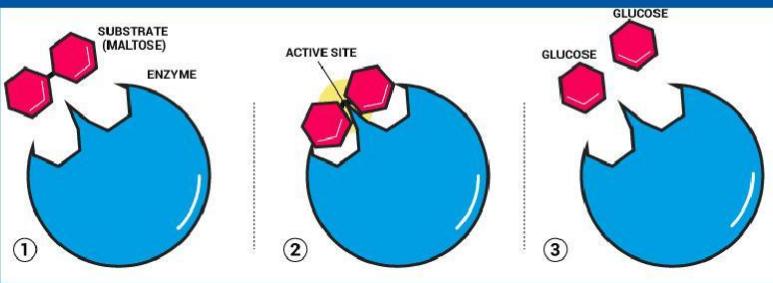


BIOMOLECULES

- L6



PUSHPENDU SIR

CLASS 11 | ZOOLOGY



MONDAY TO FRIDAY
4 PM - 8 PM



PUSHPENDU SIR
ZOOLOGY

SACHIN SIR
ZOOLOGY

VIVEK SIR
CHEMISTRY

PANKHURI MA'AM
BOTANY

ANUSHRI MA'AM
PHYSICS

Take the Aakash BYJU'S All India NEET Mock Test 2022



- ° India's largest NEET mock test



- ° Self-Assessment from additional sample papers and detailed solutions

- ° Based on NEET 2022 Pattern



- ° All India Rank (AIR) Projection



- ° Designed by

Aakash BYJU'S experts

Registration Date
8th June
onwards

Exam Date and Time
10th July
2:00 to 5:20pm

Test analysis on
11th July

Register Now

(Link in Description)

FREE FOR 14 DAYS!

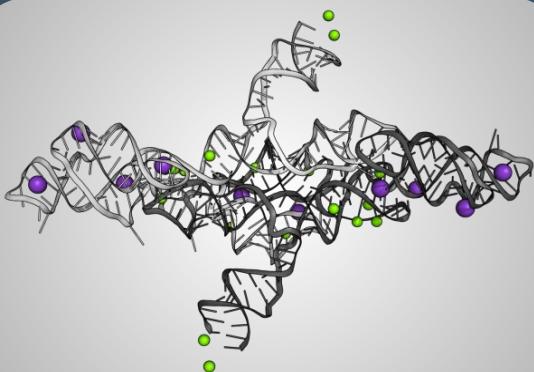


Aakash
+  **BYJU'S**

Enzymes

Enzymes

- All enzymes are **proteins**
 - **Exception:** Ribozymes (RNA Enzymes)



Enzymes

- Biological or Organic catalysts
 - Catalyze reaction
 - Not consumed in reaction

Enzymes

Biological or Organic catalysts

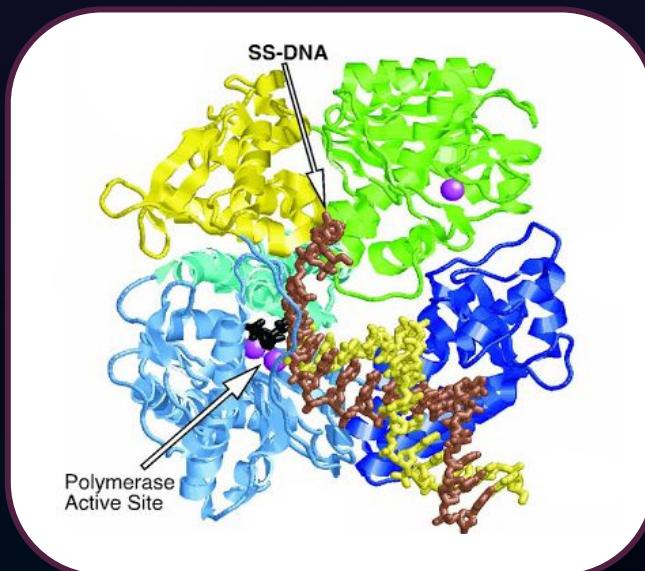
- **Catalyze reaction**
- **Not consumed in reaction**
- **Highly specific in action**
 - Due to the presence of active site

Key For the Lock!



Active Site

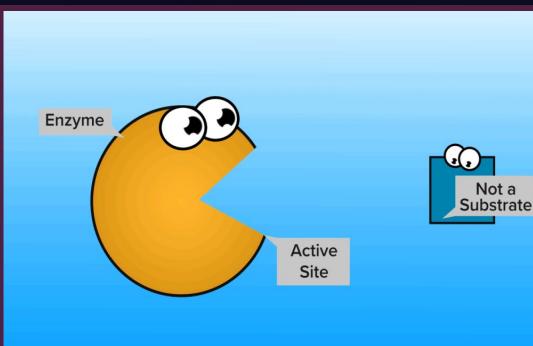
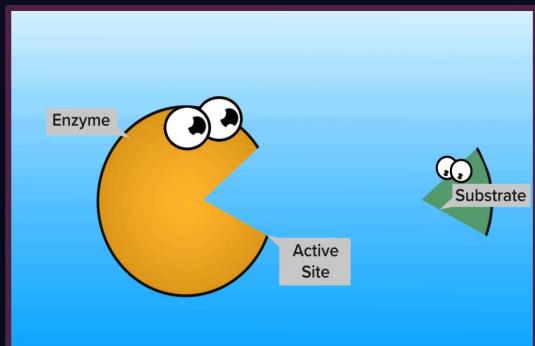
- **Crevice** or **pocket** in their structure for binding the substrate



