Unit 1 Key Area 4 Proteins

(a) Variety of Proteins

The variety of **protein shapes and functions** arises from the **sequence of amino acids**.

Proteins have many functions such as:

Structural

Enzymes

Hormones

Antibodies

Receptors

(b) Enzymes

Enzymes function as Biological Catalysts and are made in living cells.

They **speed up** cellular reactions and are unchanged in the process.

The shape of the **active site** of an enzyme molecule is **complimentary** to it's **specific substrate(s)**.

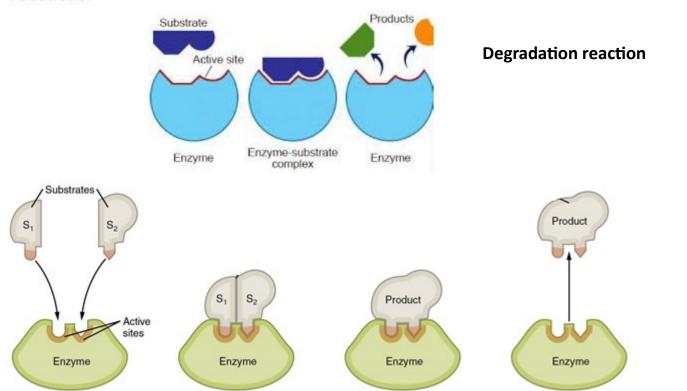
Enymes are therefore said to be **SPECIFIC** because they only react with one substrate.

Enzyme action results in product(s).

Substrate	Enzyme	Product	Type of Reaction
Starch	Amylase	Maltose	Degradation
Hydrogen Peroxide	Catalase	Water + Oxygen	Degradation
Glucose-1- phosphate	Phosphorylase	Starch	Synthesis

Clue:	Substrate	Enzyme	Product(s)
	S	А	М
	HAPPY	С	OW (happy Cow)
	G	Р	S

Enzymes can be involved in **degradation** (breaking down a large substrate into small molecules) and **synthesis** (making a large product from small molecules) reactions.



Synthesis reaction

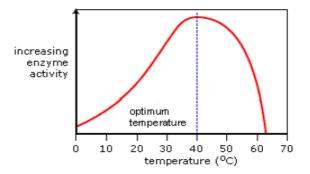
(c) Factors affecting enzymes

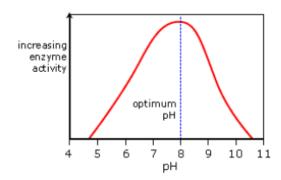
Each enzyme is **MOST ACTIVE** in its **OPTIMUM CONDITIONS**.

Enzymes, and other proteins, can be affected by **TEMPERATURE** and **pH**.

Enzymes can be **DENATURED**, resulting in a change in their shape which will affect the rate of reaction.

Enzyme activity will **decrease** as conditions move away from the optimum as shown in the graphs below.





As **temperature increases** above the optimum temperature, or as pH changes outwith the optimum **pH range**, the **active site** may undergo a permanent **change in shape** and can no longer fit its substrate. The enzymes is said to be **denatured**.

