### Four Levels of Protein Structure

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- 1. Primary structure-
  - unique seguence of amino acids
  - determined by genes
  - slight change can affect conformation and function
  - ex.: sickle-cell anemia-substitution of 1 amino acid: valine for glutamic acid at position #6 of the 146 amino acid polypeptide

## 2. Secondary structure-

- regular, repeated coiling and folding of polypeptide backbone
- stabilized by hydrogen bonding between amino acids
- 2 major types:
- alpha-helix (identified first)
  - spiral helix
  - H-bonding between every 4<sup>th</sup> peptide bond
  - Found in fibrous proteins: keratin, collagen
  - Hair, nails, and throughout parts of globular proteins
- Beta-pleated sheet
  - Folded plane (pleated skirt)
  - Dense core of globular proteins and some fibrous proteins

## 3. Tertiary structure-

• irregular contortions of proteins due to bonding between side chains (R's)

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• bonding via covalent linkages and weak interactions

• Weak interactions:

H-bonding

Ionic bonding

Hydrophobic interactions

Nonpolar R groups tend to clump towards the middle of molecule

Van der Waals interactions

• Covalent linkages:

2 cysteine molecules come in contact–the S's tend to covalently bond, forming a disulfide bridge, S–S very strong bond changes entire conformation globular proteins typically have shape dominated by tertiary structure

## 4. Quaternary structure-

- structure that results from interactions between several polypeptides in a single protein
- collagen (fibrous, 2) 3 helical polypeptides gives connective tissue its strength

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hemoglobin (globular, 3)
4 subunits 2 alpha and 2 beta chains

What determines protein conformation?

1. Polypeptide chain of given amino acids will spontaneously arrange itself into a 3-D shape because of interactions between the amino acids.

- H-bonds
- ionic
- hydrophobic interactions
- disulfide bridges van der Waals interactions
- 2. Physical and chemical conditions of protein's environment
  - pH, salt concentration, temperature change (heat), change of environment (polar nonpolar), (water organic solvent)
  - all can cause denaturation-change in shape/native state
    - O form fits function: change in form, no longer carry out function