

FORMS OF ENERGY

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- POTENTIAL IS STORED
- KINETIC IS IN MOTION
- LIGHT, CHEMICAL. HEAT, RADIATION, MECHANICAL, SOUND, LASER.
- LAW OF CONSERVATION OF ENERGY = ENERGY IS NOT CREATED OR DESTROYED, JUST TRANSFORMED.

Figure 6.2x2 Kinetic and potential energy: cheetah at rest and running



MAJOR ENERGY

LAWS ENERGY IS TRANSFORMED TO OTHER FORMS = 1ST LAW OF THERMODYNAMICS. ENERGY MOVES FROM ORGANIZED TO RANDOM STATE = 2ND LAW OF THERMODYNAMICS.

- MEASUREMENT OF ENERGY IS ENTROPY
- + ENTROPY= TOWARD RANDOMNESS OF MATTER.
- ENTROPY = TOWARD



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Figure 6.9 Energy coupling by phosphate transfer

ENZYME

STRUCTURE

- ENZYMES ARE PROTEINS
- MADE FROM AMINO ACIDS (20)
- MADE DURING TRANSCRIPTION AND TRANSLATION
- HOOKED TOGETHER WITH PEPTIDE BONDS
- ENZYMES ARE LARGE MOLECULES
- WE INHERIT ENZYMES THRU GENES



Figure 6.14 The induced fit between an enzyme and its substrate



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WHAT DO ENZYMES

DO?

- ENZYMES ARE CATLYSTS
- THEY ARE BIOLOGICAL CATLYSTS
- THEY SPEED UP CHEMICAL REACTIONS AND THEN CAN BE REUSED.
- THEY LOWER THE ACTIVATION ENERGY OF A BIOLOGICAL REACTION

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ALLOW METABOLISM TO BE MORE EFFICIENT









ENZYME REACTIONS

- ENZYMES HAVE ACTIVE SITES
- ACTIVE SITES ATTACH TO THE SUBSTRATE
- THEN AN ENZYME-SUBSTRATE COMPLEX IS FORMED
- THE PRODUCTS ARE RELEASED AND THE ENZYME CAN BE REUSED
- ENZYME + SUBSTRATE = ES = PRODUCT







MORE ENZYME REACTIONS

- MALTOSE + MALTASE = ES COMPLEX =
- GLUCOSE + GLUCOSE
- ENZYMES CAN HAVE COMPETITIVE INHIBITORS AT THE ACTIVE SITE
- ENZYMES CAN HAVE NON-COMPETETIVE INHIBITORS AT ANOTHER SIE
- INHIBITORS PREVENT THE ES FROM HAPPENING

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ENERGY AND ENZYMES

- METABOLISM: A FUNCTION OF CELL THAT ACQUIRE AND USE ENERGY
- ANABOLISM: BUILD OR SYNTHESIZE
- AA + AA WATER = PROTEIN + ENERGY
- A DEHYDRATION SYNTHESIS REACTION
- CATABOLISM: DEGRADES, LYSES
- PROTEIN + WATER = AA + AA USES ENERGY

ENERGY AND CHEMICAL REACTIONS

- EXERGONIC REACTIONS = ENERGY OUT
- NET LOSS, CATABOLISM/RELEASE
 ENERGY
- REACTANT (AB) = PRODUCTS (A + B)
- ENDERGONIC REACTIONS = ENERGY IN
- I. NET GAIN, ANABOLISM
- PRODUCTS (C + D) = CD; ABSORBS FREE ENERGY

ENZYMATIC REACTIONS

- IN A SERIES OF METABOLIC REACTIONS, ENZYMES ARE NECESSARY AT EACH STEP TO MAKE THE COMPLETE REACTION
- LACTASE + LACTOSE + 3 ENZYMES = GLUCOSE AND GALACTOSE
- LACTOSE INTOLERANCE WITH NO ENZYMES
- MUST INHERIT ALL 3 ENZYMES THRU DNA TRANSCRIPTION AND TRANSLATION

ENZYME ENVIRONMENT

- TEMPERATURES EFFECT ENZYMES; 55 DEGREES C DENATURES ENZYMES; TEMP. RANGE
- PH has an effect on enzymes (6.8-8.2)
- CONCENTRATION CAN EFFECT ENZYMES
- COFACTORS ARE MINERALS THAT HELP IN FORMING THE ENZYME/SUBSTRATE COMPLEX
- COENZYMES ARE ORGANIC MOLECULES 24

ALLOSTERIC

CONTROL

- METABOLIC POISONS/CONTROL ENZYME ACTION
- ALLOSTERIC SITE IS THE SPECIFIC BINDING SITE OF AN ENZYME TO A SUBSTRATE BUT REMOTE FROM THE ACTIVE SITE
- ALLOSTERIC REGULATION, INHIBITORS AND ACTIVATORS
- MEGA PROTEINS HAVE ALLOSTERIC CONTROL

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