DNA Polymerase

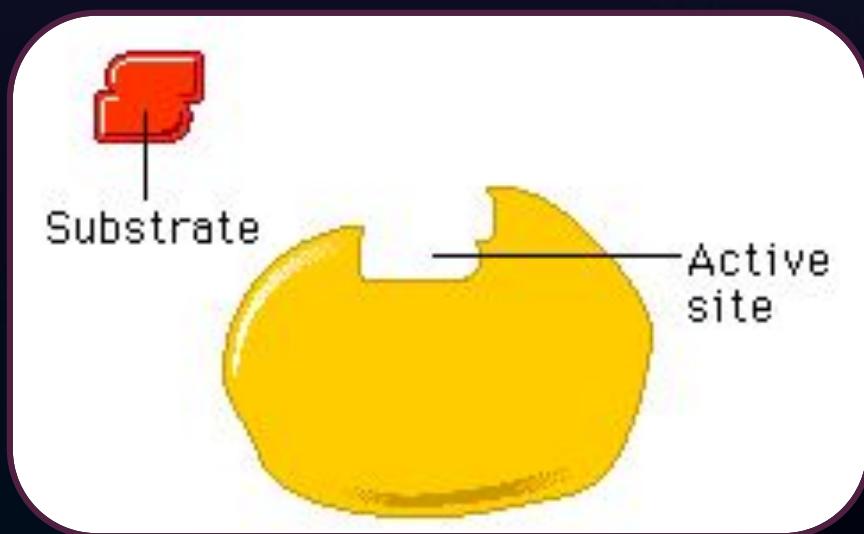
Active Site

- **Specific** for substrate



Active Site

- **Catalyse reactions** at a high rate



Enzymes are Our Friends!

Adds taste to Your Food!



Enzyme: Amylase

Location: Saliva in the mouth

Function: Starch digestion

Gives you Cheese!



Enzyme: Chymosin

Function: Coagulation of milk

Wine Production



Enzyme: Alcohol dehydrogenase
Location: Yeast
Function: Fermentation

Eases Your Work!



Enzyme: Lipases

Location: Laundry Detergent

Function: Oil-stain removal

Cleans up the waste!



Enzyme: Microbial peroxidases

Location: Microbes

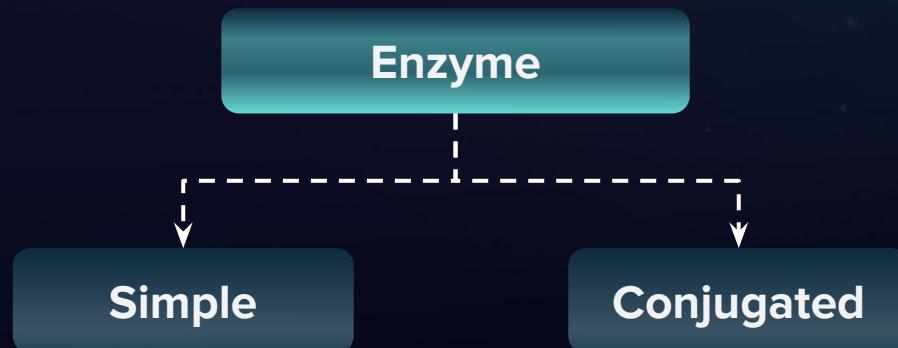
Function: Toxic compound removal

Enzymes Vs Inorganic Catalysts

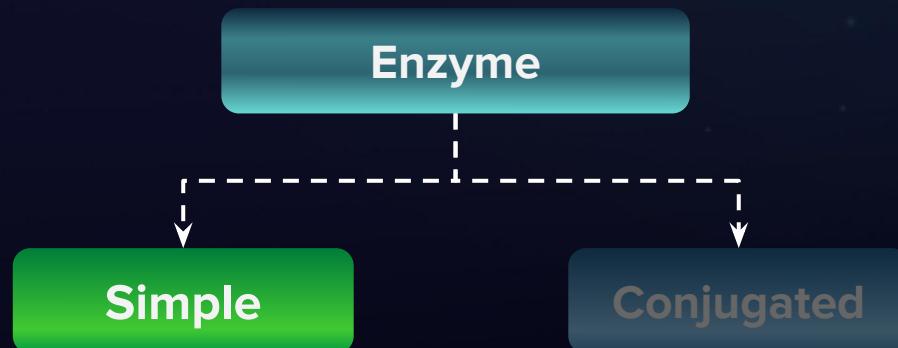
	Enzymes	Inorganic Catalysts
1.	Proteins	Metal ions or complex molecules
2.	Most of them are damaged at high temperatures (>40 degree celsius)	Work efficiently at high temperatures and pressures
3.	Example: Lipases, Chymosin, etc.	Example: Platinum, Palladium,etc.

