Chemical Reactions & Enzymes

Biology Bellringer:

What chemical reactions are happening in your body right now? What is the term for the chemical reactions that happen in your body?

Chemical Reactions

- A chemical reaction is a process that changes, or transforms, one set of chemicals into another by changing chemical bonds.
- Parts of a Reaction
 - Substrates (a.k.a. Reactants)
 - Products
- <u>Reactants</u> enter a chemical reaction and are turned into <u>products</u>

A chemical reaction:



Energy

 Activation energy is the amount of energy needed in order for a chemical reaction to take place



Types of Chemical Reactions



Rate of Chemical Reactions

- Things that affect the rate of chemical reactions include:
 - Catalysts
 - Inhibitors
 - Temperature
 - pH
 - Concentration (of substrates, catalysts, or inhibitors)

Enzyme Structure

Most enzymes are proteins



Protein Structure

• The order of amino acids determines the shape of the protein.



- Enzyme Shape
 - The shape of an enzyme determines which substrates it can interact with. Substrates fit into an enzymes active site much like a key fits into a lock.
 - An enzyme's active site is the place where the substrate binds to the enzyme





- Enzyme Shape, continued
 - Enzymes are <u>substrate-specific</u>, i.e. they will only work on <u>one type of substrate</u>
 - Enzymes are not used up during a chemical reaction; therefore, they can be used again and again





Lock & Key Analogy

- Lock—enzyme
- Keyhole—active site
- Key—substrate (a.k.a. reactant)





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Enzyme Function

- Enzymes are proteins that function as biological catalysts
 - A catalyst is something that speeds up the rate of chemical reactions
- Enzymes catalyze biochemical reactions by lowering the activation energy required for the reaction to occur

A reaction with and without an enzyme



Enzyme Structure & Function

 An enzyme's function depends on its shape. If an enzyme's shape is changed, it is said to be denatured. A denatured enzyme will function poorly, or not at all.



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Two Ways to Denature a Protein

Expose to high temperature

Expose to sub-optimal **pH** (too acidic or too basic)





Optimal Performance

- Enzymes (proteins in general) have an optimal temperature and pH. In Optimal temperature for Optimal temperature for typical human enzyme enzyme of thermophilic other words, the Rate of reaction bacteria temperature and/or the pH cannot be too high or 20 60 80 40 100 Temperature (°C) ----> (a) Optimal temperature for two enzymes too low or the enzyme's Optimal pH **Optimal pH** performance will be for pepsin for trypsin affected.
- Different enzymes have different optimal pH/temp.

