

Enzyme Chemistry



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- Classification
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- Enzyme Kinetics
- Inhibition
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- Specificity



CHEMISTRY

INTRODUCTION

- Enzymes are *biological catalysts* that speed up the rate of the biochemical reaction.
- Most enzymes are three dimensional *globular proteins* (tertiary and quaternary structure).
- Some special RNA species also act as enzymes and are called *Ribozymes* e.g. hammerhead ribozyme.



Hammerhead enzyme

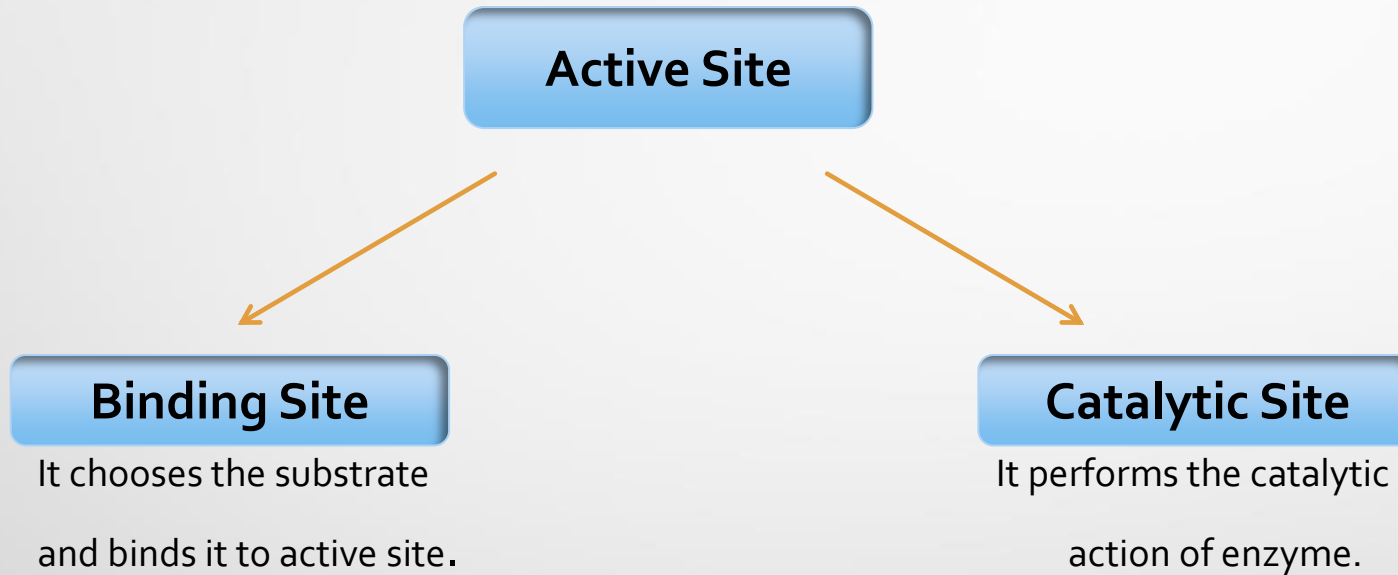


STRUCTURE OF ENZYMES

- The *active site* of an enzyme is the region that binds substrates, co-factors and prosthetic groups and contains residue that helps to hold the substrate.
- Active sites generally occupy less than 5% of the total surface area of enzyme.
- Active site has a *specific shape* due to tertiary structure of protein.
- A change in the shape of protein affects the shape of active site and function of the enzyme.

ACTIVE SITE

- Active site can be further divided into:



CO-FACTORS

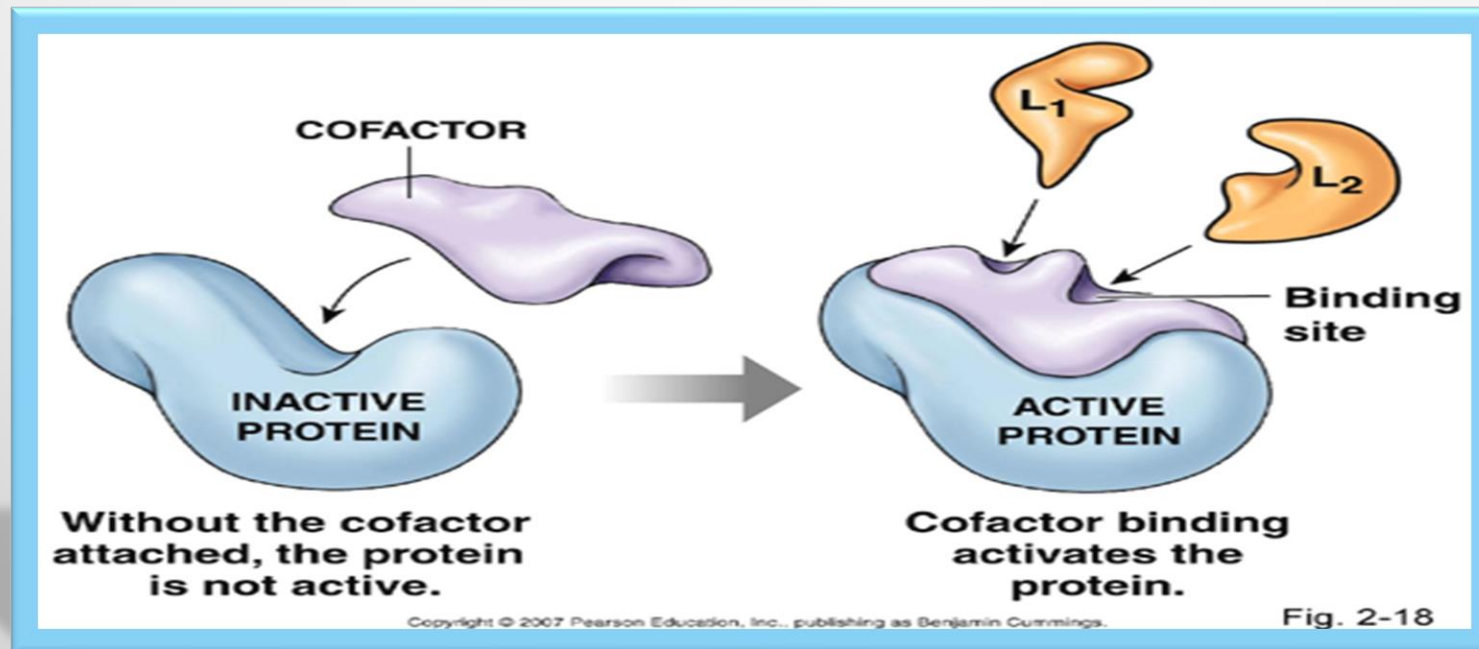


Co-factor is the non protein molecule which carries out chemical reactions that can not be performed by standard 20 amino acids.



Co-factors are of **two types**:

1. Organic co-factors
2. Inorganic cofactors



INORGANIC CO-FACTORS

- These are the inorganic molecules required for the proper activity of enzymes.

Examples:

- Enzyme carbonic anhydrase requires Zn for its activity.
- Hexokinase has co-factor Mg⁺⁺

ORGANIC CO-FACTORS

- These are the organic molecules required for the proper activity of enzymes.

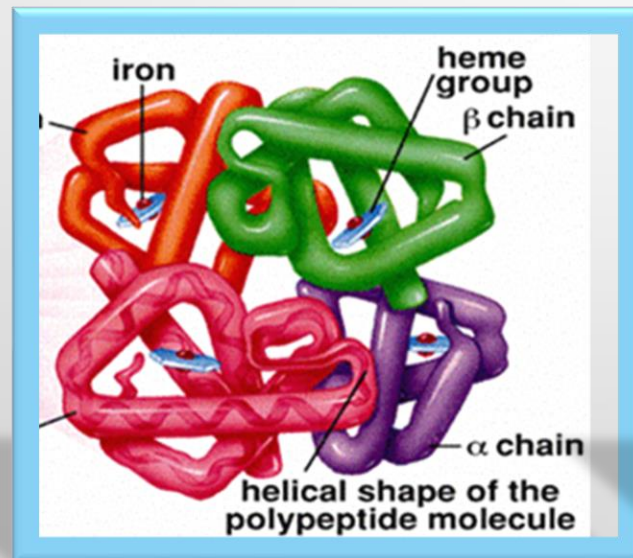
Example:

- Glycogen phosphorylase requires the small organic molecule pyridoxal phosphate.

TYPES OF ORGANIC CO-FACTORS

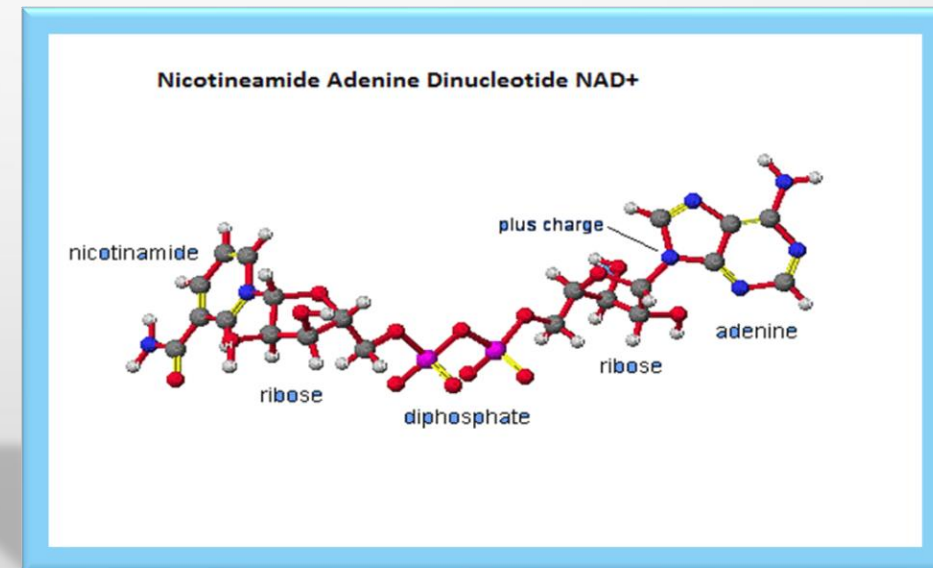
Prosthetic Group

- A prosthetic group is a tightly bound organic co-factor e.g. Flavins, heme groups and biotin.