Types of Enzymes

Types of Enzymes

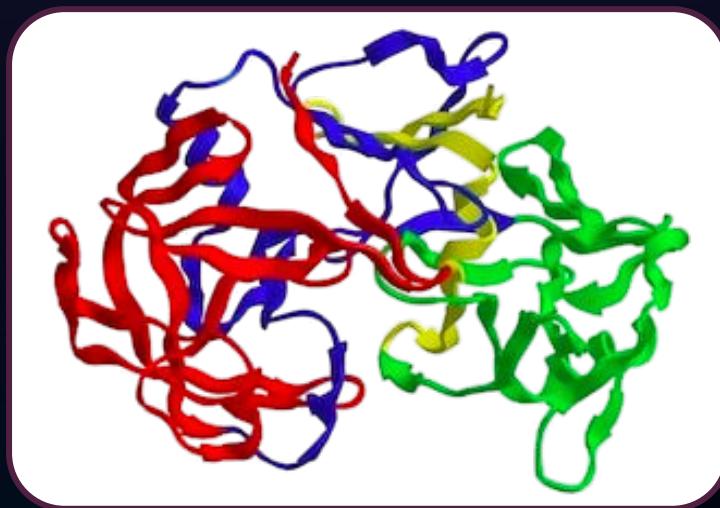


Types of Enzymes



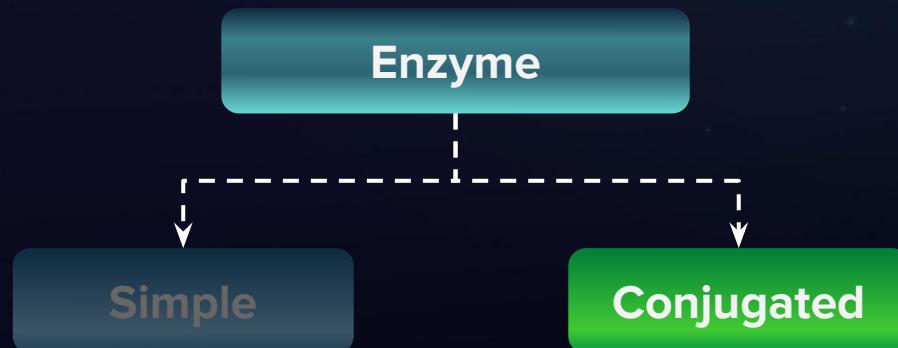
Simple Enzymes

Simple enzymes consists of **only amino acids (protein)**



Pepsin

Types of Enzymes



Conjugated Enzymes

Conjugated

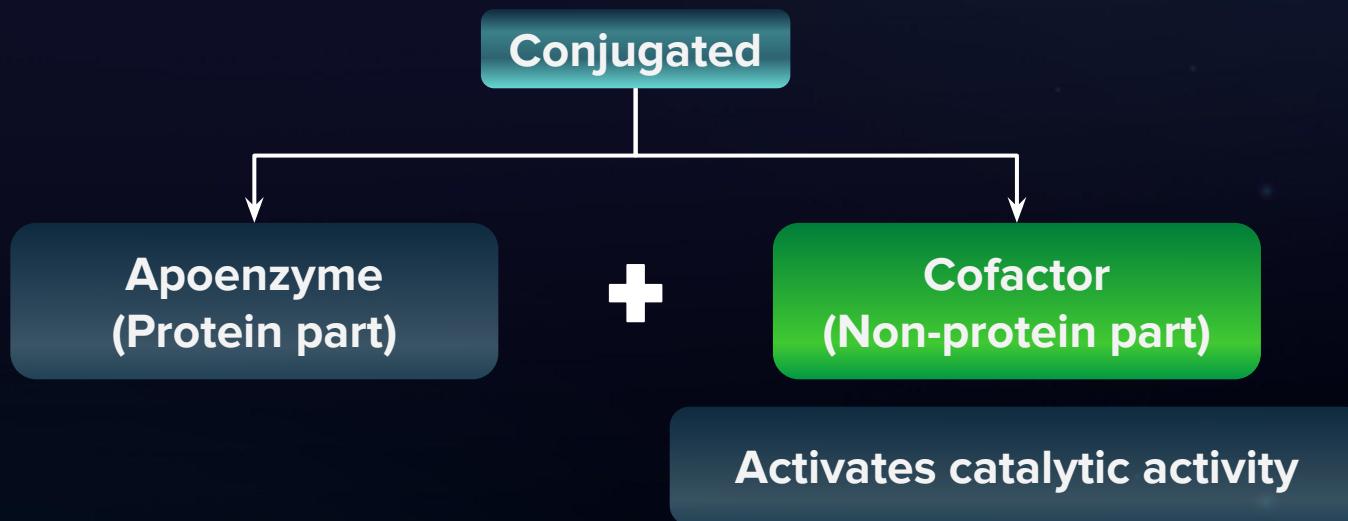
Apoenzyme
(Protein part)



Cofactor
(Non-protein part)

Biologically inactive

Conjugated Enzymes





Conjugated Enzymes

Conjugated

Holoenzyme: Apoenzyme + Cofactor
Where apoenzyme is the protein part
and cofactor is the non-protein part

Apoenzyme
(Protein part)

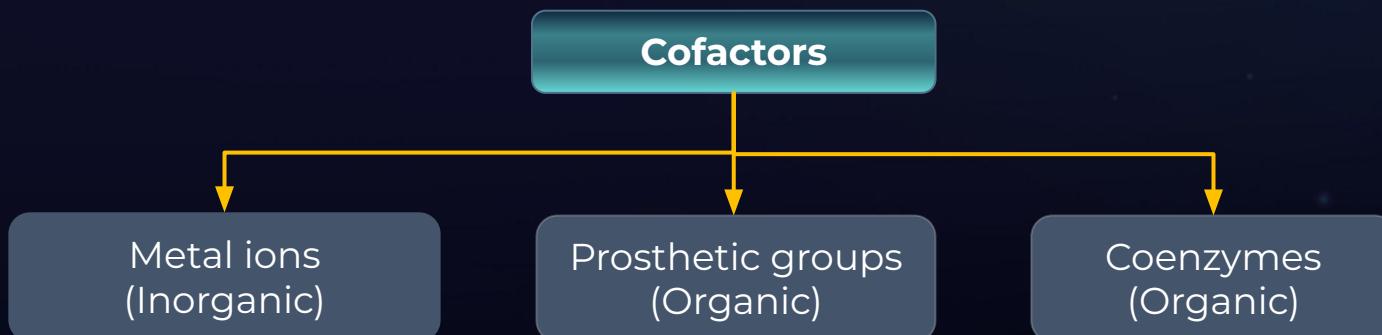
+

Cofactor
(Non-protein part)

