

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

”سنريهم آياتنا فى الأفاق وفى أنفسهم حتى
يتبين لهم انه الحق“

صدق الله العظيم

Enzymology

(BIOC306)

For

Undergraduate Biochemistry Students

By

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Today

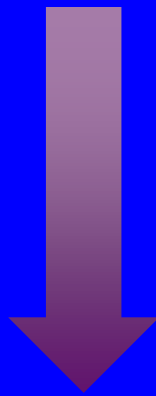
Enzymology

2. Structural Components of Enzymes.

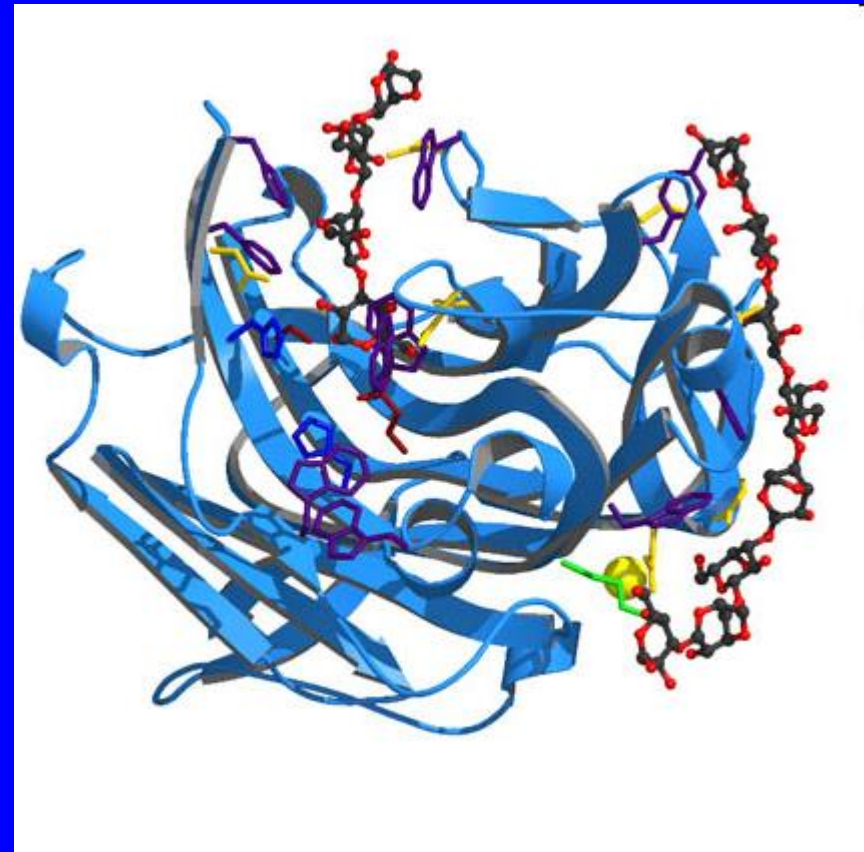
What are enzymes?

- Biological catalysts made up of proteins

Substrate

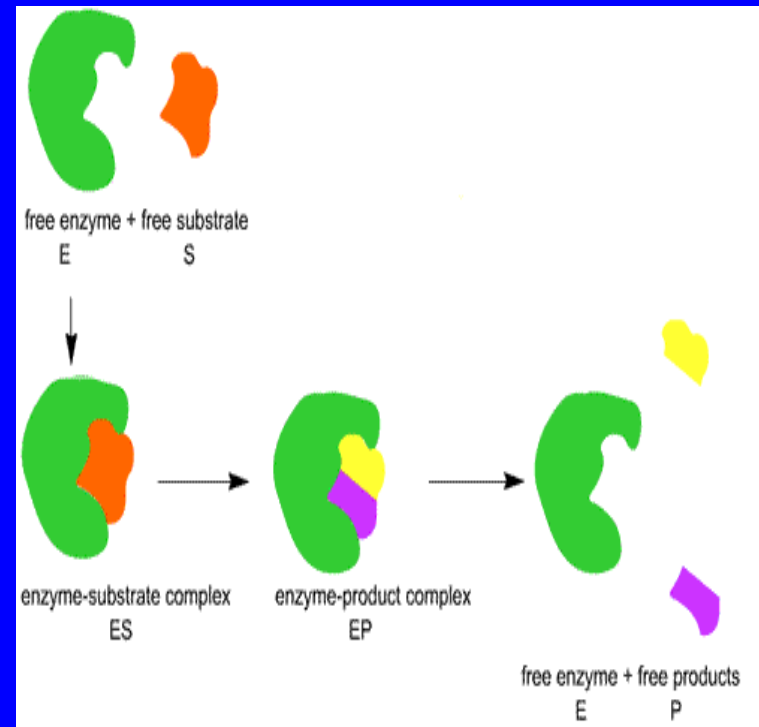


Product



What are enzymes?

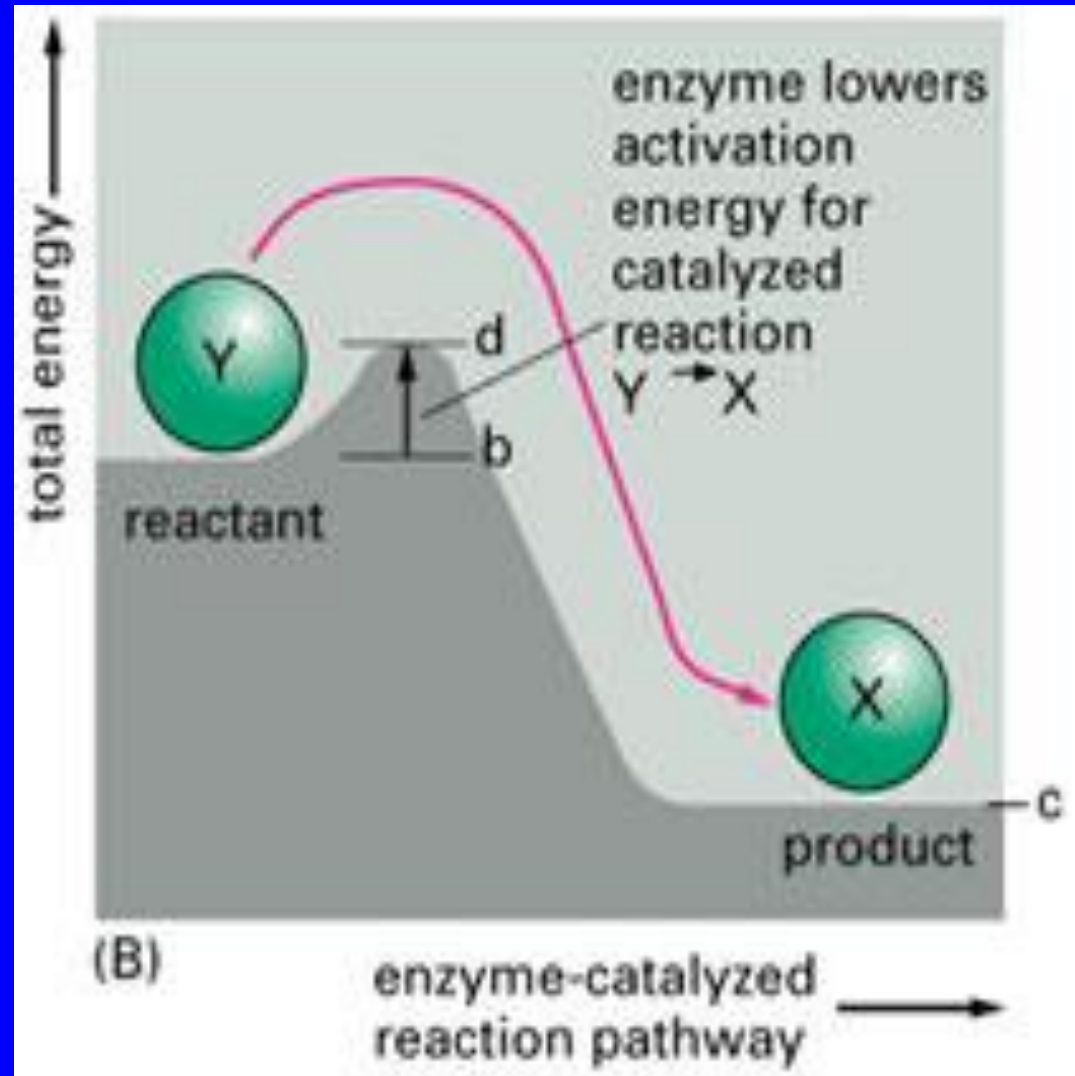
- *. **Enzymes** speed up the rate of chemical reactions in the body; both **breaking down** reactions (e.g.: starch into maltose) **building up** reactions (e.g: amino acids into proteins).



