

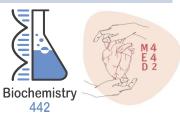
Enzymes & Coenzymes I

Lecture 7

Color Index

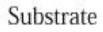
- Girls' slides
- Boys' slides
- Doctors' notes
- Important
- Extra info

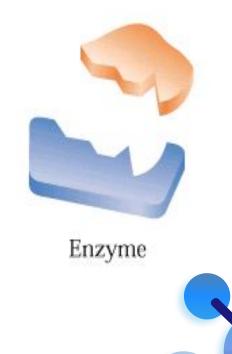




What are enzymes?

- They are **biological catalysts** that speed up the rate of a reaction without being consumed or changed in the reaction (speed up velocity of reaction by decreasing the amount of time needed in the reaction)
- **Structure:** all enzymes are **protein** in nature, but NOT all proteins are enzymes (some may be structural or transporters)
 - **Exception:** ribozymes are RNA (Ribonucleic acid) molecules with enzymatic activity **(441)**
- Function: bind to specific substrates (reactants) which are the substances upon which enzymes act → convert the substrates into product(s)





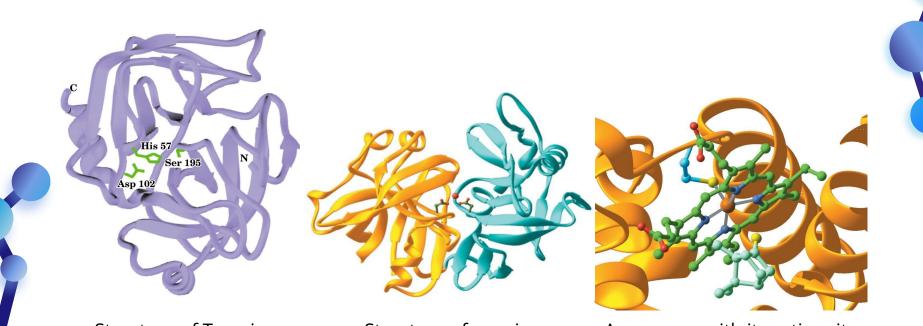
Enzyme Properties

Properties:

- Active Site: regions where the substrate binds and where catalysis occurs (all enzymes have 1 or more active sites)
- Specificity: enzymes bind to specific substrates in the active site and are highly specific (because binding is based on the geometry/shape of substrate) → enzymes interact with 1 or few substrates (structurally similar) and they catalyze only 1 type of reaction even if the substance is the same (437)
- **Regulation:** (can be increasing or decreasing enzyme activity) enzymes can be activated (increasing) or inhibited (decreasing) so that the rate of product formation responds to the needs of the cell



*No need to memorize structures



Structure of Trypsin

Structure of pepsin

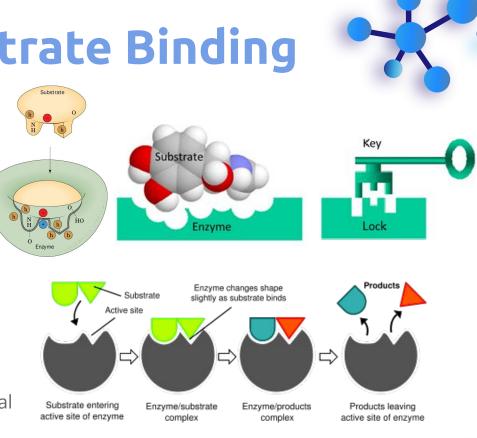
An enzyme with its active site

Enzyme-Substrate Binding

Two models:

- Lock & Key Binding: active site fits the exact dimensions of substrate (exactly complementary)
- Induced-Fit Binding: after the binding of the substrate, the enzyme changes its shape or conformation to fit more perfectly with its substrate

(not fully complementary, after reaction is completed, the enzyme goes back to its original shape to function again \rightarrow **441**)



Classification of Enzymes

Classified into six types according to the reaction catalyzed:

*Memorize them in order because the numbers (1 \rightarrow 6) are used in systematic naming (in next slide)