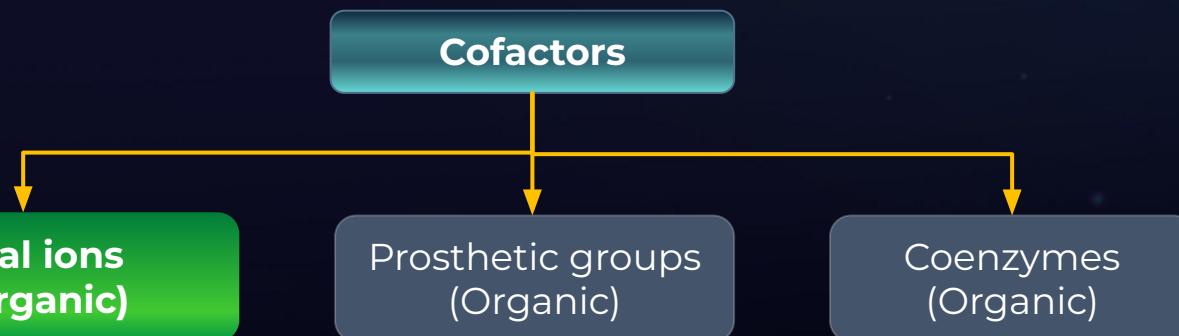
Holoenzyme: Apoenzyme + Cofactor

Complete & Biologically active

Types of Cofactors



Types of Cofactors

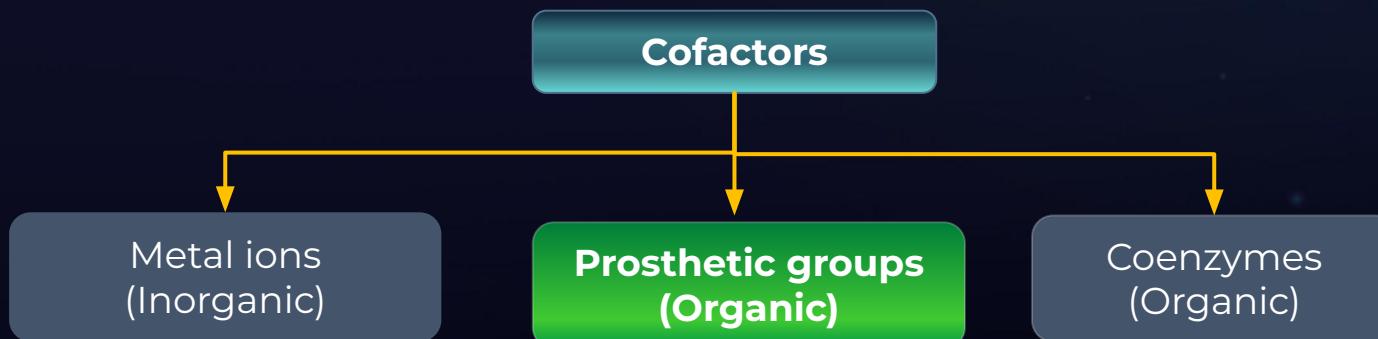


- Zn tightly bound to carbonic anhydrase

- Zn tightly bound to carbonic anhydrase
- Coordination Bond

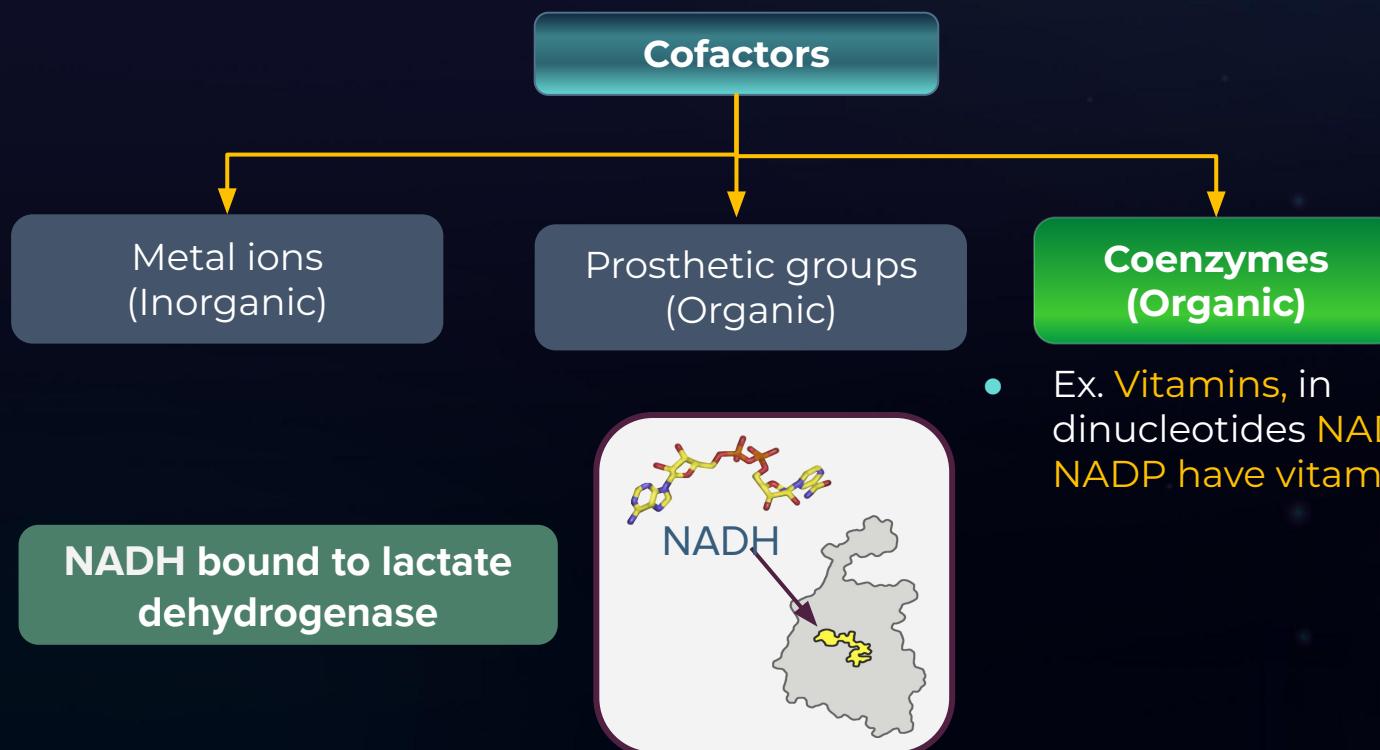


Types of Cofactors



- Ex- Haem in the enzymes catalase and peroxidases

Types of Cofactors



Mechanism of Action

Mechanism of Action

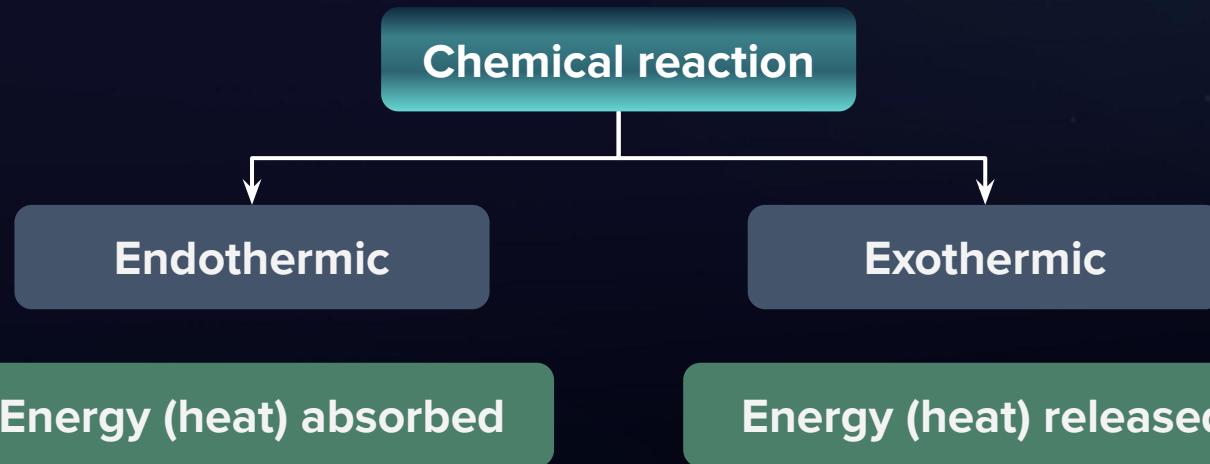
Every molecule has some energy stored in it in the form of bonds which is known as their potential energy.

How Enzymes do it!



Chemical reaction: Process of formation or breaking of bonds

