

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

Bismillahirrahmanirrahim









VITAMINS

Introduction and classification



Dr Gulnaz

Objectives

- Define vitamins
- Discuss the history of vitamins
- Classify vitamins
- Difference between fat soluble and water soluble vitamins.
- Vitamins like substances.

VITAMINS

- "VITAMIN" means "vital for life"
- VITAMINS are organic substances required in small amount for everyday healthy functioning of the body.
- OR
- These are micronutrients required in small amount, as they are not synthesised in body in amount sufficient for maintenance of normal functioning of body.

History



History

- In 17th century-sailors of British navy got scurvy on ships.
- James Lind, ship surgeon prescribed lemon juice as preventative measure.
- This experiment proved that lemon juice prevents scurvy.
- Nowadays we know that scurvy is due to vitamin C deficiency .



History of vitamins

- In 1906 **Frederic Hopkin**, a English biochemist said that food contains “accessory factors” needed to sustain growth and life.



- In 1912 Casimir Funk named these growth factors VITA+AMINES because they were required for life(vita),and also contain nitrogen.
- As he found thiamine isolated from rice husk contain nitrogen(called : amine: i.e nitrogen containing).

In 1930 when the scientists identified, purified and synthesized all the vitamins.

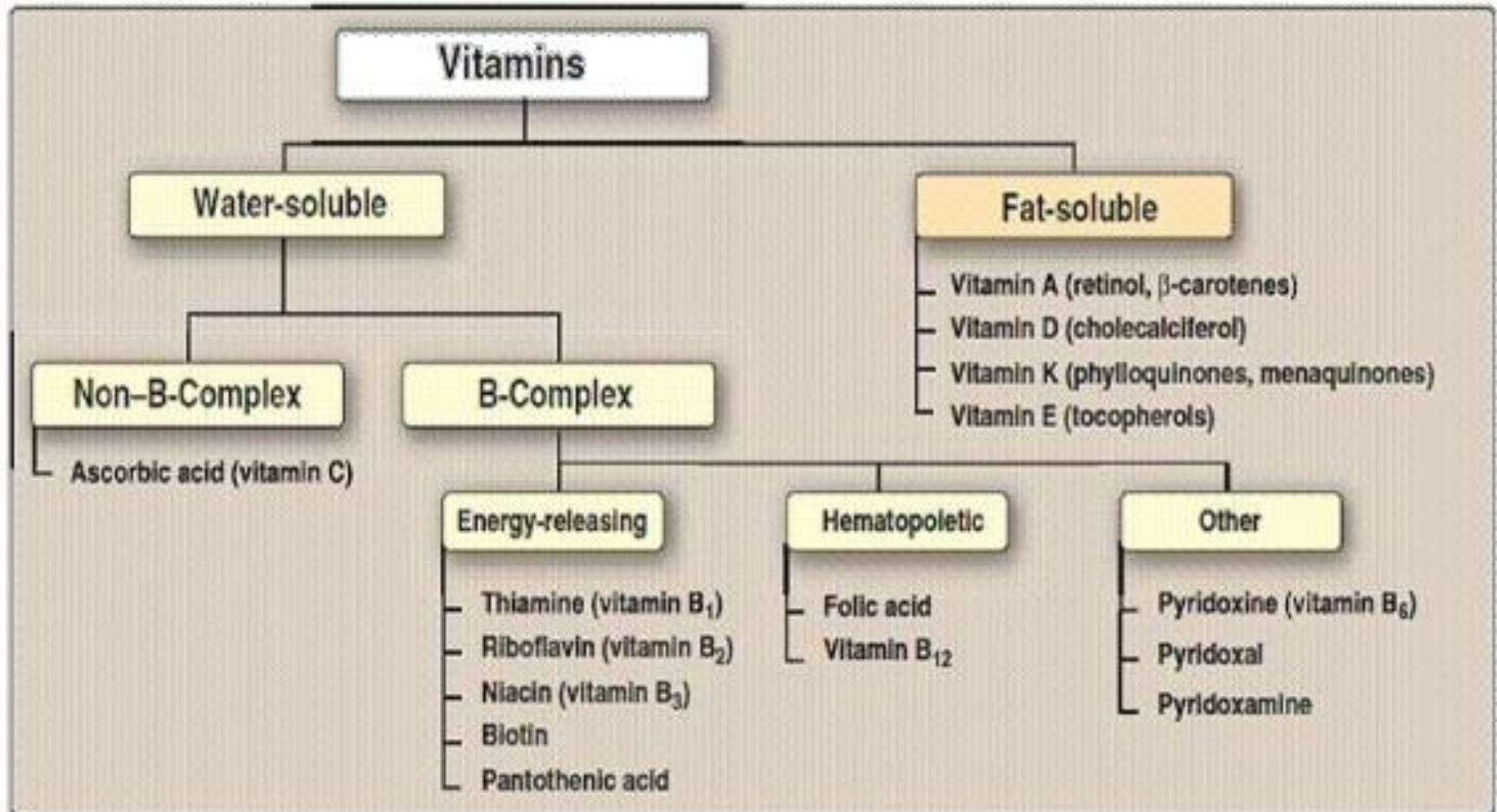
Funk original term: vitamine:
changed to 'vitamin'



Functions

- Required for growth and reproduction e.g. vitamin A.
- They act as co enzymes in several energy transmission reactions in the body e.g. B-complex.
- Antioxidants e.g. vitamin C,E.
- Hormone like functions as regulator of mineral metabolism e.g. , vit D

Classification



Previous name ^{[41][42]}	Chemical name ^{[41][42]}	Reason for name change ^[41]
Vitamin B ₄	Adenine	DNA metabolite
Vitamin B ₈	Adenylic acid	DNA metabolite
Vitamin F	Essential fatty acids	Needed in large quantities (does not fit the definition of a vitamin).
Vitamin G	Riboflavin	Reclassified as Vitamin B ₂
Vitamin H	Biotin	Reclassified as Vitamin B ₇
Vitamin J	Catechol, Flavin	Protein metabolite
Vitamin L ₁ ^[43]	Anthranilic acid	Protein metabolite
Vitamin L ₂ ^[43]	Adenylthiomethylpentose	RNA metabolite
Vitamin M	Folic acid	Reclassified as Vitamin B ₉
Vitamin O	Carnitine	Protein metabolite
Vitamin P	Flavonoids	No longer classified as a vitamin
Vitamin PP	Niacin	Reclassified as Vitamin B ₃
Vitamin U	S-Methylmethionine	Protein metabolite

Chemical name

Thiamine (B1)

Riboflavin (B2)

Nicotinamide (niacin) (B3)

Adenine (no longer considered a vitamin)

Pantothenic acid (B5)

Pyridoxine (B6)

Biotin (B7)

Inositol

Folacin (folic acid) (B9)

***p*-aminobenzoic acid (PABA) / H1**

L-carnitine / *b*-hydroxy-*g*-trimethylammonium butyrate

Cyanocobalamin (B12)

Water soluble

- Cannot be stored in body - regular supply needed
- Excess is excreted in urine - no danger of toxic levels
- Unstable to heat and light, leach into cooking liquids

Fat Soluble

- Can be stored in body - regular supply not needed
- Can accumulate to toxic levels if large amounts ingested
- Fairly stable at normal cooking temperatures

Water Soluble Vitamins



- **Digestion, Absorption, and Transport**
 - No chemical digestion needed
 - Absorbed in the blood and moves freely in capillaries and water filled compartments of body.
 - Vitamin B₁₂ must bind with a protein called the intrinsic factor (IF) in the stomach for absorption.
 - No carriers required for transport in the blood

Water Soluble Vitamins

- **Storage and excretion**
 - Travel freely in the blood
 - Cells take up water soluble vitamins as needed
 - Limited storage beyond tissue saturation
 - Excess excreted in the urine

Water Soluble Vitamins

- Many are destroyed by light, heat, or exposure to oxygen
- Best to cook whole in a minimum amount of water
-

Fat soluble vitamins

A

Fat Soluble



Vision,
Reproduction,
Bone Health,

D

Fat Soluble



Strengthens Bones,
Calcium Absorption,
Immune System

E

Fat Soluble



Immune System,
Flushes Toxins

K

Fat Soluble



Blood Clotting,
Bone Health

Fat Soluble Vitamins



- **Digestion, Absorption, and Transport**
 - Bile needed to emulsify fat soluble vitamins.
 - Form chylomicrons (along with long chain fatty acids and monoglycerides)
 - Chylomicrons are absorbed into the lacteals
 - Travel through lymph system → blood → liver
 - Many require protein carriers to be transported in the blood

Fat Soluble Vitamins

- **Storage**
 - Stored in liver and fatty tissue
 - Unlimited stores possible
- Greater risk of toxicity than deficiency for fat soluble vitamin.

