

Enzymes

(Core and C2/7.6)

Stephen Taylor

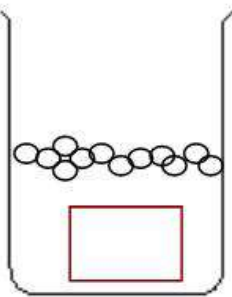
Bandung International School

Factors affecting enzyme activity investigations

Decomposition of H_2O_2 by catalase

in liver

in potato



Design

Levels/marks	Aspect 1	Aspect 2	Aspect 3
	Defining the problem and selecting variables	Controlling variables	Developing a method for collection of data
Complete/2	Formulates a focused problem/research question and identifies the relevant variables.	Designs a method for the effective control of the variables.	Develops a method that allows for the collection of sufficient relevant data.

Data collection and processing

Levels/marks	Aspect 1	Aspect 2	Aspect 3
	Recording raw data	Processing raw data	Presenting processed data
Complete/2	Records appropriate quantitative and associated qualitative raw data, including units and uncertainties where relevant.	Processes the quantitative raw data correctly.	Presents processed data appropriately and, where relevant, includes errors and uncertainties.

Conclusion and evaluation

Levels/marks	Aspect 1	Aspect 2	Aspect 3
	Concluding	Evaluating procedure(s)	Improving the investigation
Complete/2	States a conclusion, with justification, based on a reasonable interpretation of the data.	Evaluates weaknesses and limitations.	Suggests realistic improvements in respect of identified weaknesses and limitations.

Timeline:

- 1. Double period planning and testing
 - 2. Double period data collection
 - 3. Single period data processing
- Due: One week later, printed & turnitin

Use the checklist:

IB Biology: experimental design

IA Write-Up Checklist

Design

Aspect 1: Defining the problem and selecting variables

- 1. Research question is clear and specific
- 2. Hypothesis is stated
- 3. Aim and objectives are clear
- 4. Variables are identified and controlled
- 5. Method is described in sufficient detail
- 6. Safety considerations are included

Aspect 2: Controlling variables

- 1. Method is described in sufficient detail
- 2. Variables are identified and controlled
- 3. Method is described in sufficient detail
- 4. Safety considerations are included

Aspect 3: Developing a method for collection of sufficient relevant data

- 1. Method is described in sufficient detail
- 2. Variables are identified and controlled
- 3. Method is described in sufficient detail
- 4. Safety considerations are included

Conclusion and Evaluation

Aspect 1: Concluding

- 1. Conclusion is stated
- 2. Justification is provided
- 3. Evaluation is provided
- 4. Improvements are suggested

Aspect 2: Evaluating procedure(s)

- 1. Weaknesses are identified
- 2. Limitations are identified
- 3. Improvements are suggested

Aspect 3: Improving the investigation

- 1. Improvements are suggested
- 2. Limitations are identified
- 3. Weaknesses are identified

Data Collection and Processing

Aspect 1: Recording Raw Data

- 1. Data is recorded in a table
- 2. Units are included
- 3. Uncertainties are included
- 4. Data is recorded in a table

Aspect 2: Processing Raw Data

- 1. Data is processed in a table
- 2. Units are included
- 3. Uncertainties are included
- 4. Data is processed in a table

Aspect 3: Presenting Processed Data

- 1. Data is presented in a table
- 2. Units are included
- 3. Uncertainties are included
- 4. Data is presented in a table

Safety and Ethical Working

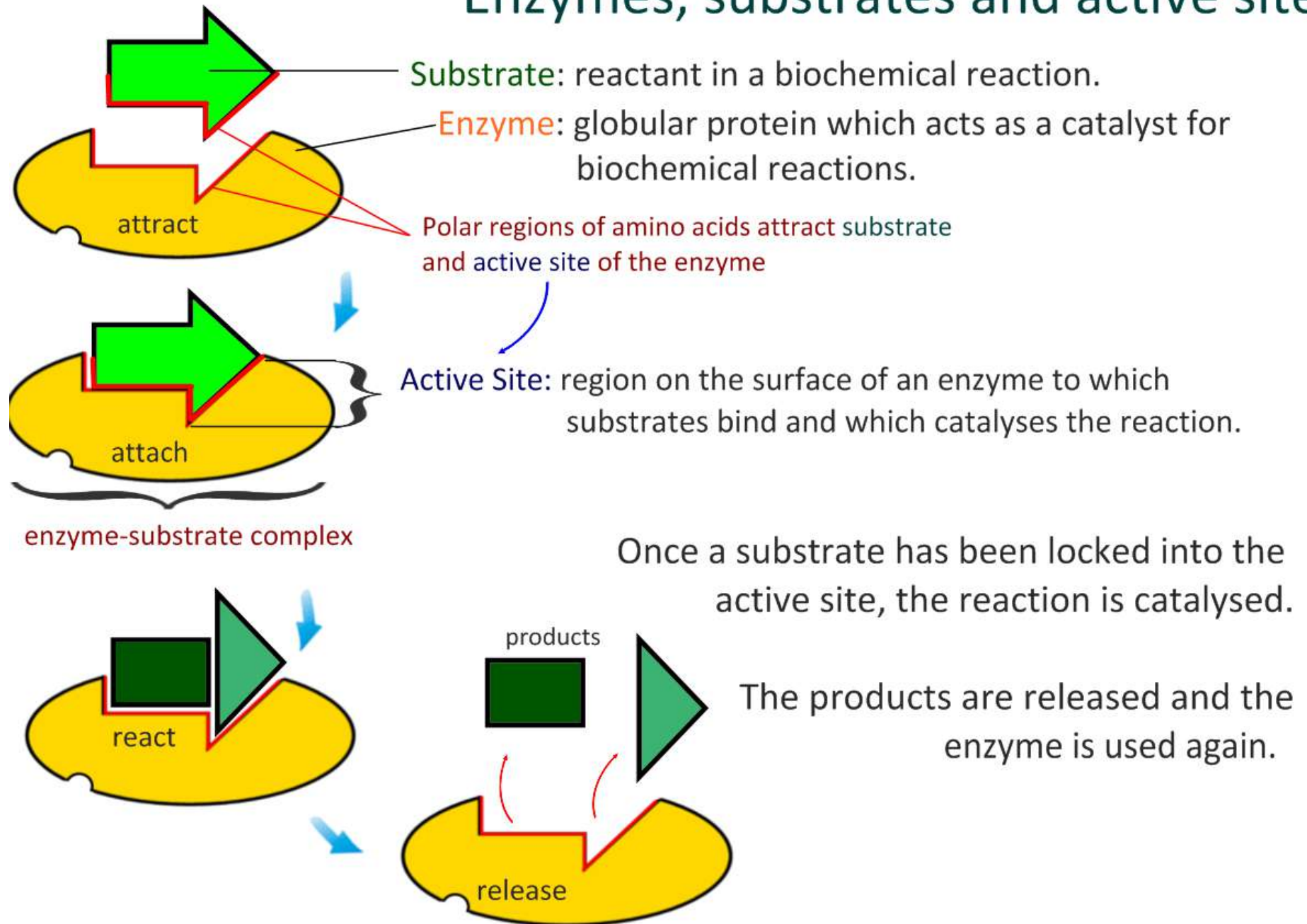
- 1. Safety is considered
- 2. Ethics is considered
- 3. Safety is considered
- 4. Ethics is considered

Essential Extras

- 1. Bibliography
- 2. References
- 3. Bibliography
- 4. References

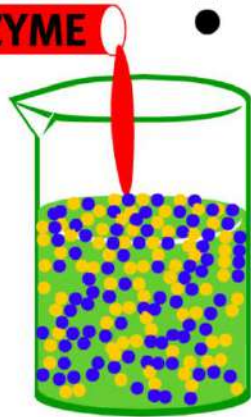
<http://sciencevideos.wordpress.com/ia/>

Enzymes, substrates and active sites



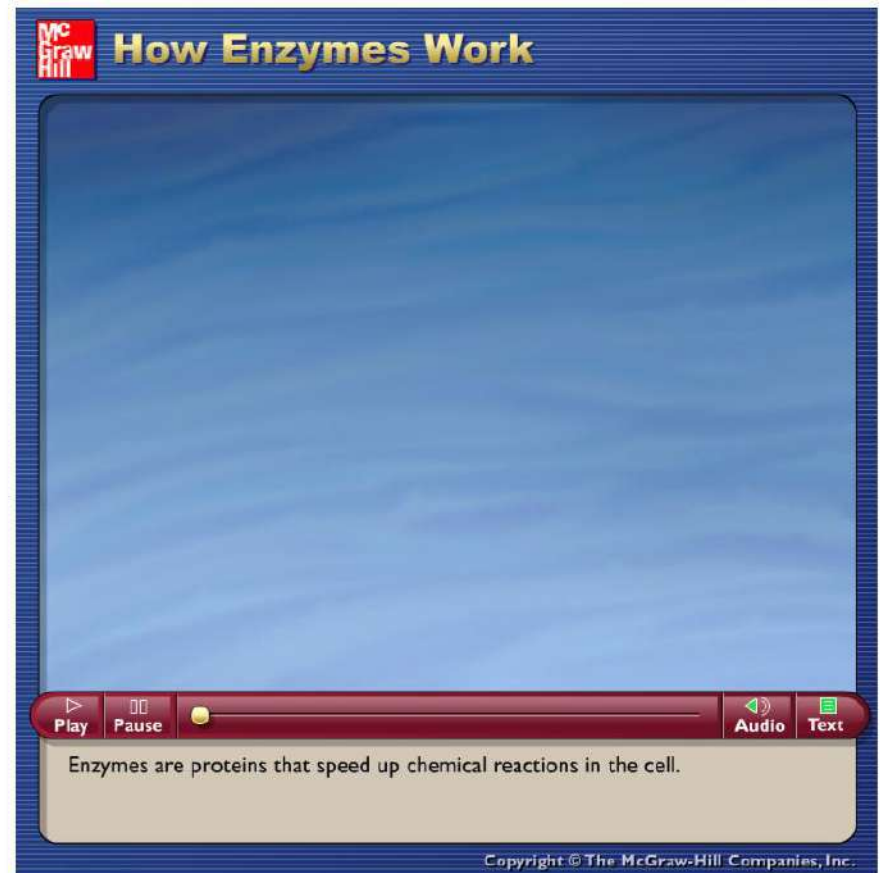
What is an enzyme?

