

# **Enzymes and Biochemical Pathways**

Ch. 6.3

# Biochemical Pathways

- [http://highered.mheducation.com/sites/0072943696/student\\_view0/chapter2/animation\\_a\\_biochemical\\_pathway.html](http://highered.mheducation.com/sites/0072943696/student_view0/chapter2/animation_a_biochemical_pathway.html)

# 6.3 Metabolic Pathways and Enzymes

- Reactions usually occur in a sequence
  - Products of an earlier reaction become reactants of a later reaction
  - Such linked reactions form a **metabolic pathway**
    - Begins with a particular reactant, proceeds through several intermediates, and terminates with a particular end product



“**A**” is Initial  
Reactant

B, C, D, E, and F  
are Intermediates

“**G**” is End  
Product

# 6.3 Metabolic Pathways and Enzymes

- **Enzyme**

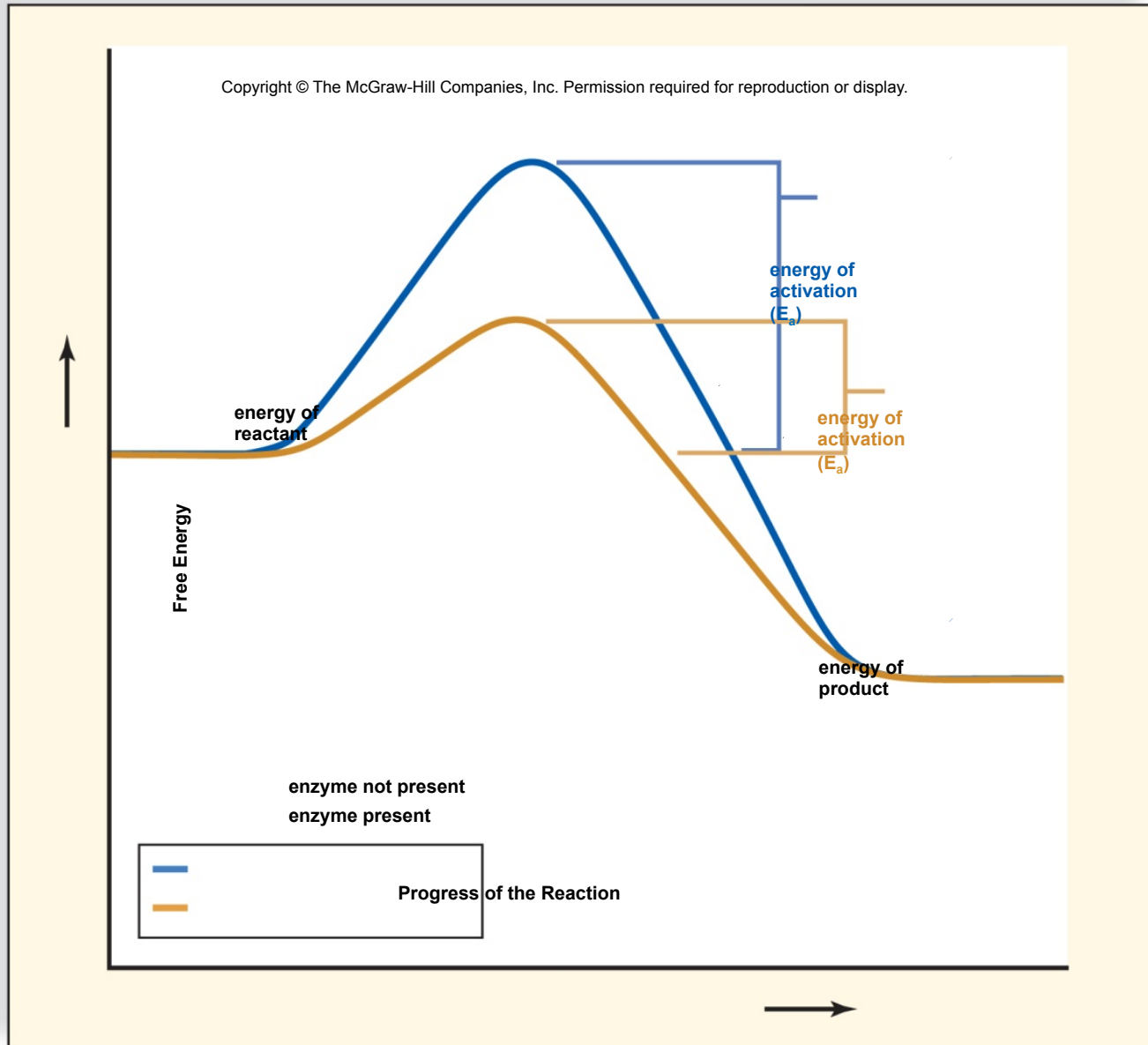
- Protein molecules that function as catalysts
- The reactants of an enzymatically catalyzed reaction are called **substrates**
- Each enzyme accelerates a specific reaction
- Each reaction in a metabolic pathway requires a unique and specific enzyme
- The end product will not be formed unless ALL enzymes in the pathway are present and functional



# Energy of Activation

- Molecules frequently do not react with one another unless they are activated in some way
  - Energy must be added to at least one reactant to initiate the reaction
    - **Energy of activation**
- Enzyme Operation:
  - Enzymes operate by **lowering** the energy of activation
  - Accomplished by bringing substrates into contact with one another

# Energy of Activation



# How Enzymes Work

- [http://highered.mheducation.com/sites/0072495855/student\\_view0/chapter2/animation\\_how\\_enzymes\\_work.html](http://highered.mheducation.com/sites/0072495855/student_view0/chapter2/animation_how_enzymes_work.html)

# Enzyme-Substrate Complex

- The **active site** complexes with the substrates
  - Causes the active site to change shape
  - Shape change forces substrates together, initiating bond
  - **Induced fit model**
    - Enzyme is induced to undergo a slight alteration to achieve optimum fit for the substrates

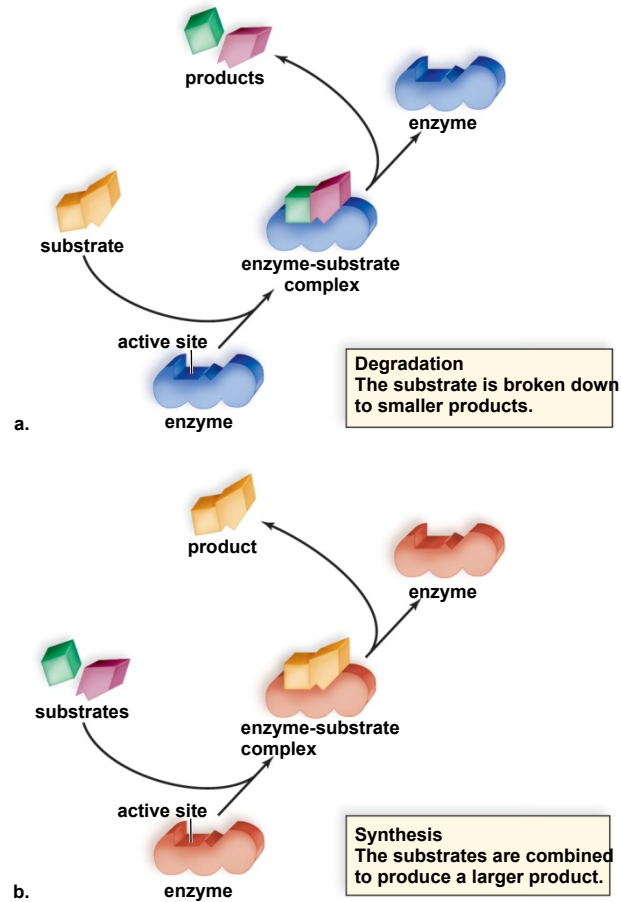


# Enzyme-Substrate Complex

- Degradation:
  - Enzyme complexes with a single substrate molecule
  - Substrate is broken apart into two product molecules
- Synthesis:
  - Enzyme complexes with two substrate molecules
  - Substrates are joined together and released as a single product molecule

# Enzymatic Actions

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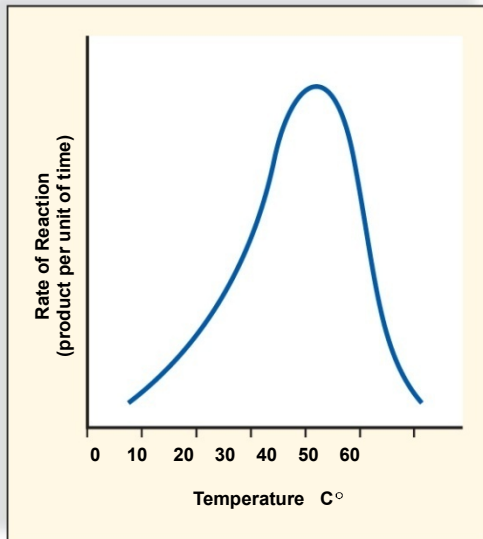


# Factors Affecting Enzymatic Speed

- Substrate concentration
  - Enzyme activity **increases** with substrate concentration due to more frequent collisions between substrate molecules and the enzyme
- Temperature
  - Enzyme activity **increases** with temperature
  - Warmer temperatures cause more effective collisions between enzyme and substrate
  - However, hot temperatures can **denature** and destroy enzymes
- pH
  - Most enzymes are optimized for a particular pH

# The Effect of Temperature on Rate of Reaction

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**a. Rate of reaction as a function of temperature**



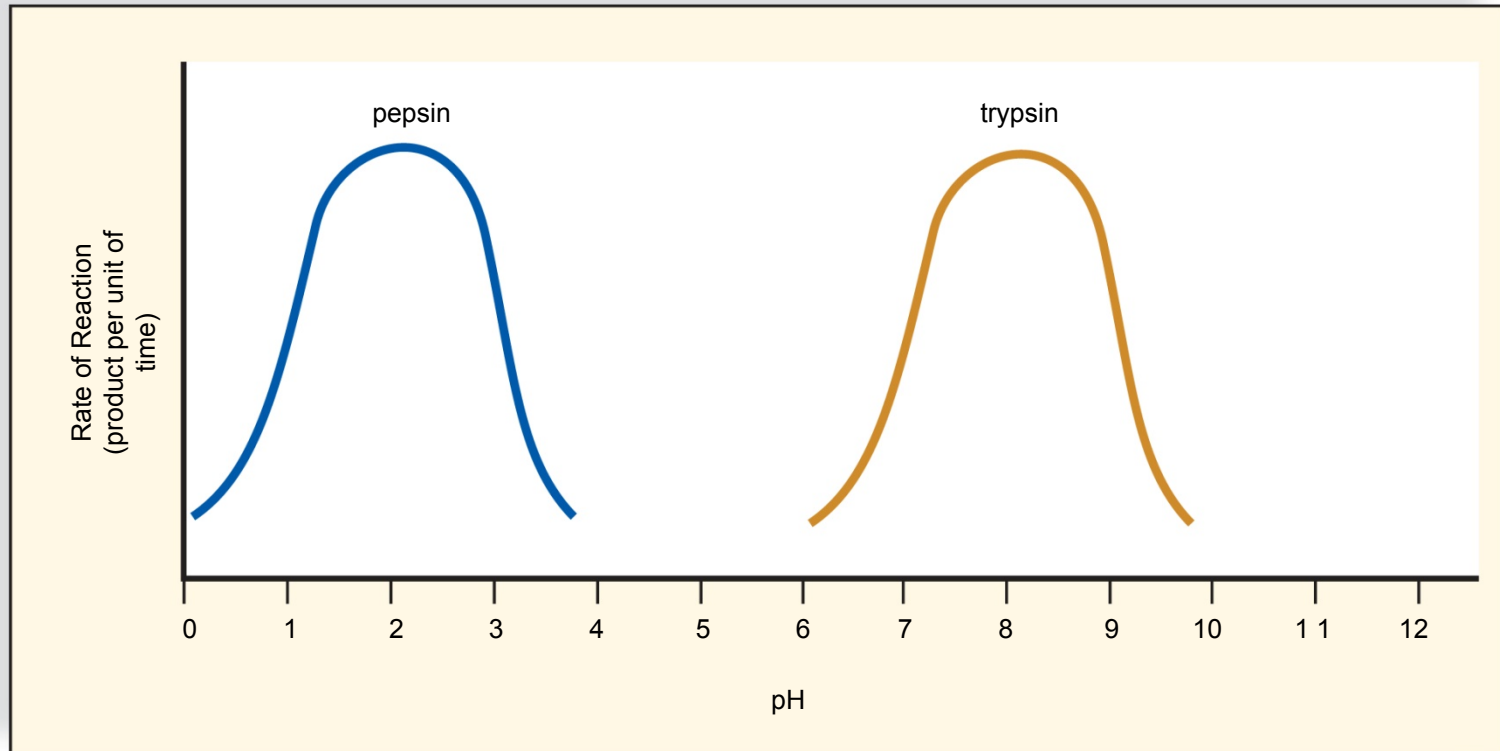
**b. Body temperature of ectothermic animals often limits rates of reactions.**



**c. Body temperature of endothermic animals promotes rates of reactions.**

# The Effect of pH on Rate of Reaction

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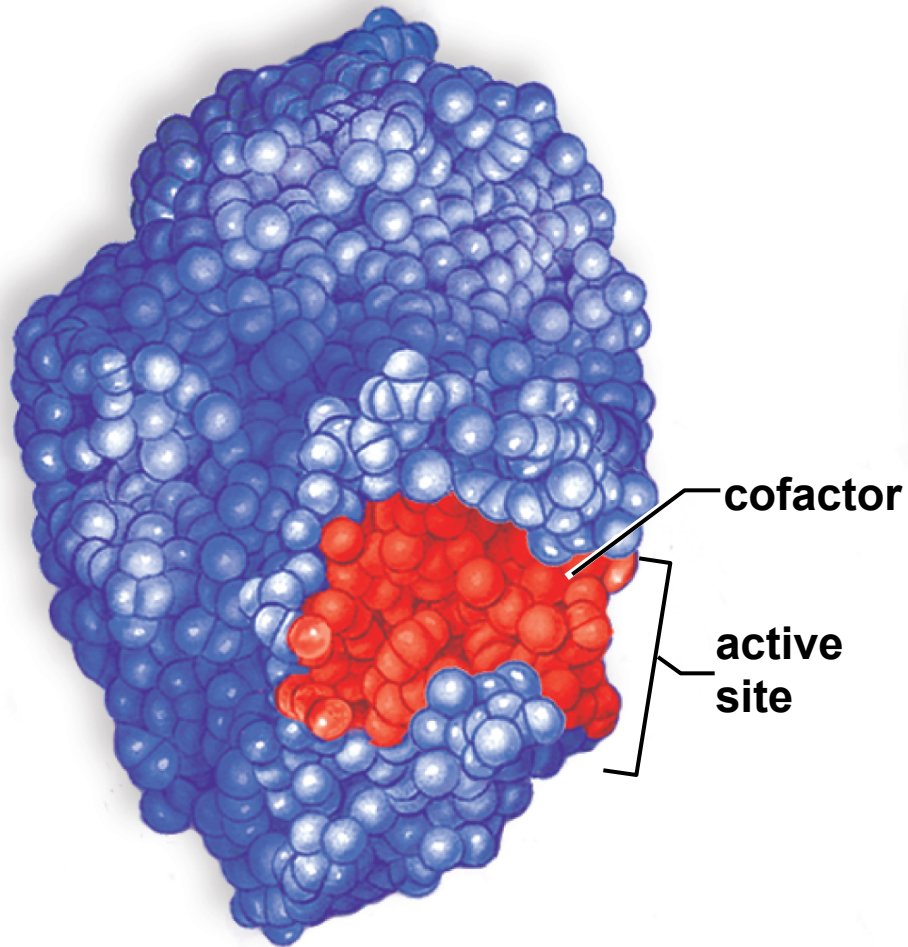


# Factors Affecting Enzymatic Speed

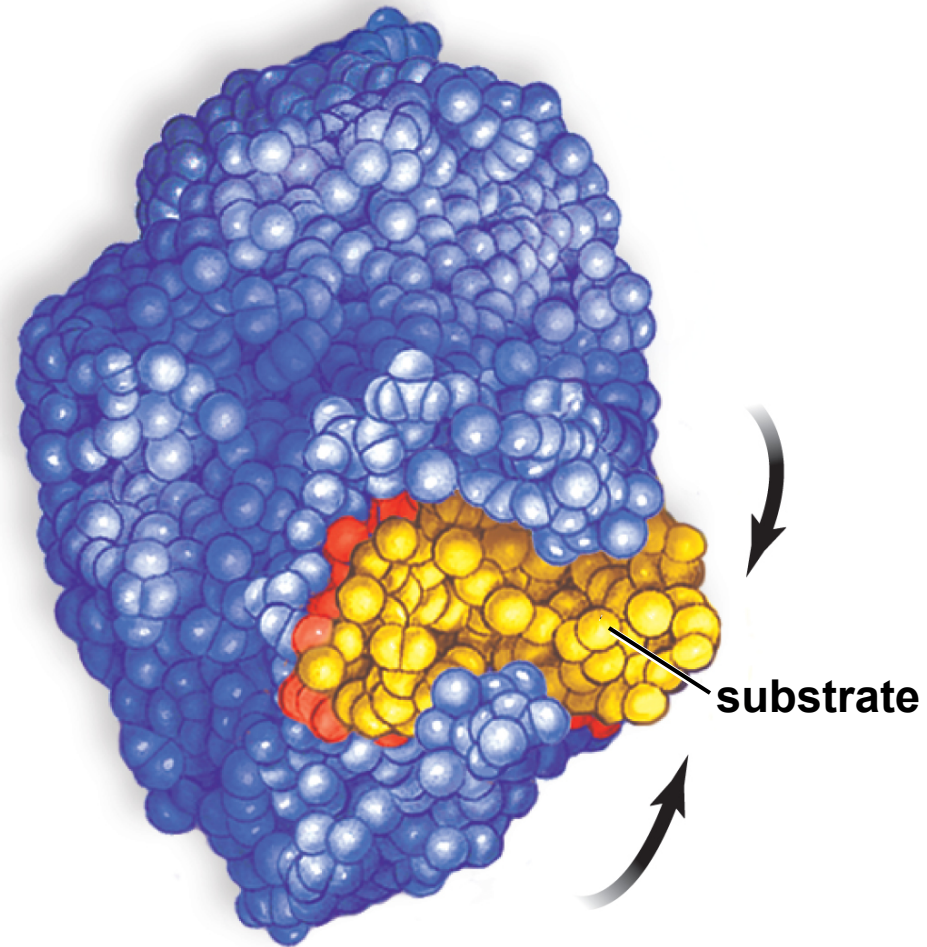
- Cells can regulate the presence/absence of an enzyme
- Cells can regulate the concentration of an enzyme
- Cells can activate or deactivate some enzymes
  - Enzyme **Cofactors**
    - Molecules required to activate enzyme
    - **Coenzymes** are nonprotein organic molecules
    - **Vitamins** are small organic compounds required in the diet for the synthesis of coenzymes

# Cofactors at Active Site

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a.



b.

# Coenzymes

- [http://highered.mheducation.com/sites/0072943696/student\\_view0/chapter17/animation\\_b\\_vitamins.html](http://highered.mheducation.com/sites/0072943696/student_view0/chapter17/animation_b_vitamins.html)

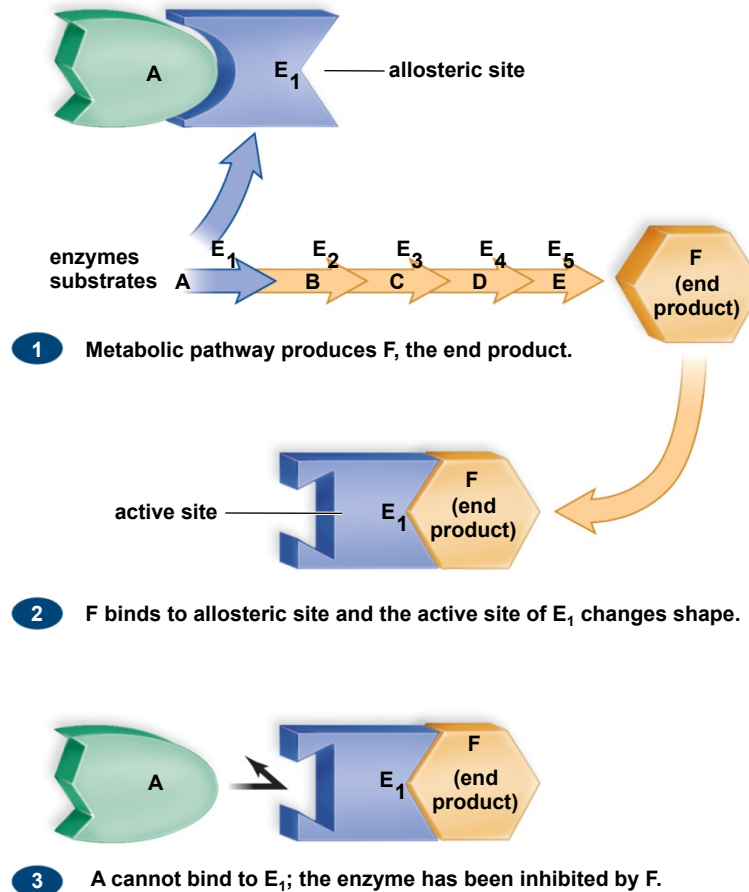


# Enzyme Inhibition

- Reversible enzyme inhibition
  - A substance known as an inhibitor binds to an enzyme and decreases its activity
    - **Competitive inhibition** – the substrate and the inhibitor are both able to bind to active site
    - **Noncompetitive inhibition** – the inhibitor does not bind at the active site, but at an allosteric site

# Noncompetitive Inhibition of an Enzyme

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# Feedback Inhibition

- [http://highered.mheducation.com/sites/0072943696/student\\_view0/chapter2/animation\\_feedback\\_inhibition\\_of\\_biochemical\\_pathways.html](http://highered.mheducation.com/sites/0072943696/student_view0/chapter2/animation_feedback_inhibition_of_biochemical_pathways.html)

# Enzyme Inhibition

- <http://bcs.whfreeman.com/thelifewire/content/chp06/0602002.html>