Fat Soluble Vitamins

- Found in the fatty parts of food
- Removed with the fat when low-fat products are made
- Many low-fat foods are supplemented with these vitamins to make up for this
 - E.g. skimmed milk is fortified with vitamin A and D .

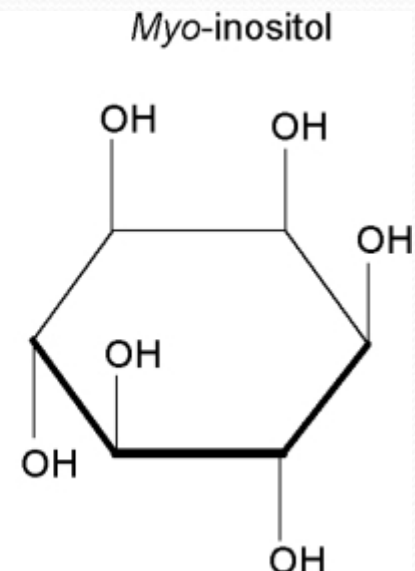
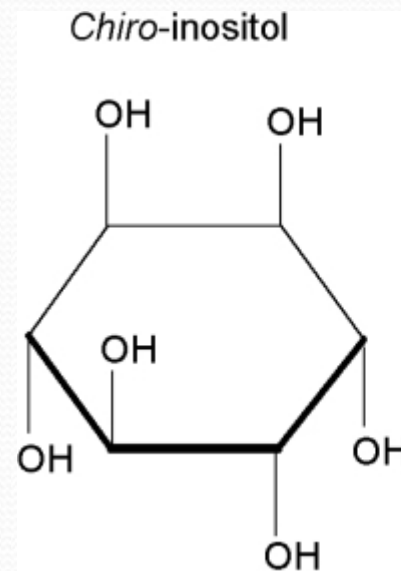
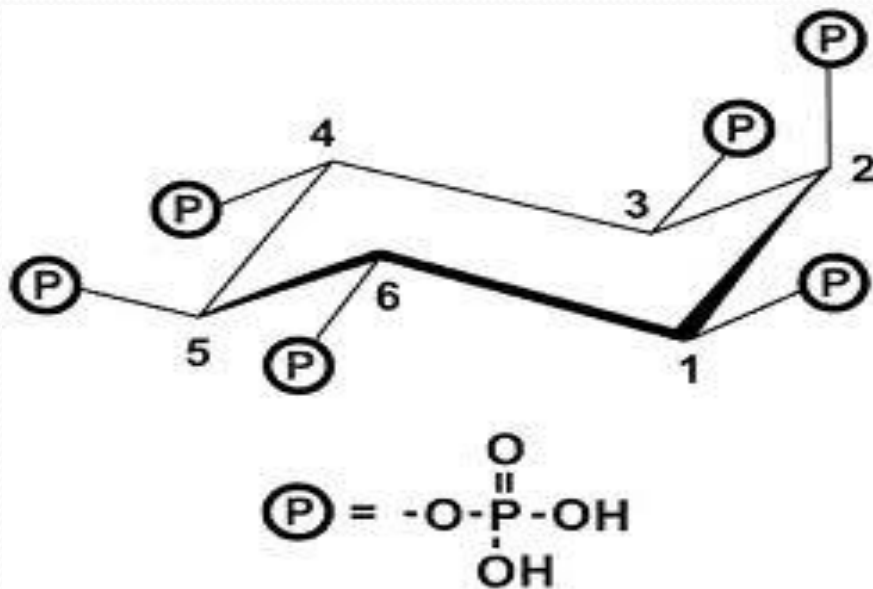
Vitamins like substances

- There are substances which have vitamin like activity, they are essential for human nutrition and metabolism, but their role as true vitamin is not established.
- These are
- Inositol
- Lipoic acid
- Choline
- Para amino benzoic acid

INOSITOL

CHEMISTRY

- Hexahydroxy cyclohexane having nine stereoisomers.
- Myoinositol is biologically active form.
- Synthesize in the body from glucose-6-phosphate.



SOURCES

- Found both in plants (phytic acid) and animals.
- Found in melon, oranges, cereals, beans, nut, liver, brown rice.
- RDA: 100 mg/day.



Types of Inositol

- **Free state.**

As Muscle sugar .

- **Bound forms**

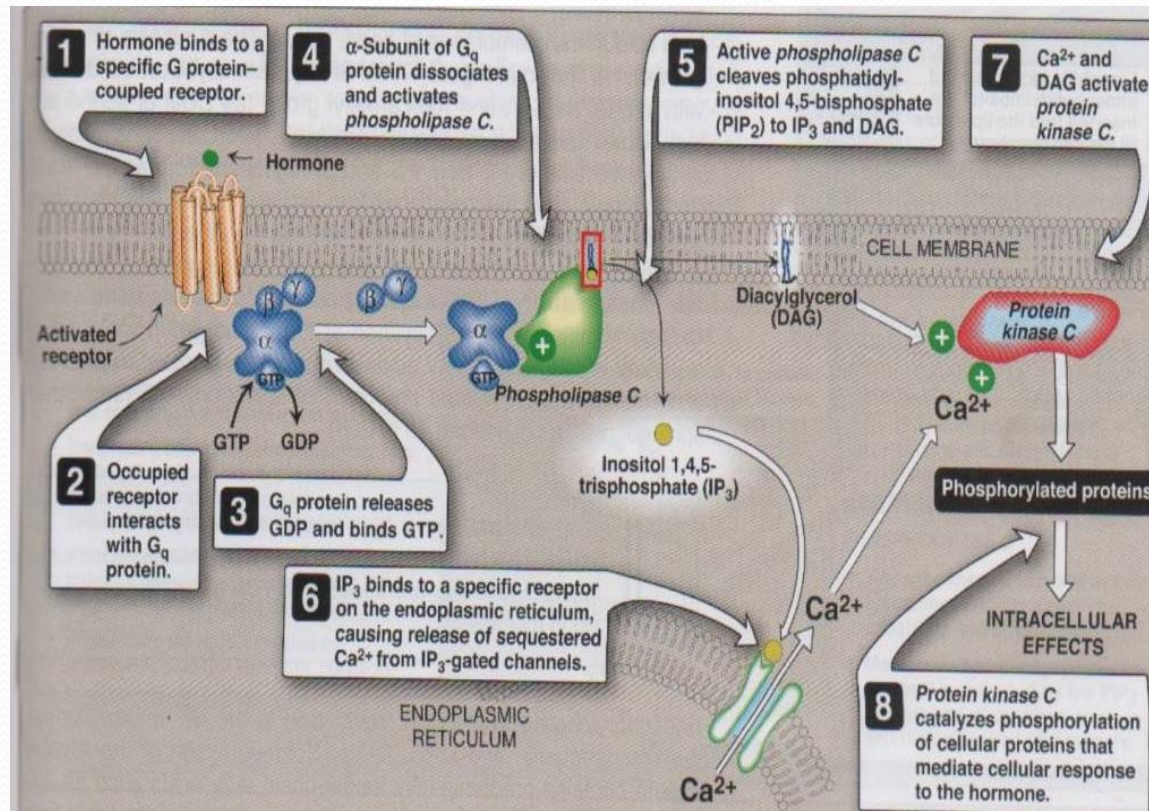
Mostly as phospholipids phospho inositides, present mostly in brain and liver, RBCs and tissues of eye.

Absorption and Transport

- Absorbed in small intestine.
- Carried by portal blood to tissues.
- Not stored ,excess excreted in urine.
- Hexa phosphate of inositol is called phytin found in vegetables ,is hydrolyzed by phytase.
It interferes with absorption of calcium and iron.

METABOLIC ROLE

- Inositol + choline produce lecithin, a type of lipid (phosphatidylinositol) constituent of cell membrane.
- Act as 2nd messenger for some hormones for the release of Ca^{++} ions at the level of cell membrane.



- Required for the growth of fibroblast.
- Constituents of phospholipids.
- It occurs in large quantity in mammalian heart muscles, keeps liver, brain and heart healthy.
- Lipotropic factor, prevents accumulation of fat in liver.

- Decrease inositol in nerve fibers is responsible for peripheral neuropathy .
- Helps in the absorption of B₁ + A.
- Vital for hair growth.
- Increase effectiveness of choline and vit E.

