

## Factors affecting Enzyme activity

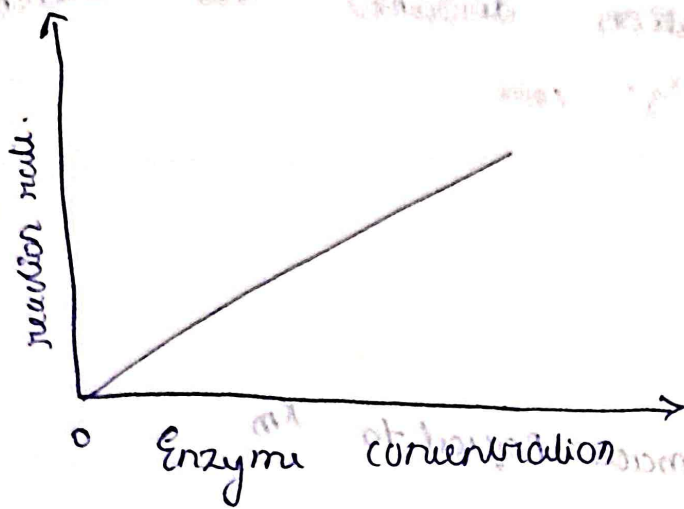
- Enzyme concentration
- Substrate concentration
- Temperature
- pH (Hydrogen ion concentration)
- product accumulation
- Time.
- presence of activators.
- presence of inhibitors.

the rate of velocity of a reaction ( $v$ ) is the no. of substrate molecules converted to product per unit time.

### (1) Enzyme Concentration.

rate of reaction or velocity ( $v$ ) is directly proportional to the enzyme concentration, when sufficient substrate is present.

• This property made use of in determining the level of particular enzyme in plasma, serum or tissues.

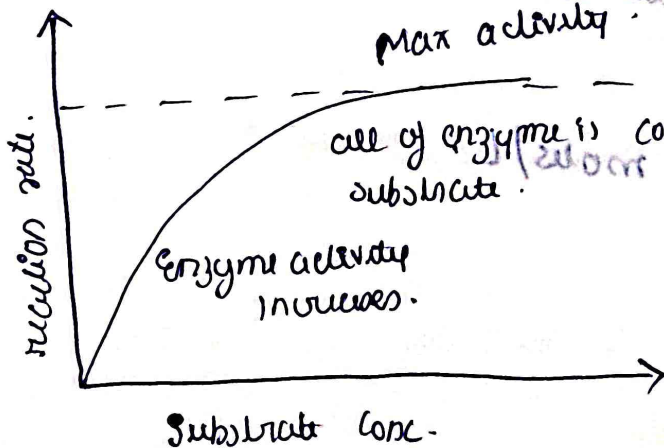


(straight line graph.)

### Effect of Substrate Concentration.

- As substrate conc is increased, velocity increases until it reaches a max value -  $v_{max}$ .
- $v_{max}$  is the maximum velocity obtained in presence of excess substrate.

The levelling off of an scale at high  $[S]$  conc. reflects the saturation of all binding sites of 'E' with 'S'.

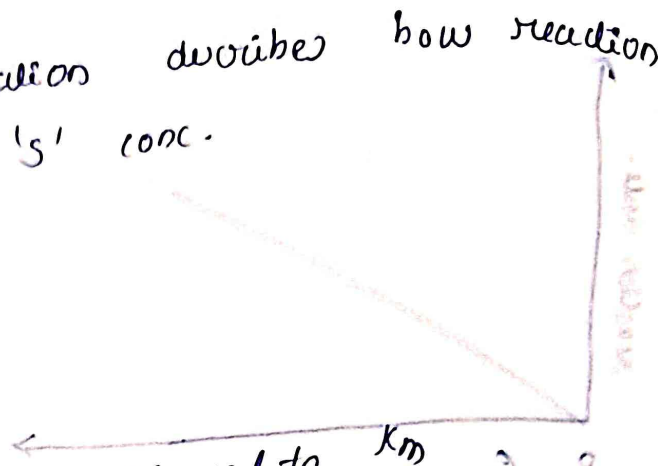


hyperbolic graph

one plot of  $v_0$  - initial vel. vs Substrate conc. is hyperbolic.

