

Dr. Anupam Porwal Assistant Professor Dept. Of Biotechnology

What Are Enzymes?

- Most enzymes are Proteins (tertiary and quaternary structures)
- except for a class of RNA modifying catalysts known as ribozymes
 Act as Bio-Catalyst to accelerates a reaction
 Not permanently changed in the process

Enzymes

- Are specific for what they will catalyze
 Are Reusable
- Enzymes are found in all tissues and fluids of the body.
- Enzymes bind to substrates at the active site.



Properties of enzymes

- 1. Solubility: water soluble
- 2. Molecular weights range from 10000-several hundred thousand
- 3.Absorb light in the UV range. Maximum absorption at 280nm due to aromatic a.a
- 4. Enzymes are charged molecules. Charge on enzyme depends on pH of the solution. At low ph charge is positive at high pH charge is negative.
- 5. Enzymes have buffering capacity. They are amphoteric molecules, can behave both as acid and as base.
 - 6.Have a specific Isoelectric pH [pI]. Positively charged below $_{P}I$, and negatively charged above pI

Enzyme Denaturation

- Enzymes (proteins) when exposed to heat or to certain denaturating agents looses its secondary ,tertiary and quaternary structures and changes its native structure to random coil. However the primary structure is not affected.
- Effect of denaturation: Enzyme looses its activity.
- Denaturing agent include:

Extreme change in pH 8M urea Heavy metals Radiations Detergents

Chemical reactions of Proteins(enzymes)

- Ninhydrin test- is a test foe amino acids
- Biuret test-is a test for proteins
- Xanthoproteic test- is a test for aromatic amino acids
- Millon's test- is a test for tyrosine (has phenol group)
- Nitroprusside test-is a test for cysteine (sulfhydryl group)
- Hopkins-cole test- is a test for tryptophan (Indole group)



Enzyme-Substrate Complex

The substance (reactant) an enzyme acts on is the substrate

Substrate



Enzyme

Active Site

A restricted region of an enzyme molecule which binds to the substrate.

Active

Site

Substrate

Enzyme

Active Site

It is a pocket or cleft in an enzyme molecule. It contains amino acid that create a three dimentional surface.

•

- The amino acids present in the active site (catalytic amino acids) may be far away from each other in the primary structure of the enzyme.
- Active site contains a machnery involved in catalyzing a reaction.
- Substrates bind to active site making an enzyme substrate complex. After the reaction the product molecules are released from the active site.

Mechanism of enzyme activity





Enzyme-substrate complex



Cofactor & Coenzyme

- Some enzymes depend for activity only their proteins structure [simple proteins], while others require one or more non-protein component [conjugated proteins]
- Cofactor may be metal ion or an organic molecule called Coenzyme.
- Apoenzyme + Cofactor → Haloenzyme
 (Catalytically inactive) (active enzyme)

Examples of Metal as cofactor

- Alcohol dehydrogenase-Zn ++
- Kinases(phosphotransformer)-Mg++
- Cytochromes-Fe++or Fe+++
- Cytochromeoxidase-Cu++

Coenzyme

- •Organic molecules, heat stable
- •Derived from water soluble vitamins.
- Usually function as intermediate carriers of functional groups of specific molecules
- Pyridoxalphosphate NAD+, NADP
- FAD, FMN
- COQ
- Coenzyme A
- **Biotin**

- Pyridoxalphosphate Amino transferase
 - in H+ transfer
 - in H+ transfer
 - in H+ transfer
 - Acylgroup transfer
 - Addition of CO2
- Thiamine pyrophosphate-Removal of CO2
- If the coenzyme is tightly bond to the enzyme molecule, it is called a prosthetic group.

Enzyme Inhibitor

They are molecules that bind to enzyme ,either at its active site or else where, and cause reduction in enzyme activity.
The inhibitor may bind to enzyme

reversibly or irreversibly

Zymogens

- These are inactive precursors of enzymes. They are activated by removal of a small peptide by action of a protease or some other chemical such as HCI
- Example:

HCI

pepsinogen
 (zymogen)

pepsin + peptide (active enzyme)

Isoenzyme

- These are enzymes produced by different genes at different sites but catalyze the same reaction.
- Example :
- There are five isoenzymes of lactate dehydrogenase.

