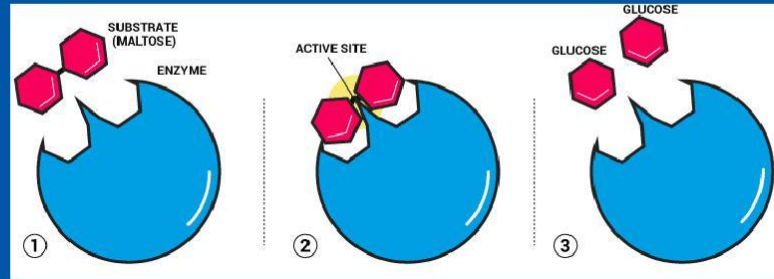


BIOMOLECULES

- 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

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(Link in Description)

Registration Date

8th June
onwards

Exam Date and Time

10th July
2:00 to 5:20pm

Test analysis on

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FREE FOR 14 DAYS!

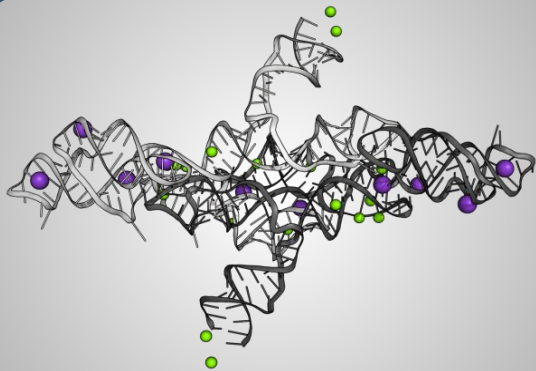




Enzymes

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**

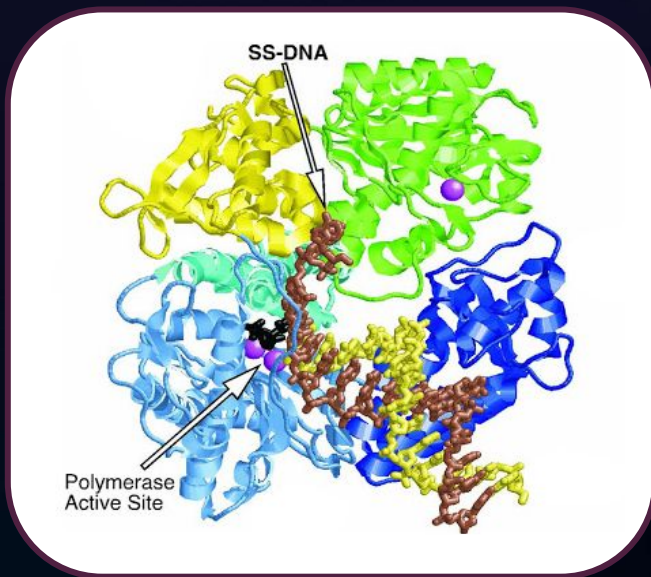
- **Catalyze reaction**
- **Not consumed in reaction**
- **Highly specific in action**
 - Due to the presence of active site

Key For the Lock!



Active Site

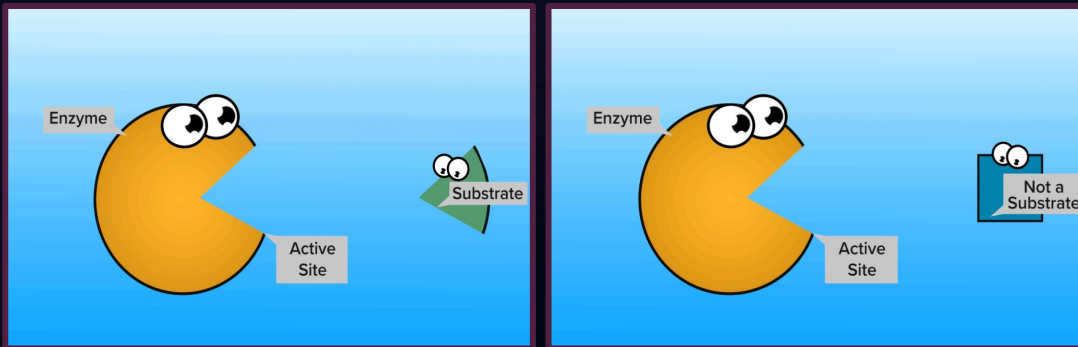
- **Crevice** or **pocket** in their structure for binding the substrate



