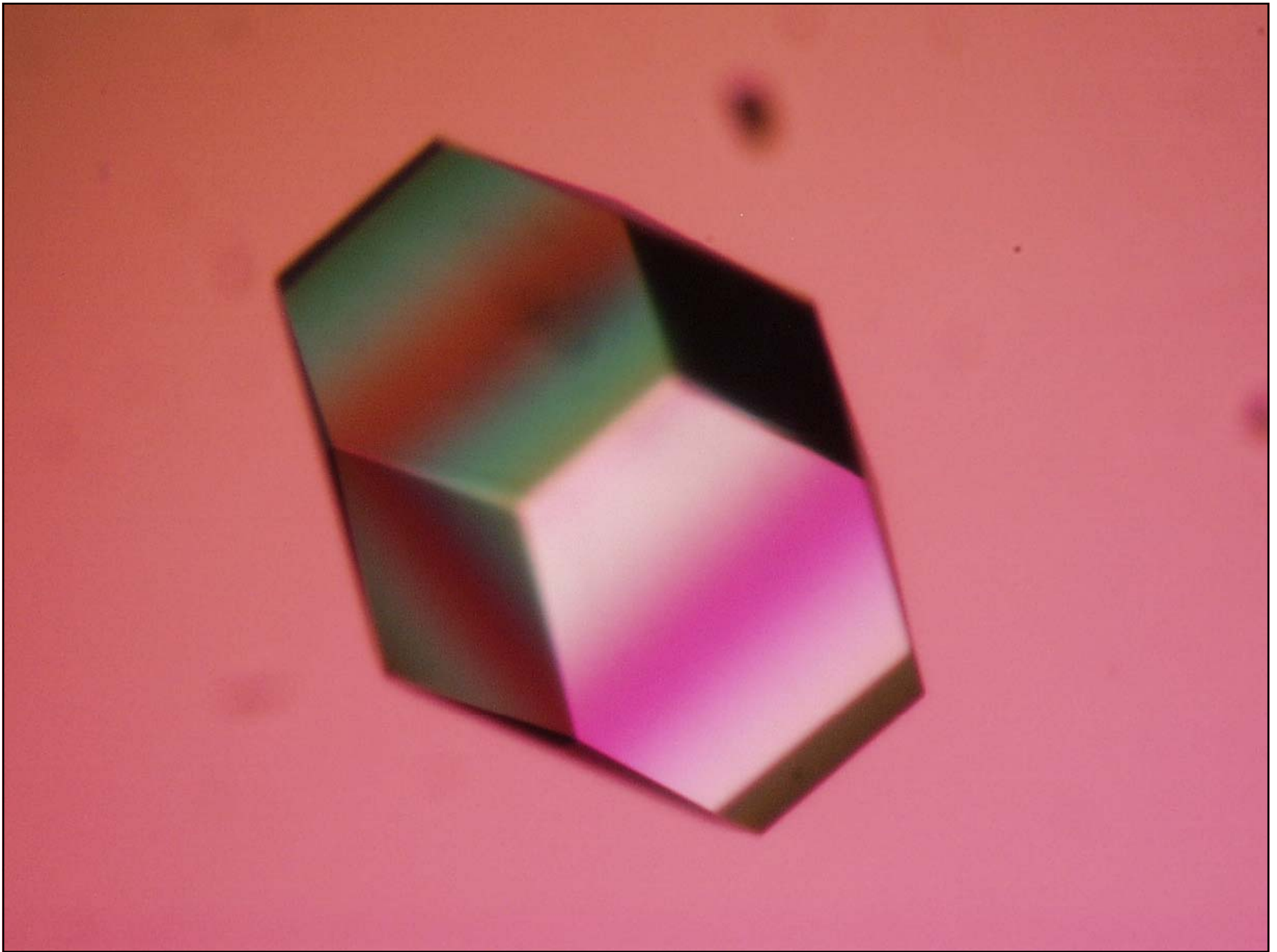


CHAPTER 6

ENZYMES

- 6.1 An introduction to enzymes
- 6.2 How enzymes work
- 6.3 Enzyme kinetics as an approach to understanding mechanism
- 6.4 Examples of enzymatic reactions
- 6.5 Regulatory enzymes

- In the **1850s**, **Louis Pasteur** came to the conclusion that the fermentation of sugar to alcohol by yeast was catalyzed by a vital force contained within the yeast cells called "ferments", which were thought to be inseparable from the organisms. This view, called **vitalism**, prevailed for decades.
- In **1877**, German physiologist **Wilhelm Frederick Kühne** first used the term **enzyme**, which comes from Greek, "**in yeast**", to describe this process. Notably, in 1876, Kühne discovered the protein-digesting enzyme **trypsin**.
- In **1897**, **Eduard Buchner** found that the sugar was fermented even when there were no living yeast cells in the mixture. He named the enzyme that brought about the fermentation of sucrose "zymase". In 1907, he received the Nobel Prize in Chemistry *"for his biochemical research and his discovery of cell-free fermentation"*.
- In **1926**, **James B. Sumner** showed that the enzyme **urease** was a pure protein and **crystallized** it. The conclusion that pure proteins can be enzymes was definitively proved by **Northrop and Stanley**, who worked on the digestive enzymes **pepsin** (1930), **trypsin** and **chymotrypsin**. These three scientists were awarded the 1946 Nobel Prize in Chemistry. *"for his discovery that enzymes can be crystallized"* and *"for their preparation of enzymes and virus proteins in a pure form"*.
- **Lysozyme** was the second protein structure and the **first enzyme structure to be solved via X-ray diffraction methods** by a group led by **David Chilton Phillips** and published in 1965. This high-resolution structure of lysozyme revealed how enzymes work at an atomic level of detail.
- Many enzymes have been named by adding the suffix **-ase** to the name of their substrates (*e.g.*, urease catalyzes the hydrolysis of urea) or the type of reaction (*e.g.*, DNA polymerase forms DNA polymers).



Most enzymes are proteins

- With the exception of a small group of catalytic RNA molecules (Ribozyme , and ribosomal RNA), all enzymes are proteins.
- Their catalytic activity depends on the integrity of their native protein conformation.
- Some enzymes require no chemical groups for activity other than their amino acid residues. Others require an additional chemical component called a cofactor—
either one or more inorganic ions such as Fe^{2+} , Mg^{2+} , Mn^{2+} , or Zn^{2+} , or a complex organic or metalloorganic molecule called a coenzyme.