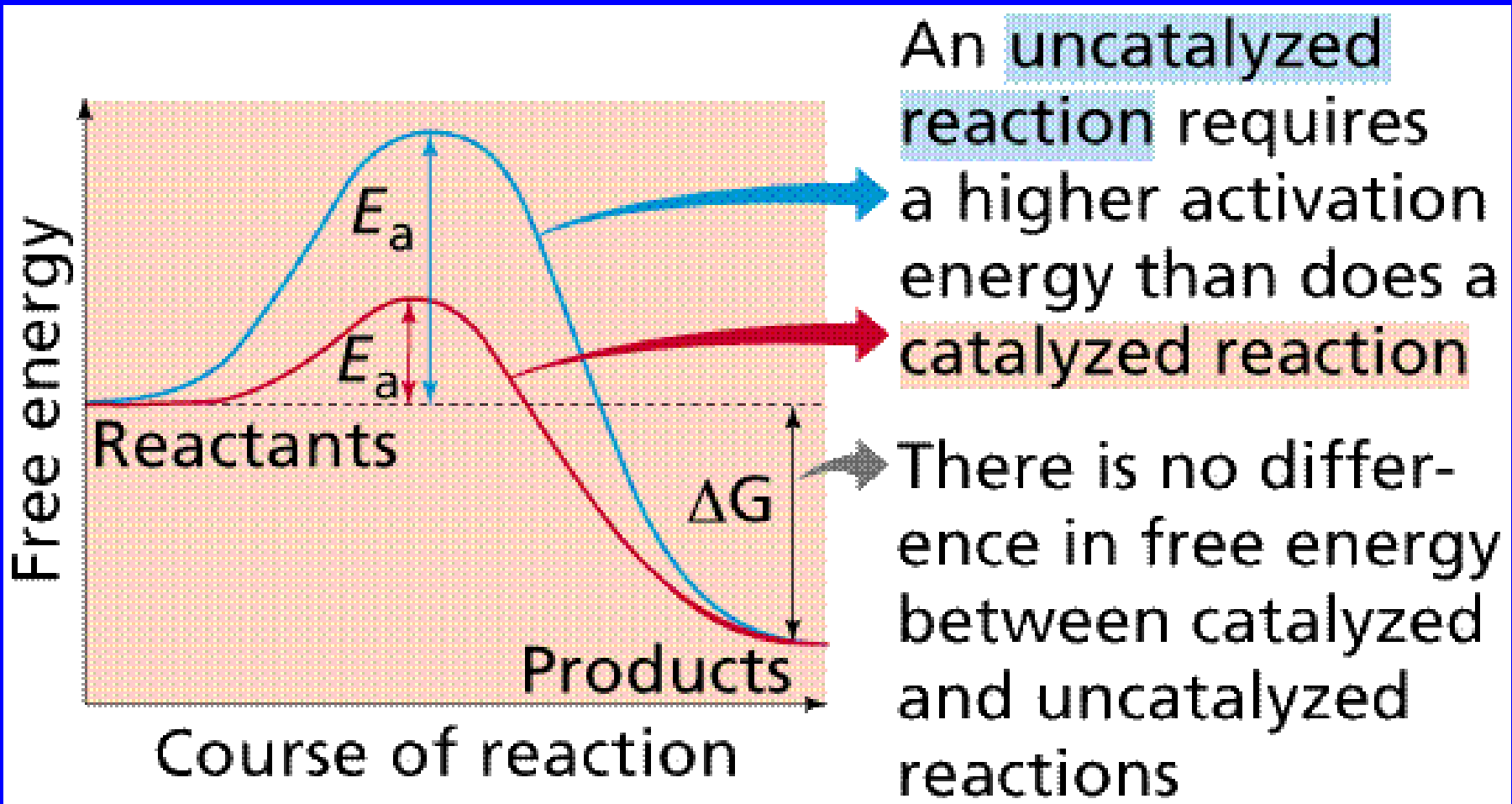
- *. **Enzymes** lower the **activation energy** required to start a chemical reaction.

How do enzymes work?

Enzymes work by weakening bonds which lowers activation energy



How do enzymes increase the rate of the reaction ?



1. STRUCTURAL COMPONENTS OF ENZYMES

Like all proteins, enzymes are composed mainly of the 20 naturally occurring **amino acids**.

In addition to the amino acids, many enzymes utilize **non-protein cofactors** to add additional chemical reactivities to their repertoire.

We shall describe some of the more common cofactors found in enzymes, and discuss how they are utilized in catalysis.

STRUCTURAL COMPONENTS OF ENZYMES

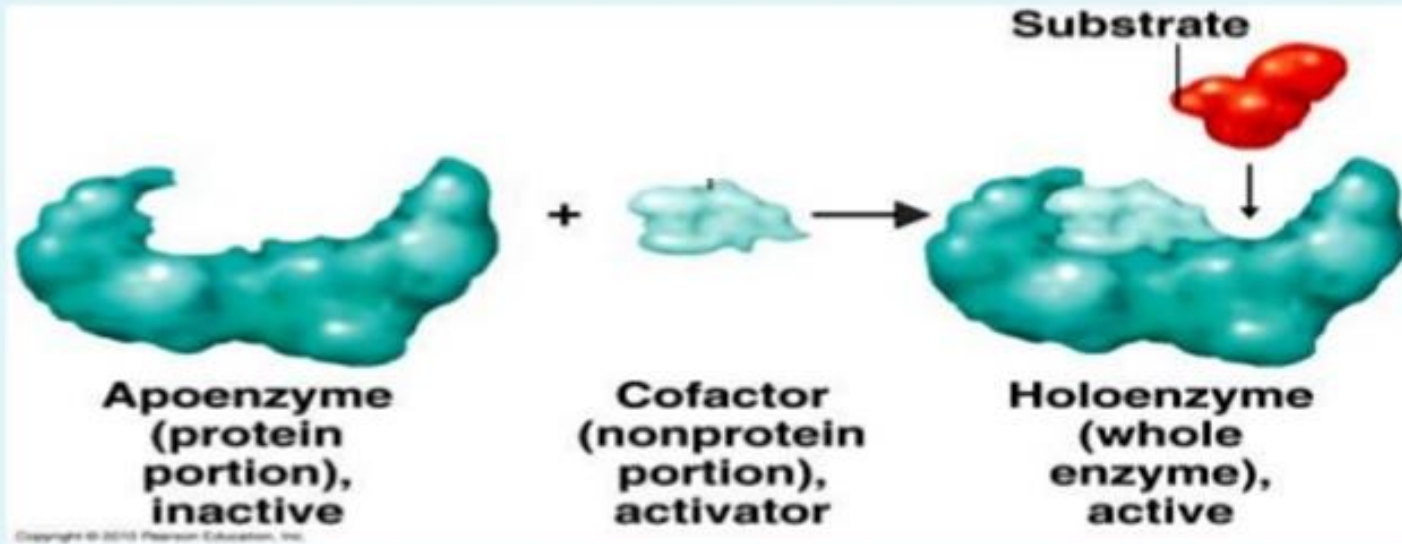
Physicochemical properties of the natural amino acids

Amino Acid	Three-Letter Code	One-Letter Code	Mass of Residue in Proteins ^a	Accessible Surface Area (Å ²) ^b	Hydrophobicity ^c	pK _a of Ionizable Side Chain	Occurrence in Proteins (%) ^d	Relative Mutability ^e	Van der Waals Volume (Å ³)
Alanine	Ala	A	71.08	115	+1.8		90	100	67
Arginine	Arg	R	156.20	225	-4.5	12.5	4.7	65	148
Asparagine	Asn	N	114.11	160	-3.5		4.4	134	96
Aspartate	Asp	D	115.09	150	-3.5	3.9	5.5	106	91
Cysteine	Cys	C	103.14	135	+2.5	8.4	2.8	20	86
Glutamate	Glu	E	128.14	180	-3.5	4.1	3.9	102	109
Glutamine	Gln	Q	129.12	190	-3.5		6.2	93	114
Glycine	Gly	G	57.06	75	-0.4		7.5	49	48
Histidine	His	H	137.15	195	-3.2	6.0	2.1	66	118
Isoleucine	Ile	I	113.17	175	+4.5		4.6	96	124
Leucine	Leu	L	113.17	170	+3.8		7.5	40	124
Lysine	Lys	K	128.18	200	-3.9	10.8	7.0	56	135
Methionine	Met	M	131.21	185	+1.9		1.7	94	124
Phenylalanine	Phe	F	147.18	210	+2.8		3.5	41	135
Proline	Pro	P	97.12	145	-1.6		4.6	56	90
Serine	Ser	S	87.08	115	-0.8		7.1	120	73
Threonine	Thr	T	101.11	140	-0.7		6.0	97	93
Tryptophan	Trp	W	186.21	255	-0.9		1.1	18	163
Tyrosine	Tyr	Y	163.18	290	-1.3	10.1	3.5	41	141
Valine	Val	V	99.14	155	+4.2		6.9	74	105

STRUCTURAL COMPONENTS OF ENZYMES

- *. **Many** enzymes incorporate **Non-protein chemical portion** into the structures of their active sites **to facilitate rapid reaction**.
- *. These non-protein chemical portions are collectively referred to as ***Cofactors*** or **Coenzymes** which mostly bind non-covalently to enzyme.
- *. In enzymes requiring a cofactor or Coenzyme for activity, the **Protein portion** of the active species is referred to as the ***apoenzyme***, and the active complex between the **Protein** and **Non-protein portion** is called the ***holoenzyme***.

STRUCTURAL COMPONENTS OF ENZYMES



Enzymes

Inactive
Enzymes

Active
Enzymes

Apoenzymes:
Need cofactors but
don't have any

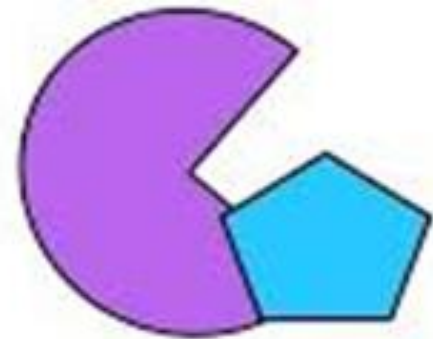
Holoenzymes:
Apoenzyme + **Cofactor**



Apoenzyme



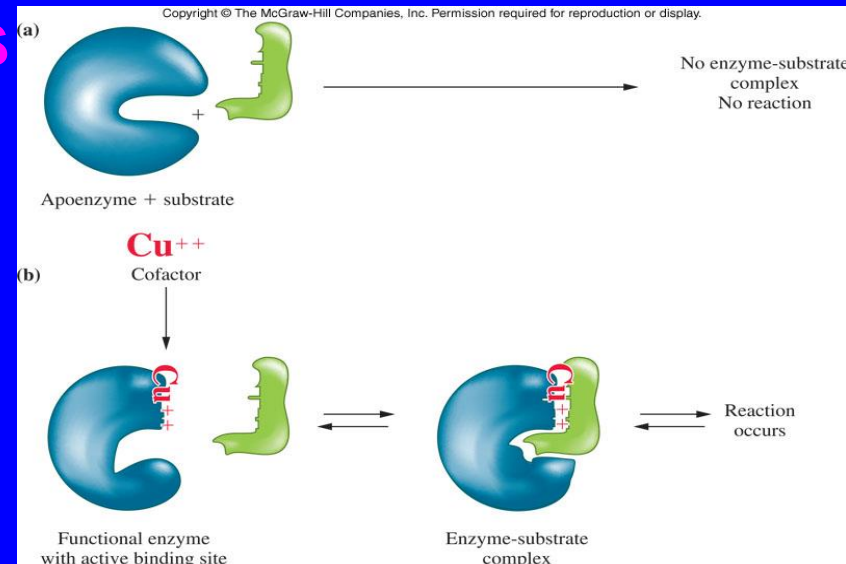
Cofactor



Holoenzyme

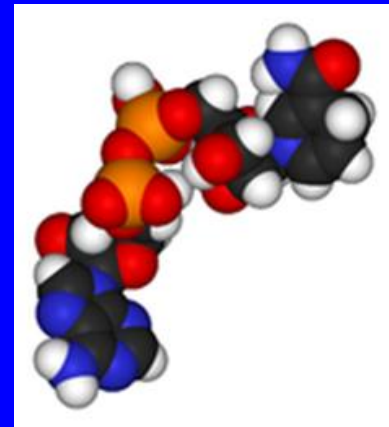
Cofactors & Coenzymes

- Active enzyme / Holoenzyme:
 - Polypeptide portion of enzyme (**Apoenzyme**)
 - Non-protein portion (**Cofactor or Coenzyme**)
- **Non-protein portions** are bound to the enzyme for it to maintain the correct configuration of the active site:
 - Metal ions or **Cofactors** (Mg, Cu,..)
 - Organic compounds or **Coenzymes** (NAD, FAD,).

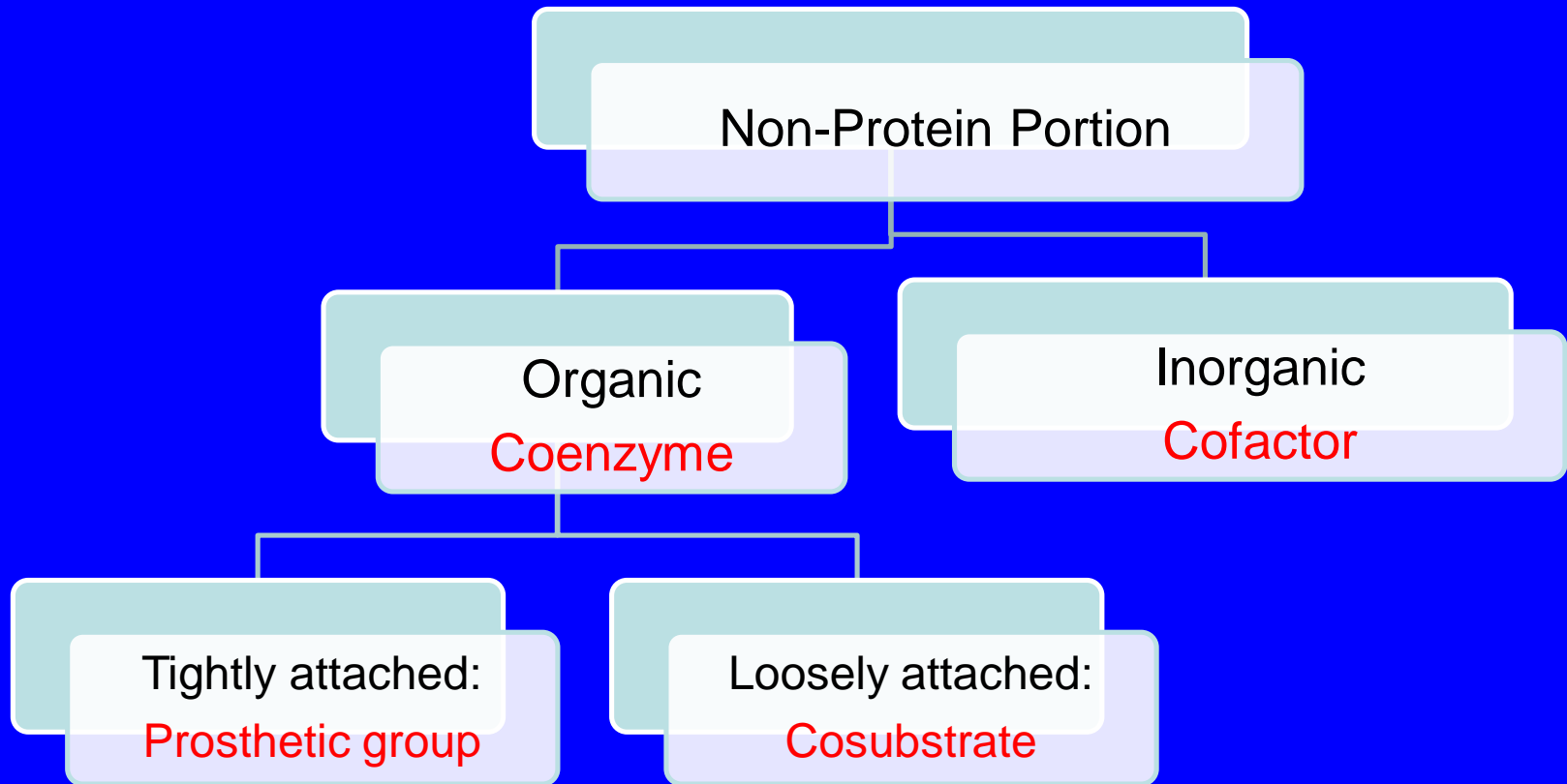


STRUCTURAL COMPONENTS OF ENZYMES

- *. if **Coenzyme** is tightly bound to the enzyme protein, the **coenzyme** is called a **prosthetic group**.
- *. if **Coenzyme** is loosely bound to enzyme protein, the **coenzyme** is called a **Cosubstrate**.



STRUCTURAL COMPONENTS OF ENZYMES



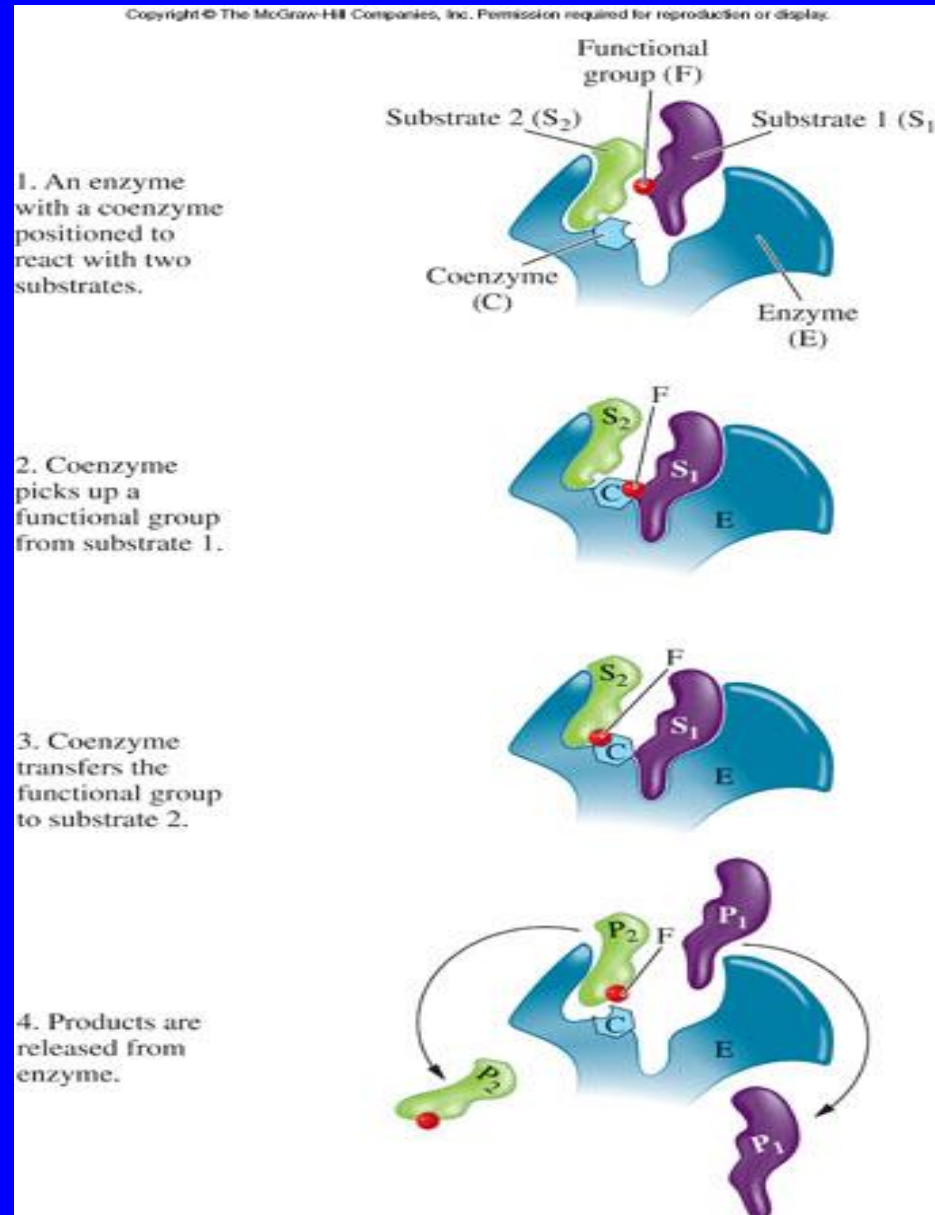
Cofactors can be considered "**helper molecules**" that assist in biochemical transformations.

