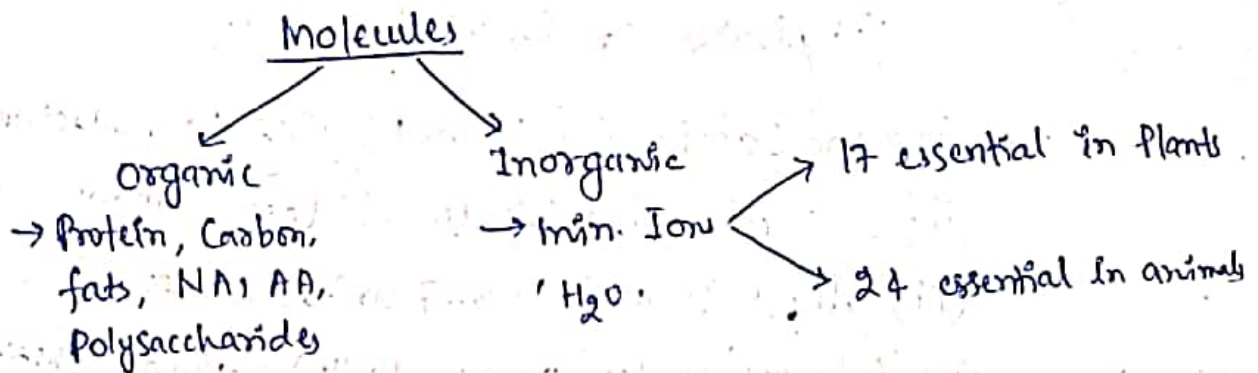


3 Dec 2017

To be completed in 2 days

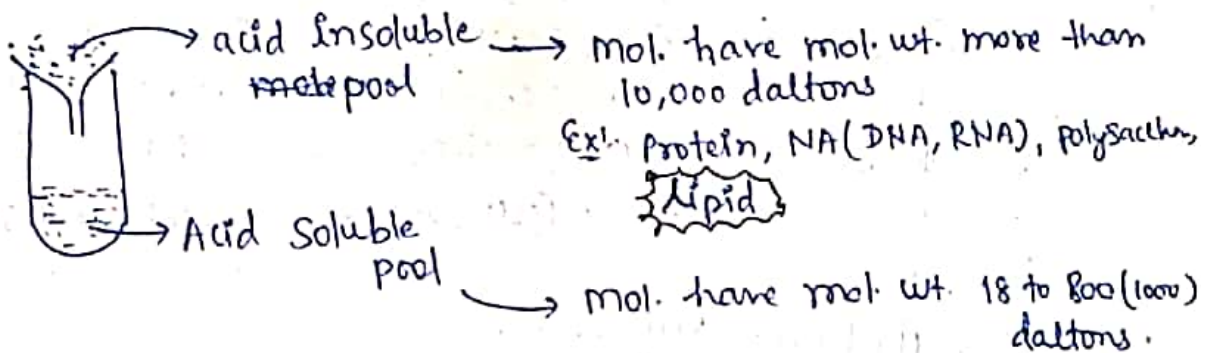
# Biomolecules

\* → cells → various molecules  
 ↓  
 various functions  
 ↓  
 Called Cellular Pool.



\* How to detect various molecules in cells?

living cell is taken & grind in TRICHLORO ACETIC Acid



On the basis of molecular weight

macromolecule  
 (m.w. more than 10,000 daltons)  
 Protein, DNA, RNA & Polysaccharides

micromolecule  
 (M.W < 1000)  
 Monosaccharide, AA, Lipids, Nucleotides

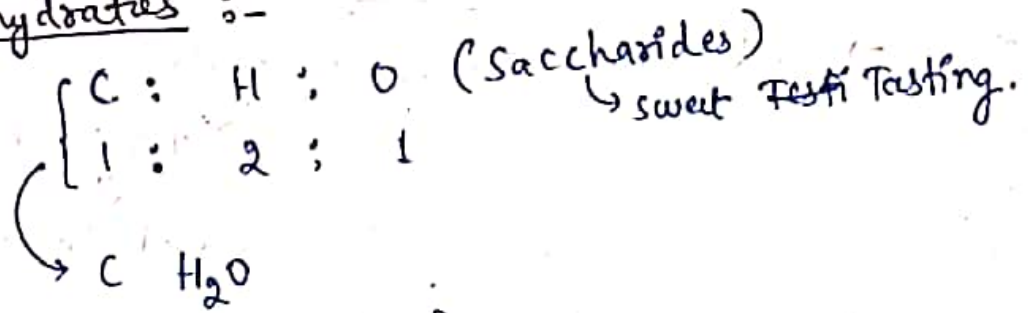
Note -

Lipid ! → Acid Insoluble Pool (macromolecule)