TABLE 6–1**Some Inorganic Ions That Serve as Cofactors for Enzymes**

Ions	Enzymes
Cu^{2+}	Cytochrome oxidase
Fe^{2+} or Fe^{3+}	Cytochrome oxidase, catalase, peroxidase
K^{+}	Pyruvate kinase
Mg^{2+}	Hexokinase, glucose 6-phosphatase, pyruvate kinase
Mn^{2+}	Arginase, ribonucleotide reductase
Mo	Dinitrogenase
Ni^{2+}	Urease
Se	Glutathione peroxidase
Zn^{2+}	Carbonic anhydrase, alcohol dehydrogenase, carboxypeptidases A and B

TABLE 6–2**Some Coenzymes That Serve as Transient Carriers of Specific Atoms or Functional Groups**

Coenzyme	Examples of chemical groups transferred	Dietary precursor in mammals
Biocytin	CO₂	Biotin
Coenzyme A	Acyl groups	Pantothenic acid and other compounds
5'-Deoxyadenosylcobalamin (coenzyme B₁₂)	H atoms and alkyl groups	Vitamin B₁₂
Flavin adenine dinucleotide	Electrons	Riboflavin (vitamin B₂)
Lipoate	Electrons and acyl groups	Not required in diet
Nicotinamide adenine dinucleotide	Hydride ion (:H⁻)	Nicotinic acid (niacin)
Pyridoxal phosphate	Amino groups	Pyridoxine (vitamin B₆)
Tetrahydrofolate	One-carbon groups	Folate
Thiamine pyrophosphate	Aldehydes	Thiamine (vitamin B₁)

Note: The structures and modes of action of these coenzymes are described in Part II.

- A coenzyme or metal ion that is very tightly or even covalently bound to the enzyme protein is called a **prosthetic group**.
- A complete, catalytically active enzyme together with its bound coenzyme and/or metal ions is called a **holoenzyme**.
- The protein part of such an enzyme is called the **apoenzyme** or **apoprotein**.
- Some enzyme proteins are modified covalently by phosphorylation, glycosylation, and other processes.

Enzymes are classified by the reactions they catalyze

- **Many enzymes have been named by adding the suffix “-ase” to the name of their substrate or to a word or phrase describing their activity.**
- **Other enzymes were named by their discoverers for a broad function, before the specific reaction catalyzed was known.**

Enzyme Commission number (E.C. number)

TABLE 6–3 **International Classification of Enzymes**

Class no.	Class name	Type of reaction catalyzed
1	Oxidoreductases	Transfer of electrons (hydride ions or H atoms)
2	Transferases	Group transfer reactions
3	Hydrolases	Hydrolysis reactions (transfer of functional groups to water)
4	Lyases	Addition of groups to double bonds, or formation of double bonds by removal of groups
5	Isomerases	Transfer of groups within molecules to yield isomeric forms
6	Ligases	Formation of C—C, C—S, C—O, and C—N bonds by condensation reactions coupled to cleavage of ATP or similar cofactor

What is enzyme kinetics?

- **Kinetics is the study of the rate at which compounds react**
- **Rate of enzymatic reaction is affected by**
 - **Enzyme**
 - **Substrate**
 - **Effectors**
 - **Temperature**

Why study enzyme kinetics?

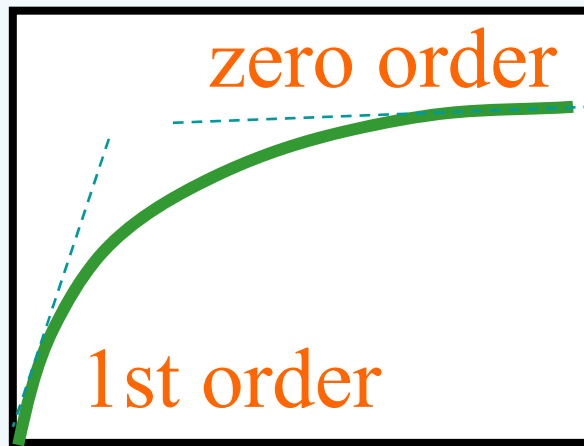
- **Quantitative description of biocatalysis**
- **Determine the order of binding of substrates**
- **Elucidate acid-base catalysis**
- **Understand catalytic mechanism**
- **Find effective inhibitors**
- **Understand regulation of activity**

