

ANTIOXIDANTS. CHEMICAL MECANISMS

Authors: Nerea M. P., Arianna P.

1. Reaction of oxidation and reduction
2. What is an oxidant
3. Oxidants in our body
4. Radical chain reaction
5. Natural antioxidants

1. REACTION OF OXIDATION AND REDUCTION

Redox (reaction of oxidation and reduction) are reactions in which two chemical elements change their number of oxidation (one raises the number of oxidation and the other decreases it)

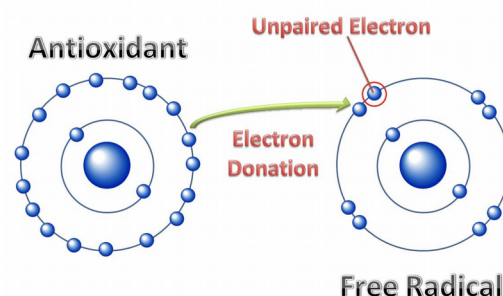
The most important thing that happens in these reactions is that there's an exchange of electrons from an element (reducing) to another (oxidant)

The chemical compounds that are reduced are also called free radicals.

2. WHAT IS AN ANTIOXIDANT

Is a chemical substance that can lend protons or an unpaired electron, so it inhibits oxidation.

They are complex molecules that can be found in nature or synthesized in laboratories.



3. OXIDANTS IN OUR BODY.

Redox reactions are common and vital to some of the basic functions of life, including photosynthesis, cell respiration and inflammation processes.

Normally they are kept under control by enzymatic systems and molecular systems as vitamin C, E and albumin. If these molecules don't work properly, oxidation reaction can give a result of oxidative stress. That is caused because of the free radicals that reduce the lipids that the cell membrane contains producing the possible destruction of the cell.

From the lecture of doctor Gianni Zoccatelli, 11/03/2019



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4. RADICAL CHAIN REACTION.

- Induction: reactive compound (hydroperoxide) attacks another molecule stealing the proton. After this process, the molecule becomes a free radical one.

- Propagation: the new free radical created more and more radicals

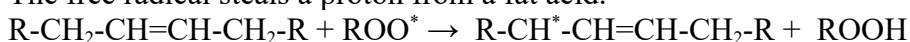
- Termination: free radical turn into a stable compound. The reaction ends.

ROO^* : free radical

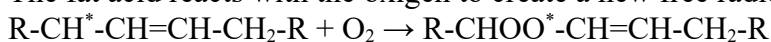
AH : antioxidant

$R-CH_2-CH=CH-CH_2-R$: unsaturated fat acid

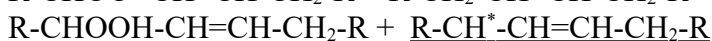
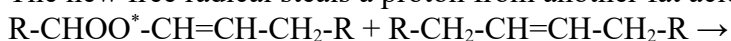
The free radical steals a proton from a fat acid.



The fat acid reacts with the oxygen to create a new free radical:



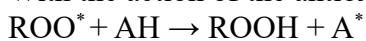
The new free radical steals a proton from another fat acid:



Stable molecule

Free radical that continues the reaction.

With the action of the antioxidant:



Two antioxidant react together to create a stable compound, the reaction stops.

5. NATURAL ANTIOXIDANTS

This natural antioxidant (polyphenols) can be found in the food we eat.

1. -Phenolic acid : gallic, tyrosol.
2. -Flavonoids: produced by the secondary metabolism of plants.
3. - Isoflavons: in legums.
4. -Anthocyanins : in red fruit and berries.
5. - Stilbens: resveratrol, in red wine.

They prevent us from vascular diseases that are rapid absorbed and metabolised and they add antioxidants and antimicrobial activity.

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