



Metabolic reactions or Metabolism

Are **biochemical reactions** that take place within an organism and necessary for its life.

-Metabolic reactions inside living organisms is controlled by an enzyme.

Example Amylase and ATpase

Types of metabolic reactions

1-Anabolism A metabolic reaction that leads to synthesis of <u>large molecules</u> from smaller units.

Example Photosynthesis.

2-Catabolism

A metabolic reaction that leads to **breakdown of large molecules** into smaller units.

<u>Example</u> Respiration



Globular protein

Enzymes are tertiary structure protein.

Enzymes are usually soluble

Because **<u>hydrophilic R- groups</u>** of their amino acids are directed outwards to form bonds with the surrounding water.

Substrate

A substance on which an enzyme acts.

<u>Example</u> Starch is the substrate of amylase

Catalyst

A substance which speeds up a metabolic reaction without being changed or change the products of the reaction.

AS Biology

Intracellular and extracellular enzymes:

Intracellular Enzymes function inside cells

Extracellular Enzymes are secreted to function outside cells

June/2004 and June 2007

Which bonds are the last to break when an enzyme is heated?

- A disulphide
- B hydrogen
- **C** hydrophobic interactions
- D ionic

Measuring the rate of metabolic reaction

-By measuring the amount of substrate changed per unit time.

- By measuring the amount of the *products* formed per unit time.
- By calculating the *slope of a tangent to* the curve as close

to time O (zero) as possible.

Initial rate of reaction

Is the rate of an enzyme controlled reaction at the beginning which is the fastest.

Turnover rate

The number of *substrate molecules* that can be converted into products in one second.

Active site

A <u>depression or cleft</u> in the enzyme molecule (3-12 amino acids) which comes in direct contact with the substrate.

Enzyme- substrate complex

When the active site forms *hydrogen bonds* with the substrate forming a temporary complex which is then breaks into products and enzyme.



AS Biology



Activation energy

- The **amount** of energy needed to make substrates react.
- Enzymes speed up the metabolic reactions by lowering the activation energy.



Nov/2011

2 A student investigated the initial rate of reaction of catalase in breaking down hydrogen peroxide into oxygen and water:

catalase
$$2H_2O_2 \longrightarrow O_2 + 2H_2O_2$$

The volume of oxygen collected was recorded over a period of 140 seconds. The results are shown in Fig. 2.1.





(a) (i) Use the information in Fig. 2.1 to calculate the initial rate of reaction in cm³ s⁻¹.

Show your working.

answer $cm^3 s^{-1}$ [2]

How enzymes lower the activation energy

1-By holding the substrate in a particular way pulling them slightly out of shape so they can react easily as formation or breakdown of bonds becomes easier.

(interaction between R-groups of the enzyme and the atoms of the substrate can break or encourage the formation of bonds in the substrate).

2-By providing **alternative reaction pathway** in which less energy is needed.



Nov 2006

The graph shows the activation energy of an enzyme-catalysed reaction and the same reaction without a catalyst.

Which arrow shows the activation energy of the uncatalysed reaction?



Enzymes are specific. Why? Because the <u>active site</u> will only allow one shape of molecule to fit.

=Means that each enzyme can catalise <u>a certain metabolic reaction</u> by acting on a certain substrate or substrates, this can be explained by <u>lock and key hypothesis and</u> <u>induced fit hypothesis.</u>

Lock and key hypothesis

In this hypothesis the <u>lock represents the enzyme</u> while <u>key represents the substrate.</u>
It states that each enzyme has a particular shape of its active site in which the substrate *or substrates*) can be exactly fitted.



Induced fit hypothesis (the modern hypothesis for enzyme action)

It states that when a substrate becomes in contact with specific enzyme, this induces changes in their shape to form <u>enzyme -substrate complex.</u>

-Enzyme molecules are more flexible than is suggested by rigid lock and key.

Example

 H_2O_2 <u>catalase</u> $H_2O + O_2$

-Lysozyme found in *tears and saliva* breaks polysaccharide chains in cell wall of bacteria.

Nov/2010/12 A fixed volume of the enzyme catalase was added to a fixed volume of hydrogen peroxide solution. The diagram shows how the rate of the reaction changed over the course of the reaction. $u = \frac{1}{1 + 1} \int_{-1}^{1} \frac{1$

Why did the actual rate of reaction decrease over time?

- A The enzyme active sites become saturated.
- B The enzymes were denatured.
- C The product inhibited the reaction.
- D The substrate molecules were used up.

AS Biology

Nov/2007

The graph shows the effect of an enzyme on a reaction.



Which combination identifies X, Y and Z?