THERAPEUTIC USES

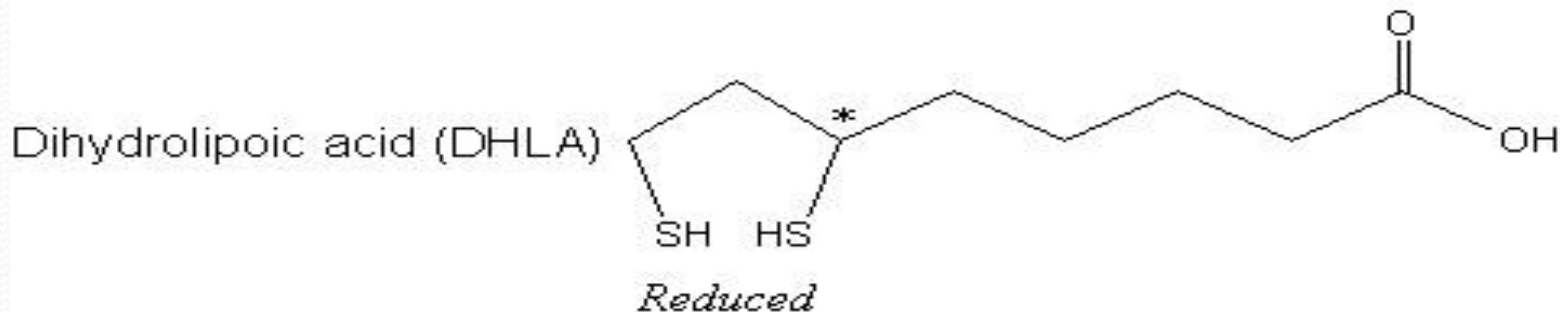
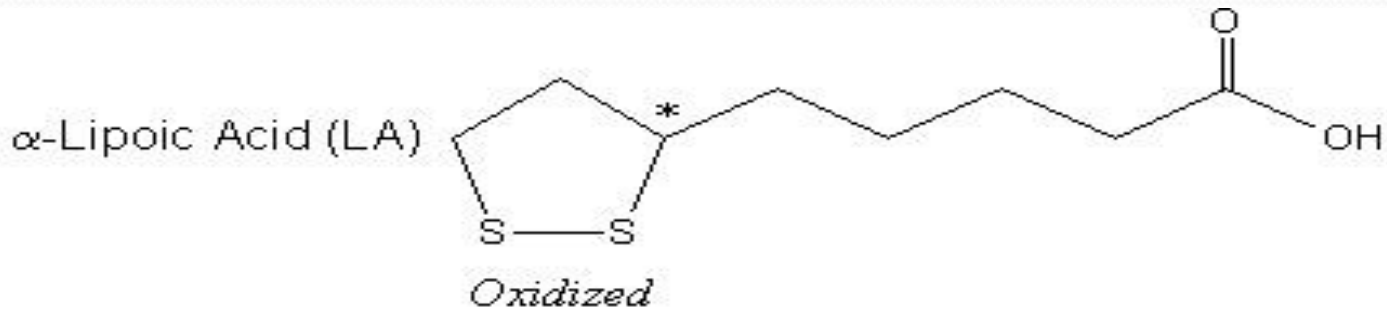
- liver problem.
- Depression.
- Diabetes.
- Polycystic ovaries.
- Alzheimer's disease.

Lipoic acid

Sulphur containing fatty acid.

Chemical structure

- Organosulfur compound (6,8-di-thio- octanoic acid).
- Contain two sulfur atoms linked by disulfide bonds.



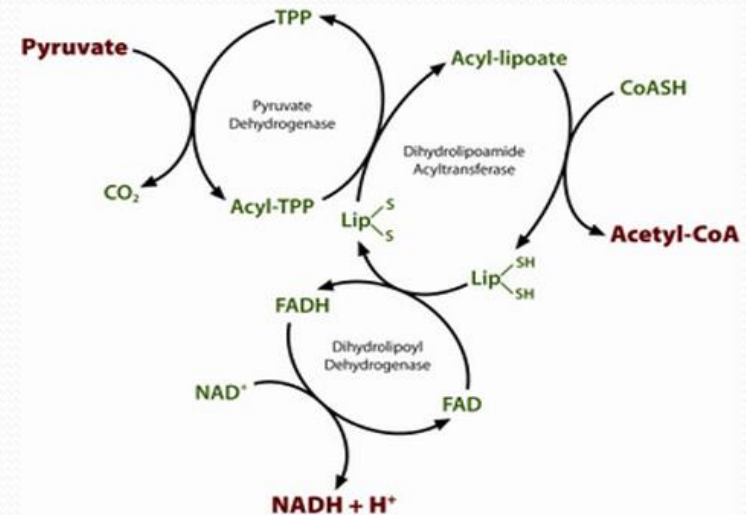
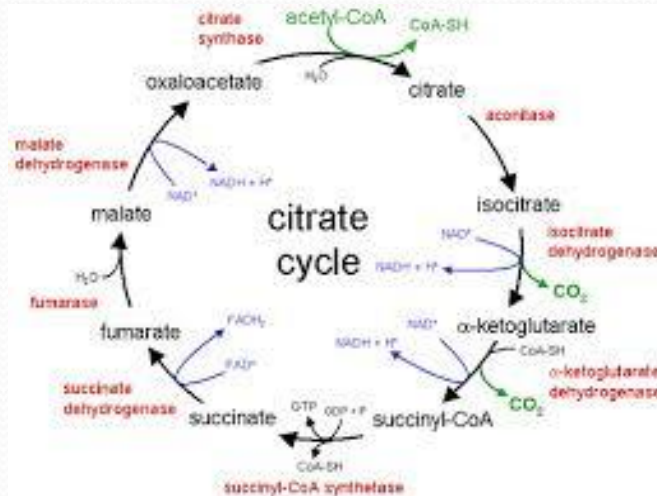
SOURCE

- Both fat soluble and water soluble.
- Found inside every cell in the body.
- Exist in oxidised and reduced form.
- Sources,
- Kidney, liver, heart, spinach and yeast.
- RDA: 50-100 mg/day.



METABOLIC ROLE

Co enzyme of **pyruvate dehydrogenase complex** for formation of acetyl CoA from pyruvate and succinyl CoA from α ketogluterate.



- **Anti oxidant**, Protect brain and nerve tissue from free radical damage by producing glutathione.
- **Recycle anti oxidant** like vitamin C and glutathion.

USES

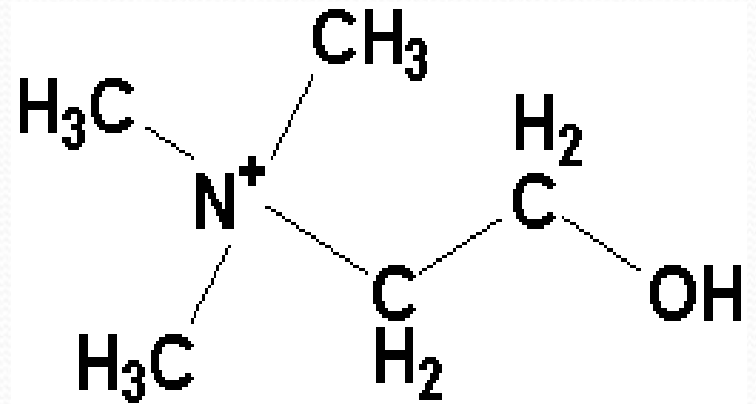
- 1. **Hepatoprotective**, improve liver circulation, used in liver cirrhosis, jaundice, hepatitis.
- 2. Used in **myocardial infarction and stroke**.
- 3. Used in **multiple sclerosis, Alzheimer's disease**(reduce free radicals).
- 4. **Reduce insulin resistance** and brings down plasma LDL.

TOXICITY

- Headach
- Tingling
- Skin rash
- Muscle cramps.

Choline

- Trimethylhydroxy ethenolamine
- Synthesized in body from serine.



Choline

Dietary sources


- Milk ,eggs , liver, brain, heart,cereals and leafy vegetables
- RDA: 400-500mg/day



Good Food Sources Of Choline

Functions

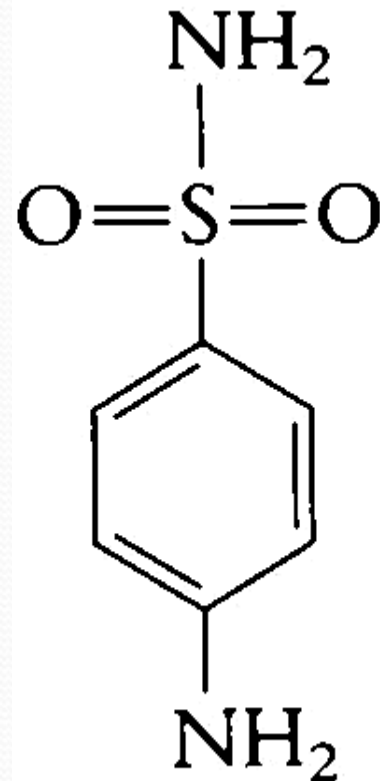
- Promotes synthesis of phospholipids and lipoproteins, so component of cell membrane.
- Phospholipids are involved in the transport of fat and cholesterol from liver. It is Lipotropic factor and prevents fatty liver.
- Actively involved in one carbon metabolism after conversion to betaine by donating three methyl groups.
- Involved in transmethylation reactions.

