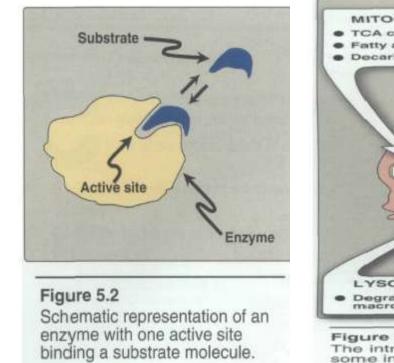
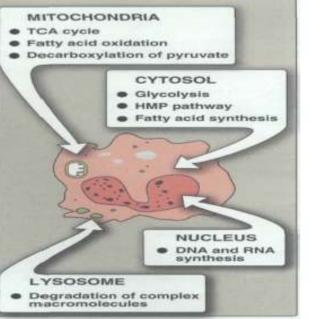




- It is necessary for biological reactions to occur much quicker than the ambient.
 - "Catalyst" a substance that when added to a chemical reaction, speeds it up without altering the final products or without itself being consumed.

– Enzymes are biological catalysts







The intracellular location of some important biochemical pathways.

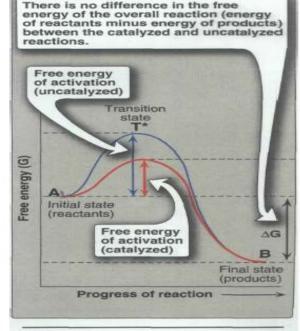


Figure 5.4

Effect of an enzyme on the activation energy of a reaction.

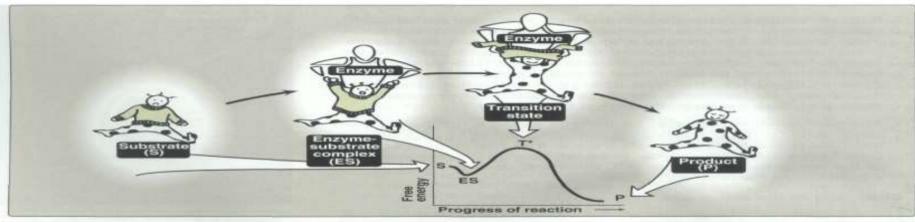


Figure 5.5

Schematic representation of energy changes accompanying formation of enzyme-substrate complex and subsequent formation of a transition-state complex.

Carbonic anhydrase: an enzyme in the blood hydrating CO₂

Transfer of CO_2 from the tissue -> blood -> release into air -> one of the fastest enzymes -> hydrates 10^6 molecules/sec

TABLE 8.	I Rate	enhancement	by	selected	enzymes

Enzyme	Nonenzymatic half-life		Uncatalyzed rate (k _{un} s ⁻¹)	Catalyzed rate (k _{cat} s ⁻¹)	Rate enhancement (k _{cat} s ⁻¹ /k _{un} s ⁻¹)
OMP decarboxylase	78,000,000	years	2.8 × 10 ^{−16}	39	1.4 × 10 ¹⁷
Staphylococcal nuclease	130,000	years	1.7×10^{-13}	95	5.6 × 10 ¹⁴
AMP nucleosidase	69,000	years	1.0 × 10 ⁻¹¹	60	6.0 × 10 ¹²
Carboxypeptidase A	7.3	years	3.0 × 10 ⁻⁹	578	$1.9 imes 10^{11}$
Ketosteroid isomerase	7	weeks	1.7 × 10 ⁻⁷	66,000	3.9 × 10 ¹¹
Triose phosphate isomerase	1.9	days	4.3 × 10 ^{−6}	4,300	1.0×10^{9}
Chorismate mutase	7.4	hours	2.6×10^{-5}	50	$1.9 imes 10^{6}$
Carbonic anhydrase	5	seconds	3 × 10 ⁻¹	T X 10°	$7.7 imes10^6$

Abbreviations: OMP, orotidine monophosphate; AMP, adenosine monophosphate. Source: After A. Radzicka and R. Wofenden. *Science* 267 (1995):90–93. Niacin is a precursor to nicotinamide

Enzymes require Cofactors

TABLE 8.2 Enzyme cofactors

Cofactor	Enzyme
Coenzyme	
Thiamine pyrophosphate	Pyruvate dehydrogenase
Flavin adenine nucleotide	Monoamine oxidase
Nicotinamide adenine dinucleotid	e Lactate dehydrogenase
Pyridoxal phosphate	Glycogen phosphorylase
Coenzyme A (CoA)	Acetyl CoA carboxylase
Biotin	Pyruvate carboxylase
5'-Deoxyadenosyl cobalamin	Methylmalonyl mutase
Tetrahydrofolate	Thymidylate synthase
Metal	
Zn ²⁺	Carbonic anhydrase
Zn ²⁺	Carboxypeptidase
Mg ²⁺	EcoRV
Mg ²⁺	Hexokinase
Ni ²⁺	Urease
Μο	Nitrate reductase
Se	Glutathione peroxidase
Mn	Superoxide dismutase
K ⁺	Propionyl CoA carboxylase

Table 8-2Biochemistry, Sixth Edition© 2007 W. H. Freeman and Company



NAD+as Cofacter Hartnup disease pellagra-like dermatosis''

III. PROPERTIES OF ENZYMES

Enzymes are **protein catalysts** that increase the velocity of a chemical reaction, and are not consumed during the reaction they catalyze. [Note: Some types of RNA can act like enzymes, usually catalyzing the cleavage and synthesis of phosphodiester bonds. RNAs with catalytic activity are called **ribozymes** (see p. 436), and are much less commonly encountered than protein catalysts.]

A. Active sites

Enzyme molecules contain a special pocket or cleft called the active site. The active site contains amino acid side chains that create a three-dimensional surface complementary to the substrate (Figure 5.2). The active site binds the substrate, forming an enzymesubstrate (ES) complex. ES is converted to enzyme-product (EP), which subsequently dissociates to enzyme and product.

B. Catalytic efficiency

Most enzyme-catalyzed reactions are highly efficient, proceeding from 10³ to 10⁸ times faster than uncatalyzed reactions. Typically, each enzyme molecule is capable of transforming 100 to 1000 substrate molecules into product each second. The number of molecules of substrate converted to product per enzyme molecule per second is called the **turnover number**.

The enzyme classification(EC number)

Class	Type of reaction	Example	Chapter
1. Oxidoreductases	Oxidation-reduction	Lactate dehydrogenase	16
2. Transferases	Group transfer	Nucleoside monophosphate kinase (NMP kinase)	9
3. Hydrolases	Hydrolysis reactions (transfer of functional groups to water)	Chymotrypsin	9
4. Lyases	Addition or removal of groups to form double bonds	Fumarase	18
5. Isomerases	Isomerization (intramolecular group transfer)	Triose phosphate isomerase	16
6. Ligases	Ligation of two substrates at the expense of ATP hydrolysis	Aminoacyl-tRNA synthetase	29 8

NOMENCLATURE

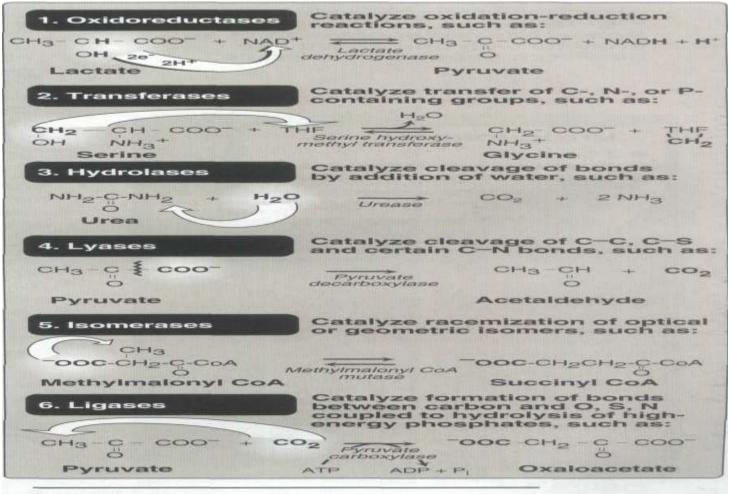
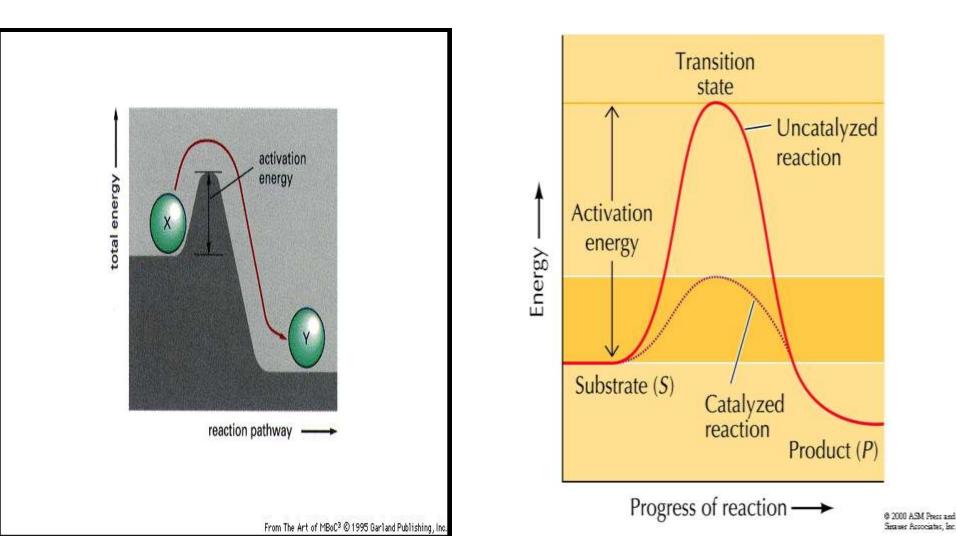


Figure 5.1

Examples of the six major classes of the international classification of enzymes (THF is tetrahydrofolate).