Metals as Cofactors for Enzymes

Metals	Enzymes
Fe ⁺⁺ or Fe ⁺⁺⁺	Catalase, Peroxidase
Cu ⁺⁺	Cytochrome oxidase
Zn ⁺⁺	Carbonic anhydrase, Alcohol dehydrogenase
Mg ⁺⁺	Hexokinase, (all kinases), G-6-phosphatase
Mn ⁺⁺	Arginase, Ribonucleotide reductase
K ⁺	Pyruvate kinase
Ni ⁺⁺	Urease
Mo ⁺⁺	Dinitrogenase
Se	Glutathione peroxidase

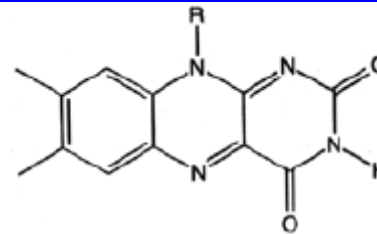
Coenzymes

- Organic molecule bound to the enzyme by weak interactions / Hydrogen bonds.
- Most coenzymes carry electrons or small groups.
- Many have modified vitamins in their structure.

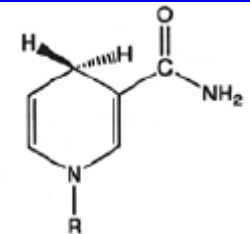


Coenzymes

Structures of some common coenzymes found in enzymes.

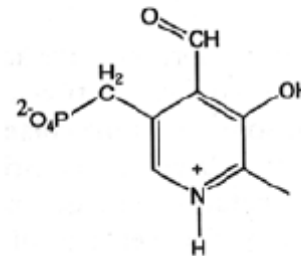


Flavin

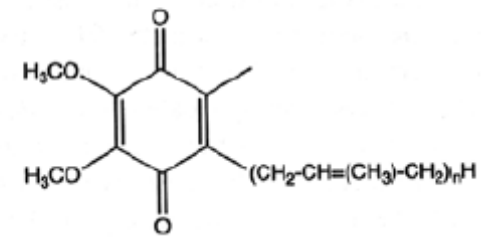


Nicotinamide

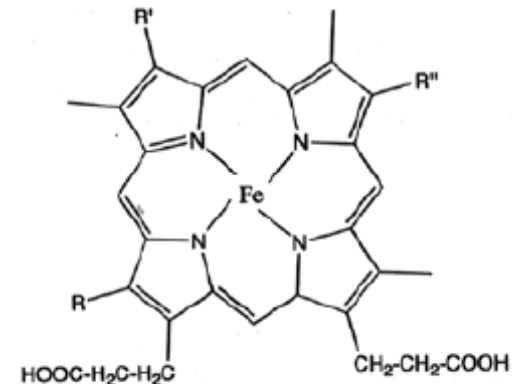
Non-Covalent



Pyridoxal phosphate



Ubiquinone (n)



Heme

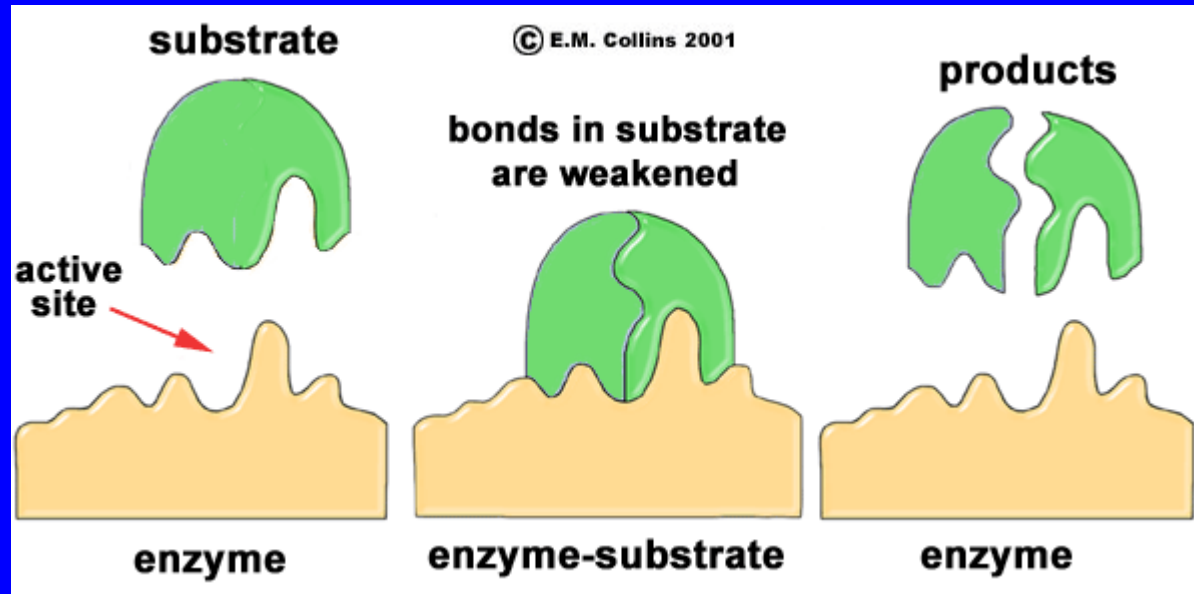
Covalent

STRUCTURAL COMPONENTS OF ENZYMES

Some examples of Cofactors and Coenzymes found in enzymes

Cofactor	Enzymatic Use	Examples of Enzyme
Copper ion	Redox center–ligand binding	Cytochrome oxidase, superoxide
Magnesium ion	Active site electrophile– phosphate binding	dismutase phosphodiesterases, ATP synthases
Zinc ion	Active site electrophile	Matrix metalloproteases, carboxypeptidase A
Flavins	Redox center–proton transfer	Glucose oxidase, succinate dehydrogenase
Hemes	Redox center–ligand binding	Cytochrome oxidase, cytochrome P450s
NAD and NADP	Redox center–proton transfer	Alcohol dehydrogenase, ornithine cyclase
Pyridoxal phosphate	Amino group transfer– stabilizer of intermediate carbanions	Aspartate transaminase, arginine racemase
Quinones	Redox center–hydrogen transfer	Cytochrome b_o , dihydroorotate dehydrogenase
Coenzyme A	Acyl group transfer	Pyruvate dehydrogenase,

Mode of Action



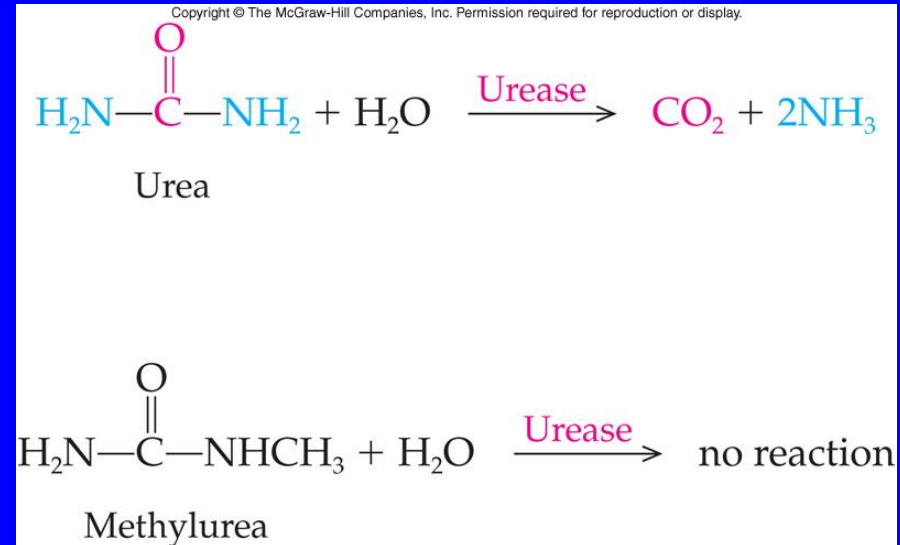
Substrate fits in the enzyme active site,
just like a key fits into a lock.

An **enzyme-substrate** complex is formed.

Chemical reactions occur at the active site and **products**
are formed.

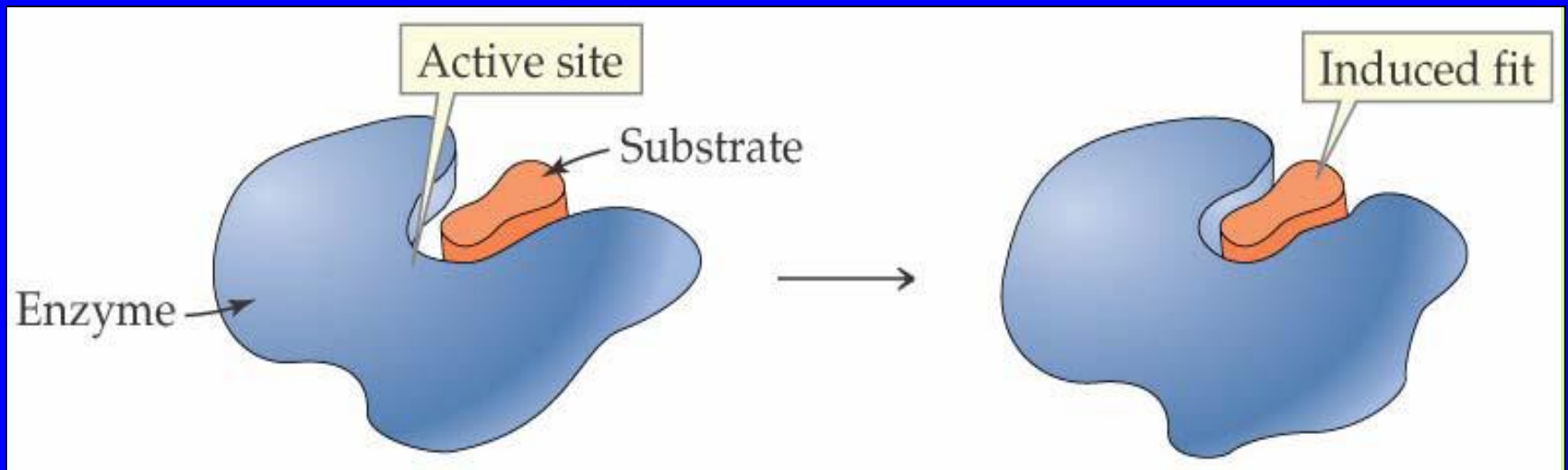
Specificity of the Enzyme-Substrate Complex

- For enzyme and substrate to react, surfaces of each must be complementary
- Enzyme specificity: the ability of an enzyme to bind only one, **or a very few**, substrates thereby catalyzing only a single reaction.
- Compare these 2 reactions:
- Urease is **VERY Specific** or **has a HIGH DEGREE of Specificity.**



How Enzyme Work ?

In enzyme catalyzed reactions, substrates are drawn into the active site to form enzyme-substrate complex. Within the enzyme-substrate complex, the enzyme promoted reactions takes place. Once the chemical reaction is over, enzyme separates from the substrate and restores its original conditions, becomes available for another reaction.



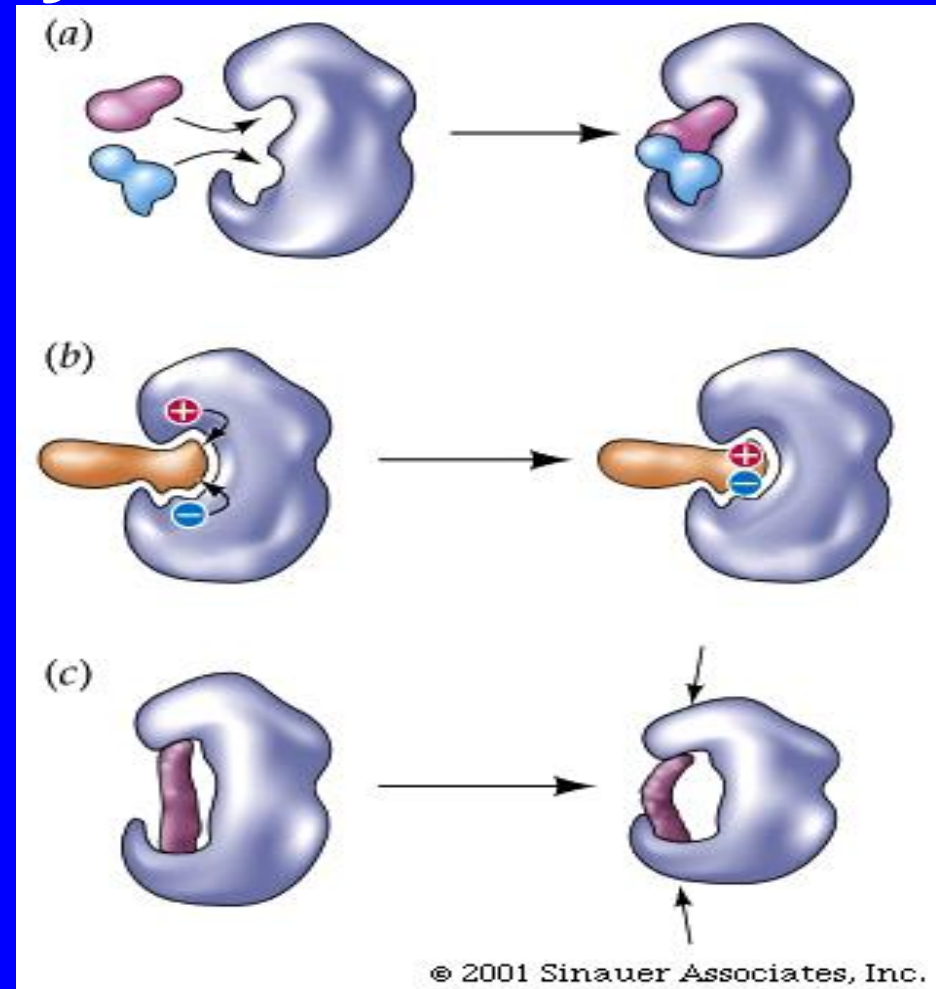
Lock-and-key model: The substrate is described as fitting into the active site as a key fit into a lock.

Induced-fit-model : The enzyme has a flexible active site that changes shape to accommodate the substrate and facilitate the reaction

Theories to explain specificity of enzyme action

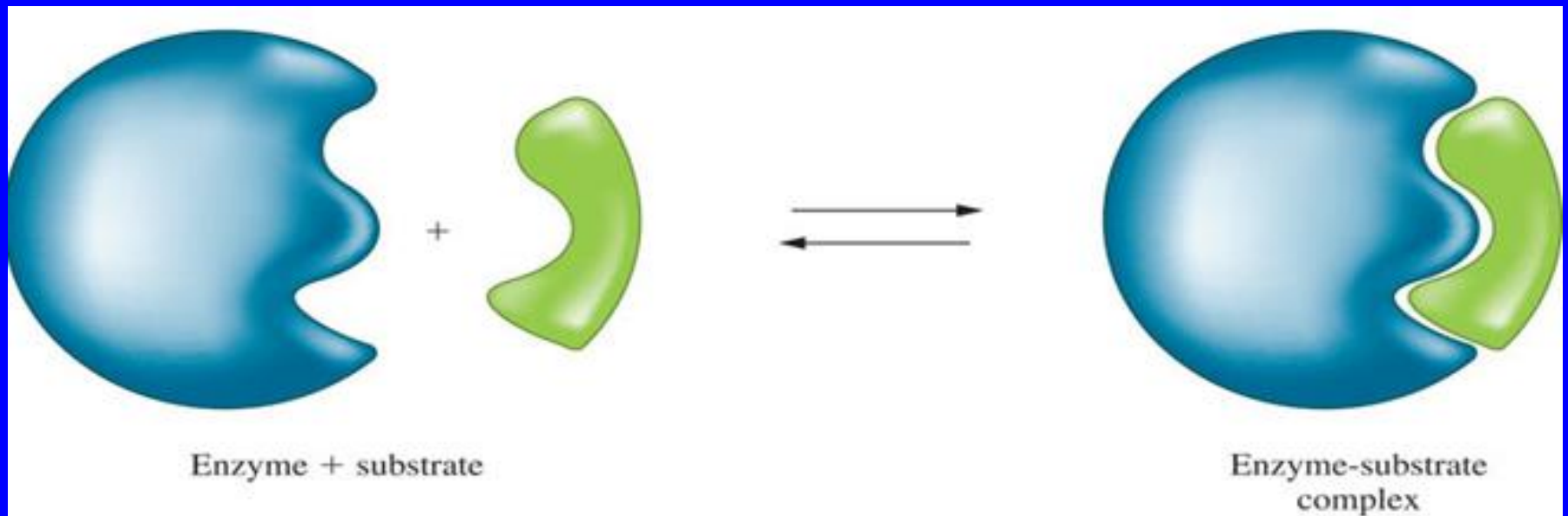
Lock and Key Theory:

The enzyme active site is complementary in conformation to the substrate, so that enzyme and substrate recognize each other.



Lock and Key Enzyme Model

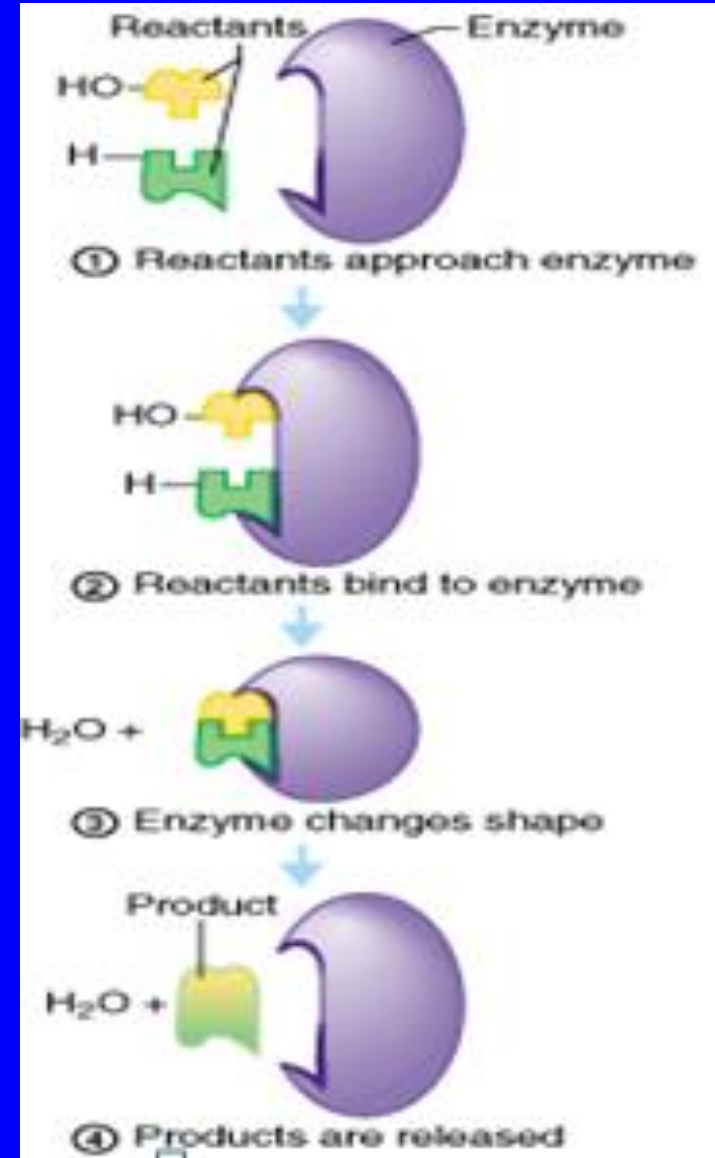
- In this model, the enzyme is assumed to be the key and the substrate the lock
 - The enzyme and substrate are made to fit exactly
 - This model fails to take into account proteins conformational changes to accommodate a substrate molecule