- 
- Myelin sheath is also made up of phospholipids, so demyelination causes severe nervous disorders.
 - Precursor of acetylcholine required for transmission of nerve impulse.

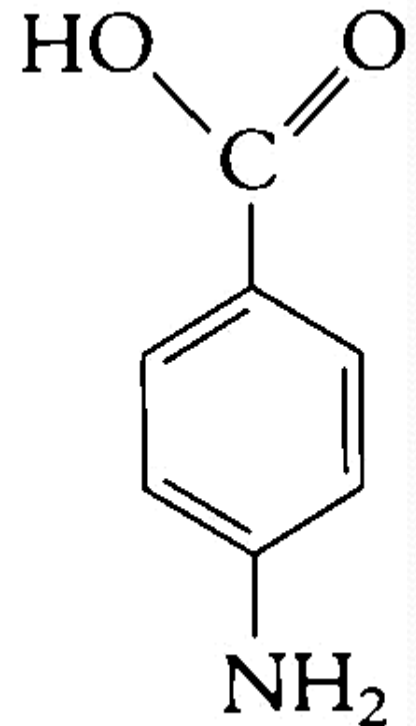
Para amino benzoic acid

Constituent of folic acid

Component of sulfonamides



Sulfanilamide



PABA

sources: liver, yeast, rice bran and whole wheat









Objectives

- Sources of Vitamin C
- Chemical structure
- Biochemical functions
- Deficiency disease
- Uses

WATER SOLUBLE VITAMINS

Non B-complex

Vitamin C

B-complex



Energy Releasing

Thiamine (B₁)

Riboflavin (B₂)

Niacin(B₃)

Pantothenic Acid(B₅)

Pyridoxine(B₆)

Biotin(B₇)

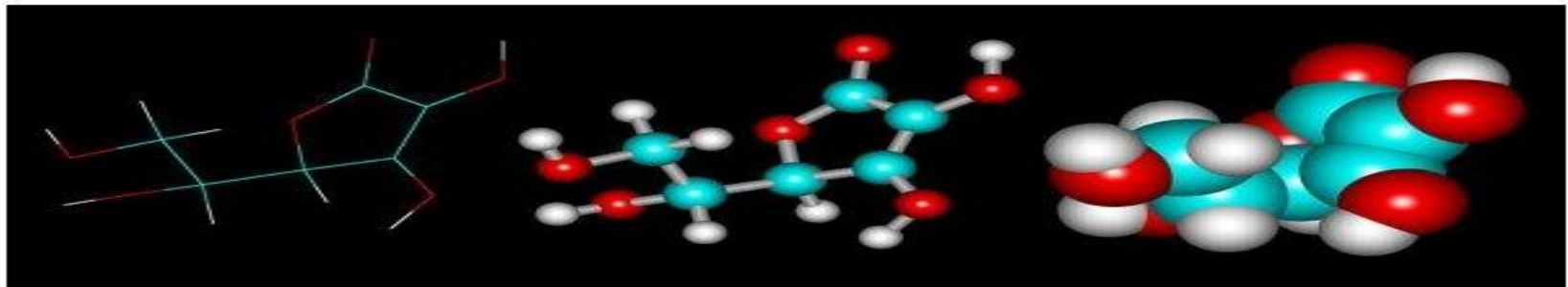
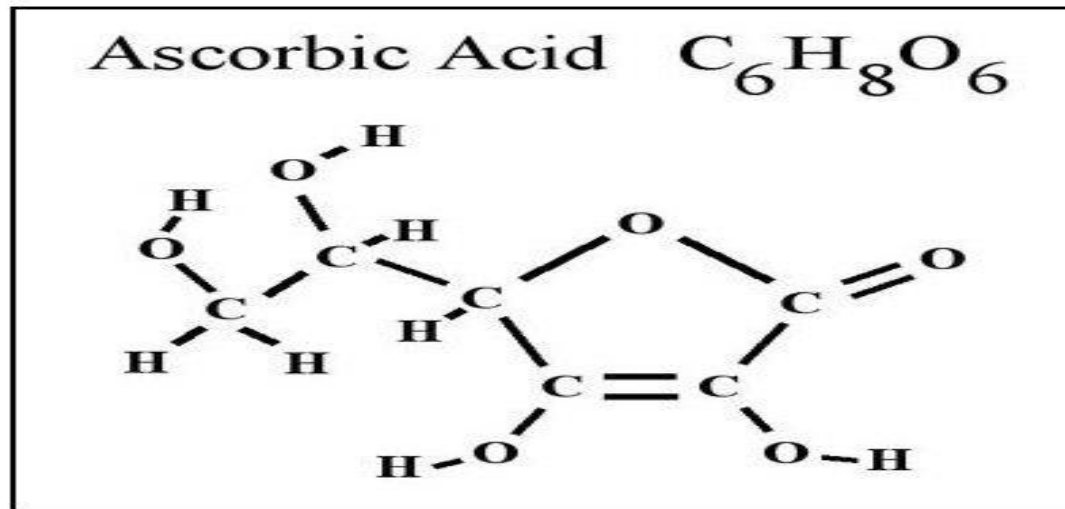
Hematopoietic

Folic Acid

Vitamin B₁₂ / Cyanocobalamin

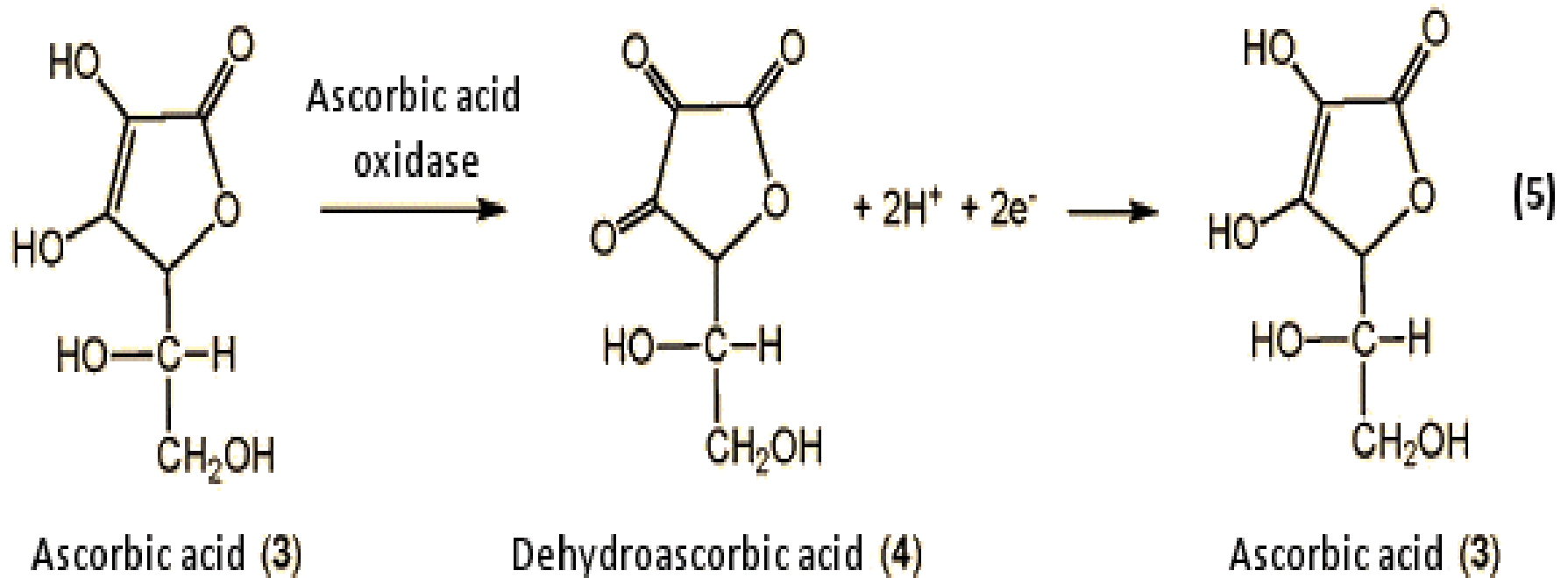
Vitamin C

- Vitamin C is a water-soluble vitamin.
- L-ascorbic acid and dehydroascorbic acid are biologically active forms
- D-ascorbic acid is biologically inactive.



