

### 6. OTHER EFFECTS ON ENZYME ACTIVITY

- Ionic strength
- pH
- TEMPERATURE
- Shear
- Pressure (hydrostatic)
- Surface tension
- Chemicals (alcohol, urea, H<sub>2</sub>O<sub>2</sub>...)
- Light, sonication, ionising radiations

Reverzible changes  
 Irreverzible changes



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### Active side chains

Changes in activity of proteins are caused by changes of amino acid side chains.

- Acidic: -COOH: Asp, Glu Basic: -NH<sub>2</sub>: Lys, Arg  
 (and terminal -COOH and -NH<sub>2</sub>)  
 amide: -CO-NH<sub>2</sub>: Asn, Gln
- Polar: -OH: Ser, Thr -SH: Cys, -S-CH<sub>3</sub>: Met
- Imidazole: His Guanidin: Arg
- H-bonds: C=O ..... H-O- C=O ..... H-NH-



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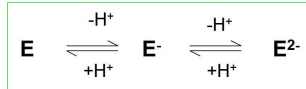
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### Effect of pH

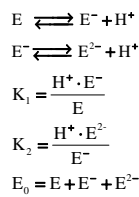
Proteins: + and - charged side chains ← their charge depends on dissociation ← determined by pH → it effects the active centre.

Recharge of enzyme:



Only E<sup>-</sup> is active!

Ratio of active enzymes:  $Y^- = E^- / E_0$



Michaelis-féle pH függvények:

$$Y^- = \frac{1}{1 + H^+ / K_1 + K_2 / H^+}$$



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### Effect of pH

$$Y^- = \frac{1}{1 + H^+ / K_1 + K_2 / H^+}$$

$$H^+_{\text{optimum}} = \sqrt{K_1 K_2}$$

$$(pH)_{\text{optimum}} = \frac{1}{2} (pK_1 + pK_2)$$

$$V_{\text{max}} = k_2 E_0 Y^- = k_2 E_0 \frac{1}{1 + H^+ / K_1 + K_2 / H^+}$$

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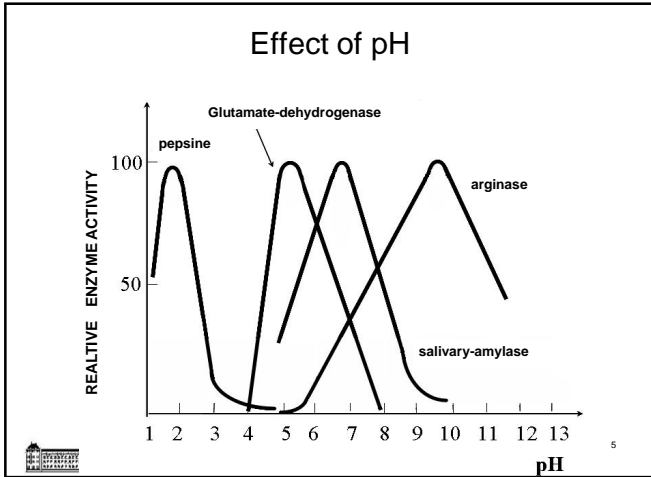
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### Effect of pH temperature

Double effect

- Increasing reaction rate
- decrease: denaturation
  - irreversible
  - reversible

↓  
depends on treatment time, too!

$$\frac{dE_a}{dt} = -kE_a \longrightarrow E_a(t) = E_{a0}e^{-kt}$$

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### Effect of pH temperature

$$E_a \xrightleftharpoons{K_d} E_i \quad \frac{E_i}{E_a} = K_d = \exp\left(\frac{-\Delta G_d}{RT}\right) = \exp\left(\frac{-\Delta H_d}{RT}\right) \exp\left(\frac{\Delta S_d}{R}\right)$$

$S_d = -900 \text{ KJ/mol.K}$   
 $H_d = 280-310 \text{ KJ/mol}$

If:  $V_{max} = k_2(T)E_a$   
 $E_0 = E_a + E_i \rightarrow E_a = \frac{E_0}{1 + K_d}$   
 and  $k_2(T) = \beta \left(\frac{k_B T}{h}\right) e^{\Delta S^\ddagger/R} \cdot e^{-E^\ddagger/RT}$

$$V_{max} = \frac{\alpha T e^{-E/RT}}{1 + e^{\Delta S^\ddagger/R} \cdot e^{-\Delta H_d/RT}}$$

$\alpha = \text{combination of } (\beta, k_B, h, E_0, \Delta S^\ddagger)$

K<sub>m</sub> also depends on T!

