

Enzymes

Part 1: Energy and Metabolism

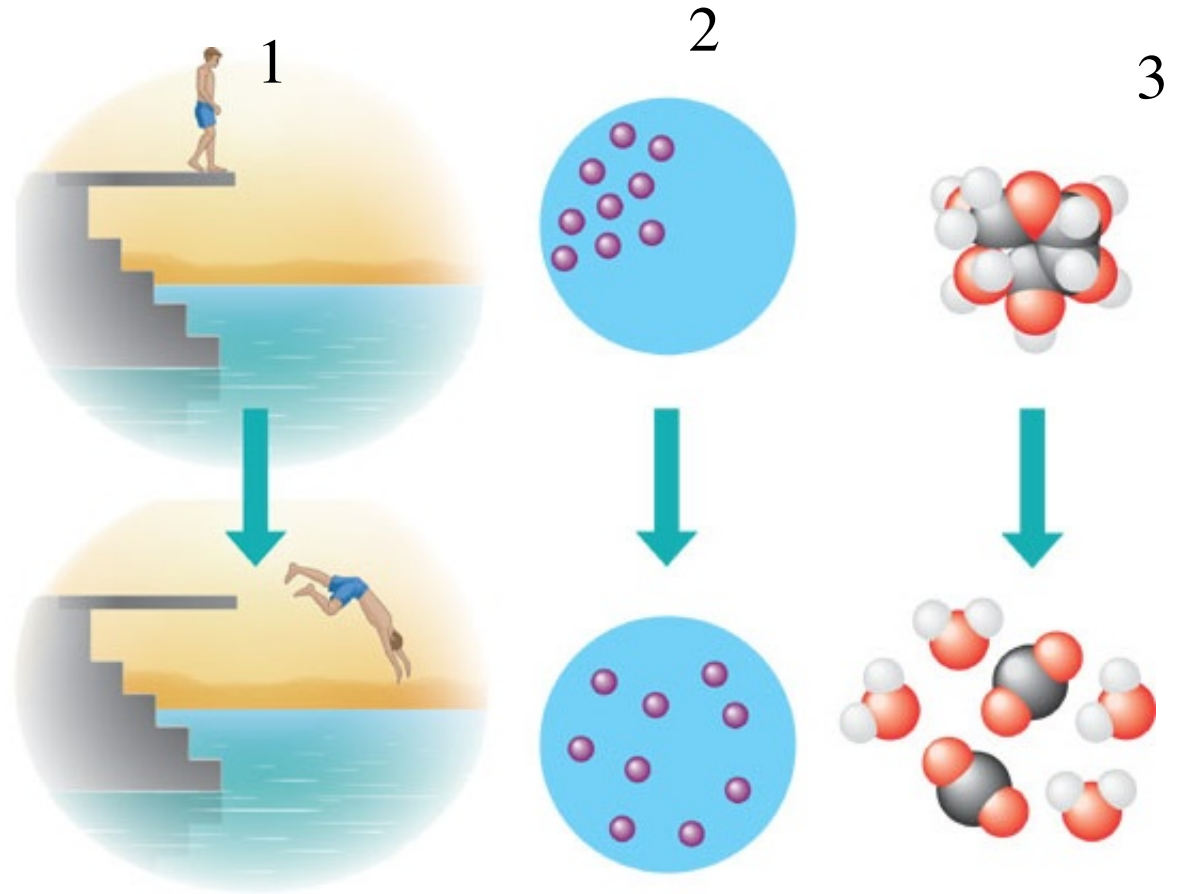
Life is highly organized



Organisms need free energy to survive, grow, and reproduce

In each system, the arrow is pointing in the direction of spontaneous change. Why?

- More free energy to less free energy.
- Less stable to more stable.
- More work capacity to less capacity.
- More organized to less organized (less entropy to more entropy)



Life requires free energy input from the sun

- PHOTOSYNTHESIS

positive ΔG

non-spontaneous

reduces entropy

endergonic

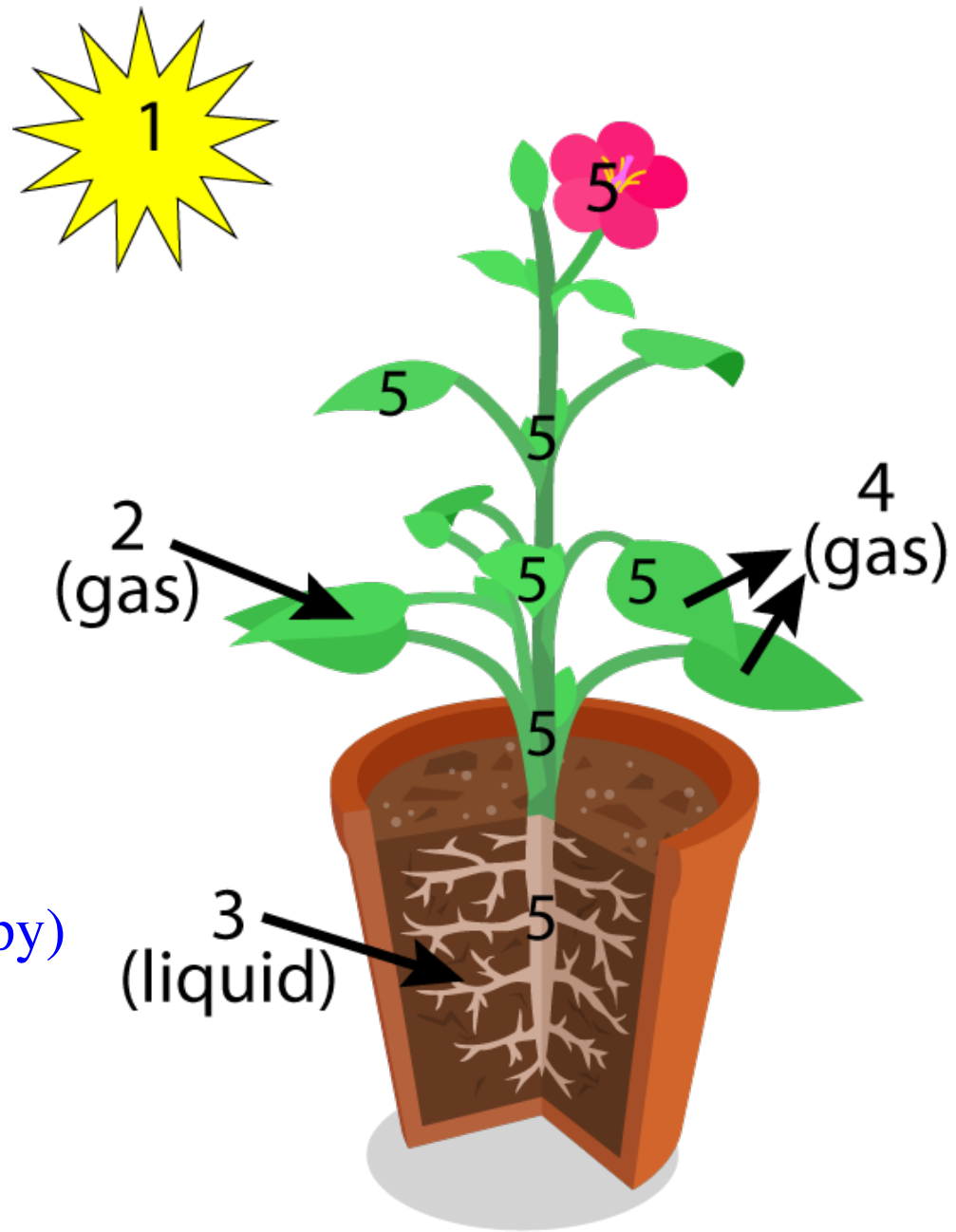
1: sunlight

2: Carbon dioxide (high entropy)

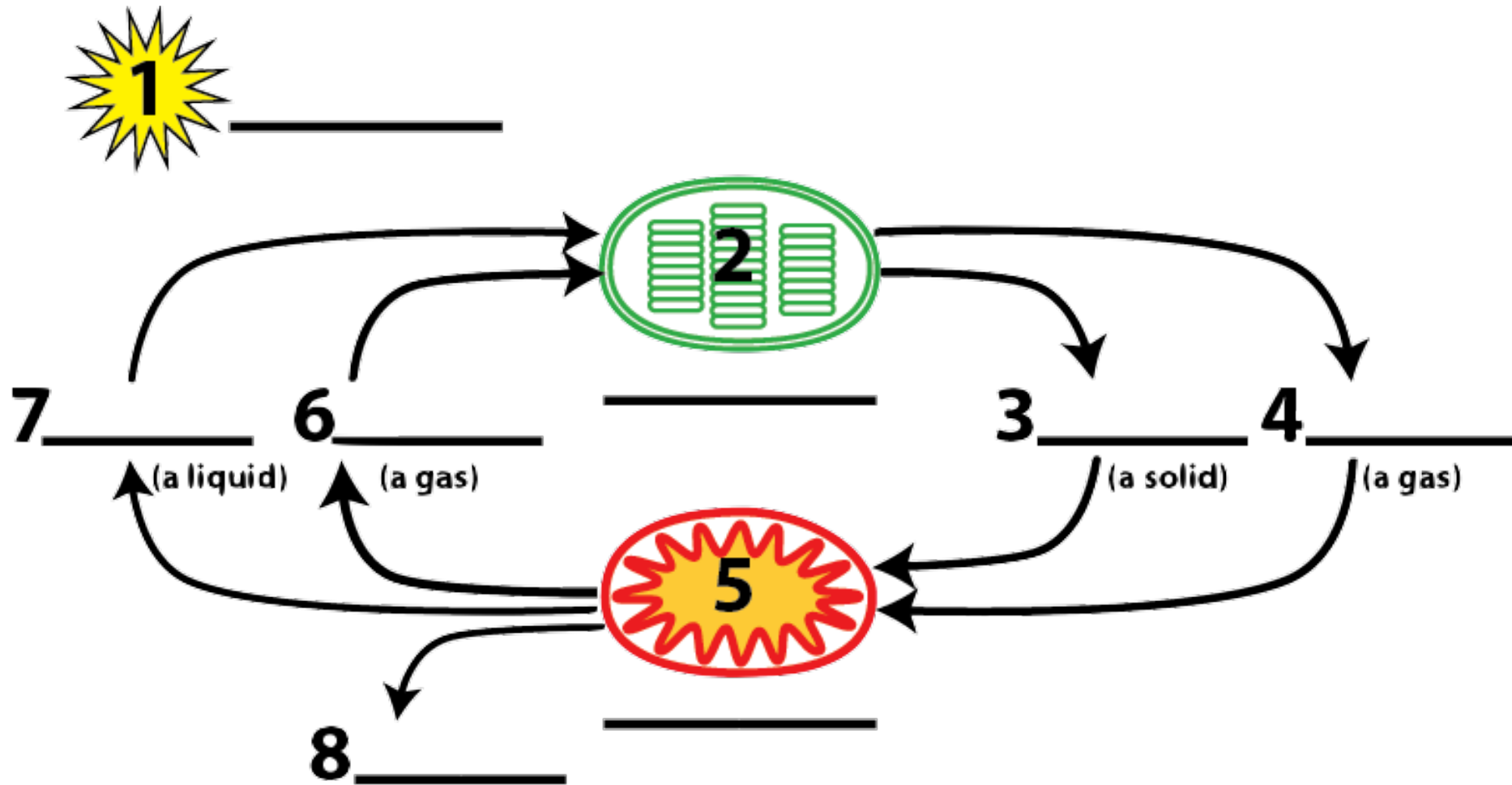
3: water

4: oxygen

5: Carbohydrate (lower entropy)



PSN makes respiration possible...



