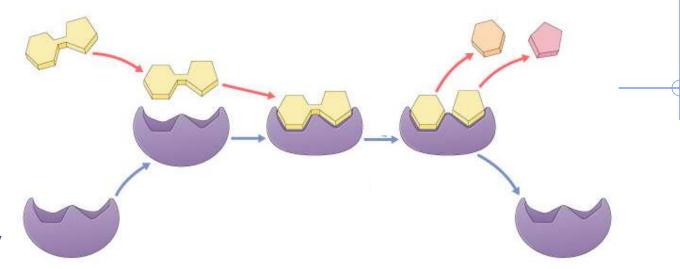


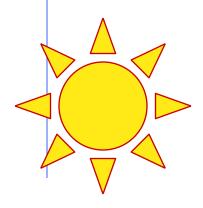
Enzymes:

"Helper" Protein molecules



Flow of energy through life

Life is built on chemical reactions





Chemical reactions of life

- Processes of life
 - building molecules
 - synthesis



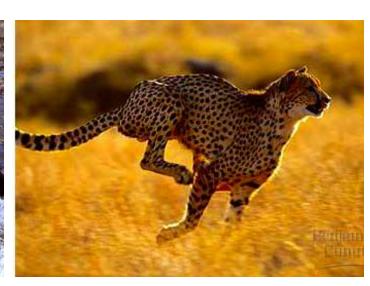
- breaking down molecules
 - digestion











Nothing works without enzymes!

- How important are enzymes?
 - all chemical reactions in living organisms require enzymes to work
 - building molecules
 - synthesis enzymes

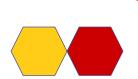


enzyme

breaking down molecules

We can't live without enzymes!

digestive enzymes

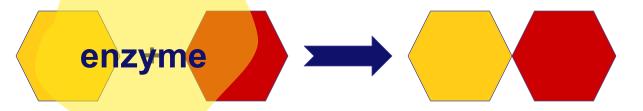




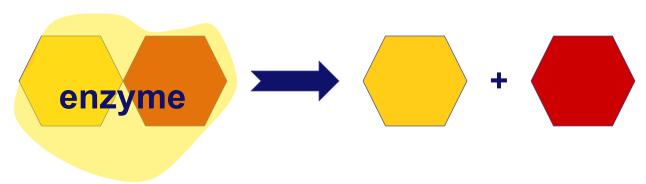
- enzymes speed up reactions
 - "catalysts"

Examples

synthesis



digestion



Enzymes are proteins

- Each enzyme is the specific helper to a specific reaction
- each enzyme needs to be the <u>right shape</u> for the job

enzymes are named for the reaction they help

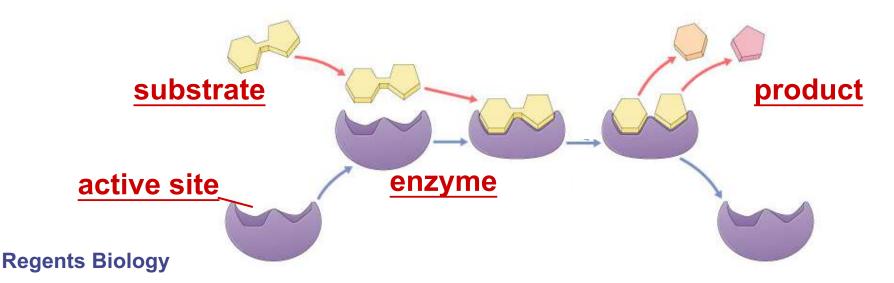
Oh, I get it! They end in -ase

sucrase breaks down sucrose

- proteases breakdown proteins
- lipases breakdown lipids
- DNA polymerase builds DNA

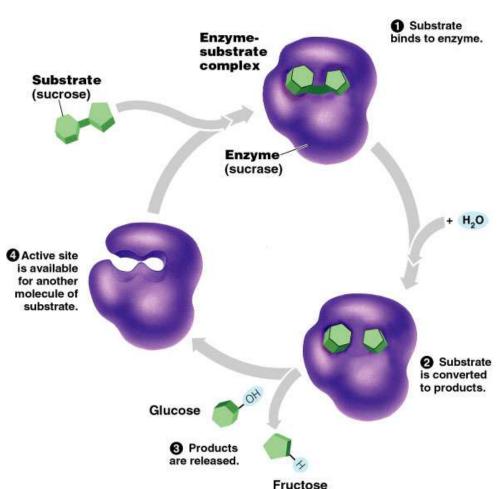
Enzymes aren't used up

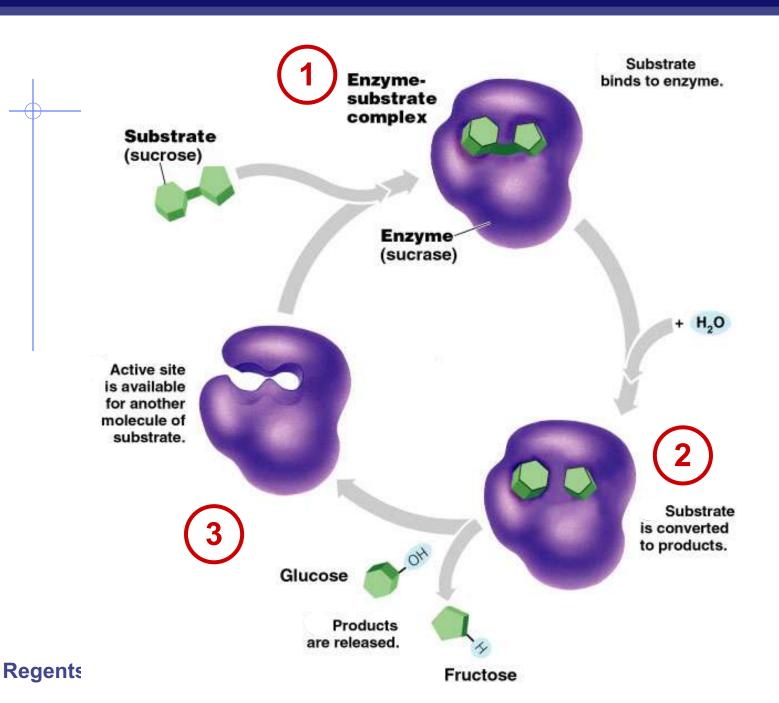
- Enzymes are not changed by the reaction
 - used only temporarily
 - re-used again for the same reaction with other molecules
 - very little enzyme needed to help in many reactions



It's shape that matters!

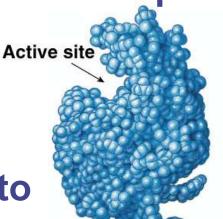
- Lock & Key model
 - shape of protein allows enzyme & substrate to fit
 - specific enzyme for each specific reaction

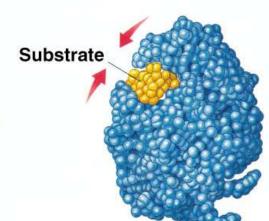




Enzyme vocabulary

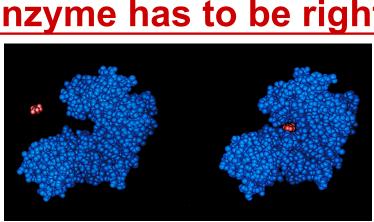
- Enzyme
 - helper molecule
- Substrate
 - molecule that enzymes work on
- Enzyme-substrate complex
 - enzyme & molecule temporarily joined
- Active site
 - part of enzyme that substrate molecule fits into





What affects enzyme action

- Correct protein structure
 - correct order of amino acids
 - why? enzyme has to be right shape
- Temperature
 - why? enzyme has to be right shape
- pH (acids & bases)
 - why? enzyme has to be right shape

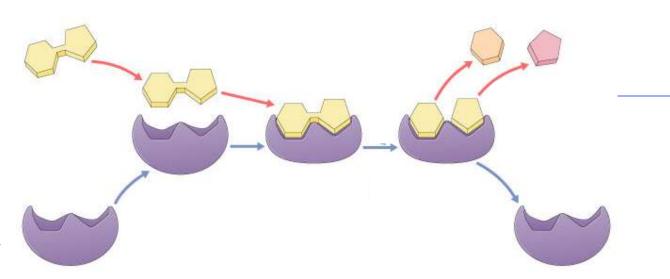




Let's build someEnzyme Models!

More about Enzymes:

What Affects Enzymes

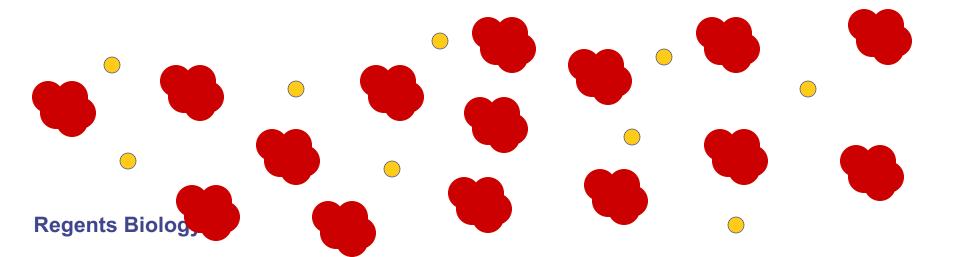


What affects how well an enzyme works?

- Correct protein structure
 - correct order of amino acids
 - why? enzyme has to be right shape
- Temperature
 - why? enzyme has to be right shape
- pH
 - why? enzyme has to be right shape

Enzyme concentration

- Effect on rates of enzyme activity
 - ◆as <u>increase</u> amount of enzyme = <u>increases</u> how fast the reaction happens
 - more enzymes = more frequently they collide with substrate



Enzyme concentration

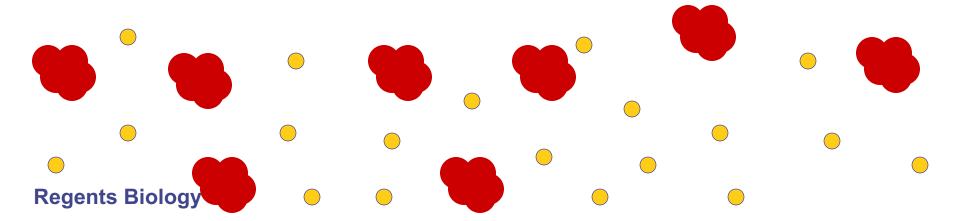
What's happening here?!

reaction rate

amount of enzyme

Substrate concentration

- Effect on rates of enzyme activity
 - ◆as <u>increase</u> amount of substrate = <u>increases</u> how fast the reaction happens
 - more substrate = more frequently they collide with enzyme



Substrate concentration

What's happening here?!

reaction rate

amount of substrate

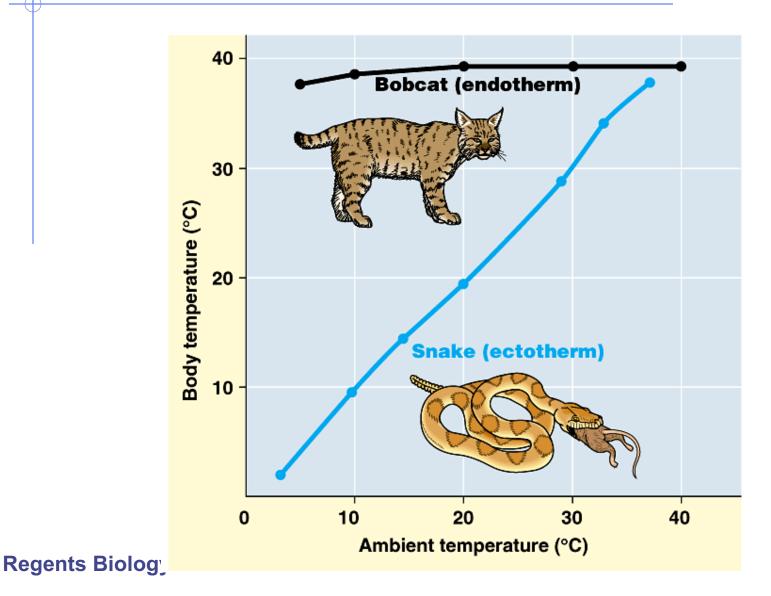
Temperature

- Effect on rates of enzyme activity
 - Optimum temperature
 - greatest number of collisions between enzyme & substrate
 - human enzymes =
 - **◆** 35°- 40°C (body temp = 37°C)
 - Raise temperature
 - denature protein = unfold = lose shape
 - Lower temperature T°
 - molecules move slower
 - decrease collisions

Temperature What's happening here?! reaction rate **37°**

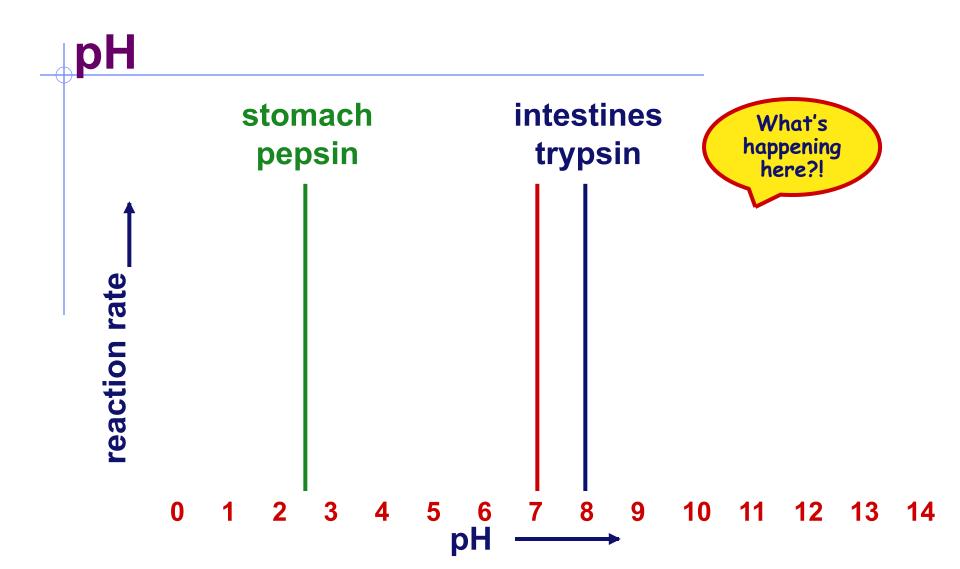
temperature

How do cold-blooded creatures do it?



pН

- ©Effect on rates of enzyme activity
 - pH changes protein shape
 - ◆most human enzymes = pH 6-8
 - depends on where in body
 - pepsin (stomach) = pH 3
 - trypsin (small intestines) = pH 8



For enzymes... What matters? SHAPE!