動力學公式的意義

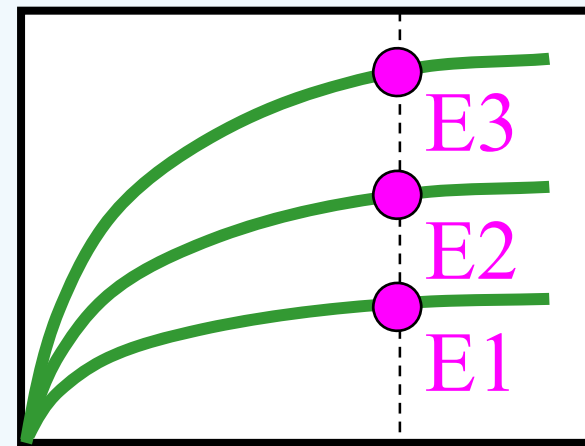
可求得 V_{\max} 及 K_m

$$v_0 = V_{\max} \times K = k_3 [\text{Et}] \times K$$

$$v_0 = \frac{V_{\max} [S]}{K_m + [S]}$$



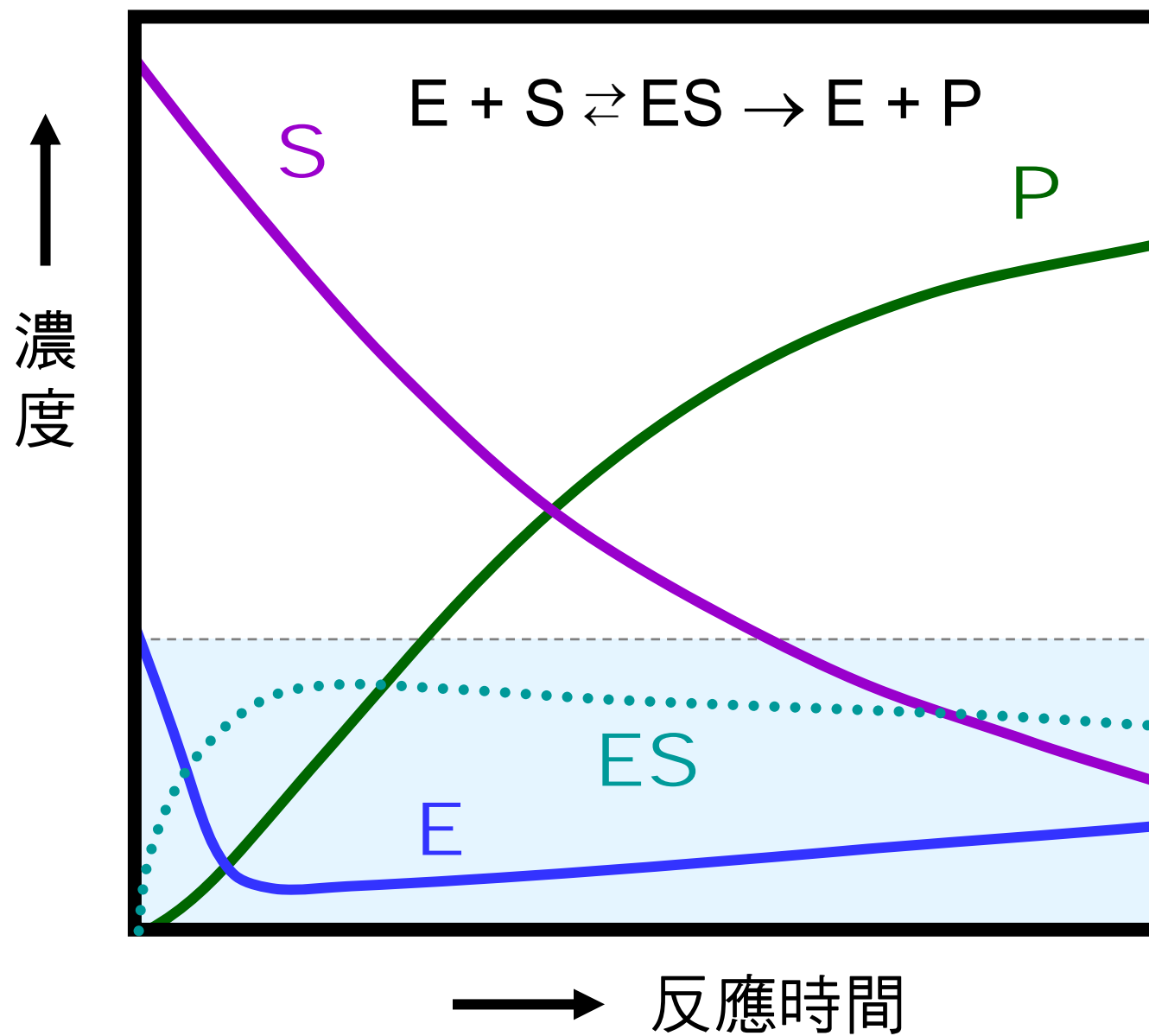
[S] = 低濃度 → 高濃度



[S] = 固定濃度

與酵素量成正比

Steady State 時 ES 的濃度恆定



K_m 是基質親和力的指標

$$v_o = \frac{V_{\max} [S]}{K_m + [S]}$$

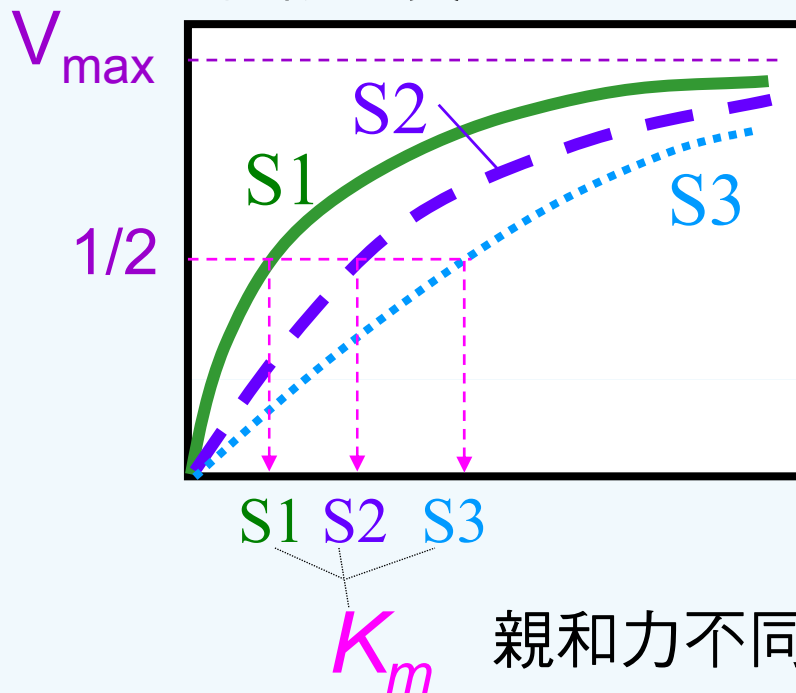
若 $v_o = \frac{V_{\max}}{2}$

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

$$K_m + [S] = 2[S]$$

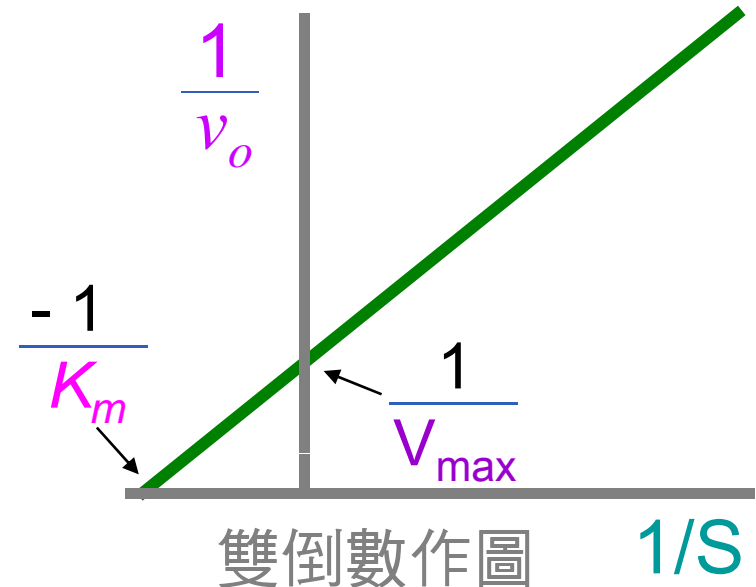
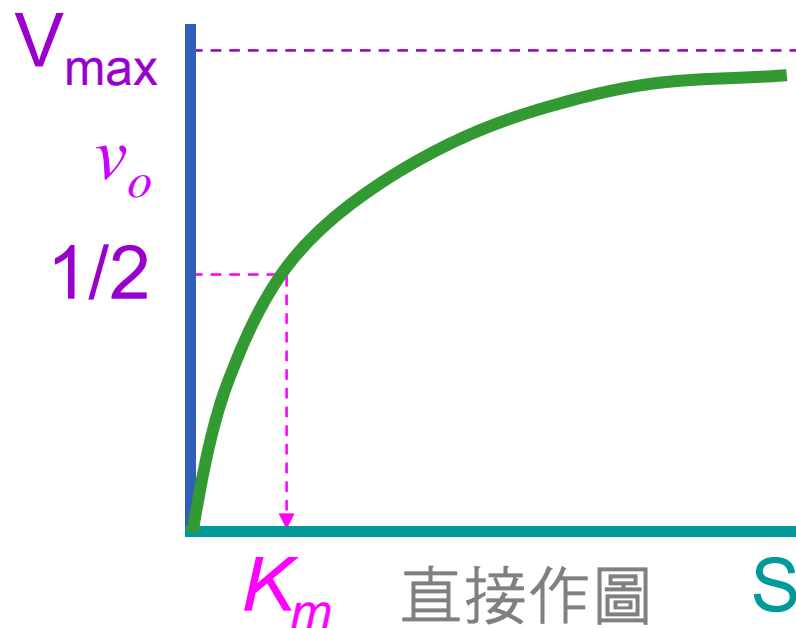
$$K_m = [S]$$