Cellular respiration



Cellular respiration



Respiration is like combustion

1. Both are exergonic (energy releasing) reactions.
2. Both have a negative ΔG
3. Both oxidize fuels.

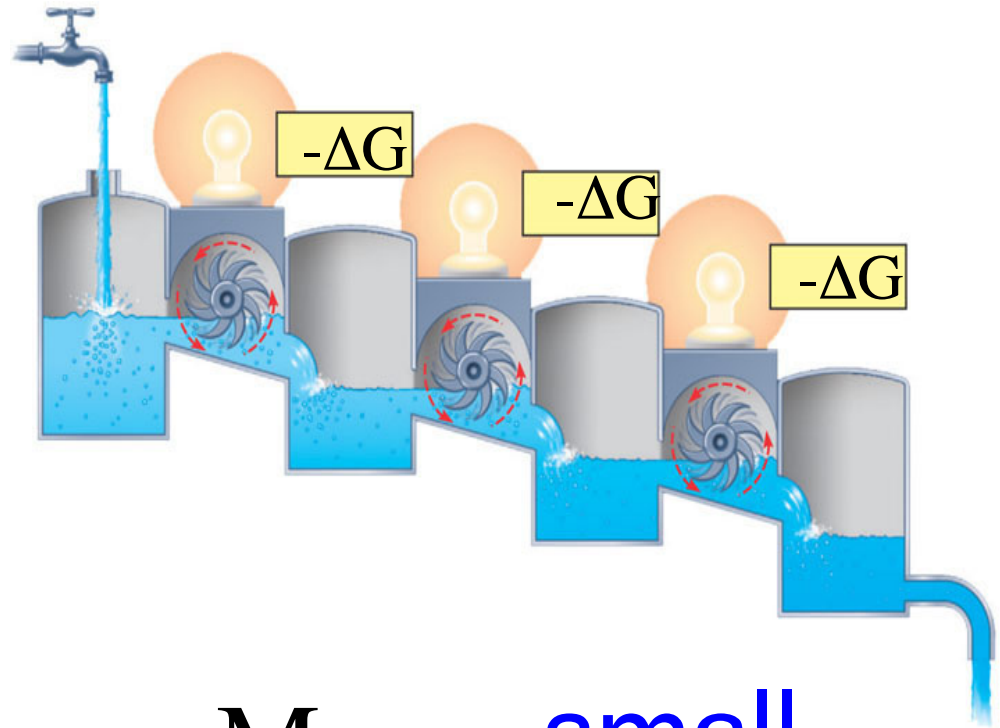


(burning wood)

Respiration is *not* like combustion

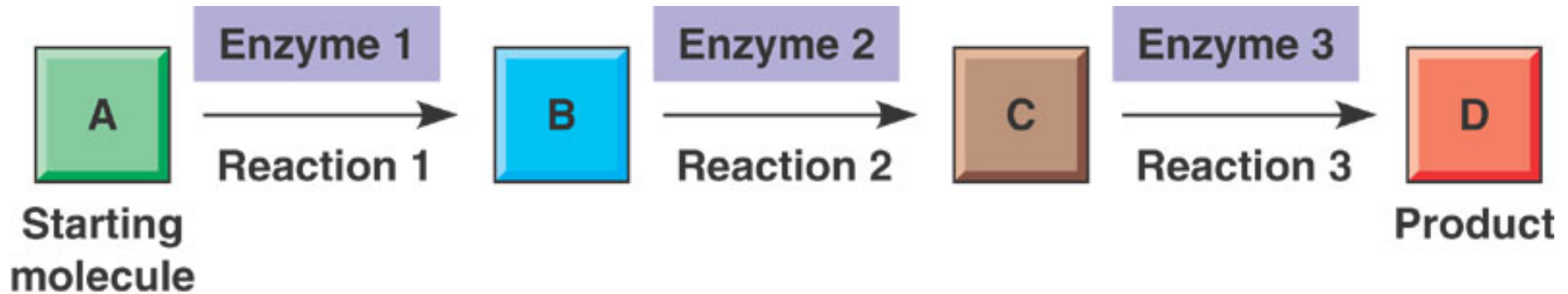


one step



Many small
steps...

These steps are organized into *pathways*.

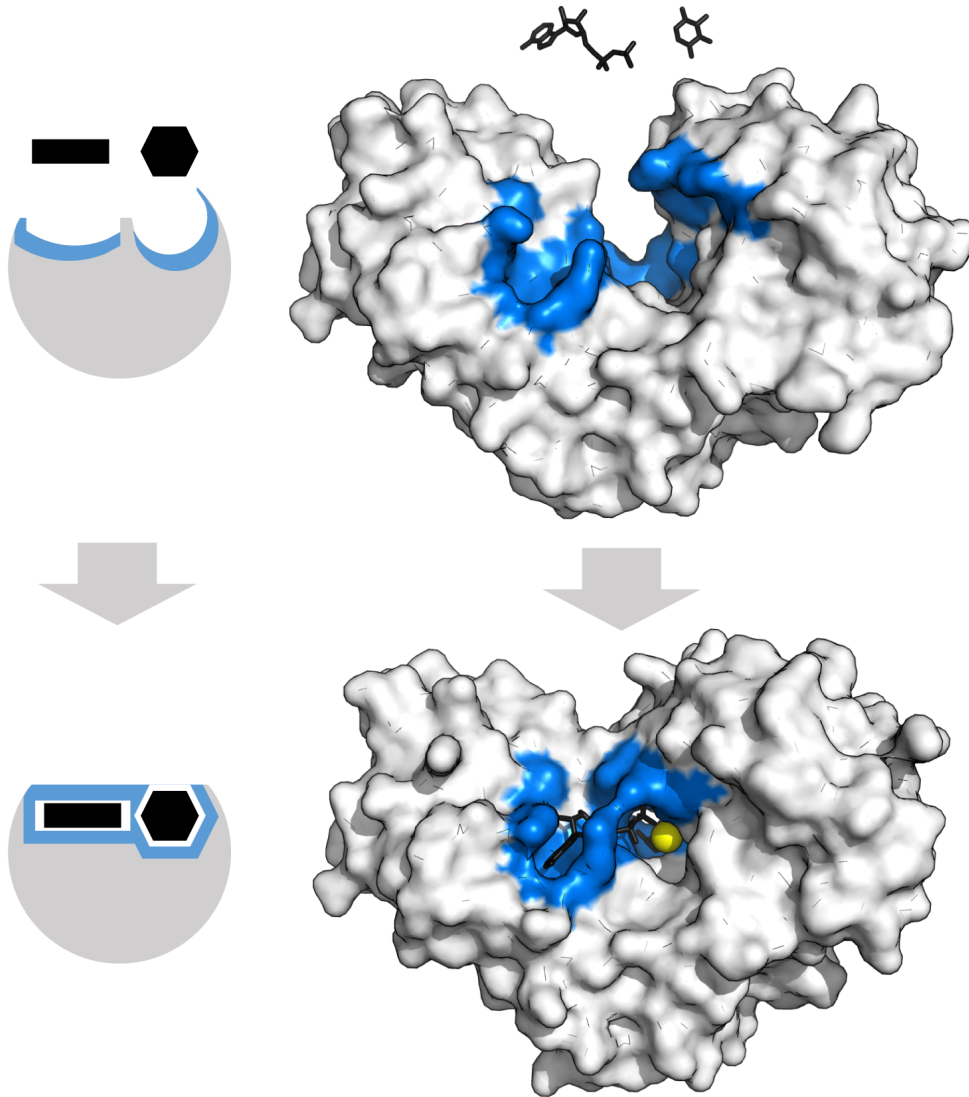


A: *reactant*

B and C: intermediates

D: *product*

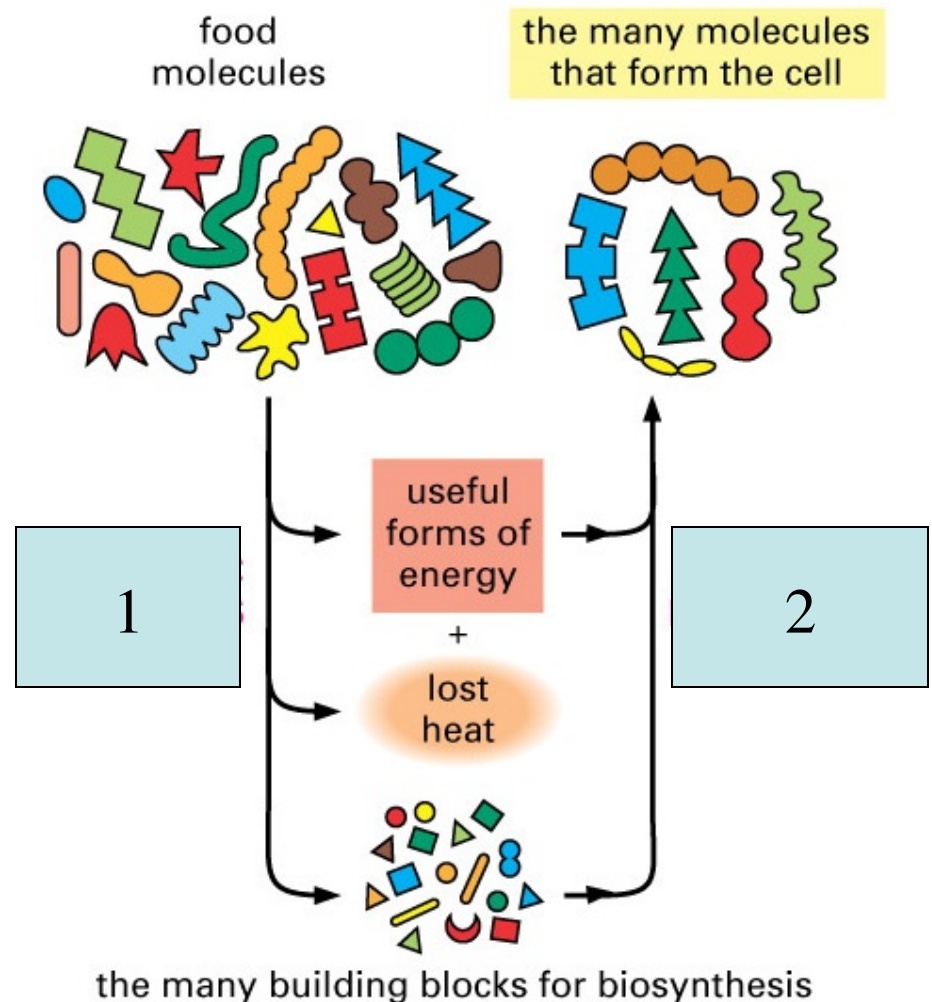
Each step is controlled by *enzymes*



- Protein catalysts
- Act on substrates
- Reduce activation energy

Metabolism: the reactions occurring in an organism

- *Catabolism*: breaks things down (exergonic)
- *Anabolism*: builds things up (endergonic)

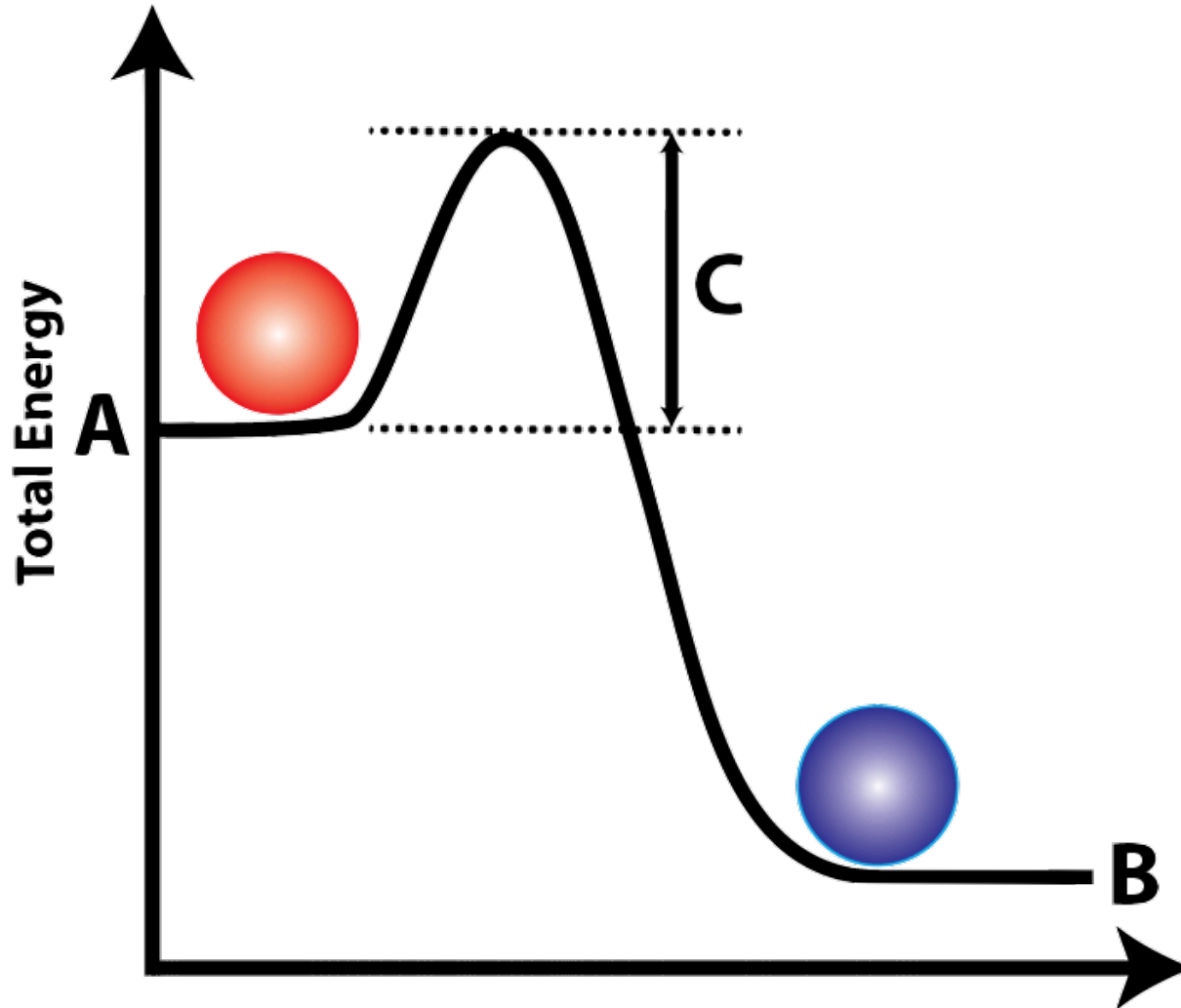


Part 2:

