

# The body NEEDS enzymes

- <http://www.youtube.com/watch?v=B1kE60gAtIA>

# Enzymes are like... tools

- How quickly would your Kool-Aid be ready if you couldn't use a spoon to mix it?
- Which method of farming is most efficient?



- Enzymes allow cells to work as efficiently as possible

# What do these words have in common?

**Lactase** - breaks down lactose (milk sugars)

**Maltase** - digests disaccharides to monosaccharides (malt sugars)

**Invertase** - breaks down sucrose (table sugar)

**Glucoamylase** - breaks down starch to glucose

**Protease** - breaks down proteins found in meats, nuts, eggs, and cheese

**Pepsin** - breaks down proteins into peptides

**Peptidase** - breaks down small peptide proteins to amino acids

**Lipase** - breaks down fats found in most dairy products, nuts, oils, and meat

**Cellulase** - breaks down cellulose, plant fiber; not found in humans

**DNA Polymerase I** (DNA replication)

**RNA Polymerase**- joins nucleotides during mRNA synthesis

**Helicase** cleaves and unwinds DNA during replication

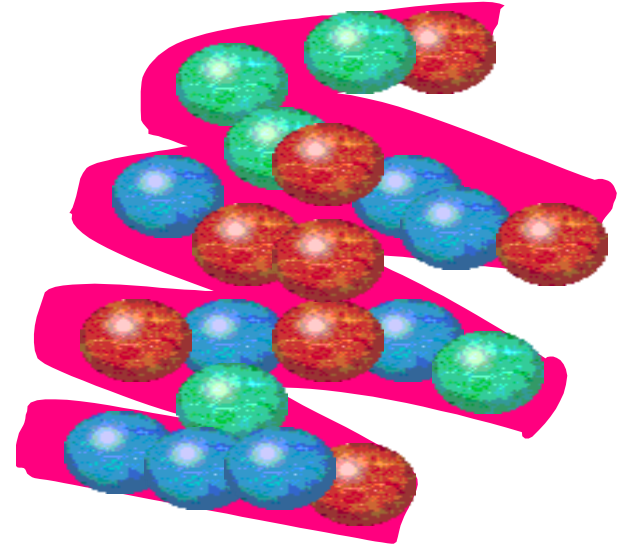
**Ligase**- links two pieces of DNA together during DNA replication

# Enzymes

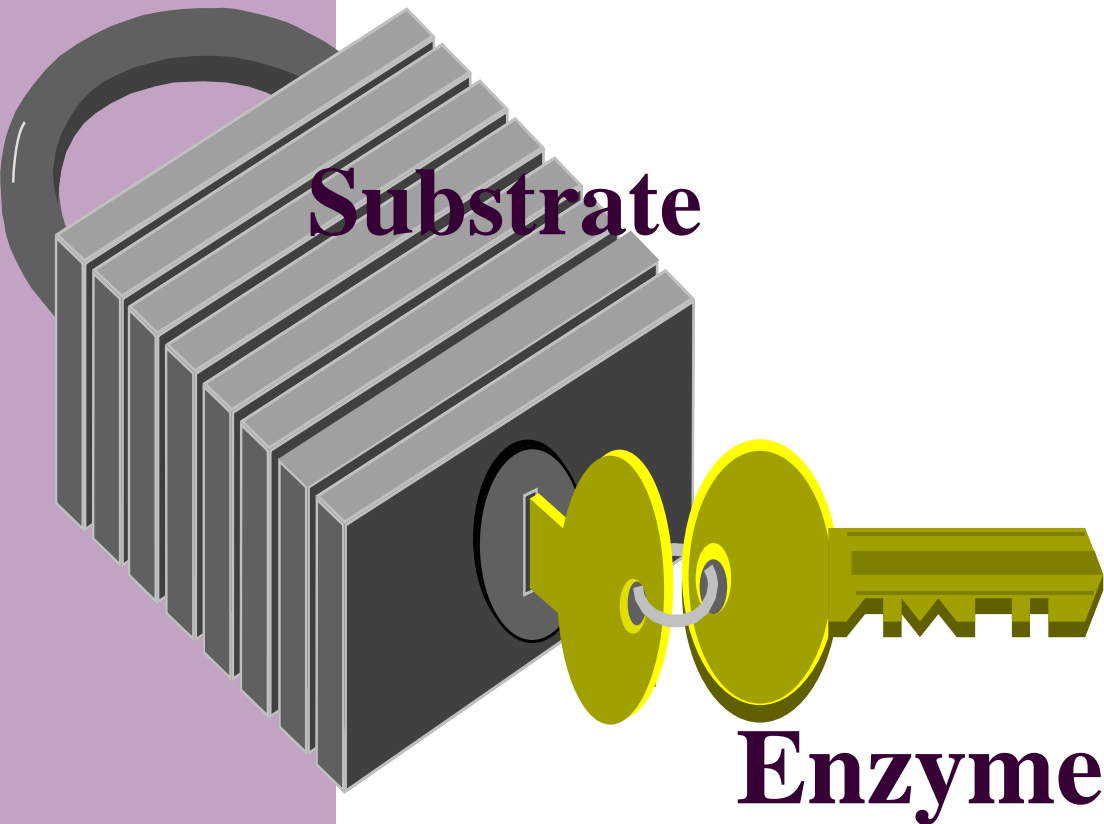
Enzymes provide a place ( active site) where reactants can come together to react and yield products. Enzymes reduce activation energy needed for reaction to occur.

