

SNS COLLEGE OF TECHNOLOGY

An Autonomous Institution Coimbatore – 35

Accredited by NBA – AICTE and Accredited by NACC – UGC with 'A+ Grade Approved by AICTE, New Delhi and Affiliated to Anna University, Chennai.

DEPARTMENT OF FOOD TECHNOLOGY

19FTO302-FOOD NUTRITION

III – YEAR VI SEMESTER

UNIT-III Proteins





INTRODUCTION

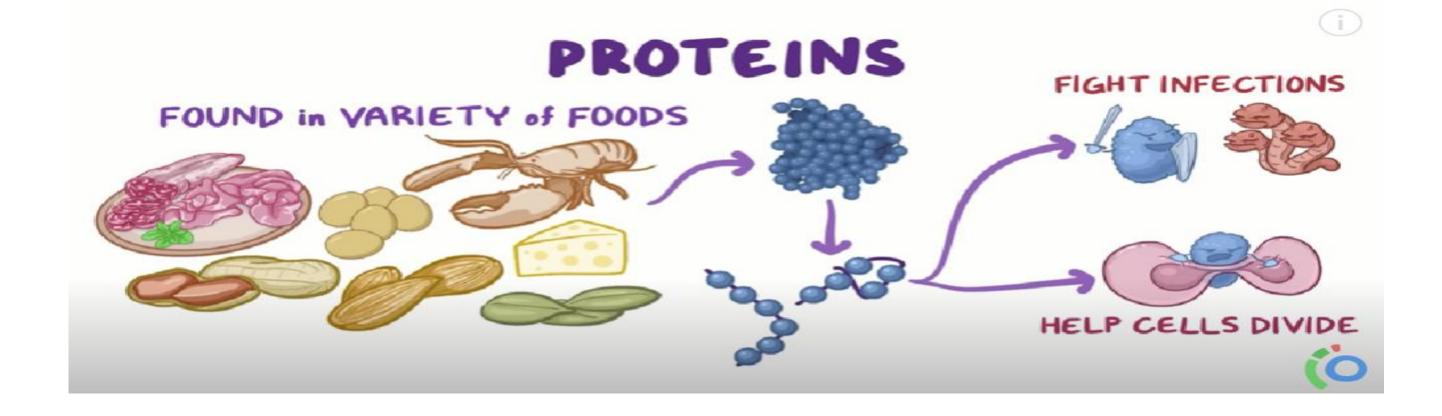
What are Proteins?





INTRODUCTION





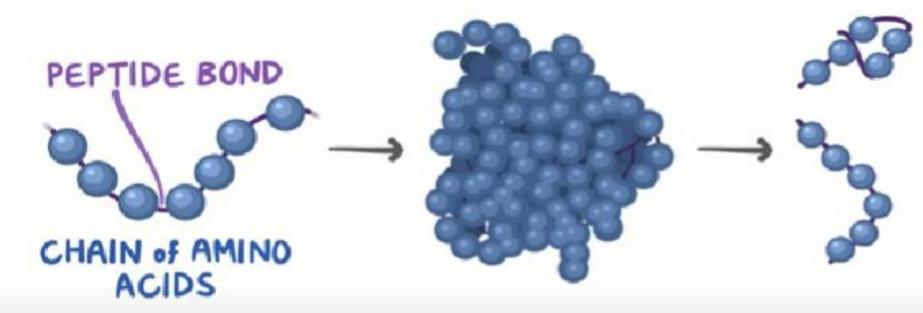
Found in variety of foods in varying amount, which are always complex in nature.

19FT0302-FOOD NUTRITION/R.MOHANA PRIYA AP/FT/SNSCT









Amino acids are bonded together by peptide.