相似基質 S1, S2, S3

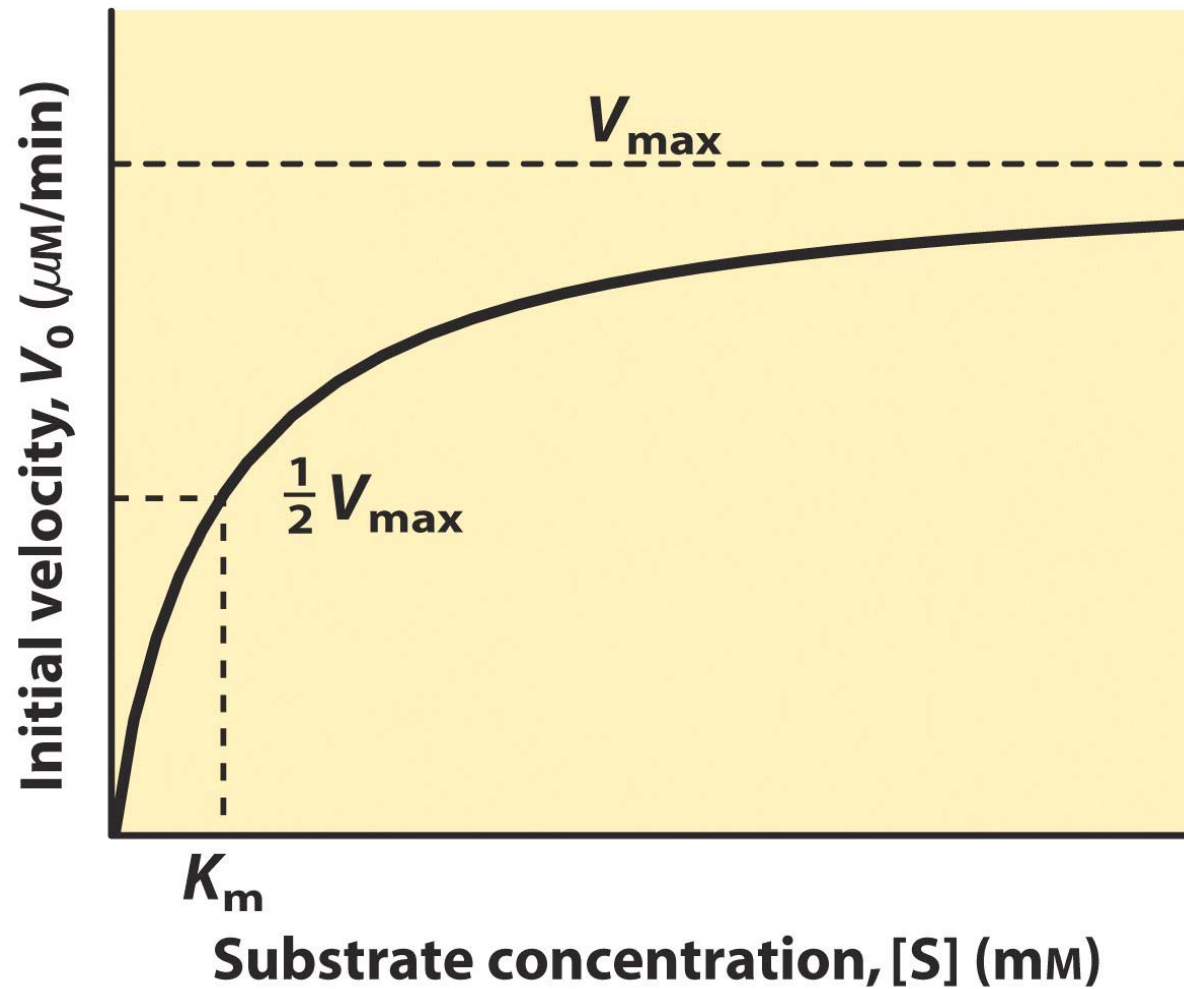


動力學實驗操作

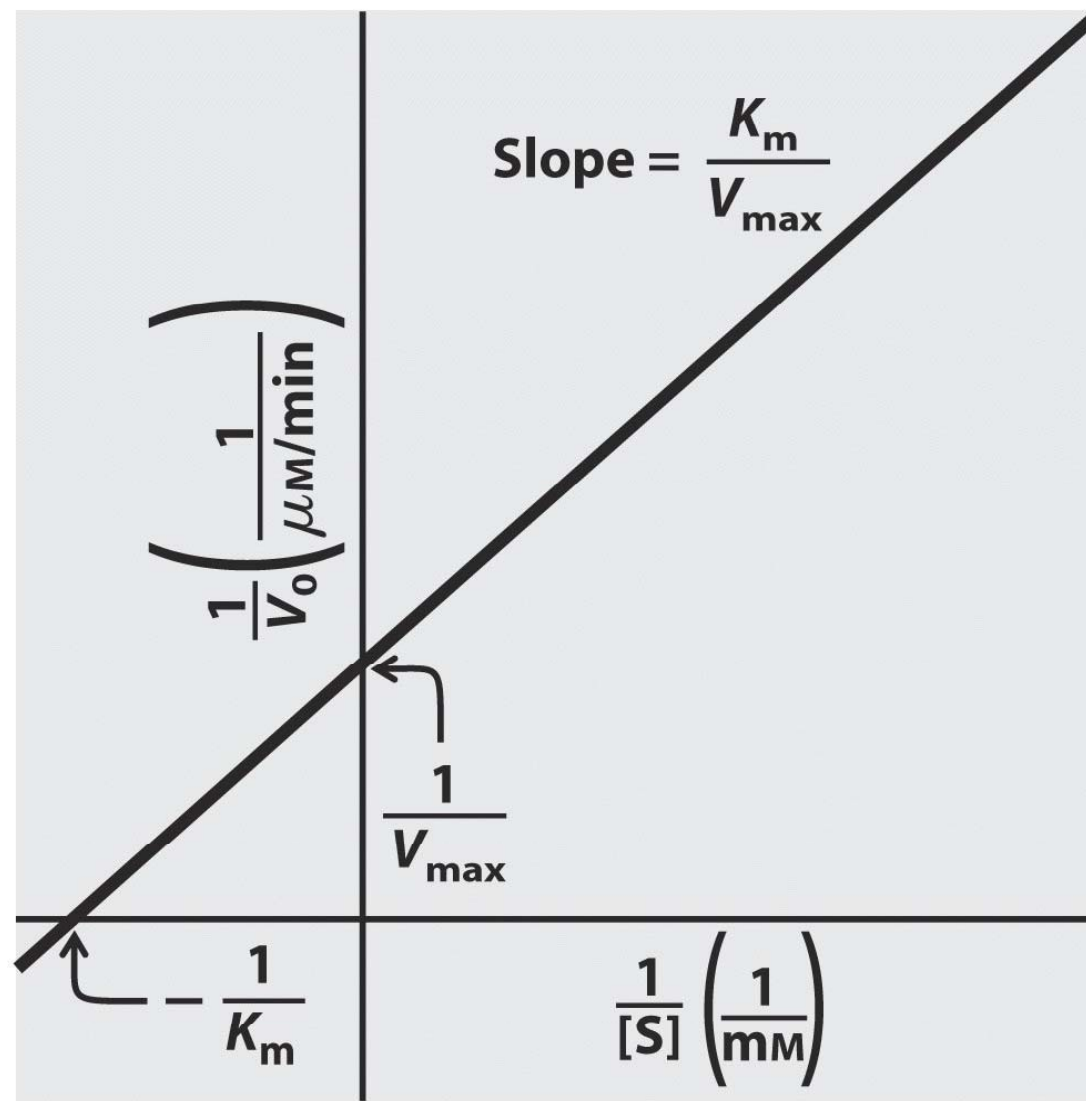
- | | |
|---|---------------|
| 1) 先取固定量的 酵素 | → E |
| 2) 加入各種不同濃度的 基質 | → S (x 軸) |
| 3) 在一定 時間 內測 生成物 量 (P/t) | → v_o (y 軸) |