# Properties of Enzymes

- **Proteins**
- **Speed reactions (catalysts)**
- **Work quickly**
- **Break down (denature) at high temperatures**
- **Names often end in “ase”**



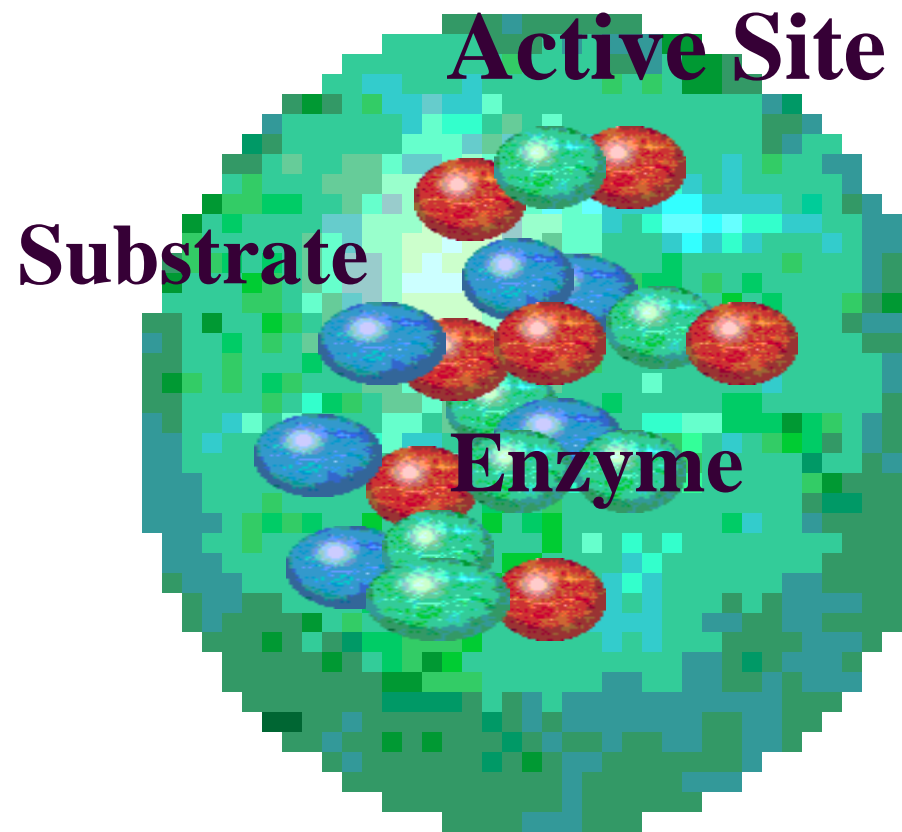
# Lock & Key Model



- One enzyme for every substrate
- unique fit

# Enzyme-Substrate complex

Active site =  
where the  
substrate  
(reaction  
molecule)  
connects to  
enzyme