Chemistry

- The strong reducing property of vitamin C is due to enolic hydroxyl groups.
- The L- Ascorbic acid is oxidized to dehydroascorbic acid.
- Both are interconvertible.



Sources

- Vitamin C is obtained through the diet by the vast majority of the world's population. The richest natural sources are fruits and vegetables.

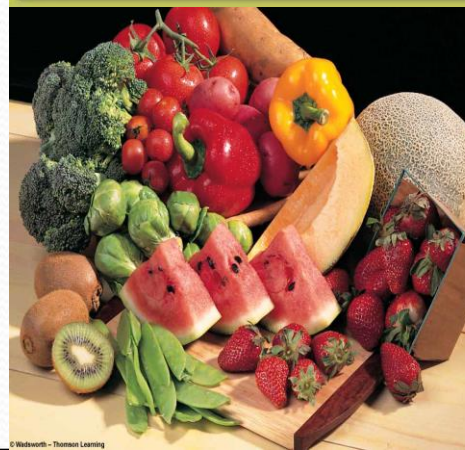
- Daily requirement
- Adult—60mg/day
- Children—30mg/day

Foods Rich in:

Vitamin C

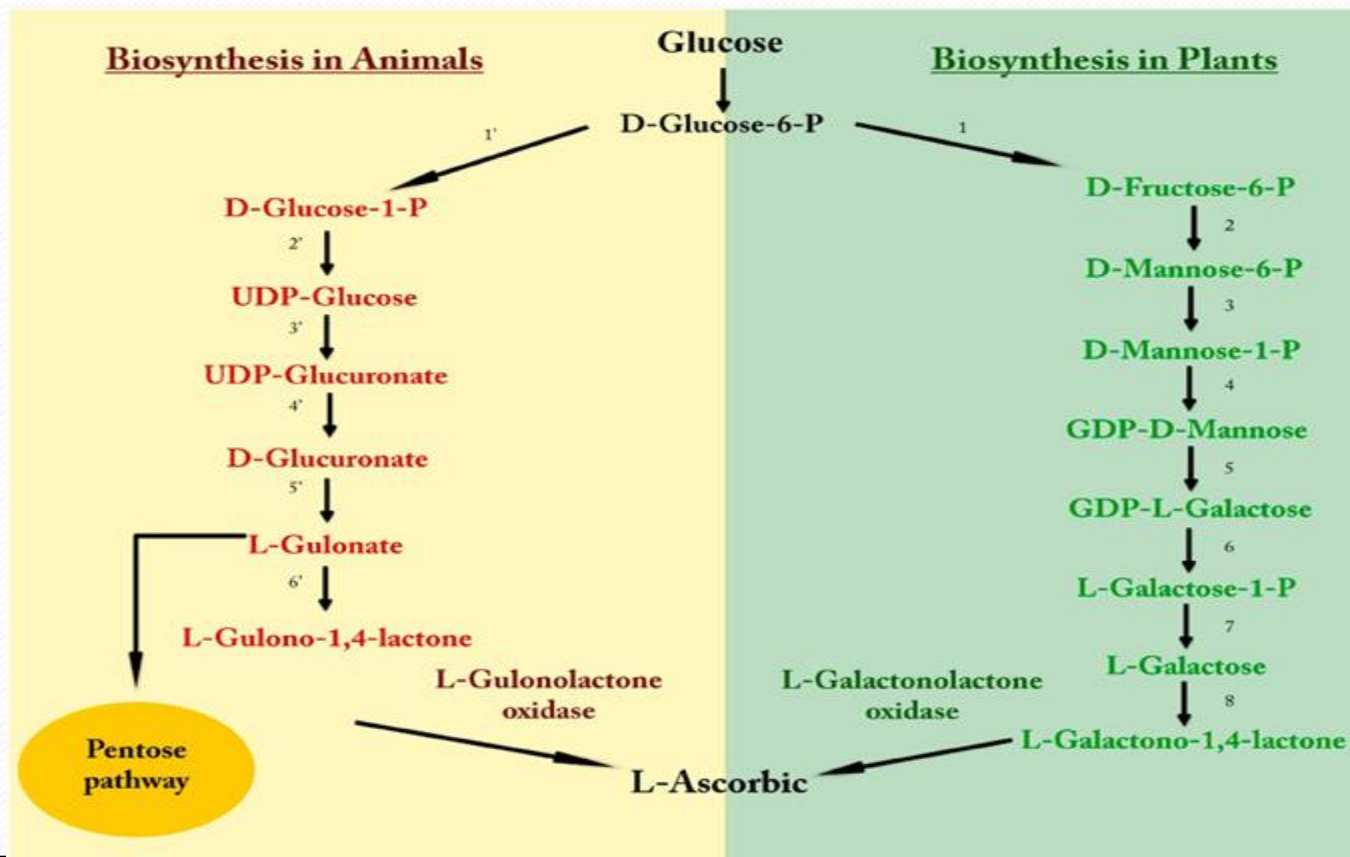


DIYNatural.com

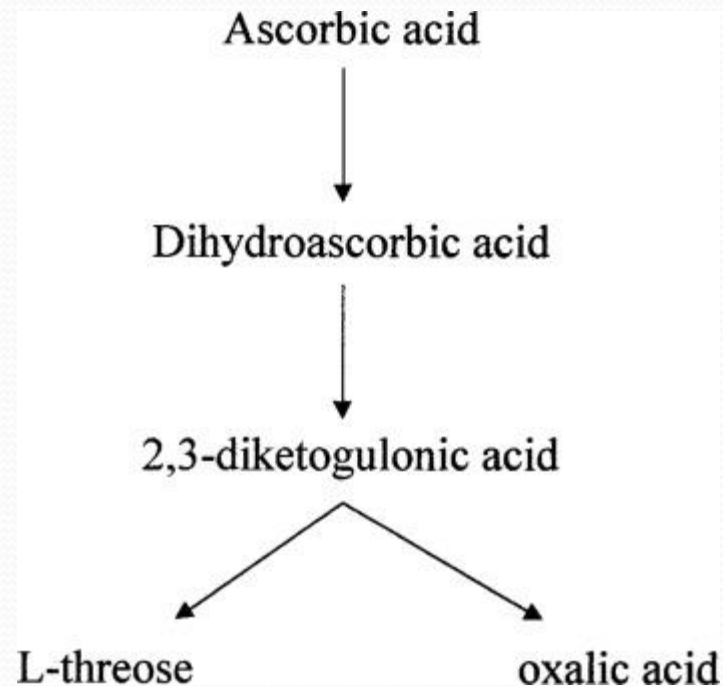


Biosynthesis and metabolism

- Synthesize from glucose via **uronic acid pathway**
- Man can not synthesize due to lack of enzyme **L-Gluconolactone oxidase**.



- Destroyed by heat and light.
- Small amount is stored in body, mostly in retina, adrenal gland and pituitary.
- Excreted as diketogluonic acid and oxalic acid.