↪ Mol. wt. 800 daltons (micro molecules) ↪

Finally, Lipids are considered as micromolecules

1. Carbohydrates :-



(Hydrates of Carbon)

- (i) Mono Saccharides (1 unit) Glu, Fru, Galactose
- (ii) Di Saccharides (2 units) Lactose, manose, Sucrose
- (iii) oligo Saccharides (3-7 units) In Raffinose
- (iv) Polysaccharides (many units) Cellulose, chitin, glycogen

# Mono Saccharides :-

Carbon No  $\rightarrow$  3 to 7

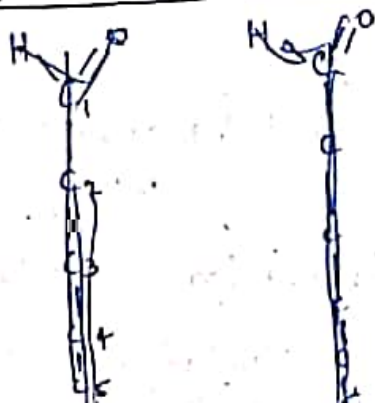
- 3C  $\rightarrow$  Triose ( $C_3H_6O_3$ ) . Ex. Glycerinaldehyde
- 4C  $\rightarrow$  Tetrose ( $C_4H_8O_4$ )  $\rightarrow$  Erythrose
- \* 5C  $\rightarrow$  Pentose ( $C_5H_{10}O_5$ )  $\rightarrow$  Ribose, Arabinose, deoxyribose
- \* 6C  $\rightarrow$  Hexose ( $C_6H_{12}O_6$ )  $\rightarrow$  Glucose, Fructose, galactose
- 7C  $\rightarrow$  Heptose ( $C_7H_{14}O_7$ )  $\rightarrow$  Sedoheptulose.

(i) Hexose Sugars :-

$\rightarrow$  Aldehyde or Ketone  
 $\downarrow$   $\downarrow$   
Aldose Sugar Ketose Sugar