What is an ENZYME?



- ▶ ENZYMES: THE BASICS
- ▶ ENZYME INHIBITORS
- ▶ ALLOSTERIC ENZYMES
- ▶ FEEDBACK INHIBITION

<http://www.northland.cc.mn.us/biology/biology1111/animations/enzyme.swf>



http://highered.mcgraw-hill.com/sites/0072495855/student_view0/chapter2/animation_how_enzymes_work.html

Enzymes are specific to their substrates

The Lock-and-Key hypothesis:

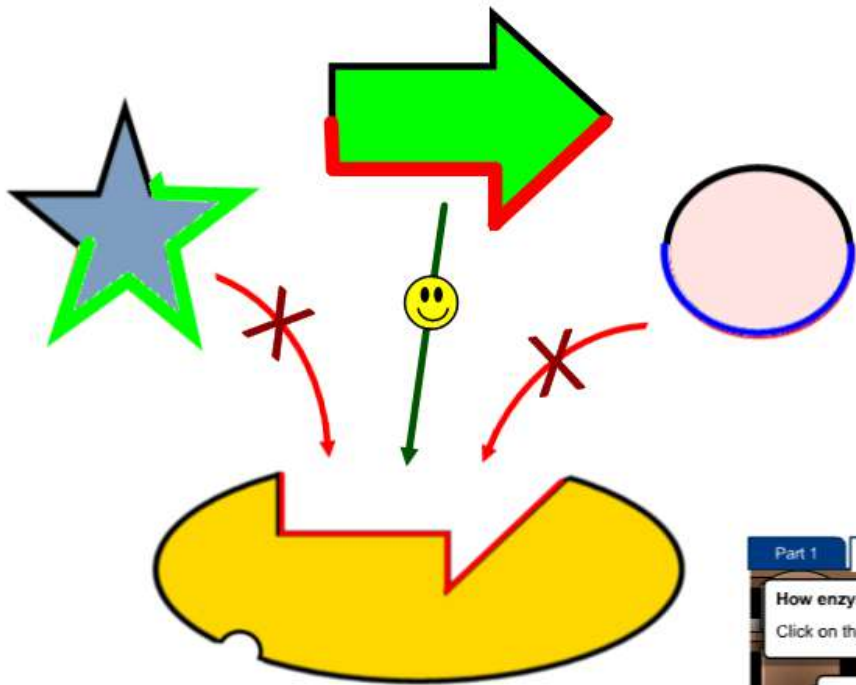
The substrate and the active site match each other in two ways:

Structurally

The 3D structure of the active site is specific to the substrate. Substrates that don't fit, won't react.

Chemically

Substrates that are not chemically attracted to the active site won't be able to react.



enzyme

substrate

Part 1

Part 2

Objectives

How enzymes work

Click on the **Play** button below to see an animation of an enzyme molecule working.

Enzyme molecule

Substrate molecule

Product molecule

Reset

Play

Enzymes - actions of and affects on

source unknown

© learnings Ltd 2005

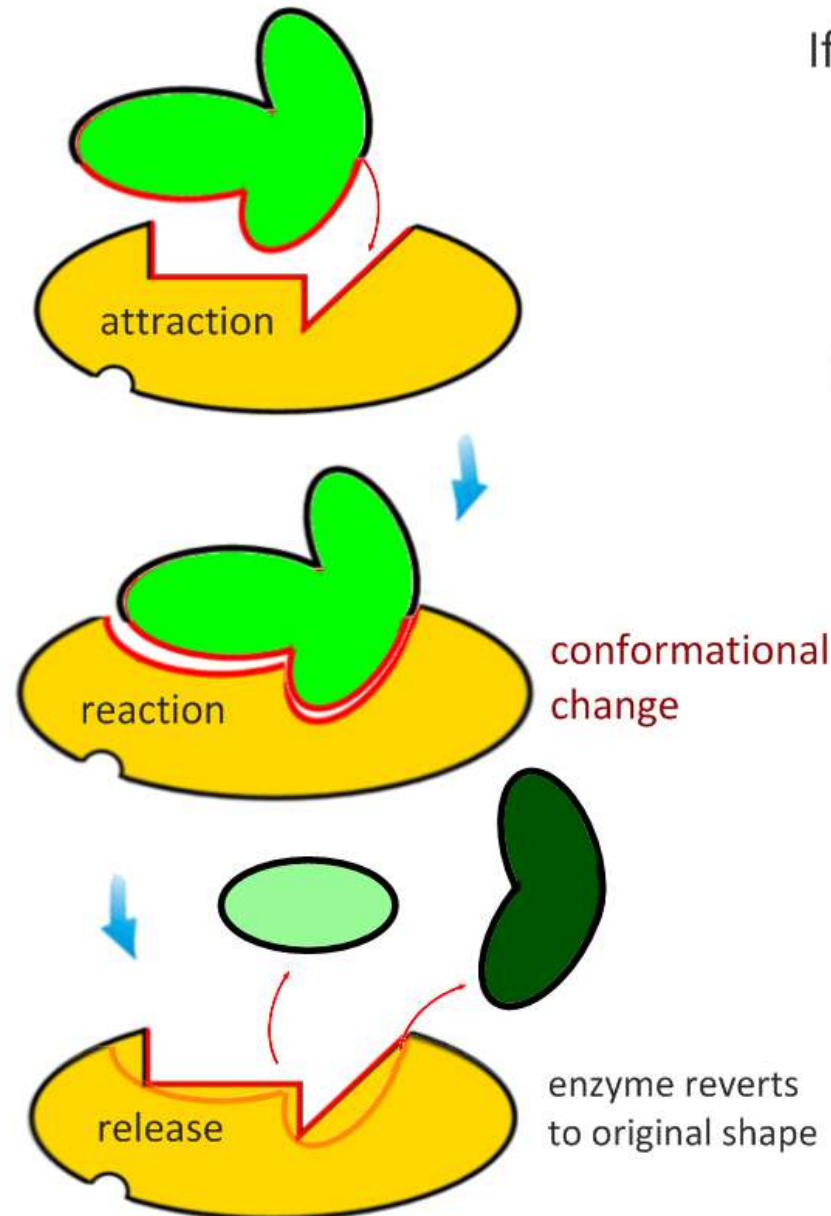
Close window

The induced-fit model better explains enzyme activity

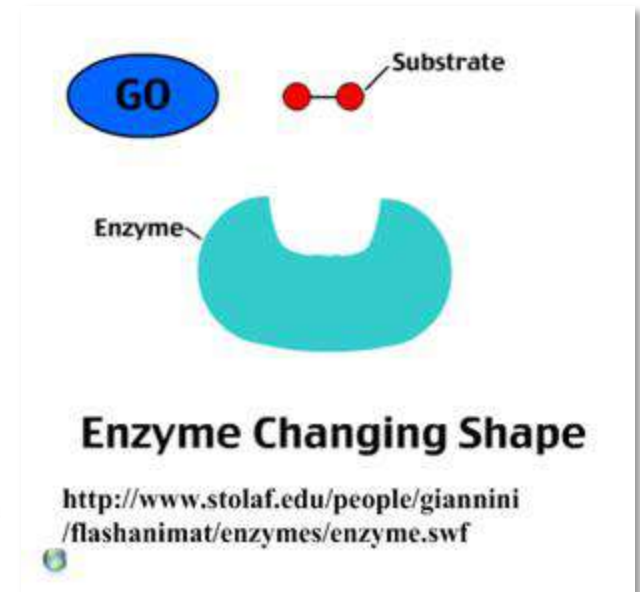
If the **lock-and-key model** were true, one enzyme would only catalyse one reaction. In actuality, some enzymes can catalyse multiple reactions.

As the substrate approaches the enzyme, it induces a **conformational change in the active site** - it **changes shape to fit the substrate**.

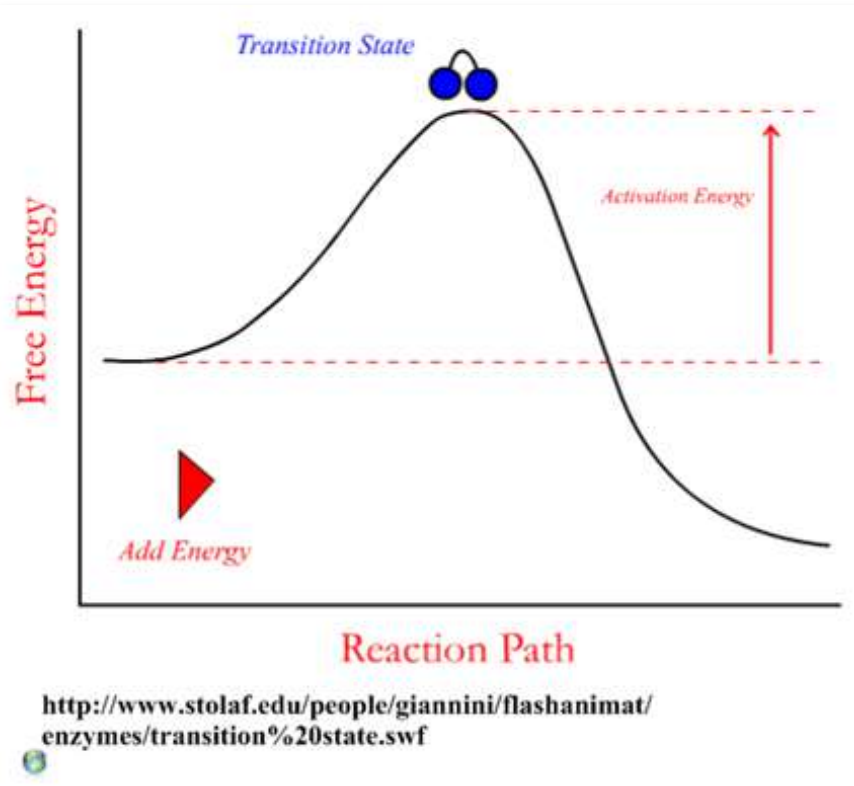
This stresses the substrate, reducing the **activation energy** of the reaction.