- Michaelis menton equation describes how reaction velocity varies with 'S' conc.

$$v = \frac{v_{max} [S]}{K_m + [S]}$$



- when conc. of [S] is made equal to  $K_m$  (Michaelis constant).

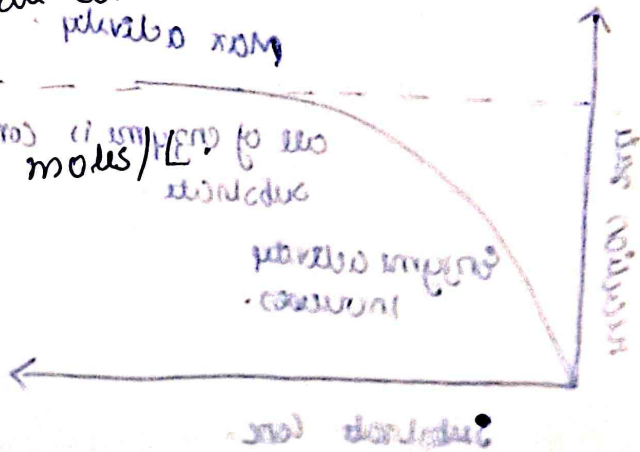
$$v = \frac{1}{2} v_{max}$$

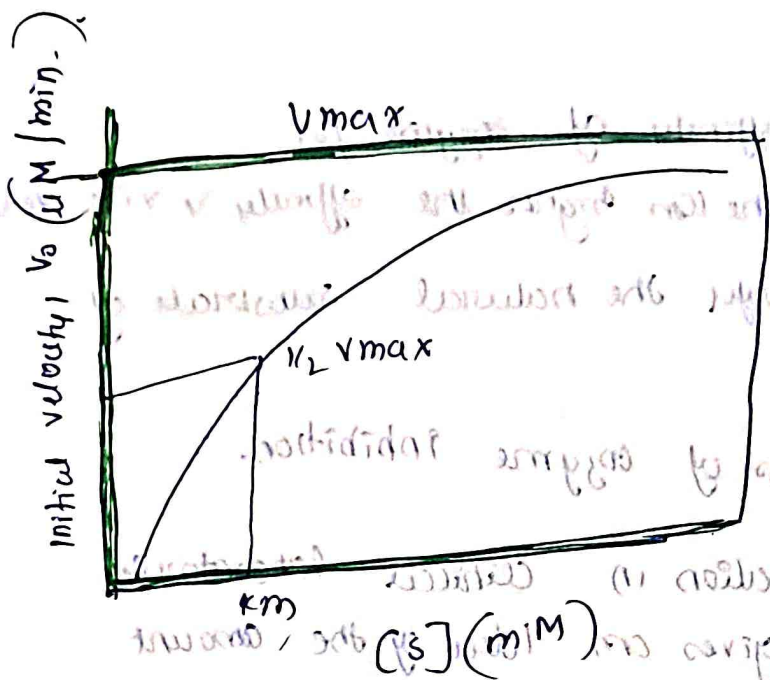
velocity at which half the number of enzyme is saturated with the substrate -  $\frac{1}{2} v_{max}$

What is  $K_m$ ?  $\sqrt{v_{imp}}$

- $K_m$  is the substrate conc. at half maximum velocity.
- It denotes that half of enzyme molecules are bound with the substrate at that particular substrate conc.