Coenzyme

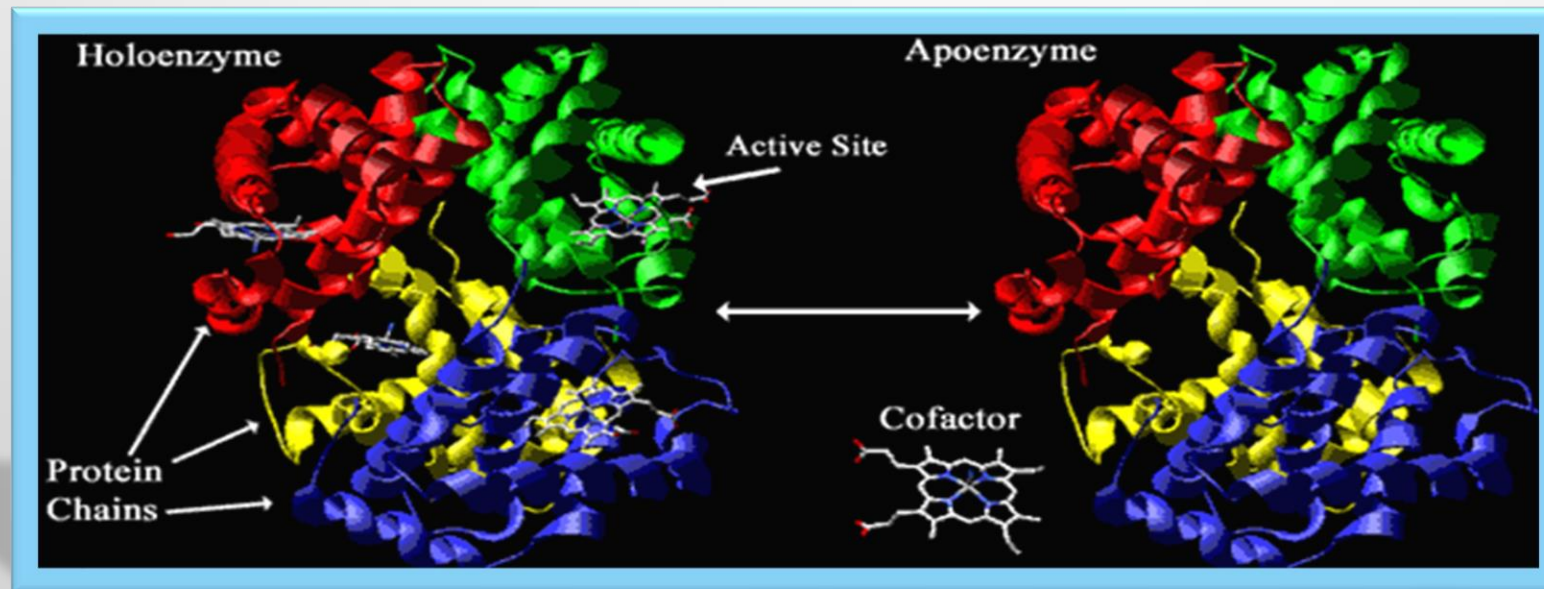
- A coenzyme is loosely bound organic co-factor. E.g. NAD^{++}



TYPES OF CO-FACTORS

Continued...

- An enzyme with its co-factor removed is designated as *apoenzyme*.
- The complete complex of a protein with all necessary small organic molecules, metal ions and other components is termed as *holoenzyme* or *holoprotein*.



SUBSTRATE

- The reactant in biochemical reaction is termed as **substrate**.
- When a substrate binds to an enzyme it forms an **enzyme-substrate complex**.

Substrate

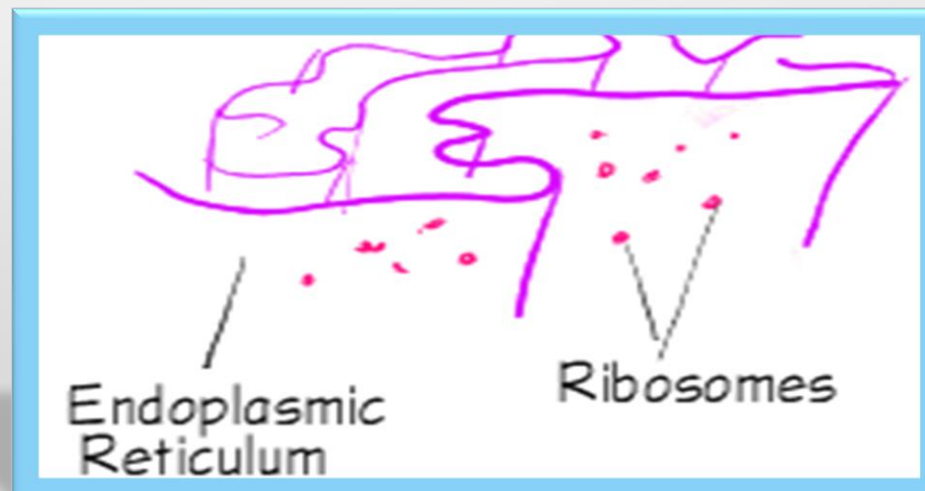
Joins

Enzyme

A diagram illustrating the binding of a substrate to an enzyme. On the left, a light blue rectangular box contains the word "Substrate". A grey arrow with the word "Joins" written inside it points from the substrate box to an orange, irregularly shaped area representing an enzyme. Inside this orange area, a smaller orange rectangular box contains the word "Enzyme". The orange area has a notch on its left side that fits the arrow's tip, symbolizing the lock-and-key model of enzyme action.

SITES OF ENZYME SYNTHESIS

- Enzymes are synthesized by *ribosomes* which are attached to the rough endoplasmic reticulum.
- Information for the synthesis of enzyme is *carried by DNA*.
- Amino acids are bonded together to form specific enzyme according to the DNA's codes.



INTRACELLULAR AND EXTRACELLULAR ENZYMES

- **Intracellular** enzymes are *synthesized and retained in the cell for the use of cell itself.*
- They are found in the cytoplasm, nucleus, mitochondria and chloroplast.
 - Example :
 - Oxydoreductase catalyses biological oxidation.
 - Enzymes involved in reduction in the mitochondria.
- **Extracellular** enzymes are *synthesized in the cell but secreted from the cell to work externally.*
 - Example :
 - Digestive enzyme produced by the pancreas, are not used by the cells in the pancreas but are transported to the duodenum.