3d-inducedfit.mov

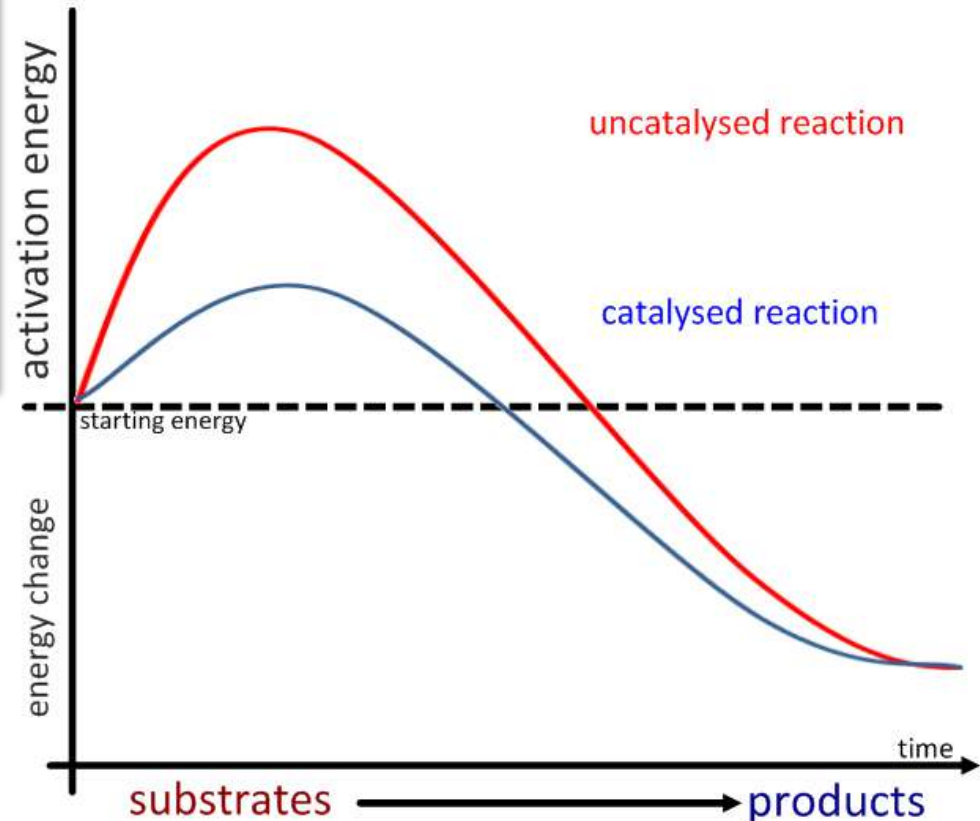


Enzymes lower the activation energy of a reaction.



Activation energy is the amount of energy that must be **put into a reaction** to make it occur.

An enzyme **stresses the bonds** in the substrate(s), reducing the **activation energy** required for a reaction to occur.

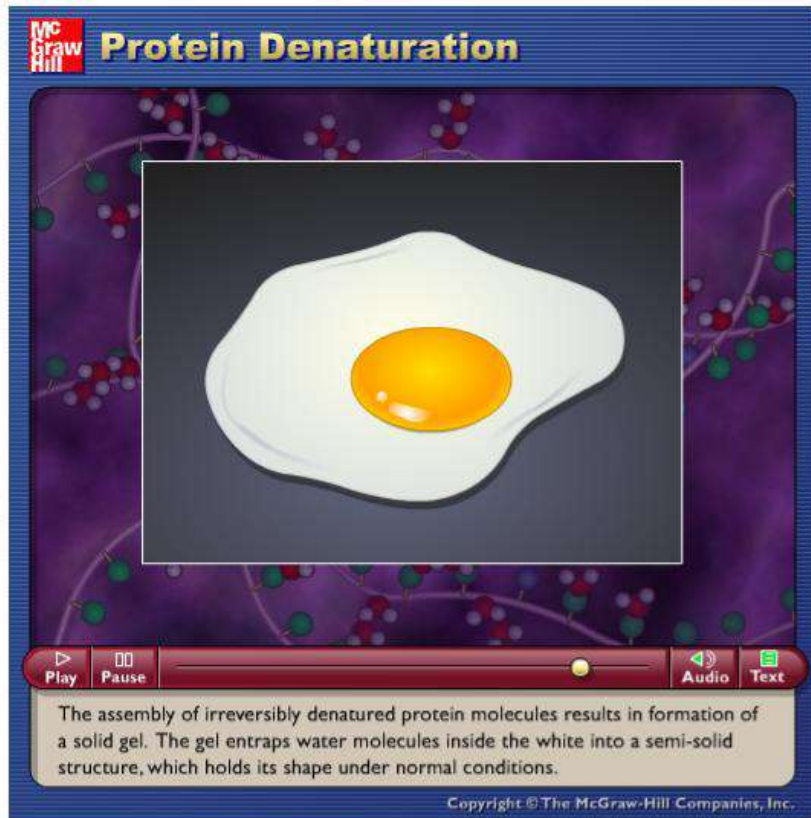
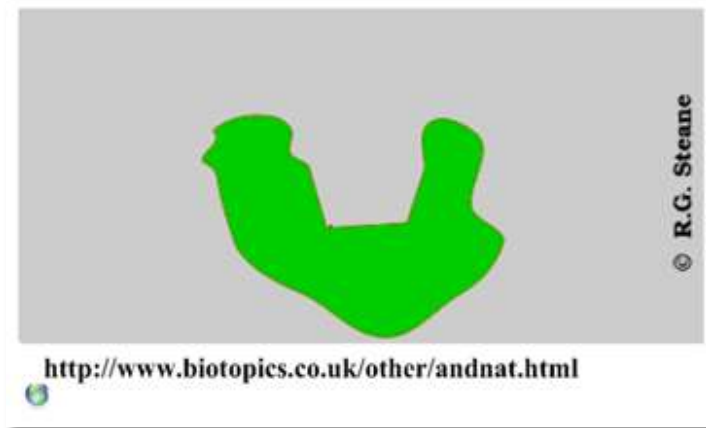


Denaturation

Enzymes are globular proteins.

Their structure can be altered by **changes in pH or temperature** - if the shape of the active site is changed considerably, they will not function.

Denaturation is changing the structure of a protein (enzyme) so that it cannot carry out its function.



High temperatures cause denaturation as the extra energy leads to increased vibration, breaking intra-molecular bonds.

Changes in pH cause denaturation as hydrogen bonds are broken.

Both methods result in an altered 3D structure of the active site, and **this change is irreversible.**

http://highered.mcgraw-hill.com/sites/0072943696/student_view0/chapter2/animation__protein_denaturation.html

Factors affecting enzyme activity:

Use this animation to the following factors affect enzyme activity:

temperature

pH

substrate concentration

When you have finished this, complete the notes on *enzyme activity*.

Enzymes 3

Substrates 20

Inhibitors 0

temperature 50

container 400

pH 7

setup

start stop

Enzymes

Substrates

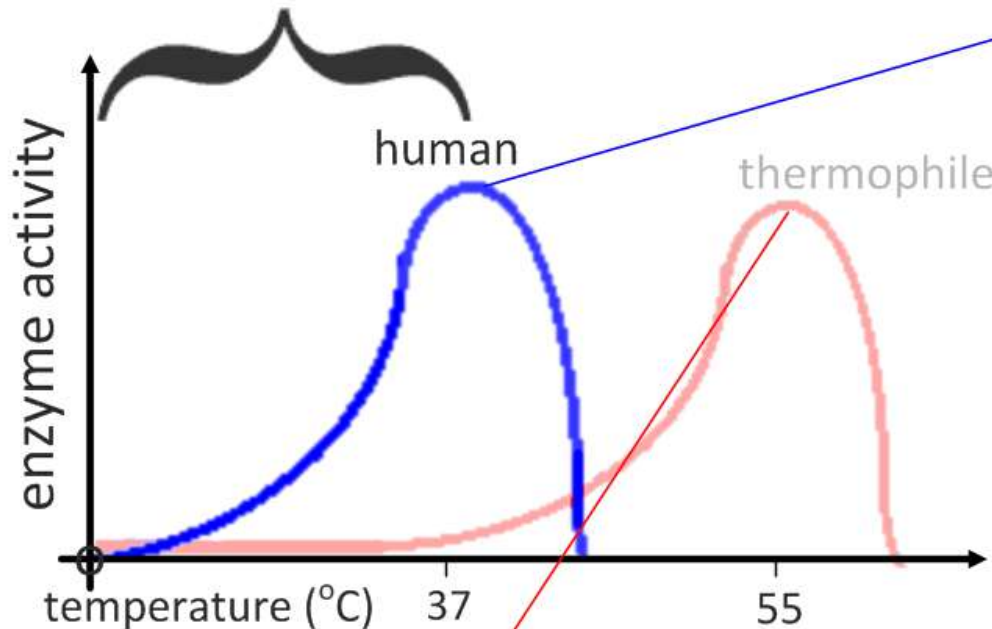
Products

Inhibitors

<http://www.kscience.co.uk/animations/model.swf>

The Effect of Temperature on Enzyme Activity

As **temperature increases**, **rate of reaction increases** as molecules have more energy, move faster and therefore collide and react more frequently.



Above the optimum temperature, further increase in temperature leads to **denaturation of the enzyme**. The active site is changed and so loses function.

A **thermophile**, such as bacteria at deep-sea vents, is an organism that is able to withstand much higher temperatures before its enzymes denature.