- Enzymes DO NOT change the equilibrium constant of a reaction
- Enzymes DO NOT alter the amount of energy consumed or liberated in the reaction (standard free energy change,
 G°)
- Enzymes DO increase the rate of reactions that are otherwise possible
- Enzymes DO decrease the activation energy of a reaction (G°[‡])

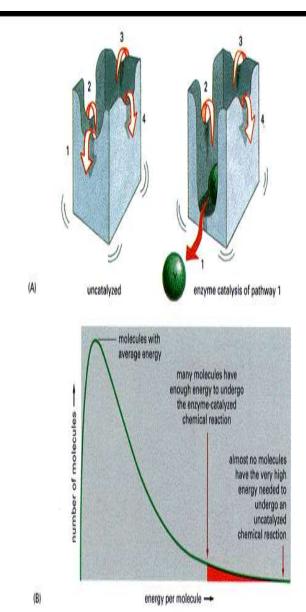


- Enzymes DO increase the rate of reactions that are otherwise possible
- Enzymes DO decrease the activation energy of a reaction ($\Box G^{\circ\ddagger}$)

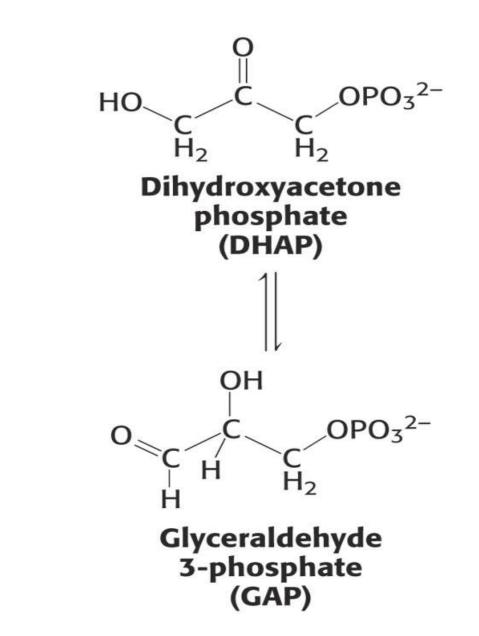
. In order for a reaction to take place between two molecules, the molecules must first find each other.

-This is why the rate of a reaction is dependent upon the concentrations of the reactants, since there is a higher probability that two molecules will collide at high concentrations.

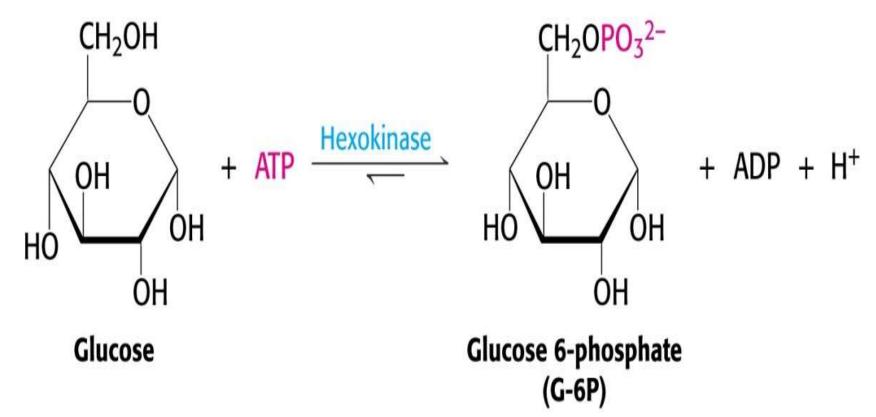
The enzyme organizes the reaction at the active site, thereby reducing the cost in terms of *ENTROPY*.



Example: conversion of DHAP into GAP



Enzymes reactions





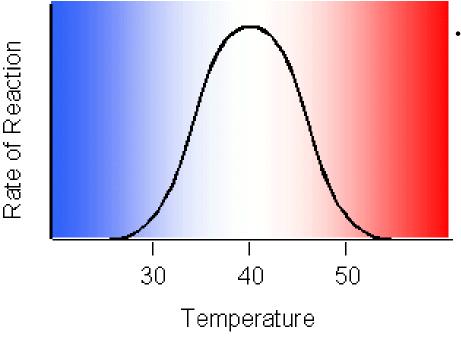
• Enzymes provide many medical benefits

- key to understanding inborn errors of metabolism
- important in reactions
- targets of chemotherapy
- aid in diagnosis and monitoring therapy
- primary role of vitamins is as enzyme cofactors
- key to metabolic control and balance

Enzyme properties

- All enzymes are proteins
 - Molecular Weight range: 15 kd-1000 kd
 - enzymes show the same physical and chemical properties as all proteins
 - Denaturation by T and pH
 - Precipitation by heavy metals and salts
 - sensitivity to proteases..Inhibitors
- Enzymes are efficient biological catalysts which must operate at <u>37° C or below and at pH values</u> found in living cells ,Sastrate conc. and [S]conc.

Factors Affecting Enzyme Activity

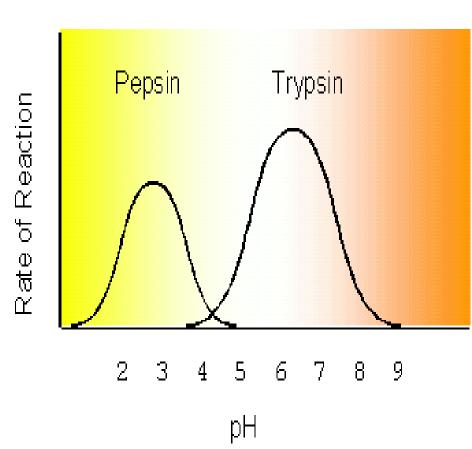


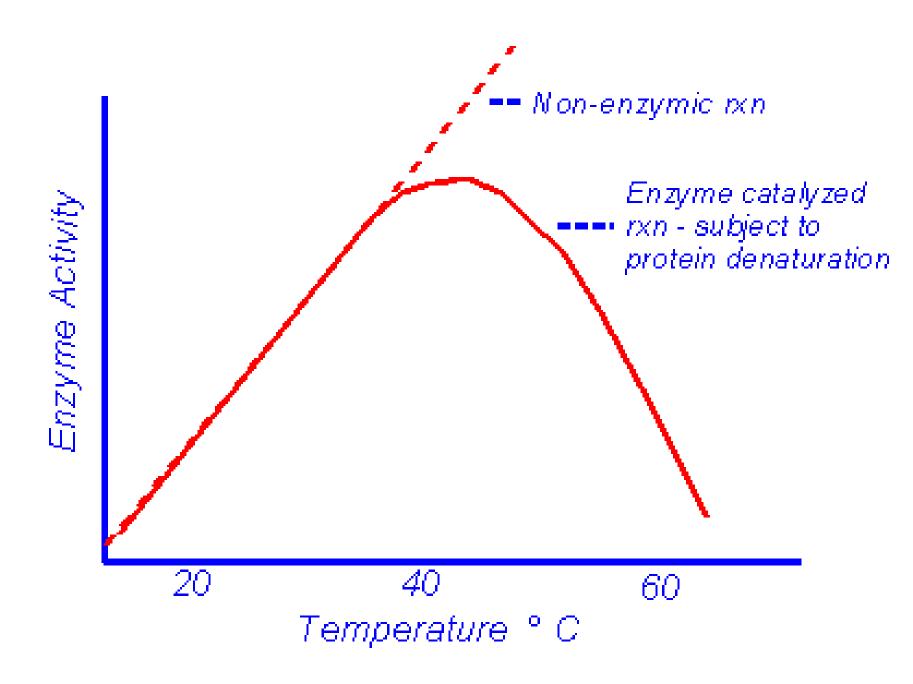
<u>рН</u>

- are most active at optimum pH
- contain R groups of amino acids with proper charges at optimum pH
- lose activity in low or high pH as tertiary structure is disrupted

<u>Temp</u>

- are most active at an *optimum* temperature (usually 37 °C in humans)
- show little activity at low temperatures
- lose activity at high temperatures as denaturation occurs





Optimum pH Values

. Enzymes in the body have an optimum pH of about 7.4

 certain have enzymes that operate at lower and higher optimum pH values

TABLE 20.5 Optimum pH for Selected Enzymes

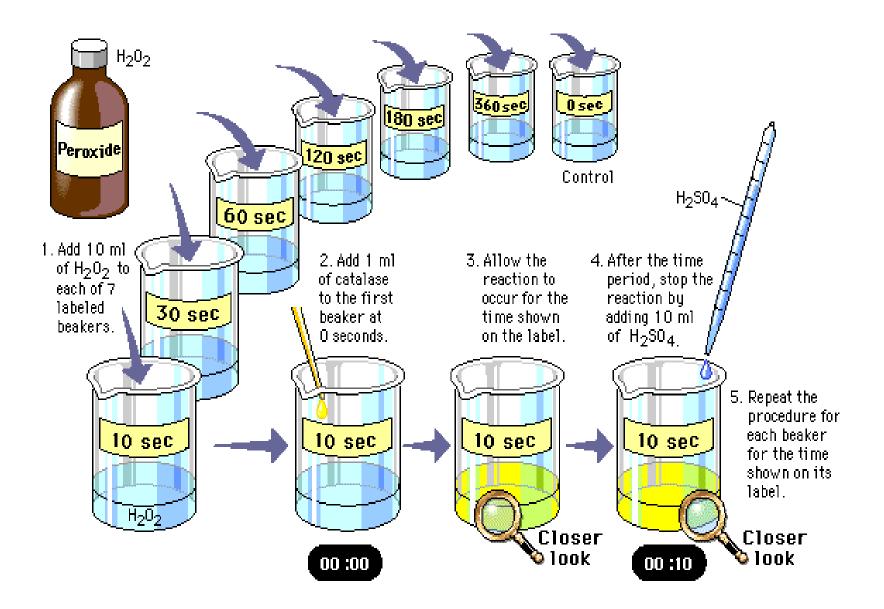
Enzyme	Location	Substrate	Optimum pH
Pepsin	Stomach	Peptide bonds	1.5-2.0
Sucrase	Small intestine	Sucrose	6.2
Amylase	Pancreas	Amylose	6.7–7.0
Urease	Liver	Urea	7.0
Trypsin	Small intestine	Peptide bonds	7.7-8.0
Lipase	Pancreas	Lipid (ester bonds)	8.0
Arginase	Liver	Arginine	9.7

