

# Enzymes

Ch 3: Macromolecules

- Living things use different chemical reactions to get the energy needed for life

# Chemical Reactions

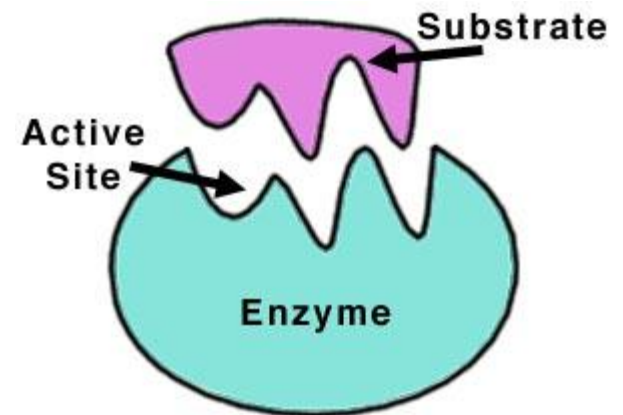
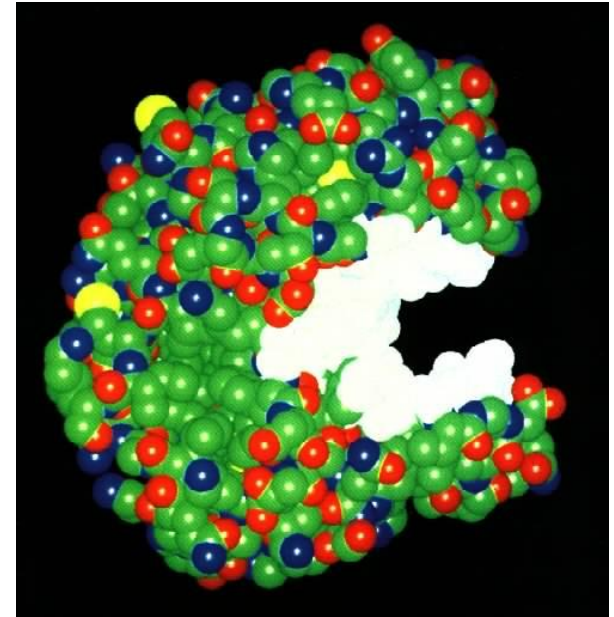
- Reactants = substance that is changed
- Products = new substance that forms
  - Ex:  $\text{ATP} \leftrightarrow \text{ADP} + \text{P} + \text{energy}$
  - Ex:  $\text{H}_2\text{O} \leftrightarrow \text{H} + \text{OH}$ 
    - The double arrow means the reaction build and then break down (can do forward and reverse reactions)
- Types
  - Exothermic = releases energy (breaks down)
  - Endothermic = absorbs energy (builds)