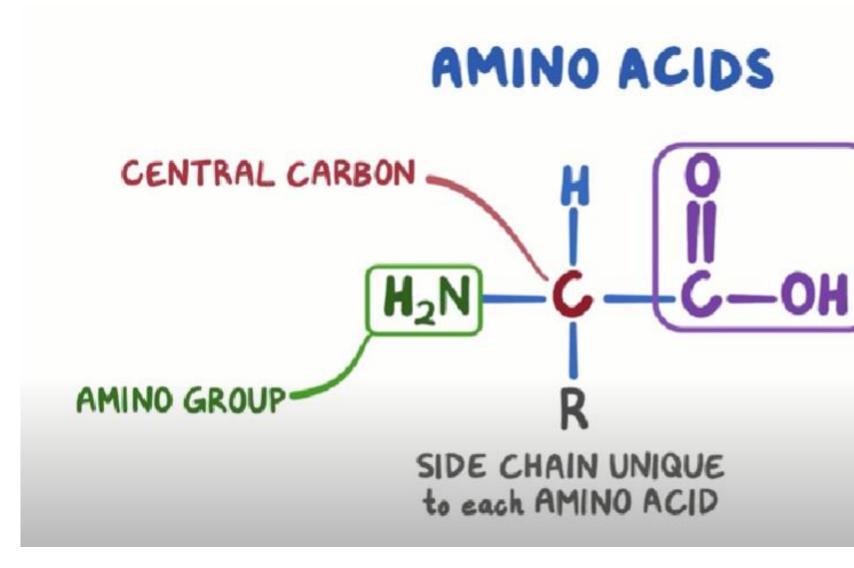
19FT0302-FOOD NUTRITION/R.MOHANA PRIYA AP/FT/SNSCT





PROTEIN gets BROKEN DOWN into AMINO ACIDS





R group is decide by DNA. Each amino acids has its own R group

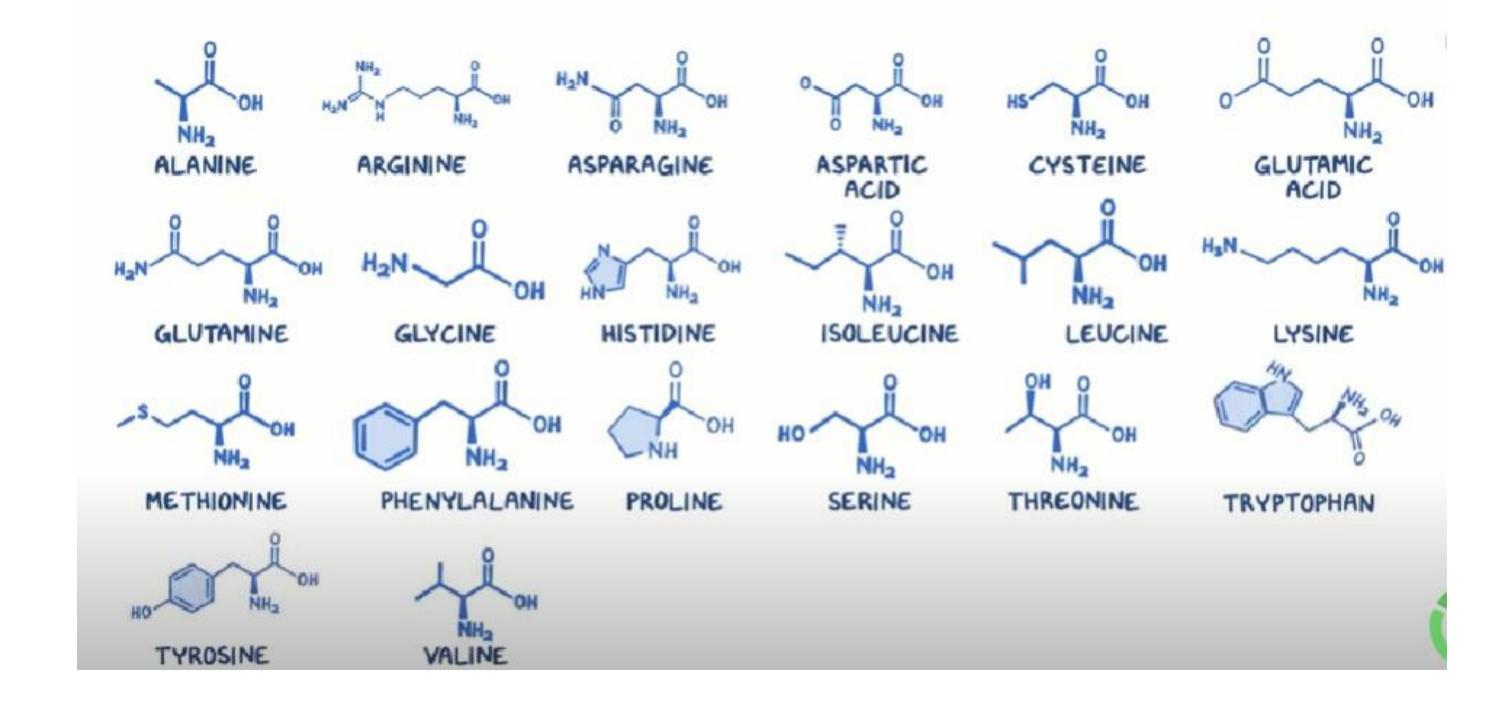
19FT0302-FOOD NUTRITION/R.MOHANA PRIYA AP/FT/SNSCT







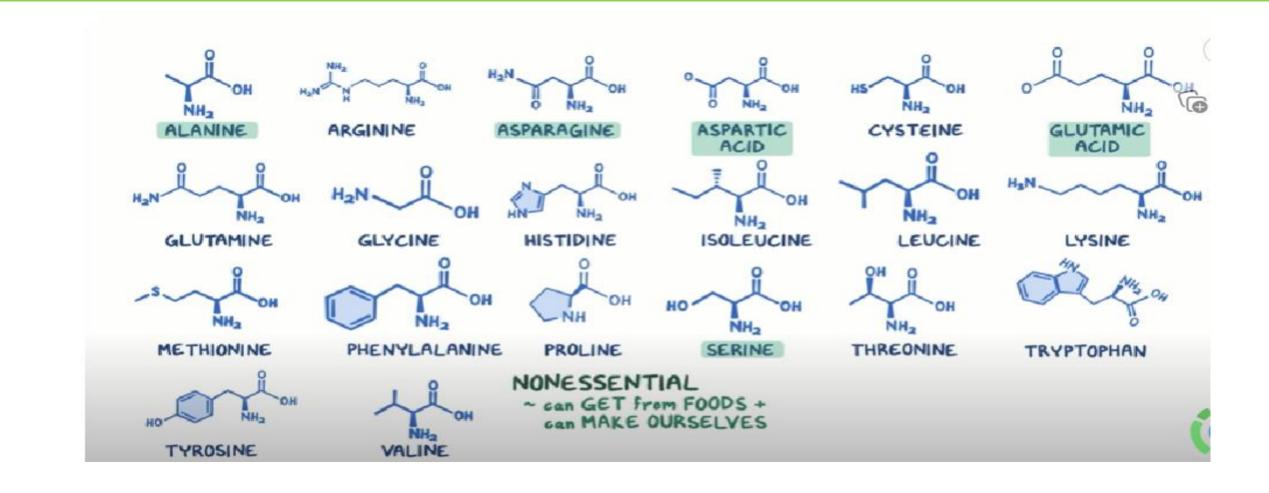
20 Amino acids required by our body







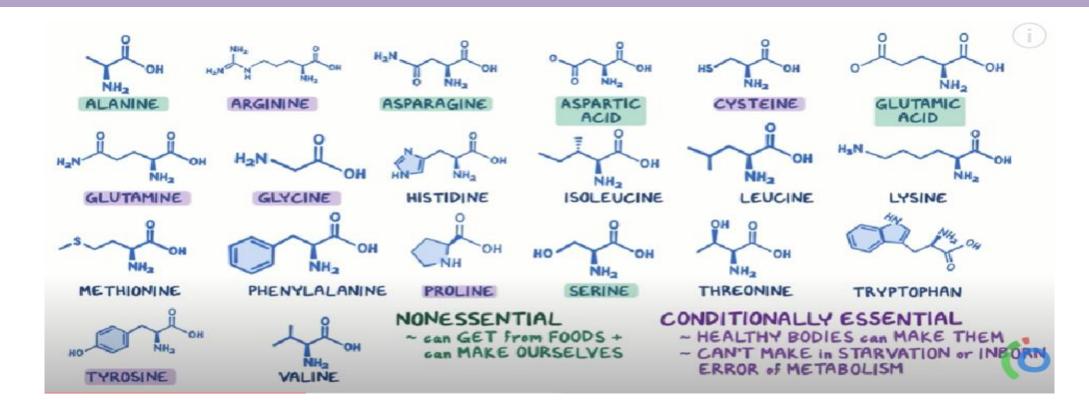