DNA Polymerase

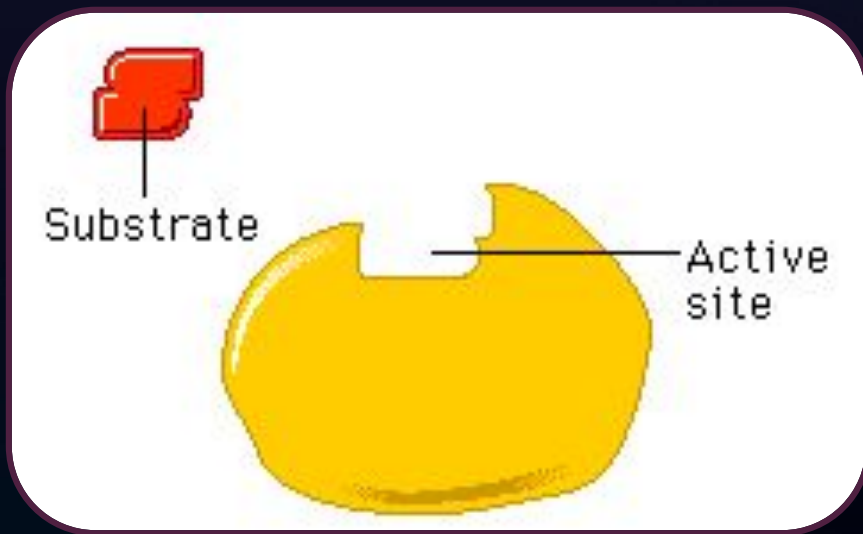
Active Site

- **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

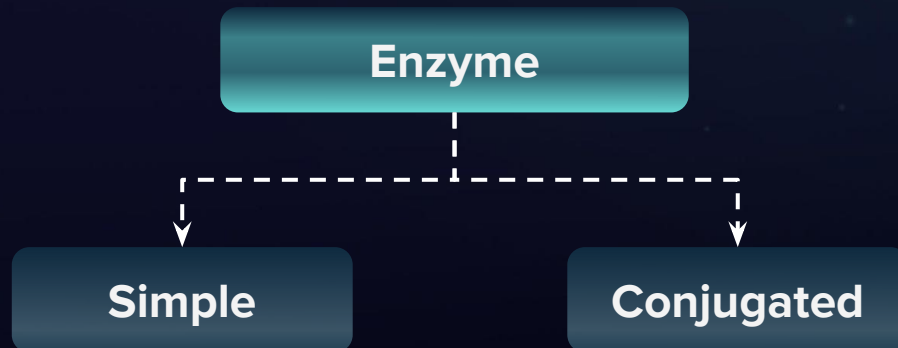
Enzymes Vs Inorganic Catalysts

	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.

