

# Biochemistry

## (Specialization Horticulture 1<sup>st</sup> Year of study, 2<sup>nd</sup> Semester)

**Credit value (ECTS): 4**

**Course category: Core discipline (mandatory)**

**Course holder: Assoc. Prof. PATRAS Antoanela, PhD**

### **Objectives of the discipline (course and practical works)**

During the course, students must acquire knowledges regarding the main classes of biochemical compounds, their repartition and importance, their physical and chemical properties.

The practical works aim to familiarize the students with the biochemical techniques in laboratories and the operating principles of specific devices, as well as the correct application of the analytical methods of the main compounds.

### **Contents (syllabus)**

<b>Course (chapters/subchapters)</b>
<b>1. Introduction to Biochemistry</b>
<b>2. Fundamental bioconstituents:</b> bioelements and biomolecules
<b>3. Carbohydrates</b> <b>Monosaccharides.</b> Structure, isomers, examples, properties. <b>Oligosaccharides.</b> Classification. Examples. Properties. <b>Polysaccharides.</b>
<b>4. Lipids</b> General information. Structure. Classification Lipid precursors. Fatty acids. <b>Simple lipids</b> <b>Complex lipids</b>
<b>5. Proteic compounds</b> General information. Classification. <b>Amino acids</b> <b>Peptides</b> <b>Proteins</b>
<b>6. Vitamins</b> (hydrosolubles, liposolubles)
<b>7. Enzymes.</b> General information. Characteristics. Mechanism of action. Classification
<b>8. Phytohormones</b> Generalities. Classification. Examples.
<b>9. Nucleic acids</b> Components of nucleic acids Nucleotides: structure, properties
<b>10. Secondary biomolecules.</b> General information. Examples. Importance.
<b>11. Metabolism - fundamentals</b>

<b>Practical activity</b>
1. General information concerning the biochemical analysis.
2. Determination of dry weight and moisture content.
3. Determination of ash content
4. Identification of monosaccharides
5. Disaccharides – analyse of chemical reducing character. Sucrose hydrolysis.
6. Starch reactions
7. Quantitative analysis of carbohydrates
8. Lipids. Soxhlet extraction
9. Hanus index of lipids
10. Qualitative and quantitative analysis of amino acids
11. Proteins identification by colour reactions
12. Reversible and irreversible denaturation of proteins
13. Vitamin C analysis
14. Determination of total polyphenolic compounds (D280 method). Final laboratory evaluation. Conclusions.

### **Bibliography**

1. Patraş, A. – Biochimie, Editura PIM, Iaşi, ISBN 978-606-13-5597-6, 2020
2. Savu, M., Afusoe, I., Nechita Patraş, A., Trofin, A., Marcu I. – Biochimie vegetală, lucrări practice, USAMV Iaşi, 2000
3. Lupea, A. X. – Biochimie, Fundamente, Ed. Academiei Române, 2007

### **Evaluation**

<b>Evaluation form</b>	<b>Evaluation Methods</b>	<b>Percentage of the final grade</b>
Final exam	Written / oral examination	60%
Evaluation of the activity during the semester	Written and oral assessments during the semester	40%

### **Contact**

Assoc. Prof. PATRAS Antoanela, PhD  
 Faculty of Horticulture, IULS  
 3, Mihail Sadoveanu Alley, Iaşi, 700490, Romania  
 Phone: 004.0232.407.551  
 E-mail: antoanela.patras@iuls.ro