Out of 20, 5 are non essential which means our body can synthesis: Alanine Asparagine Aspartic acid Glutamic acid serine







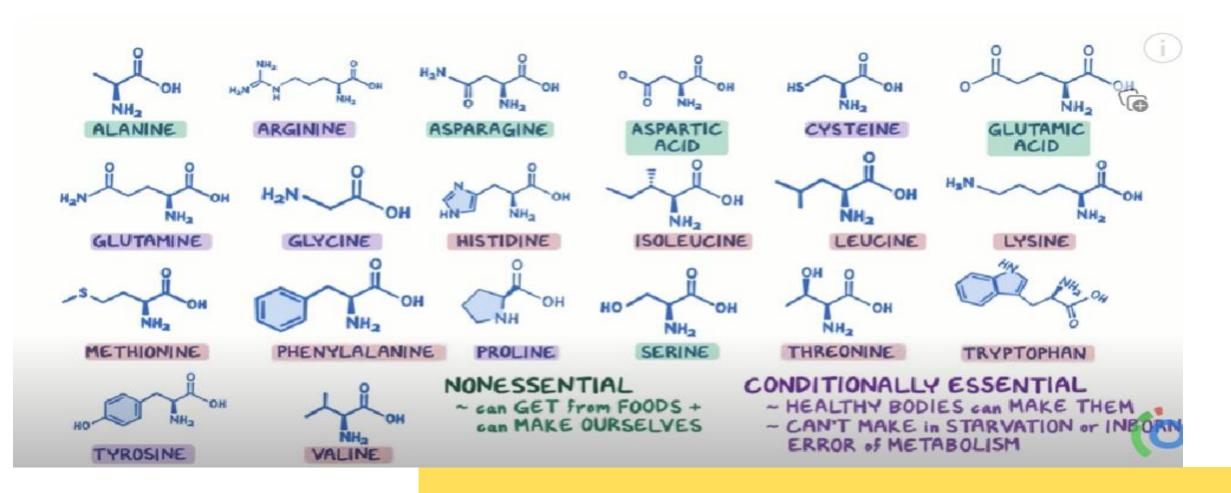
Out of 20, 6 are conditionally essential which means our body may or maynot synthesis: Arginine Cysteine Glutamine Glycine Tyrosine







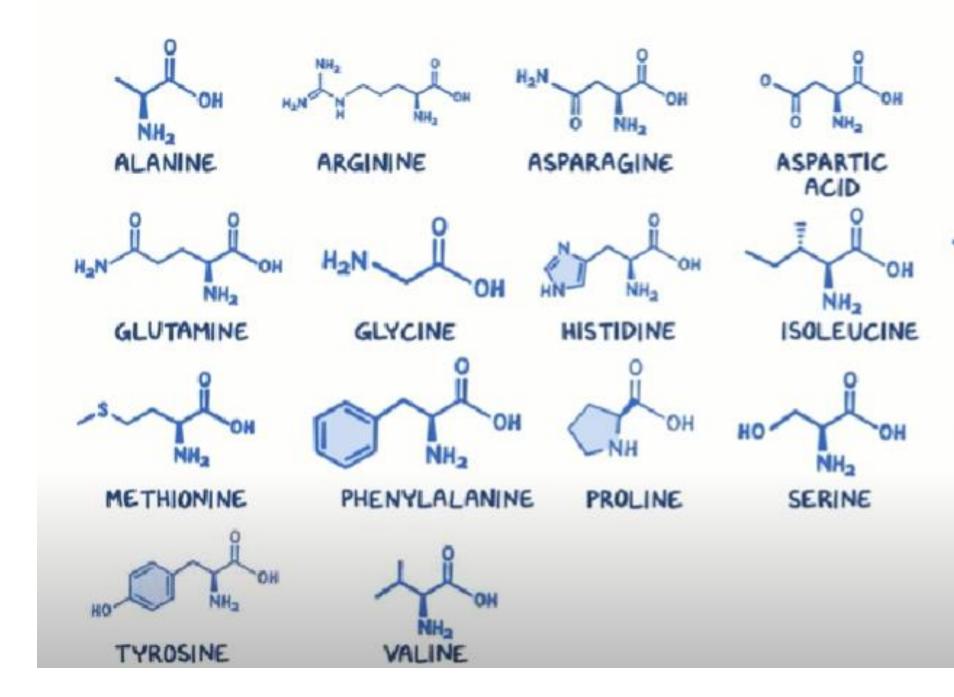
Out of 20, 9 are essential which means our body cannot synthesis: Histidine Threonine Isoleucine Tryptophan Leucine Valine Lysine Methionine Phenylalanine