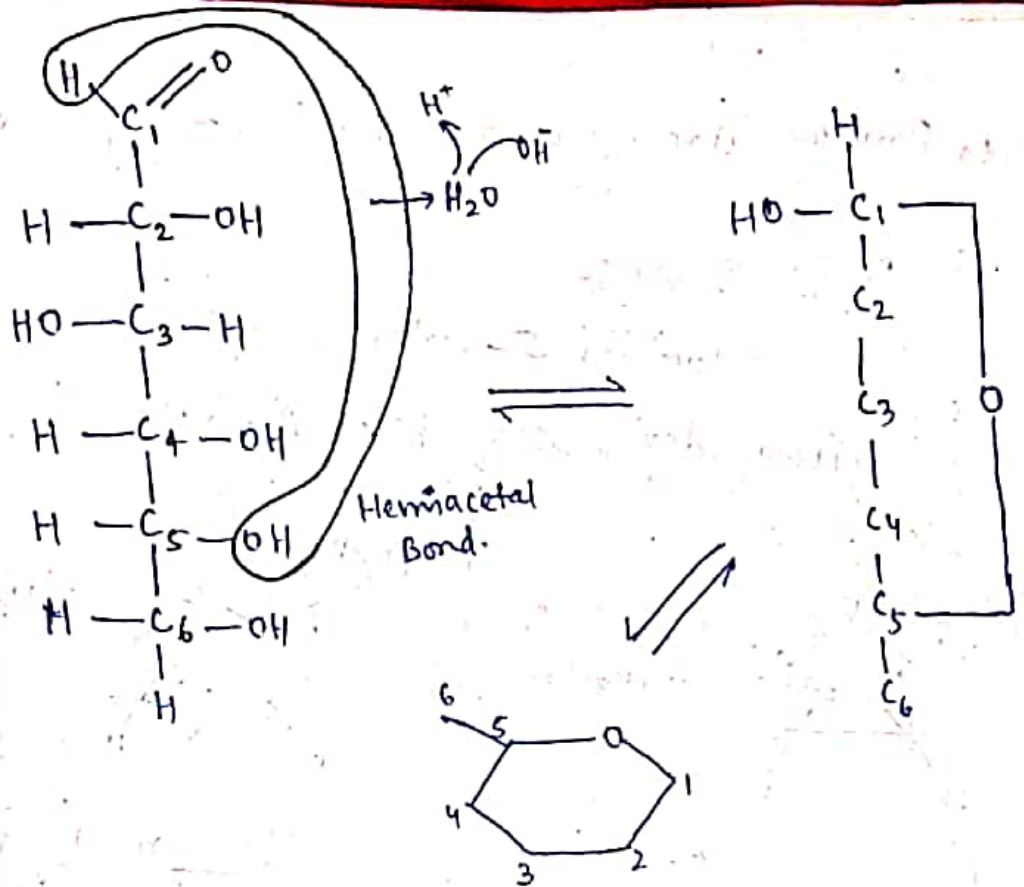
$\rightarrow$  Polyhydroxy Compound

\*\* Glucose :- (Aldose)



Open chain  $\rightleftharpoons$  Ring  $C_6H_{12}O_6$

Open chain and Ring structure are interconvertible.



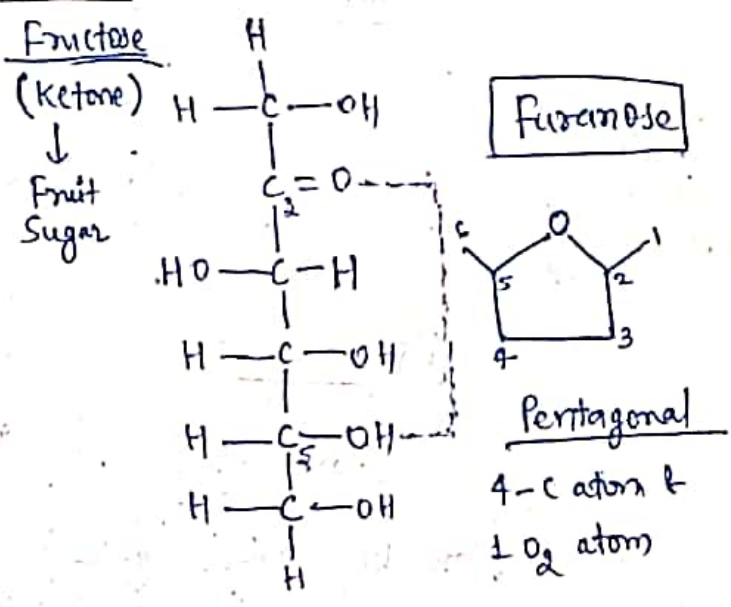
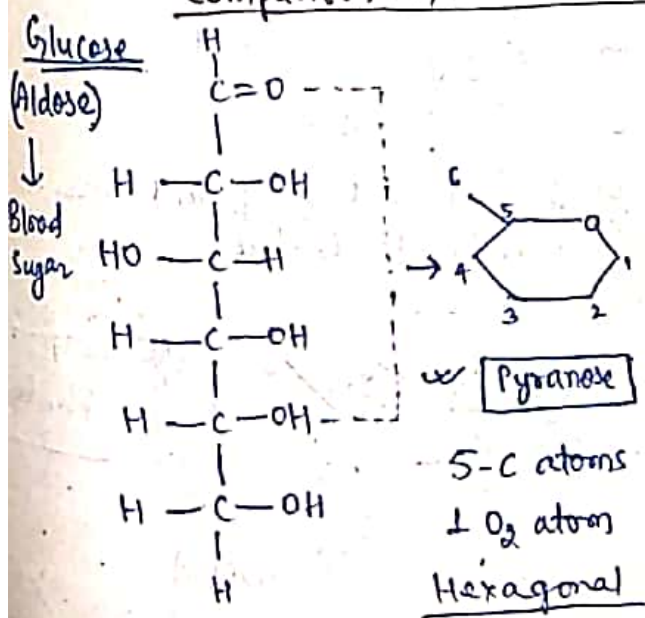
- Hexagonal
- Ring → 5 carbon & 1 O<sub>2</sub> atom. (Pyranose Ring)

Note

Glycosidic Bond:- Bond formed b/w aldehyde of one glucose molec. and hydroxyl of another glu. molecules is called glycosidic bond.

