

Enzymes

Free Energy and ΔG

- More free energy (higher G)
- Less stable
- Greater work capacity

In a spontaneous change

- The free energy of the system decreases ($\Delta G < 0$)
- The system becomes more stable
- The released free energy can be harnessed to do work

- Less free energy (lower G)
- More stable
- Less work capacity

(a) Gravitational motion (b) Diffusion (c) Chemical reaction

ΔG

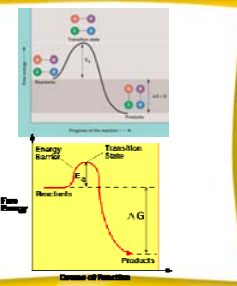
⇒ Energy of Products vs. Energy of Reactants

(a) Exergonic reaction: energy released

(b) Endergonic reaction: energy required

Activation Energy

⇒ Enzymes Lower Activation Energy



Activation Energy E_A

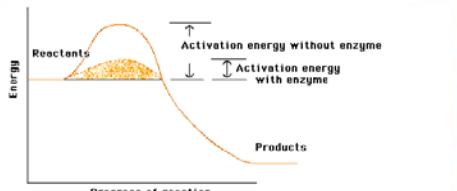


Fig. Lowering the activation energy for chemical reactions by enzymes.

Enzymes

- ⇒ Catalyst = chemical agent that accelerates a reaction without being permanently changed in the process.
- ⇒ Enzymes = biological catalysts made of protein.
 - Enzymes lower the activation energy required to get it going.

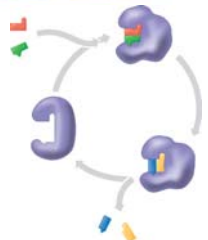
Enzymes

- Energy of activation (activation energy or E_A)= amount of energy that reactant molecules need to absorb to start a reaction.
- Enzymes:
 - Are proteins.
 - Lower activation energy.
 - Do not change the nature of the reaction but only speed it up.
 - Are very selective.
 - Can continue their function after a reaction.

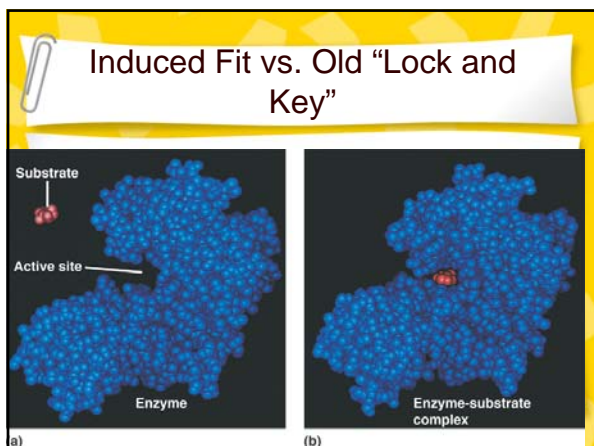
Enzymes

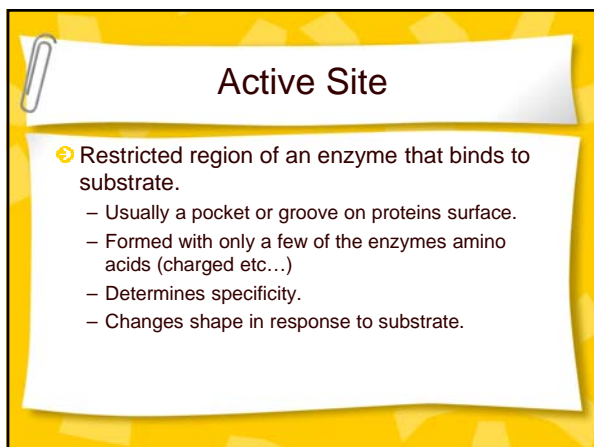
- Substrate specific.
 - Substrate – the substance an enzyme acts on.
 - Place where enzyme binds to substrate is called the active site.

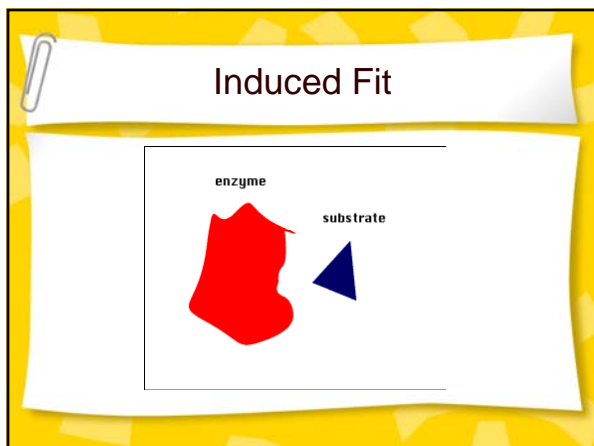
Enzyme Function




The diagram illustrates the catalytic cycle of an enzyme. It shows a substrate (represented by a red and green shape) binding to an enzyme (a blue shape with a specific pocket). This forms an enzyme-substrate complex. The enzyme then facilitates the reaction, breaking the substrate into two products (a red and a green shape). Finally, the enzyme is released and ready to bind another substrate molecule.









 **Enzymes Lower Activation**

- Active site hold two or more reactants in proper position.
- Induced fit may distort bonds making it easier.
- Active site provides proper microenvironment.
- Amino acids may play a direct role in reaction.

 **Rates of Reaction**

- The higher the substrate the higher the rate of reaction up to a point.
- Enzyme become saturated at a point.
 - Then it depends on how fast the reaction happens.
 - Can increase if more enzyme is added up to a point.

 **Cell's Environment**

- Temperature- each has an optimal temperature. Most between 35-40°C.
- Increases with temp up to a point.
- Ph- amount of charge in the environment.

Temp, pH, and Substrate Conc.

The image contains three graphs. The top-left graph shows 'Rate of reaction' vs 'Temperature (°C)' with two bell-shaped curves: a blue one peaking at approximately 40°C and a red one peaking at approximately 70°C. The top-right graph shows 'Rate of reaction' vs 'pH' with two bell-shaped curves: a blue one peaking at approximately pH 6 and a red one peaking at approximately pH 8. The bottom graph shows 'Enzyme Velocity' vs '[Substrate]' as a Michaelis-Menten curve that levels off at a maximum velocity labeled V_{max} . The substrate concentration at which the velocity is half of V_{max} is labeled K_M .

Cofactors

- Cofactors – small non-protein molecules that are required for proper enzyme function.
 - May bind to active site.
 - May bind loosely to enzyme and substrate.
 - Some are inorganic (metals like magnesium).
 - Some are organic (coenzymes; Most are vitamins).

Enzyme Inhibitors

- Can be reversible or irreversible.
- Competitive inhibitors- compete for active site.
 - Sulpha drugs.
- Non-competitive inhibitors – don't bind to active site.
 - Metals, antibiotics, DDT or another molecule in the metabolic pathway.

