

UNIT-II Part-2

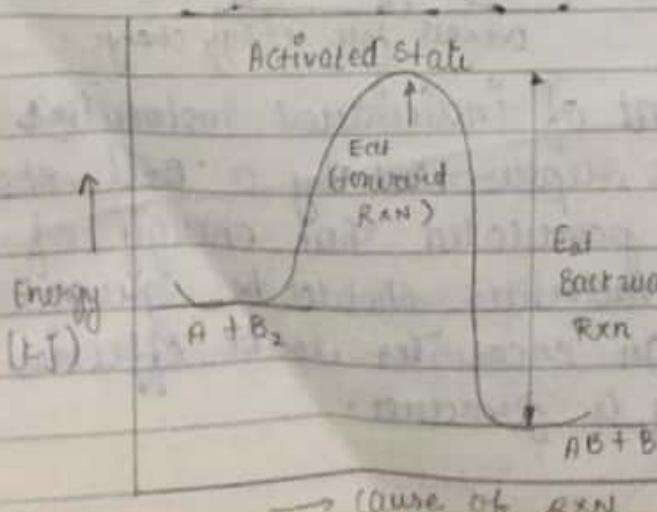
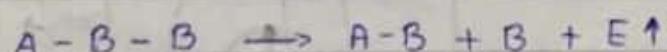
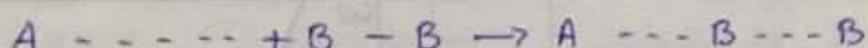
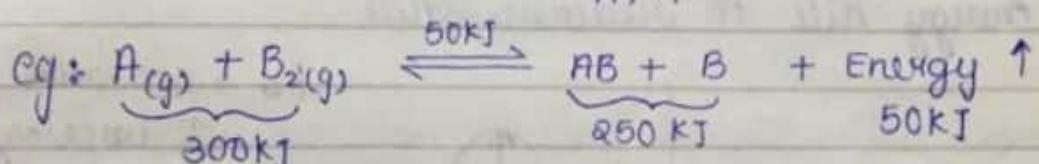
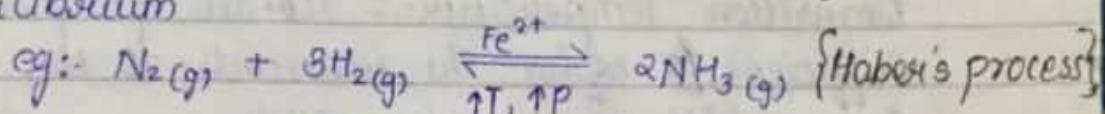
Enzymes as Biocatalysts

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Q1. what is a catalyst? Explain the mechanism of enzyme action.

- Ans.
- A catalyst is a chemical species which enhances the rate of a reaction without undergoing any change itself.
 - It decreases the E_{at} (Activation energy)
 - It decreases the E_{at} for both the forward and backward reaction. So a catalyst decreases the time taken to reach the equilibrium condition.
 - It alter the path is one which has lower E_{at} .
 - A catalyst speeds up the attainment of the equilibrium.



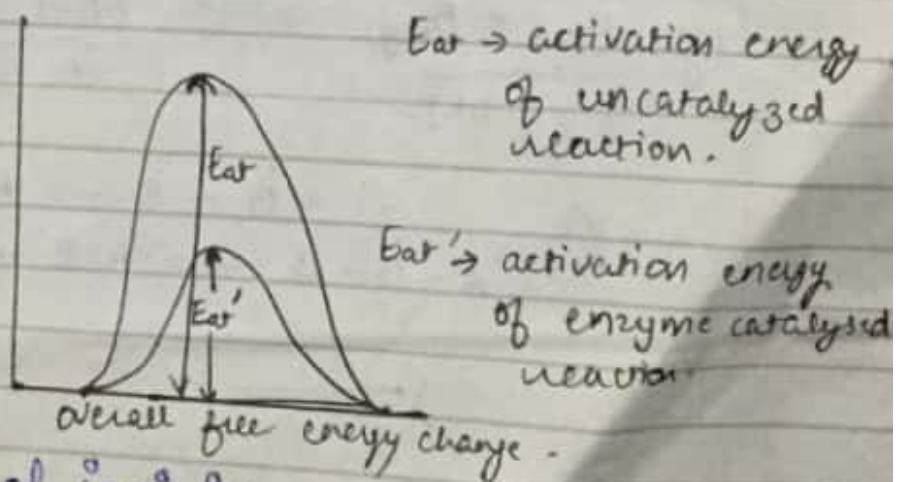
Eat (Activation Energy) :- It is the amount of energy in calories, required for being molecules in 1 mole of substance (substrate) at a given temperature, to form the activated state / transition state.

