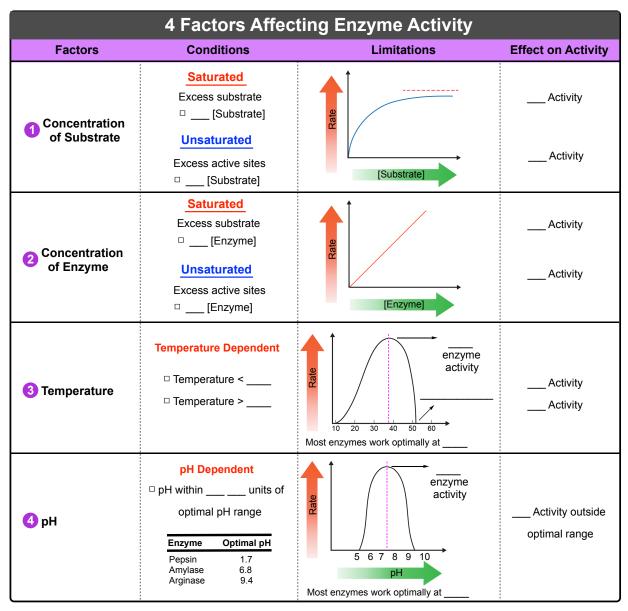
CONCEPT: FACTORS AFFECTING ENZYME ACTIVITY

- The activity of an enzyme is the _____ or ____ in which an enzyme catalyzes a substrate to a product.
 The activity ___ when a substrate binds to the enzyme's active site.
 - □ Enzyme Saturation: when there are _____ substrate molecules than active sites.



- Temperatures and pH values that lie outside optimal ranges can *denature* the enzyme.
 - □ **Denaturation:** the _____ of the 3D structure of an enzyme which can disrupt its function.

EXAMPLE: Which of the following would cause the activity of a typical enzyme to diminish?

- a) Increase the temperature from 20°C to 35°C
- b) At [S] = 0.030 M and [E] = 0.050 you add more [S]

c) Adjusting the pH from 6.8 to 9.0

d) All statements would increase the activity of an enzyme

CONCEPT: FACTORS AFFECTING ENZYME ACTIVITY

PRACTICE: Pepsin, a peptidase that hydrolyzes proteins, functions in the stomach at an optimum pH of 1.5 to 2.0.

Which of the following would cause an increase in its activity?

- a) Changing the pH to 8.0.
- b) Running the reaction at 0°C.
- c) Increasing the concentration of pepsin two-fold.
- d) Changing the aqueous environment temperature to 60°C.

PRACTICE: Sucrase has an optimum pH range of 4.5 – 7.0. Which of the following statements is true?

- a) Addition of HCl to increase the pH to 9.0 would decrease its activity.
- b) Sucrase as an enzyme would catalyze the hydrolysis of fructose.
- c) The activity of sucrase would be greater at 100°C than at 10°C.
- d) When [Sucrase] = 0.03 M and [Sucrose] = 0.055 M increasing [Sucrase] to 0.07 M will increase the activity.