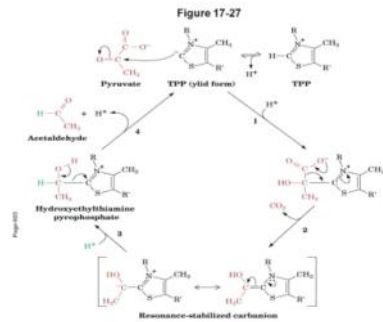
Alcohol dehydrogenase also takes methanol to formaldehyde which is toxic

No time, did not cover here and down

Figure 17-26
Thiamine pyrophosphate.



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