It is the barrier in energy, that has to be overcome before the reactants convert into products.

Rate of Reaction \propto conc of transition state / Activated state species.

(i.e. How many molecules have enough E to cross the barrier?)

Transition temperature: It is the temperature sufficient to bring the reactants to the top of the energy hill to reactive state.



- Energy content of individual molecules vary and can be represented by a Bell shaped curve. Arrhenius postulated that energy of the colliding molecules should be greater than the Eat for an encounter to be effective in producing a product.

NOMENCLATURE & CLASSIFICATION OF ENZYMES

Enzymes were given trivial names

- consist of suffixes (-ase) added to substrate OR
- implied something about the reaction catalyzed
- Proteolytic enzymes ended with (-in)

European Commission eg- trypsin, pepsin

E.C. gives a synth systematic name than a trivial names now enzymes are given International names, ending in -ase and a classification numbers.

The classification no. has 4 digits. The nomenclature is recommended by E.C. set up in (1954) by IUBMB (International Union of Biochemistry & mol. Biology).

a b c d
eg E.C. 2.7.1.1

(a)- Type of reaction catalysed.
2. stands for transferases

(b)- indicates subclass (type of substrate / bond cleaved)
7. - stands for subclass phosphotransferase.

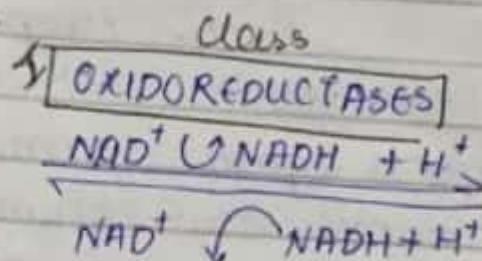
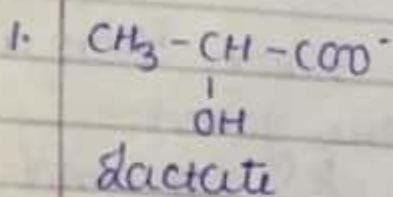
c- Indicates sub-sub-class (type of e⁻ acceptor.)
or group removed)

1. Stands for phosphotransferase with -OH group as acceptor.

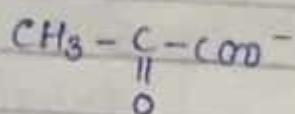
d- Serial no. of enzymes in sub-sub-class

1. Stands for D-glucose as PO₄³⁻ group acceptor.

Classification no.

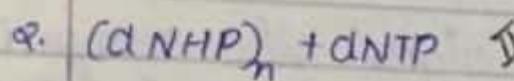


function



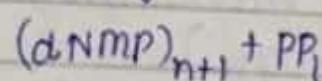
pyruvate

- catalyzes redox reactions.