Hemiacetal Bond:- Bond b/w aldehyde and (-OH) of the same glucose molecule by elimination of water.

Comparison b/w Glucose & Fructose





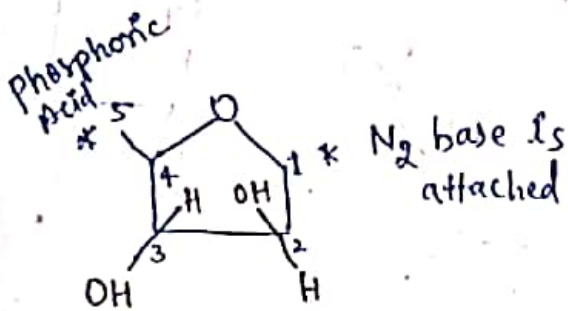
Note.

Glucose, Fructose are Reducing Sugars ( $-CHO/-C=O$ ).

(ii) Pentose Sugar :-

→ Contains 5-Carbons.

Ex: Ribose, ~~dexay~~ deoxyribose, Arabinose

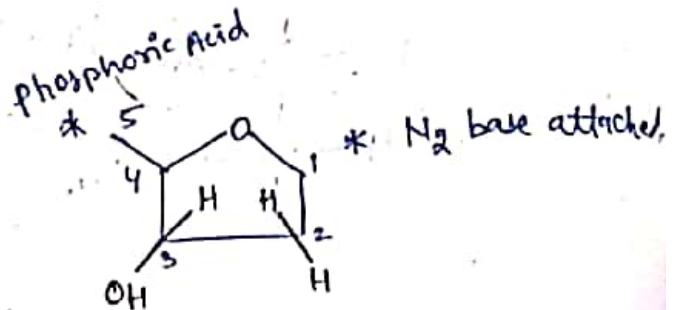


Ribose Sugar ( $C_5H_{10}O_5$ )

2 functional groups

∴ More reactive molecule

Hence, Not suitable for Genetic material.



Deoxyribose Sugar

( $C_5H_{10}O_4$ )

→ only 1 functional group

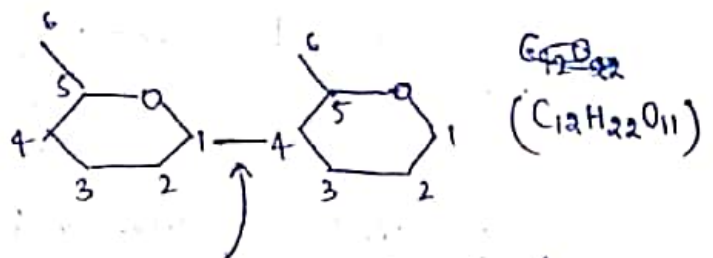
→ less reactive molecule

# Disaccharides :-

(i) Maltose :-

(Malt Sugar)

Glucose + Glucose



1-4, glycosidic Bond

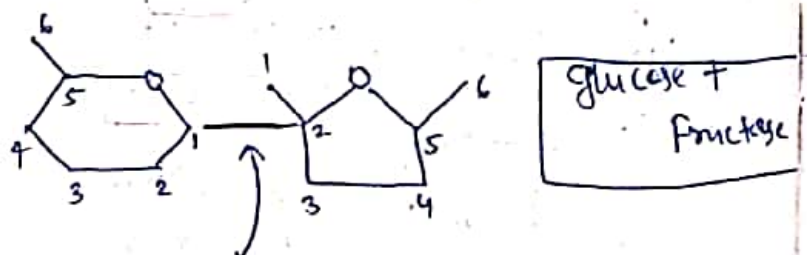
-CHO

-OH

∴ Reducing Sugar (because functional group on other molecule is free)

(ii) Sucrose :-

(Cane Sugar)



1-2, glycosidic Bond

∴ Non-Reducing Sugar (because none of functional group is free).

(iii) Lactose :-

↓  
Glucose + galactose

(1-4, glycosidic bond)

↳ Reducing sugar

# Trisaccharides :-

Ex!.

Raffinose :-

↓  
Glu + Fruc + galactose

Found in Sugarbeet & coffee.

# Polysaccharides :-

① on the basis of Mono units

Same monounits  
(Homopolysaccharides)

Ex!.

cellulose

different types of  
mono units

(Heteropolysaccharides)

Ex!.