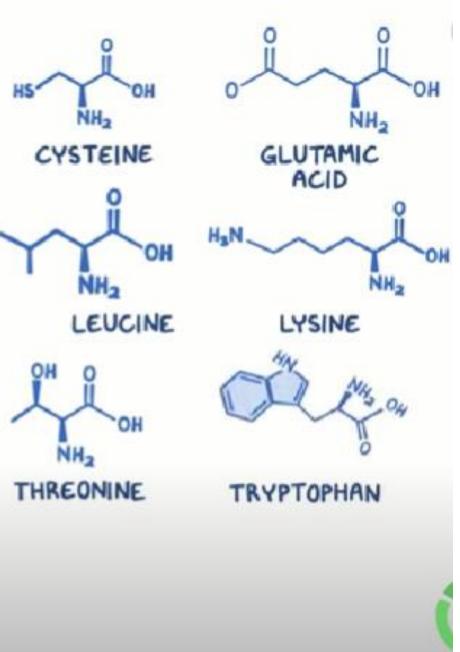




ACTIVITY

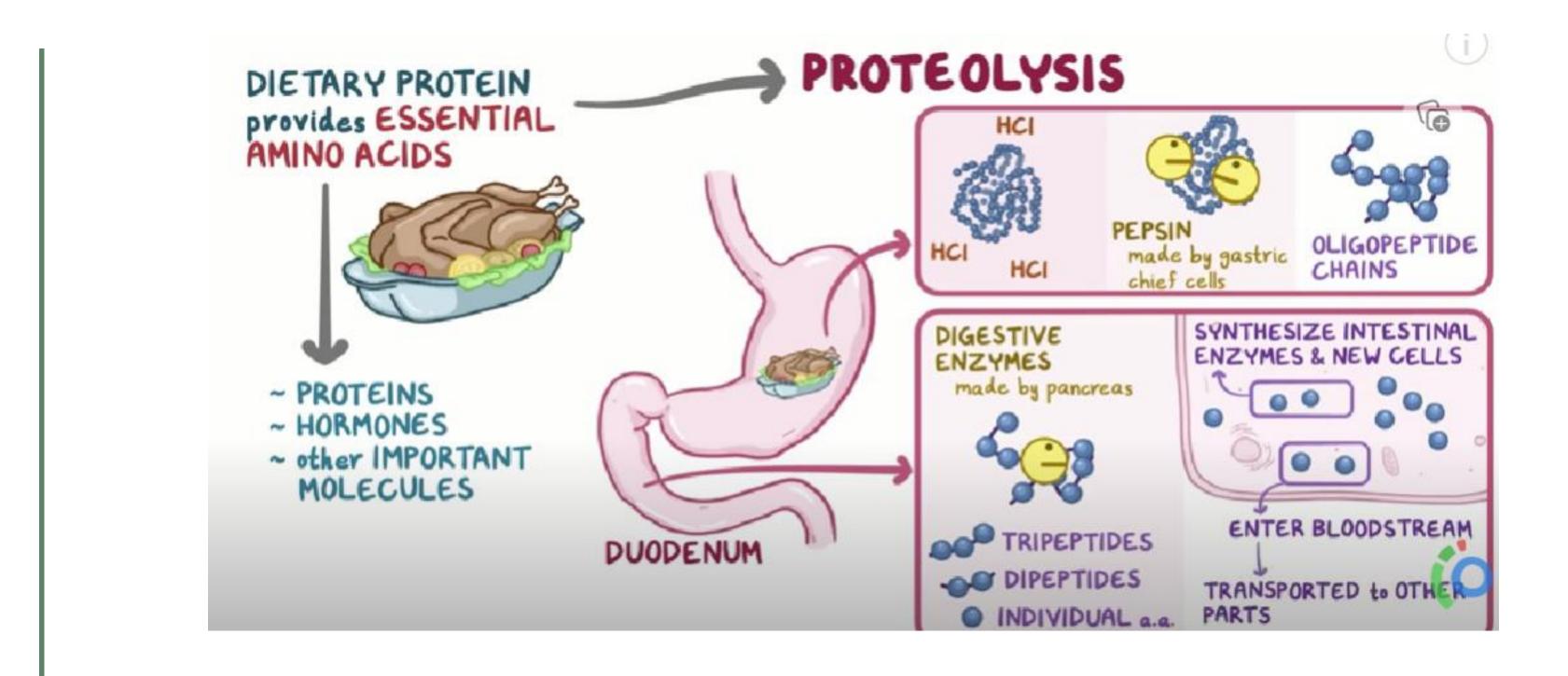








