

**Objective 10.** Understand nucleophilic addition reactions of N nucleophiles to C=O compounds.

Skills: Draw structure

ID structural features and reactive sites (alpha C, beta C, LG, etc.)

ID Nu<sup>-</sup> and E<sup>+</sup>

use curved arrows to show bonds breaking and forming

show delocalized electrons with resonance structures.

Key ideas: **imines** are common in biology

C=O bond has pi bond but bond is polarized. See resonance.

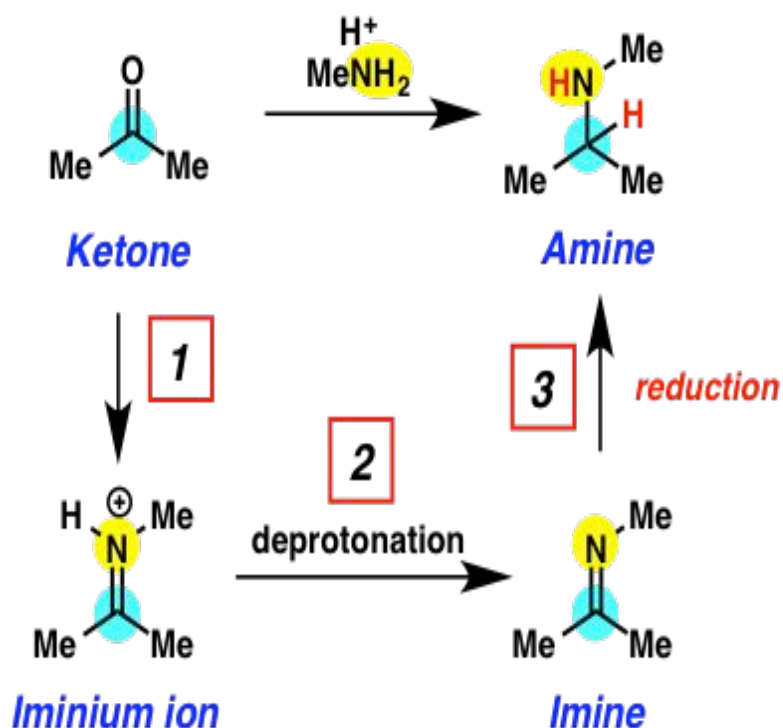
Carbonyl C = E<sup>+</sup>.

Reacts with Nu<sup>-</sup> to form tetrahedral intermediate.

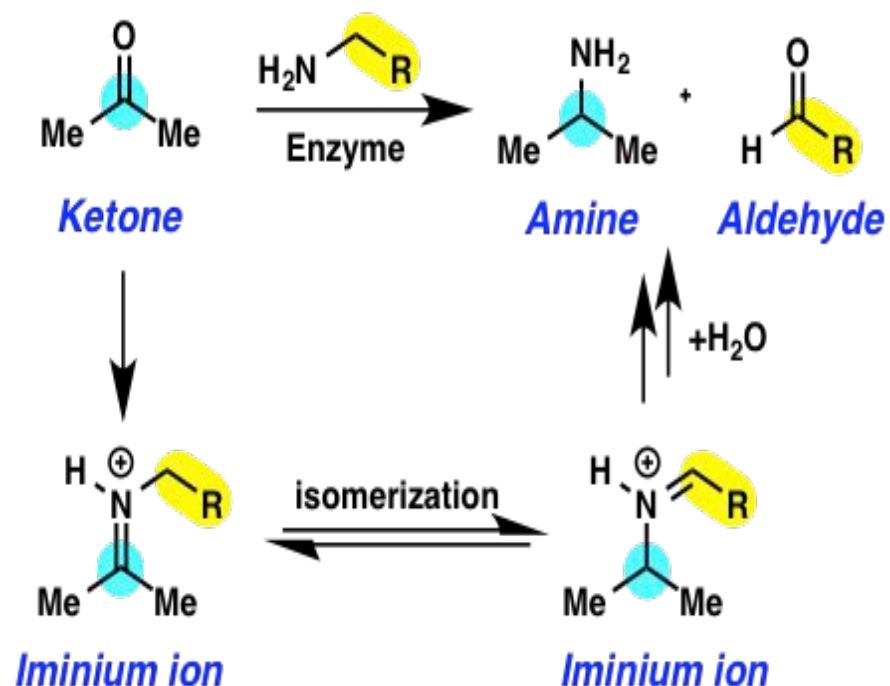
Nitrogen Nu<sup>-</sup>:            NH<sub>3</sub>, RNH<sub>2</sub>, R<sub>2</sub>NH

Aldehydes and ketones readily react with amines (reductive amination). [LearnBacon.com](http://LearnBacon.com)

### Imine Formation and Reductive Amination

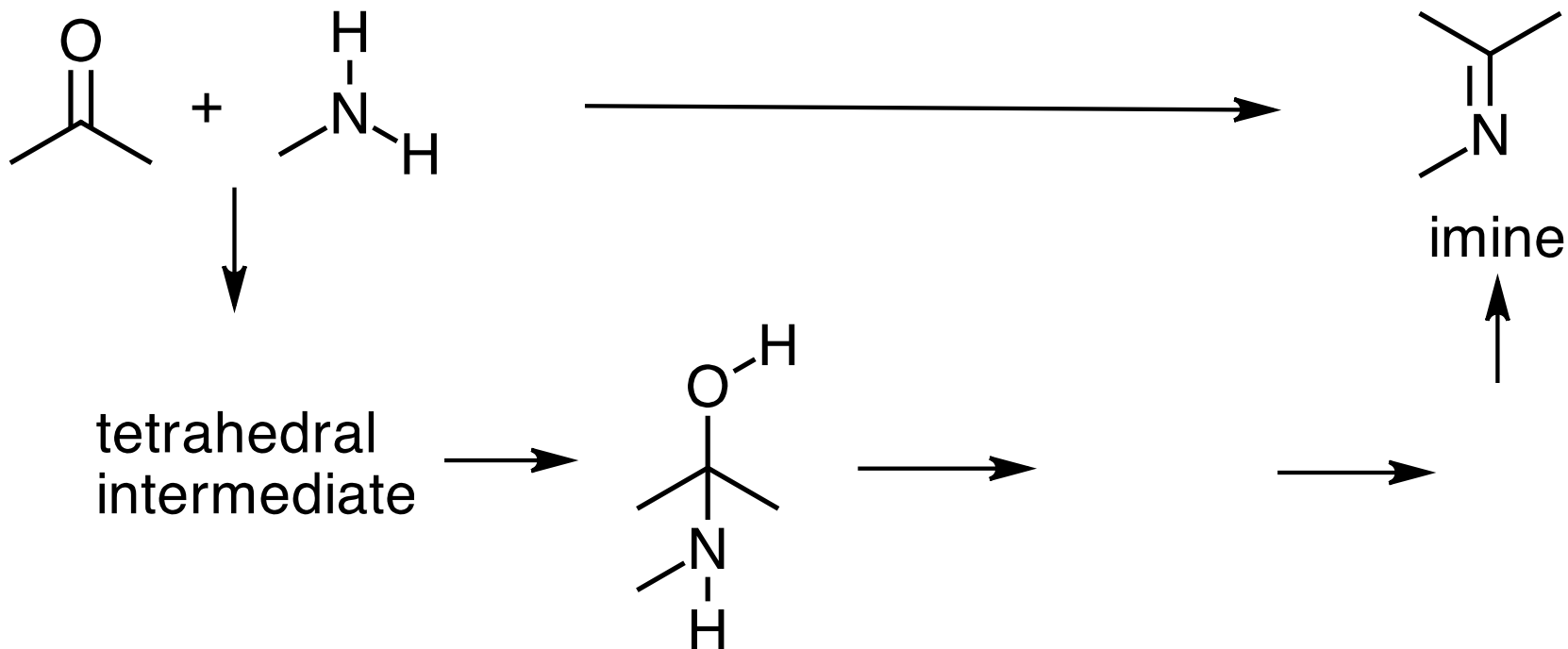


### Analogous Transformation Using "Transaminase" Enzymes



## N Nucleophile - Imine Formation:

Ketone (or aldehyde) + 1° amine  $\rightarrow$  imine



Use curved arrows to show how imine is formed.

How to get rid of -OH? Make it into a better \_\_\_\_\_.

# *What Do These Foods Have In Common?*

Hint: the most widely practiced chemical reaction in the world.

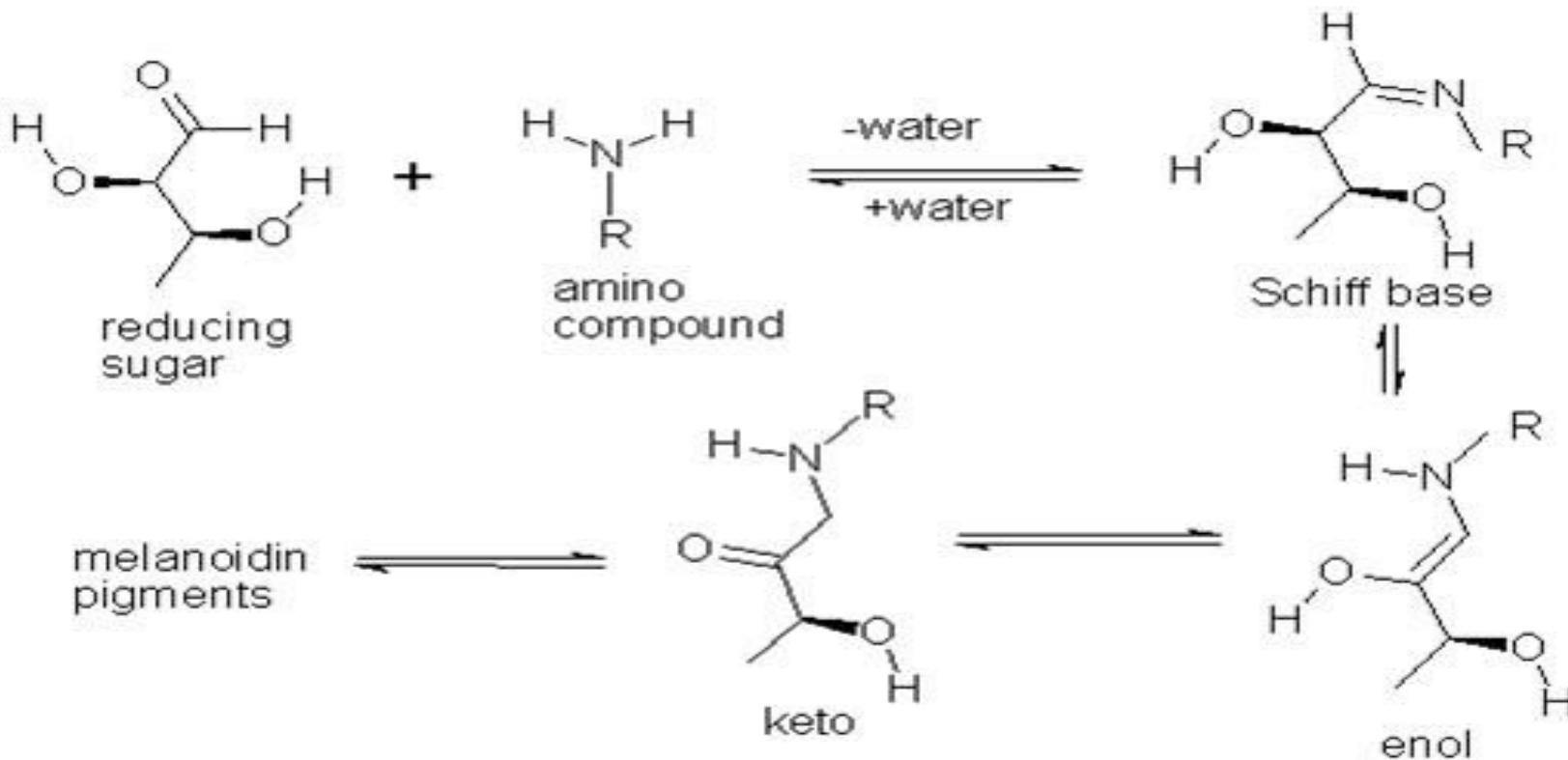


Credit: Shutterstock



Maillard Reaction produces **Color**, **Aroma**, and **Flavor** in Grilled Meats, Roasted Coffee, Dark Beer, ...

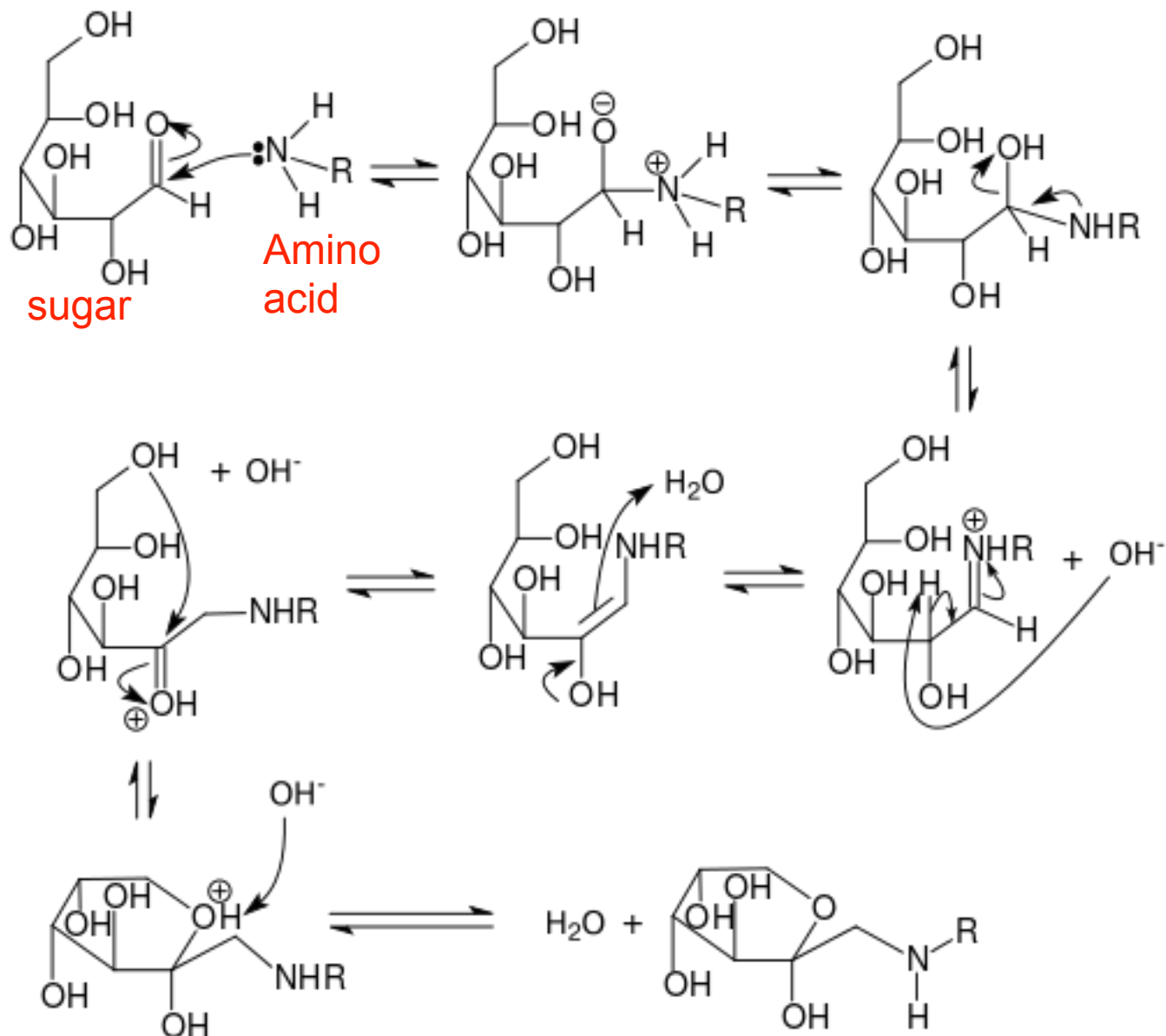
Sugar + Amine (protein)  $\rightleftharpoons$  **imine** (Schiff base)



[http://www.cfs.purdue.edu/fn/fn453/ld\\_amino.html](http://www.cfs.purdue.edu/fn/fn453/ld_amino.html)



## Maillard Reaction Mechanism:



1. Circle the tetrahedral intermediate.
2. Box the imine
3. Triangle the hemiacetal
4. What's wrong with Step 3?

Chemical reactions produce the **COLOR** and **SMELL** of  
**Grilled Meat, Roasted Coffee, Dark Beer, Toasted Bread**



<http://www.starkinsider.com/2009/07/steak-marinate-recipe-tender-juicy-bb.html>



[http://www.suite101.com/view\\_image.cfm/1464543](http://www.suite101.com/view_image.cfm/1464543)



www.shutterstock.com · 9044662

<http://www.shutterstock.com/pic-9044662/stock-photo-side-view-of-a-blank-white-plate-with-a-inch-caramelized-sugar-cage-used-as-an-edible-prop-for-an.html>

4 types of browning reactions in foods:

Maillard: sugar + amino cpd (protein) ---> aroma, flavor, color

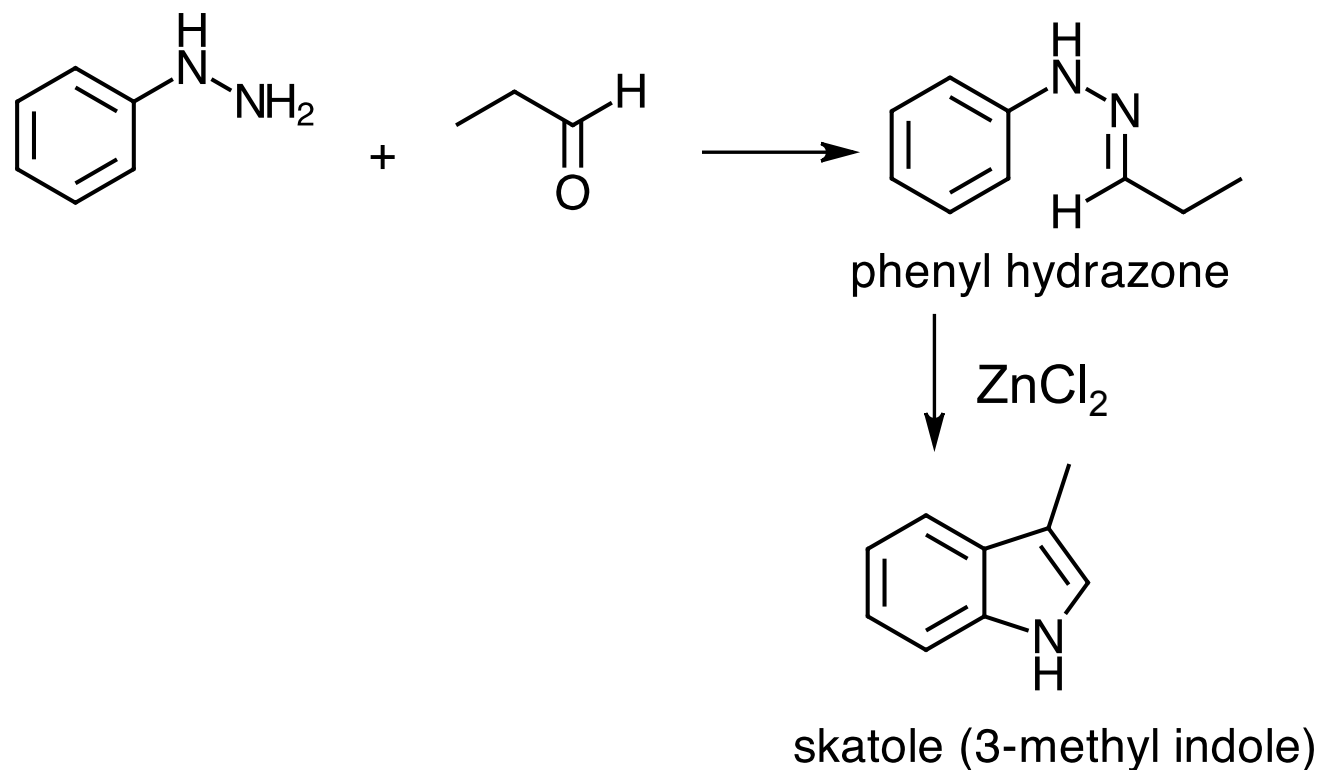
Caramelization: sugar + heat ---> caramel flavor, color

ascorbic acid oxidation: Vitamin C

enzymatic browning (Lab 5): phenolics --- enzyme --> color, flavor

Enzyme is a protein --> amino acid --> acid/base

What do you think **Skatole** smells like?



Fischer synthesis of indoles

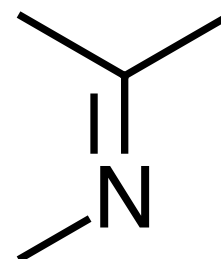
Low concentrations: flowery smell (found in flowers and essential oils)

High concentrations: smells like \_\_\_\_\_ (occurs natural in feces and coal tar)



## Imine De-Formation: Hydrolysis of Imine to amine and ketone

Imine  $\rightarrow$  Ketone (or aldehyde) + amine



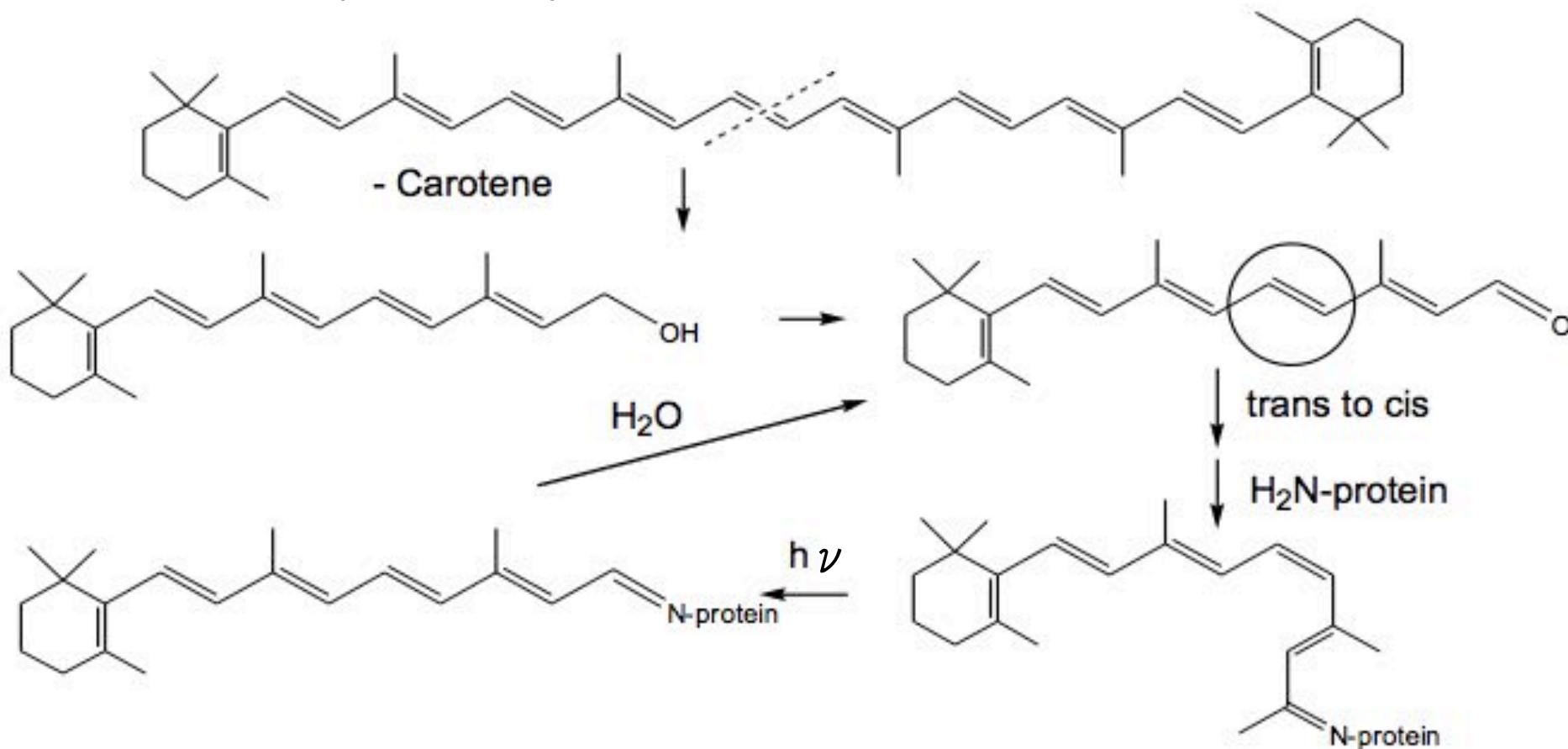
See the C=N bond.

1. Is this bond polar? If so, which atom has a partial negative charge?
2. This atom reacts with  $H^+$  (acid catalyst). Use curved arrows to show product. Draw the resonance structure.
3. Use curved arrows to show how this compound reacts with water. Draw the structure of the intermediate.
4. Use curved arrows to show how this intermediate undergoes a proton transfer step(s) to form a carbonyl compound and amine.

# Biological Aldehydes React with Amines (Proteins) → Imines

(Carey, 8<sup>th</sup> ed., p. 749-750)

What part of your body does this reaction occur?



We've covered these reactions in Chem 12.

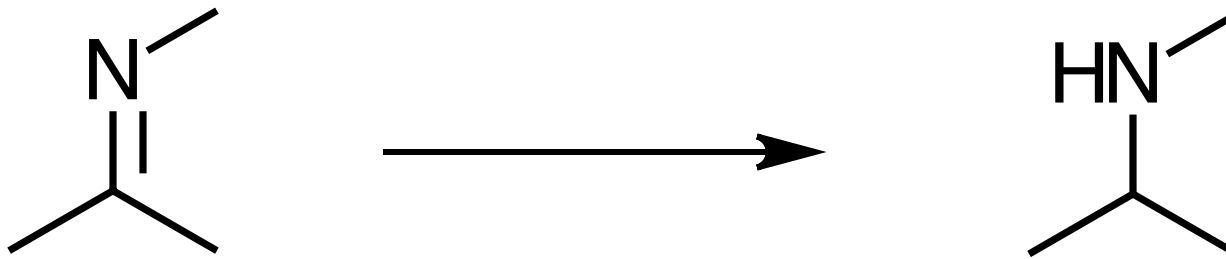
Identify the reaction types. Support your answer by identifying the structural features in each reaction type.

**Transamination** – important in biology: ketone ---> amine

2 steps:

1. Ketone ----> Imine

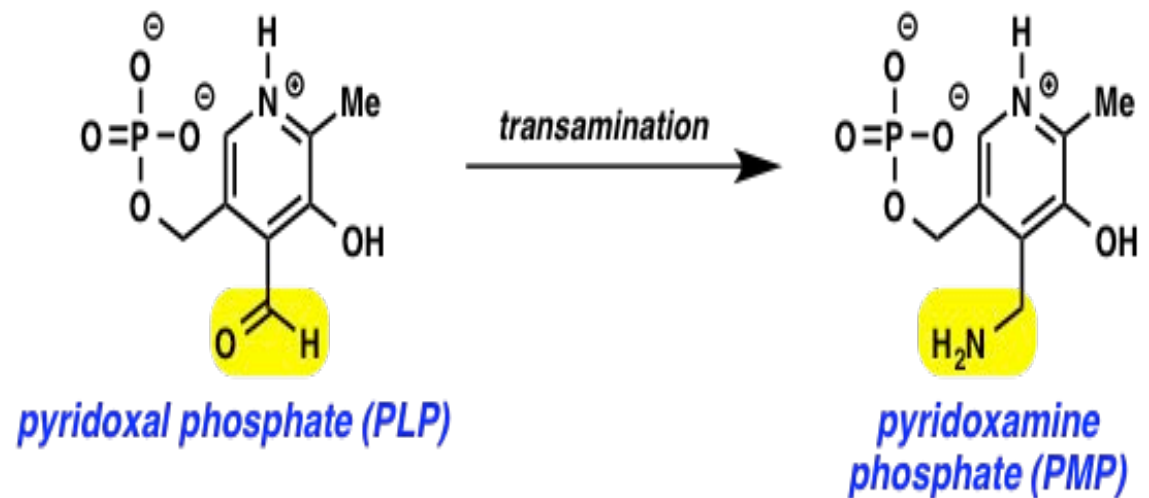
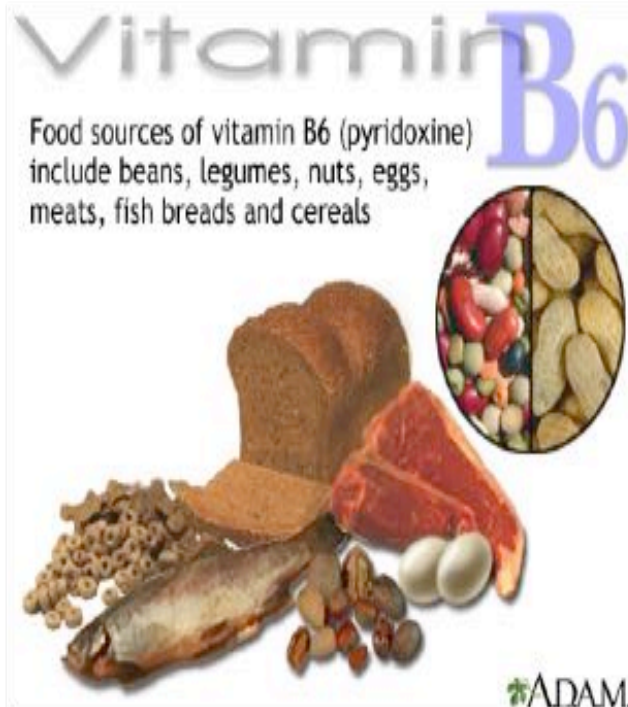
2. Imine ----> Amine.



Oxidation or Reduction?

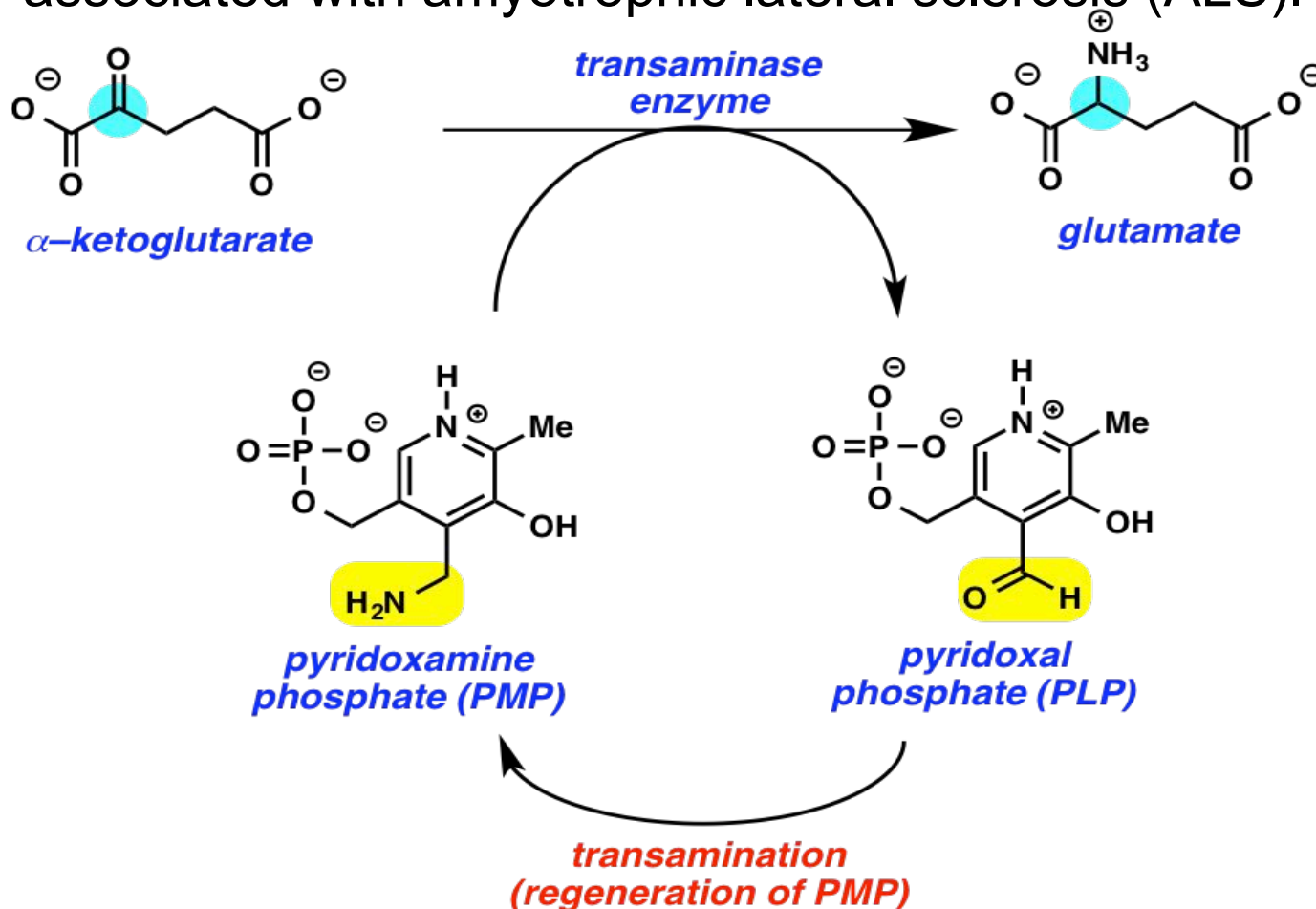
From [LearnBacon.com](http://LearnBacon.com): The conversion of carbonyls to amines is important in our bodies.

Pyridoxamine phosphate (PMP) is an essential cofactor for multiple enzymatic processes including **Transamination**. PMP is produced from Vitamin B6, which is found in nuts, beans, and meats.



From [LearnBacon.com](http://LearnBacon.com): The conversion of carbonyls to amines is important in our bodies.

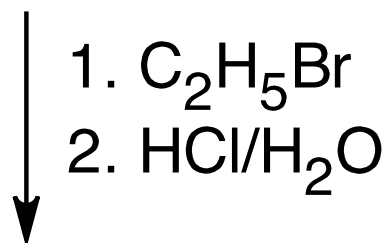
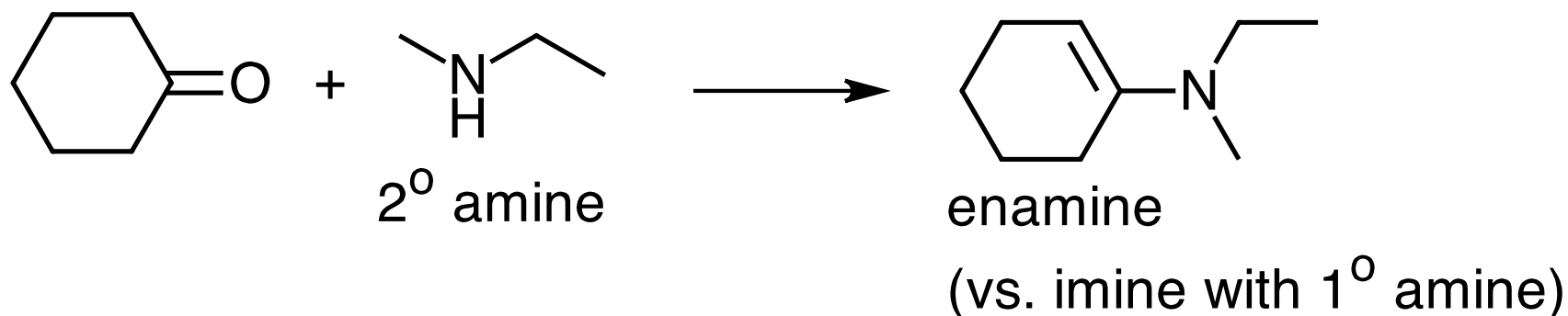
Once PMP forms, it converts alpha-ketoglutarate to glutamate (ketone to amine transamination process). This process is used in synthesis of glutamine and in glucose metabolism. Excess glutamate has been associated with amyotrophic lateral sclerosis (ALS).



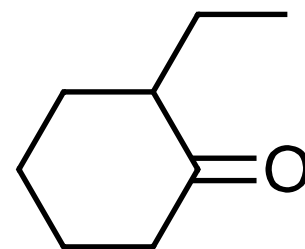
$\alpha$ -ketoglutarate condenses with PMP to give an **iminium** ion intermediate. Draw the structure of this intermediate.

Aldehyde/ketone + 1° amine → Imine

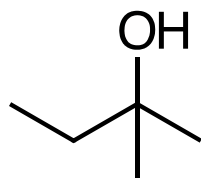
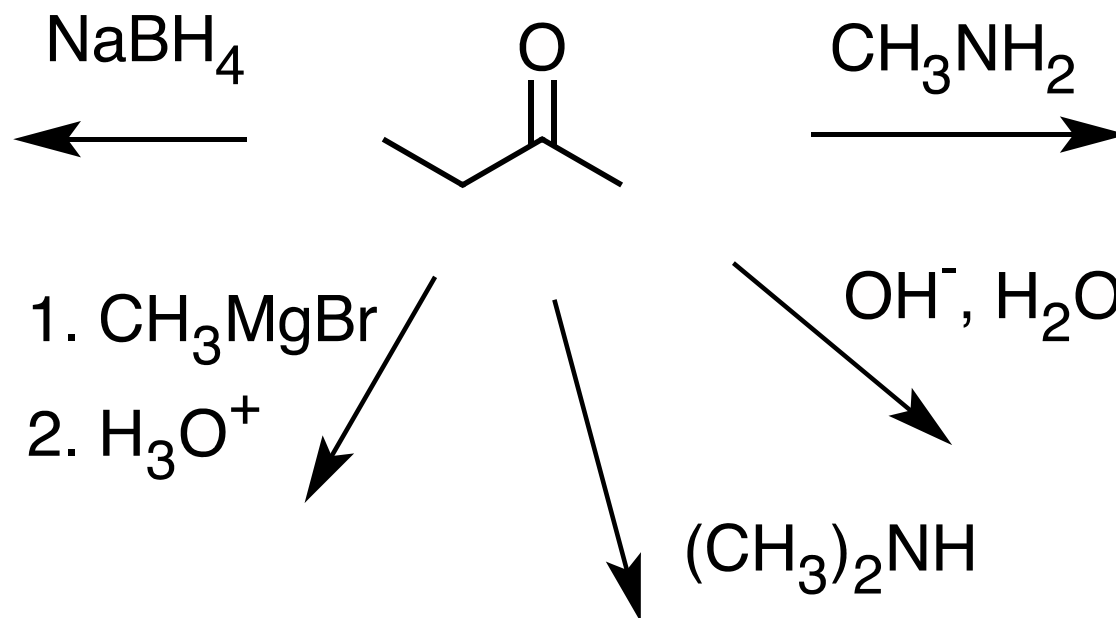
Aldehyde/ketone + 2° amine → **Enamine**



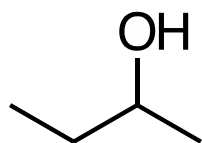
The Enamine is used to **alkylate** and **acylate** RCHO and RCOR in synthesis. (Another way to form a C-C bond.)



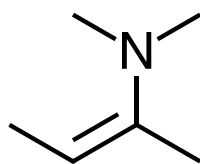
**Objective:** Predict the product of the following reactions:



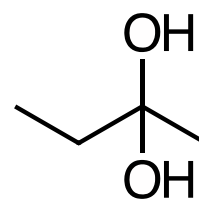
A



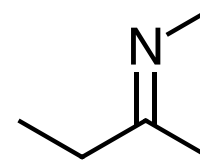
B



C

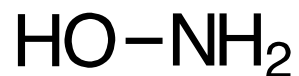
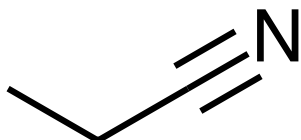
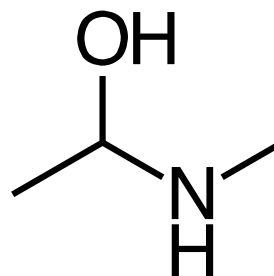
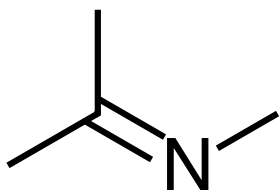


D



E

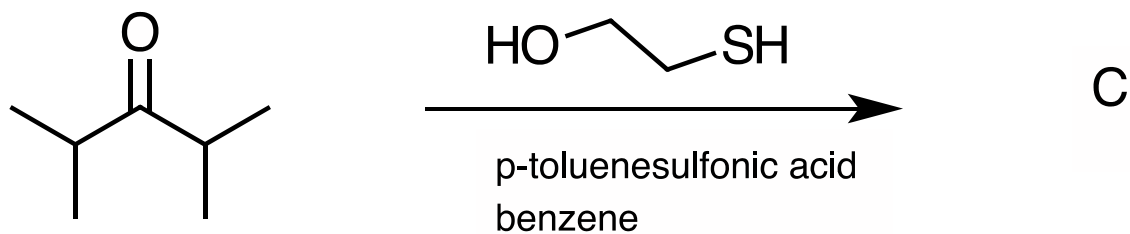
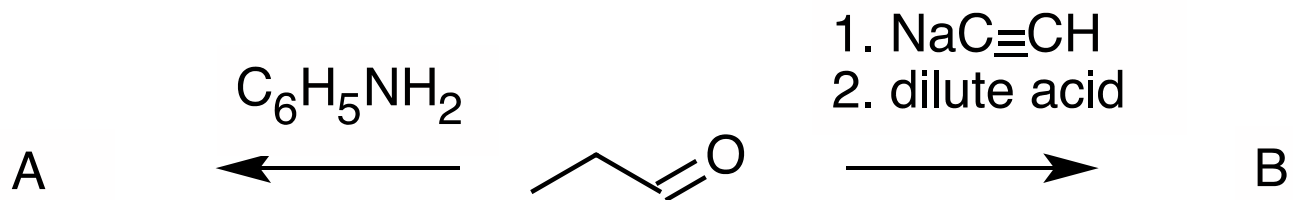
ID the atom that behaves like a Nu:<sup>-</sup> or E<sup>+</sup>.



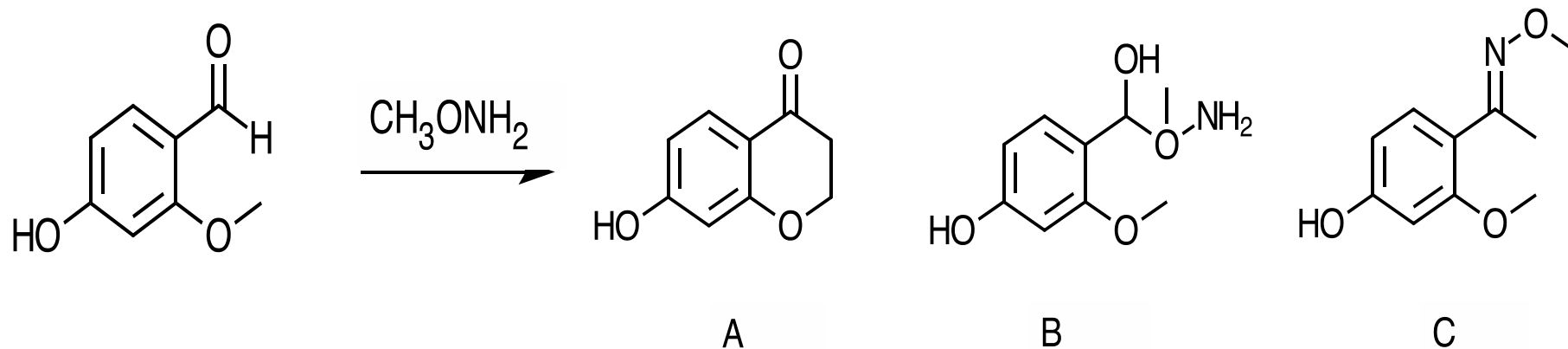
How would you synthesize each compound?



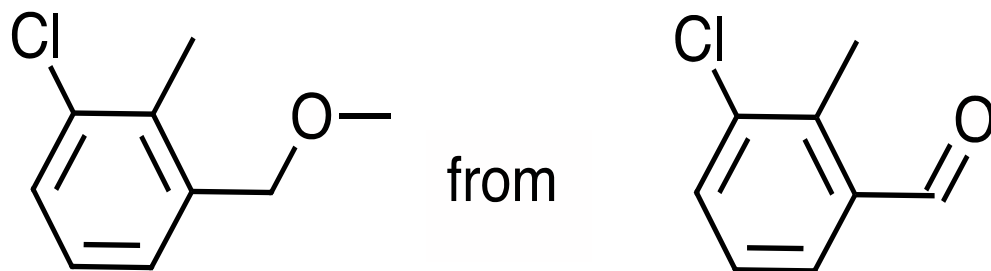
Predict product (A, B, and C)



1. Predict the product (A, B, or C) of the following reaction:



2. Describe a short, efficient synthesis.



- $\text{CH}_3\text{MgBr}$ ,  $\text{H}^+$ , (ii)  $\text{OH}^-$ , (iii)  $\text{CH}_3\text{Br}$
- (i)  $\text{NaBH}_4$ , (ii)  $\text{OH}^-$ , (iii)  $\text{CH}_3\text{Br}$
- $\text{CH}_3\text{OH}$  in  $\text{H}^+$



**Objective:** Determine products of a reaction (ID Structural Features)

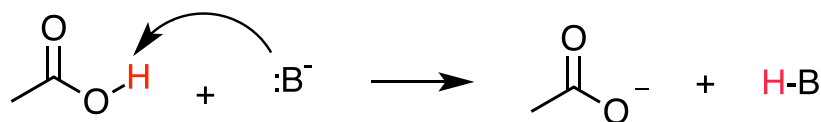
***How to figure out how reactants react?***

Reaction Type

Structural Feature (reacts with \_\_\_\_\_)

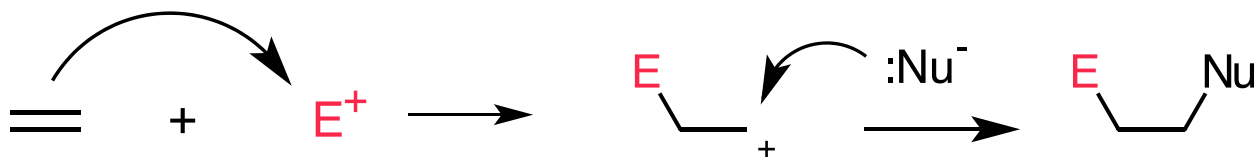
H<sup>+</sup> transfer

Acidic H<sup>+</sup>

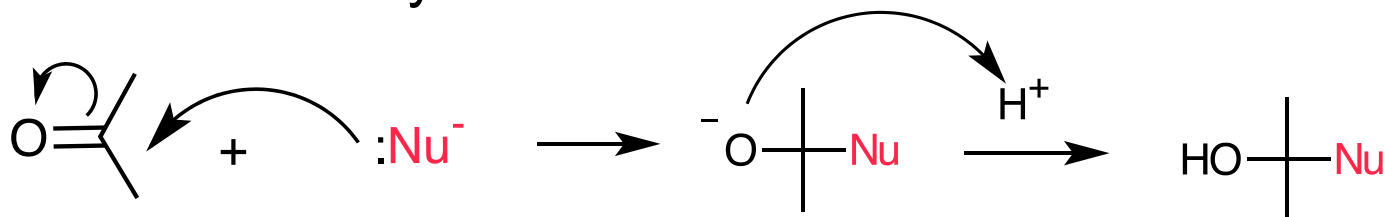


Addition

electrophilic addition pi bond



nucleophilic addition carbonyl C



**Objective**: Determine products of a reaction (ID Structural Features)

***How to figure out how reactants react?***

Reaction Type

Structural Feature (reacts with \_\_\_\_\_)

Elimination

H bonded to  $\beta$ -C; LG

Substitution

nucleophilic substitution

LG bonded to  $\alpha$ -C

electrophilic aromatic substitution

aromatic pi bond

nucleophilic acyl substitution

carbonyl C; LG

**Objective**: Determine products of a reaction (ID Reactant Function)

***How to figure out how reactants react?***

Reactant

Function

HX

H<sub>2</sub>SO<sub>4</sub>

Acid – reacts with \_\_\_\_\_

E<sup>+</sup>

X<sub>2</sub>

E<sup>+</sup>

OH<sup>-</sup>, OR<sup>-</sup>

RMgX

Predict the product of each reaction:

Compound/ Reagent	HBr	Br <sub>2</sub>	CH <sub>3</sub> MgBr