Functions of vitamin C

IMMUNOGLOBULIN
SYNTHESIS

ANTIOXIDANT

COLLAGEN
FORMATION

FOLIC ACID
ACTIVATION

VITAMIN C

BONE
FORMATION

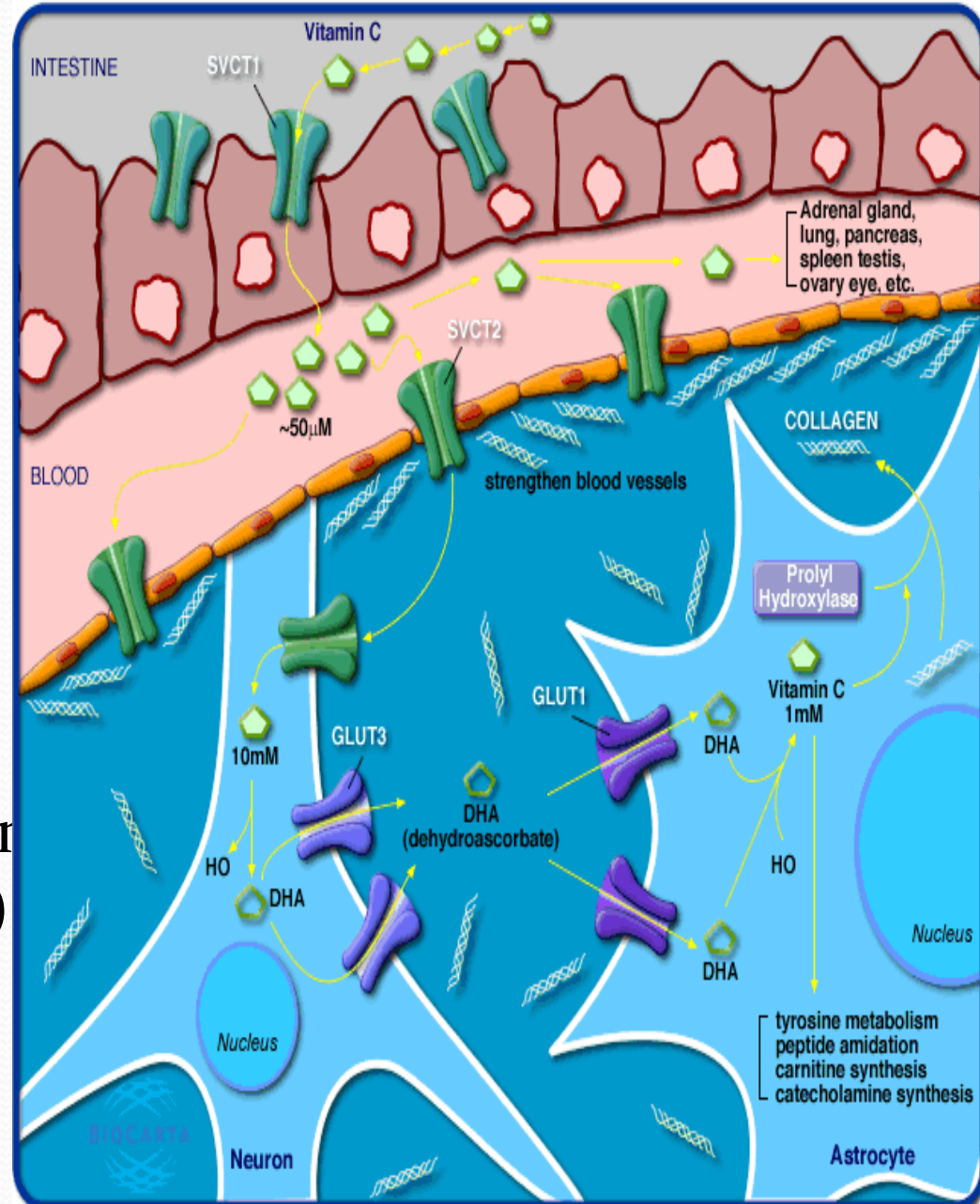
TRYPTOPHAN
METABOLISM

TYROSINE
METABOLISM

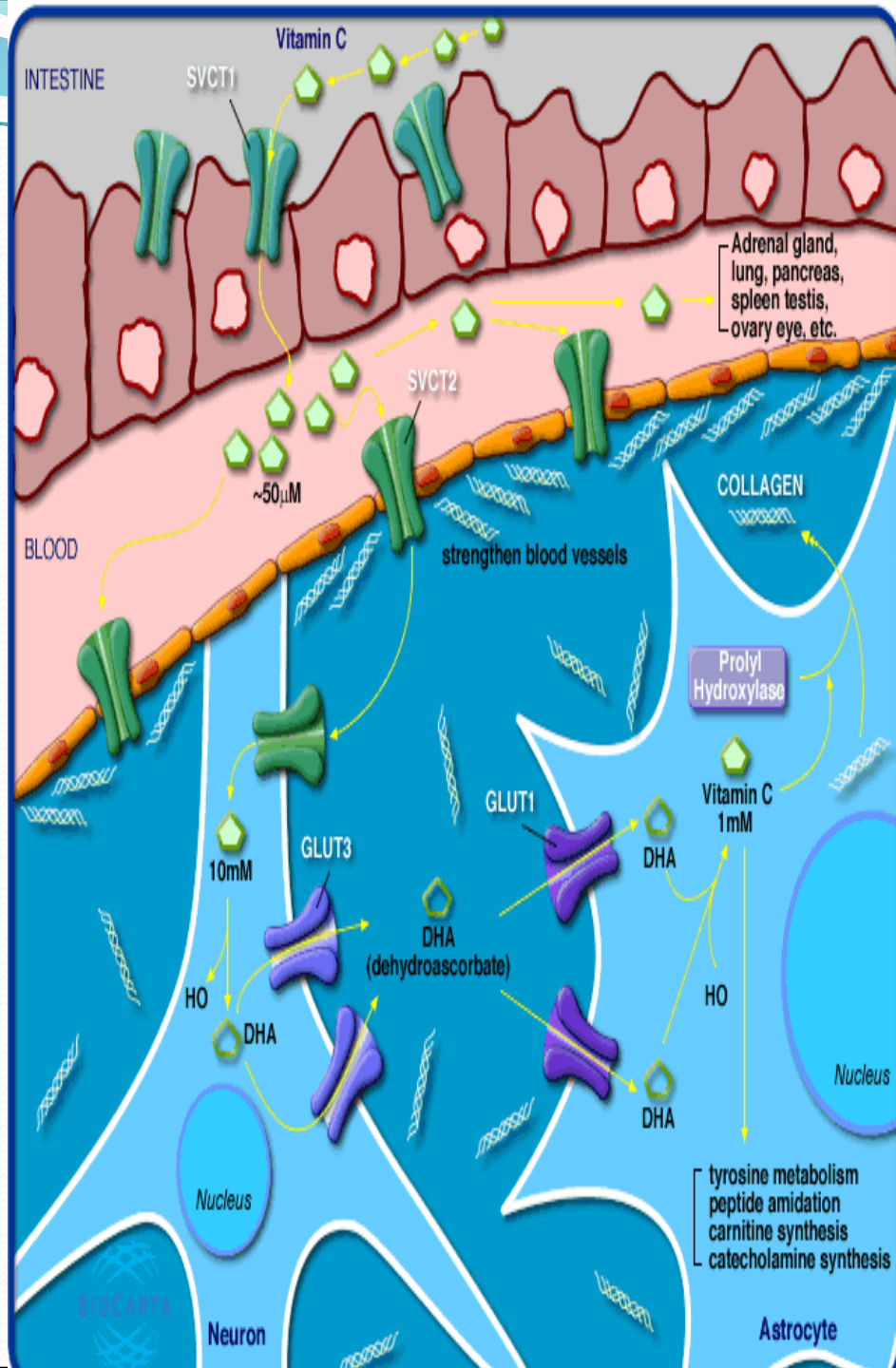
HEMOPOIETIC
FUNCTION

Functions of vitamin C

- Cellular oxidation reduction.
- Collagen synthesis.
- Antioxidant property.
- Involved in the tyrosine metabolism.
- Co factor in hydroxylation of tryptophan to serotonin
- Activate (arginase, papain) and inhibit (urease, β -amylase) enzymes.



- Co factor in synthesis of norepinephrine from dopamine.
- Formation of carnitin in liver.
- Role in stress due to high concentration in adrenal cortex.
- Formation of tetrahydrofolate (active form of folic acid).