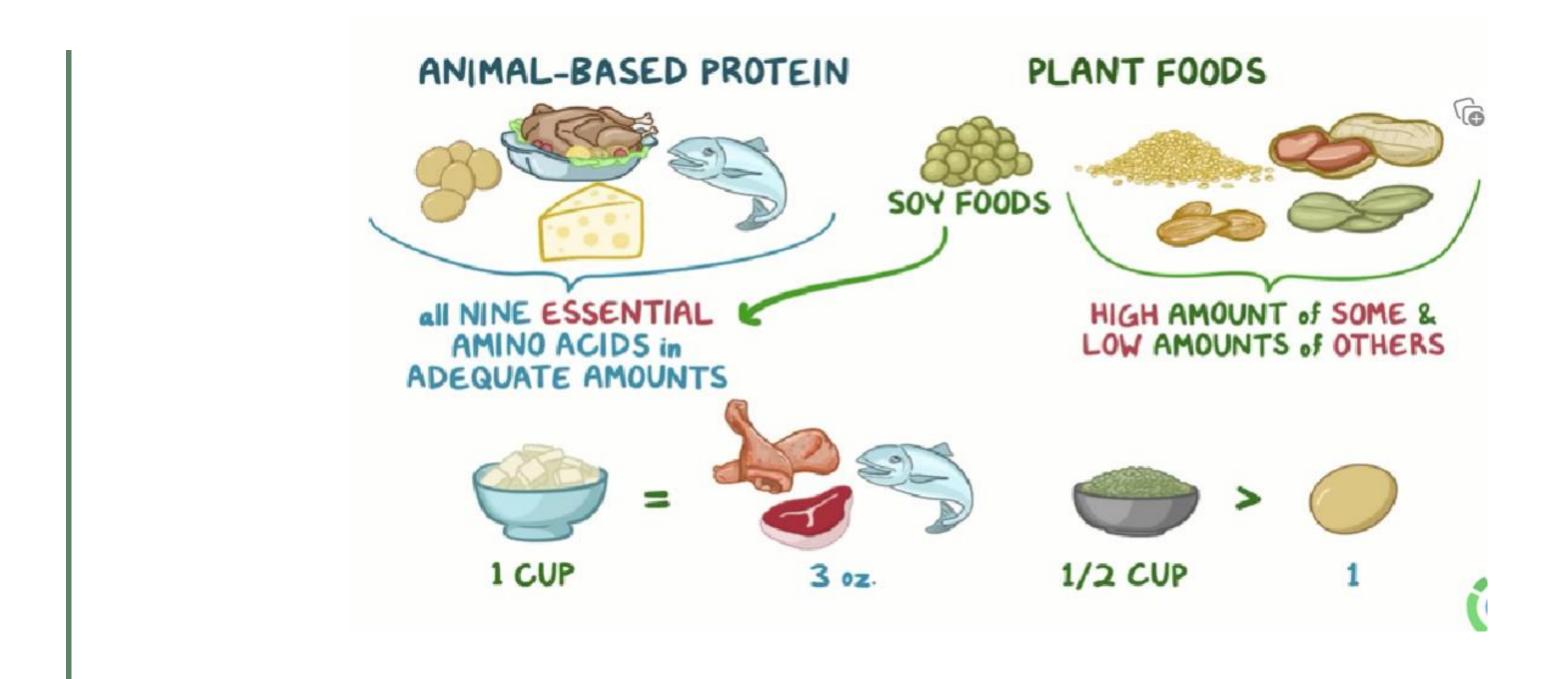
Dietary protein provides all the essential amino acids which are broken down by pepsin