Mnemonics:	Class	Type of Reaction Catalyzed	
Overseas	1.Oxidoreductases	Oxidation-reduction reaction	
Traveler			
	2. Transferases	Transfer of functional groups	
Heard	3. Hydrolases	Hydrolysis reactions (breaking bonds by adding water)	
Lyrics 4. Lyases Group eliminatio		Group elimination to form double/triple bonds	
In	5. Isomerases	Isomerization (form isomers)	
London	6. Ligases	Bond formation coupled with ATP hydrolysis	

Enzyme Nomenclature (Naming)

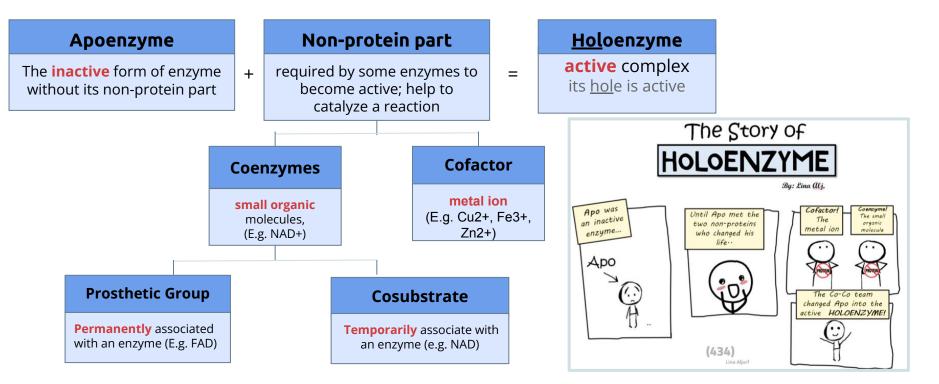
	Common name	Systemic name	
Rule Suffix "-ase"		based on the rules given by IUBMB (International Union of Biochemistry & Molecular Biology): EC Class . Subclass . Subsubclass . Enzyme number (EC = Enzyme Commission)	
Example	(E.g. amylase)	Example: EC 3.4.17.1 (carboxypeptidase A)	
	Exceptions: pepsin, trypsin	Hydrolase, breaks a bond Which enzyme exactly? hypothetically #1 Which bond? peptide (439) *This is just an example, don't memorize it Just know what the numbers stand for	

Cofactors & Coenzymes

• The majority of enzyme require these molecules

• They are present in the active site as an additional molecule

Holoenzymes are enzymes that require non-protein groups to catalyze a reaction (become active)



Ribozymes

RNAs (ribonucleic acid) with enzymatic activity (they're the only non-protein enzymes)

Isoenzymes

enzymes that catalyze the **same chemical reaction** but have slightly **different structures** They're usually found in different locations [Ex. blood, tissue]

Zymogens

(Aka proenzymes) (don't confuse with apoenzymes) **inactive** enzyme precursors that require a biochemical change to become active (E.g. cleavage of a peptide blocking the active site, phosphorylation). They're activated when needed. This provides a way of regulation. For example, [pepsinogen \rightarrow pepsin] only when we're eating

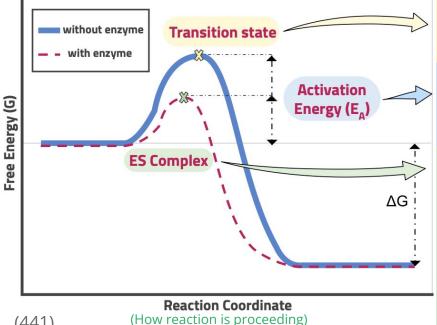
(434): notice that zymogens & apoenzymes need different things to become active:

Apoenzymes require a coenzyme/cofactor

Zymogens require a biochemical change

★ Important slide

How do enzymes work?



(441)

- ΔG of products must be less than ΔG of • reactants
- Free energy change has to be negative for all reactions to proceed

It is a **high-energy** intermediate that reactants pass through in every chemical reaction; it has greater energy that than that of reactants or products alone (the peak)

It is the difference in energy between reactants & transition state • If activation energy is available, the reaction can proceed forming products

• Uncatalyzed reactions are often slow due to high E

In order for enzymes to speed up reactions, they must: 1) decrease the activation energy required for a reaction, providing an alternative transition state of lower energy called enzyme-substrate complex and thus speed up the reaction.