Enzyme Specificity

- Enzyme are specific for the reaction the catalyse.
- Specificity is due to a specific arrangement of catalytic groups that participate in bond making and bond breaking.
- Specificity is determined not only by the functional groups of amino acids in enzyme active site but also by the functional groups of substrate.
- There are various degree of enzyme specificity:
- **1. Absolute specificity**
- 2. Group specificity
- **3. Reaction specificity**
- 4. Optical specificity

Absolute specificity

- Is the highest degree of specificity.
- The enzyme active site is recognized by a single substrate.
- Example: Glucokinase catalyzes the conversion of glucose to glucose -6phosphate

Group specificity

 Enzyme active site can recognize many substrates, all belonging to came group of compounds.

- Example:
- Trypsin catalyzes the hydrolysis of peptide bond in several proteins.
 Hexokinases act on six carbon

sugars.

Reaction specificity

• The enzyme catalyzes only one type of reaction

• Example:

Oxidoreductases catalyze oxidation –reduction reactions

Optical specificity

 Enzyme is stereospecific. Is capable to differentiate between L- and D- isomers of a compound.

Theories to explain specificity of enzyme action

Lock and Key theory: the enzyme active site is complementary in conformation to the substrate, so that enzyme and substrate recognize each other.

Induced- fit theory: The enzyme changes shape on binding to the substrate, so that the conformation of substrate and enzyme active site is complementary only after binding.

Lock and key





Induced fit model



The enzyme change shape on the substrate

binding.



Mechanism of enzyme catalysis

How do enzymes increase the rate of reaction?

•Enzymes increase reaction rates by decreasing the amount of energy required to form a complex of reactants that is competent to produce reaction products. This complex is known as the activated state or transition state complexfor the reaction.

 Enzymes and other catalysts accelerate reactions by lowering the energy of the transition state.

How do enzymes Work?

Enzymes work by weakening bonds which lowers activation energy



How do enzymes increase the rate of the reaction



Free energy change

- ΔG# :(Standard free energy change (Gibbs free energy)→it is ΔG under standard state conditions.
- Standard free energy change (Gibbs free energy)It is energy difference in free energy between substrate and product.
- $\Delta G^{\circ} = Gproduct Gsubstrate$
- ΔG ° expresses the amount of energy capable of doing work during a reaction at constant temp. and pressure.
- The relationship between Keq and ΔG° :-
- ΔG ° = -RT In Keq
- R : gas constant, ΔG°= -2.303 RT log Keq
- T : absolute Temp (t + 273) \rightarrow 298k(c°)
- Keq= [P][S]
- Both ΔG°and Keq tell in which direction and how for a reaction will proceed
- when all substrates and products are 1M

For exothermic reaction

- **Exothermic reaction:**
- Free energy of substrate(S) is more than free energy of product(P), there fore value of ΔG° is negative

- e.g
- if energy of : S = 9 and of P = 5
- $\Delta G^\circ = 5-9 = -4\Delta G^\circ$ is negative
- →mean that the reaction will proceed from the left to right toward a state of minimum energy (spontaneous reaction)

For endothermic reaction

- **Endothermic reaction:**
- Free energy of substrate(S) is less than free energy of product(P), there fore value of ΔG° is positive

- e.g
- if energy of : S = 5 and of P = 10
- ΔG°= 10 5 = +5
- **ΔG°** is positive
- →mean that the reaction will not proceed from the left to right toward a state of minimum energy (nonspontaneous reaction). An input of of free energy is required to drive such a reaction.

equilbrium reaction

 If free energy of substrate and product is same then ΔG° is zero. The reaction is said to be at equibrium.