| 4) (x, y) 作圖得 雙曲線 之一股推 漸近點 | → V_{max} |
| 5) 當 $y = 1/2 V_{max}$ 時求其 x (即 [S]) 即得 | → K_m |



Michaelis–Menten plot

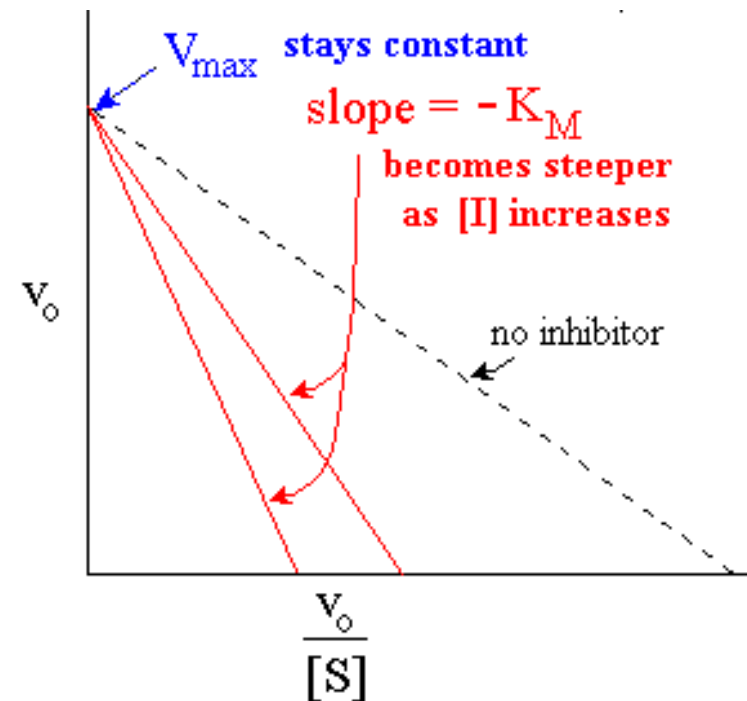
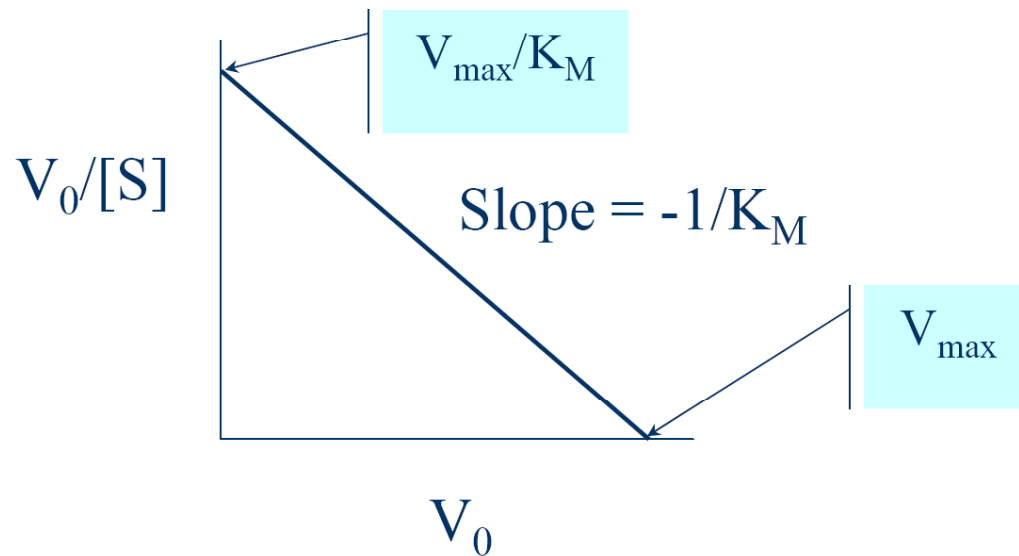