CHARACTERISTICS

- Enzymes speed up the reaction by lowering the activation energy of the reaction.
- Their presence does not effect the nature and properties of *end product*.
- They are highly specific in their action that is each enzyme can catalyze one kind of substrate.
- Small amount of enzymes can accelerate chemical reactions.
- Enzymes are sensitive to change in **pH**, **Temperature** and **substrate concentration**.
- Turnover number is defined as the number of substrate molecules transformed per minute by one enzyme molecule.

Catalase turnover number = $6 \times 10^6/\text{min}$

NOMENCLATURE OF ENZYMES

- An enzyme is named according to the name of the substrate it catalyses.
- Some enzymes were named before a systematic way of naming enzyme was formed.

Example: pepsin, trypsin and rennin

- By adding suffix **-ase** at the end of the name of the substrate, enzymes are named.
- Enzyme for catalyzing the hydrolysis is termed as hydrolase.

Example :



EXAMPLES

substrate	enzymes	products
lactose	lact ase	glucose + galactose
maltose	malt ase	Glucose
cellulose	cellul ase	Glucose
lipid	lip ase	Glycerol + fatty acid
starch	amyl ase	Maltose
protein	prote ase	Peptides + polypeptide



CLASSIFICATION

CLASSIFICATION OF ENZYMES

- A systematic classification of enzymes has been developed by *International Enzyme Commission*.
- This classification is based on the type of reactions catalyzed by enzymes.
- There are six major classes.
- Each class is further divided into sub classes, sub sub-classes and so on, to describe the huge number of different enzyme-catalyzed reactions.

CLASSIFICATION OF ENZYMES

Continued.....

ENZYME CLASS	REACTION TYPE	EXAMPLES
<i>Oxidoreductases</i>	Reduction-oxidation (redox)	Lactate dehydrogenase
<i>Transferases</i>	Move chemical group	Hexokinase
<i>Hydrolases</i>	Hydrolysis; bond cleavage with transfer of functional group of water	Lysozyme
<i>Lysases</i>	Non-hydrolytic bond cleavage	Fumarase
<i>Isomerases</i>	Intramolecular group transfer (isomerization)	Triose phosphate isomerase
<i>Ligases</i>	Synthesis of new covalent bond between substrates, using ATP hydrolysis	RNA polymerase



MECHANISM OF ENZYME ACTION

Mechanism of enzyme action

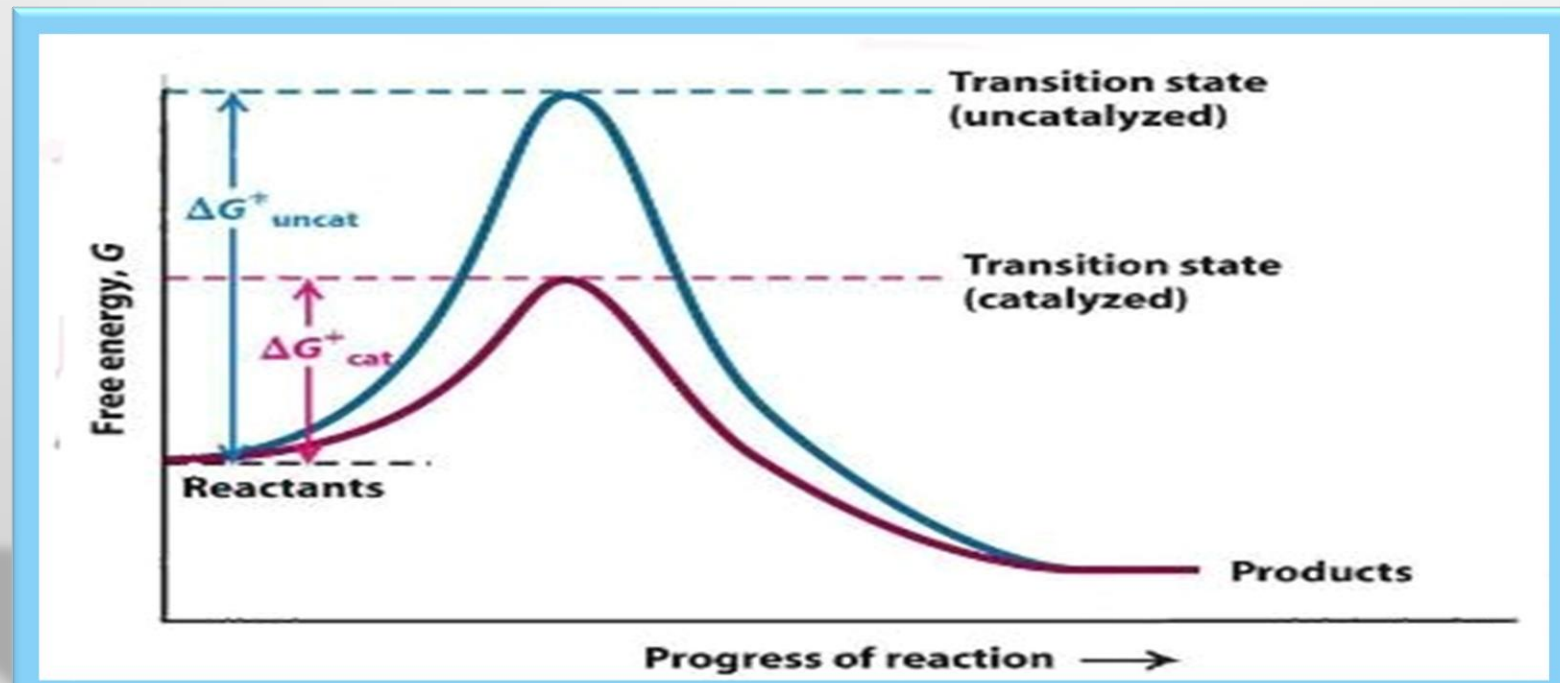
- The catalytic efficiency of enzymes is explained by two perspectives:

Thermodynamic changes

Processes at the active site

Thermodynamic changes

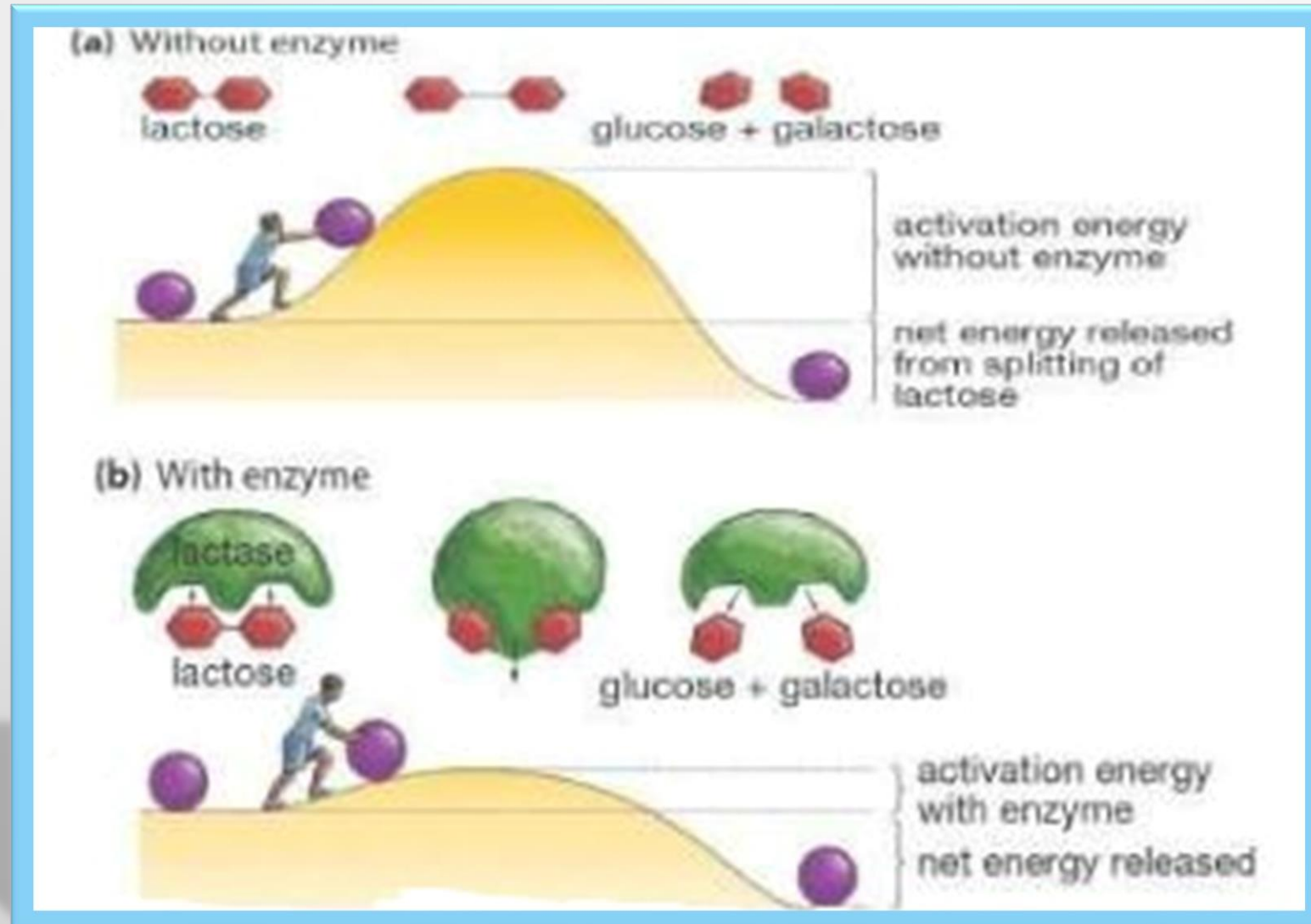
- All chemical reactions have energy barriers between reactants and products.
- The difference in transitional state between the substrate and products are called activation barrier.



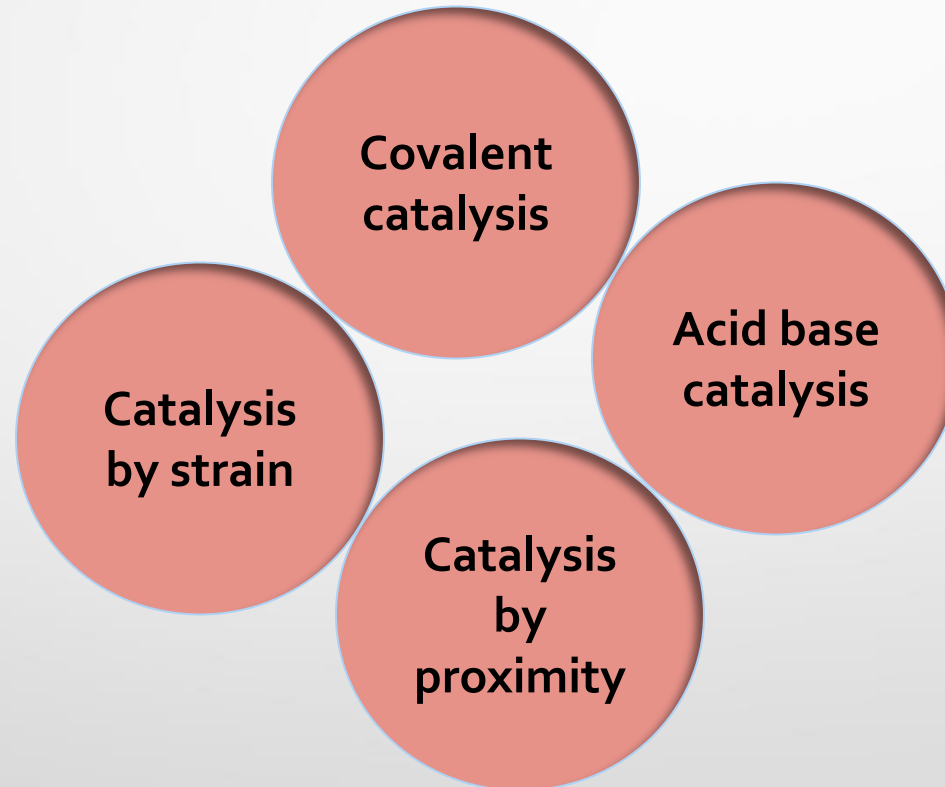
THERMODYNAMIC CHANGES

- Only a few substances cross the activation barrier and change into products.
- That is why rate of uncatalyzed reactions is much **slow**.
- Enzymes provide an alternate pathway for conversion of substrate into products.
- Enzymes accelerate reaction rates by forming transitional state having low activation energy.
- Hence, the reaction rate is increased many folds in the presence of enzymes.
- The total energy of the system remains the same and equilibrium state is not disturbed.