Theories to explain specificity of enzyme action

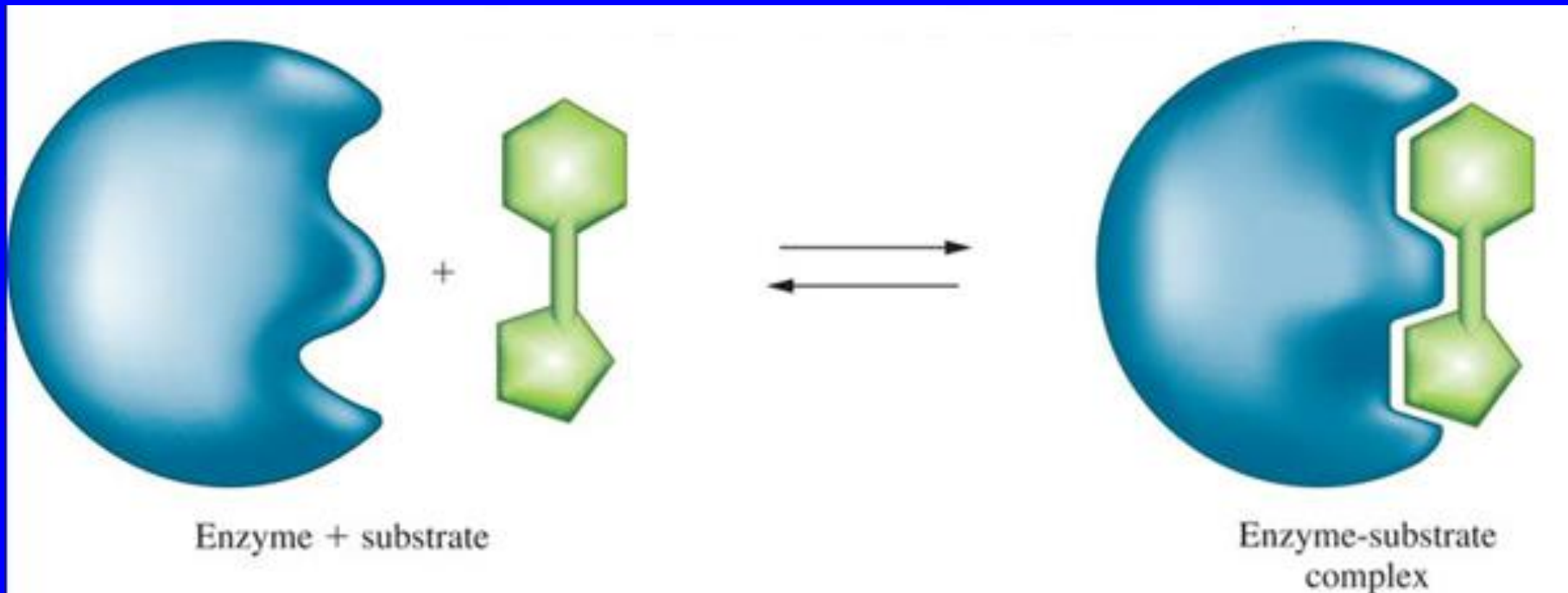
Induced-Fit Theory:

The enzyme changes shape on binding to the substrate, so that the conformation of Substrate & Enzyme active site is complementary only after binding.



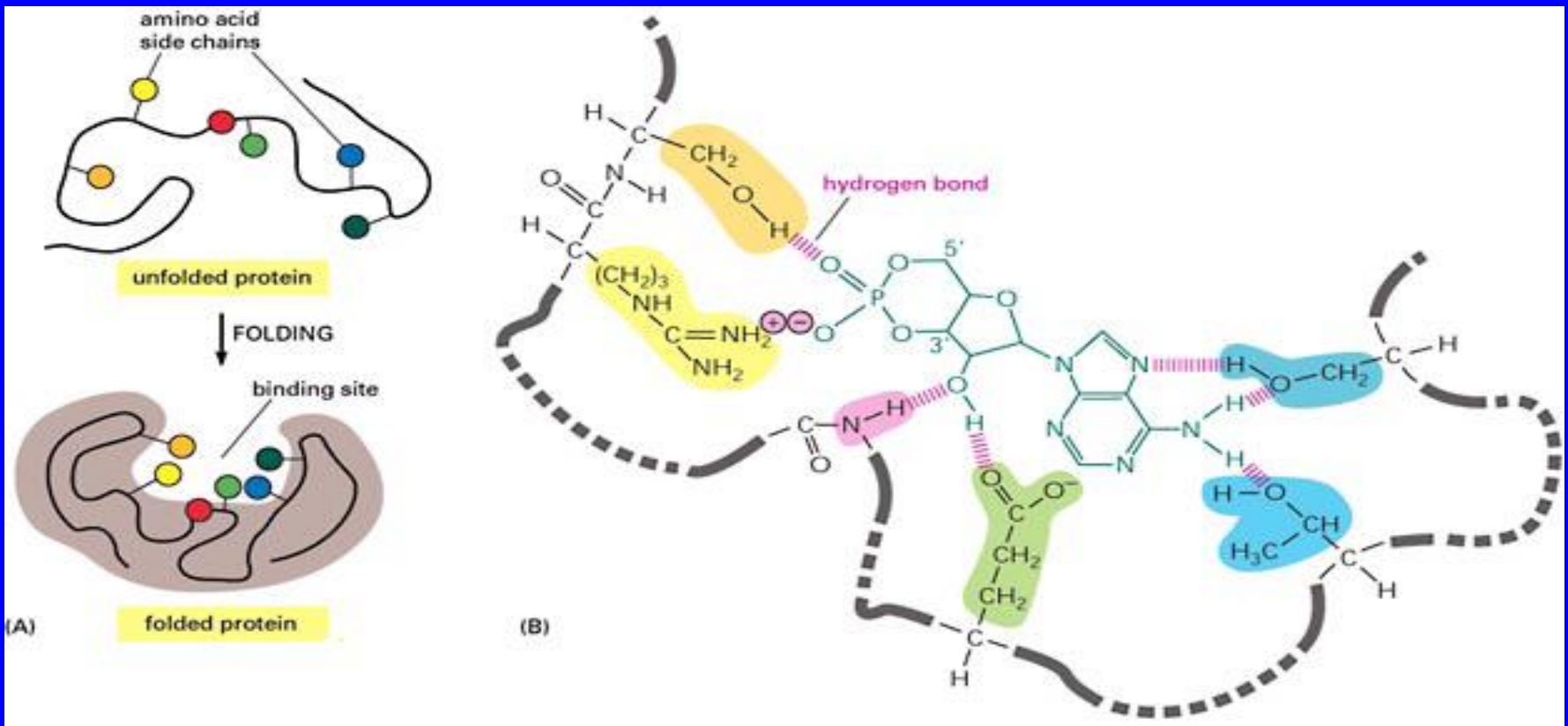
Induced-Fit Enzyme Model

- This model of enzyme action assumes that the enzyme active site is more a flexible pocket whose conformation changes **to accommodate** the substrate molecule



Theories to explain specificity of enzyme action

Induced-fit theory:



The enzyme change shape on the substrate binding



Next Week

Enzymology

3. Nomenclature and Classification of Enzymes.

A photograph of a waterfall in a dense forest. The waterfall is a single, vertical stream of white water falling from a dark, moss-covered rock ledge. The surrounding area is filled with vibrant green foliage, including ferns and various trees. The scene is captured from a slightly elevated angle, looking down at the waterfall as it flows into a small pool at the bottom.

Good Bye