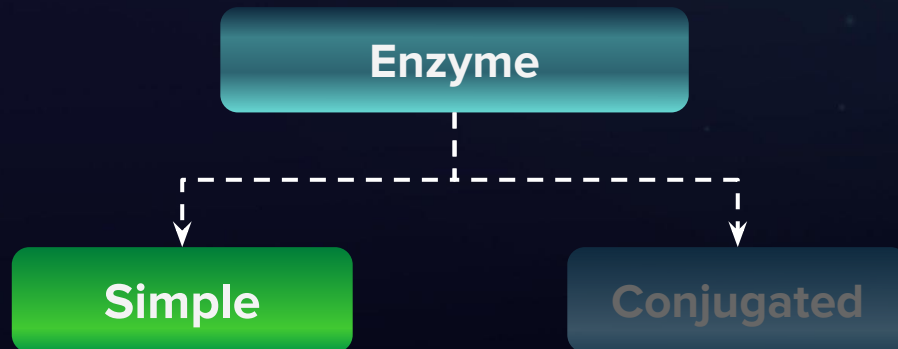


Types of Enzymes

Types of Enzymes

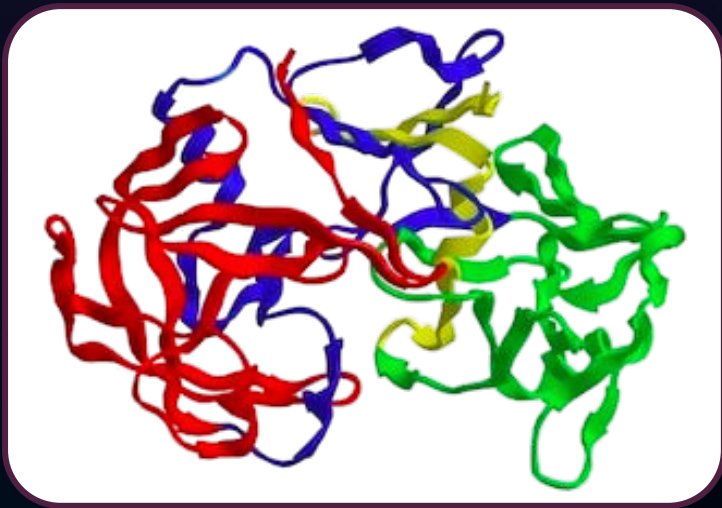


Types of Enzymes



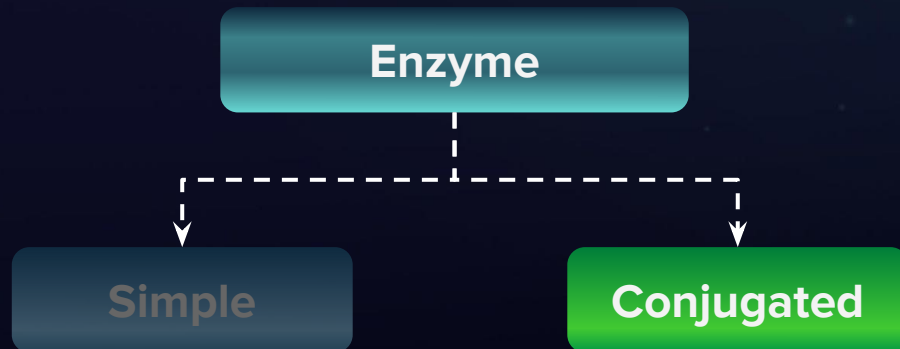
Simple Enzymes

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

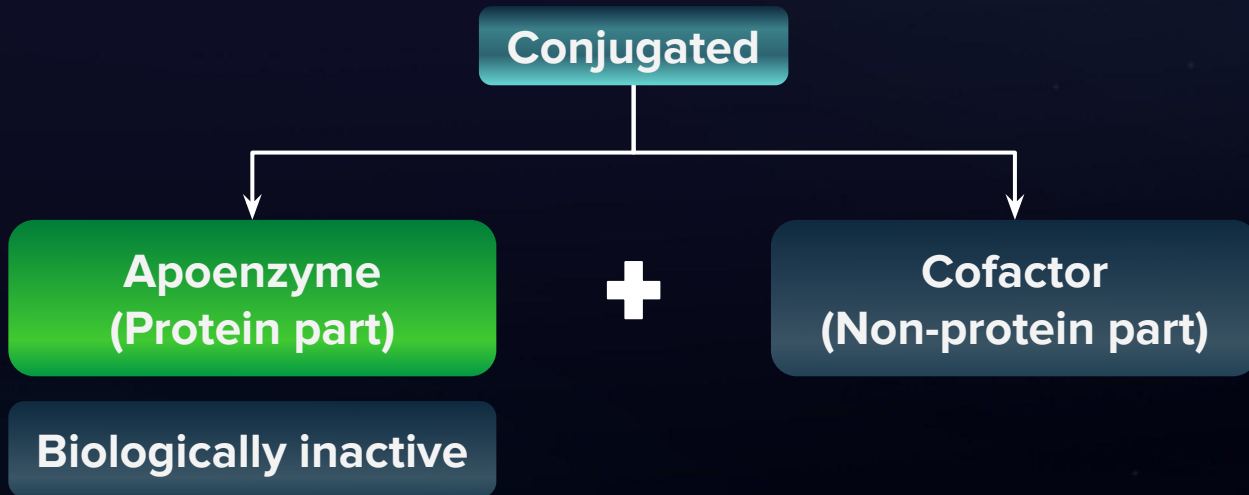


Pepsin

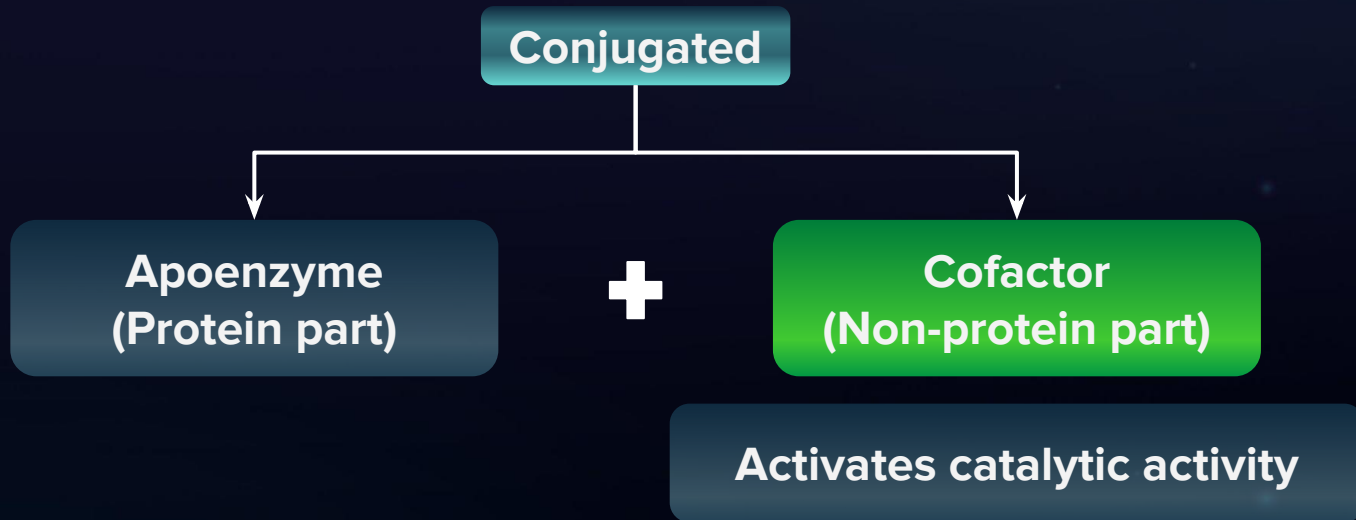
Types of Enzymes



Conjugated Enzymes



Conjugated Enzymes



Conjugated Enzymes

Conjugated

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

Apoenzyme
(Protein part)