# Enzymes remain unchanged!



Before

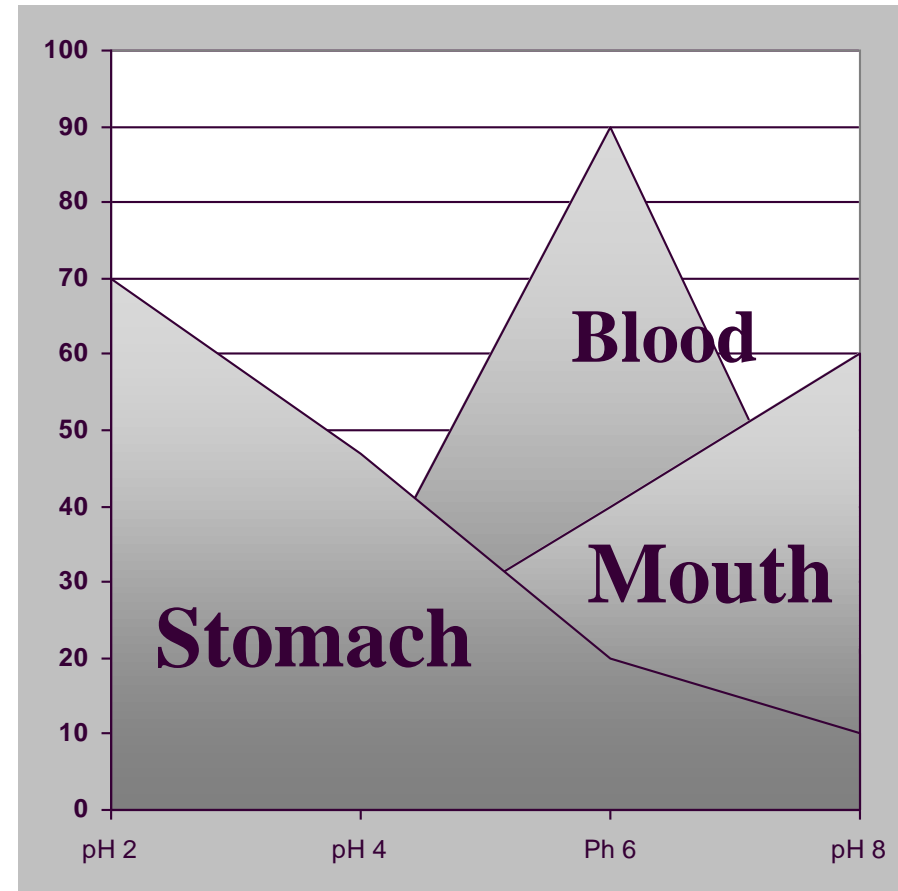
After

- Enzymes are not used up
- No more substrate = end of the reaction
- Synthesis (make) or decomposition (break down) reactions
- Speed up reaction rate with more enzyme