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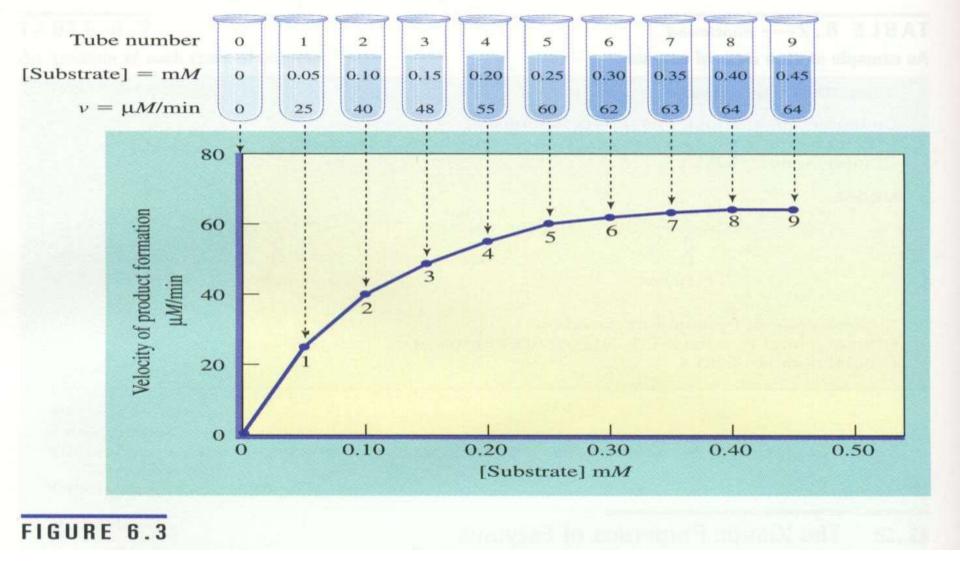
- ...An increase in *substrate concentration*
- increases the *rate of reaction* (at constant enzyme concentration)
- eventually saturates an enzyme with substrate to give maximum activity

eaction Ŷ đ Nate

Substrate Concentration



The velocity (V) of an enzyme-catalyzed reaction is dependent upon the <u>substrate concentration [S]</u>

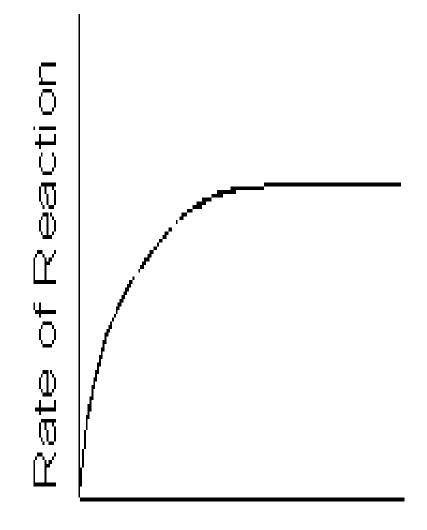


A plot of V vs [S] is often hyperbolic (Michaelis-Menten plot)

Enzymes and Enzyme Kinetics

[E] ..An increase in enzyme concentration

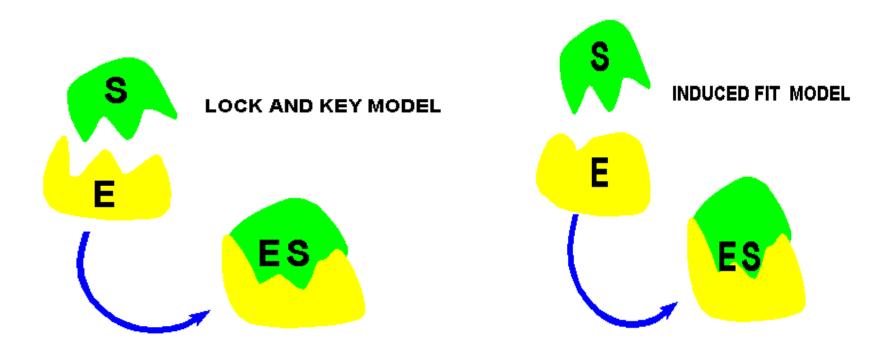
- increases the rate of reaction (at constant substrate concentration)
- binds more substrate with enzyme



Enzyme Concentration



- Enzymes are highly specific in their catalysis
 - they must bind (form a complex) with substrate into a region of the enzyme known as the "active site"
- How?



- *Substrate*s bind to the enzyme's active site
 - pocket in the enzyme

- Substrates bind in active site by
 - -hydrogen bonding
 - -hydrophobic interactions
 - -ionic interactions

Enzyme/Substrate Interactions

- Lock and key model ٠
- substrate (key) fits into a perfectly shaped ٠ space in the enzyme (lock)

Induced fit model

FIGURE 6.11

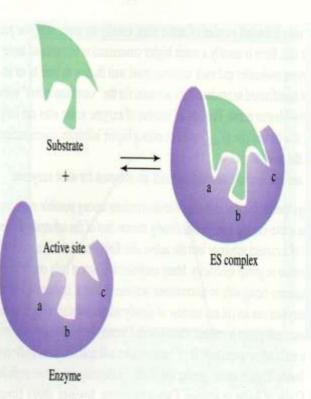
strate's size, shape, and polarity.

- substrate fits into a space in the enzyme, causing the enzyme to change conformation
- change in protein conformation • leads to an exact fit of substrate with enzyme

Substrate The induced-fit model to explain binding of a substrate to an enzyme active site. Initially the enzyme does not have a preformed site for substrate binding. Initial binding of the substrate induces ES complex specific conformational changes in the enzyme structure to make it more compatible to the sub-

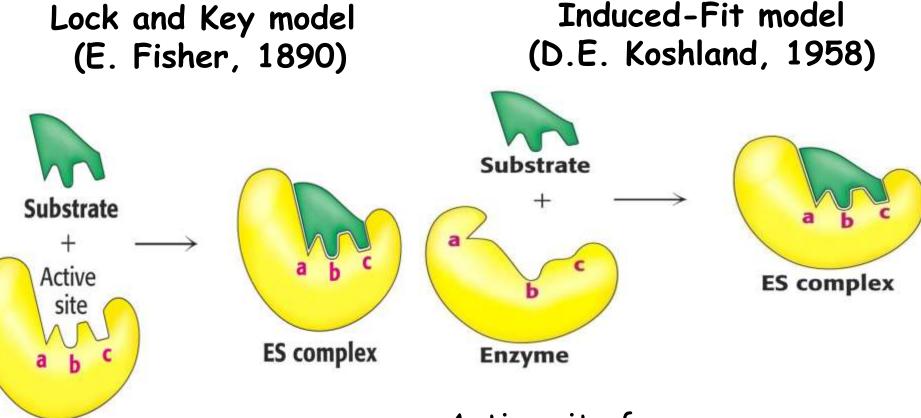
FIGURE 6.10

The lock and key model to describe the formation of an ES complex. The substrate has a shape that is complementary or fits into a preformed site on the enzyme. Note that a, b, and c refer to specific types of interactions that form between substrate and enzyme.





Binding specificity governed by 3D arrangement of atoms



Enzyme

Active site complementary to shape of substrate

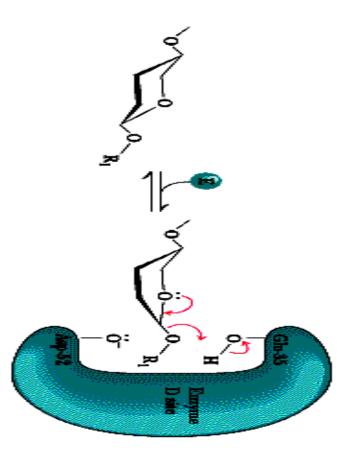
Active site forms a complementary shape of substrate after binding substrate **Enzyme Properties**

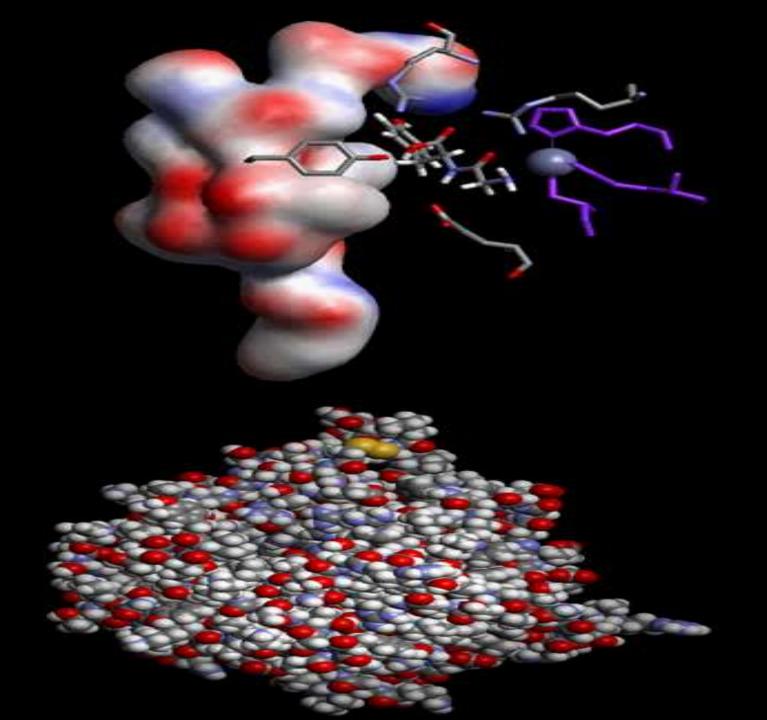
 *Enzymes also allow the regulation of reactions through <u>activation or inhibition</u> of the enzyme by effectors

* All biological reactions are found to be enzyme catalyzed**

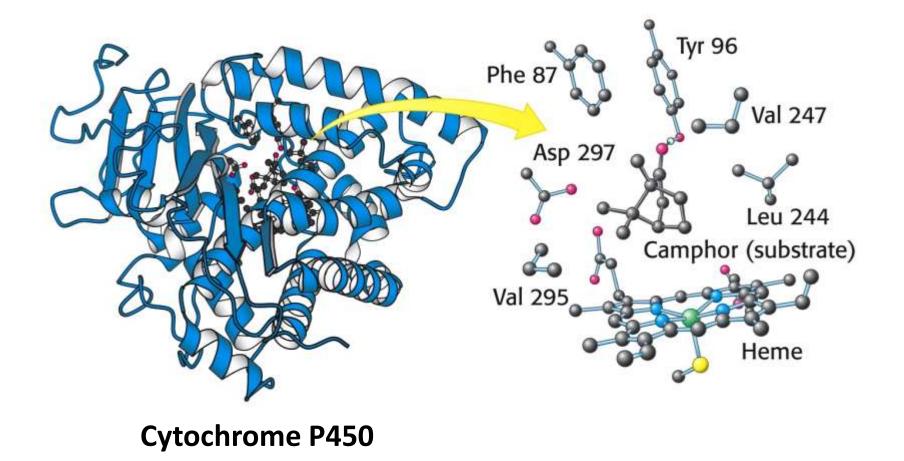
- How do enzymes catalyze biochemical reactions?
 involves basic principles of organic chemistry
- What functional groups can be involved in catalysis?
- catalysis occurs when substrate is immobilized near these residues at the active site

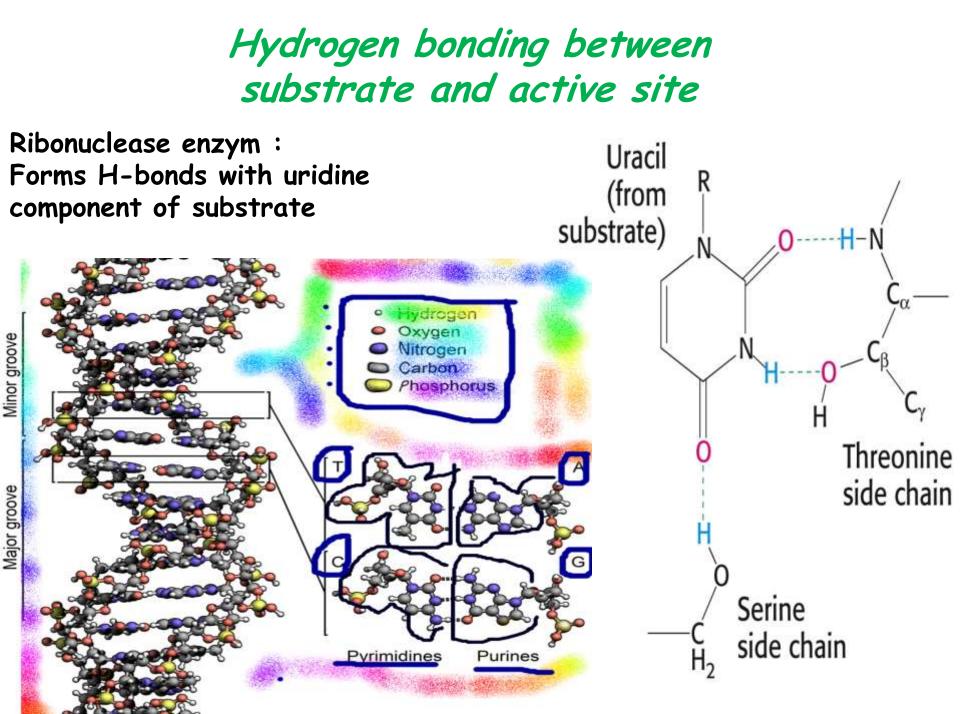
• The binding of the substrate results in the distortion of the substrate in a way that makes the chemical reaction easier.





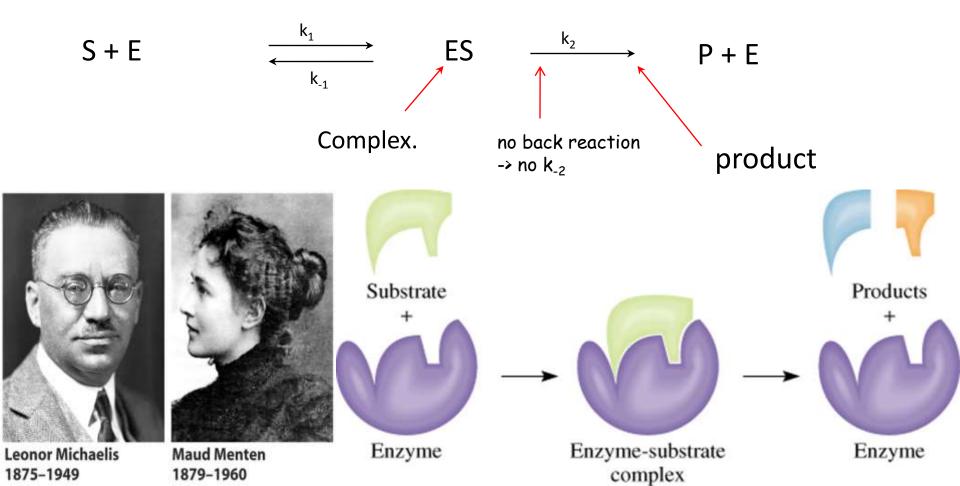
X-ray crystallography to "see" ES complexes

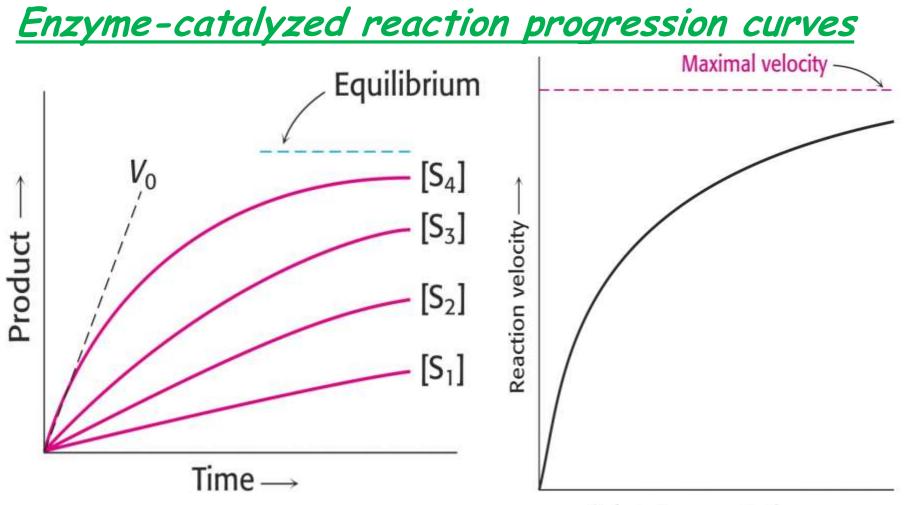




Michaelis and Menten

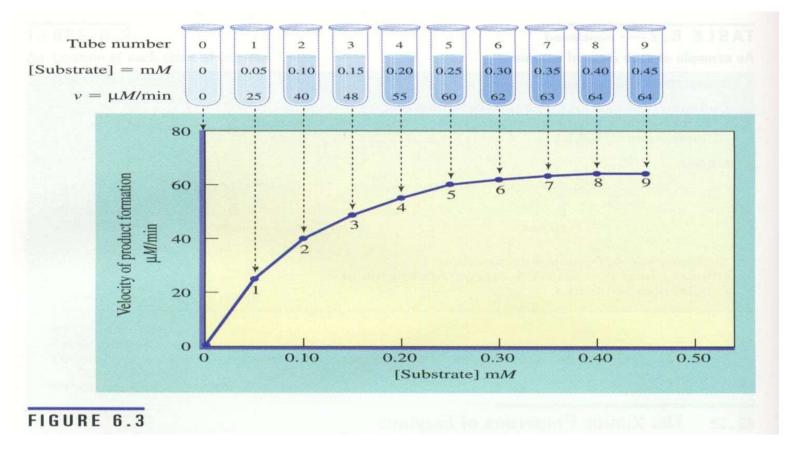
In 1913, Michaelis and Menten proposed the following mechanism for a saturating reaction rate





Substrate concentration \rightarrow

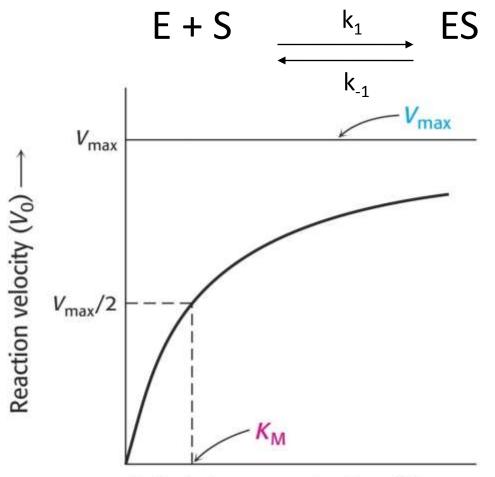
 V_0 -> initial velocity -> product formed /sec at the beginning of the reaction (t=0) -> V_0 changes with [S] -> V_0 rises when [S] rises -> until <u>saturation (Max.</u> <u>Velocity</u>) • The velocity (V) of an enzyme-catalyzed reaction is dependent upon the substrate concentration [S]

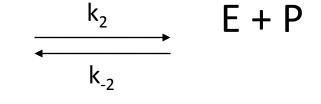


• A plot of V vs [S] is often hyperbolic (Michaelis-Menten plot)

Enzymes and Enzyme Kinetics

<u>Velocity vs Substrate Concentration:</u> <u>The Michaelis-Menten model</u>





 V_{max}: maximal velocity when all sites of E occupied

•

 K_m: Michaelis constant, when [S] gives V_{max}/2

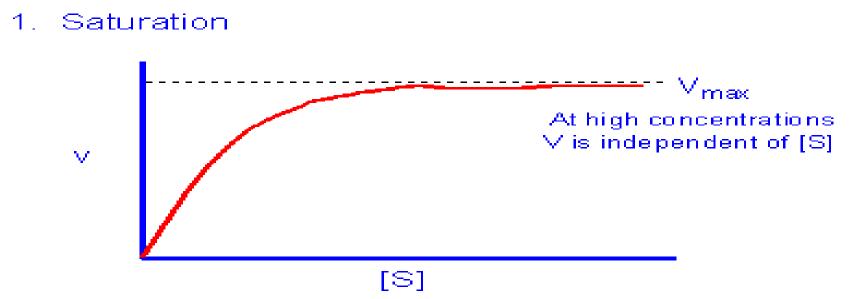
Substrate concentration [S] \longrightarrow

Enzyme Kinetics

 In 1913, Lenor Michaelis and Maude Menten made the assumption that the reversible step in the mechanism does achieve equilibrium

The Michaelis - Menten Model

Experimental Observations



Enzyme Kinetics

Michealis-Menten equation

$$v_o = \underline{Vmax [S]}$$

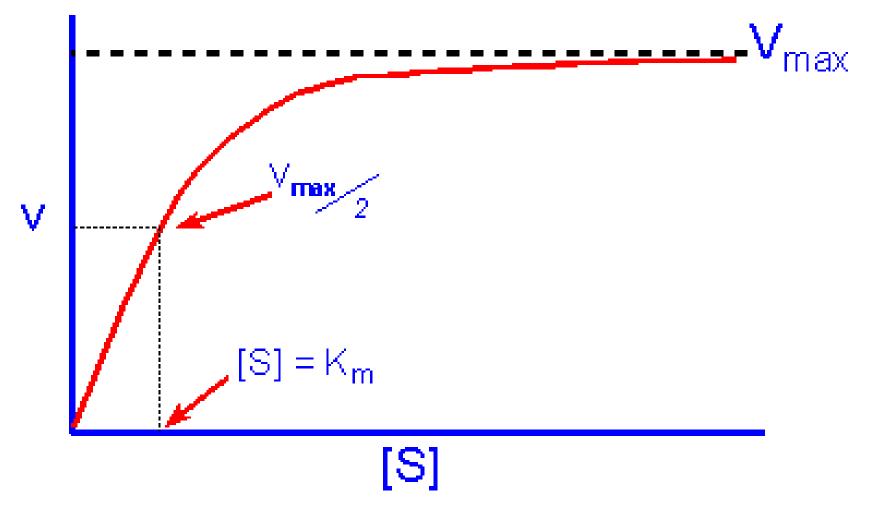
 $K_m + [S]$

 V_{max} = the rate of reaction in which all of the active sites of the enzyme are consumed by substrate

 K_m = a ratio of all rate constants involved. K_m also represents the substrate concentration at which the reaction rate is 1/2 of V_{max}

[S] = the concentration of substrate binding to enzyme

Measurement of K_m and V_{max}



Extrapolation to Vmax is quite difficult in such a plot and an alternative form of plot was sought which would be more useful.

$$V = \underline{V_{max}}[S]$$
$$K_{M} + [S]$$

- V = is the reaction rate (velocity) at a substrate concentration [S]
- V_{max=} is the maximum rate that can be observed in the reaction
 - substrate is present in excess
 - enzyme can be saturated (zero order reaction)
- K_{M=} is the Michaelis constant
 - a constant that is <u>related to the affinity of the enzyme for the substrate</u>
 - units are in terms of concentration

$$K_{M} = \frac{k_{1} + k_{2}}{k_{1}}$$

Enzymes and Enzyme Kinetics

Begin with the Michaelis - Menten equation and take the reciprocal of both sides.

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

$$1/v = \frac{K_{m}}{V_{max}} \times 1/[S] + 1/V_{max}$$

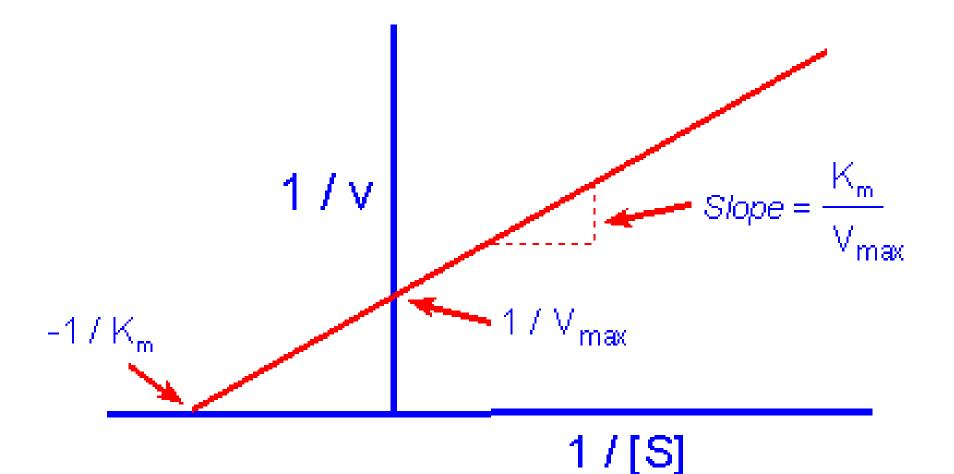
This equation has the form of a linear or straight line: y = mx + b

Thus if we plot 1/v _vs 1/ [S] we get a straight line plot according to Lineweaver and Burke._____1 / v



Lineweaver and Burke plot Y= mx + b I/V = Km/Vmax * I/[S] + 1/V Slope=m

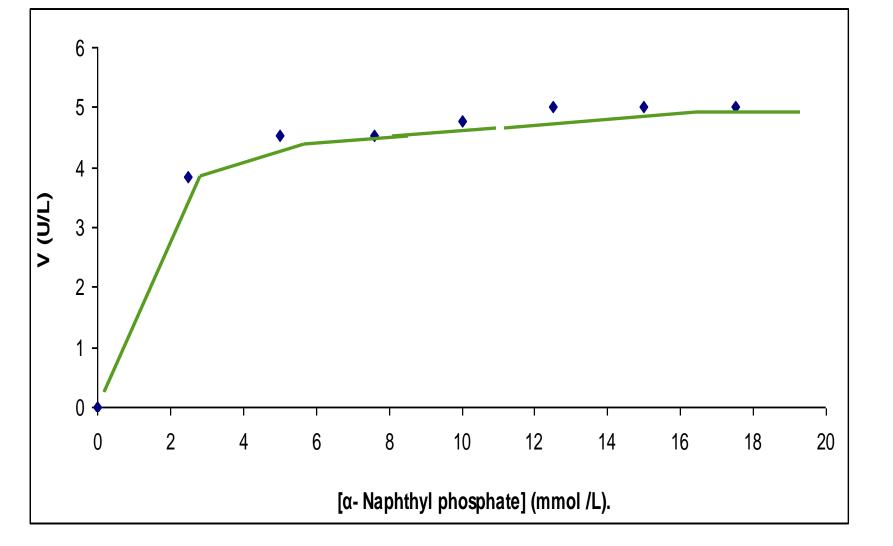
A Double Reciprocal or Lineweaver-Burke Plot



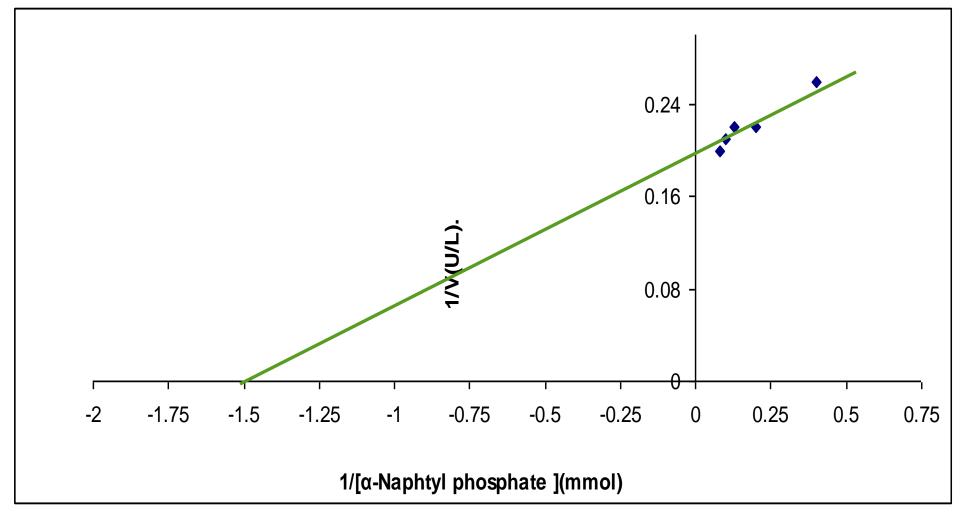
Remember that because this is a reciprocal plot that the origin represents infinite substrate concentration and therefore the maximum velocity.

Example__Effect of Selective Inhibitors on Activity of **Prostatic Acid Phosphatase** [PAP] in Sera of Patients

The purpose of this study is to determine PAP in patients with BPH activity ,and study the inhibitory effect of several compounds [Molybdate sodium, L-tartrate ,and Cupper sulfate]on the activity of enzyme .



Kinetic properties of (α-naphthyl phosphste) acid phosphatase in serum: *Michaelis –Menten plots*.



Kinetic properties of(α -naphtyl phosphste) acid phosphatase in serum (Line weaver Burk).

Michaelis-Menten Kinetics

When the enzyme is saturated with substrate, the reaction is progressing at its maximal velocity, V_{max} . At saturation [E]_T = [ES], and the equation for reaction velocity simplies to $V_{max} = k_2$ [E]_T

the <u>Michaelis-Menten Equation</u> of enzyme kinetics:

$$v = \frac{V_{\max}[S]}{K_M + [S]}$$

Michaelis-Menten Kinetics

<u>What is K_M ?</u>

>The concentration of substrate which gives $\frac{1}{2}$ of V_{max} .

>This means that low values of <u>Km</u> imply the enzyme achieves <u>maximal catalytic efficiency at low [5]</u>.

**K_M gives an idea of the range of [S] at which a reaction will occur.

-> indicates binding strength (substrate affinity) <u>The larger the K_M, the WEAKER the binding affinity of</u> <u>enzyme for substrate.</u>

Michaelis-Menten Kinetics

TABLE 8.4 $K_{\rm M}$ values of some enzymes

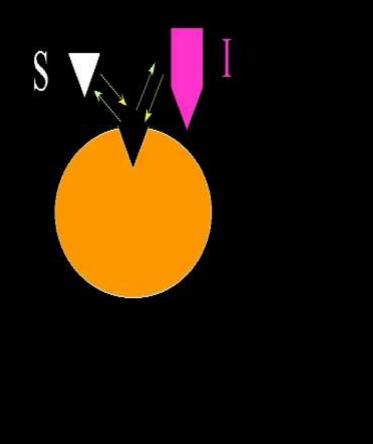
Substrate	<i>K_M</i> (μM)
Acetyl-L-tryptophanamide	5000
Hexa-N-acetylglucosamine	6
Lactose	4000
Threonine	5000
CO ₂	8000
	50
Pyruvate	400
HCO ₃	1000
ATP	60
Arginine	3
tRNA	0.4
ΑΤΡ	300
	Acetyl-L-tryptophanamide Hexa-N-acetylglucosamine Lactose Threonine CO ₂ Benzylpenicillin Pyruvate HCO ₃ ATP Arginine tRNA

Enzyme Inhibition

- Inhibitors can halt the activity of an enzyme
 - results in a decreasing concentration of product formation
 - Drug therapy is based on the inhibition of specific enzymes
- There are three major classes of inhibitors
 - -Competitive
 - -Noncompetitive
 - -Uncompetitive

Competitive Inhibition

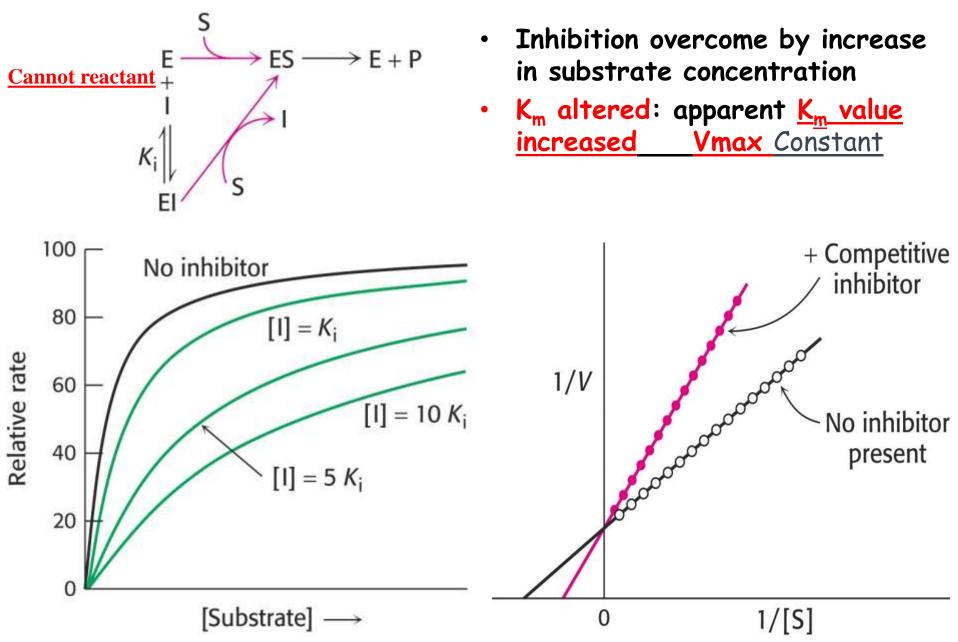
1. COMPETITIVE

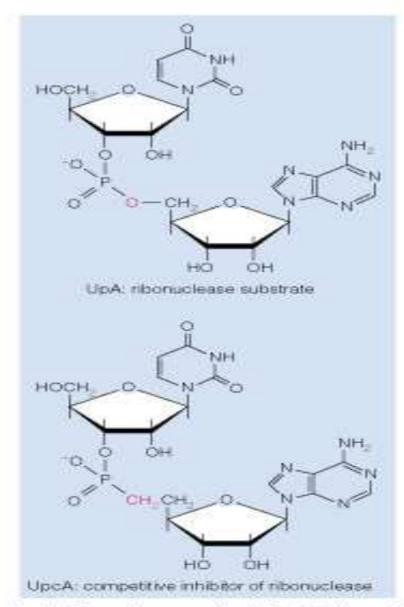


 A molecule that fits into the enzyme's active site but does not react with lt Enzyme will remain inactive until the inhibitor falls off More substrate is needed to get to the maximum rate,

since substrate "competes" with inhibitor

Competitive inhibition affects K_m

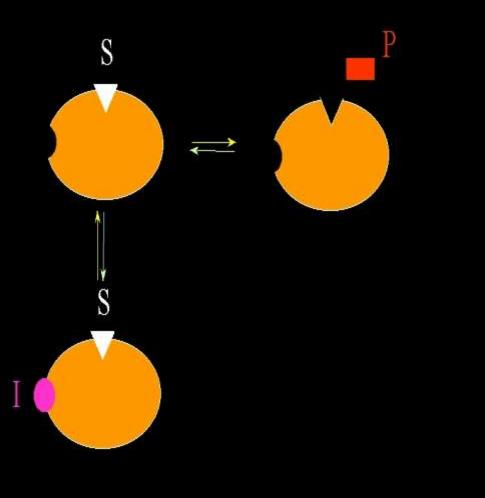




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Uncompetitive Inhibition

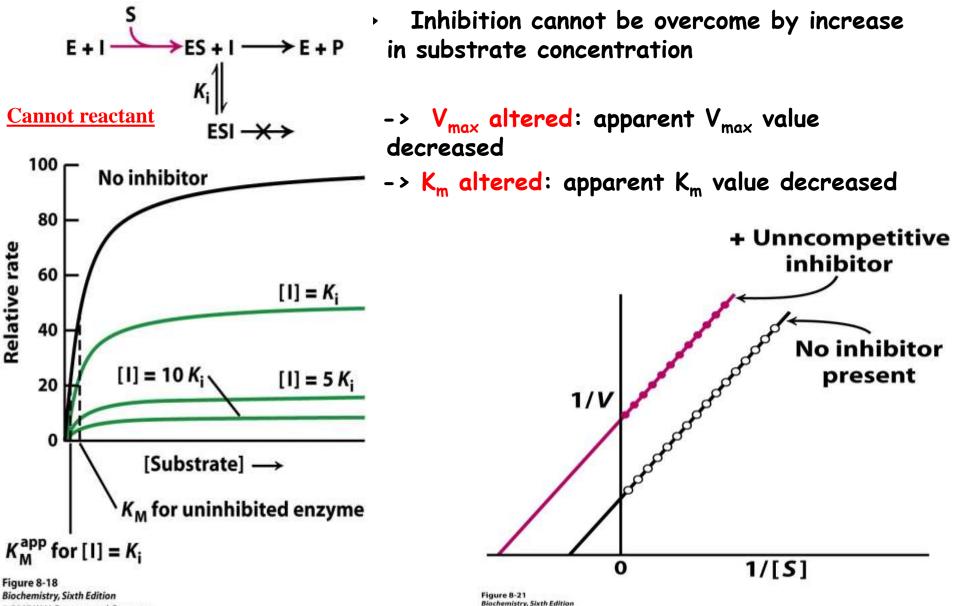
4. UNCOMPETITIVE



 Inhibitor binds to the enzyme only after enzyme-substrate complex forms

• As a result, catalytic activity is blocked

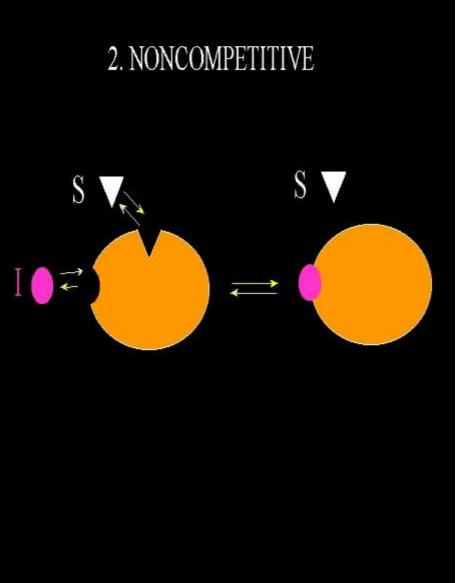
Un-Competitive inhibition affects V_{max} and K_m



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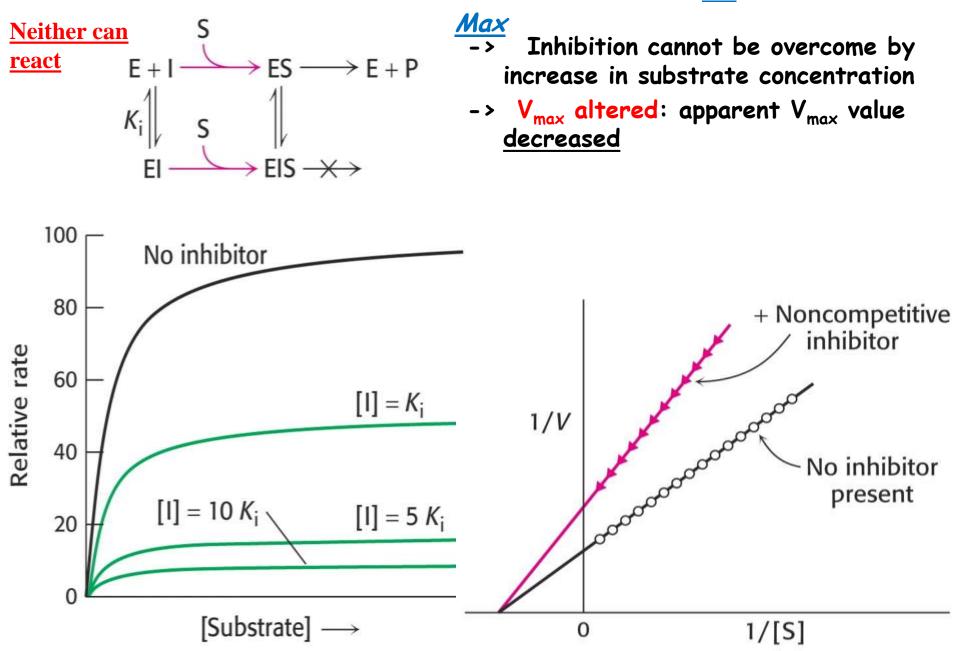
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Noncompetitive Inhibition * MIXED

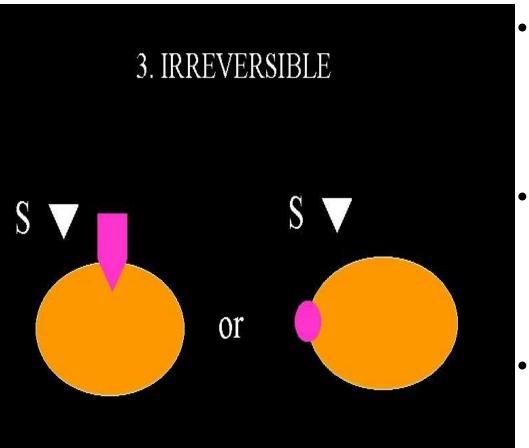


- Inhibitor fits into a site on the enzyme different from the active site
- As a result, the folding of the enzyme changes a bit, distorting the active site in a way that makes it less effective as a catalyst
- A decrease in the maximum rate would be observed since each catalyst has become less efficient

Non-Competitive inhibition affects V_{max}

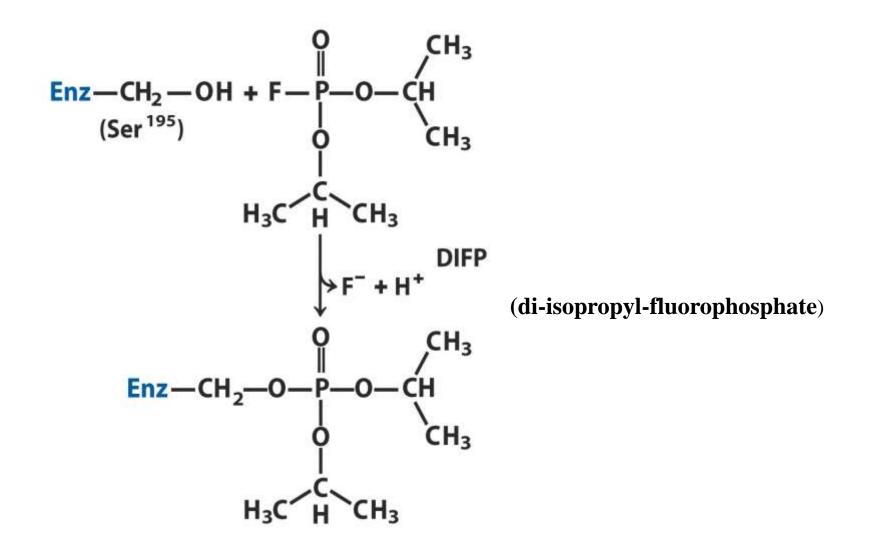


Irreversible Inhibition



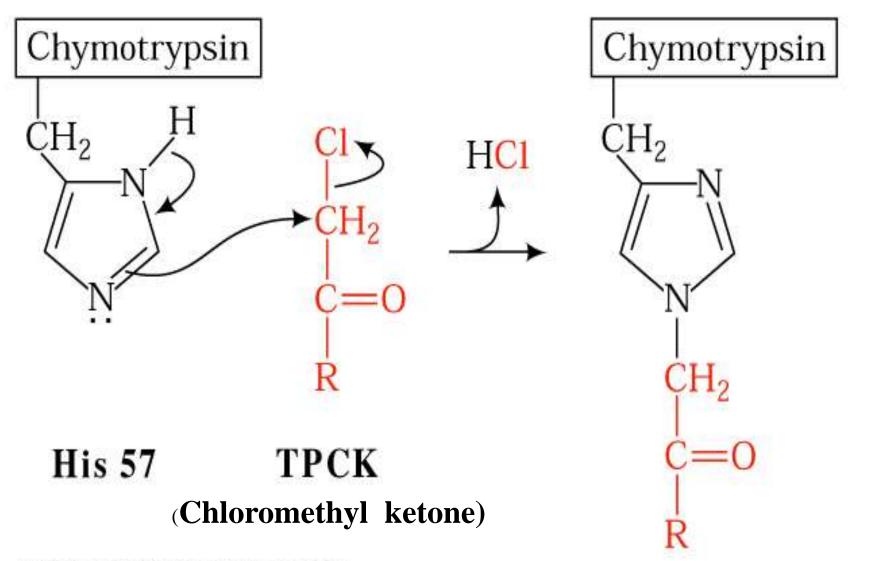
- Inhibitor may bind to the active site or alternative site
- Next, inhibitor forms a covalent bond to the enzyme
- Since inhibitor, will not fall off, the enzyme molecule is dead

Irreversible Inhibition by Adduct Formation

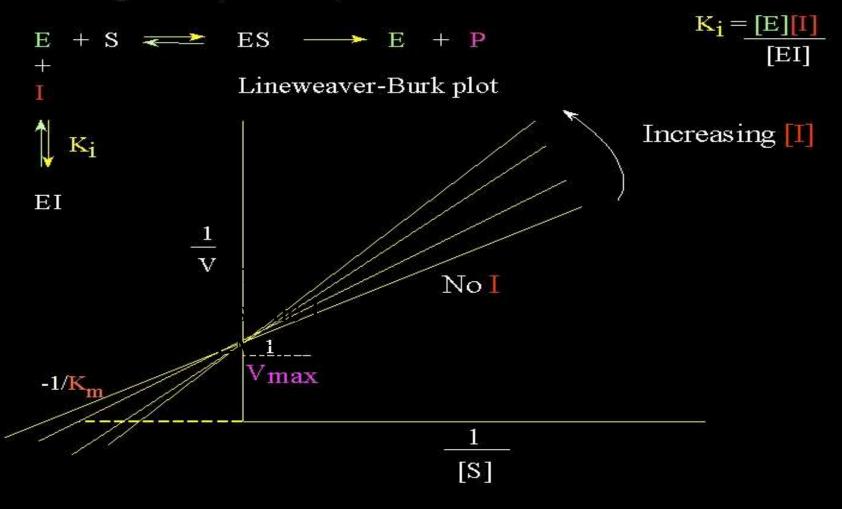


Irreversible Inhibition of <u>Chymotrypsin</u> by TPCK

Enzyme How to work? Cymotrynsin Mechanism



1. Competitive (reversible)



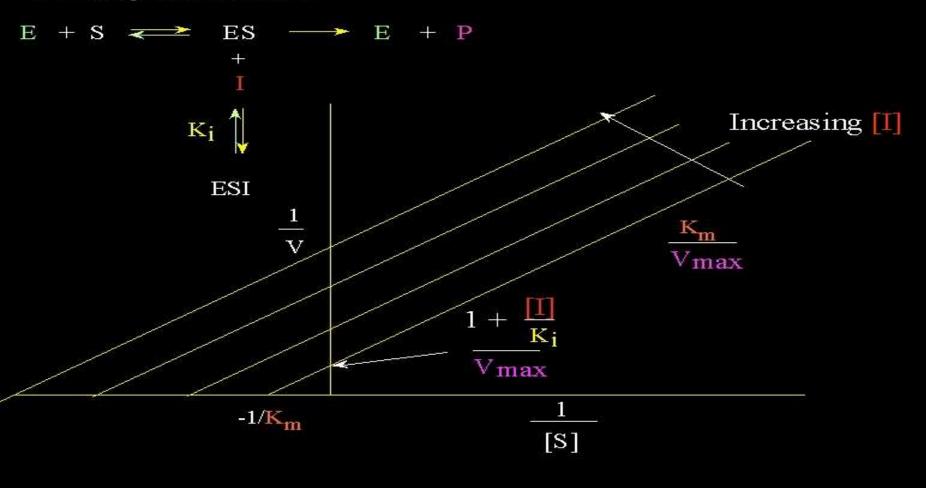
 1-no I
 Slope=Km/Vmax

 2-some I
 Km increase and Vmax constant

 3-More I

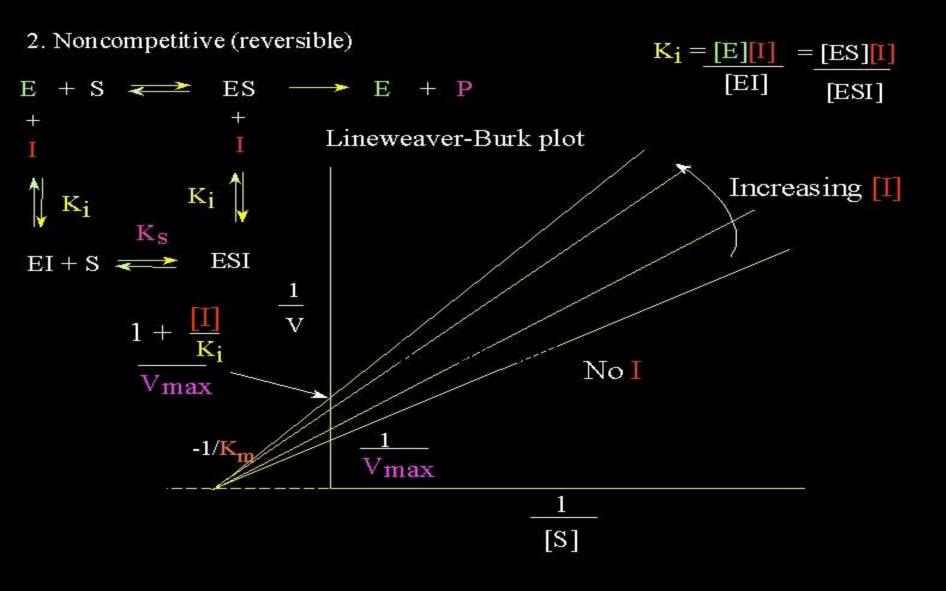
 Different slopes, same y-intercept
 (Km for substrate increases)