Animal based and plant based foods have essential amino acids in Varying amount

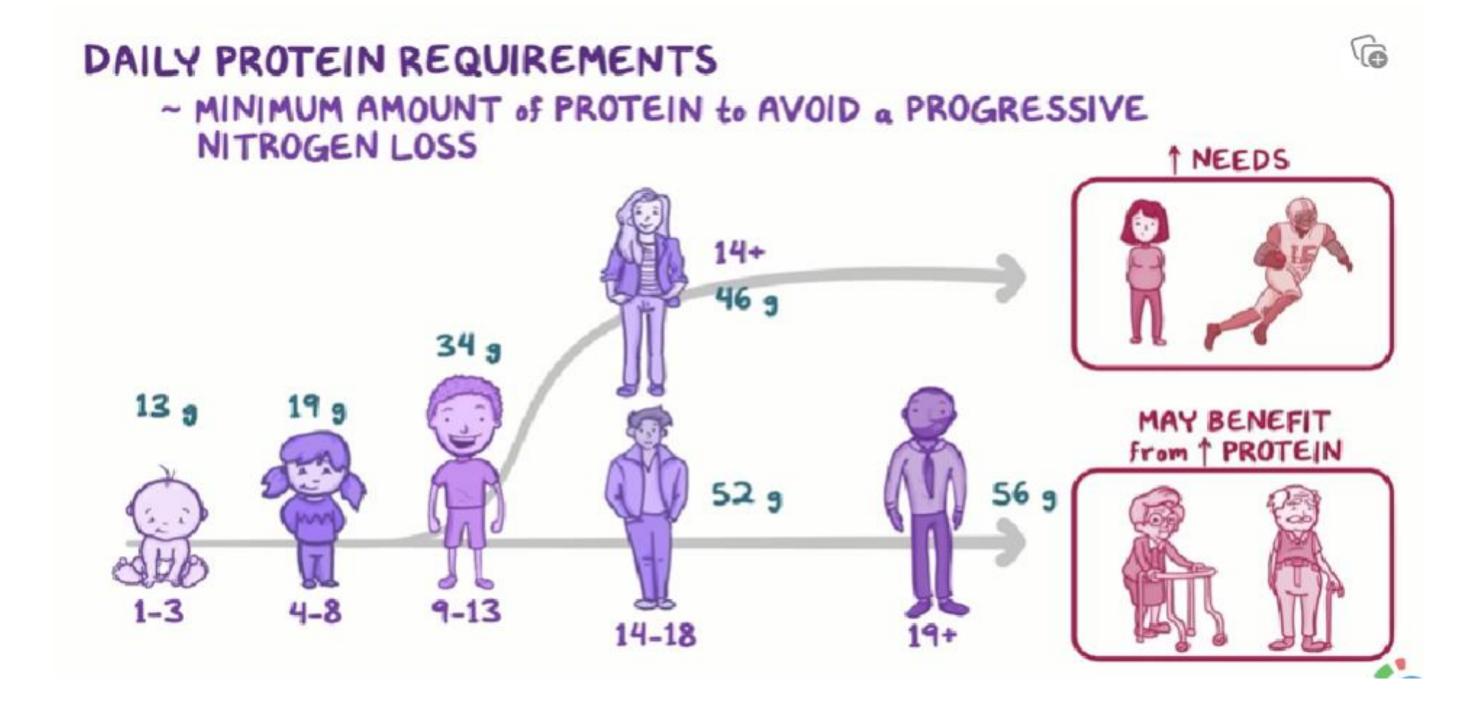








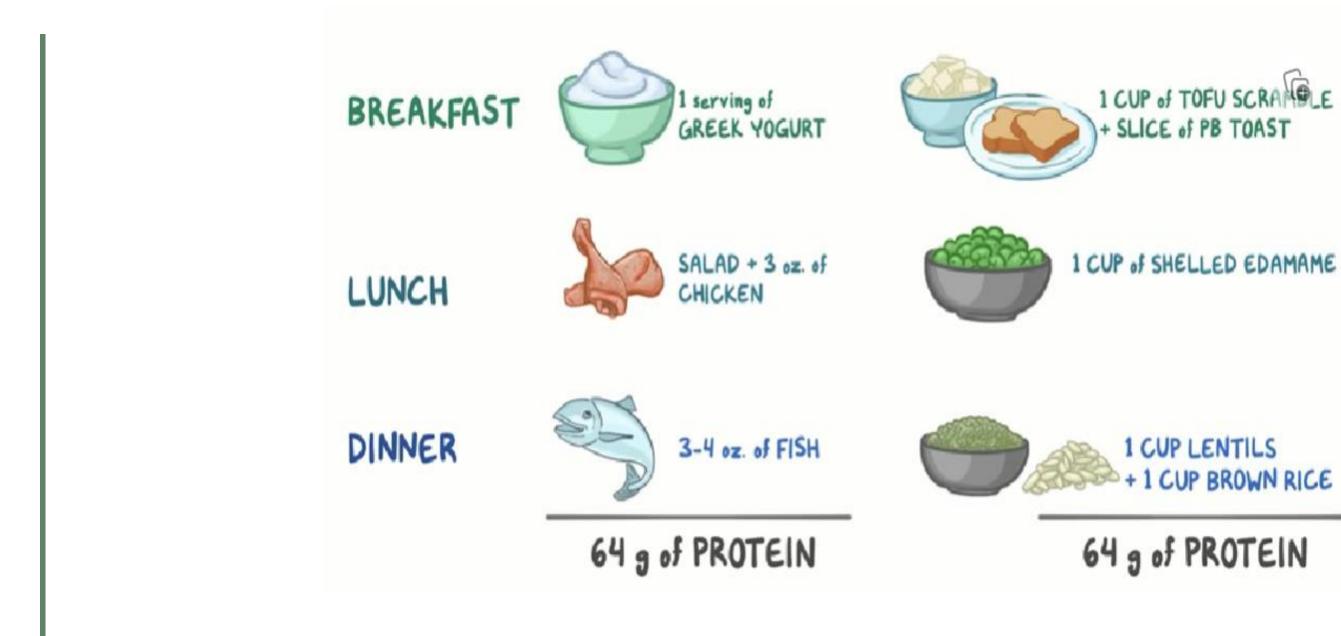
According to WHO and US Federation nominal intake of protein per day is 0.8 g/kg