Understanding

Enzymes

Activation Energy



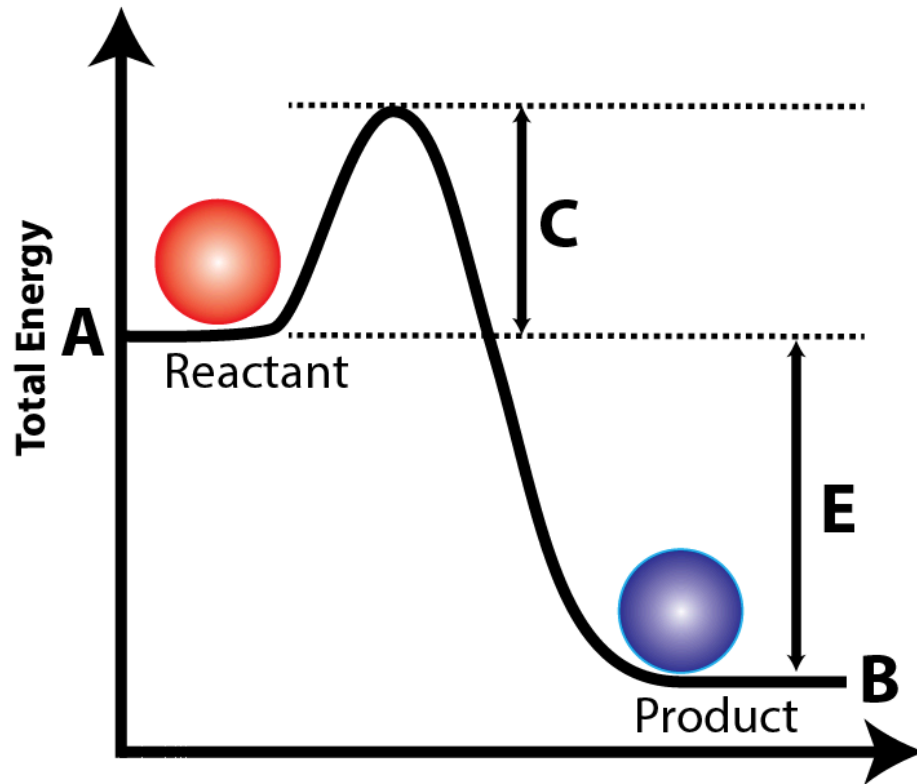
- The energy needed to start a process or reaction.

A: starting energy

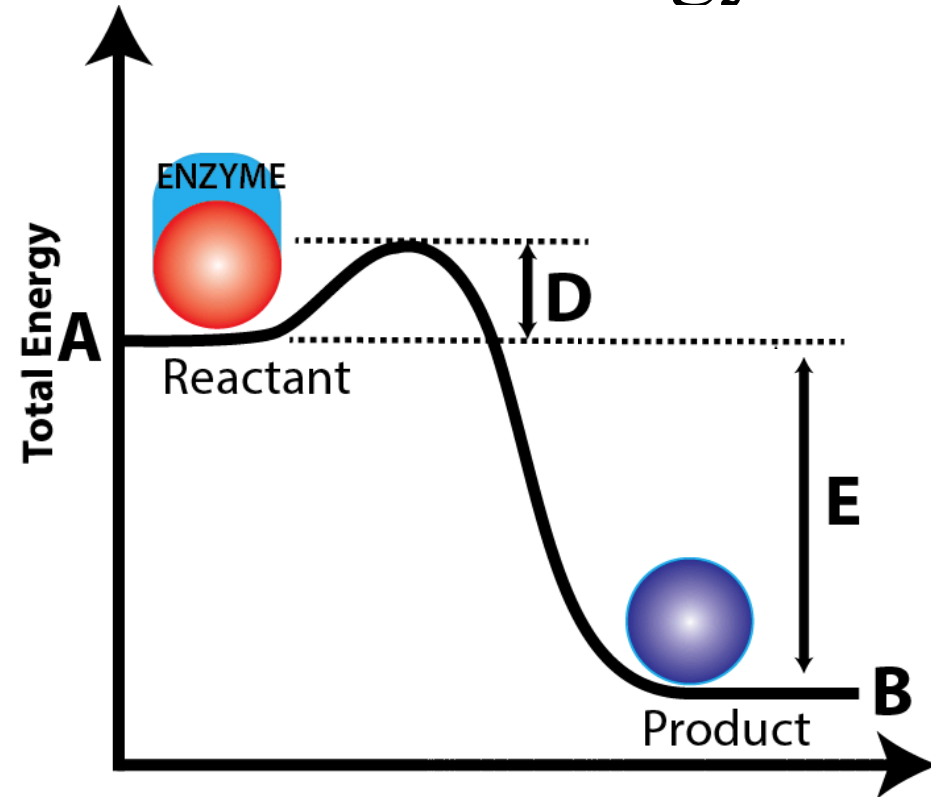
B: final energy

C: activation energy

Activation Energy



Enzymes lower
activation energy



D. Activation energy w/ enzyme

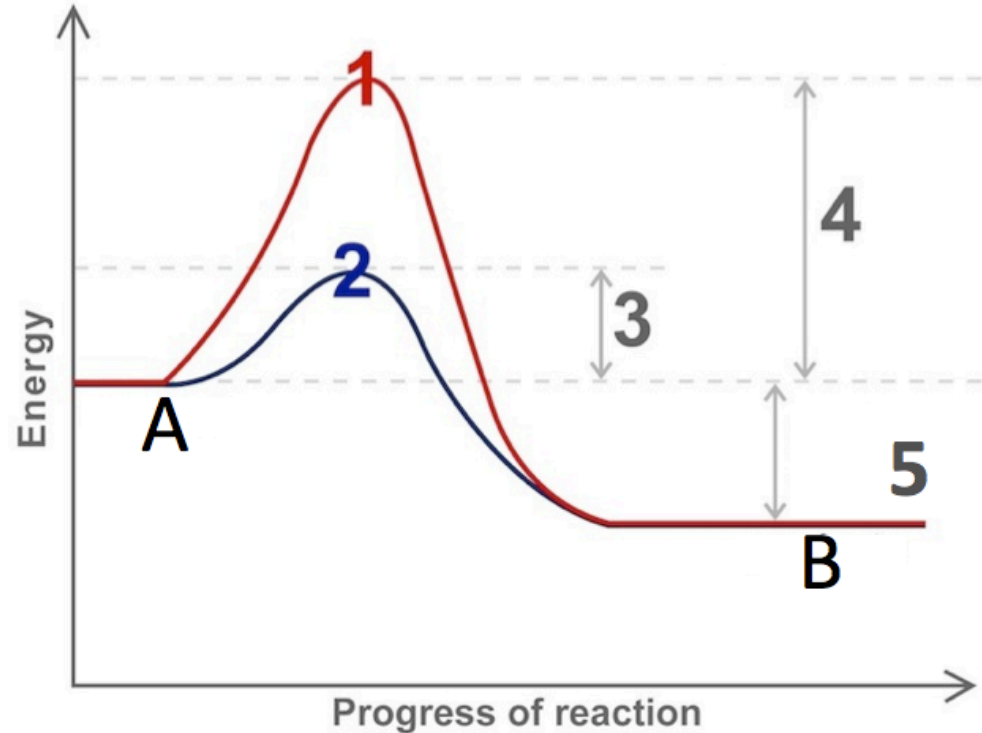
E. Energy released

Checking Understanding

1. Course of rxn without enzyme
2. Course with enzyme
3. Activation E w/ enzyme
4. Activation E w/out enzyme
5. Energy released by rxn

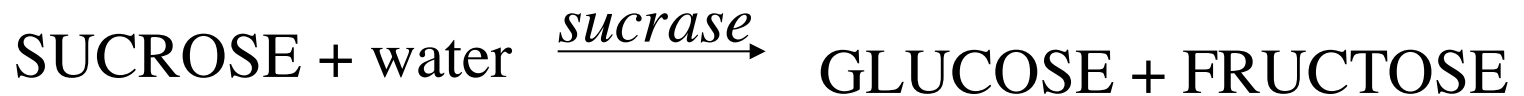
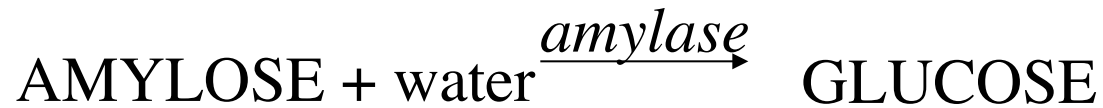
A: reactant

B: product



Enzymes are *substrate specific*

Examples:

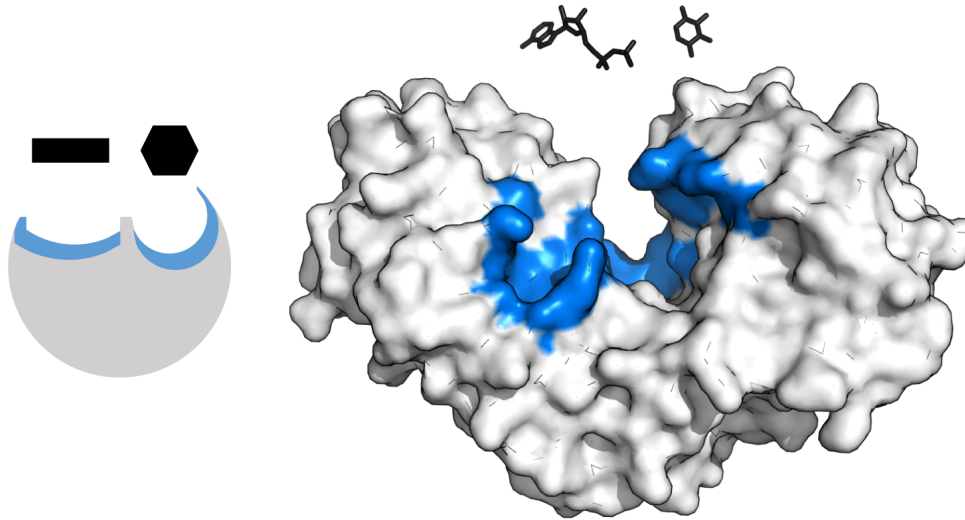


Substrate

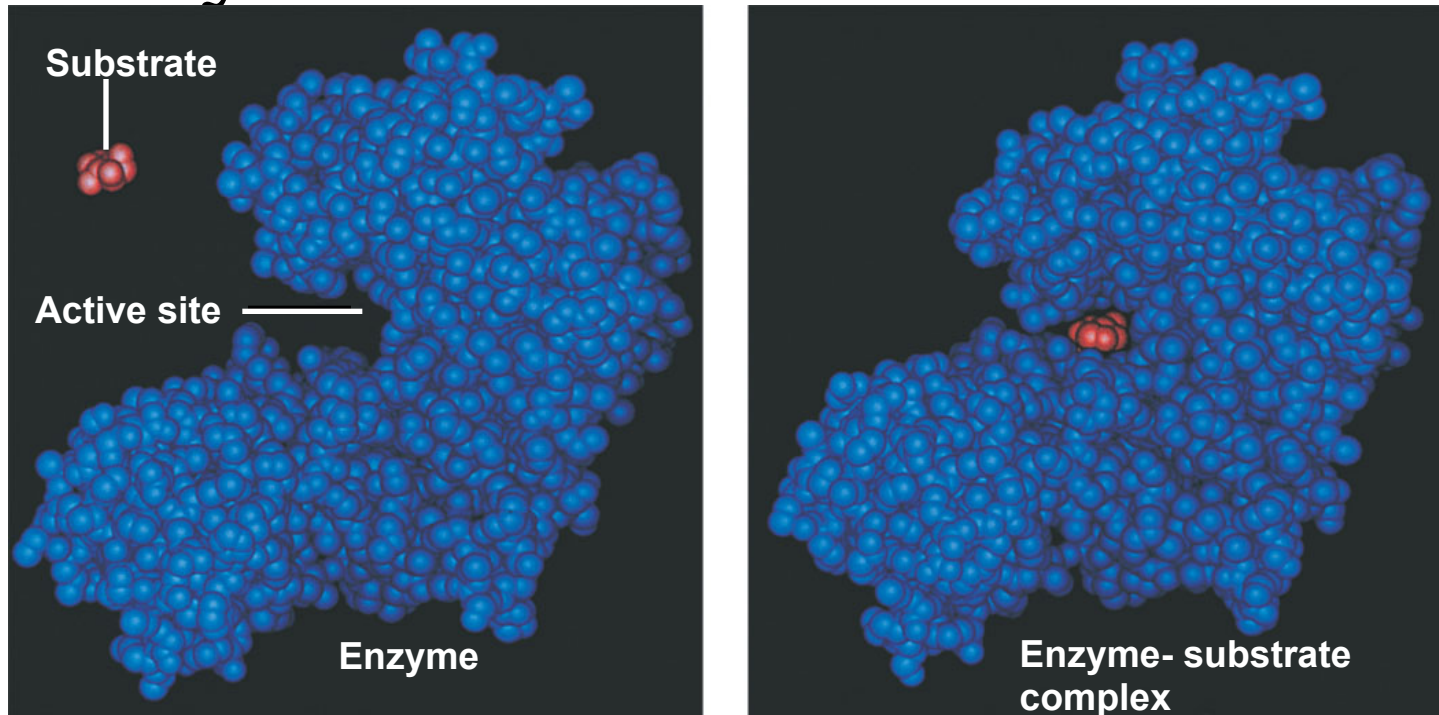
Enzyme

Product(s)

Enzyme-substrate fit is an adaptation that evolved through natural selection

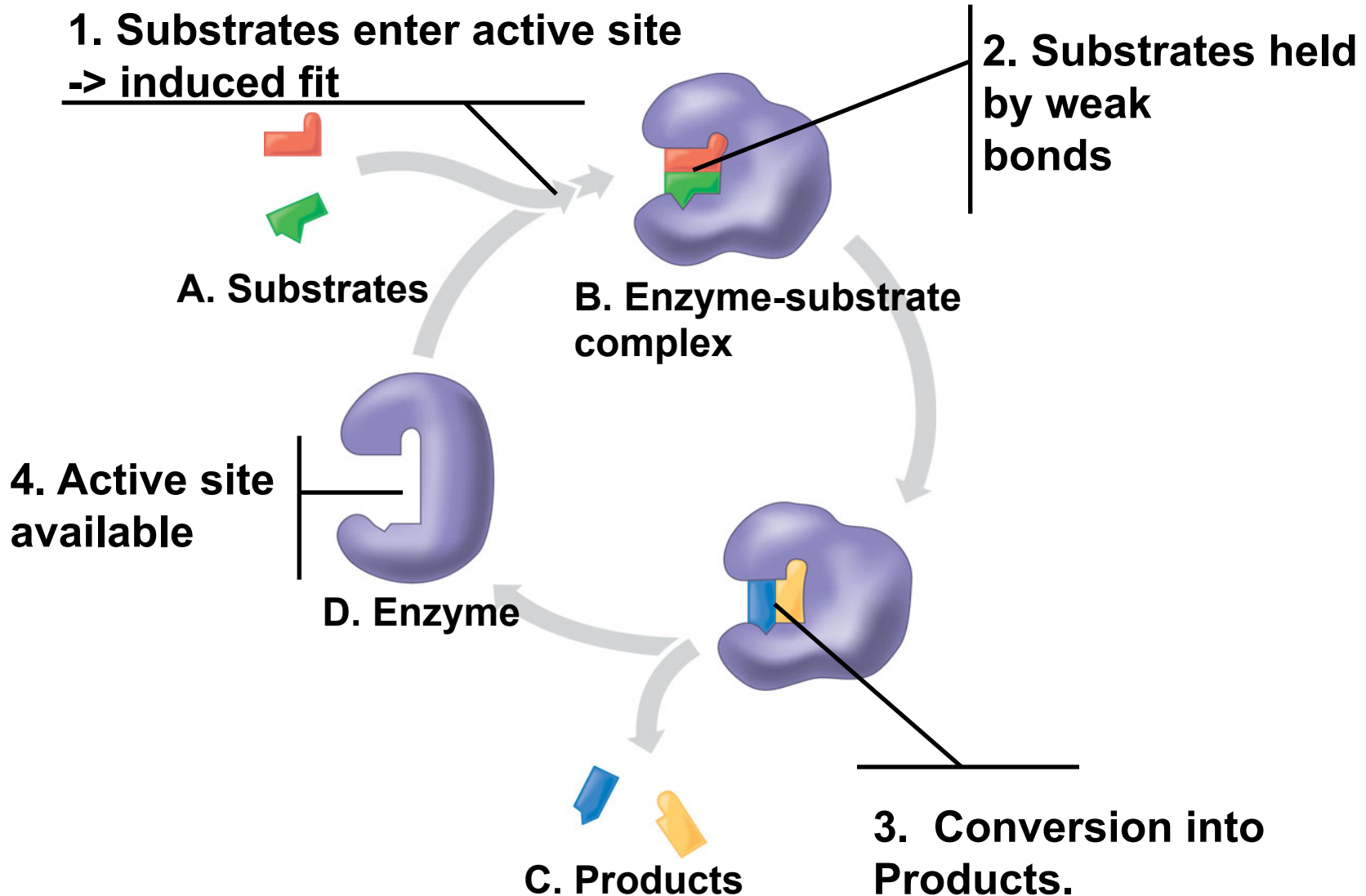


Enzyme/Substrate Interaction



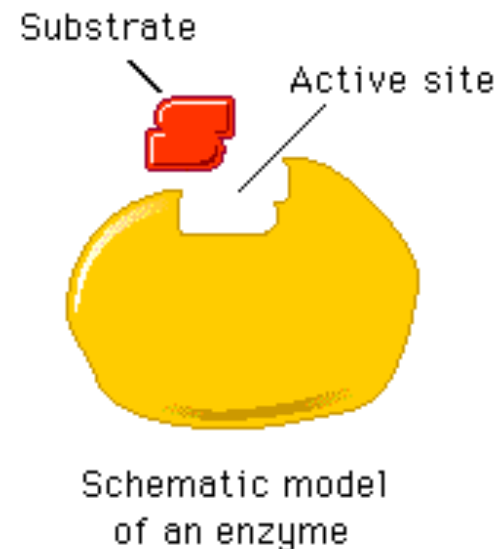
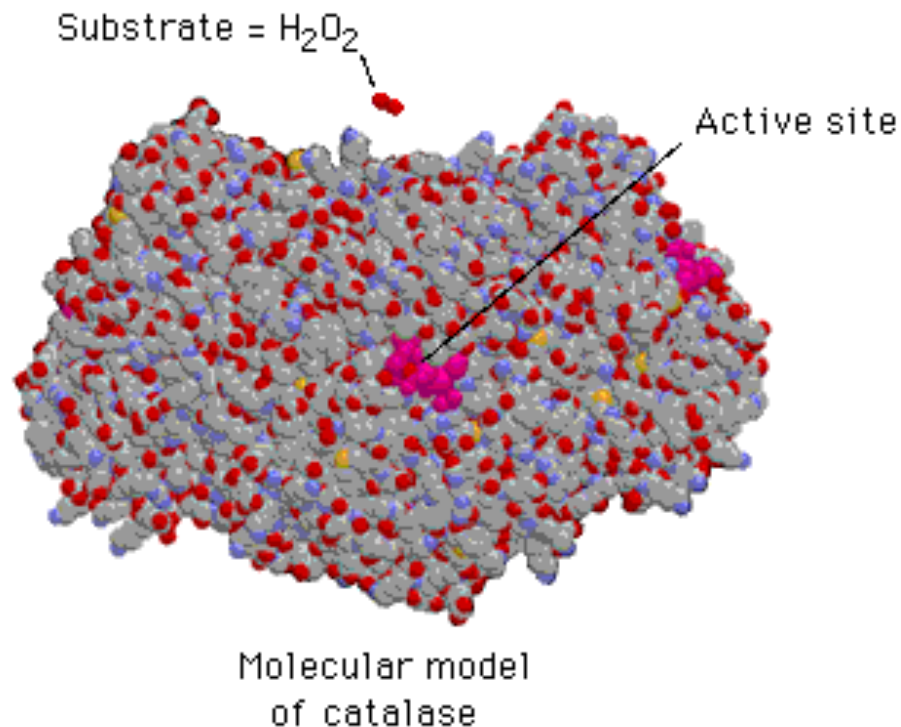
- Enzymes fit w/ substrates at an *active site*.
- Fit is like a *lock and key*.
- Enzyme changes shape after binding: *induced fit model*.