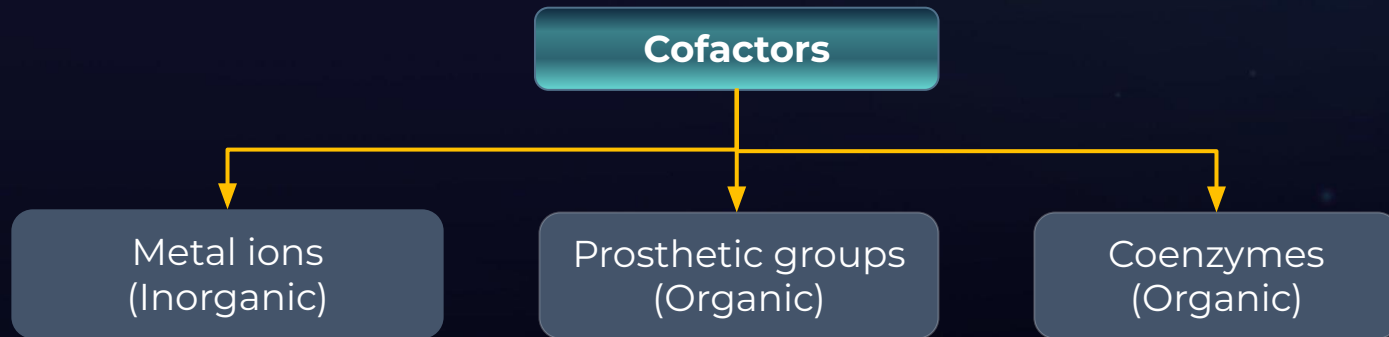
+

Cofactor
(Non-protein part)

Holoenzyme: Apoenzyme + Cofactor

Complete & Biologically active

Types of Cofactors



Types of Cofactors

Cofactors

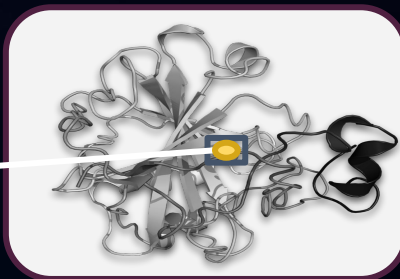
**Metal ions
(Inorganic)**

Prosthetic groups
(Organic)

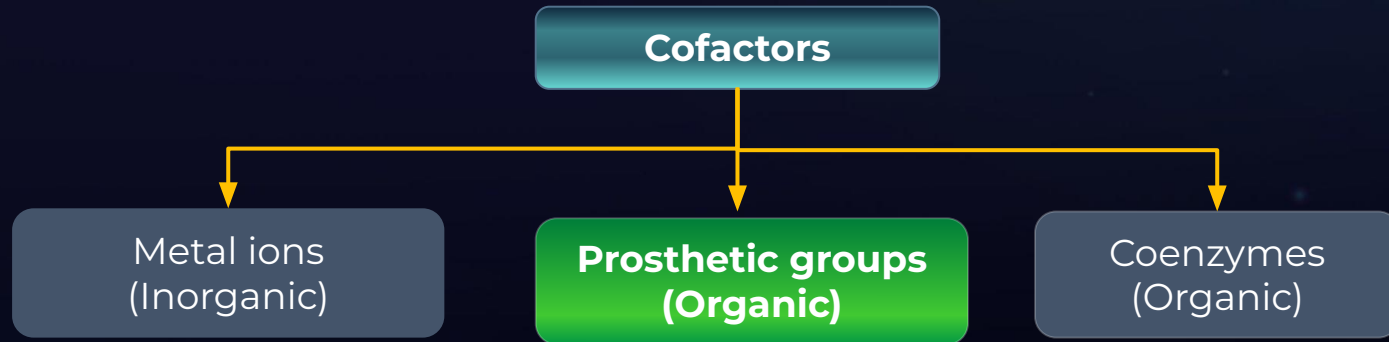
Coenzymes
(Organic)

- 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

Cofactors

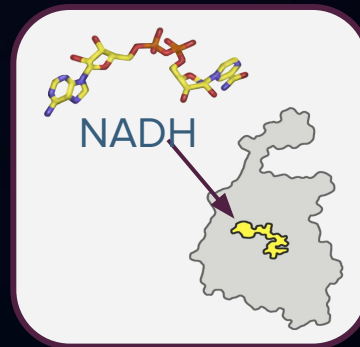
Metal ions
(Inorganic)

Prosthetic groups
(Organic)

**Coenzymes
(Organic)**

- Ex. **Vitamins**, in dinucleotides **NAD** and **NADP** have vitamin niacin

**NADH bound to lactate
dehydrogenase**





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!

Reactant 1
(Substrate 1)

+

Reactant 2
(Substrate 2)



Product (P)

Chemical reaction: Process of formation or breaking of bonds

Recall! Types of Reaction

Chemical reaction



```
graph TD; A[Chemical reaction] --> B[Endothermic]; A --> C[Exothermic]; B --> D[Energy (heat) absorbed]; C --> E[Energy (heat) released];
```

The diagram is a flowchart starting with a teal box labeled 'Chemical reaction'. A horizontal line with two downward-pointing arrows branches from this box to two grey boxes: 'Endothermic' on the left and 'Exothermic' on the right. Below 'Endothermic' is a green box labeled 'Energy (heat) absorbed', and below 'Exothermic' is a green box labeled 'Energy (heat) released'.