Try this virtual lab:

Obtain four clean tubes.
Add 3 ml. of Hydrogen Peroxide (H_2O_2) to each



H_2O_2

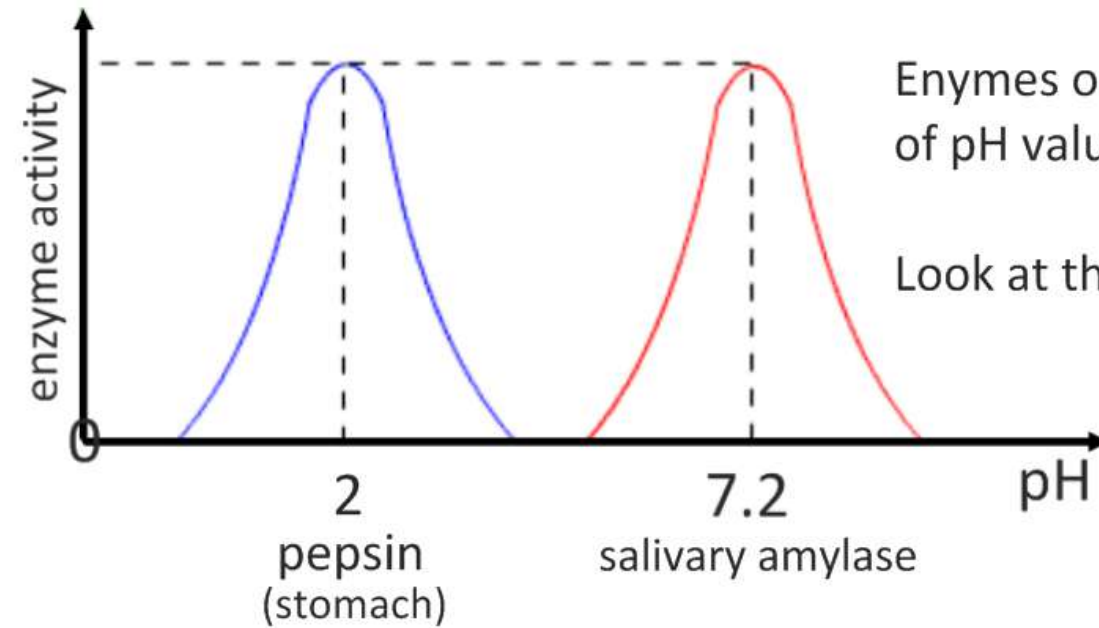


Click on the
Graduated
cylinder.

<http://bioweb.wku.edu/courses/Biol120/Web/enzyme2.asp>



The Effect of pH on Enzyme Activity.



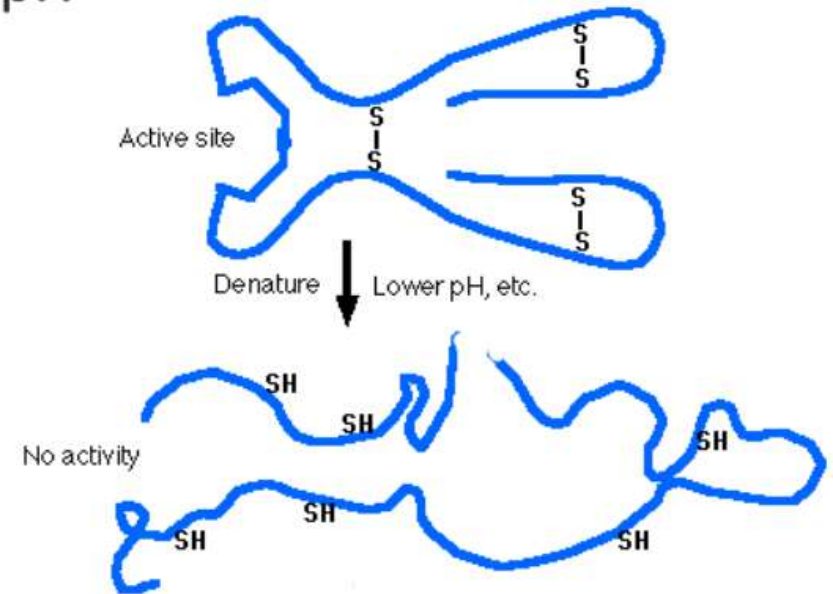
Enzymes only operate within a narrow range of pH values. This is called an **optimum pH**.

Look at this example of two digestive enzymes.

If there is a deviation from the optimum pH, the hydrogen bonds between amino acids in the structure of the enzyme are broken.

This results in the **loss of the shape of the active site of the enzyme**, so it does not function.

This is usually a permanent change.



The Effect of Substrate Concentration on Enzyme Activity

Increasing substrate concentration increases the rate of reaction.

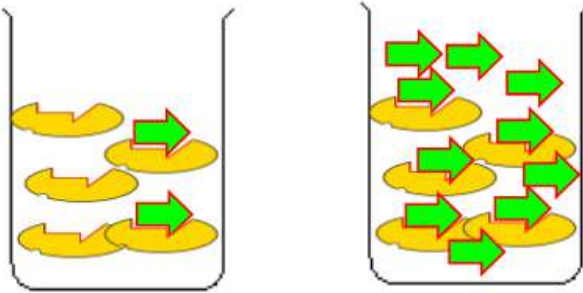
At the **optimum concentration** of substrate molecules, all active sites are full and working at maximum efficiency.

max rate

enzyme activity

Any increase in concentration beyond the optimum will have **no added effect** as there are no extra active sites to be used.

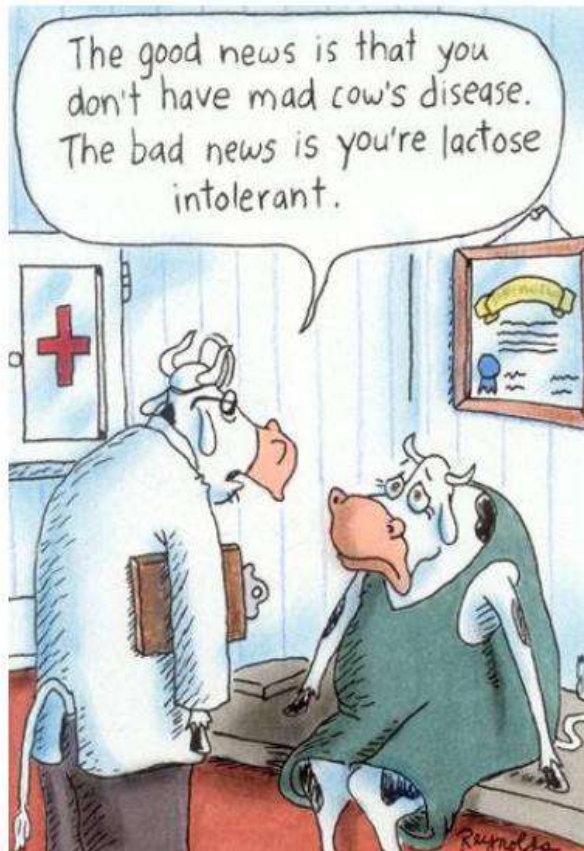
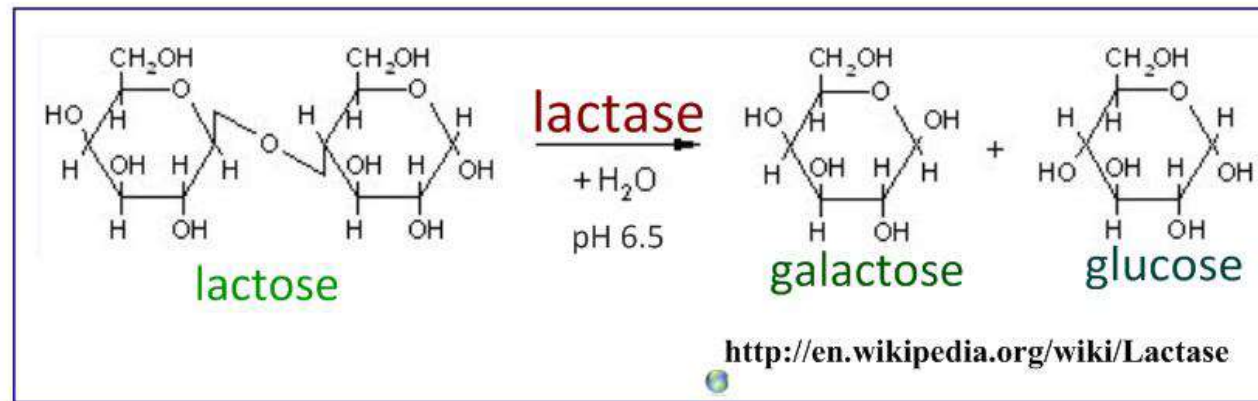
substrate concentration



Lactose Intolerance

Lactose (milk sugar) can cause allergies in some people.

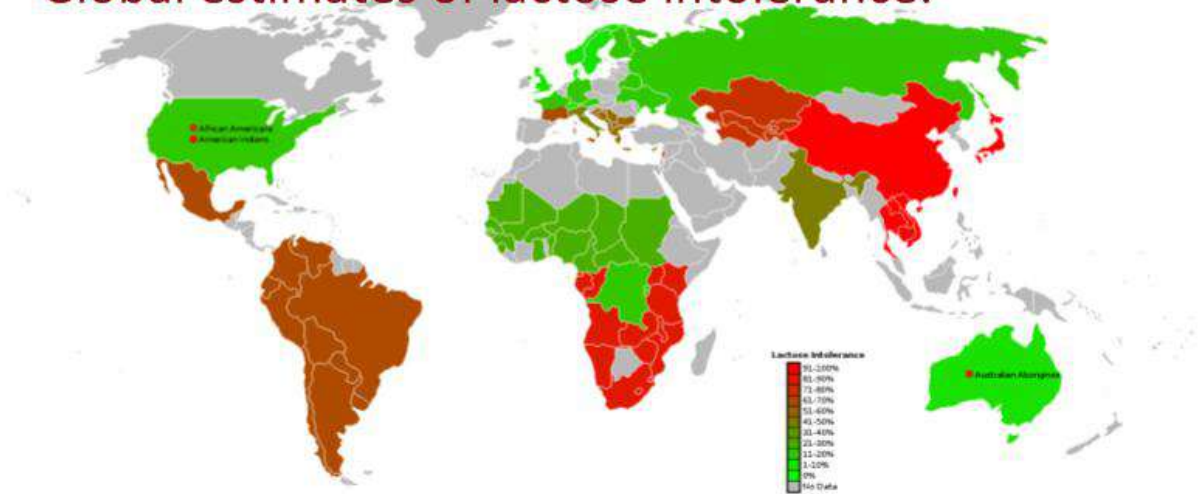
This is often because they are unable to produce the enzyme **lactase** in sufficient quantities.



<http://www.superlaugh.com/dan/lactose.htm>

Most people produce less lactase as they get older - after all, we don't live off milk once we have been weaned. In some regions, such as Europe, a mutation has allowed lactase production to continue into adulthood. This mutation is not present in people who are lactose intolerant.

Global estimates of lactose intolerance:



http://en.wikipedia.org/wiki/Lactose_intolerance

How can we cope with lactose intolerance?

1. Take a lactase supplement

These are produced industrially using the *Aspergillus niger* fungus (also used to make other enzymes).