THERMO-DYNAMIC CHANGES OVERVIEW

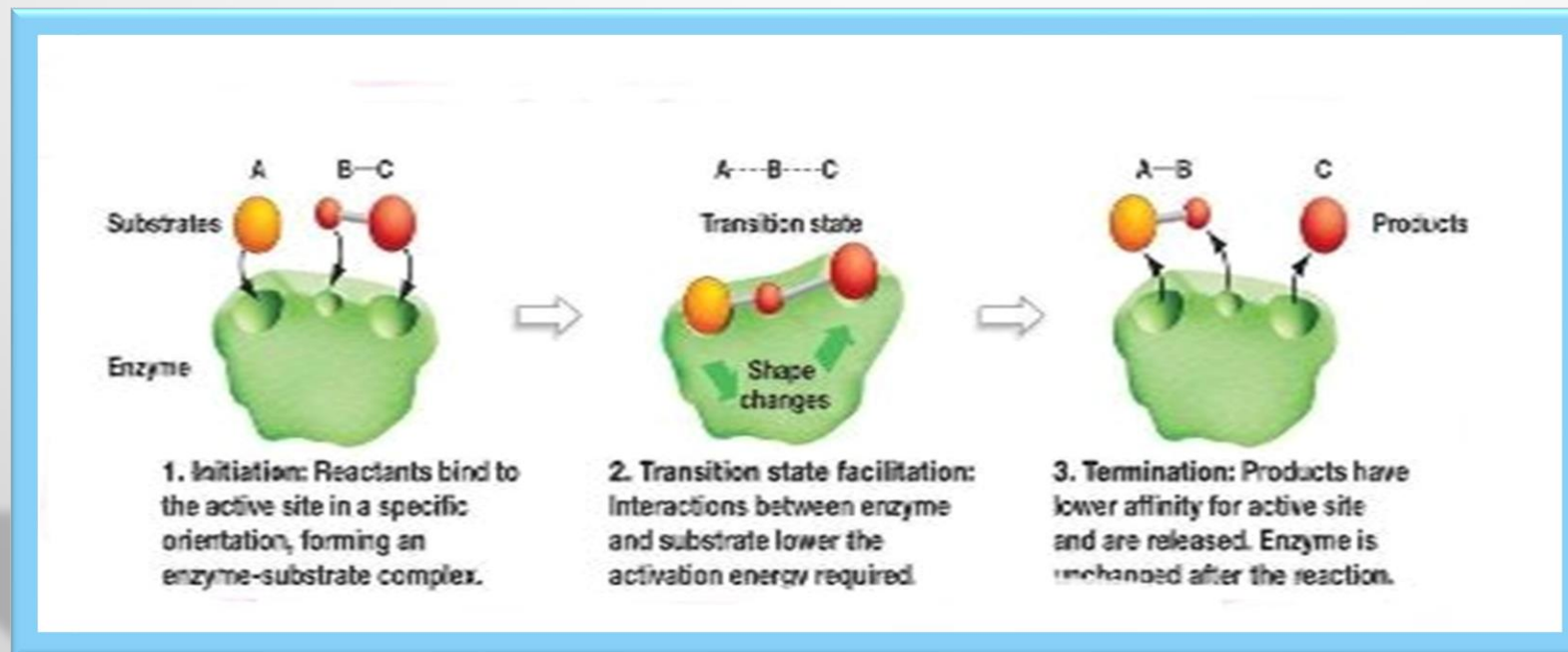


Processes at the active site



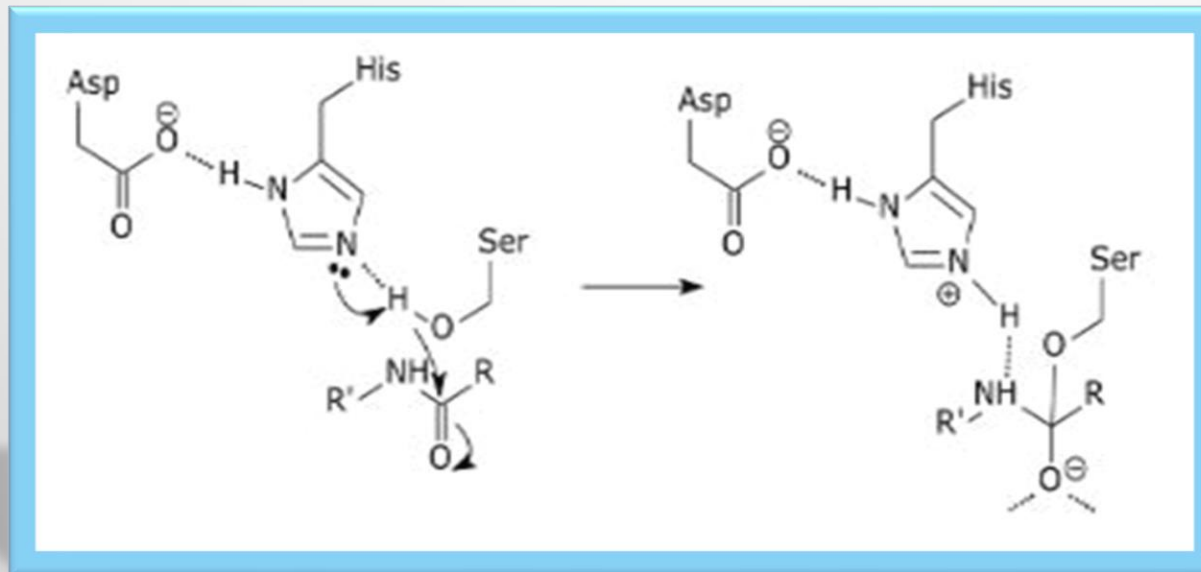
Covalent catalysis

- Enzymes form covalent linkages with substrate forming transient enzyme-substrate complex with very low activation energy.
- Enzyme is released unaltered after completion of reaction.



acid-base catalysis

- Mostly undertaken by oxido- reductases enzyme.
- Mostly at the active site, histidine is present which act as both proton donor and proton acceptor.

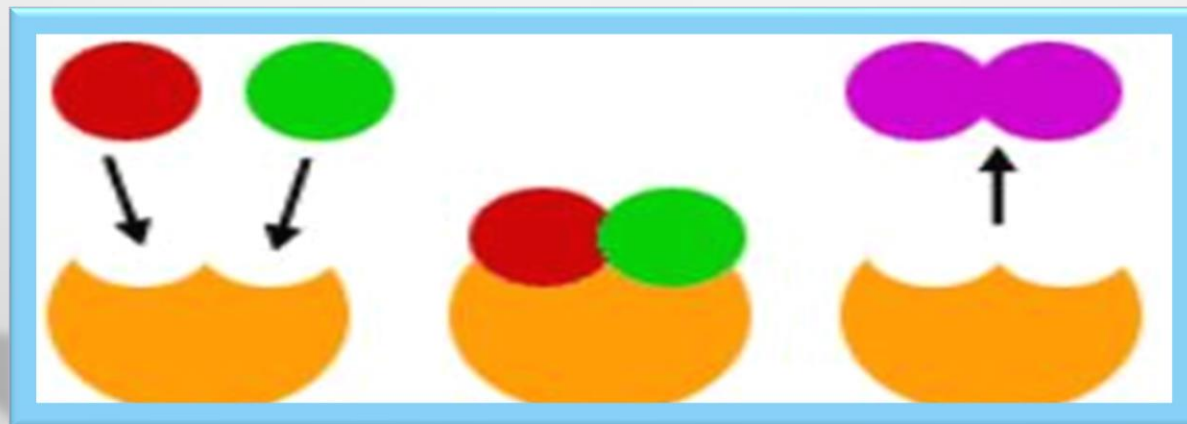


CATALYSIS BY PROXIMITY

- In this catalysis molecules must come in bond forming distance.

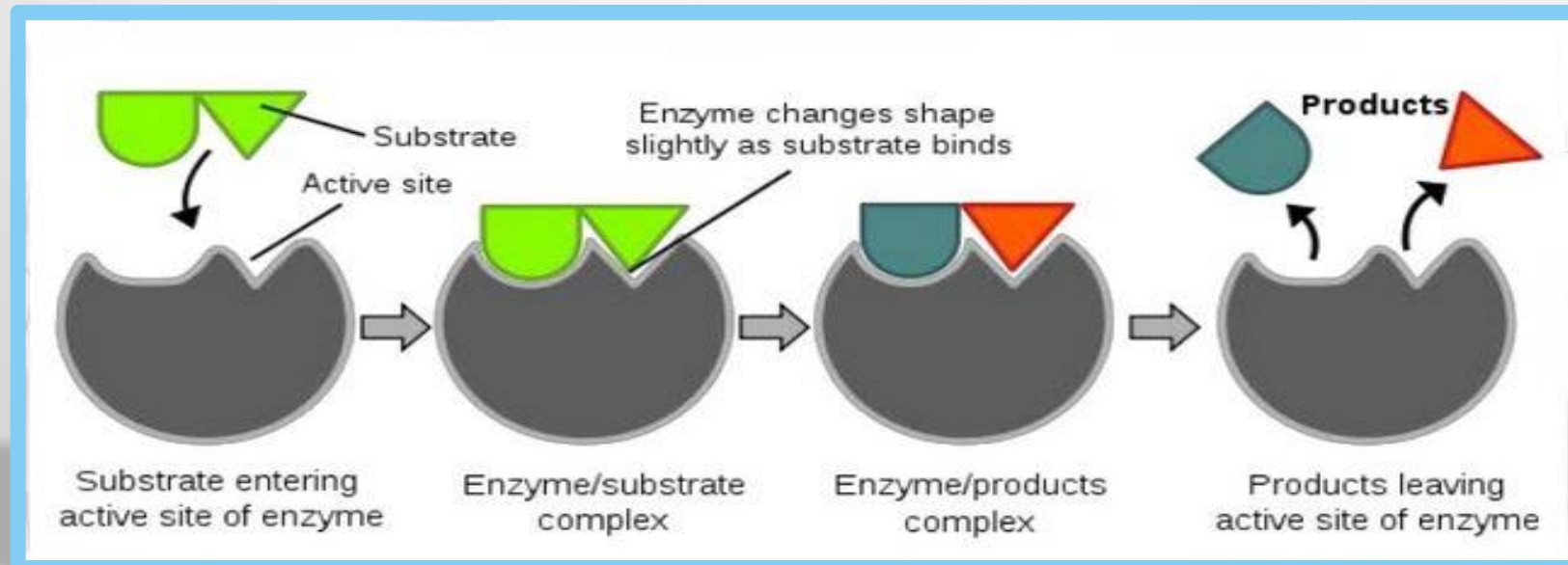
When enzyme binds:

- A region of high substrate concentration is produced at active site.
- This will orient substrate molecules especially in a position ideal for them.



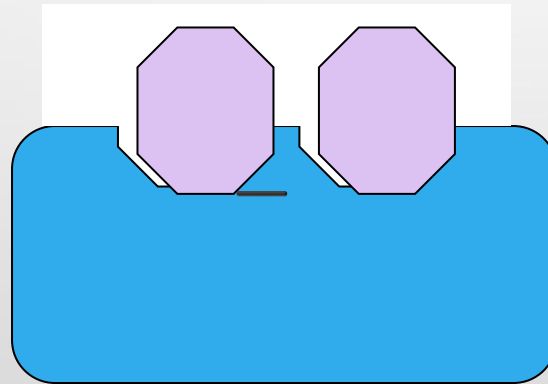
CATALYSIS BY BOND STRAIN

- Mostly undertaken by *lyases*.
- The enzyme-substrate binding causes *reorientation* of the structure of site due to in a strain condition.
- Thus *transitional state* is required and here bond is unstable and eventually broken.
- In this way bond between substrate is *broken* and converted into *products*.



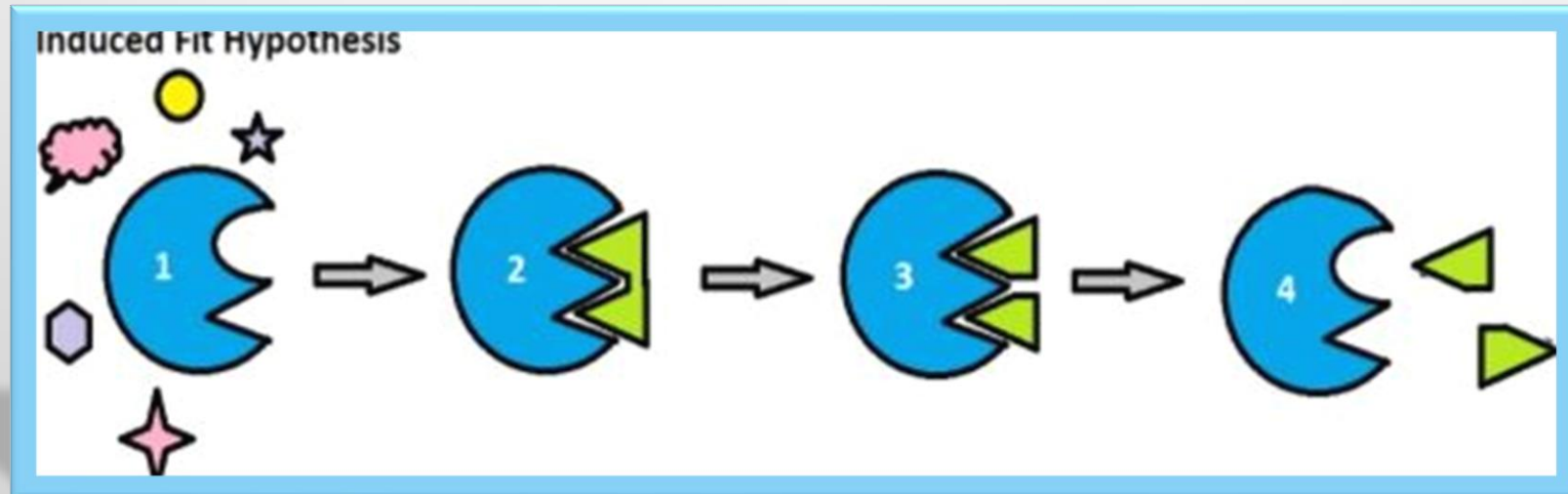
Lock and key model

- Proposed by EMIL FISCHER in 1894.
- Lock and key hypothesis assumes the active site of an enzymes are rigid in its shape.
- There is no change in the active site before and after a chemical reaction.



INDUCED FIT MODEL

- More recent studies have revealed that the process is much more likely to involve an induced fit model(proposed by DANIAL KOSH LAND in 1958).
- According to this exposure of an enzyme to substrate cause a change in enzyme, which causes the active site to change it's shape to allow enzyme and substrate to bind.



INDUCED FIT MODEL