The catalytic cycle of an enzyme

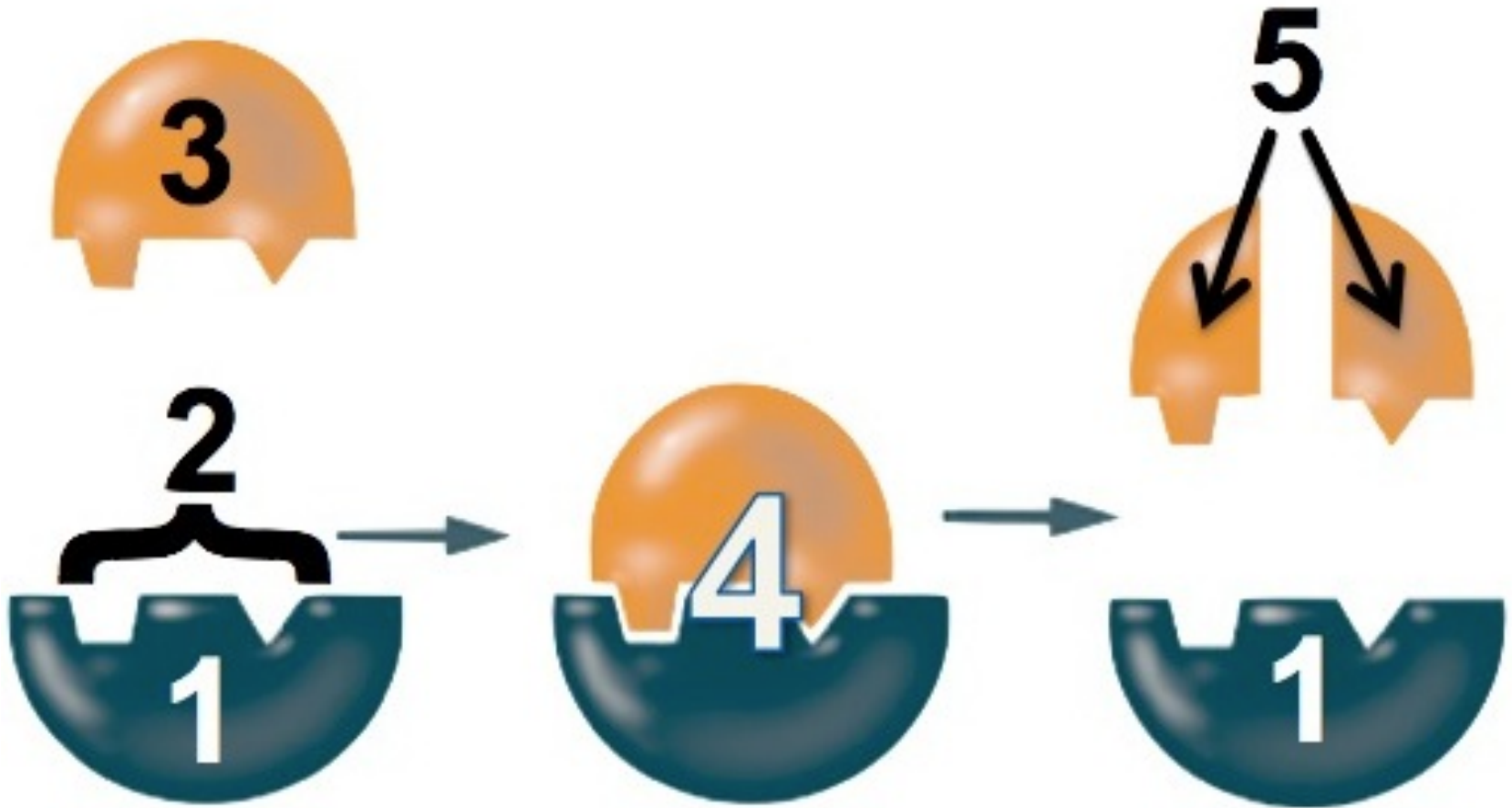


Possible enzyme mechanisms

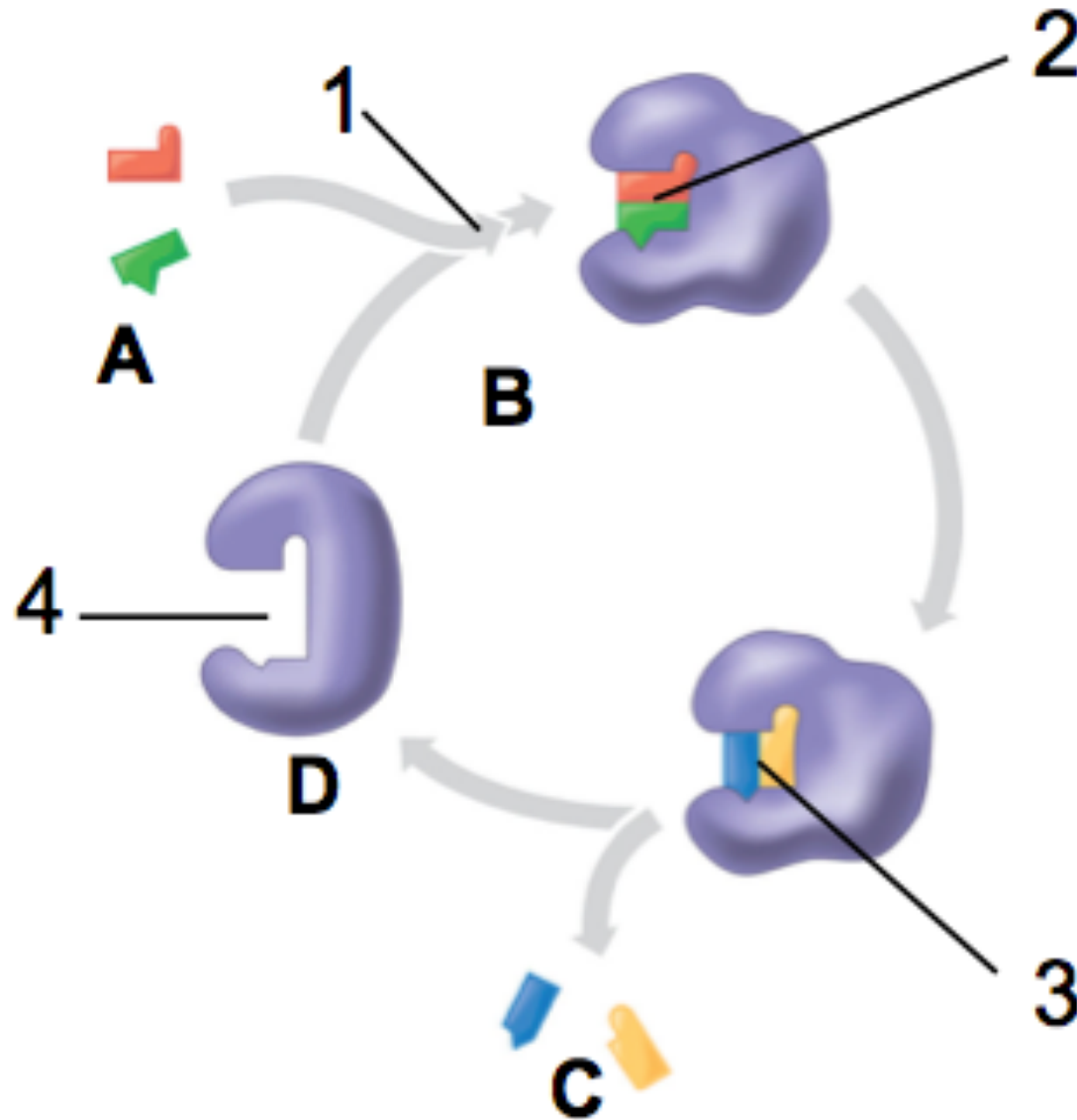
1. Stressing bonds in the substrate(s)
2. Amino acid side chains create microenvironments to catalyze rxn (eg: low pH)



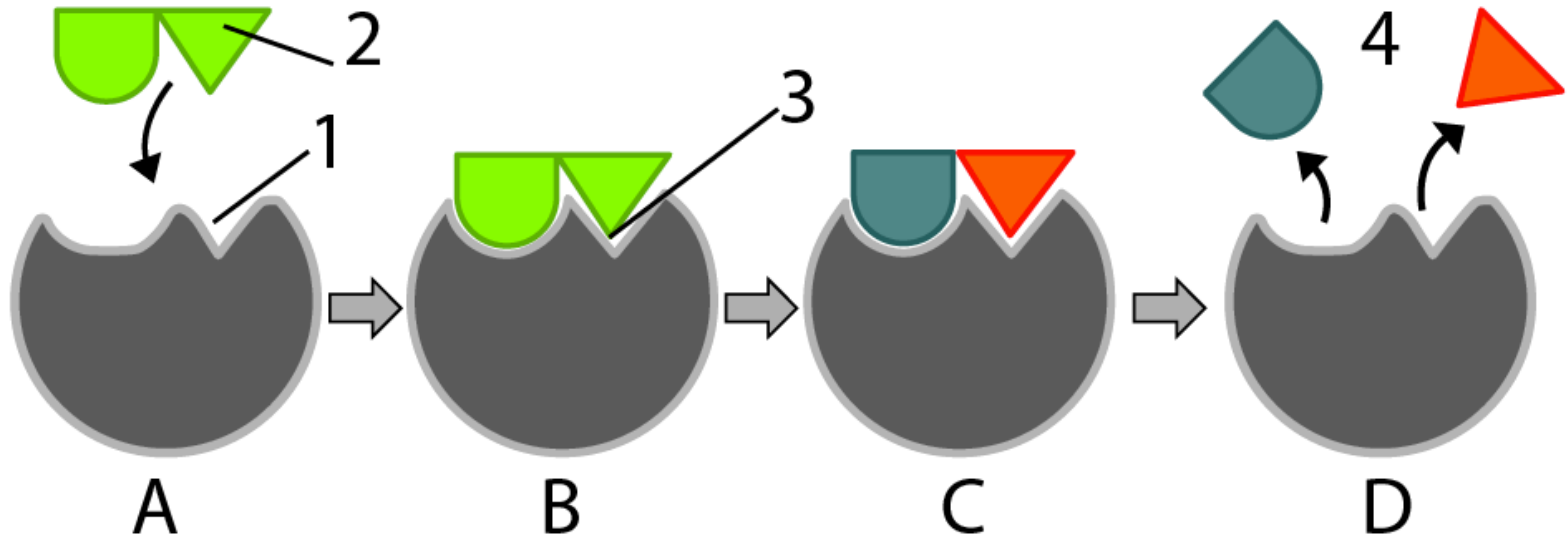
Checking Understanding



Checking Understanding



Checking Understanding



A: Enzyme

1. Active site

2. Substrate

3. Induced fit

B. E-S complex

C: conversion to product

4. Product

D. Enzyme

Part 3:

Demonstration

(salivary
amylase)

Enzyme Demonstration

- Starch solution in Benedict' s indicator: _____
- Glucose solution in Benedict' s indicator:

- Starch + amylase enzyme in benedict' s indicator:

- Boiled amylase + starch in benedict' s indicator:

- Explain what happened:

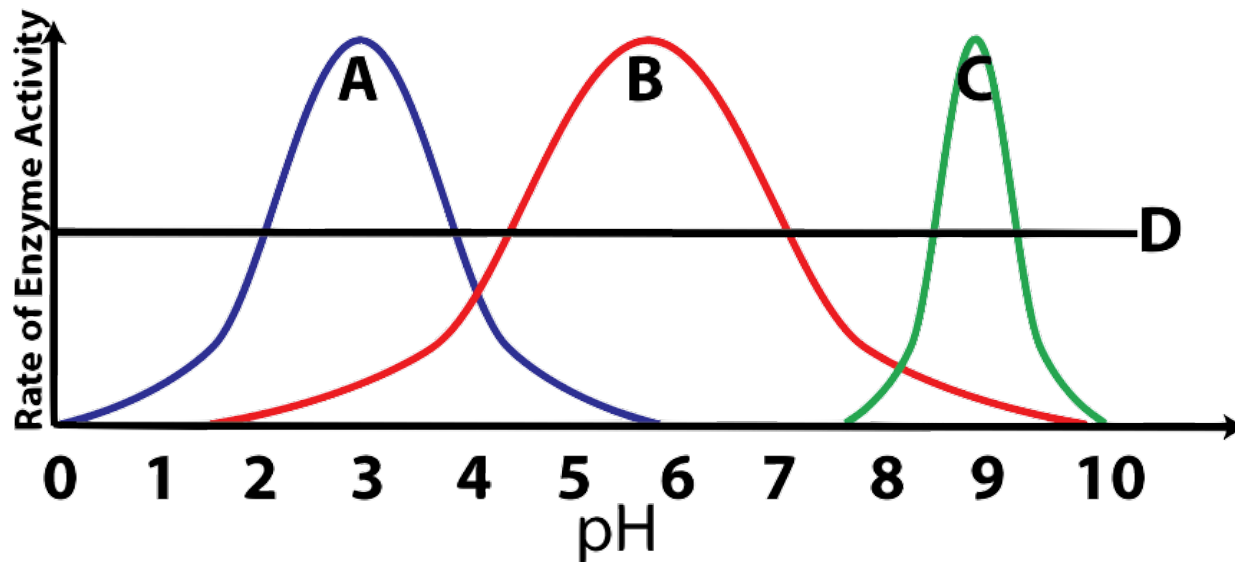
Enzyme Demonstration (results)

- Starch solution in Benedict' s indicator: negative (no glucose)
- Glucose solution in Benedict' s indicator: positive (glucose)
- Starch + amylase enzyme in benedict' s indicator: positive (glucose)
- Boiled amylase + starch in benedict' s indicator: negative (no glucose)
- Explain what happened:

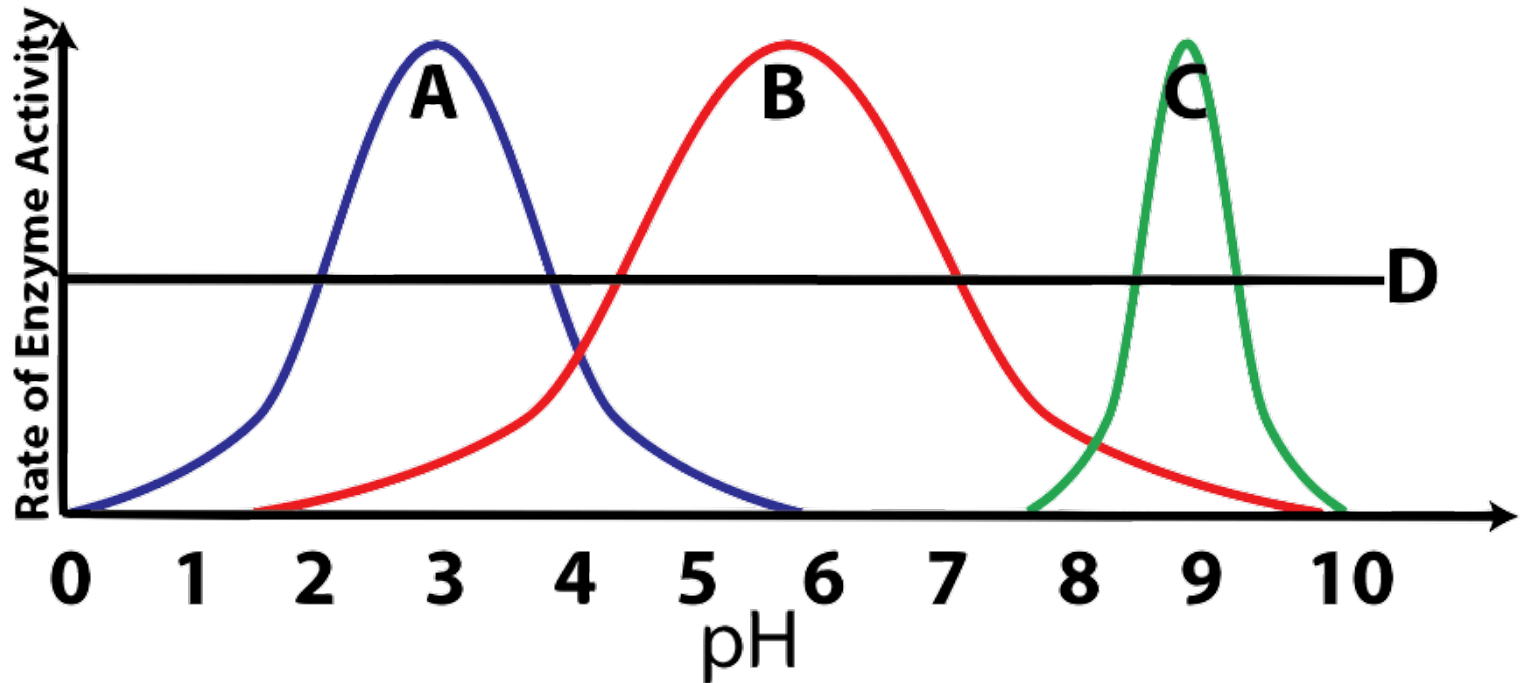
Part 4: Enzymes and their environment

Environmental effects on enzymes (1)

- A, B, and C are enzymes. D is an inorganic catalyst.
- Based on this graph, a) make a claim about the effect of pH on enzymes, b) provide some evidence for the claim, and c) explain why based on what you know about enzymes, this would this make sense?