2. Drink lactose-free milk

Milk is treated with lactase (produced by *A. niger*) and essentially 'pre-digested' before being packaged.

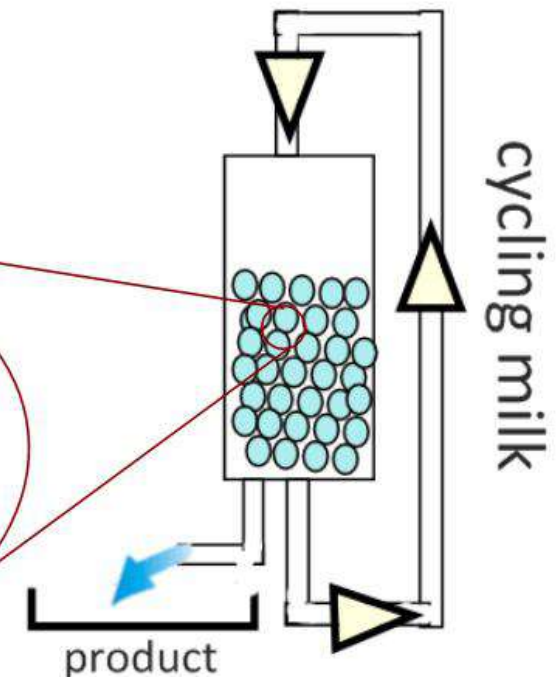
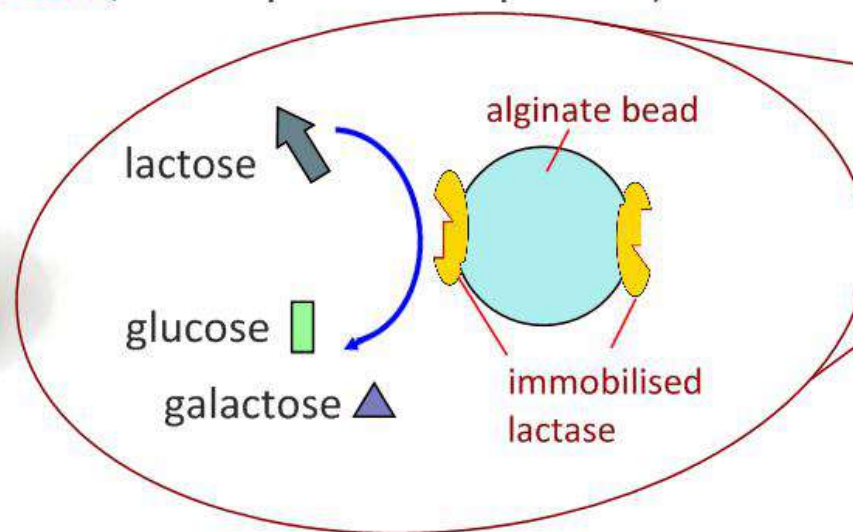
Lactose-free milk is made by different methods:

a. Add lactase to milk

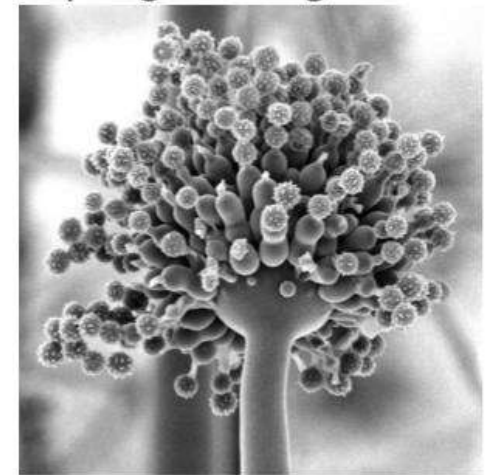
(lower quality and wasteful of lactase)

b. Run milk through apparatus with immobilised lactase

(uses **alginate beads**, no enzyme in final product)



Aspergillus niger



<http://129.215.156.68/Images/asexual.htm>

Challenge: by **changing just one letter at a time**, get from 'Tread' to 'Blink'. All intermediates must be real (English) words.

TREAD

BLINK

Metabolic pathways* are chains or cycles of enzyme-catalysed reactions. The product of one reaction is a reactant in the next.

*or *biochemical pathways*

TREAD initial substrate

BREAD

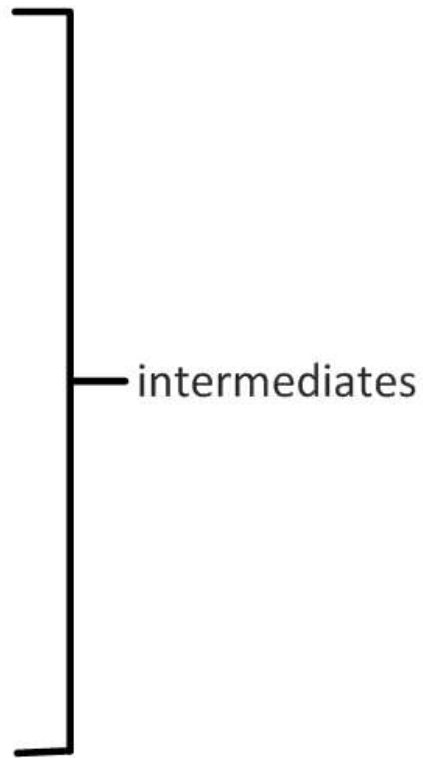
BREED


BLEED


BLEND

BLIND

BLINK end-product



 **A Biochemical Pathway**



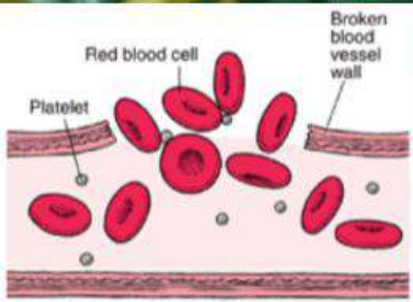
▶ Play ⏸ Pause

🔊 Audio 📄 Text

The product of the first reaction then becomes the substrate for the second enzyme.

Copyright © The McGraw-Hill Companies, Inc.

<http://highered.mcgraw-hill.com/olcweb/cgi/pluginpop.cgi?it=swf::535::535::/sites/dl/free/0072437316/120070/bio09.swf::A%20Biochemical%20Pathway>



Platelet/ Cell Damage

clotting factors

Thrombin

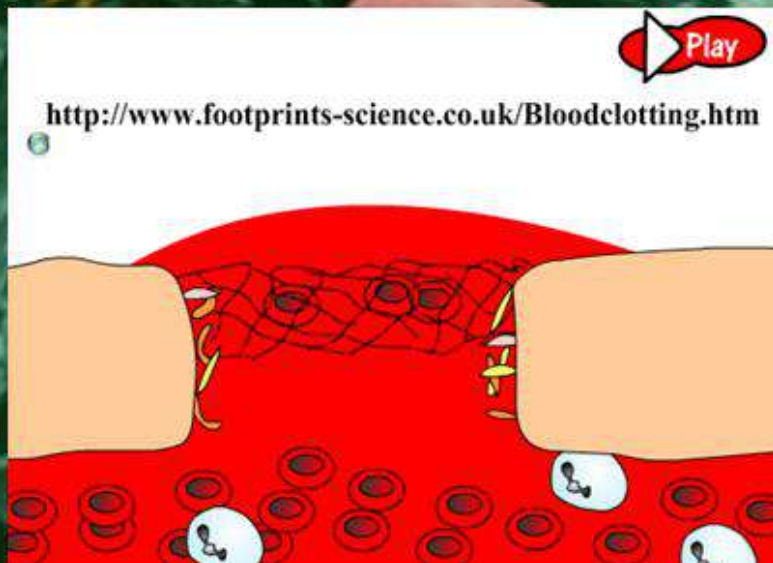
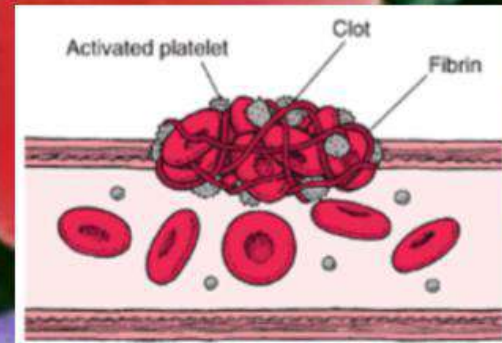
Fibrinogen
(soluble)

Fibrin
(fibrous)

Captures Erythrocytes

Clot

Blood clotting is an example of a metabolic pathway: a chain of biochemical reactions