Recall! Types of Reaction



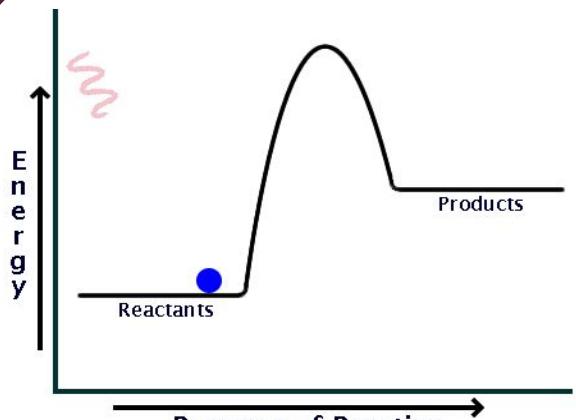
Reactions Without Enzymes

Reactant 1

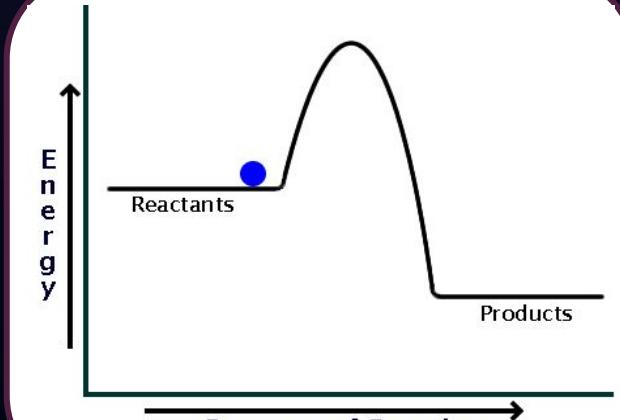
+

Reactant 2

Product (P)



Endothermic reaction



Exothermic reaction

A Chemical Reaction

Reactant 1
(Substrate 1)



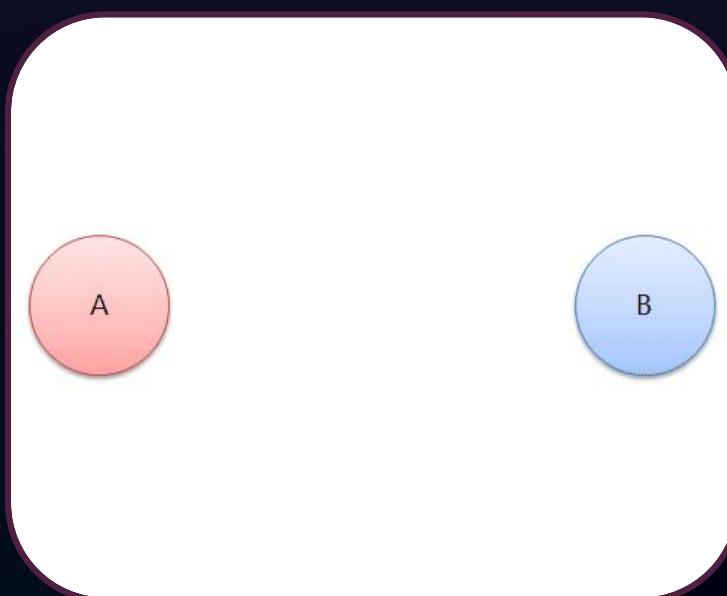
Reactant 2
(Substrate 2)



Intermediate
Product



Product (P)



A Chemical Reaction

Reactant 1
(Substrate 1)



Reactant 2
(Substrate 2)



Intermediate
Product



Product (P)

**Transition state: Intermediate product before
the product is formed**

Activation Energy

The difference in average energy content of substrate from that of the transition state is called the activation energy.

When Enzymes Are Present!