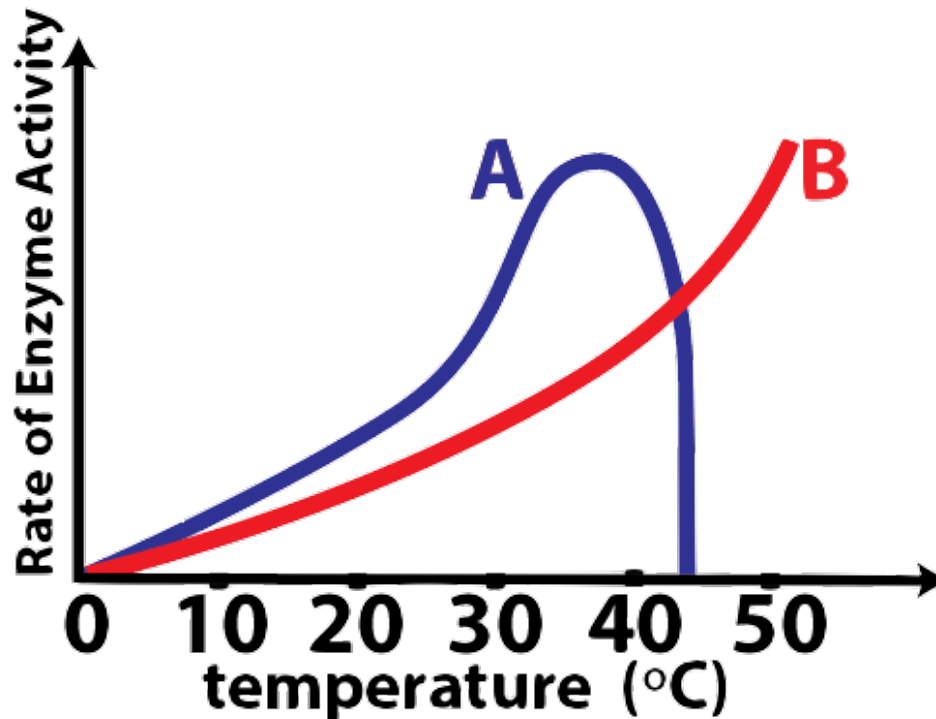
Enzymes and pH



- Enzymes have a pH optimum
- Below and above optimum, activity decreases because...
- Active site becomes denatured

Environmental effects on enzymes (2)

- A is an enzyme. B is an inorganic catalyst. What does this graph say about the effect of temperature on enzymes?
- Why, based on what you know about enzymes, would this make sense?

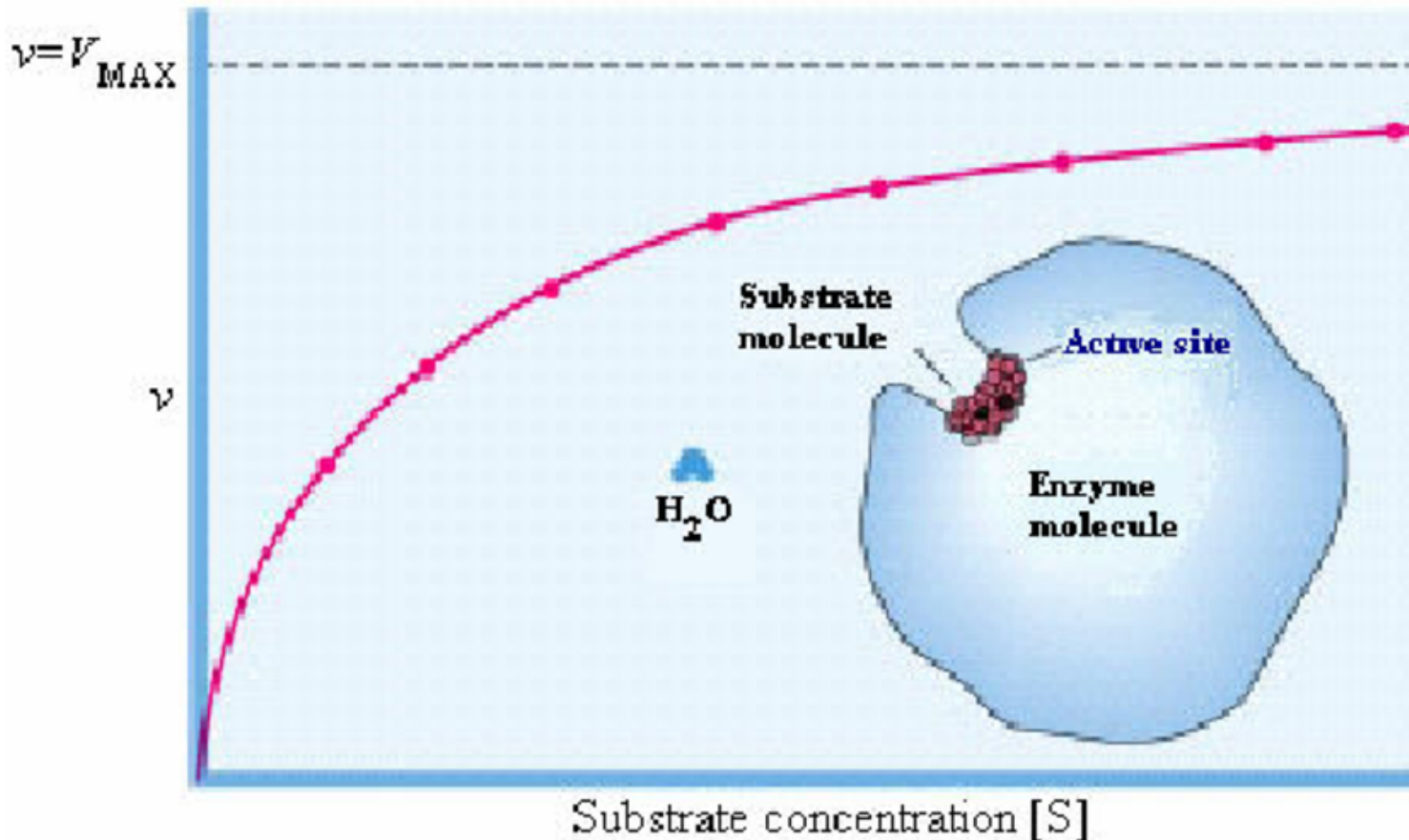


Beano: it's an
enzyme
supplement
that prevents
flatulence.
You can't
cook it into
your food.
Why?

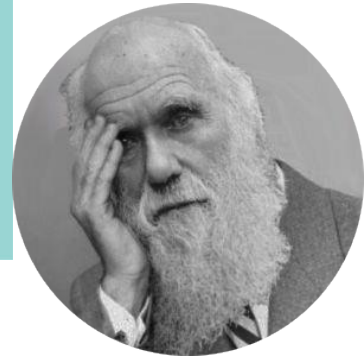
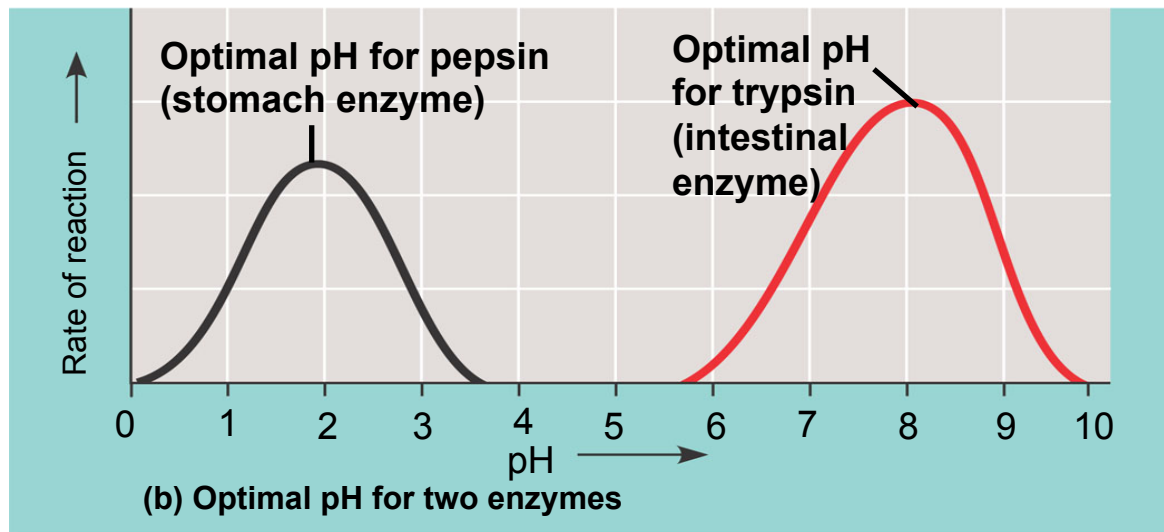
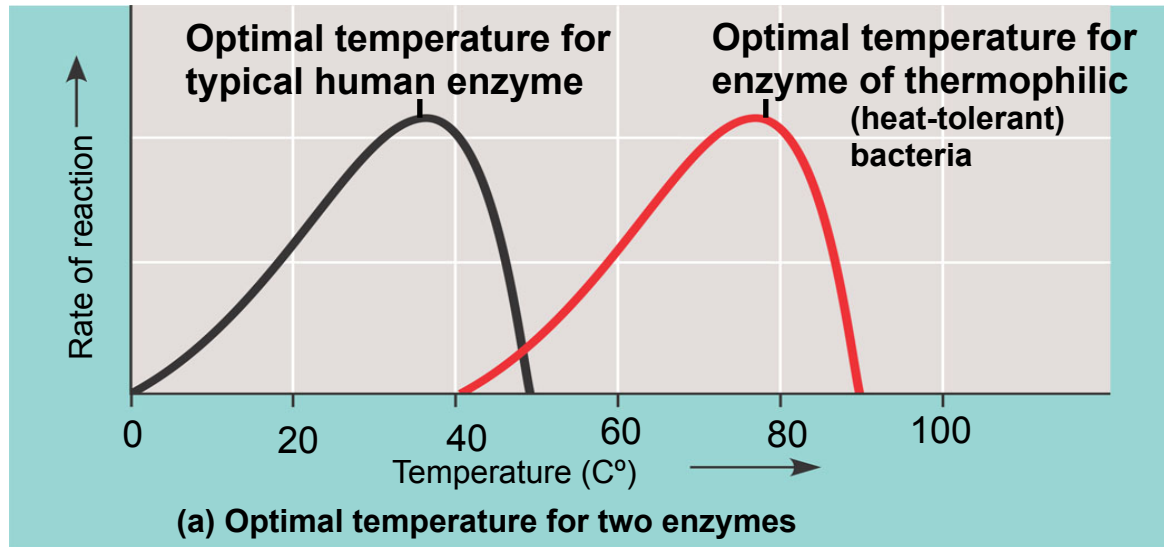


Environmental effects on enzymes (3)

- Amount of enzyme is constant.
- X axis is substrate concentration.
- Y axis is *the rate of the reaction*.
- What's happening?