Endothermic

Energy (heat) absorbed

Exothermic

Energy (heat) released

Reactions Without Enzymes

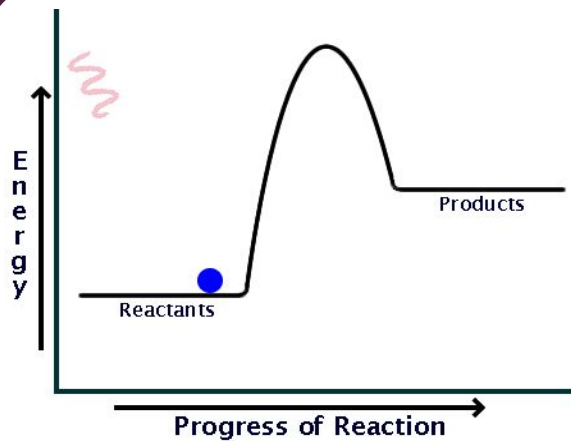
Reactant 1

+

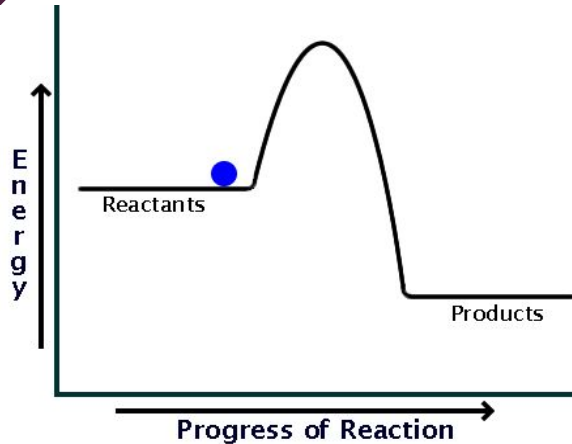
Reactant 2



Product (P)



Endothermic reaction



Exothermic reaction

A Chemical Reaction

Reactant 1
(Substrate 1)



Reactant 2
(Substrate 2)



Intermediate
Product



Product (P)

A

B

A Chemical Reaction

Reactant 1
(Substrate 1)

+

Reactant 2
(Substrate 2)



Intermediate
Product



Product (P)

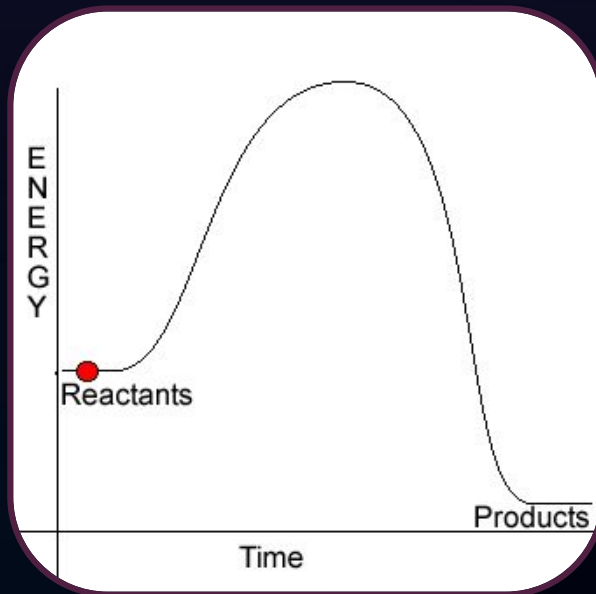
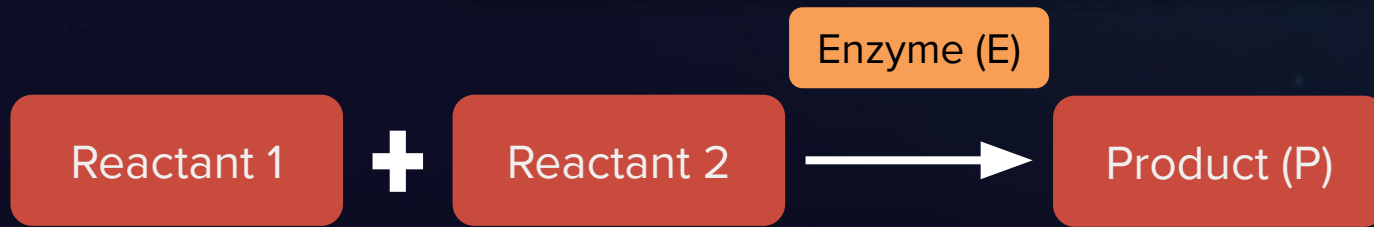
**Transition state: Intermediate product before
the product is formed**



Activation Energy

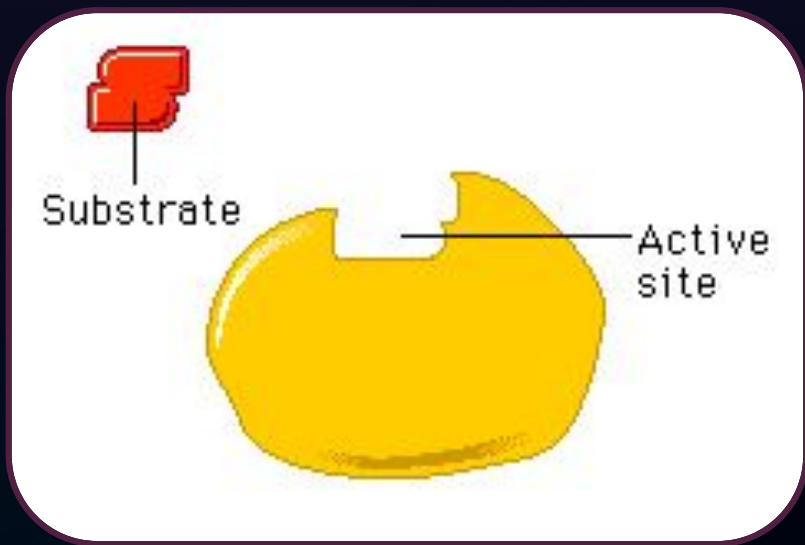
The difference in average energy content of substrate from that of the transition state is called the activation energy.