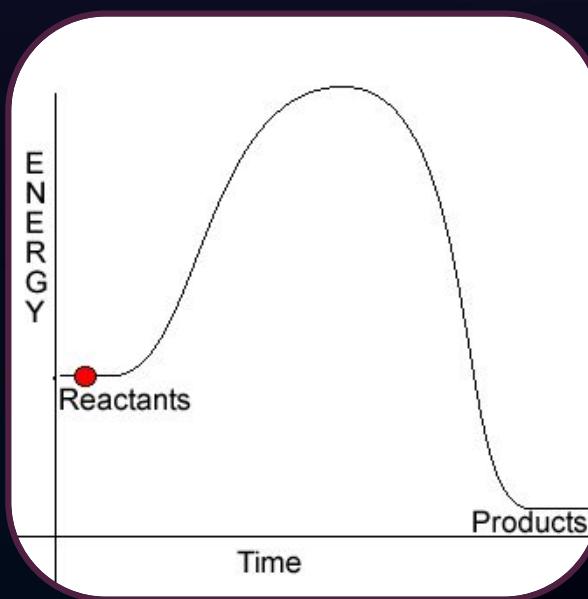
Reactant 1

+

Reactant 2

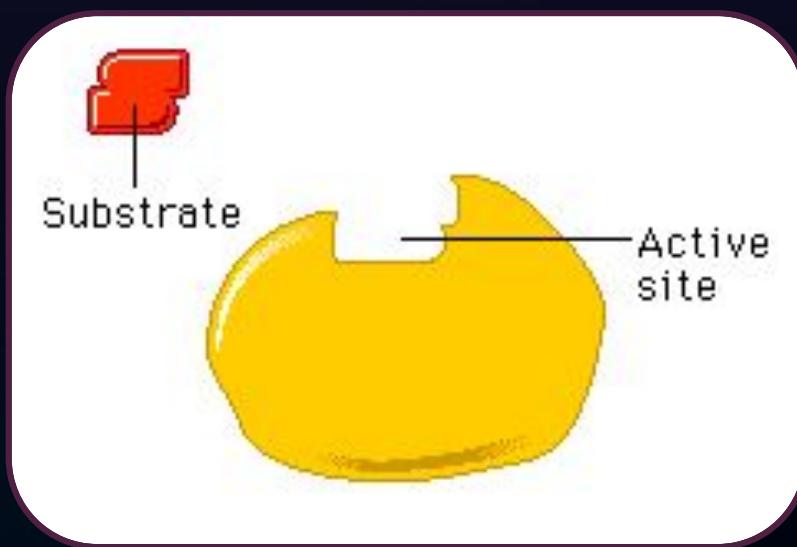
Enzyme (E)

Product (P)



Recall! Active Site

- **Crevice** or **pocket** into which the substrate fits
- **Catalyse** reactions at a high rate



Mechanism of Action

Substrate

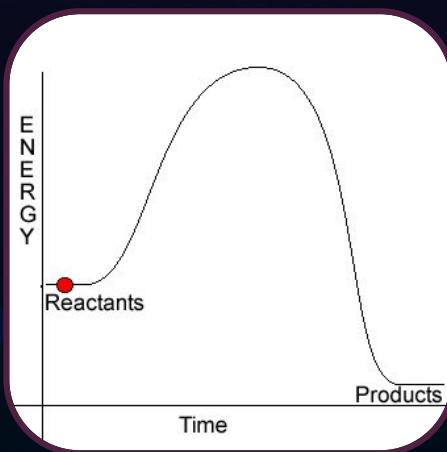
+

Enzyme (E)



E-S Complex

Transition state structure



Mechanism of Action

Substrate

+

Enzyme (E)



E-S Complex



E-P Complex

Mechanism of Action

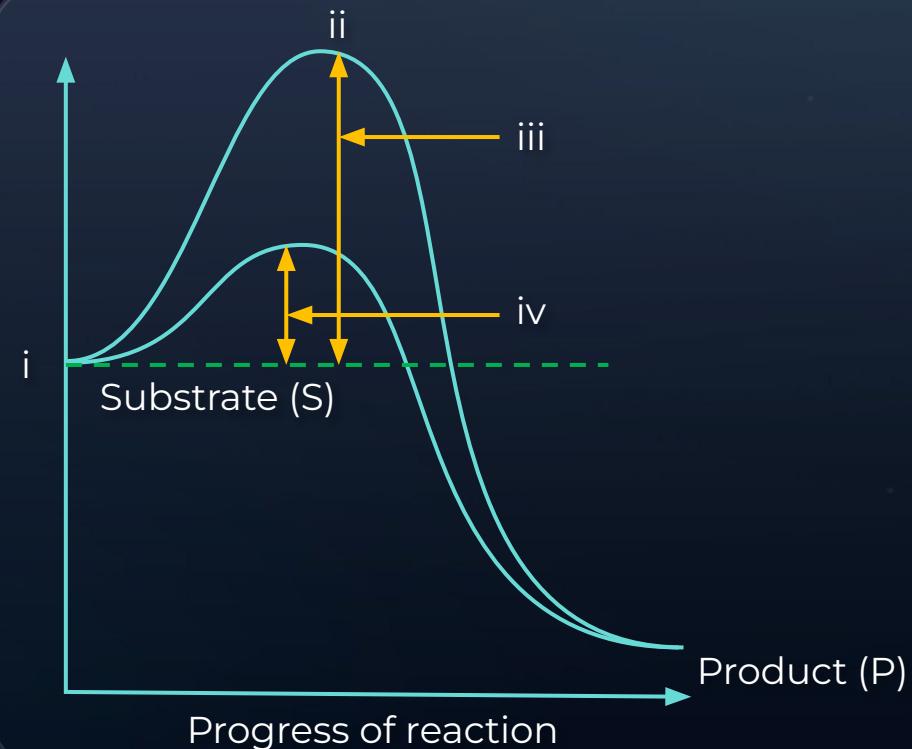
E-S Complex → E-P Complex → Product (P) + Enzyme (E)



**Let us solve
a Question**



Study the following graph on the concept of activation energy given below, select the options correctly labelled as i, ii, iii, iv.