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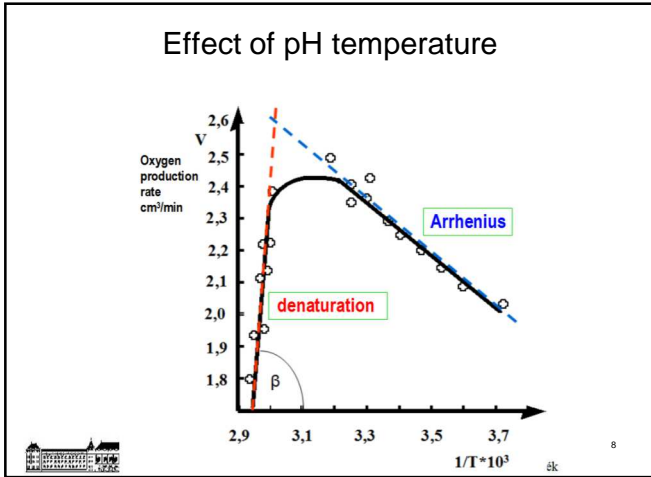
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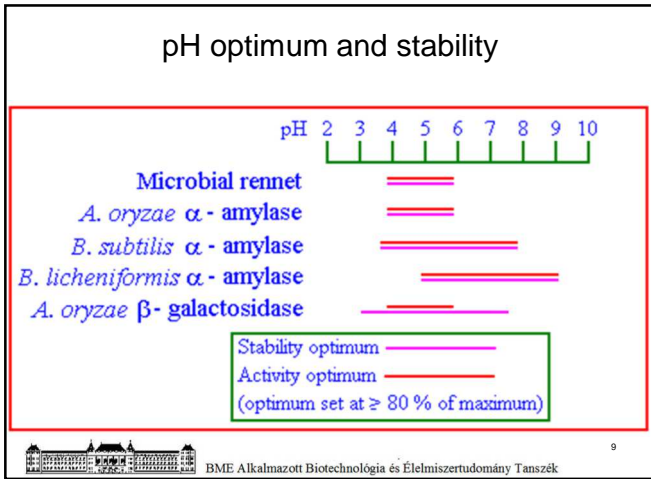
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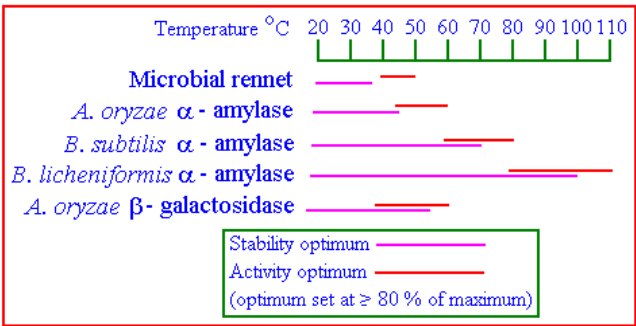
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### Temperature optimum and stability



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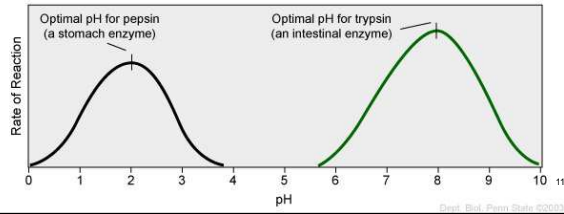
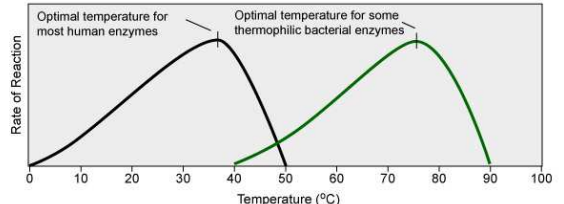
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### Optimal Temperature and pH




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