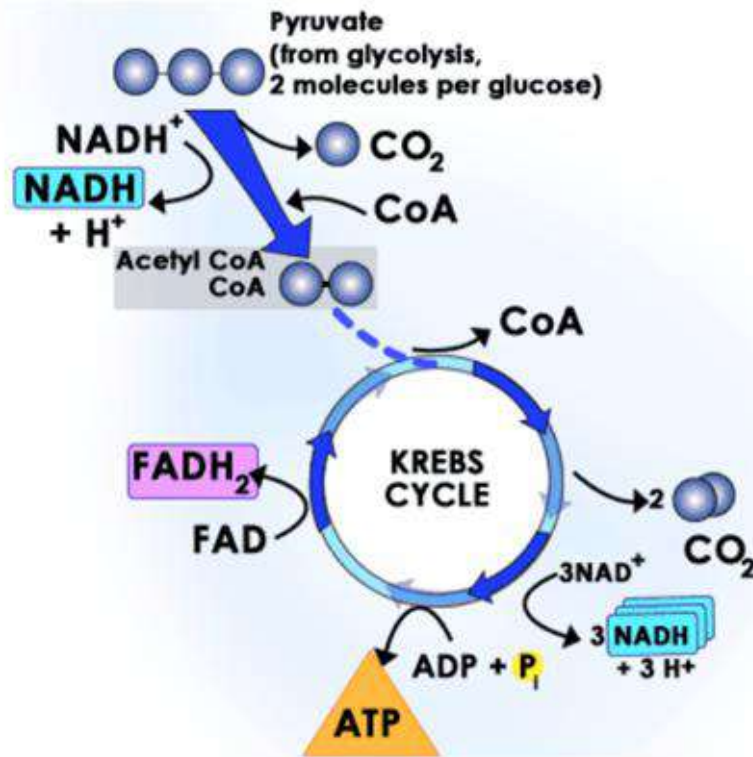


<http://www.footprints-science.co.uk/Bloodclotting.htm>

Play

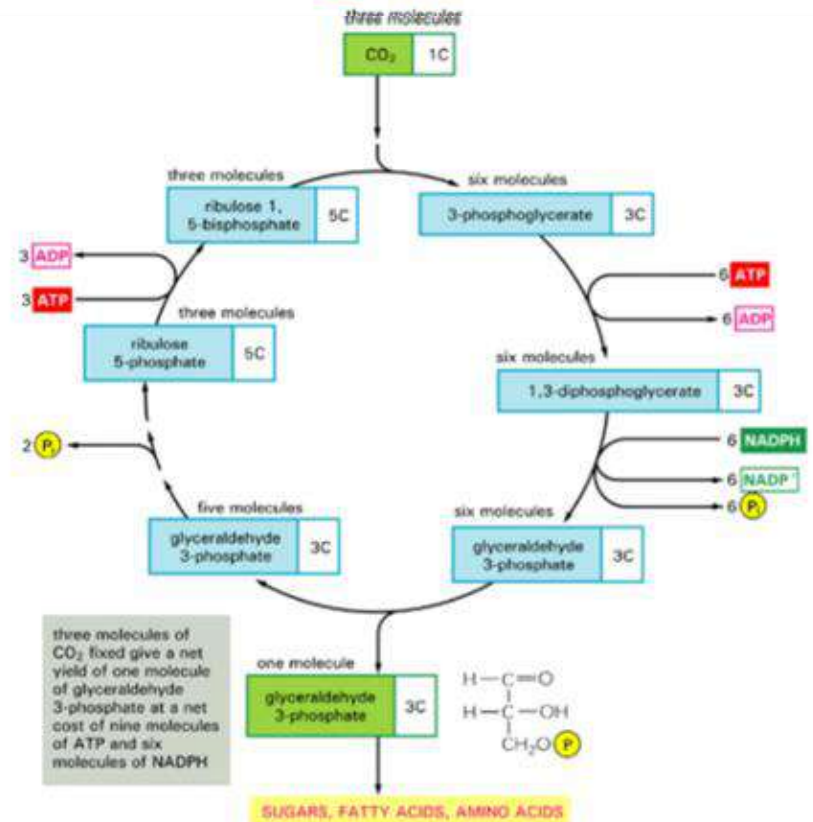
The **Krebs Cycle** (cell respiration) and **Calvin Cycle** (photosynthesis) are examples of enzyme-catalysed, **cyclical** metabolic pathways.

Krebs



<http://www.sparknotes.com/health/carbohydrates/section3.rhtml>

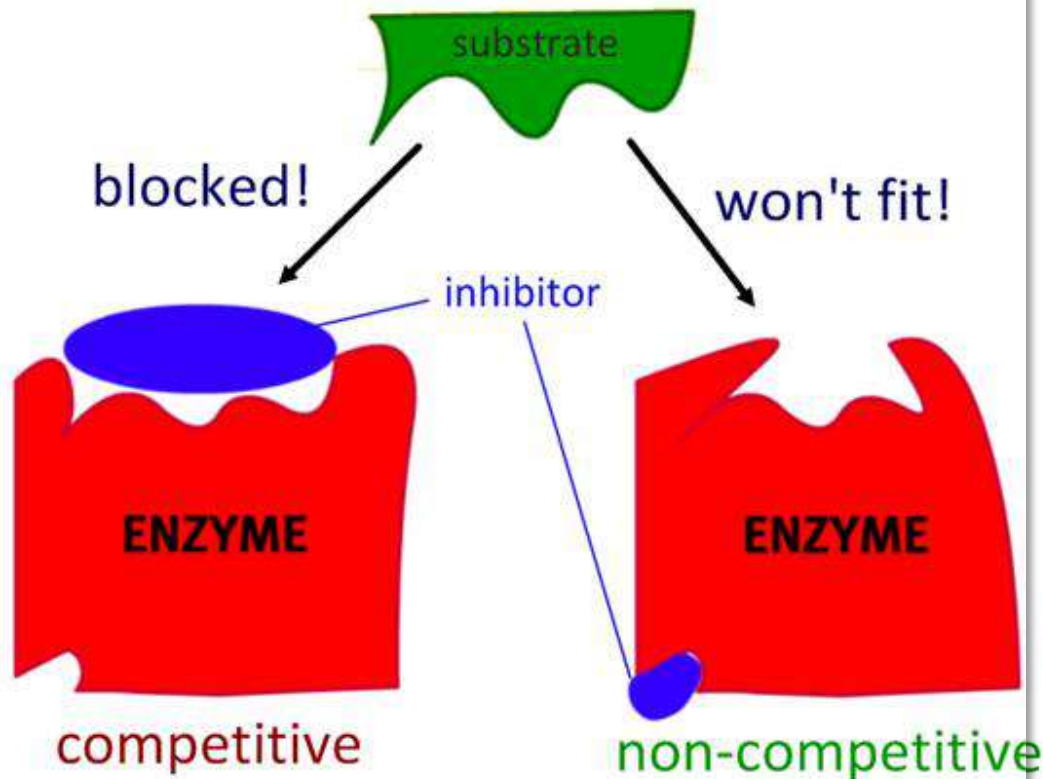
Calvin



http://library.thinkquest.org/C004535/calvin_cycle.html

Enzymes can be **inhibited** by other molecules.
Inhibition can be **competitive** or **non-competitive**.

inhibitor fits
the **active site**
and prevents
the substrate
from entering

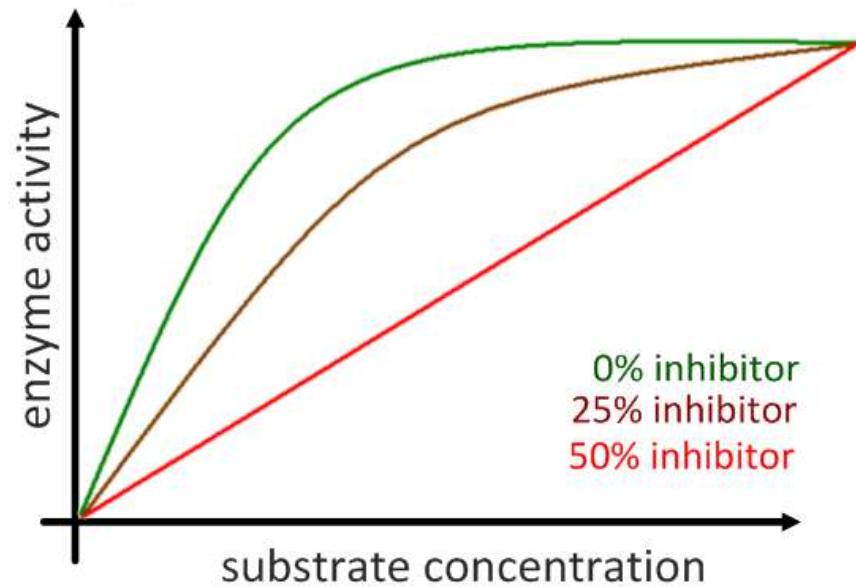


inhibitor fits into
an **allosteric site***,
causing a
**conformational
change** in the
active site: the
substrate cannot
attach to react

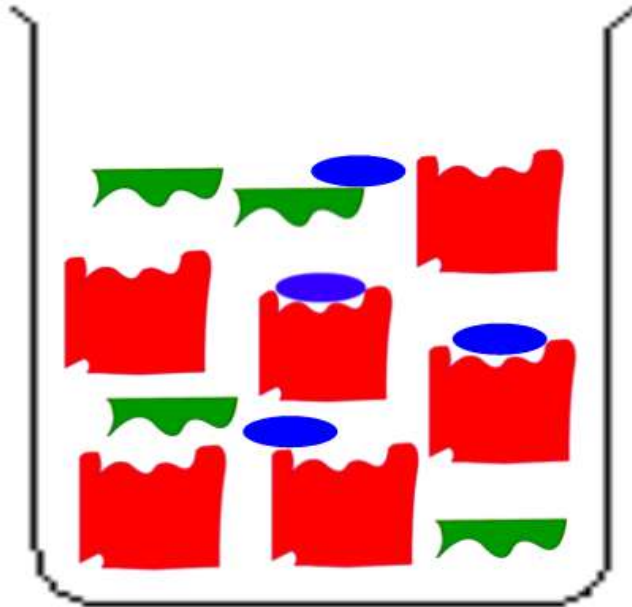
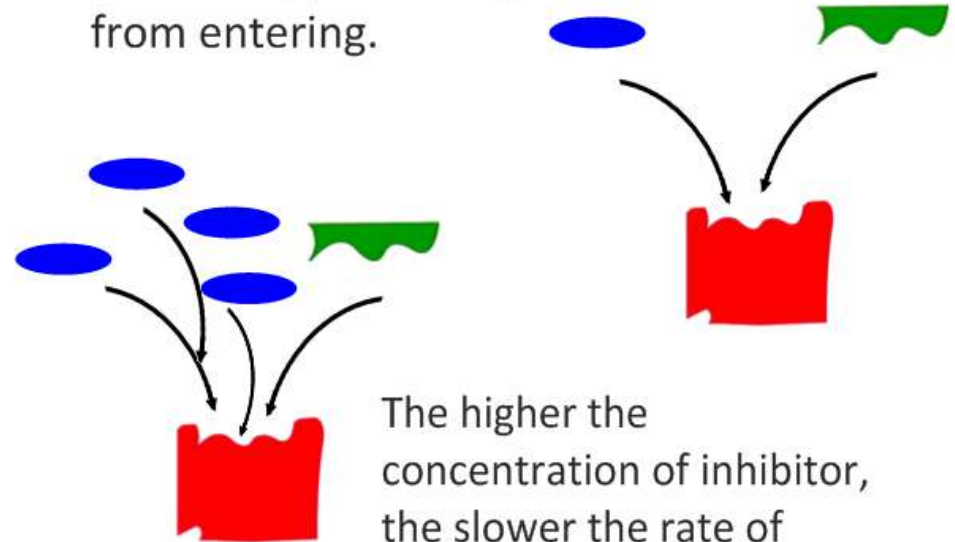
<http://www.northland.cc.mn.us/biology/biology1111/animations/enzyme.swf>

*'other' site

Competitive Inhibition



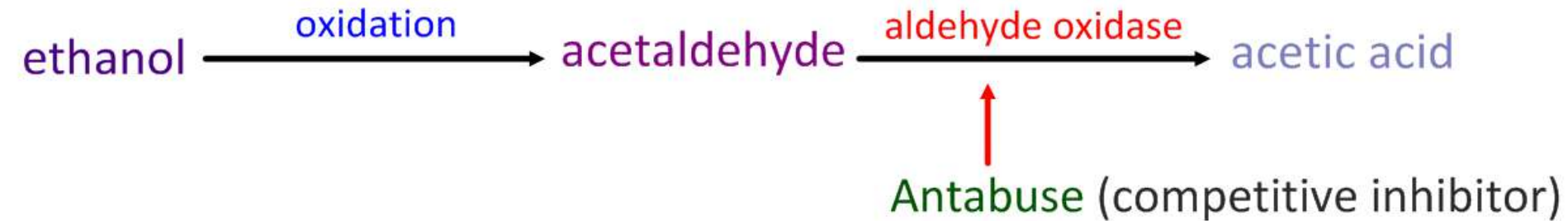
A competitive inhibitor blocks the active site, preventing the substrate from entering.