	X	Y	Z
Α	catalysed reaction	uncatalysed reaction	activation energy
в	catalysed reaction	uncatalysed reaction	energy lost during reaction
С	uncatalysed reaction	catalysed reaction	energy gained by product
D	uncatalysed reaction	catalysed reaction	overall energy change

Factors that affect enzyme action

1-Effect of PH on activity of enzymes

-Each enzyme has a certain pH in which it works best; it is known as optimum pH.

-Any increase or decrease around this pH leads to a decrease in activity of this enzyme.

Examples

- Optimum pH of amylase is 7: 7.5.
- Optimum pH of pepsin is 2: 2.5.
- Pa pain is a protease which is not affected by changes in pH.

Why changes in pH affect activity of enzymes?

= Because pH is the measure of concentration of

hydrogen ions in a solution, therefore changes in pH leads to a change in concentration of hydrogen ions that can interact with <u>the R- groups</u> of amino acids <u>altering the charges</u> and so alter the bonds such as hydrogen and <u>ionic bonds</u> which are needed to maintain the globular shape of the enzyme especially its active site.



» Extremes of **pH may denature** certain { not all } enzymes.

2-Effect of Temperature on the activity of enzymes

Increasing temperature leads to an increase in the rate of the reaction up to an optimum temperature.

=Because increasing temperature leads to an increase in the **kinetic energy** of both enzyme and substrate molecules making them **collide** faster and this increases the rate of formation of enzyme/substrate.

Increasing temperature above the optimum leads to a decrease in rate of reaction

=Because energy can breakdown many bonds

especially hydrogen bonds that hold the precise globular shape of the enzyme and its active site, this decreases rate of the reaction as substrates <u>fit less</u> well into the active site, then they <u>cannot be longer fit and the enzyme is said to be denatured.</u>

rate of reaction

nitial

Enzyme activity

Enzyme denature

Means loss of its globular tertiary structure forming a primary structure.

3-Effect of enzyme concentration on the rate of a

reaction

Its increase increases rate of reaction until substrate acts as limiting factor.



Temperature (arbitrary units)

4-Effect of substrate concentration on the rate of a reaction

Its increase leads to an increase in the rate of reaction until <u>enzyme</u> acts as a <u>limiting factor.</u>

=As substrate concentration increases, the initial rate of reaction also increases.



=Increasing the number of substrate molecules increases the probability that substrate will collide with enzyme to form an **enzyme-substrate complex**, At this point, the enzyme is in excess

=When active sites are occupied, no further increase in rate possible.

Inhitibtors

substrate.

Molecules that can *reduce* the rate of a metabolic reaction

Types of inhibitors

1-Competitive (or active site directed inhibitor)

=A molecule has a similar shape to the substrate, so can fit in the active site instead of the



<u>=Increasing concentration of the substrate</u> can reduce the effect of this type of inhibitors because it increases the chance for formation of enzyme-substrate complex.

=Its effect is **reversible (not permanent)** because it can be reduced by increasing concentration of the substrate.

2-Non -competitive (or non- active site directed inhibitor.)

> A molecule that can bind with a site other than the active site {in allosteric site}.

> If the inhibitor binds with allosteric site it can disrupt hydrogen bonds and hydrophobic

interactions that hold the 3D- shape of the enzyme and therefore can affect its active site.

=Not affected by increasing substrate concentration.

=Usually *irreversible if binds permanently.*



3-End product inhibition

Accumulation of end products can act as <u>**barrier**</u> between enzyme and its substrate decreasing the chance for collision.

= End products <u>may bind</u> with the enzyme inhibiting the reaction but because it does not bind permanently its effect is reversible.



One way of controlling metabolic reactions is to use the end-product of a chain of reactions as a noncompetitive, reversible inhibitor.

Uses of inhibitors

Control a reaction

• Many antibiotics act as inhibitors for bacterial or viral enzymes.

Example

Many enzymes need a cofactor (vitamin or mineral) to activate them. Without the cofactor, the enzyme can't lock the reacting substance (substrate) into its active site, so the reaction can't take place. Most vitamin deficiency diseases happen this way.

Penicillin binds permanently to the active site of the bacterial enzyme which is essential for synthesis of bacterial cell wall.

Enzyme activator or cofactor

A molecule that *complete* the structural relationship between enzyme and its substrate.

Example

Chloride ion is necessary for activity of salivary amylase.

June 2007

The rate of enzyme catalysed reactions in human cells is regulated.

Which of the following may be involved in such regulation?

- 1 a change in enzyme concentration
- 2 a change in substrate concentration
- 3 inhibition by the final product of the reaction
- A 1 only
- B 3 only
- C 1 and 2 only

D

1, 2 and 3