F, xylene, Mannose,  
Arabinose.

② On the basis of function :-

Storage  
poly sacch.

Ex!.

Starch.

Structural  
poly saccharides.

Ex!.

cellulose.

(i) Starch :-

→ Storage polysaccharides

→ Homopolysaccharides (glucose)

Starch made of

Amylose

→ 200-2000

→ 1-4, glycosidic bond

→ Linear structure

Amylopectin

→ 2000-20,000

→ 1-4 glycosidic bond

1-6

"

"

→ Branched

# Starch

Amylose

Amylopectin

→ 200-2,000 units of glucose

→ 2,000 to 20,000 units of glucose joined.

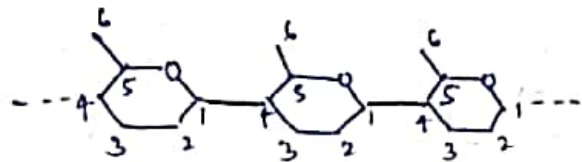
→ 1-4 glycosidic Bond

→ 1-4 glycosidic Bond

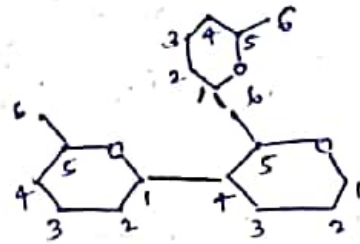
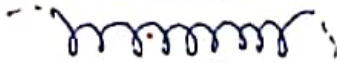
→ Linear Structure

1-6 " "

→ Branched Structure



Linear



Branched



Note! →

\* Ratio of Amylose : Amylopectin present in starch.  
1 : 3

\* Blue-Black colouration with  $I_2$  is due to amylose.

\* The form in which starch is stored is called GRAINS



Simple grain



Compound grain

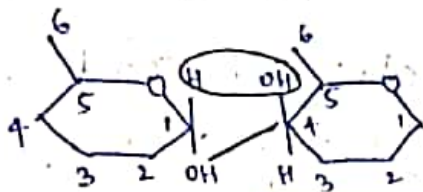
\* Polysaccharides are easily stored due to its compact structure & each time  $H_2O$  is eliminated to form poly sacch. Other merit is that poly sacch. are easily breakable or hydrolysed.

∴ food in plants are stored in form of Starch.



## (ii) Cellulose ! →

- Structural polysaccharide.
- Homo polysacc (glucose)
- $\beta$  1-4 glycosidic Bond is involved.
- Linear structure.



**$\beta$  1-4 glycosidic Bond**

(The carbon do not have same orientation on the two glucose molecules which is participating in bond formation)

Cannot be digested by humans.

Some animals digest with the help of microbes :-

\* Termites :- Tricomonas

\* Cow :- Rumanooccus

breaks cellulose with the help of secretion of cellulase enzyme.

## Uses of Cellulose :-

→ Cotton fibre 90% is cellulose.

→ Jute, hemp → 40% cellulose

→ Cellulose + Base → RAYON (synthetic fibre)

\* → Cellulose Acetate

↳ shatter proof glass

→ Cellulose Nitrate → Explosive

→ Carboxymethyl cellulose

In making ice-cream.

(iii) Glycogen :-

- Homopoly. sacch. (Glucose)
- Storage polysaccharides.
- \*\* → \* Animal Starch
- Stored in liver & Muscles.
- 1-4  $\alpha$  glycosidic Bond  
& many 1-6 " "
- Red colour with I<sub>2</sub>.

(iv) Chitin :-

- Homopoly sacch. (N-Acetylglucosamine)
- Structural polysacch.
- \*\* → Found in → Cell wall of Fungi  
→ Exoskeleton of arthropods.
- ~~→ Insulin~~ → polymer of fructose

(v) Inulin :-

- Polymer of Fructose.
- Found in roots of Dahlia plant

(vi) Agar-Agar :-

- Homo polysacch of galactose
- used in culture medium as nutritive medium
- \*\* → Extracted from Red Alga  
↓  
Gelidium.

(vii) Hemicellulose :-

- Heteropolysacch. (G, mannose, Xylose & Arabinose)



(viii) Mucopolysaccharides!- (Slimy Substance)

(i) Pectin!-

→ Made of galacturonic Acid  
or  
glucuronic Acid.