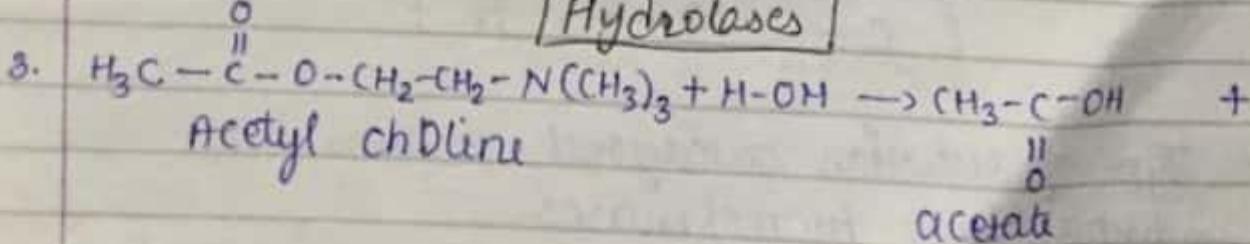


Transfases

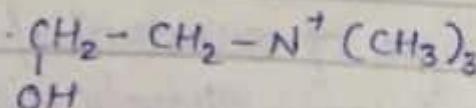
DNA polymerase



Transfers function group from (molecule to another



Hydrolases

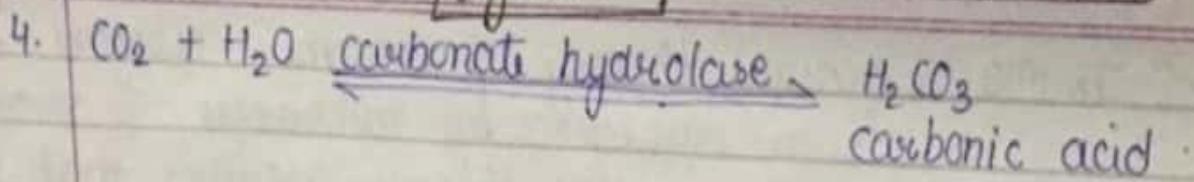


choline

function: cleavage of bonds by hydrolysis

Lyases

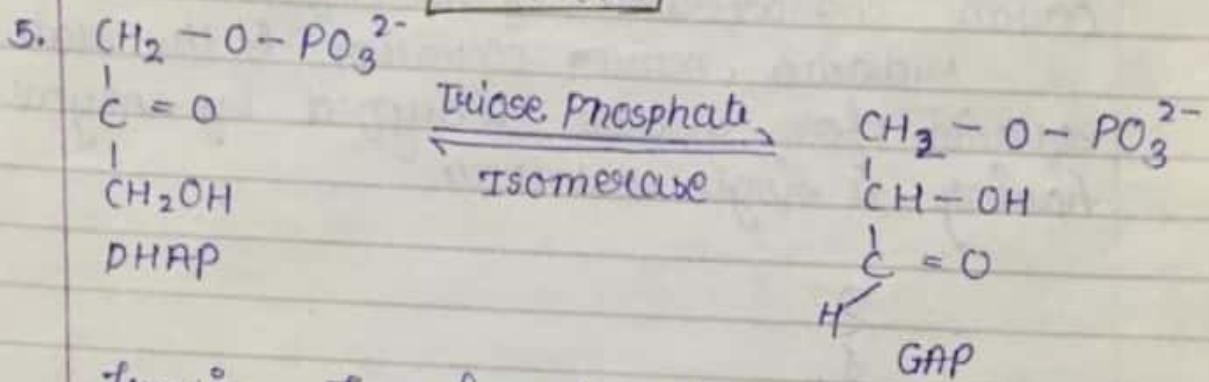
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function :- Formation of double bonds by removal of groups or addition of group to double bonds.

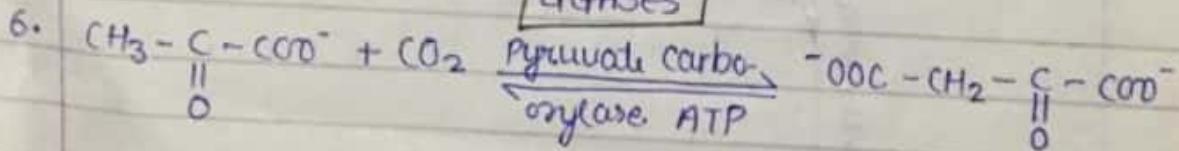
(Removal of a group from substrate (not by hydrolysis) often leaving = bonds.

ISOMERASE



GAP
Function: Transfer of groups within the molecule
to yield isomeric forms.

LIGASES



- oxalacetate

 - synthetic joining of 2 molecules coupled with breakdown of pyrophosphate bond in NTP/ATP
 - formation of C-C, C-S, C=O, & C-N bonds by condensation of ATP.

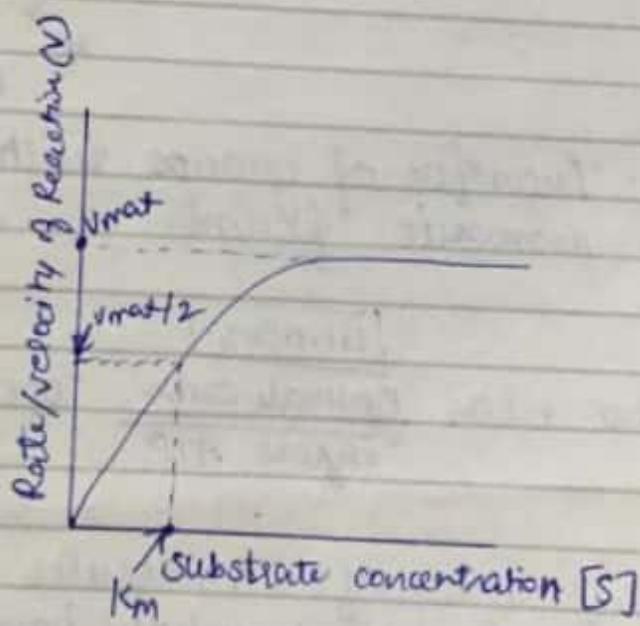
The EC divided enzymes into 6 main classes, on the basis of total reaction catalyzed. Each enzymes were assigned code no. consisting of 4 elements, separated by dots.