The rate of reaction is dependent on entirely different parameters

- Transition state : At the top of the energy hill is a point at which decay to the S or P state can occur. It is an unstable activated state in which new bonds are formed and old bonds are broken i.e. activated state of the substrate.
- *[The rate of reaction S → P depends on the number of molecules of S that enters the transition state per unit time]

- Reaction rates can be increase by:
- •↑Temperature•
- ↓activation energy
- (1)Raising the temp. resulting in →increasing the number of molecules with sufficient energy to overcome this energy barrier.
- (2)Catalysts (enzymes) \rightarrow 10-10⁺¹⁵ times faster than the same uncatalized.
- Enzymes speed up the rate at which a reaction approaches equilibrium.
- Enzymes increase rate of reaction by decreasing energy of
- activation (ΔG#).

- *Enzyme increase rate of reaction by decrease ΔG #(energy of activation) but do not change ΔG° .
- *Enzyme do not change Kequilibrium(Keq) of a reaction
- $S \leftrightarrow P$
- r_f : rate of forward reaction
- r_b: rate of backward reaction
- According to Laws of mass action : rate of reaction is proportional to molar concentration of reactants

[]: molar concentration

- r_f α [S]
- $r_{f=} k_f[S]$
 - r_bα [P]
 - $r_b = k_b[P]$

- At equilibrium : rate of forward reaction is equal to rate of backward reaction
- $r_f = r_b$

•

- $k_f[S] = k_b[P]$
- $K_f/K_b = [P]/[S]$
 - Keq= [P][S]
- e.g. for a reaction $A \leftrightarrow P$: keq= [P]/[S]
- or Keq= 10⁻³/10⁻⁵= 100 (without enzyme)
- When enzyme is added both rate of forward reaction and rate of backward reaction are both increase.(if Kf= 6 fold, Kb also increase 6 fold) in Keq= K_f/K_b =10⁻³/10⁻⁵= 100

Progress curve of an enzymatic reaction



Initial velocity

- Initial velocity : is velocity at the beginning of the reaction (linear part) e.g. as soon as [S] or [E] are mixed.
- It is very important parameter to measure when studying enzymatic reaction.
- It is determined from the slope of the progress curve at the beginning of the reaction (The velocity constantly changes as the reaction proceed to equilibrium and become zero at equilibrium.)
- Rate of reaction doubles when twice as much enzyme is used

- Velocity decreases with time because :
 - (a) S may be used up.
 - (b) P may inhibit reaction (E)
 - (c) Change of pH

•

- (d) Cofactor or coenzyme may be used up.
- (e) Enzyme may lose activity

T1/2: It is the time required for the initial concentration of substrate to reduce to half its original concentration.

Reaction order kinetics



Reaction Orders

- First Order Reaction : are reactions those proceed at a rate exactly Α. proportional to the concentration of one reactante.g. $A \leftrightarrow P$ $: r \alpha[A]$ r = k [A]
 - k = is rate constant for first order reaction
- The reaction at any time t is given by first-order rate equation:
- -d [A]/dt = k [A]
- -d[A] /dt is the rate at which the conc. Of Adecreases.
- [A] : is molar conc. Of A
- k : rate constant•
- The integrated form of this equation:
- $\log [Ao] / [A] = kt 2.303$
- kt= 2.303 log [Ao]/[A]
- [Ao] is the concentration of A at zero time., [A] the concentration at time t.

Half time of first order reaction

- The half time of first order reaction
- t_{1/2}: is the time required to convert half the substrate originally present to product.
 - $t_{1/2}$ = 0.693 (t1/2is constant for first order reaction and is related to k.)

Reaction Orders

- B. Second Order reaction: are those in which the rate is proportional to the product of the concentration of two reactants (or to the second power at single reactant $(2A \rightarrow p)$
- In a reaction $A + B \rightarrow P$
- r α[A] [B]
- r = k [A] [B]
- k = second order rate constant . i.e. = d[A]/dt or -d[A]/dt or d p/dt= k [A][B]
- C. Third Order reaction :(are relatively rare) are those in which the rate is proportional to the product of the concentration of three reactans.
 In a reaction A + 2B → P
- r α[A] [B]²
- r = k [A] [B]²
- k = third order rate constant

Reaction order

- D. Zero order reaction :Rate of reaction is independent of any concentration.
- Change in concentration of Substrate has no effect on rate
- $v = k_o$
- •This occurs in catalyzed reactions.
- •Under this conditions, the enzyme is operating at its maximum velocity.