2) <u>NOT</u> alter the change in the free energy (ΔG) "energy that can do work" (441)

Why? because we don't want them to change the equilibrium of the reaction; rather, we need them to accelerate the rate by which equilibrium is reached, speeding up both forward & reverse rates

Summary of how enzymes work:

1) Activation energy is reduced 2) Free energy remains the same

(436) **Enzyme induction =** increasing activity **Enzyme inhibition =** decreasing activity

Enzyme Activity or Velocity

Velocity: the rate of a reaction catalyzed by an enzyme

Enzyme Activity: is expressed as **µ moles** of product formed/**min/mg** (per minute per milligram of enzyme) enzyme

There are 3 factors that affect enzyme activity:

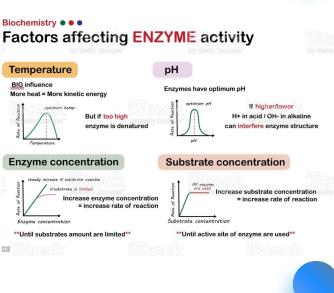
- Temperature
- pH
- [S] and [E] concentration

*Square brackets [] depict concentration

*Note 441:

Enzyme velocity can be measured by either:

- how much product is increased/formed (more common)
- how much substrate concentration is decreased



Factors That Affect Enzyme Activity

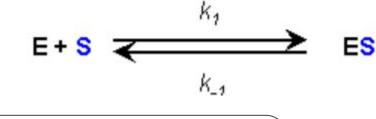
★ Important slide

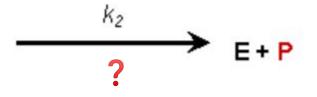
Temperature

- Every enzyme has an optimal temp. for catalyzing a reaction, in humans most enzymes have an optimal (enzyme is maximally active) temp of 37°C
- The **rate** of an enzyme **initially increases** with rise in temperature (Note 441: increase in velocity until it reaches peak velocity (very active))
- But at **high** temp. (above **40°C**) enzymes are **denatured** → become **inactive**

рН	[S] & [E]	
Every enzyme has an optimal pH for catalyzing a reaction (peak of bell-shaped curve) Most have highest activity between pH 6-8 (exception: pepsin has highest activity at pH 2 in stomach) pH affects catalysis through either the substrate or ionizable groups in the active site of *From Team 441 \rightarrow	 At low [S]: The reaction velocity/rate (v) is proportional to [S] (increases initially with increasing [S] At high [S]: Further addition of substrate has no effect on enzyme activity because enzyme is saturated and all active sites are engaged The rate of an enzyme reaction is directly proportional to [E] if [S] is higher than [E] 	

Enzyme Kinetics





S = Substrate
E = Enzyme
ES = Enzyme-Substrate complex
P = Product
k₁, k₋₁, k₂ = Rate constants

Note 441: In this reaction model, ES has 2 fates:

- 1) Continue to form product [right]
- 2) Go backwards [left]

(equal amounts in each direction)

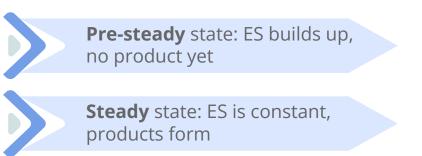
Extra: Why is k_{2} missing? Although step 2 is reversible, we do not consider its reverse reaction because our study of kinetics is during the early phase, where there is a very low concentration of product so k_{2} is negligible

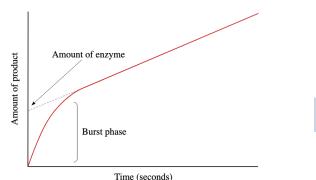


Initial Rate of Enzyme Reaction

1) <mark>Pre-steady</mark> state kinetics When an enzyme is mixed with high [S], there is an **initial** short period of time (few 100 microseconds) during which **intermediates** leading to the formation of product **[ES] gradually build up** (no product had formed yet)

2) <mark>Steady</mark> state kinetics After initial state, the **reaction rate** and **concentration** of intermediates change **slowly** with time and the intermediate is said to be in steady state because its rate of synthesis is equal to its rate of degradation Rate of formation of ES = rate of breakdown of ES to (E+S) & (E+P)