Michaelis-Menten equation

In 1913, a general theory of enzymes action was developed by Michaelis & menten. (The Michaelis - menten theory assumes that the enzymes E just combine with substrate S to form an ES complex which later breaks down in the second step is free enzyme & product P)

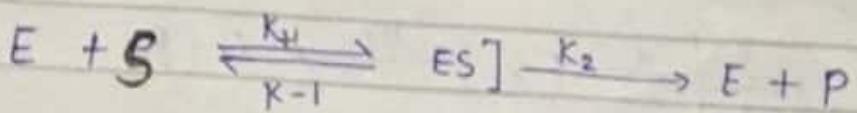
The equation expresses the mathematical relationship between the initial rate of the enzyme catalyzed reaction, the conc. of substrate and certain characteristic of the enzymes.

Michaelis, menten equation is the rate equation for reaction catalyzed by enzymes having a single substrate.



- ① K_m or Michaelis Menten constant: substrate concentration at which rate of the reaction is half of its maximum value.
- ② V_{max} : Maximum velocity or Max. rate of reaction; which is achieved when whole enzyme is saturated with substrate i.e. when $[E_0] = [E_S]$.

Enzyme Kinetics



Equilibrium between E , S & ES complex, at steady state. Rate of formation of ES = Rate of breakdown of ES .

$$K_4 [E][S] = K_2 [ES]$$

$$\frac{[E][S]}{[ES]} = \frac{K-1}{K+1} = K_s \quad [\text{diss. const. of } ES \text{ complex}]$$

$$\frac{[E][S]}{[ES]} = K_s$$

$$E_0 = E + ES$$

$$\frac{([E_0][S] - [ES][S])}{[ES]} = K_s$$

$$\frac{[E_0][S]}{[ES]} - \frac{[ES][S]}{[ES]} = K_s [ES]$$

$$\frac{[E_0][S]}{[ES]} = K_s [ES] + [ES][S]$$

$$\frac{[E_0][S]}{[ES]} = [ES] (K_s + [S])$$

$$\frac{[E_0][S]}{K_s + [S]} = [ES]$$

But rate of formation of product;

$$v_0 = K_2 [ES]$$

$$v_0 = K_2 \frac{[E_0][S]}{K_s + [S]}$$

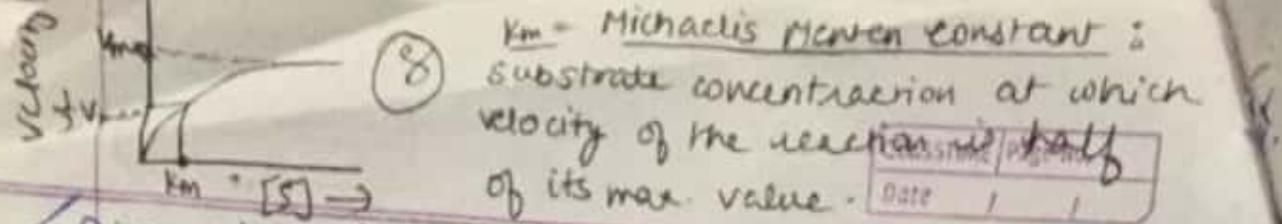
But when Substrate is \uparrow , $[ES] = [E_0]$ $(\because$ All enzymes)

$$V_{max} = K_2 [E_0]$$

$$\Rightarrow v_0 = \frac{V_{max} [S]}{K_s + [S]} \quad \text{when } v_0 = \frac{1}{2} V_{max} \text{ is bound}$$

$$\frac{1}{2} V_{max} = \frac{V_{max} [S]}{K_m [S]} \text{ or } \frac{1}{2} [S] = \frac{V_{max} [S]}{K_m [S]} \text{ or } [S] + K_m = [S]$$

Michaelis - Menten Equation or $[S] = K_m$



~~3rd~~ multiple factors affect the Rate of Enzymes Catalyzed Reaction.

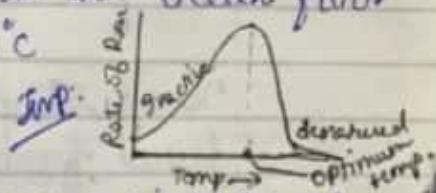
1. Temperature: The rate of enzymes catalyzed reaction generally increase with temp. within the temp. range in which enzyme is stable & retain full activity while raising temperature increases the rate of an enzyme-catalyzed reaction, this holds only over a strictly limited range of temperatures. The reaction rate initially increases as temperature rises leading to increased function energies (E_k) of the reacting molecular.