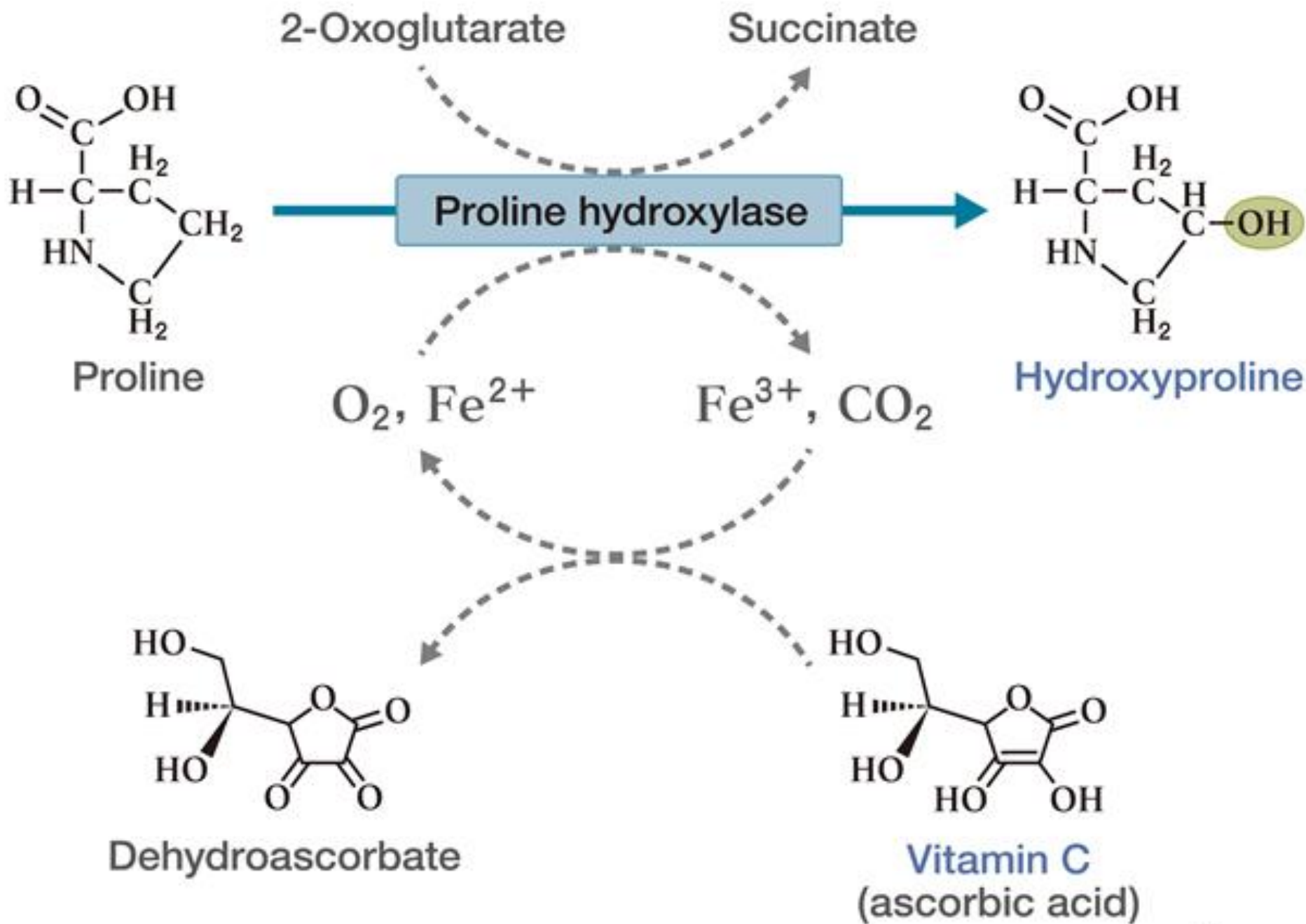


- Synthesis of immunoglobulins and
- increases phagocytic action of leucocytes.



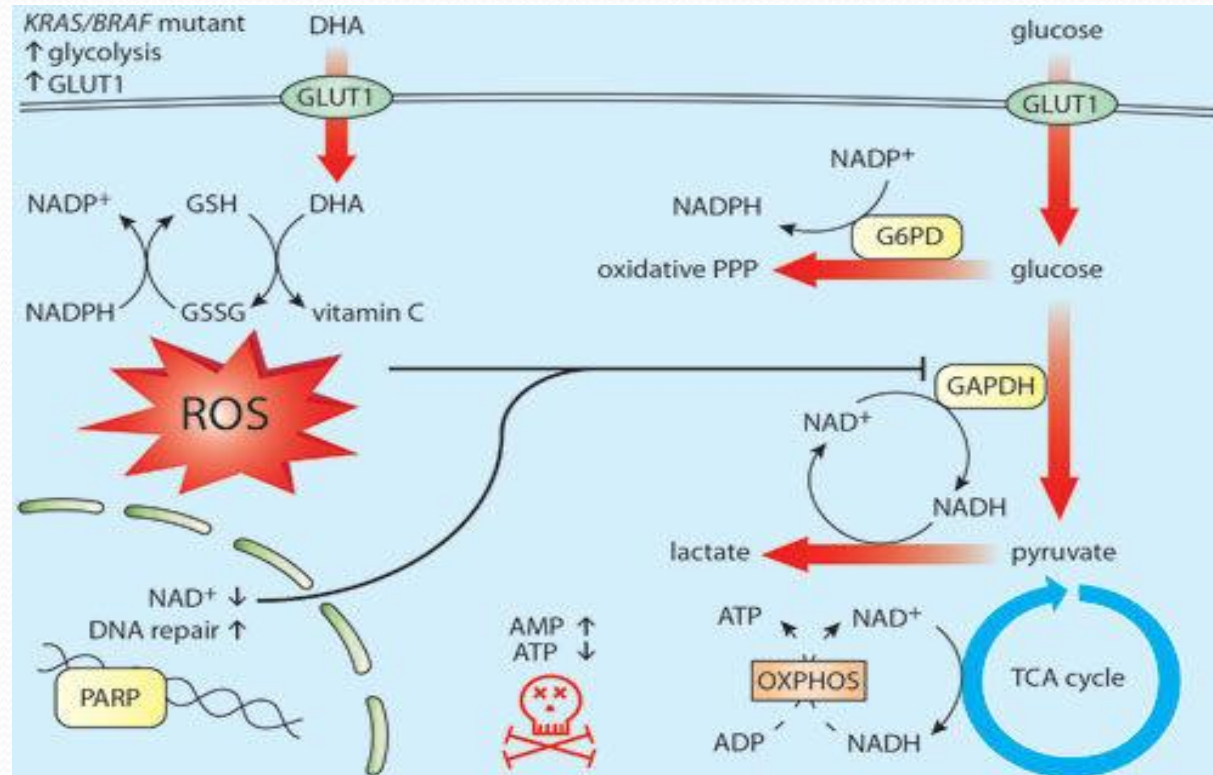
Collagen synthesis

- Act as co enzyme in hydroxylation of proline and lysine catalyzed by **prolyl hydroxylase** and **lysyl hydroxylase** respectively.
- Hydroxyproline and hydroxylysine are essential for the collagen cross linking and the strength of fiber.
- In this way maintain normal connective tissue and wound healing.



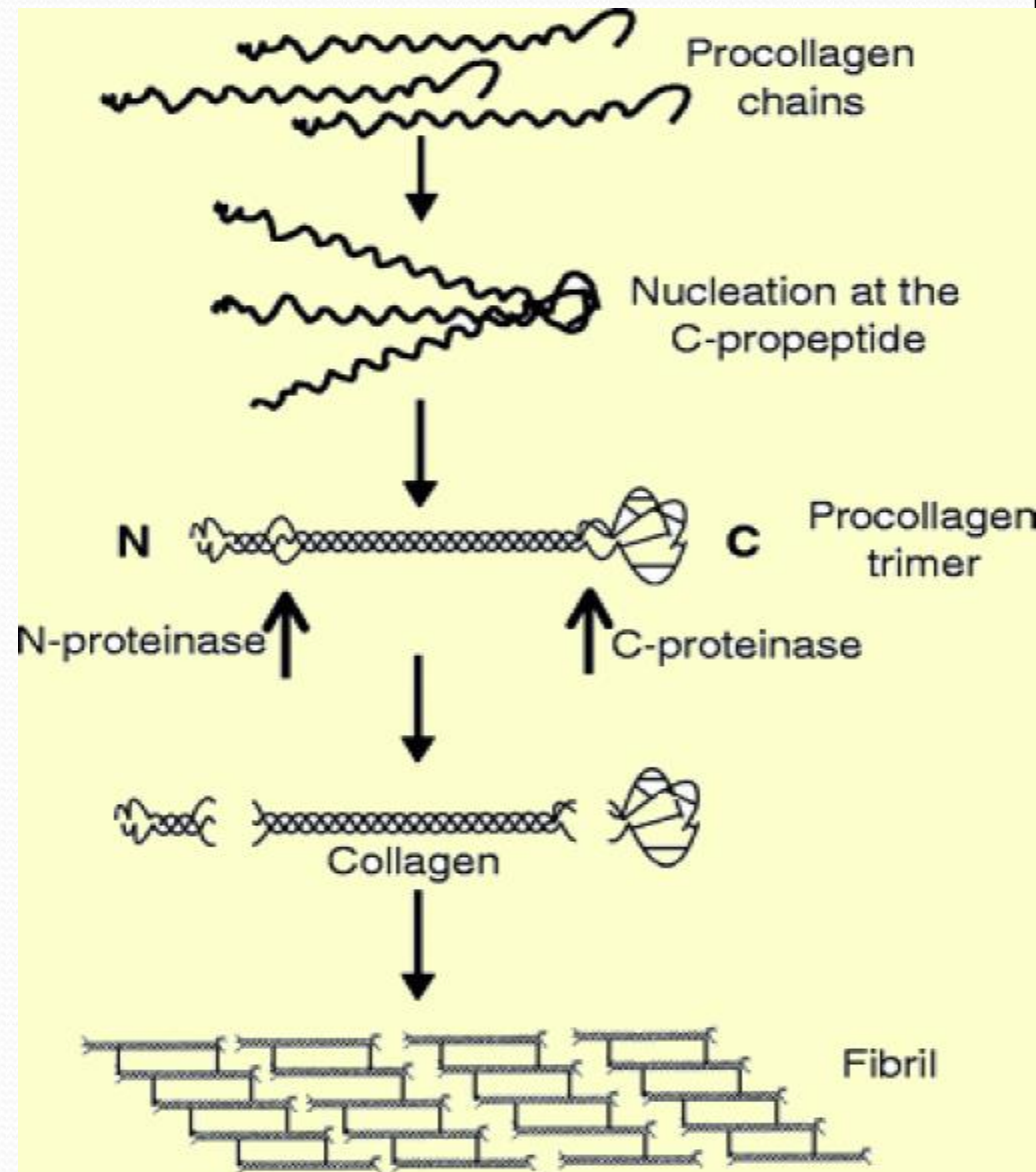
Antioxidant function

- Strong antioxidant, spare vitamin A, vitamin E and some B complex vitamins from oxidation.
- Reduces risk of cancer, cataract, and coronary heart disease.