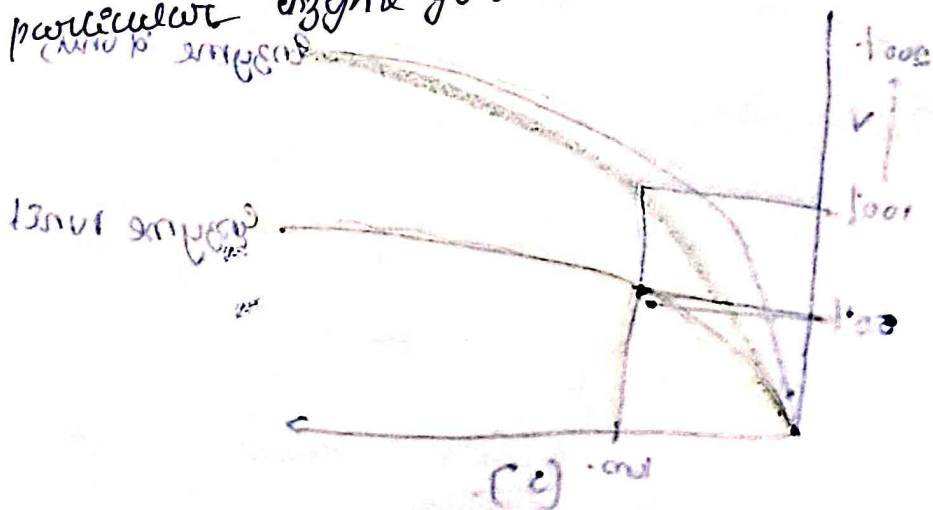
$K_m$  is expressed in moles/l





$k_m$  values of most of enzymes are within the range  $10^{-5}$  to  $10^{-2}$  moles/L.  $k_m$  is the signature of the enzyme.

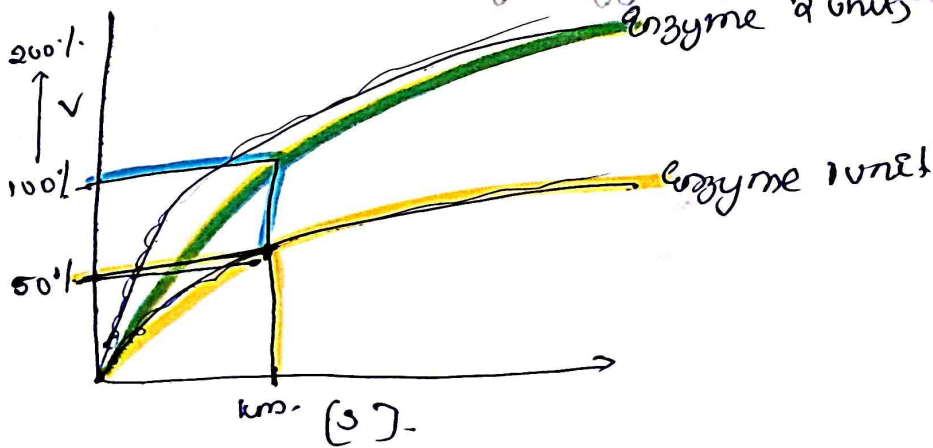
It is constant for an enzyme and is the feature of a particular enzyme for a specific substrate.



## Synonymance of $K_m$ :

- (1)  $K_m$  denotes the affinity of enzyme for substrate. - lower the  $K_m$  higher the affinity & vice versa.
- (2)  $K_m$  help to identify the natural substrate of an enzyme.
- (3) It is the evaluator of enzyme inhibition.
- (4) For enzyme colimation in clinical laboratories  $K_m$  of the enzyme gives an idea of the amount of S to be added to the reaction medium.