When Enzymes Are Present!



Recall! Active Site

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



Mechanism of Action

Substrate

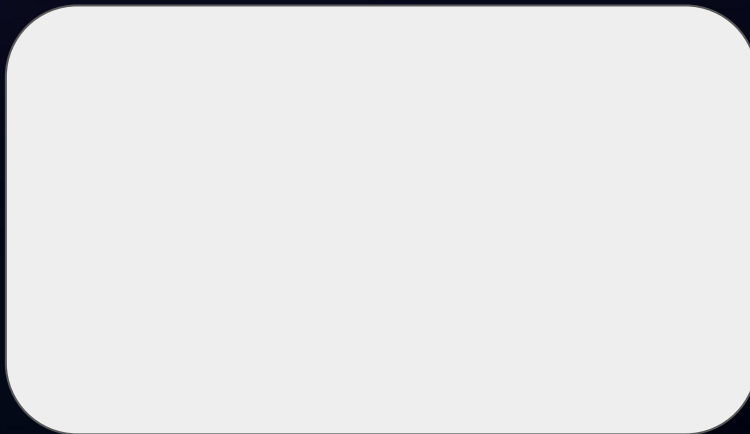
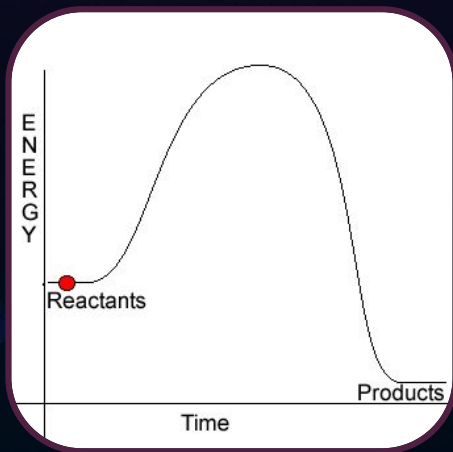


Enzyme (E)



E-S Complex

Transition state structure



Mechanism of Action

Substrate

+

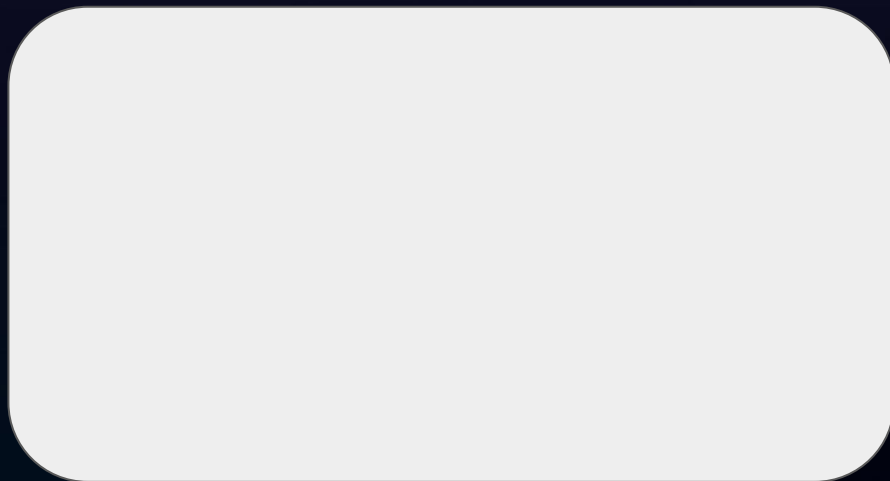
Enzyme (E)



E-S Complex



E-P Complex



Mechanism of Action

E-S Complex



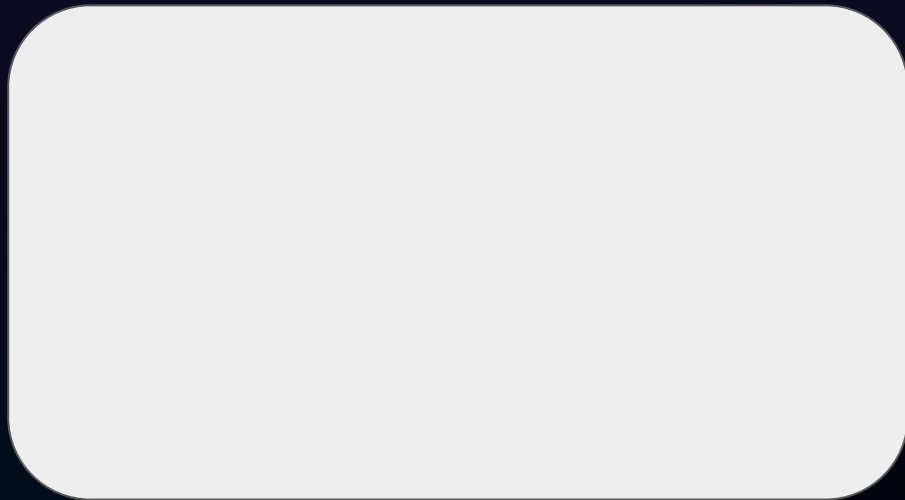
E-P Complex



Product (P)