Lineweaver–Burk plot (double reciprocal plot)



Eadie-Hofstee Plot

$$V_0/[S] = V_{\max}/K_M - V_0/K_M$$



兩種畫法都可以

An advantage of an **Eadie-Hofstee plot** over a Lineweaver Burk plot is that the **Eadie-Hofstee plot** does not require a long extrapolation to calculate K_M

酵素的抑制

可逆性抑制

抑制劑與酵素非共價結合

Competitive

Non-competitive
(Mixed inhibition)

Uncompetitive

不可逆抑制

抑制劑與酵素行共價性修飾

Penicillin 青黴素

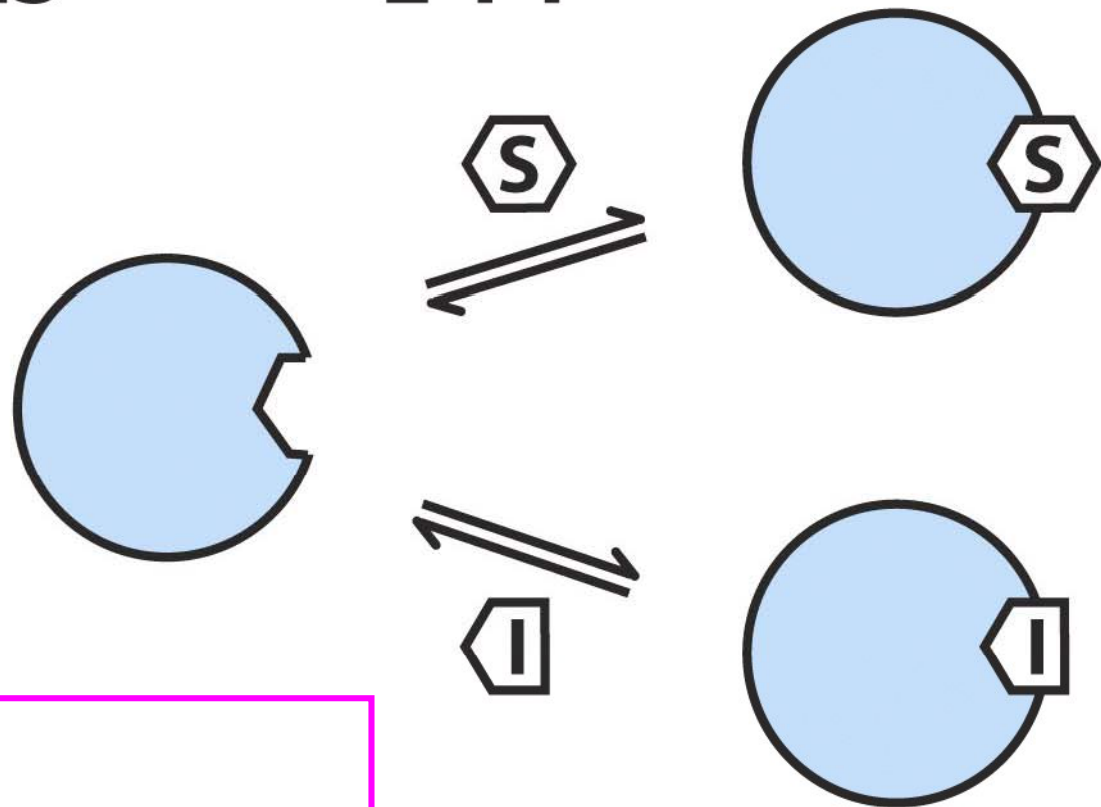
重金屬 (Hg, Pb)

DFP, TPCK

Sarin (-Ser)

PCMB (-Cys)