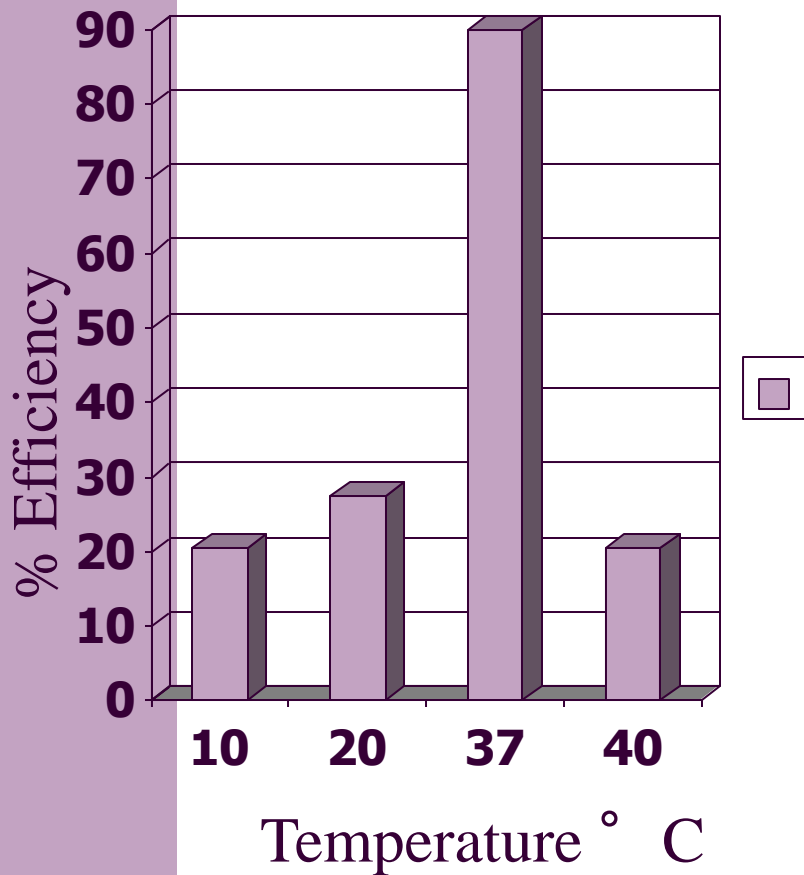


# Enzymes are pH specific

- Different enzymes
- Different body areas
- Different optimum pH
- Examples:  
Stomach= acidic pH  
Mouth=  
neutral to basic pH



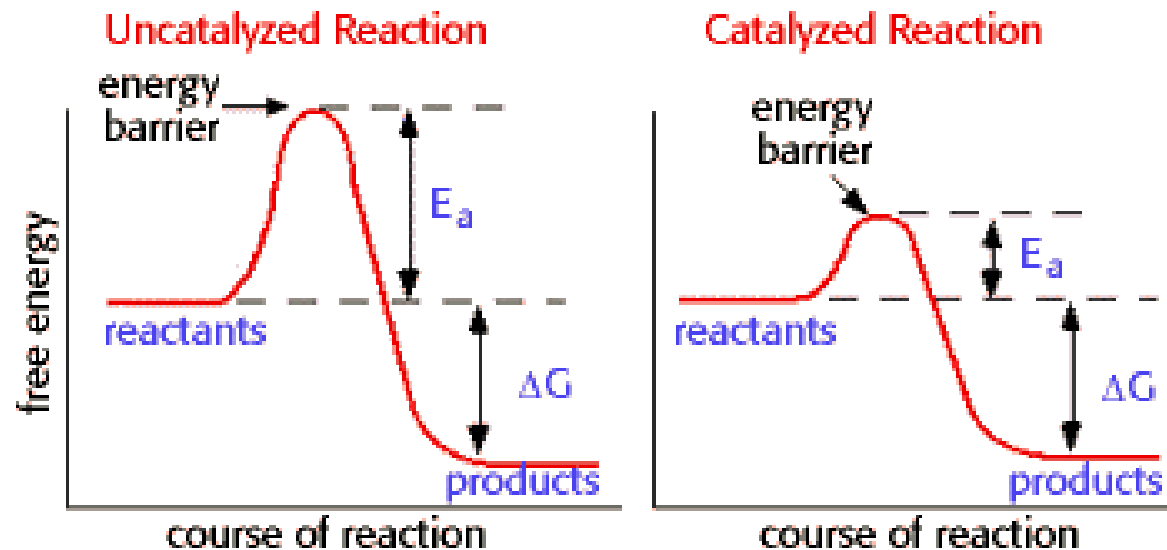
# Enzymes are temperature dependent.....



- **Most at body temperature**
- **37°C**
- **Denature at high temperatures**

# Activation Energy

- The energy needed to start a reaction is the **activation energy**.
- Enzymes **lower** the activation energy, allowing chemical reactions to occur more easily.





# Enzyme Video



A substance that speeds up the rate of a chemical reaction is called a (an)..

- A. Lipid
- B. Autotroph
- C. Carbohydrate
- D. Enzyme

# Practice Questions

In an enzyme-catalyzed reaction, what role does the active site play in the reaction?

# Discuss the role of the enzyme in this graph