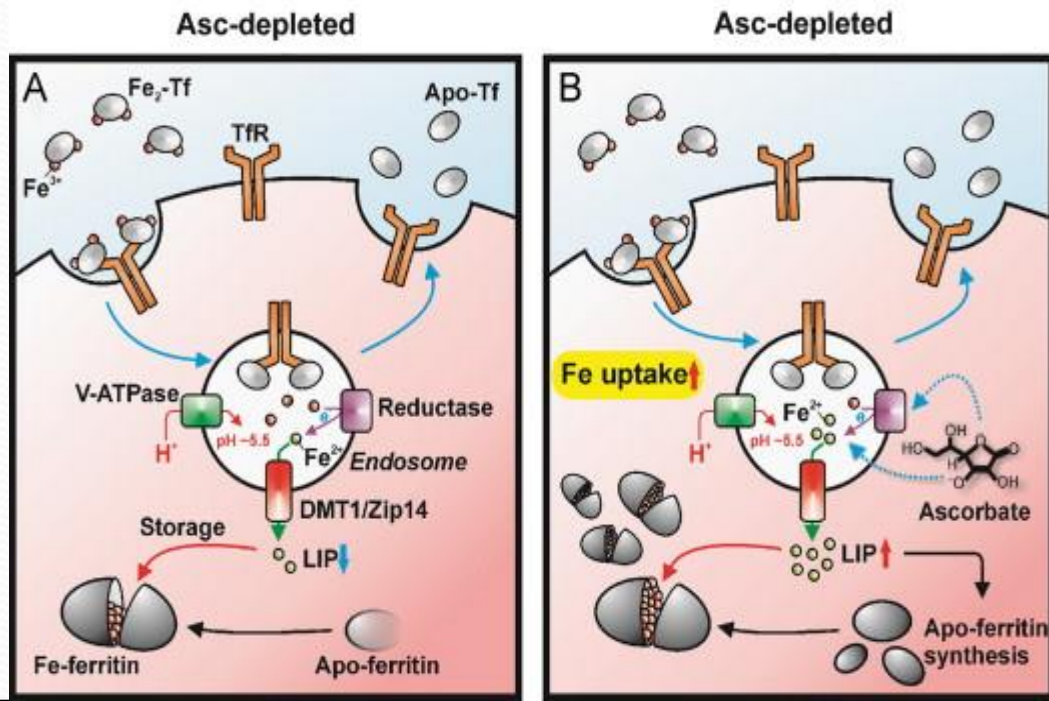
Bone formation

- Require for normal production of osteoid tissue
- So help in bone formation.



Hemopoietic function

- Enhance iron absorption, keeping it in ferrous form.
- Helps in formation of ferritin and mobilization of iron from ferritin.



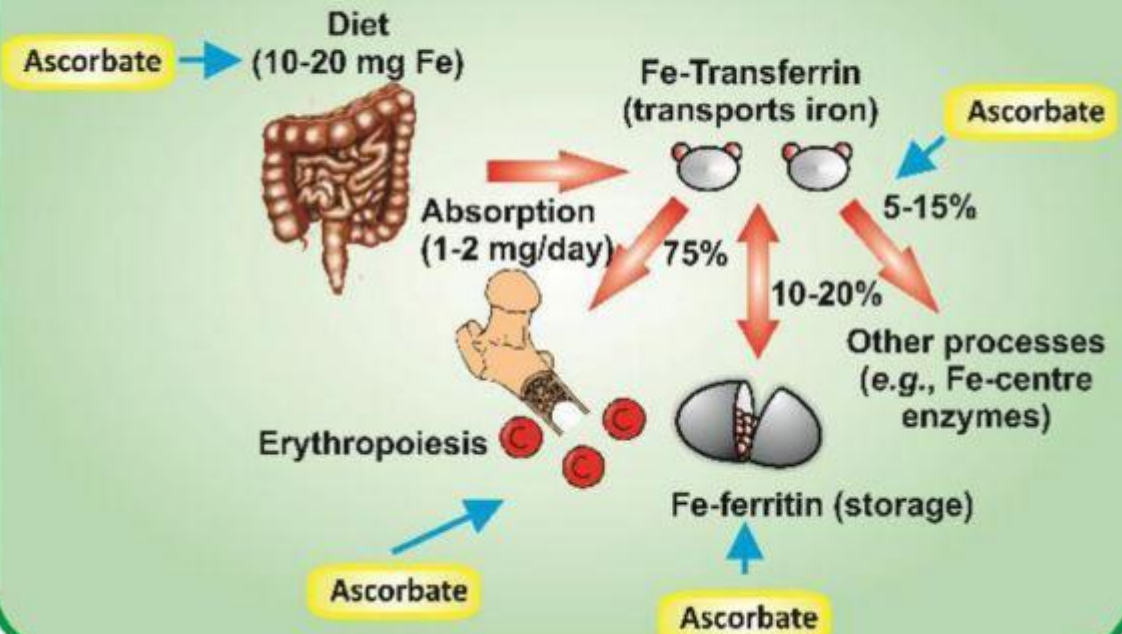
Conversion of met hemoglobin to hemoglobin.

Degradation of Hb to bile pigment.

Classical Model of Ascorbate's Role in Fe Metabolism



Emergent Model of Ascorbate's Role in Fe Metabolism Based on Recent Discoveries



DEFICIENCY

- **Scurvy:**
- Main defect is failure to deposit intercellular cement substances.
- Capillaries are fragile.
- Delayed Wound healing.
- Poor dentine formation.
- Swollen gums.
- In severe cases infection and loosening and falling of teeth.
- Bones become weak.



Scurvy

- Loose teeth
- Red, swollen, spongy and bleeding gum.
- Patecheal hemorrhages



From "Fundamentals of Clinical Nutrition" by R. L. Weinsier copyright 1993 by Mosby-Year Books Inc. N.Y.
Fig. 2-5 Periodontal disease seen in scurvy.



Scurvy (vitamin C deficiency)



• Hemorrhages

- Subperiosteal bleeding as well as hemorrhage into joint cavities.



- Renal --- Hematuria
- GIT ----- Malena
- EyeRetrorbital
- CNSIntracranial



Biochemical findings

- Decreased plasma ascorbic acid level, platelet and leucocytes count.
- Impaired vitamin C saturation test.
- Urinary excretion is low after a test dose of vitamin C.

Uses

Oral Vitamin C:

- Preventing and treating scurvy.
- Preventing deficiency in people with gastrointestinal diseases and those on chronic total parenteral nutrition or chronic hemodialysis.
- Increasing iron absorption from the gastrointestinal tract.
- Increasing the healing rate of wounds, burns, fractures, ulcers, and pressure sores.
- Preventing and treating the common cold and other viral infections, bronchitis, human immunodeficiency virus (HIV)

TOXICITY

- Vitamin C is generally regarded as safe in amounts obtained from foods
- side effects are rarely reported including nausea, vomiting, heartburn, abdominal cramps, and headache. Dental erosion may occur from chronically chewing vitamin C tablets.
- High doses/toxicity: High doses of vitamin C greater than 1-4g/day.
- These include kidney stones, severe diarrhea, nausea, and gastritis. Large doses may precipitate hemolysis in patients with glucose 6-phosphate dehydrogenase deficiency.
- Vitamin C is metabolized to oxalic acid. Increased consumption increases the urinary concentration of oxalic acid and increases the risk of oxalate stone formation

Drugs affect Vitamin C level

- ⦿ **Aspirin increases elimination of vitamin C. It reduces tissue and leukocyte uptake of vitamin C, leaving more in the plasma to be filtered into the urine.**
- ⦿ **Diuretics increases urinary losses of vitamin C, due to increased water excretion.**
- ⦿ **Estrogens can reduce vitamin C absorption or increase its breakdown.**
- ⦿ **Smokers have lower plasma levels of vitamin C than nonsmokers due to increased use of vitamin C to counteract free radicals in cigarette smoke.**



Thank you for attention!