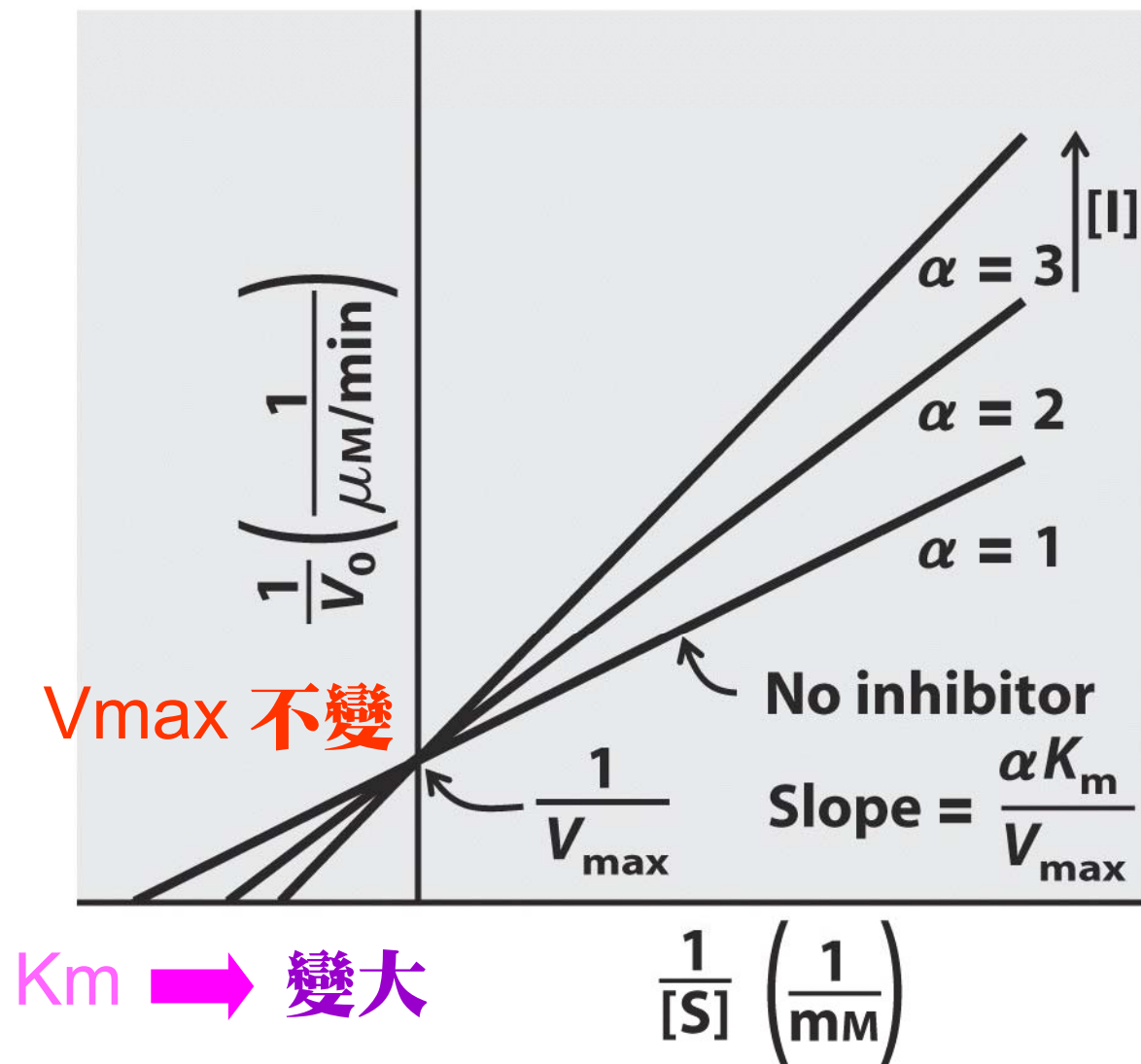
(a) Competitive inhibition



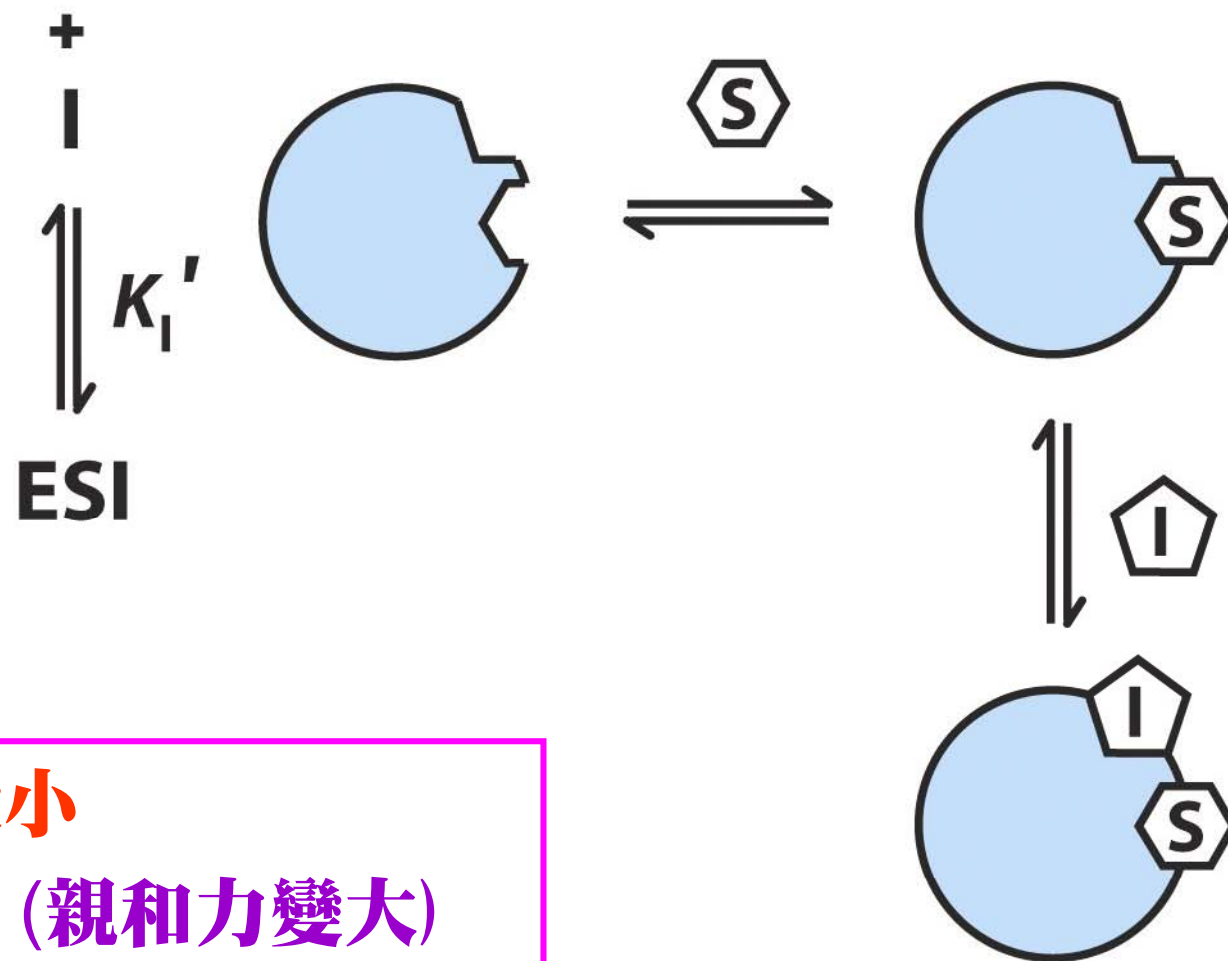
V_{max} 不變

K_m 變大 (親和力變小)

$$\frac{1}{V_0} = \left(\frac{\alpha K_m}{V_{\max}} \right) \frac{1}{[S]} + \frac{1}{V_{\max}}$$