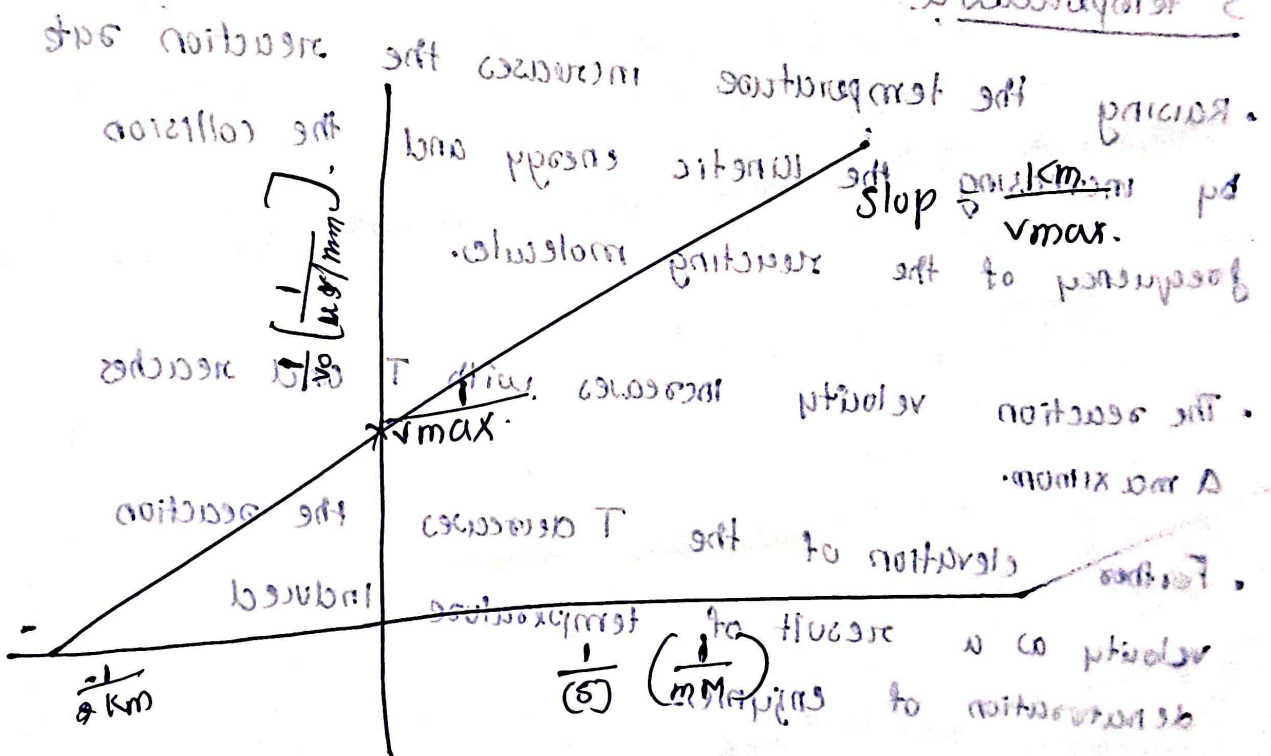
•  $K_m$  is independent of enzyme conc. of enzyme conc. is doubled,  $v_{max}$  will be doubled. But  $K_m$  will remain exactly same.



Lineweaver - Burk plot or double reciprocal plot.

If the reciprocal ( $1/x$ ) of the Michaelis-Menten equation is done, after algebraic simplification the following equation results:

$$\frac{1}{v_s} = \frac{K_m}{v_{max}} \frac{1}{[S]} + \frac{1}{v_{max}}$$



Optimum temperature: T at which maximum amount of substrate is converted to product for unit time.  
 non human enzymes have optimum T around 37°C.

- Biggest advantage to using the double reciprocal plot is a more accurate determination of  $v_{max}$  and hence  $K_m$ .
- also useful in characterizing effects of Enzyme inhibition.