Even with competitive inhibition, the **same maximum rate of reaction** will be achieved if more substrate is added - because we **have not changed the number of enzymes available**.

Overcoming alcoholism: an example of competitive inhibition

Normal metabolism of ethanol (alcohol):



Antabuse (disulfiram) competes with the **aldehyde oxidase** and prevents the **acetaldehyde** from being converted to **acetic acid**.

A build up of **acetaldehyde** follows, resulting in a strong feeling of nausea and other strong hangover symptoms - a good deterrent from drinking.

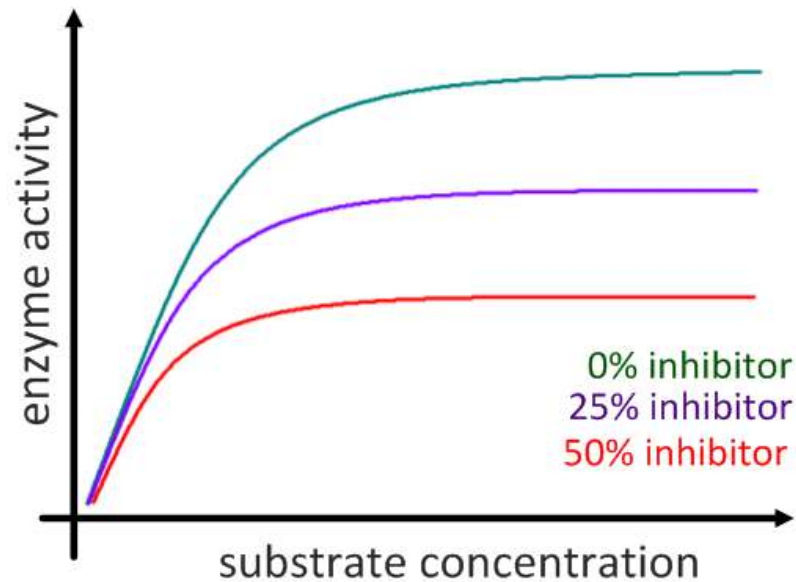
Antabuse is administered as a daily pill, so its efficacy relies on the patient's own motivation - if they stop taking it, they can drink again.



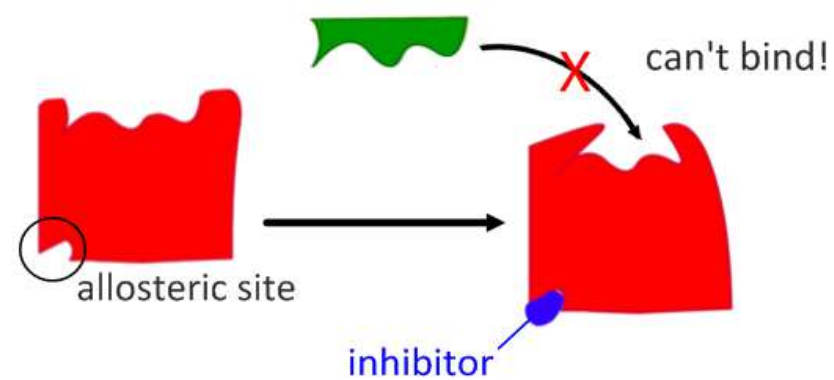
Image: 'Glass of wine'
www.flickr.com/photos/12191709@N00/92783024

Non-Competitive Inhibition

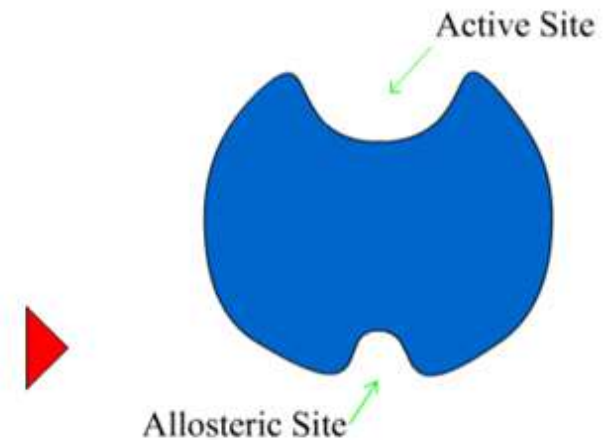
Non-competitive inhibitors bind to an allosteric (other) site on the enzyme. The active site is altered and the substrate cannot attach and react.



As concentration of inhibitor increases, the rate of reaction decreases. This is because there are fewer functional active sites available for reaction.



Allosteric Enzyme



<http://www.stolaf.edu/people/gianini/fashanimat/enzymes/allosteric.swf>

The maximum rate of reaction is also reduced - with fewer functional active sites, the enzyme has reduced ability to process the substrates, even if substrate concentration is increased.

ACE Inhibitors: Helping Control Blood Pressure

The RAA system causes **vasoconstriction** (tightening of blood vessels) when blood pressure drops (such as after heavy bleeding).

In people with **hypertension** or **heart failure**, the action of **angiotensin II** can make their problem worse.

Vasoconstriction:

Normal blood flow



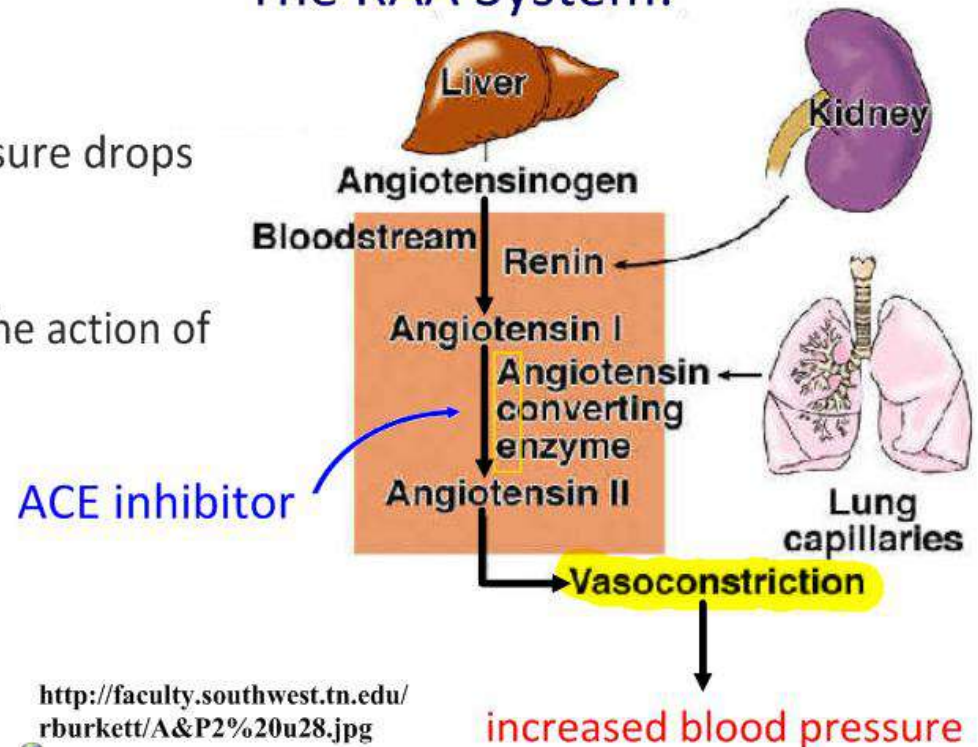
Restricted blood flow



<http://www.nlm.nih.gov/medlineplus/ency/images/ency/fullsize/8983.jpg>

ADAM.

The RAA System:



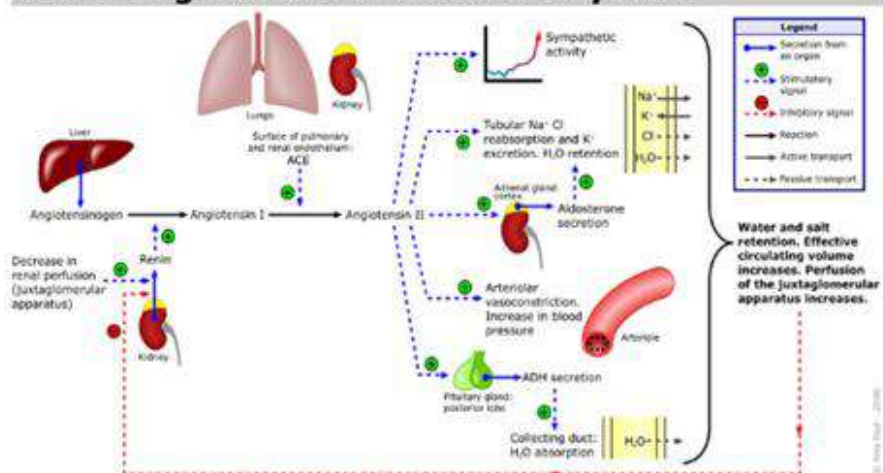
<http://faculty.southwest.tn.edu/rburkett/A&P2%20u28.jpg>

ACE Inhibitors are medications that **inhibit Angiotensin Converting Enzymes** - they prevent increased blood pressure.

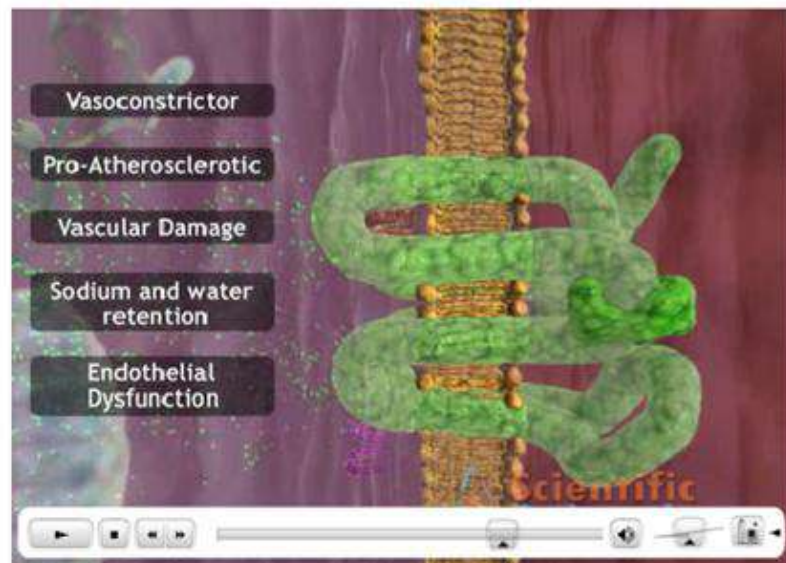
They are **non-competitive** and reversible.

More ACE-Inhibitor resources:

Renin-angiotensin-aldosterone system



http://en.wikipedia.org/wiki/Renin-angiotensin_system



<http://www.scientificanimations.com/cs-pharmacology-moa-video1.html>

Enzyme Inhibition

Unit Review

Choose a Section

You have completed this exercise.

If you have trouble with some of the kinetic terms and definitions, please refer to Exercise 10, "Enzyme Kinetics".

You can also review the concepts discussed in this exercise using the drop down menu above.

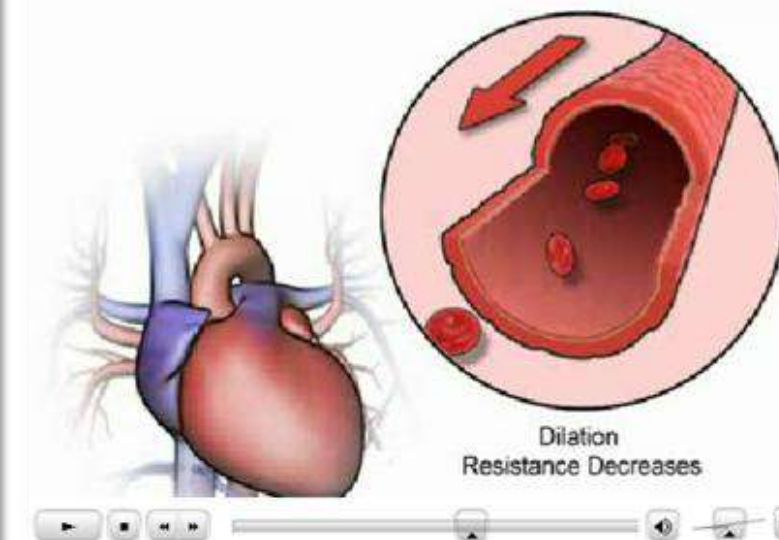
The graph shows the Michaelis-Menten curve with V_{max} , V_0 , and $1/2V_{max}$ marked on the y-axis, and K_M and $[S]$ on the x-axis. Below the graph is a diagram of an Enzyme (S) binding to a substrate (I) to form a complex (S-I).

Section 11 of 11

Navigation icons

Help

http://www.wiley.com/college/pratt/0471393878/student/animation/s/enzyme_inhibition/index.html



http://www.heartfailurematters.org/EN/Animation/Pages/animation_7.aspx

End-product inhibition prevents a large build-up of products

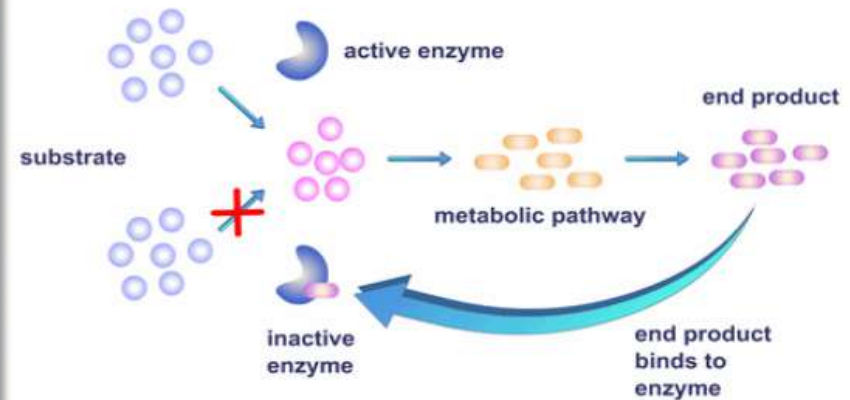
McGraw Hill **Feedback Inhibition of Biochemical Pathways**

Enzyme 1 Enzyme 2 Enzyme 3 Enzyme 4

When the product binds to the allosteric site, the enzyme undergoes a conformational change and can no longer react with its substrate.

Copyright © The McGraw-Hill Companies, Inc.

<http://highered.mcgraw-hill.com/olcweb/cgi/pluginpop.cgi?it=swf::535::535::/sites/dl/free/0072437316/120070/bio10.swf::Feedback%20Inhibition%20of%20Biochemical%20Pathways>



<http://scholar.hw.ac.uk/site/biology/topic13.asp?outline=>

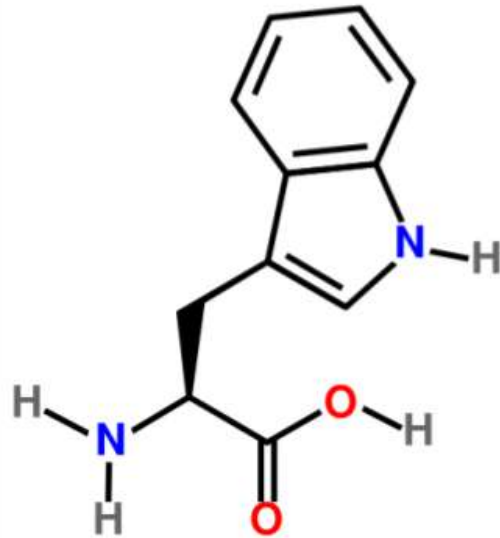


Allosteric site: place where end product binds on the enzyme (not active site)

Causes conformational change (locking) of active site - this is temporary.

Example of
Negative Feedback Control

Tryptophan: an example of end-product (feedback) inhibition



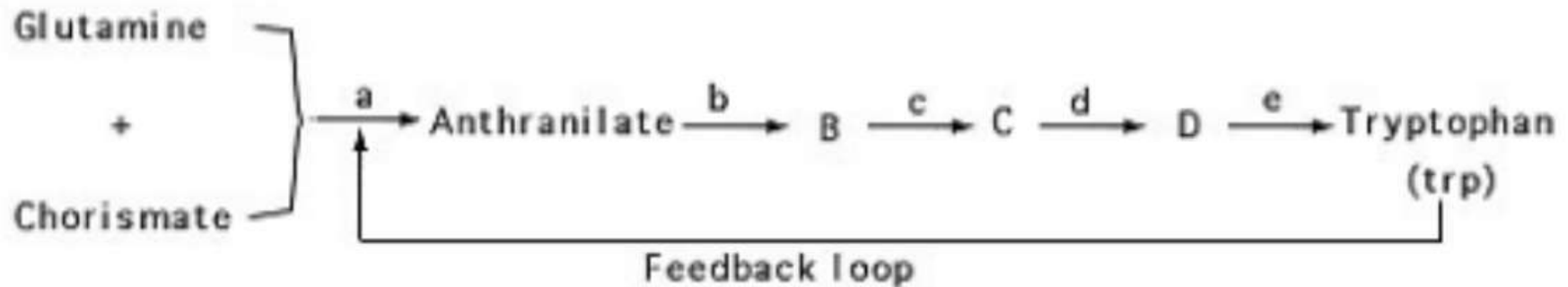
Tryptophan is an essential amino acid
(we can't produce it, so have to get it in our diet).

E. coli bacteria can produce this enzyme when needed.
If they are in a tryptophan-rich medium or have produced a high level of tryptophan, it will act as an **end-product inhibitor** - preventing further production of itself. This helps the cell conserve energy - it is not wasted on excess production.



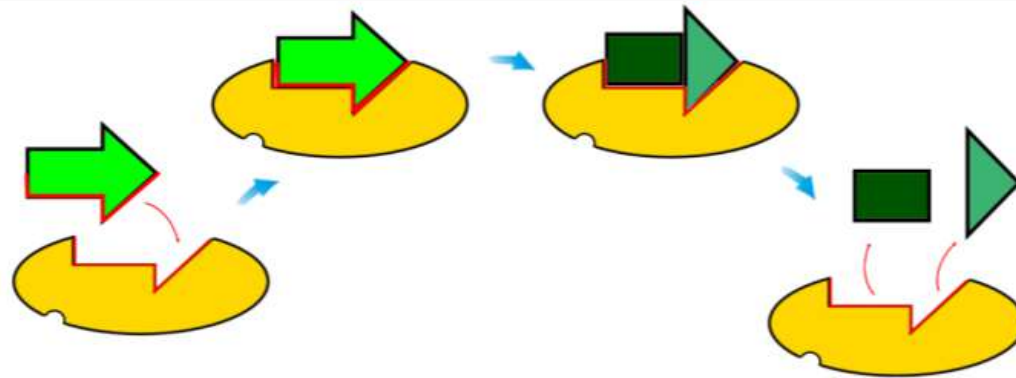
(SEM - fc)

When tryptophan levels decrease, inhibition ends and the metabolic pathway resumes.



<http://www.textbookofbacteriology.net/regulation.html>

E. coli from: http://www.thebacteriabusters.com/E_coli_O157H7.jpg



For more resources and animations visit:

<http://sciencevideos.wordpress.com>