Enzyme (E)



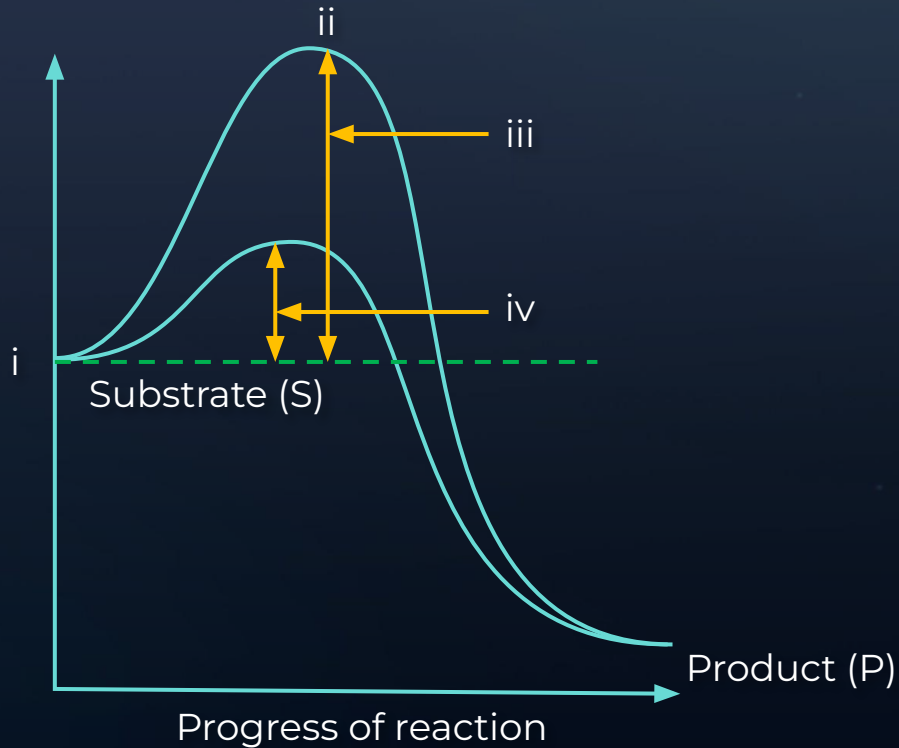


**Let us solve
a Question**





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

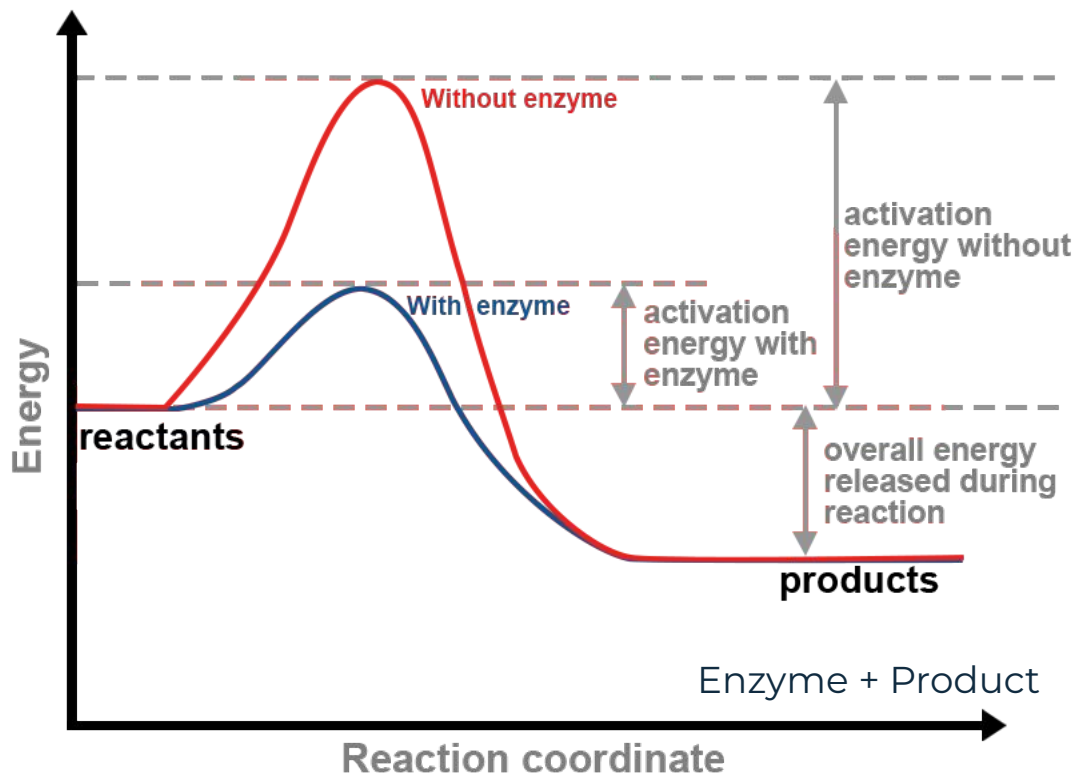
ii

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



A molecular structure graphic in the top-left corner, featuring a central blue sphere connected to several smaller grey spheres by white rods.

