

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.

4 Factors Affecting Enzyme Activity											
Factors	Conditions	Limitations	Effect on Activity								
<div>1</div> Concentration of Substrate	<div><div>Saturated</div><div>Excess substrate</div><div><input type="checkbox"/> ___ [Substrate]</div><div>Unsaturated</div><div>Excess active sites</div><div><input type="checkbox"/> ___ [Substrate]</div></div>	<div><div>Rate</div><div>[Substrate]</div></div>	<div>___ Activity</div> <div>___ Activity</div>								
<div>2</div> Concentration of Enzyme	<div><div>Saturated</div><div>Excess substrate</div><div><input type="checkbox"/> ___ [Enzyme]</div><div>Unsaturated</div><div>Excess active sites</div><div><input type="checkbox"/> ___ [Enzyme]</div></div>	<div><div>Rate</div><div>[Enzyme]</div></div>	<div>___ Activity</div> <div>___ Activity</div>								
<div>3</div> Temperature	<div><div>Temperature Dependent</div><div><input type="checkbox"/> Temperature < ___</div><div><input type="checkbox"/> Temperature > ___</div></div>	<div><div>Rate</div><div>enzyme activity</div><div>Most enzymes work optimally at ___</div></div>	<div>___ Activity</div> <div>___ Activity</div>								
<div>4</div> pH	<div><div>pH Dependent</div><div><input type="checkbox"/> pH within ___ units of optimal pH range</div><div><table><tr><th>Enzyme</th><th>Optimal pH</th></tr><tr><td>Pepsin</td><td>1.7</td></tr><tr><td>Amylase</td><td>6.8</td></tr><tr><td>Arginase</td><td>9.4</td></tr></table></div></div>	Enzyme	Optimal pH	Pepsin	1.7	Amylase	6.8	Arginase	9.4	<div><div>Rate</div><div>pH</div><div>enzyme activity</div><div>Most enzymes work optimally at ___</div></div>	<div>___ Activity outside optimal range</div>
Enzyme	Optimal pH										
Pepsin	1.7										
Amylase	6.8										
Arginase	9.4										

- 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 $[S] = 0.030 \text{ M}$ 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

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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.