Helpful Video :)

Michaelis-Menten Equation

- The model of enzyme kinetics was first proposed by Michaelis & Menten in 1913 and later modified by <u>Briggs & Haldane</u>
- The **Michaelis-Menten equation** describes the relationship of **initial rate** of an enzyme to the **[S]**
- It measures the **initial velocity** [V_o] of an enzyme reaction

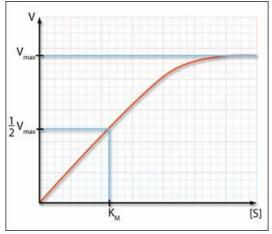


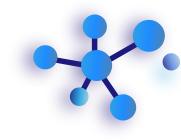
K_m: Michaelis constant

[S]: substrate concentration (at which V_0 is calculated)

*Need to memorize equation

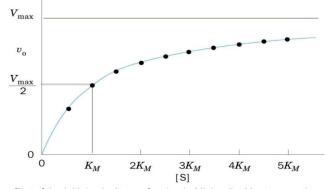
$$V_o = \frac{V_{max} \times [S]}{K_m + [S]}$$





K_m (Michaelis Constant)

- K_m is the [S] at which the **initial rate** (v_o) is one-**half** of the maximum rate (½ V_{max})
- In other words, it is the [S] required to saturate half of all of the active sites of an enzyme



Plot of the initial velocity v_o of a simple Michaelis–Menten reaction versus the substrate concentration [S]

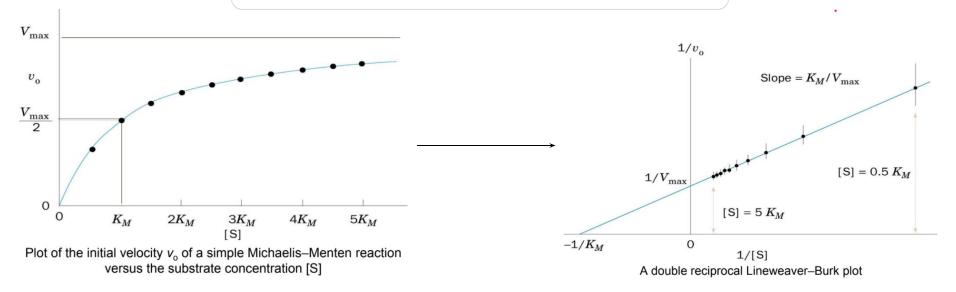
The K_m value of a substrate depends on its affinity with the enzyme:

- High K_m means low affinity with enzyme (more substrate needed to saturate the enzyme)
- Low K_m means high affinity with enzyme (less substrate needed to saturate the enzyme)

Lineweaver-Burk plot

The Lineweaver-Burk plot is a double-reciprocal plot, obtained by taking reciprocals of the Michaelis Menten equation

It is plotted to calculate the K_m and V_{max} values and to determine the mechanism of action of enzyme inhibitors



Quiz

Q1 : When classifying enzymes, which class functions to eliminate groups ?							
A) Oxidoreductases	B) Transferases	C) Lyases.	D) Ligases				
Q2 : Some enzymes require groups such as to become active enzymes.							
A) Non-protein / FAD	B)Non-protein / Na	C)Binding site / Transferase	D) Binding site / Ribozymes				
Q3 : Which phase contains the highest energy ?							
A) Reactants	B) Products	C) Transition	D) A and B				
Q4 : K _m is the substrate concentration at which the initial rate (v _o) is:							
A) ½ of V _{max}	B) ¹ / ₃ of V _{max}	C) ¼ of V _{max}	D) ½ of V _{max}				
Q5 : The K _m value of a substrate depends on:							
A) it's affinity with the enzyme	B) Activation energy of the reaction	C) Number of substrates involved	D) None				

P

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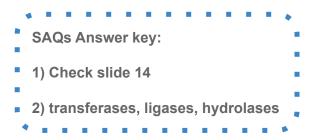
1. C 2. A 3. C





Q1: Mention one difference between the pre-steady state and the steady state.

Q2: Enumerate 3 types of enzymes





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