Summary

A molecular structure graphic in the bottom-right corner, featuring a central blue sphere connected to several smaller grey spheres by white rods.

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

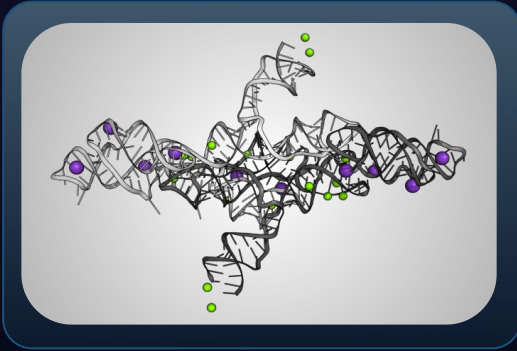
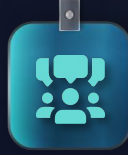
C

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

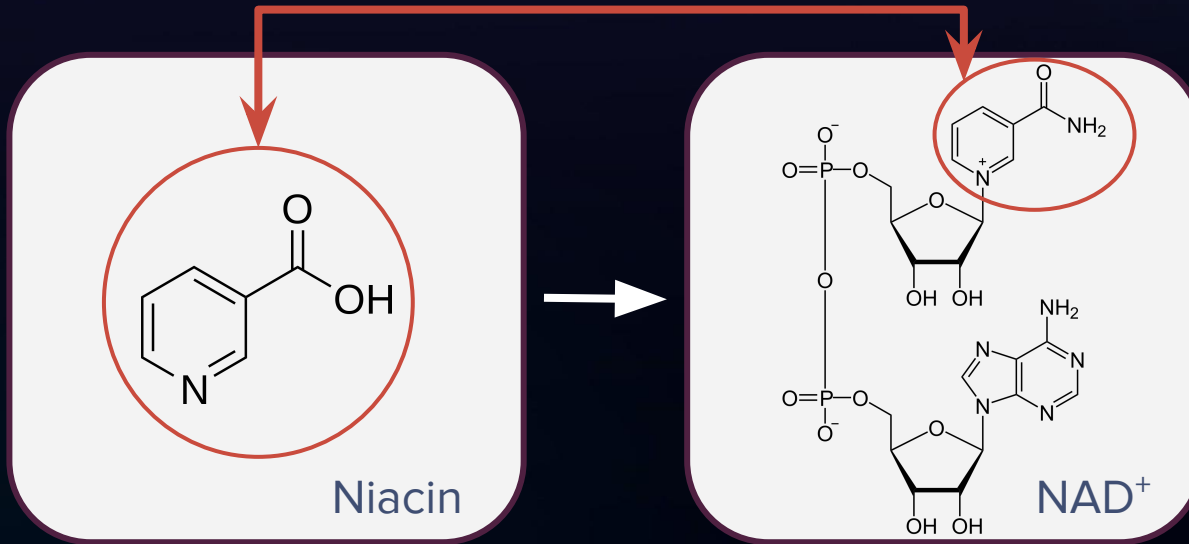
Carbohydrates

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

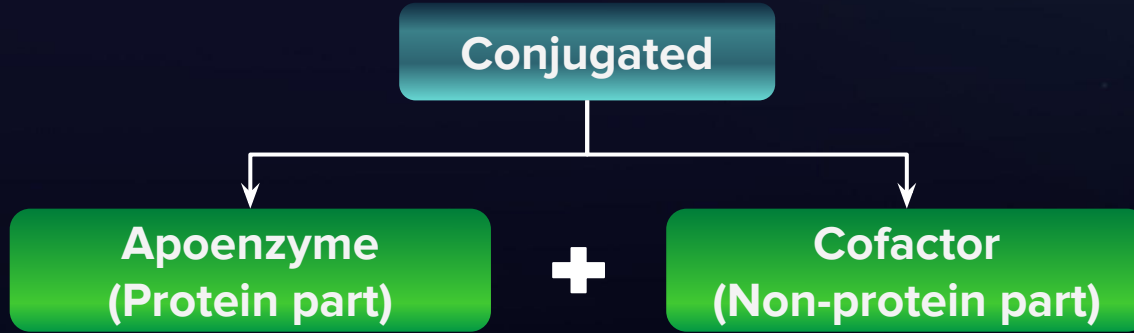
Holoenzyme = Apoenzyme + Coenzyme

C

Coenzyme = Apoenzyme + Holoenzyme

D

Holoenzyme = Coenzyme + Co-factor



Holoenzyme: Apoenzyme + Cofactor

Complete & Biologically active



Cofactors

Metal ions
(Inorganic)

- Zn tightly bound to carboxypeptidases

Prosthetic groups
(Organic)

- Ex- Haem in the enzymes catalase and peroxidases

Coenzymes
(Organic)

- Ex. Vitamins, in dinucleotides NAD and NADP have vitamin niacin



**Keep
Learning!**