Eventually however, the kinetic energy of the enzyme exceeds the energy barrier for breaking the weak hydrogen & hydrophobic bonds that maintain its α & β structures.

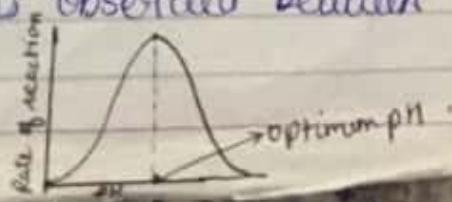
At this temperature, denaturation with an accompanying loss of catalytic activity eliminates enzymes from human with body temp $37^\circ C$. generally exhibit stability upto $45-55^\circ C$.

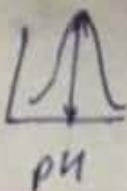
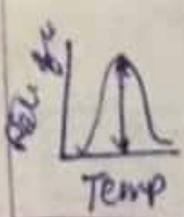
enzymes from microbes that inhabit natural hot springs or hydrothermal vents on ocean floor may be stable upto / above $100^\circ C$

$$Q_{10} = 2$$



2. pH: Most enzymes have a characteristic pH at which their activity is maximal; above or below this pH the activity declines. When an enzyme's activity is measured at several pH values, optimal activity typically is observed between





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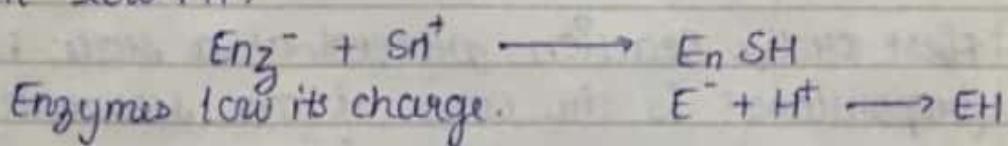
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pH values of 5 and 1 few enzymes (e.g. pepsin) can act at pH values outside this range.

The pH determines the:

1. Enzymes denature at high or low pH
2. Alteration in charged state of enzyme or substrate.

pH can change structure of enzymes or change charge on residue that binds substrate
At low pH,



At high pH

SH^+ ionizes and loses its '+ve' charge
 $\text{SH}^+ \longrightarrow \text{S}^+ + \text{H}^+$

3. Enzyme conc: Initial rate is proportional to Enzyme concentration.

Note: This holds only for initial rates.

4. Substrate concentration: If substrate conc. [S] is increased while all other conditions are kept constant, the initial velocity (V_0) increase is a maximum value of V_{\max} & no further. The velocity increases upto a point where the enzyme is said to be "saturated" with substrate is E_s . and is later unaffected by further increases in substrate conc.

Properties / Characteristics of Enzymes:

LO

- 1) All enzymes are proteins (except Ribozymes)
- 2) They retain their identity at the end of the reaction.
- 3) Extremely small concentration of enzymes are capable of bringing about measurable changes.
- 4) Enzymes' activity is maximum at a particular temperature called optimum temperature.
- 5) They are sensitive to change in pH of reaction medium and their activity is max. at optimum pH.
- 6) They are specific in their action.
- 7) Many enzymes require non-protein components called cofactors for activation.
- 8) Most of the enzymes catalyze both forward and backward reaction.
- 9) They accelerate the rate of the reaction by reducing the activation energy.
- 10) They do not affect the amount of energy released or absorbed during the reaction.

Coenzymes and cofactors:

- Many prot enzymes require a non-protein component called a co-factor for their activity. In this case, the inactive component of an enzyme (lacking co-factor) is called apoenzyme whereas the active component of enzyme, containing the cofactor is called holoenzyme.

Cofactor is categorised into following types:

- (a) Prosthetic group: When a cofactor is ^{so} tightly bound that it is difficult to remove without damaging the enzyme it is called prosthetic group.
for eg. Porphyrin moiety of peroxidase.
- (b) Metal ions: Generally, they participate in catalytic mechanism but some are necessary for maintaining the proper conformation of enzyme. They may be either loosely / tightly bound.
for eg. Carboxypeptidase requires Zn^{+2}
DNA polymerase requires Mg^{++}
- (c) Coenzyme: When a cofactor is an organic molecule it is called coenzyme. They are less tightly bound.
eg FAD (Flavin adenine dinucleotide)