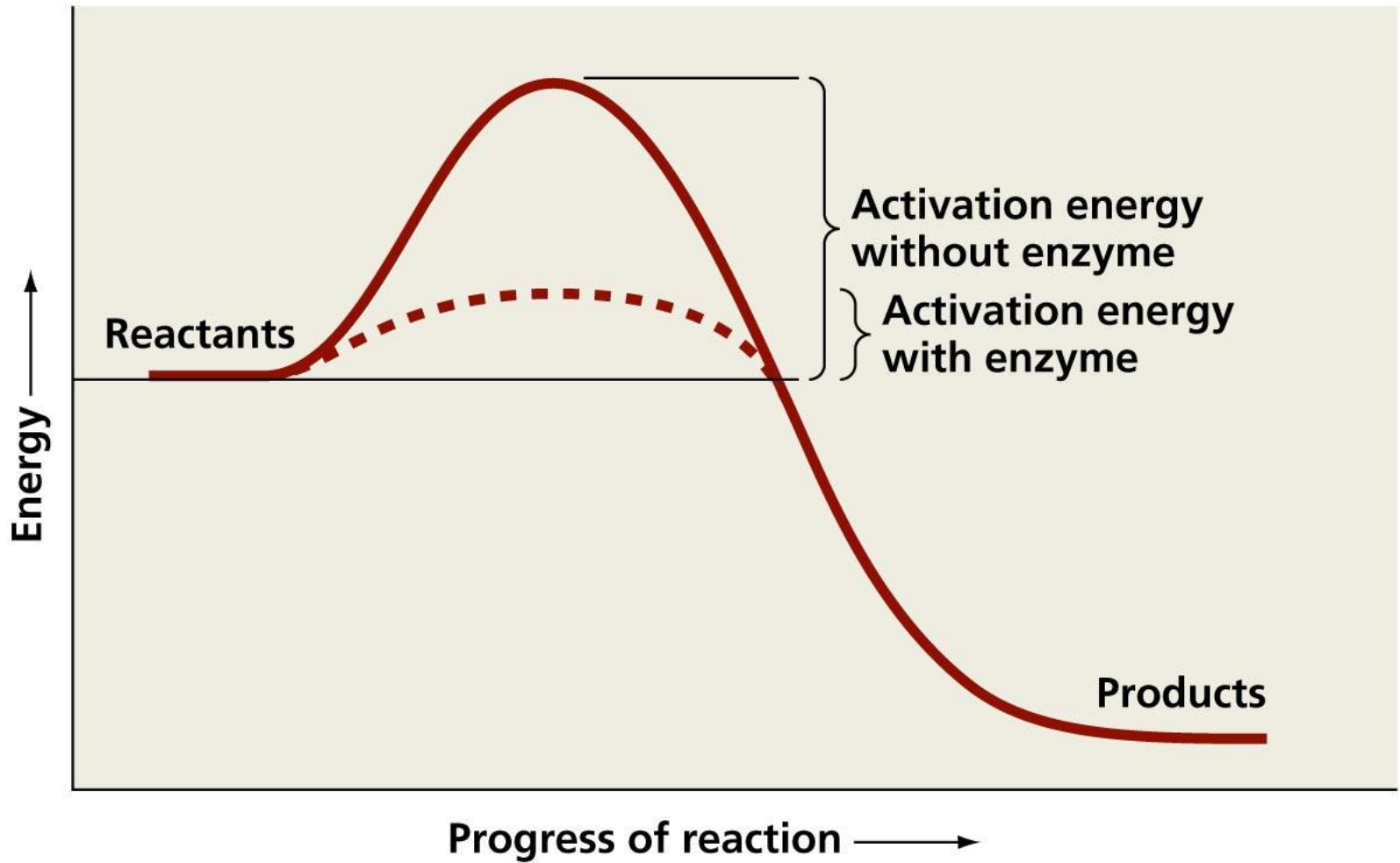
# Chemical Reactions

- Activation Energy = energy needed to start a chemical reaction
  - Ex: A ball on top of a hill will not start rolling unless someone pushes it (input of energy), just like reactions will not occur unless energy is added to start it
- Normally, our body can't wait for molecules to build up enough energy on their own in order to combine or break apart
- So, reactions require enzymes

# Enzymes

- Enzymes = group of catalysts in living things
  - Helps start chemical reactions by lowering the activation energy (HOW ENZYMES FUNCTION)
- Substrate = molecule that binds to a specific enzyme
- Active site = place on the enzyme where substrate binds