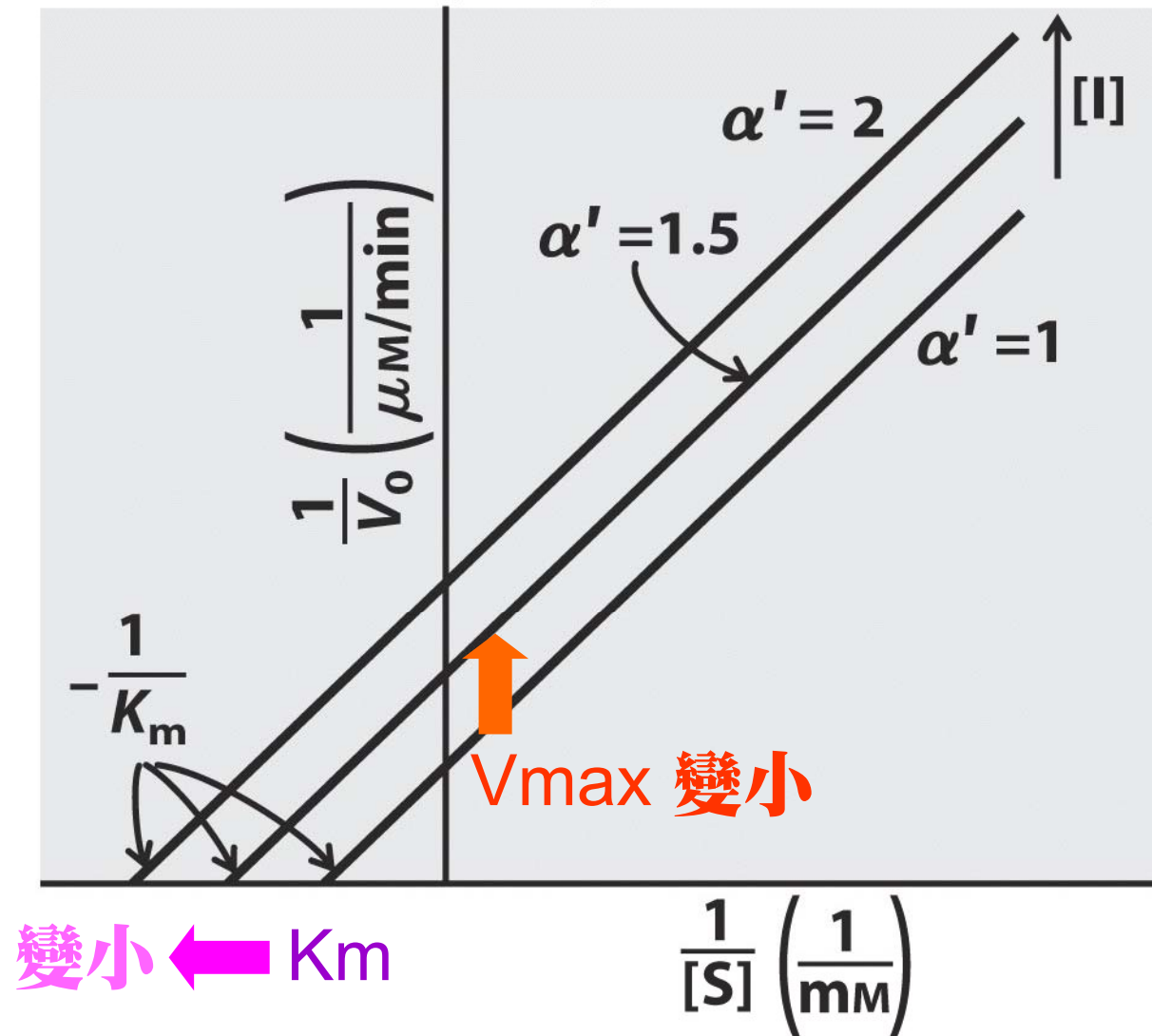
(b) Uncompetitive inhibition



V_{max} 變小

K_m 變小 (親和力變大)

$$\frac{1}{V_0} = \left(\frac{K_m}{V_{\max}} \right) \frac{1}{[S]} + \frac{\alpha'}{V_{\max}}$$



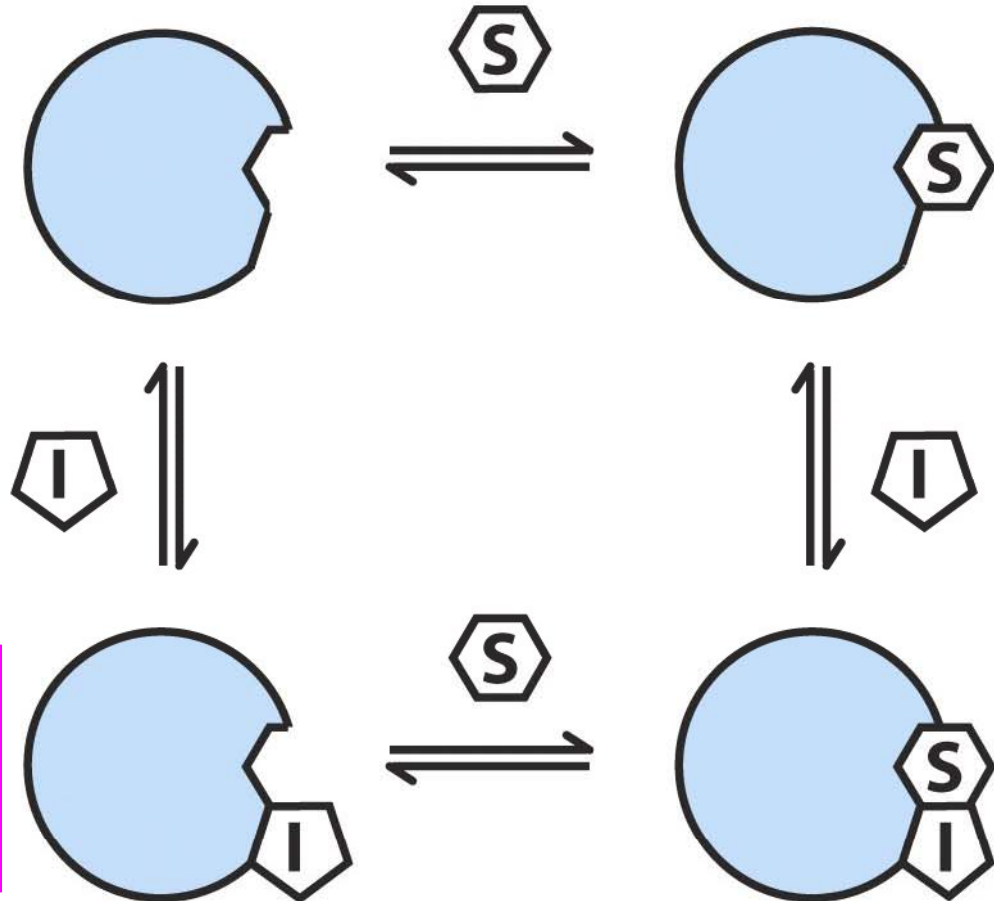
(c) Mixed inhibition (Noncompetitive)



+
I



+
I



V_{max} 變小

K_m 變大 (親和力變小)

$$\frac{1}{V_0} = \left(\frac{\alpha K_m}{V_{\max}} \right) \frac{1}{[S]} + \frac{\alpha'}{V_{\max}}$$