Study the following graph on the concept of activation energy given below, select the options correctly labelled as i, ii, iii, iv.

i

ii

iii

iv

A	Transition state	Potential energy	Activation energy without enzyme	Activation energy with enzyme
B	Kinetic Energy	Potential energy	Activation energy without enzyme	Activation energy with enzyme
C	Potential energy	Transition state	Activation energy without enzyme	Activation energy with enzyme
D	Potential energy	Transition state	Activation energy with enzyme	Activation energy without enzyme



Study the following graph on the concept of activation energy given below, select the options correctly labelled as i, ii, iii, iv.

i

ii

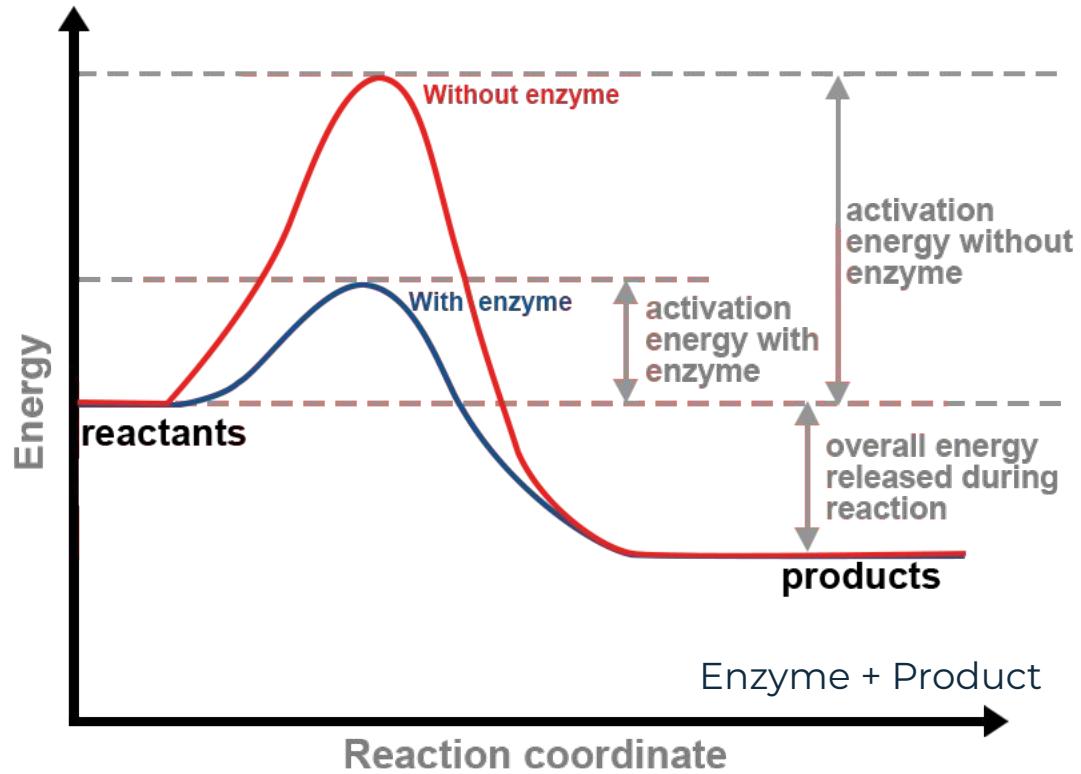
iii

iv

A	Transition state	Potential energy	Activation energy without enzyme	Activation energy with enzyme
B	Kinetic Energy	Potential energy	Activation energy without enzyme	Activation energy with enzyme
C	Potential energy	Transition state	Activation energy without enzyme	Activation energy with enzyme
D	Potential energy	Transition state	Activation energy with enzyme	Activation energy without enzyme



Key Takeaway



Summary



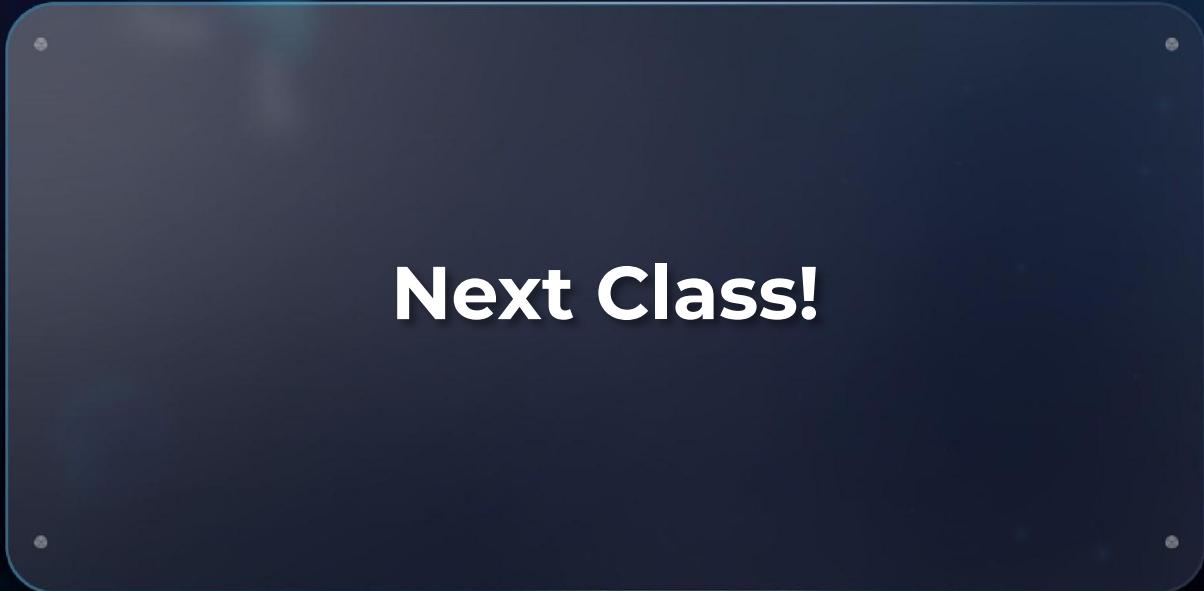
What we have learned so far!