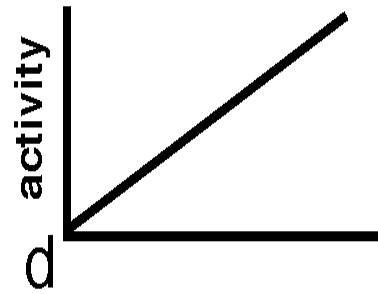
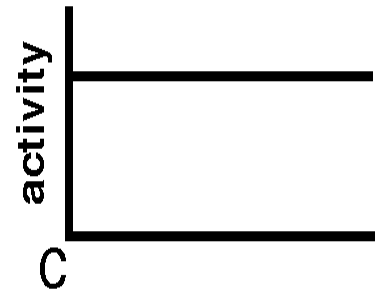
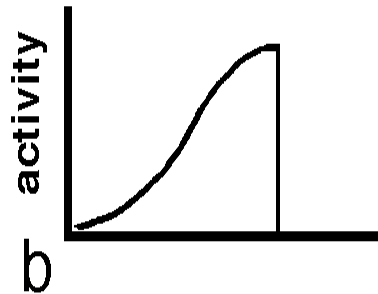
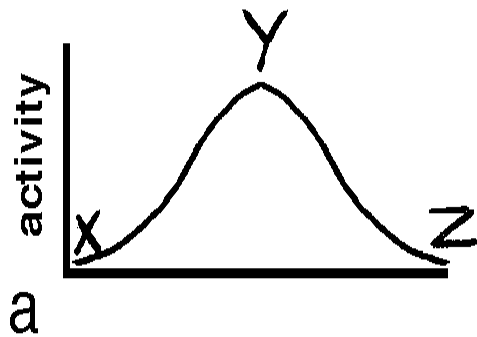


These optima are also adaptations.



Checking Understanding

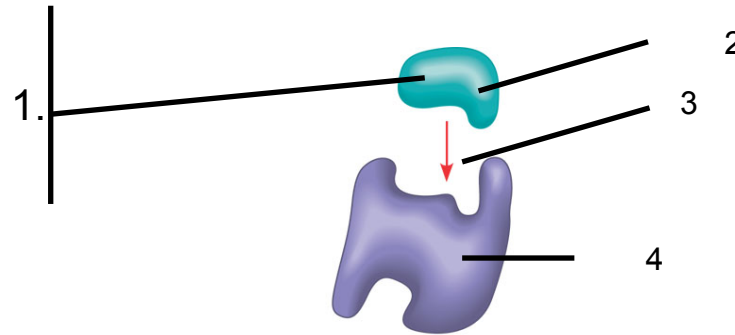
1. Which graph shows the effect of pH on an inorganic catalyst?
2. Which shows the effect of temperature on an enzyme?
3. Which shows the effect of pH on an enzyme?
4. Which shows the effect of temperature on an inorganic catalyst?
5. Which letter shows the pH optimum of an enzyme?



Part 4:

Inhibition and Regulation of Enzymes

Enzyme Inhibition (1)



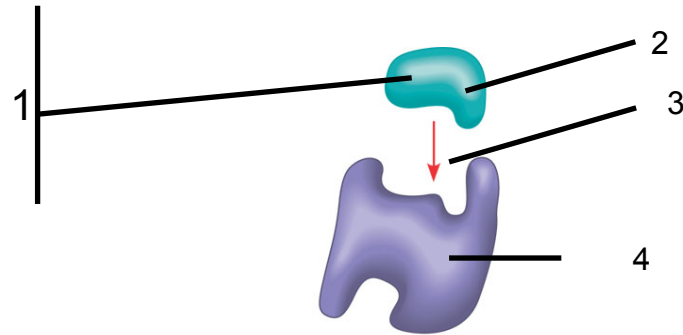
(a) Normal binding

1 & 2: Substrate

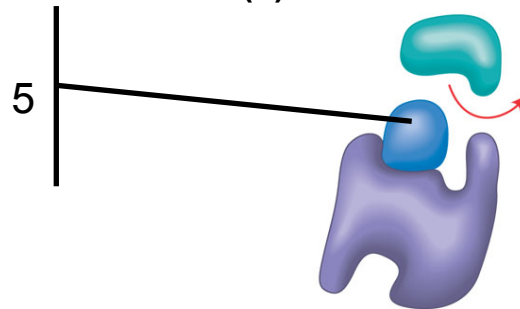
3. Active site

4. Enzyme

Enzyme Inhibition (2)



(a) Normal binding



(b) Competitive inhibition

1 & 2: Substrate

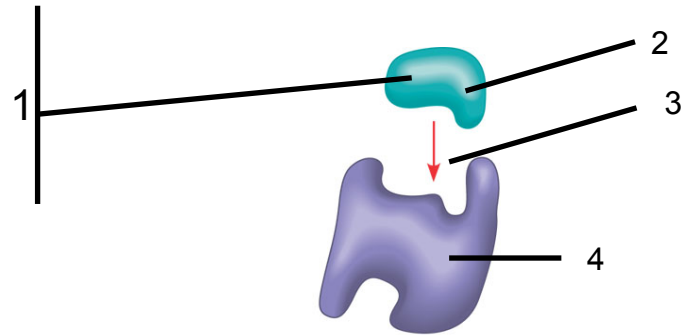
3. Active site

4. Enzyme

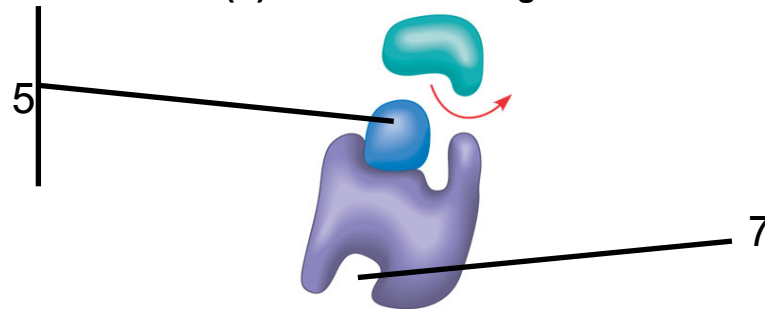
5. Competitive inhibitor

Enzyme Inhibition (3)

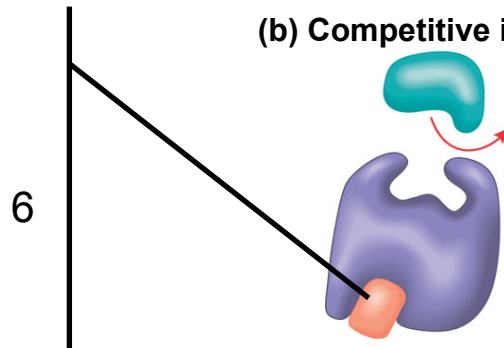
- 1 & 2: Substrate
- 3. Active site
- 4. Enzyme
- 5. Competitive inhibitor
- 6. Non-competitive inhibitor