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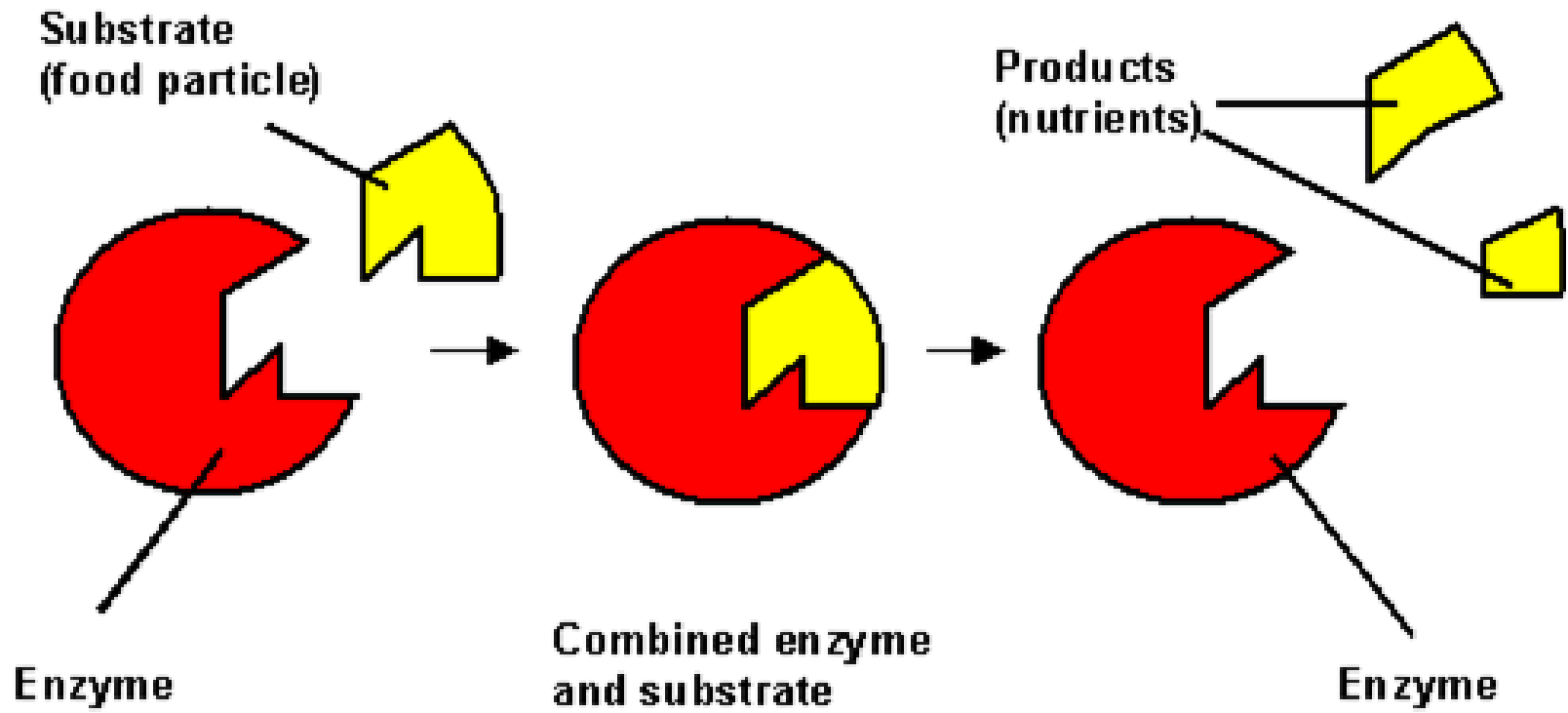
# 4 Characteristics of Enzymes

- Speed up reactions that would otherwise take a long time to start
- Not used up (can react over and over)
- Same enzyme does building and breaking down (forward and reverse reaction)
- Highly selective to what substrate it binds to

# Steps of Enzyme Activity

- Substrate binds to an enzyme's active site like a key in a lock (**Lock and Key Mechanism**)
- Enzyme holds the substrate in place by changing its shape slightly (**Induced Fit Model**), which causes some bonds to break or new ones to form in the substrate
- Unchanged enzyme releases the product when the reaction is over and binds to the next substrate