Enzymes and its properties

Cofactors of enzymes

- **Prosthetic groups**
- **Coenzymes**

Mechanism of enzyme action



Next Class!

Topics for Next Class

Factors affecting the rate of enzyme

- Temperature
- pH
- Substrate concentration
- Reactant concentration

Inhibition of enzymatic action

- Competitive inhibition
- Non-competitive inhibition



Past Year Questions



A non-proteinaceous enzyme is

(NEET-2016-II)

A

deoxyribonuclease

B

lysozyme

C

ribozyme

D

ligase



A non-proteinaceous enzyme is

(NEET-2016-II)

A

deoxyribonuclease

B

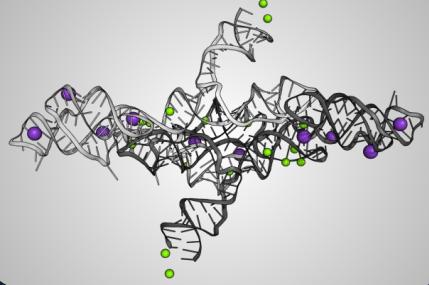
lysozyme

C

ribozyme

D

ligase



- Majority of enzymes are proteins; however, certain RNA molecules are known to have the catalytic ability, these are called **ribozymes**.
- Ribozymes are enzymes that have the ability to catalyse specific biochemical reactions during **protein synthesis**.



**The essential chemical components
of many coenzymes are :**

(NEET-2013)

A

Proteins

B

Nucleic acids

C

Carbohydrates

D

Vitamins



**The essential chemical components
of many coenzymes are :**

(NEET-2013)

A

Proteins

B

Nucleic acids

C

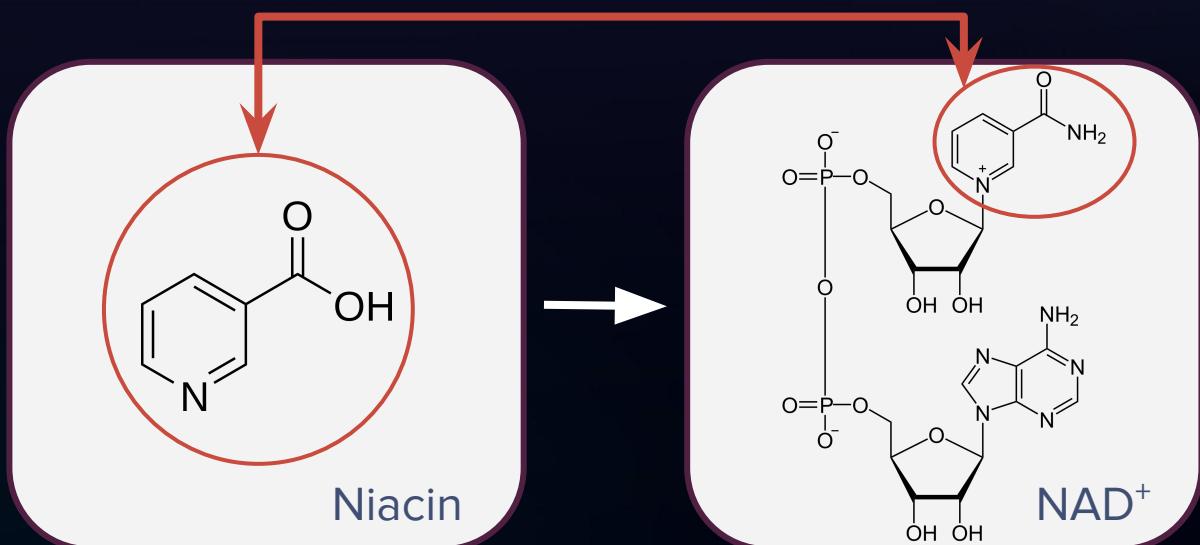
Carbohydrates

D

Vitamins



- **Coenzymes**: Loosely attached organic parts of conjugated enzymes which are generally **derivatives of vitamins**
- Example: Coenzyme Nicotinamide Adenine Dinucleotide(NAD) and NADP contain the vitamin niacin





Which one of the following statements is correct with reference to enzymes?

(NEET-2017)

A

Apoenzyme = Holoenzyme + Coenzyme

B

Holoenzyme = Apoenzyme + Coenzyme

C

Coenzyme = Apoenzyme + Holoenzyme

D

Holoenzyme = Coenzyme + Co-factor



Which one of the following statements is correct with reference to enzymes?

(NEET-2017)

A

Apoenzyme = Holoenzyme + Coenzyme

B

Holoenzyme = Apoenzyme + Coenzyme

C

Coenzyme = Apoenzyme + Holoenzyme

D

Holoenzyme = Coenzyme + Co-factor



Conjugated

Apoenzyme
(Protein part)

+

Cofactor
(Non-protein part)

Holoenzyme: Apoenzyme + Cofactor

Complete & Biologically active



Cofactors

Metal ions
(Inorganic)

Prosthetic groups
(Organic)

Coenzymes
(Organic)

- Zn tightly bound to carboxypeptidases
- Ex- Haem in the enzymes catalase and peroxidases
- Ex. Vitamins, in dinucleotides NAD and NADP have vitamin niacin

A close-up photograph of laboratory glassware, including a volumetric flask with a stopper, a graduated glass tube, and a round-bottom flask containing a green liquid with bubbles. In the background, several molecular models with blue and grey spheres are suspended in a dark space.

Keep
Learning!