(a) Normal binding



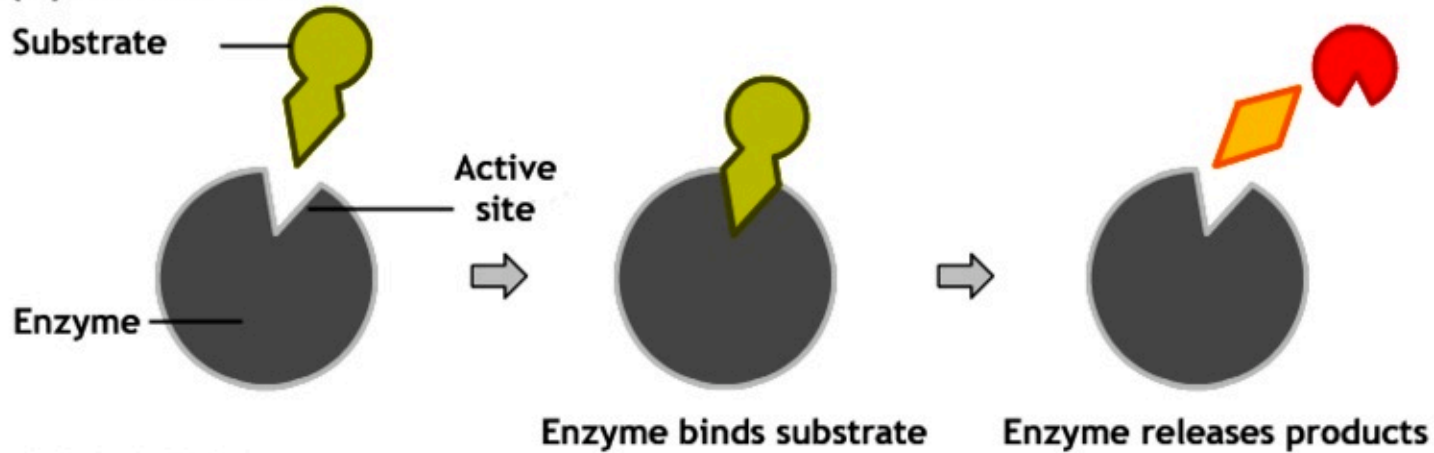
(b) Competitive inhibition



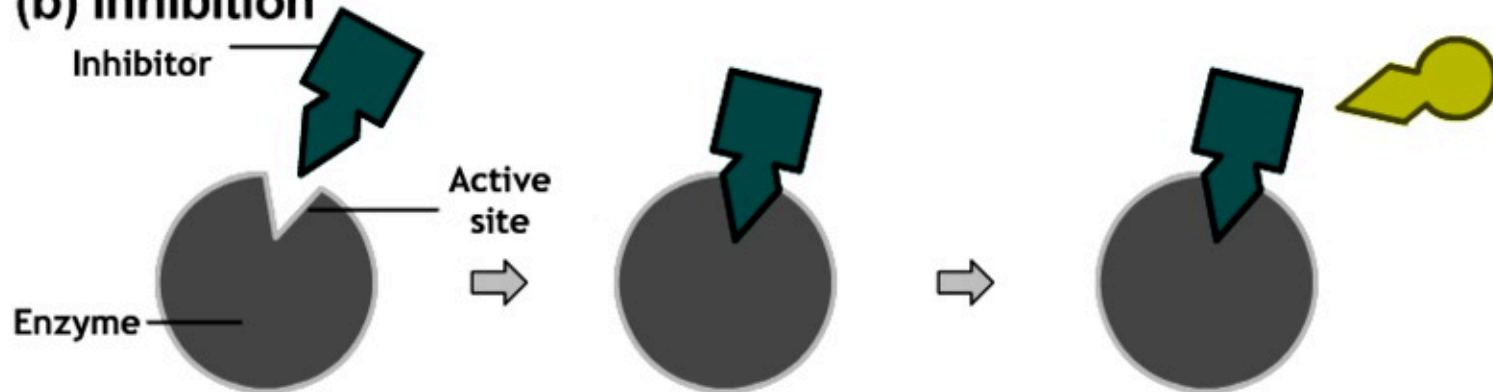
(c) Noncompetitive inhibition

_____inhibition because...

(a) Reaction

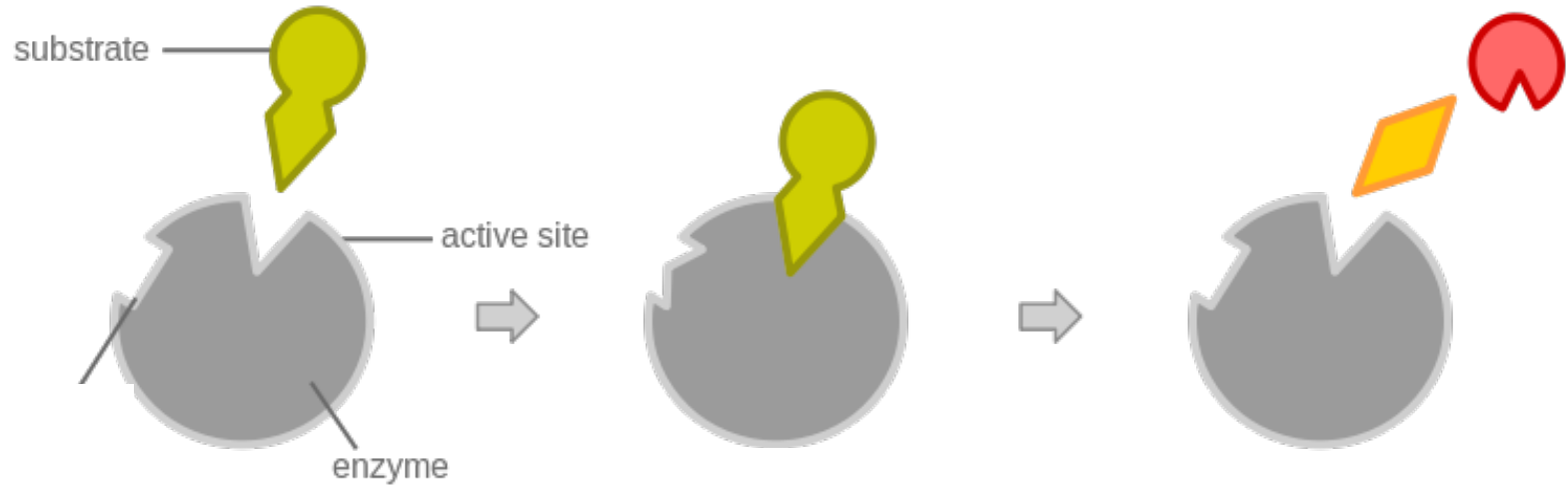


(b) Inhibition

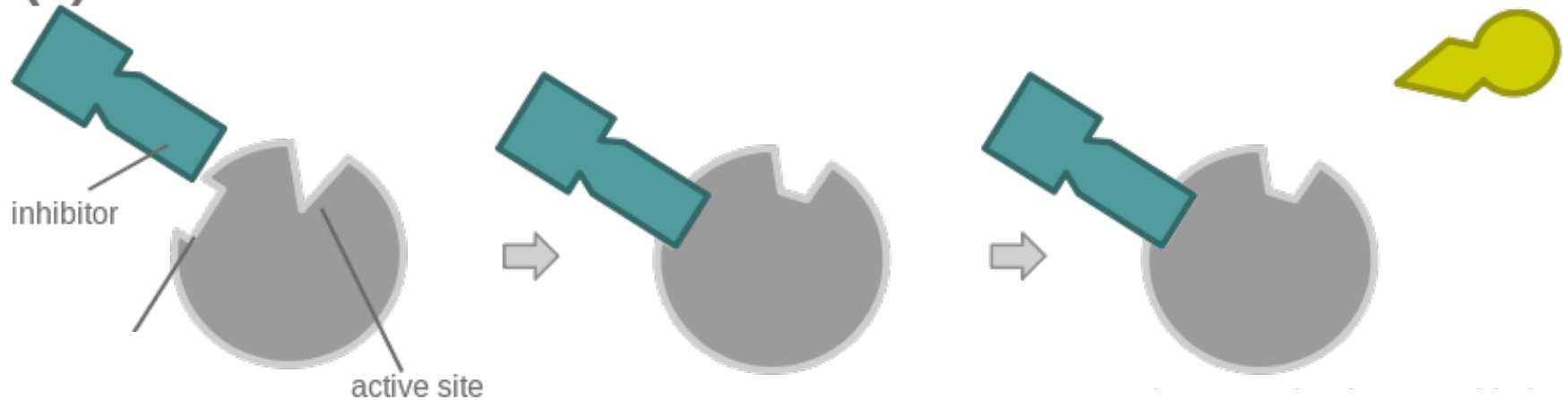


inhibition because...

(a) Reaction

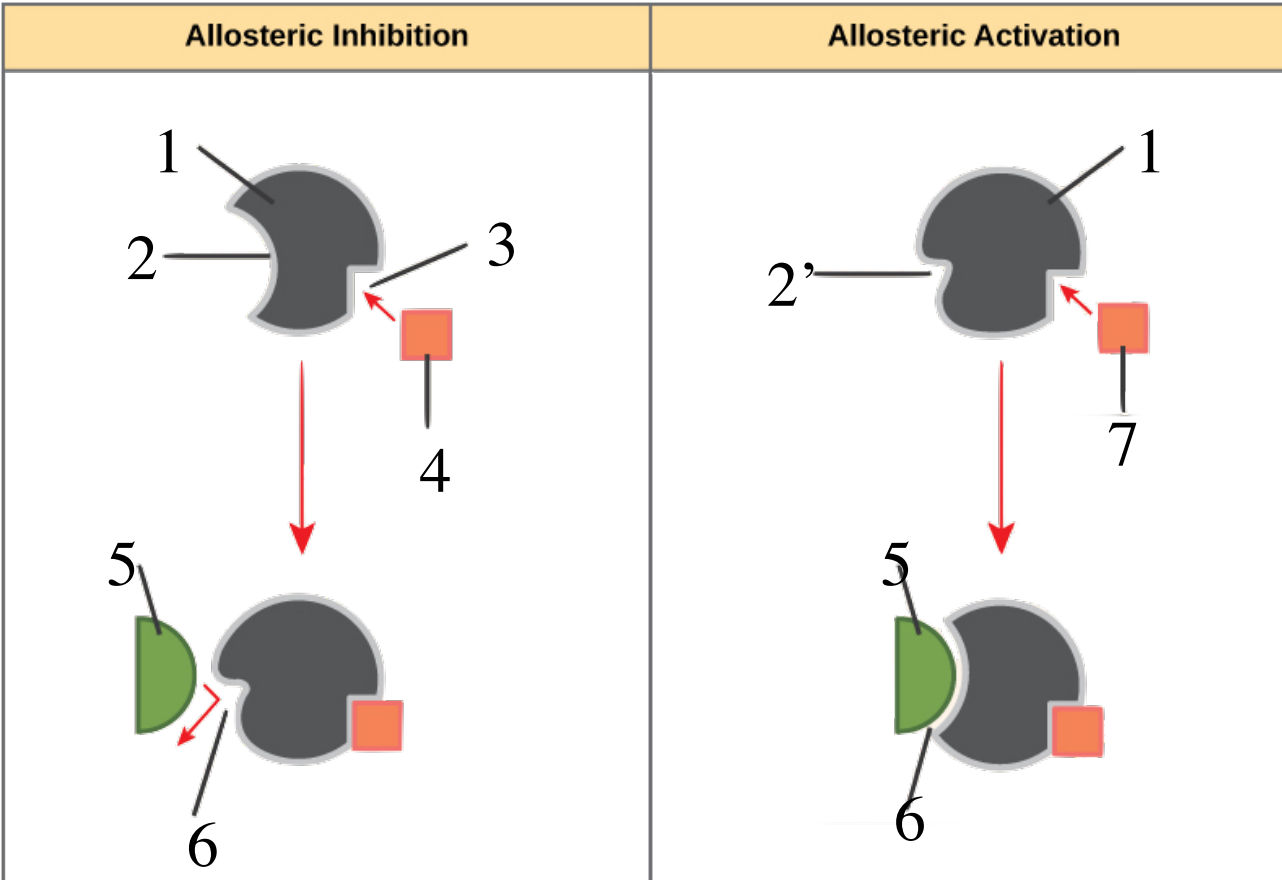


(b) Inhibition

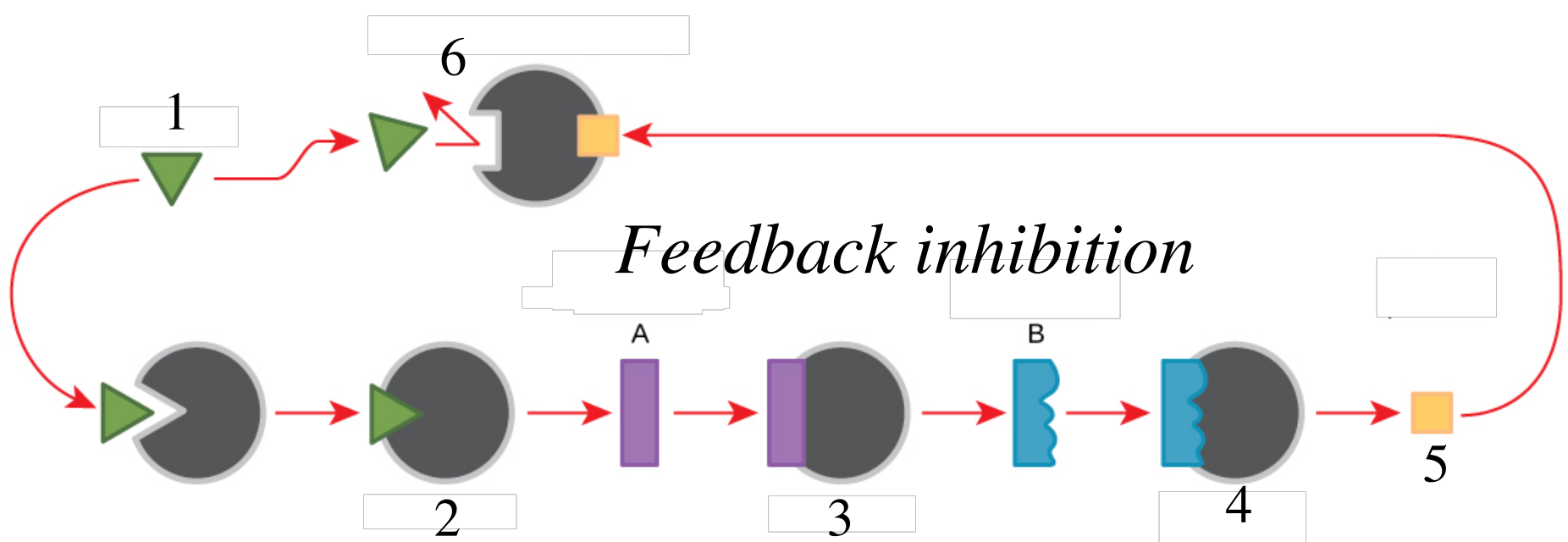


Allosteric *regulation*

Same mechanism as noncompetitive inhibition but used to control enzyme action.



- 1. Enzyme
- 2. Active site
- 3. Allosteric site
- 4. Inhibitor
- 5. Substrate
- 6. Modified active site
- 7. Activator
- 2'. Inactive active site



- Product of a pathway inhibits an enzyme earlier in the pathway.
- Allows a cell to turn off a pathway when it has produced enough product.

1. Substrate

2. First enzyme

A. First intermediate product

3. Second enzyme

B. Second intermediate product

4. Third enzyme

5. Product

6. Feedback inhibition

Checking Understanding

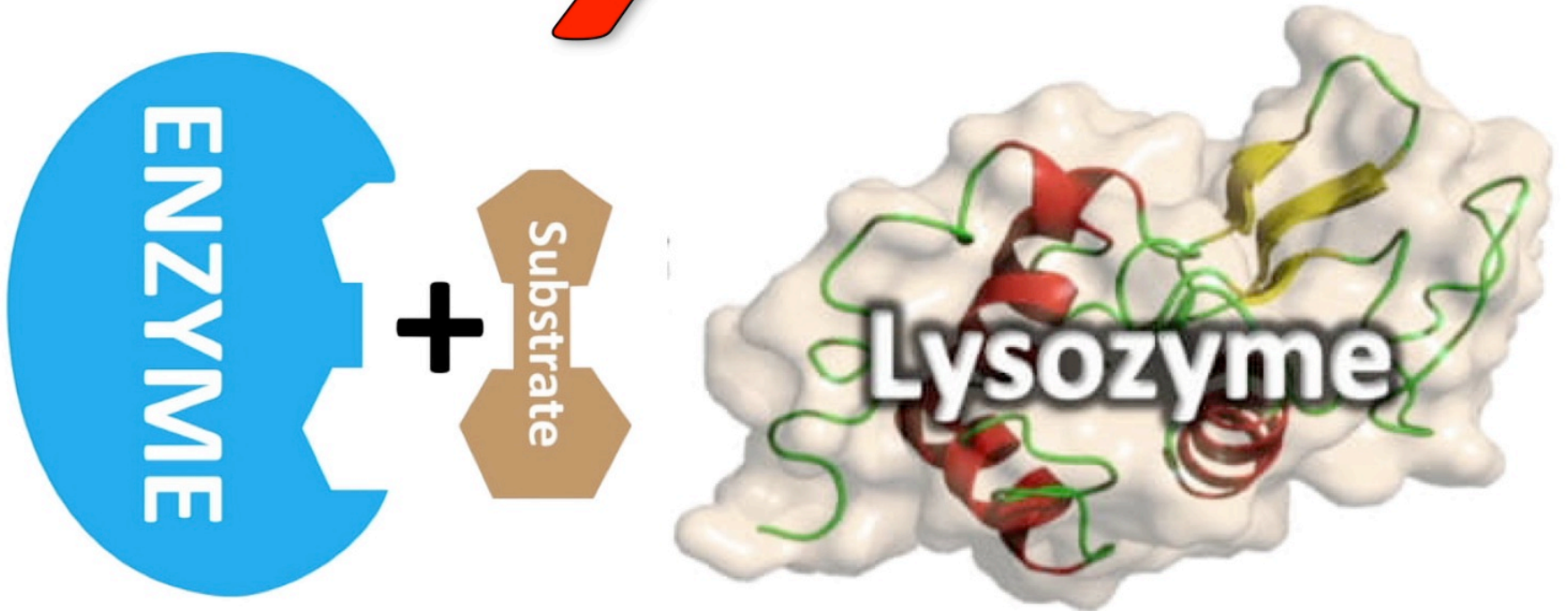
1. Enzyme
2. Substrate
3. Product
4. Activation energy
5. Induced fit
6. Lock and key
7. pH effects
8. Temperature effects
9. Inhibition (competitive & non-competitive)
10. Allosteric regulation (positive and negative)
11. Feedback inhibition

Enzyme Deficiency Diseases



- PKU disease
- Tay Sachs
- Galactosemia

Enzymes!



<https://www.sciencemusicvideos.com/enzymes/>