According to WHO and US Federation nominal intake of protein per day is 0.8 g/kg









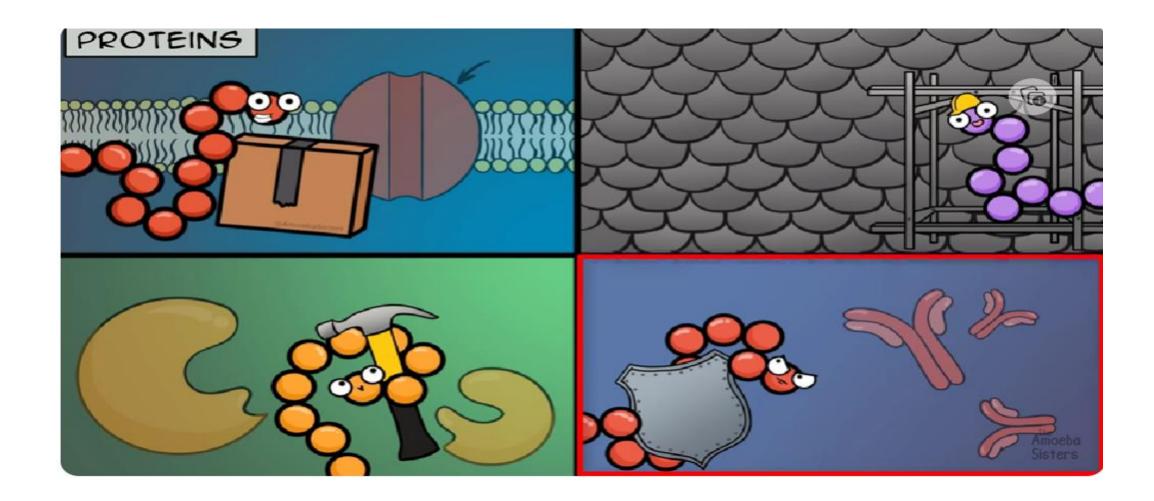
ACTIVITY

- Animal based
- Plant based •





Functions of Proteins



19FT0302-FOOD NUTRITION/R.MOHANA PRIYA AP/FT/SNSCT

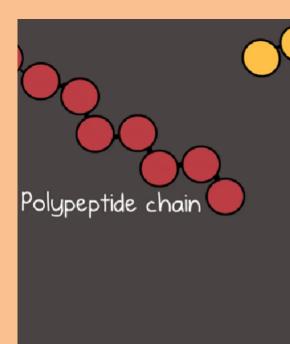




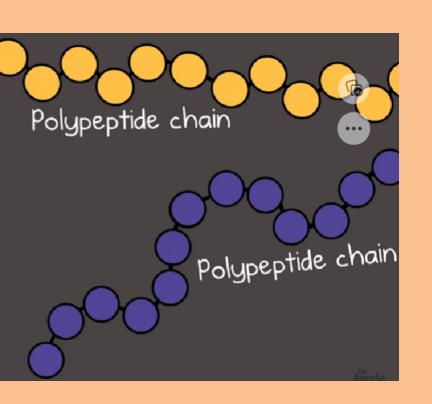
Structure of Proteins

Protein Shape –Protein Folding

- 1. Primary Structure
- 2. Secondary Structure
- 3. Tertiary Structure
- 4. Quaternary Structure





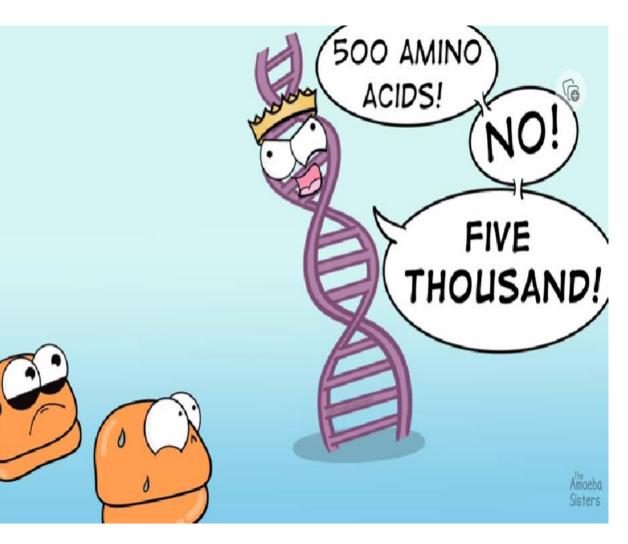




Primary Structure

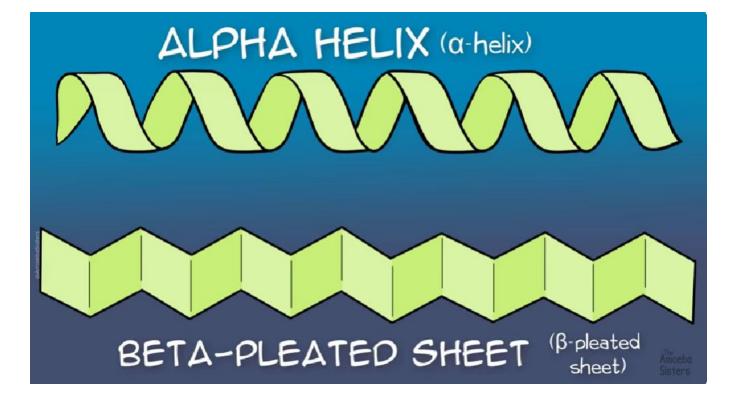
ProteinA Protein B







Secondary Structure



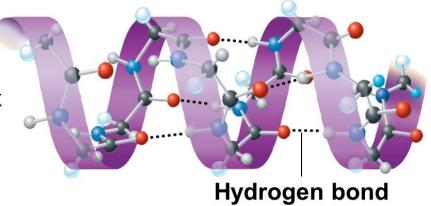
 α helix

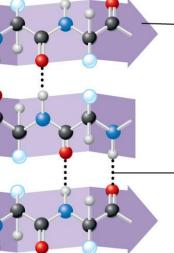
 β pleated sheet © 2011 Pearson Education, Inc.