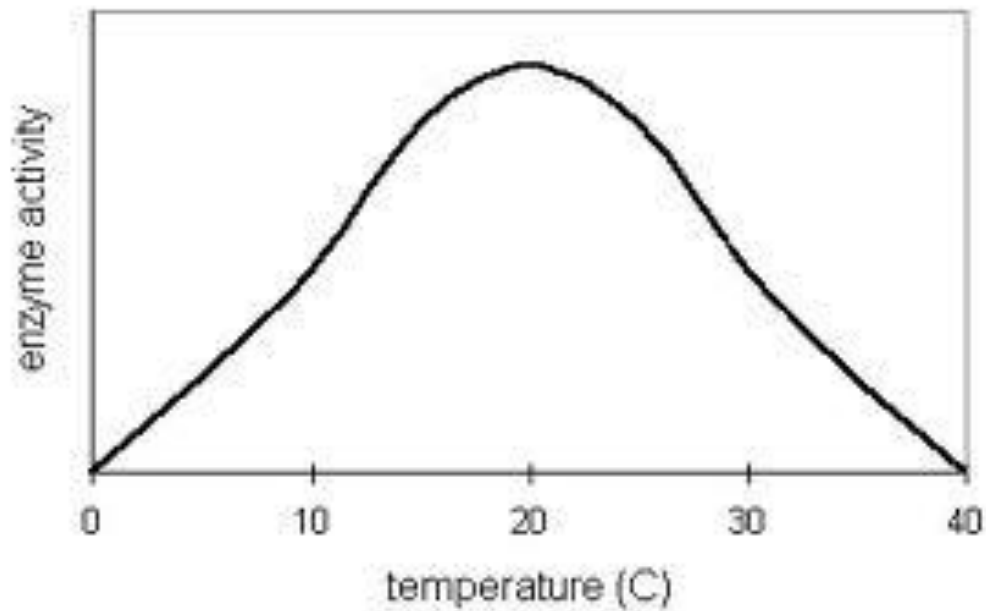
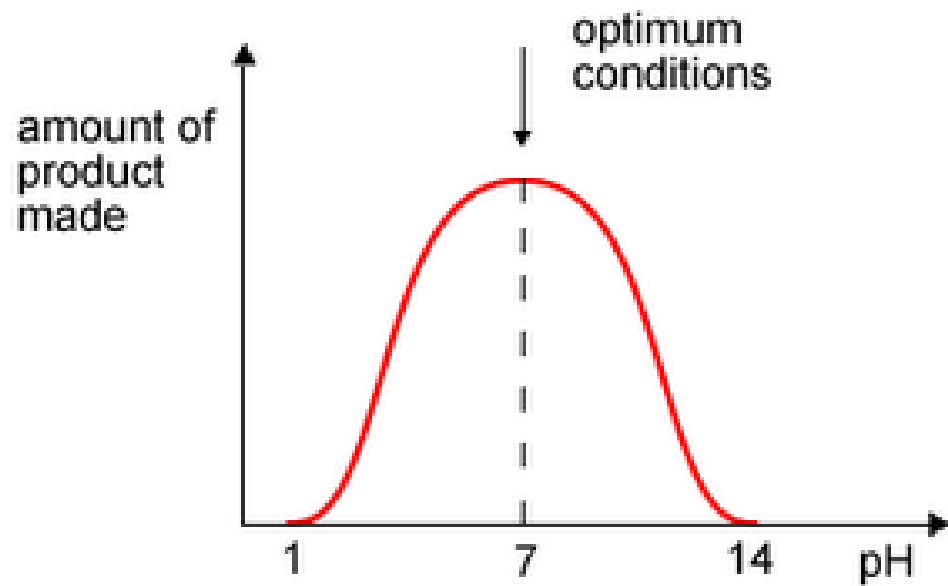


*How enzymes break down food into nutrients*

- [How Enzymes Work](#)

# Factors Affecting Enzyme Function

- Increase in temperature = enzyme denatures (breaks bonds) which changes the shape of the enzyme
  - The enzyme can no longer bind to substrates
- Change in pH = enzyme denatures
- Increase enzyme or substrate concentration = rate (speed) of reactions increases
  - More people working to clean up, means the clean up happens faster
- Addition of inhibitors (molecules that cause the substrate not to bind to the enzyme = decreases the rate of the reaction



**Figure 6.14 Enzyme inhibition**