$$\frac{1}{v} + \frac{1}{[S]} \frac{K_m}{v_{max}} = \frac{1}{v_{max}}$$

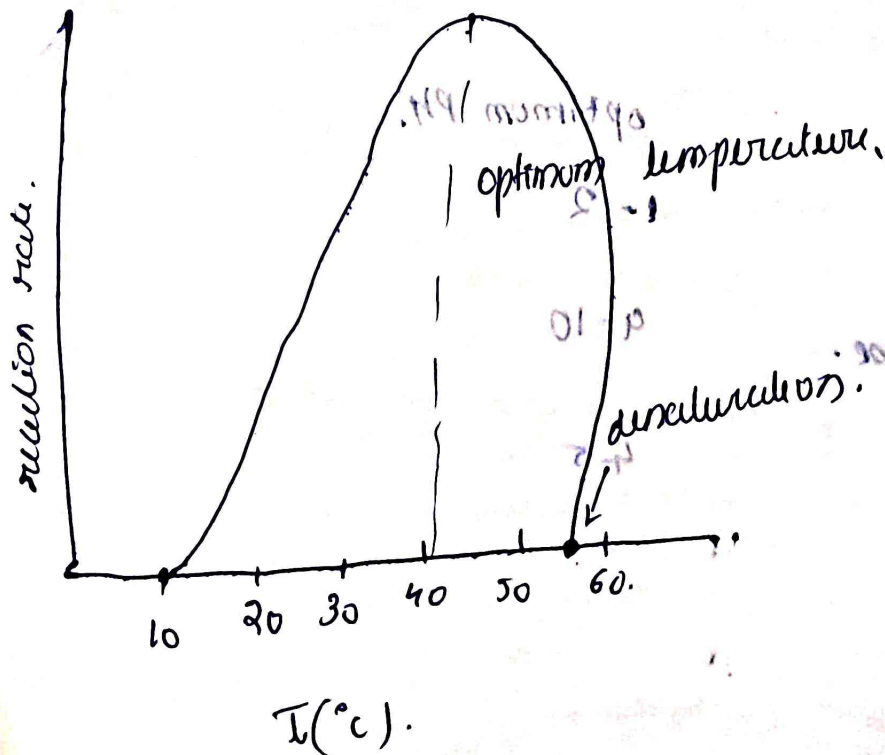
### 3: temperature

- Raising the temperature increases the reaction rate by increasing the kinetic energy and frequency of the reacting molecules.  $\left[ \frac{1}{v} \right]$  the collision
- The reaction velocity increases with T and reaches a maximum.
- Further elevation of the T decreases the reaction velocity as a result of temperature induced denaturation of enzymes.  $\left[ \frac{1}{v} \right]$
- optimum temperature: T at which maximum amount of substrate is converted to product per unit time.
- most human enzymes have optimum T around 37°C.

• when the temperature is more than 50°C, enzymes start to denature and consequent loss of tertiary structure of proteins.  
 - enzyme activity decreased.

• The temperature coefficient (Q<sub>10</sub>) of the factor by which the rate of catalysis is increased by a rise in 10°C.

The graph of Reaction velocity against T is bell shaped.