19FT0302-FOOD NUTRITION/R.MOHANA PRIYA AP/FT/SNSCT



Secondary structure

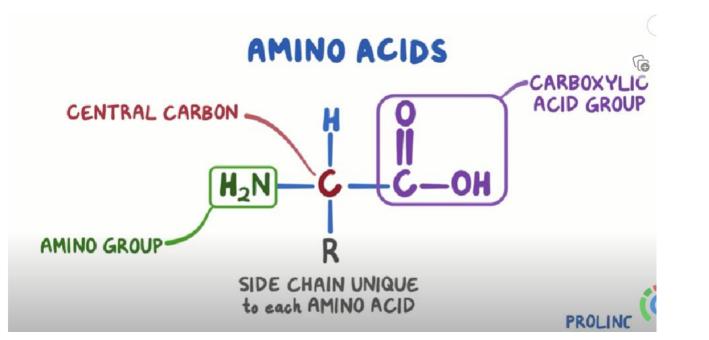


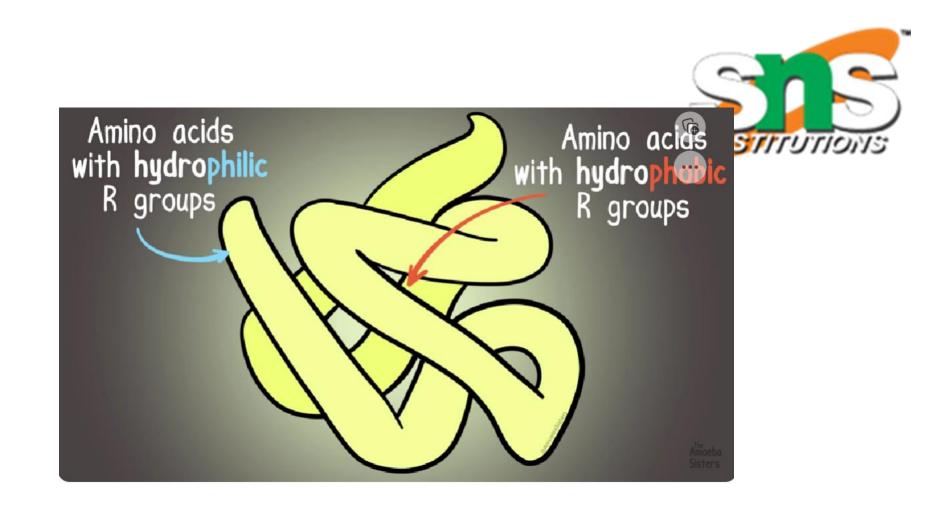


 β strand, shown as a flat arrow pointing toward the carboxyl end

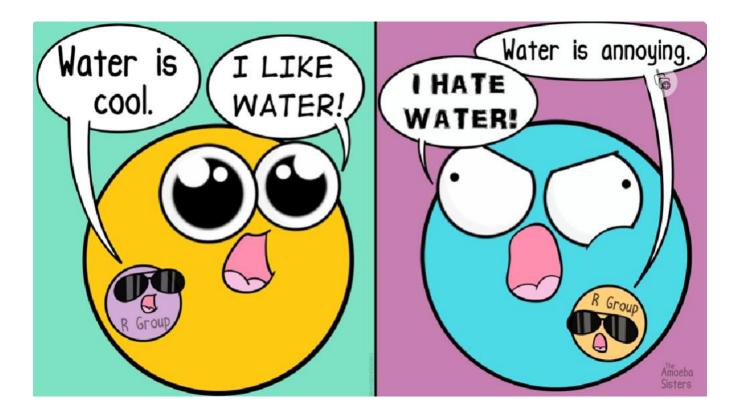
Hydrogen bond





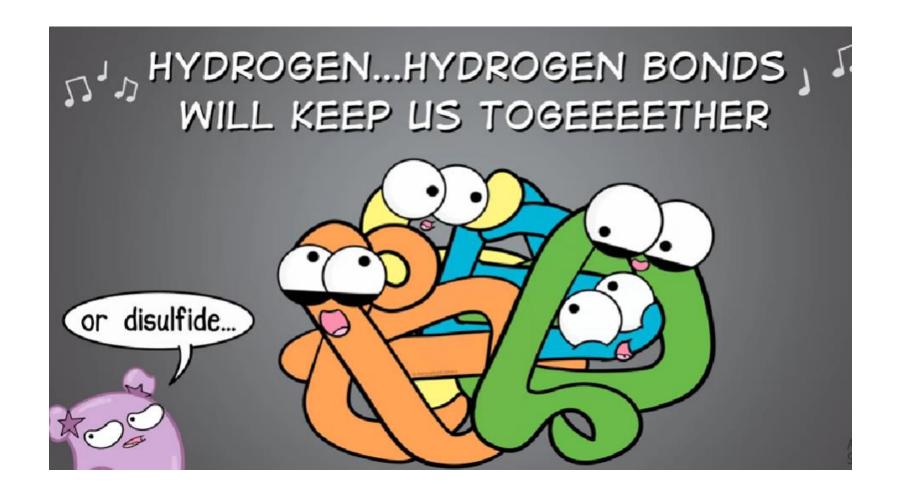


Other Bonds: Disulfide bond Van der Waals Bond Hydrogen Bond Ionic Bond





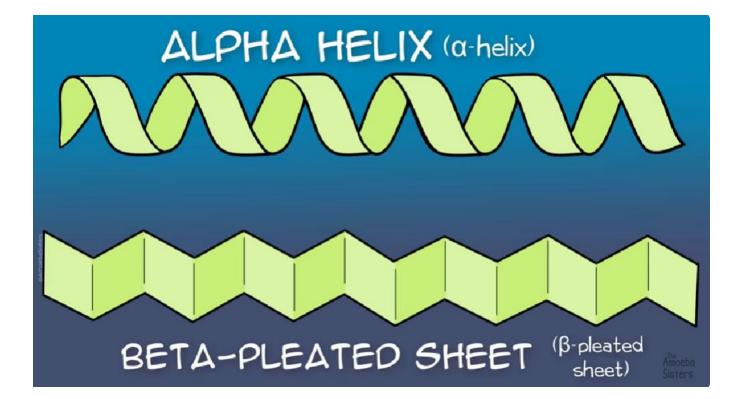
Quaternary Structure

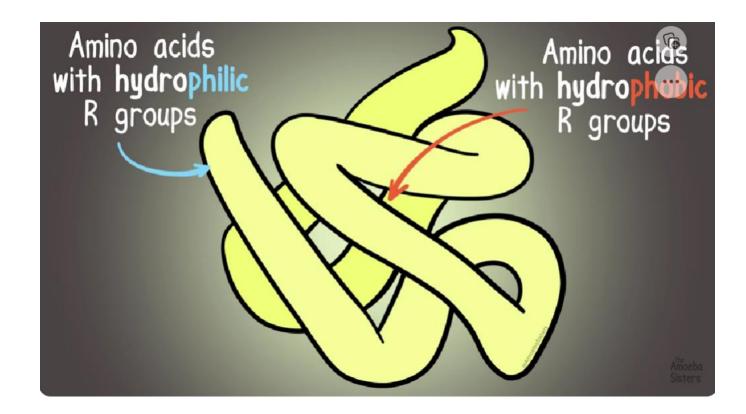






ACTIVITY









THANK YOU