→ Found in middle lamella of leaf.

(ii) Heparin!-

→ Natural Anticoagulant.

(iii) Hyaluronic Acid!-

→ Found in joints especially in  
Synovial fluid.

→ Also found in eye (Vitreous Humour)

\*\* (iv) Isabgol!-

→ Plantago ovata extracted from  
this plant

→ Given to old people to treat  
Constipation.

\*\* (ix) Callose!-

→ Homopolysacch. (glucose)

→  $\beta$ , 1-3 glycosidic Bond.

→ Found in wall of generative cells of  
pollen grains.

→ Found in pollen tube as Callose plug  
to keep the content cytoplasmic content  
at the tip.

(x) Keratin Sulphate / Chondroitin Sulphate!-

→ Mucopolysacch.

→ Found in cornea, skin & cartilage.

#

## Amino Acids (AA) :-

→ 20 AA are reqd for protein synthesis.

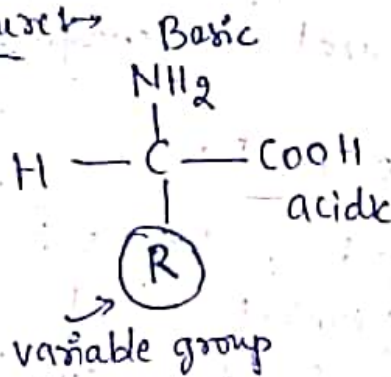
→ 100 AA are reqd for other functions

Ex: ornithine

Histamine

→ It is a methane derivative

Structure →



If

\* No. of Amino group = No. of Carboxyl group

↓  
**Neutral**

\* Amino > Carboxyl ⇒ **Basic**

\* Amino < Carboxyl ⇒ **Acidic**

Neutral AA :- glycine, Serine

Acidic :- Glutamic Acid, Aspartic Acid

Basic AA :- ~~Alanine~~, arginine  
Lysine

AA

Essential AA

→ Must be present in our diet

→ Cannot be synthesized by our body.

Ex: - Tryptophan,  
Methionine,  
Phenylalanine

Non-Essential AA

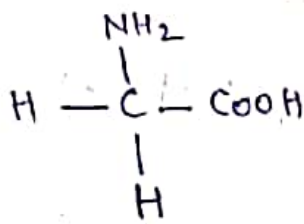
→ Can be synthesized by our body.

Ex: - GA, Aspartic Acid,  
alanine

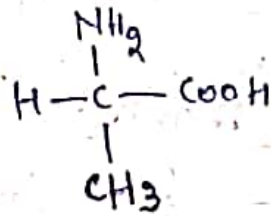
\* Semi-Essential AA's

→ Req'd only during growth & lactation.

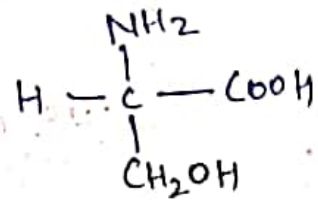
Ex: Histidine; Arginine



Glycine  
(simplest AA)

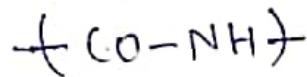
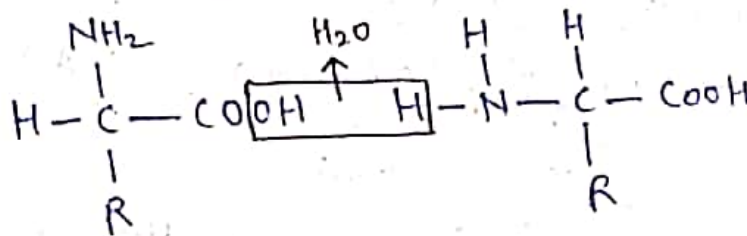


(Alanine)



(Serine)

\* How is AA are joined?



"PEPTIDE BOND"

# Proteins! →

→ Berzelius suggested the name for the molecules studied by Mulder.

→ Polypeptide (big) chain = Protein

Monomeric Protein

→ only 1 type of polypeptide

Ex: Lysozyme  
myoglobin

Multimeric Protein

→ Many types of polypeptide chains

Ex: Haemoglobin! - 2 α chain  
2 β chain

Active Insulin - A/x chain  
B/x chains



Another way of classifying proteins:-

\* 1st class protein  $\rightarrow$  (Complete prot)

$\rightarrow$  Have all essential & