



Enlightism  
Spreading Inspiration

# AS Biology

Unit: Enzymes

Contributed by Saima

30<sup>th</sup> Oct '19

→ 3 mce's with graphs

Wednesday

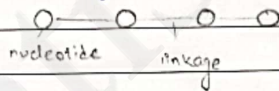
Ch # 4 ENZYMES

- 1 - They are protein in nature  
Globular
- 2 - Biological catalysts; work in living things
- 3 - few enzymes are composed of nucleotides (A, C, T, G, U)

↓  
5 subunits / 5 monomers (diff)

(DNA has phosphodiester linkage)

& hydrogen bonding



types:

DNAse, RNAse, nucleases

break DNA, break RNA, break both

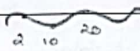
- 4 - enzymes have active sites on their surface.  
cluster of philic + many active sites

A.P.A.

Tertiary level

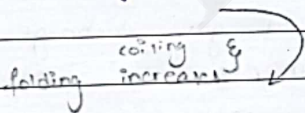
primary

Secondary

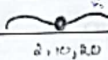


AA come close

AA far apart

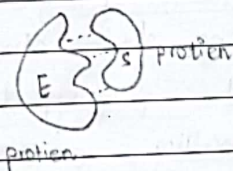


tertiary



AA move closer and cluster is formed

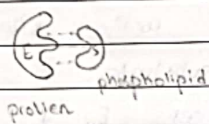
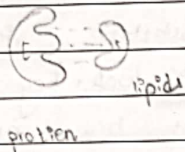
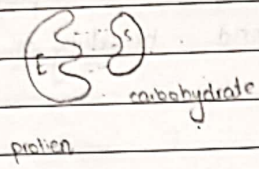
- 5 - enzymes bind with the substrate via active site



ionic or hydrogen bonds develop  
never disulphide  
never peptide

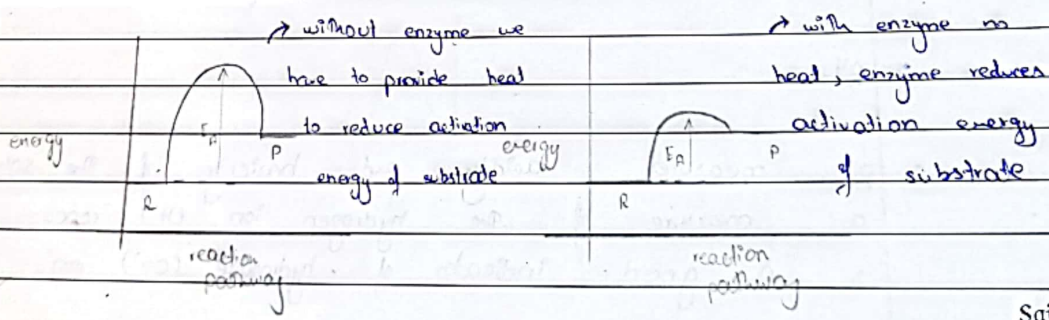
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Enzymes! Enzymes!



- 6 - Enzymes can show synthesis as well as decomposition
- 7 - during reaction, they are not used up
- 8 - enzyme need help for their working (co-enzymes)
  - eg NAD in mitochondria, hydrogen carrier, captured
  - divalent  $NADH^+$  /  $NAD^+$ , give it on inner memb. of mitochondria, return as  $NAD$  oxidised  $NAD^+$ . Hyd. given to  $NAD$  dehydrogenase (enzyme).
- 9 - enzymes are specific, always work on a particular substrate
  - eg lipase → lipids
  - protease → protein
  - amylase → carbohydrate
  - cellulase → cellulose

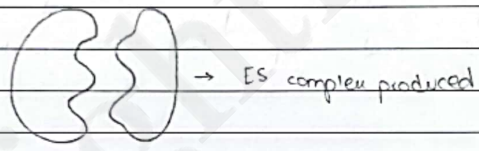
Enzymes lower the  $E_a$  of a substance:



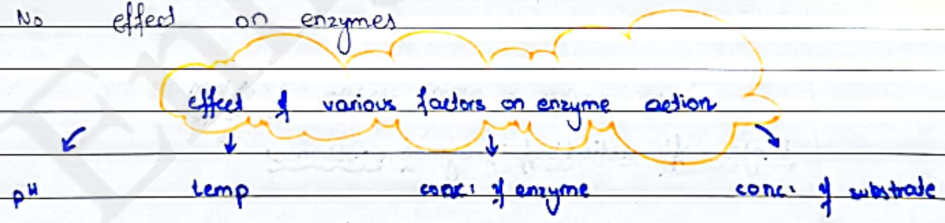
while binding with substrate it provides electrons to substrate  $\rightarrow$  causes bond breaking or making  $\rightarrow$  product

Mechanism of enzyme action:

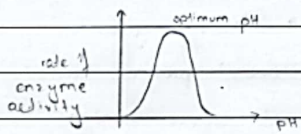
1. Enzyme binds with substrate via active site (specific)  $\rightarrow$  ES complex  $\rightarrow$  lock + key  $\rightarrow$  induced fit
2. Hydrogen bond develops b/w enzyme active site + substrate molecule
3. During binding enzyme active site transfers their electrons into the substrate
4. Transfer of e<sup>-</sup>s reduces E<sub>a</sub> of substrate
5. Bond making / breaking occurs within the substrate



6. Product leaves active site
7. No effect on enzymes



pH



pH measures acidity and basicity of the solutions. It is a measure of the hydrogen ion (H<sup>+</sup>) conc: and therefore is a good indicator of hydroxide (OH<sup>-</sup>) ion conc:.

/Date

ranges from a pH of 1 to 14, lower pH values mean higher  $H^+$  conc: & lower  $OH^-$  conc:  
- Acid solutions have pH lower than 7 and basic have pH values above 7. Deionised water pH is 7 which is termed neutral

-  $H^+$  and  $OH^-$  ions are charged and therefore interfere with hydrogen and ionic bonds that hold together an enzyme, since they will be attracted or repelled by the charges created by the bonds. This interference causes a change in the shape of the enzyme and importantly, its active site

- Different enzymes have different optimum pH values at which bonds within them are influenced by  $H^+$  and  $OH^-$  ions in such a way that the shape of their active site is the most complementary to the shape of their substrate

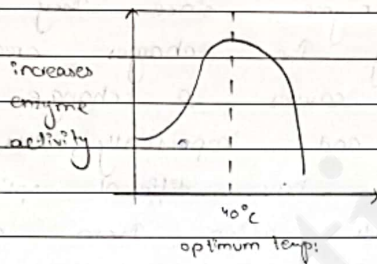
- Any change in pH above or below the optimum will cause a decrease in the rate of reactions, since more of the enzyme molecules will have active sites whose shapes are not (or at least less) complementary to the shape of their substrate.

### Temp.

- increasing temp increases kinetic energy that causes effective collisions. This means that there are more random collisions b/w molecules

- since enzymes catalyse reactions by randomly colliding with substrate molecules, increasing temp: increases the rate of reaction, forming

- However, increasing temp: also increases the vibrational energy that molecules have specifically in this case enzyme molecules, which put strain on the bonds that hold them.
- As temperature increases, more bonds, especially the weaker hydrogen and ionic bonds, will break as a result of this strain on the bonds that hold them together.



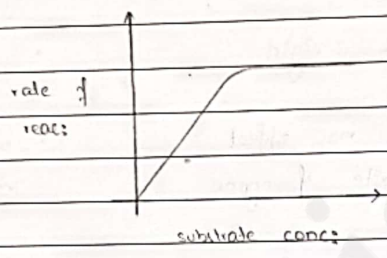
- This change in shape means that the active site is less complementary to the shape of the substrate so that it is less likely to catalyse the reaction. Eventually, the enzyme will become denatured. This will decrease the rate of reaction.
- As temp: increases, more enzymes molecules active shape will be less complementary to the shape of their substrate and more enzymes will be denatured. This will decrease the rate of reaction.

### → Substrate concentration:

- increasing substrate conc: increases ROR because more substrate molecules will be colliding with enzyme molecules so more products will be formed.

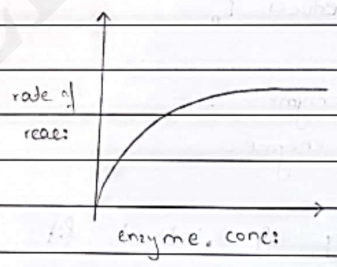
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- However, after certain conc<sub>s</sub>, any increase will have no effect on  $v_{or}$  since substrate conc<sub>s</sub> will no longer be a limiting factor. The enzymes will effectively become saturated and will be working at a maximum possible rate.



" Enzyme Concentration:

- increasing enzyme conc<sub>s</sub> will increase the rate of reaction as more enzymes will be colliding with substrate molecules
- however, this too will only have an effect up to a certain conc<sub>s</sub> as enzyme conc<sub>s</sub> is no longer the limiting factor



# Mode of action of enzyme

## Specificity

lock & key

induced fit

enzyme specific rigid

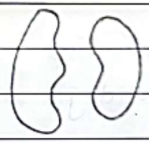
specific

substrate has no effect on active site of enzyme

substrate induces changes in shape of A.S

slightly changed shape no E-S complex

E-S complex produced



change has been induced by substrate

enzyme binds with substrate

at the time product produced leaves

electrons transferred in AS

active site retain their shape (original shape)

transfer of e<sup>-</sup> reduces E<sub>n</sub> of substrate.

without heat enzyme with heat no enzyme

## Sim: b/w lock-key & induced fit

• one type of substrate

• both globular

• retain shape / AS

• AS is philic on the surface



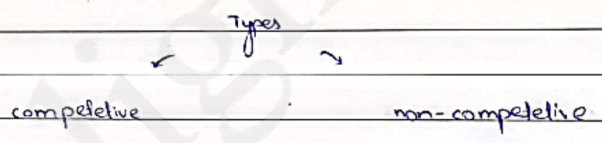
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### differences b/w lock & key & induced fit

- |   |  |
|---|--|
| → as does not change                                  | → active site changes                        |
| → rigid AOS   | → flexible AOS                               |
| → a particular substrate, no variations smaller range | → small variations in substrate larger range |
| → no bond making or breaking on AOS                   | → bond making & breaking on AOS              |

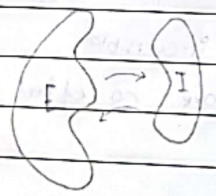
### Inhibition

It is a chemical / substance which inhibits working of an enzyme

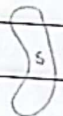


### competitive

- Binds with active sites
- shape resembles substrate
- competition with substrate for active sites
- we increase conc. of substrate inhibitor leaves active sites
- enzyme can work with substrate
- type of reversible inhibition



enzyme affinity more for inhibitor than for substrate

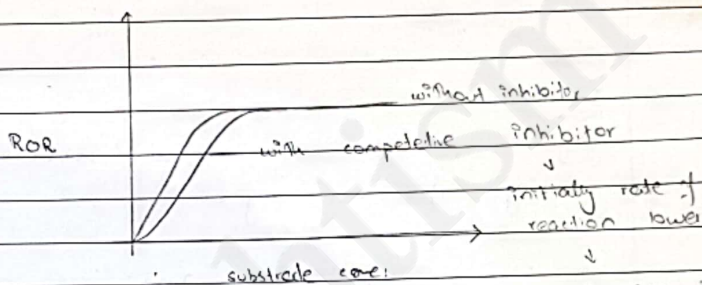


Hb + O<sub>2</sub> → affinity more in lungs

↓  
however in respiring cell

↓  
affinity for oxygen ↓

↓  
affinity for CO<sub>2</sub> ↑

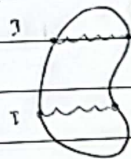


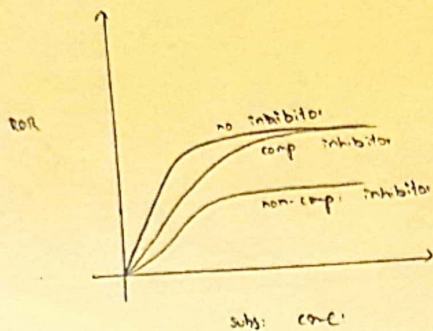
no change in active site

initially rate of reaction lower  
↓  
however increase in conc: of substrate  
↓  
ROR moves to peak  
inhibitor leave

### non-competitive

- binds not on active site but on other than active site
- due to binding, changes occur within enzyme bond breaking & making
- change ripples to active site
- active sites change their shape
- A.S not available to substrates
- type of non-comp: irreversible
- ↑ in conc: of subs: have no effect on AS
- AS permanently changed





⇒ diff b/w competitive & non-competitive

• competitive is always reversible non-comp is both

• comp: on its, non-comp: on other side

• comp: shape same as subs:

• comp: does not damage bonds

• ↑ in subs, comp: leaves

sim

• work on enzyme

• initially lower ROR

example of comp:

A person drinks ethylene glycol (anti-freezing agent) accidentally. Our liver small amounts of this chemical produced → however liver produces an enzyme → which converts ethylene glycol → oxalic acid. Kidney failure occurs while filtering oxalic acid. For treatment to prevent, we give alcohol to the patient.

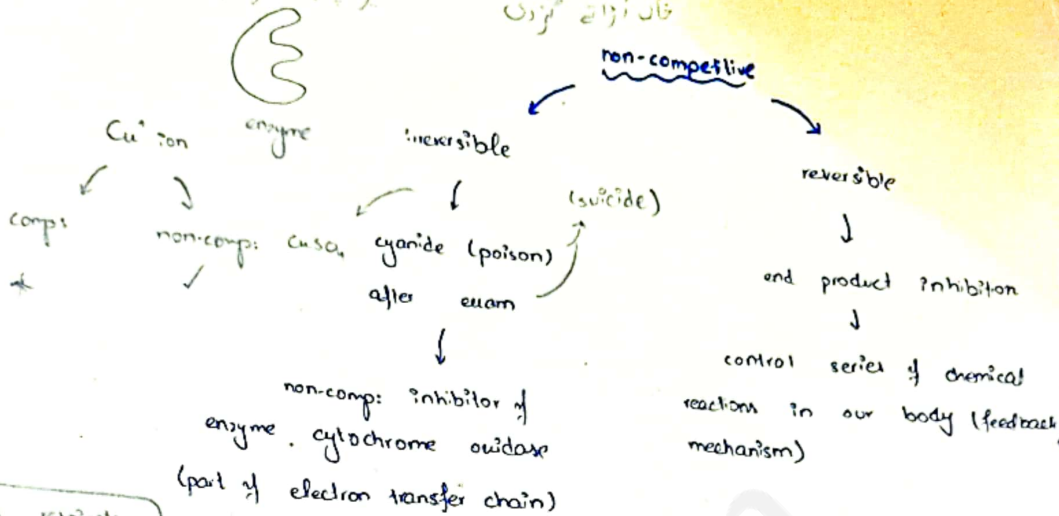
alcohol (comp: inhibitor) of enzyme → ethylene glycol → not converted into oxalic acid

the time all ethylene glycol excreted, alcohol consumption stopped.

ethylene glycol level ↓ continuously checked

تھوڑے سے لے کر زیادہ تھوڑے تھوڑے تھوڑے

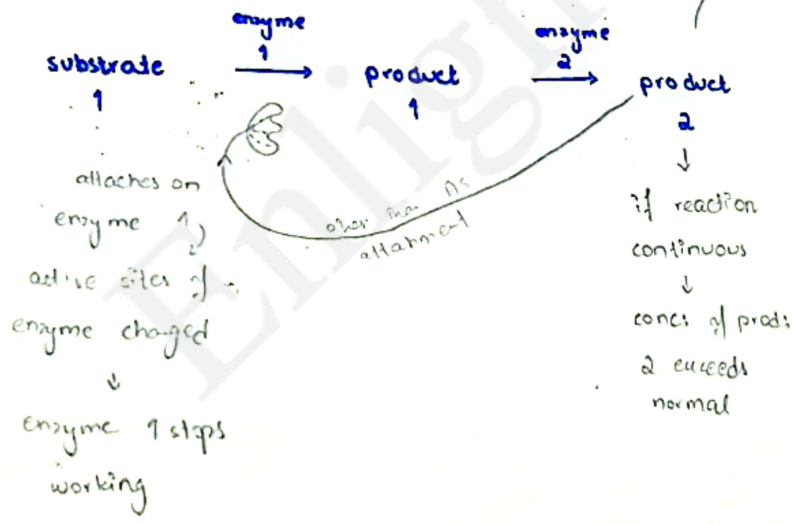
زندگی ختم نہیں ہوتی  
خام آزادانہ طور پر



$Cu^{2+}$  is respiratory inhibitor for mice

no etc  
no kreb cycle  
no glycolysis  
atp synthesis stopped

death



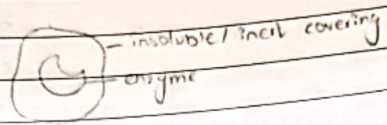
however after some time  
product 2  
either used somewhere else  
if its product becomes lower  
product 2 needed  
it leaves enzyme 1

example of feedback mechanism

enzyme working starts ← reversible inhibition ← e.g. of non-comp. ← retain their shape

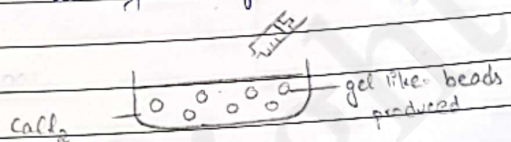
immobilization :-

To encapsulate / cover an enzyme with an insoluble inert covering is called immobilization.

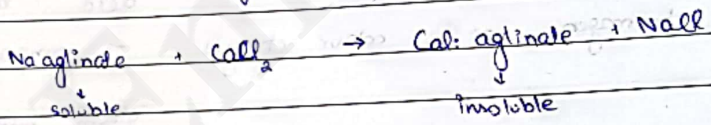


techniques:

1. Add enzyme in Sodium Alginate
2. Transparent soluti produced, enzyme soluble in sod:alginate.
3. Take a beaker with  $CaCl_2$  sol: fill
4. filled sol: of Na alginate + enzyme in dropper / syringe



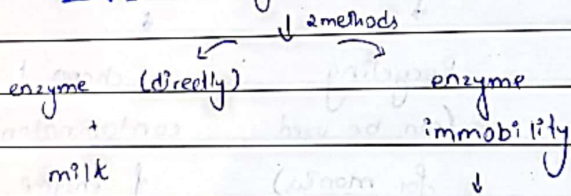
enzyme has been imm: in gel-like beads



6<sup>th</sup> Nov '19

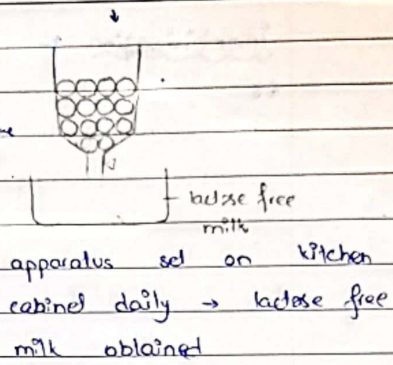
wednesday

① example: making lactose free milk

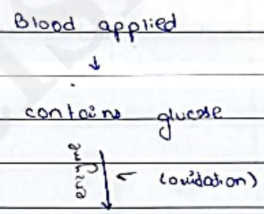
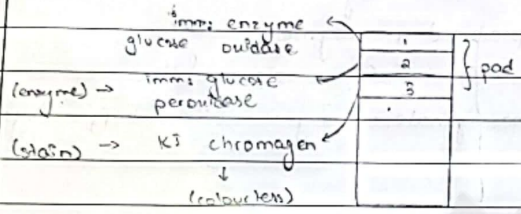


lactose + Na alginate  
gel like beads

disadvantage →  
 ✓ people allergic to enzyme  
 combination of milk expensive  
 with enzyme



② example: Clinistix → to find glucose levels in blood / urine



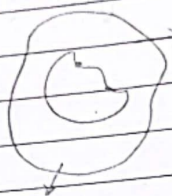
enzyme 2 activate ← lowers pH  
 reacts  $H_2O_2$  with  
 KI chromagen → colour changes → compare with table  
 gluconic / glucono- acid +  $H_2O_2$   
 ketose  
 glucose level ↓

adv. of immobilization: (beads)

- ↓ economical
- ↓ Recycling (can be used for months)
- ↓ no chance of contamination of enzyme
- ↓ temp & pH don't affect enzyme

date

↓  
easy to handle  
(down streaming  
process)



$H^+ / OH^-$  do not penetrate  
lowering protects  
changes in pH

normal AS not  
affected. No  
changes in disulphide/  
peptide bonds

disadv:

↓  
time taking  
in , product takes  
time to diffuse out

↓  
substrate takes  
time to diffuse  
in , product takes  
time to diffuse out

\* ↓  
if not properly  
washed out, con-  
tamination

↓  
efficiency slower  
than free  
enzyme however  
can work for longer  
time

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