4. Uncompetitive Inhibition

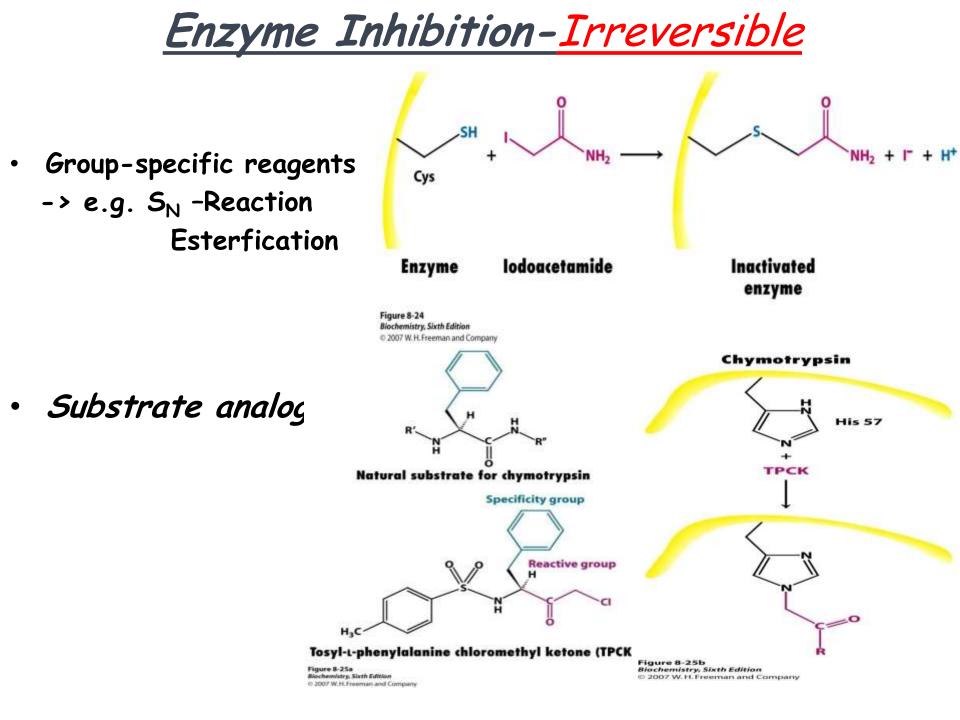


1-no I	Slope=Km/Vmax		
2-some I	Km decreas and Vmax	<i>decreas</i>	
3-More I			

Same slope, different x-intercept and y-intercept (Equal <u>change in both</u> <u>Km and Vmax</u>)



Different slopes, different y-intercept, same x-intercept (<u>Vmax</u> <u>decreases</u>) <u>Km constant</u>





- Enzymes are biological catalysts, Enzyme as proteins
- Enzymes DO decrease the activation energy of a reaction (\[\]G^{\veet}
- _Factors Affecting Enzyme Activity T, PH, [S], [E] and Inhibiters
- <u>Michaelis-Menten Equation</u> V₀=Vmax * [S] / Km * [S]
- 1-Lineweaver Burke PLOT
 - . $I/V_0 = Km/Vmax$. I/S + I/Vmax and Its proofed last equation

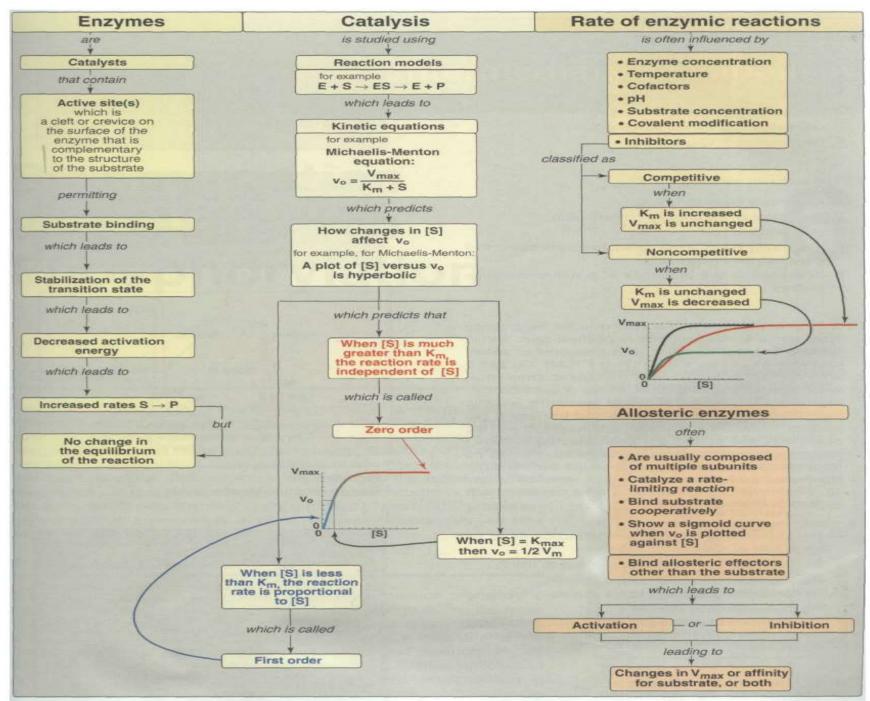
Km \implies [S] When $V_0 = \frac{1}{2}$ Vmax

enzyme has a small value of K_M, it achieves its maximum catalytic efficiency at low substrate

- Inhibiters –Competitive Km Vmax–Un competitive Km Vmax -Non-competitive Vmax
- (S) only in Competitive Inhibition .
- Tow types From Inhibiters Reversible and Irreversible .

X. CHAPTER SUMMARY

Enzymes are protein catalysts that increase the velocity of a chemical reaction by lowering the energy of the transition state. Enzymes are not consumed during the reaction they catalyze. Enzyme molecules contain a special pocket or cleft called the **active site**. The active site contains amino acid side chains that create a three-dimensional surface complementary to the substrate. The active site binds the substrate, forming an enzyme-substrate (ES) complex. ES is converted to enzyme-product (EP), which subsequently dissociates to enzyme and product. An enzyme allows a reaction to proceed rapidly under conditions prevailing in the cell by providing an alternate reaction pathway with a lower free energy of activation. The enzyme does not change the free energies of the reactants or products and, therefore, does not change the equilibrium of the reaction. Most enzymes show Michaelis-Menten kinetics. and a plot of the initial reaction velocity. Vo. against substrate concentration, [S], has a hyperbolic shape similar to the oxygen dissociation curve of myoglobin. Any substance that can diminish the velocity of such enzyme-catalyzed reactions is called an inhibitor. The two most commonly encountered types of inhibition are competitive (which increases the apparent K_m) and noncompetitive (which decreases the V_{max}). In contrast, the multi-subunit allosteric enzymes frequently show a sigmoidal curve similar in shape to the oxygen dissociation curve of hemoglobin. They are frequently found catalyzing the committed (rate-limiting) step(s) of a pathway. Allosteric enzymes are regulated by molecules called effectors (also modifiers) that bind noncovalently at a site other than the active site. Effectors can be either positive (accelerate the enzyme-catalyzed reaction) or negative (slow down the reaction). An allosteric effector can alter the affinity of the enzyme for its substrate, or modify the maximal catalytic activity of the enzyme, or both.



$$\frac{1}{V} = \frac{1}{V_{\text{max}}} + \frac{K_{\text{M}}}{V_{\text{max}}} \frac{1}{[S]}$$
(18)

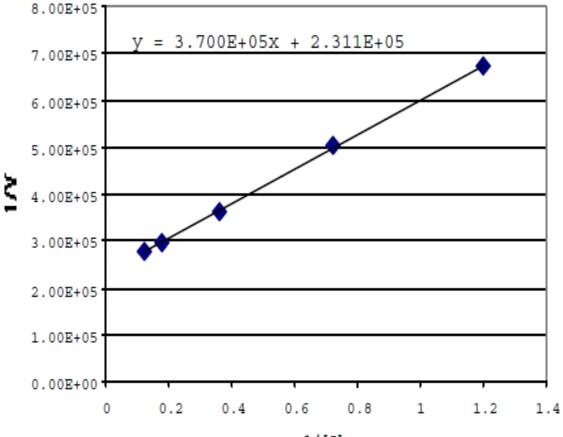
Determining K_M and V_{max} experimentally

To characterize an enzyme-catalyzed reaction K_M and V_{max} need to be determined. The way this is done experimentally is to measure the rate of catalysis (reaction velocity) for different substrate concentrations. In other words, determine V at different values of [S]. Then plotting 1/V vs. 1/[S] we should obtain a straight line described by equation (18). From the y-intercept and the slope, the values of K_M and V_{max} can be determined. For example, use EXCEL to plot the data shown below. Fit the data to a straight line, and from the equation of the straight line determine the values of K_M and V_{max}.

$$\frac{1}{V} = \frac{1}{V_{\text{max}}} + \frac{K_{\text{M}}}{V_{\text{max}}} \frac{1}{[S]}$$
(18)

[S] (mM)	V (mM/sec)	1/[S] (mM-1)	1/V (sec/mM)
8.33	3.62E-06	0.12	2.76E+05
5.55	3.39E-06	0.18	2.95E+05
2.77	2.75E-06	0.36	3.64E+05
1.38	1.99E-06	0.72	5.02E+05
0.83	1.49E-06	1.2	6.73E+05

You should obtain a plot as shown in figure 6 below. From the fit to the data show that $K_M = 1.6$ for this data and V_{max} is 4.32×10^{-6} mM/sec



1/[S]

$\frac{1}{V} = \frac{1}{V_{max}} + \frac{K_M}{V_{max}} \frac{1}{[S]}$ (18)Significance of K_M From equation 18, when $[S] = K_{M}$, then $V = V_{max}/2$. Hence K_{M} is equal to the substrate concentration at which the reaction rate is half its maximum value. In other words, if an enzyme has a small value of K_M, it achieves its maximum catalytic efficiency at low substrate concentrations. Hence, the smaller the value of K_M, the more efficient is the catalyst. The value of K_M for an enzyme depends on the particular substrate . It also depends on the pH of the solution and the temperature at which the reaction is carried out. For most enzymes K_M lies between 10⁻¹ and 10⁻⁷ M.