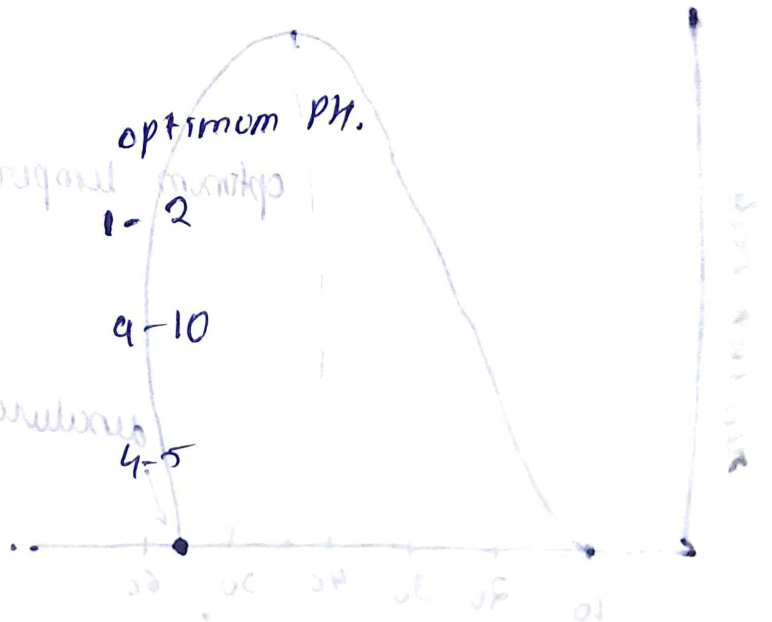


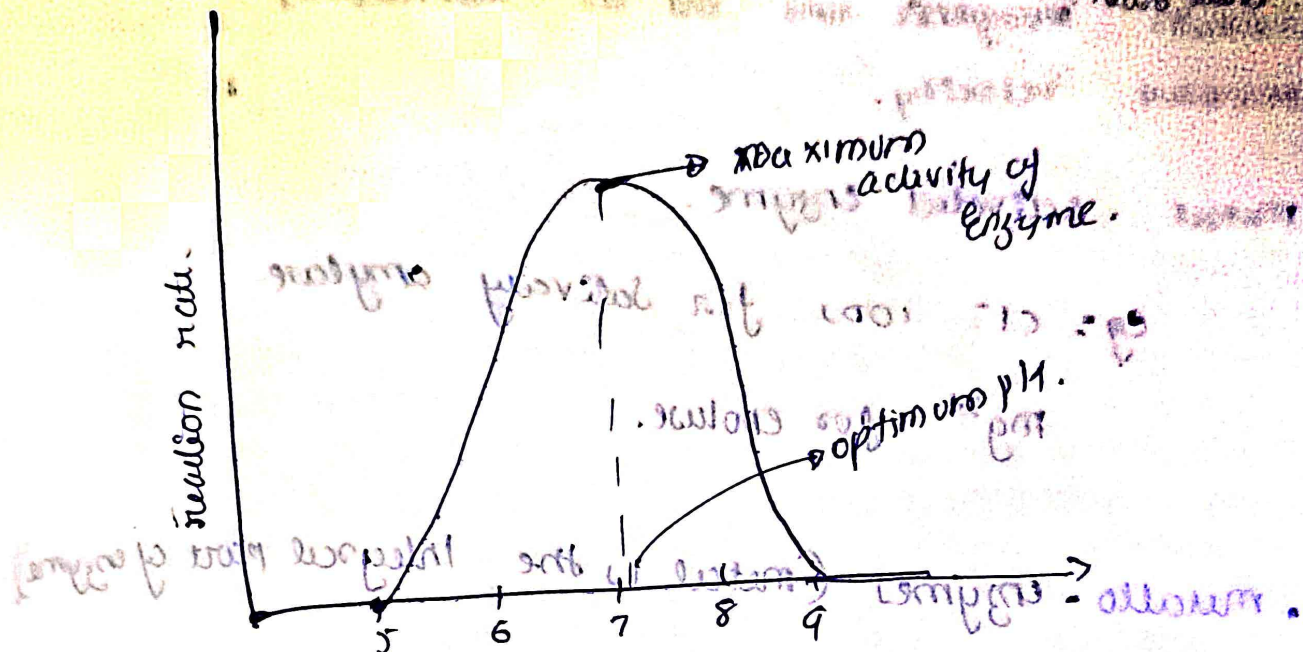
#### 4. Effect of pH.

- Enzymes are most active at optimum pH.
- Amino acids with acidic or basic side-chains at the active site have the proper charges when the pH is optimum.
- Enzyme activity is lost at low / high pH as tertiary structure is disrupted.

Usually enzymes have optimum pH between 6 & 8.  
 Important exceptions.

- Enzyme.
- pepsin.
- cellulase phosphatase.
- acid phosphatase.





Bell shaped graph. ✓ (note for this)

- effect of inhibitors
- presence of inhibitors
- effect of product accumulation
- when substrate is present the reaction is slow & stops or reverses.
- effect of time
- activity increases with time

## 5. effect of activators.

- certain inorganic ions act as activators, increase velocity.

- metal <sup>to activate</sup> activated enzyme.

eg:  $Cl^-$  ions for salivary amylase.

$Mg^{2+}$  ions for epoxide.

- metallo-enzymes (metal is the integral part of enzyme)

eg: copper in tyrosinase.

deep space

## 6. effect of inhibitors.

- presence of inhibitors decrease velocity.

## 7. effect of product accumulation.

- when product concentration increased the reaction is slowed, stopped or reversed.

## 8. effect of time.

- velocity decreases with time