

1 Enzymes

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2 What are enzymes?

- ▶ Enzymes are proteins
- ▶ They usually break down molecules or join molecules together
- ▶ Enzymes can be used over and over

3 What are enzymes?

- ▶ Even though they are not used up in their reactions they must be replaced often
- ▶ Our genes code for all proteins so they code for our enzymes
- ▶ Enzymes work on other molecules called substrates *

4 What are enzymes?

5 Four Features of Enzymes

- ▶ They do not make anything happen that would not have happened without them
- ▶ They are not altered or permanently used up in the reaction they facilitate
- ▶ The same enzyme works in the forward or reverse directions
- ▶ Enzymes are highly selective in their choice of substrates

6 Enzymes are highly selective in their choice of substrates *

7 Enzyme-Substrate Interactions

- ▶ Enzymes have reaction sites where the substrates attach
- ▶ Enzymes reduce the energy needed to get the substrates in close proximity
- ▶ Enzymes only allow certain substrates to fit in their reactive sites
- ▶ There may be a close fit that is induced to exactly match upon binding

8 An Induced Fit of an Enzyme

9 Four ways enzymes help reactions

- ▶ assist in getting substrates in the same area (10,000x to 1,000,000,000,000x faster)
- ▶ orient molecules with their reactive sites facing each other
- ▶ promote acid base exchanges of H⁺ ions
- ▶ exclude water molecules that might get in the way

10 Enzyme Optima

- ▶ Enzymes require certain conditions for them to function correctly
- ▶ Temperature is important to enzyme function because it changes the SHAPE of the enzyme
 - too low and the enzyme does not function correctly
 - too high and the enzyme also does not function correctly

▶ pH is important to enzyme activity because it changes the SHAPE of the enzyme

11 Temperature is important to enzyme function*

12 Fevers are a measure of enzyme function

- ▶ The fever makes us weak, but are more effective against bacteria
- ▶ Fevers do not allow bacterial cell division because their enzymes for cell division do not work correctly or at all at the higher temperature
- ▶ At elevated body temperatures, cell division do not work or makes "leaky" cell walls

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pH is also important to enzyme activity

14 Control of Enzyme Function

- ▶ Allosteric control – a change in enzyme shape
 - brought about by other chemicals
 - can activate or inhibit depending of shape change
 - without the control agent the enzyme's shape might not fit the substrate

15 Feedback inhibition

- ▶ Using tryptophan synthesis in bacteria as an example
 - bacteria are synthesizing tryptophan and other amino acids
 - bacterium makes an excess of tryptophan
 - tryptophan binds to enzyme used in tryptophan production
 - this binding changes the shape of the enzyme and this inactivates the enzyme
 - no more tryptophan is produced
 - if there is too little tryptophan the enzyme is free to make more tryptophan

16 Cofactors – substances needed by enzymes for proper functionality

- ▶ Can be ions, small proteins, etc.
- ▶ FAD (flavin adenine dinucleotide) – accept H^+
- ▶ NADP – (nicotinamide adenine dinucleotide phosphate) – a molecule that accepts H^+

17 Coenzymes

- ▶ Metals that help enzymes function (a form of cofactor)
 - Zinc (Zn)
 - Copper (Cu)