

### General Properties of Enzymes

How enzymes differ from ordinary chemical catalysts

faster, milder conditions, specific, regulatable

Class 1: Oxidoreductase

Catalyze Redox Reactions

Class 2: Transferases

Transfer of functional groups

Class 3: Hydrolases

Hydrolysis Reactions

Class 4: Lyases

Group elimination to form double bonds

Class 5: Isomerases

Isomerization

Class 6: Ligases

Bond formation using ATP hydrolysis

Cofactors

Can be metal ions or coenzymes. Substances that increase the rate of enzymes in their reactions.

Coenzymes

Are chemically changed, organic, must be regenerated. Can be cosubstrates or prosthetic groups.

Cosubstrates

dissociate from enzyme

Prosthetic groups

permanently associated with enzyme

Free energy of activation  $\Delta G^{++}$

free energy of transition state minus free energy of reactants. When this variable is larger, the reaction is slower.

### Enzyme Inhibition

Competitive Inhibitor

Binds at substrate binding site. Reduces concentration of free enzyme available for substrate. Ex: Aspartic Protease

Uncompetitive Inhibitor

The inhibitor binds to the enzyme-substrate complex but not to the free enzyme. Distorts SUBSTRATE OCCUPIED active site.

Mixed-/Non-competitive

Compounds that bind to the free enzyme AND to the enzyme-substrate complex

### Catalytic Mechanisms

1. Acid Base Catalysis

Ex: RNase, activity is affected by pH

Acid Catalysis

enzyme gives substrate a proton

Base Catalysis

enzyme takes proton from substrate

Amino acids that act as acids

Asp, Glu

Amino acids that act as bases

Arg, Lys, His

2. Covalent Catalysis

Nucleophilic attack on substrate by enzyme, resulting in temporary covalent bond formation

Nucleophilic groups

Have electrons, want proton

Electrophilic groups

Have protons, want electrons

### Catalytic Mechanisms (cont)

3. Catalysis through proximity and orientation

bring substrates into contact, freeze out relative rotational and translational motions in transition state

4. Catalysis through binding transition state

strained version of substrate fits in enzyme better than unstrained substrate

This implies that you can inhibit with a transition state analog

5 Metal ion catalysis

the unique electronic properties of the metal ion facilitate the reaction.

Serine Proteases

catalyze peptide bond hydrolysis (breakage) in target proteins.

proximity and orientation effects, acid-base catalysis, covalent catalysis, electrostatic catalysis, and transition state stabilization.

Chymotrypsin

Binds Bulky hydrophobic side chain, cleaved by trypsin

Trypsin

Binds positively charged side chain, cleaved by enteropeptidase

### Catalytic Mechanisms (cont)

**Elastase** Binds neutral, small side chains, cleaved by trypsin

### Reaction Kinetics

To find the mechanism of an enzyme measure kinetics, use X-ray crystallography

**K, rate constant** the rate of an elementary reaction is proportional to the frequency by which the reacting molecules come together. The proportionality constant is k

**V, Reaction Velocity** the instantaneous rate of appearance of product (or disappearance of substrate).

**Order** the molecularity of a reaction, i.e. the number of molecules that must simultaneously collide to generate a product.

**First Order**  $A \rightarrow P$ , linear

**Second Order**  $A + A \rightarrow P$

**Third Order**  $A + B \rightarrow P$

**KS** measure of enzyme affinity for its substrate

**Km** the concentration of substrate which permits the enzyme to achieve half  $V_{max}$

**Bisubstrate reactiona** usually group transfer reactions

### Reaction Kinetics (cont)

**Sequential reactions** All substrates must combine with the enzyme before reaction can take place and products released.

**Ordered** order matters

**Random** order does not matter

**Ping Pong Reaction** One or more products are released before all substrates have been added. • The two substrates do not encounter one another on the enzyme surface.

