Drug Target Interaction

DRUGS Chemicals of low molecular masses (~100-500u) and produce a biological response

RECEPTORS Proteins for communication system in the body

ENZYME INHIBITORS

Drugs that block the binding site of the enzyme and prevent the binding of substrate.

COMPETITIVE **INHIBITORS**

Drugs compete with natural substrate for their attachment on the active sites of enzymes.

ALLOSTERIC SITE:

Some drugs do not bind to the enzyme's active site. These bind to a different site of enzyme.

ANTAGONISTS

Drugs that bind to the receptor site and inhibit its natural function

CHEMICAL **MESSENGERS**

In human body, message between two neurons and the neurons to muscles is communicated through certain chemicals. These are called messengers.

AGONISTS

Drugs that mimic the natural messenger by space on the called agonists.

PHYSICS WALLAH



Therapeutic Actions of Drugs

Antacid

Neutralise stomach acids

- Sodium hydrogencarbonate
- Aluminium hydroxide
- Magnesium hydroxide
- Magnesium carbonate
- Cimetidine Reduce secretion of pepsin & HCl in stomach due to histamine

Antihistamines

Anti allergic & antacid

- Diphenylhydramine
- Chlorpheniramine
- Brompheniramine
- Promethazine
- Terfenadine

Antifertility Drugs

(Synthetic progesterone derivatives) progesterone supresses

- ovulation
- Norethindrone Mestranol
- Novestrol

Chloroxylenol > Dettol

(2-3% solution in alchohol-water mixture)

• Tincture of iodine

• Bithional (In soaps)

• Iodine (Powerful)

• Boric acid (Weak

antiseptic for eyes)

O

on living tissues

Antiseptics

Furacine

Soframicine

Terpineol

• lodoform

• 0.2% Phenol

Bactericidal

Aminoglycosides

Salvarsan (arsenic based)

used for treatment of syphilis

Penicillin

Ofloxacin

Mifepristone

On basis of mode

microbial diseases

of control of

Bacteriostatic

Erythromycin

Tetracycline

Chloramphenicol

- development or inhibit the parasites selectively
- Antibiotics antiseptics and drugs

Antibiotics

Antimicrobials

- An antimicrobial destroy prevent pathogenic action of microbes such as bacteria, fungi, virus,
- disinfectats are antimicrobial

On basis of mode of its spectrum of action

Broad spectrum	Narrow spectrum
Ampicillin Amoxycillin Chloramphenicol Chloromycetin	Penicillin G Clindamycin Metronidazole
Tetracycline	Limited spectrum
Vancomycin Ofloxacin	Dysidazirine

N.A.D

(Neurologically active drugs) Tranquilizers and analgesics are neurologically active drugs.

These affect the message transfer mechanism from nerve to receptor.

Tranquilizers

Treatment for stress

& mental diseases • Nembutal

Valium

- Chlordiazepoxide Luminal
- Meprobamate Seconal
- Equanil Veronal

<u>Analgesics</u>

Pain killers /

• Aspirin \leftarrow

- Serotonin
- Amytal

Non narcotic Relief skeletal pain due to arthritis Non addictive

- Aspirin Paracetamol
- Paracetamol
- Novalain
- Morphine Phenacetin Heroine

. Antipyretic

Antiblood clotting agent (prevention of heart-attack)

- Brufane
 - Codeine

<u>Narcotic</u> Addictive

0

0

Morphine

0

0

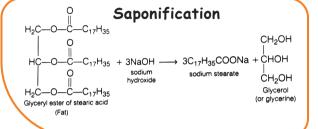
Disinfectants Either kill or prevent the growth of

- microorganisms • 1% Phenol
- DDT
- 0.2-0.4 ppm solution of chlorine 50, in very low concentration 0

Soaps & Detergents

Soaps

Sodium and Potassium salts of higher fatty acids (carbon atoms 12 or highter)



Non-ionic Detergents:

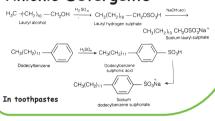
CH,(CH,),,COOH+ HO(CH,CH,O),CH,CH,OH → CH3(CH2)16COO (CH2CH2O) CH2CH2OH

Liquid dishwashing detergents

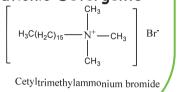
Detergents

Are sodium and potassium salts of long chain sulphonic acids

Anionic Detergents:



Cationic Detergents:



Germicidal properties

Chemicals in foods

(i) Artificial sweetening agents:

Artificial Sweetener	Sweetness value in comparison to cane sugar
Aspartame (Widely used, unstable at cooking T)	100
Saccharin	550
Sucralose (stable at cooking T, Does not provide calories)	600
Alitame (Stable than Aspartame, High potency sweetener)	2000
	-

(ii) Food preservatives:

Prevent spoilage of food due to microbial growth. Eg: Table salt, sugar, vegetable oils, C.H.COONa, Salts of sorbic acid & propanoic acid

(iii) Antioxidants in Food

Butylated hydroxytoluene (BHT). butylated hydroxy anisole (BHA)-Increases shelf life of butter from months to years, SO2, & sulphite-In beer & sugar syrups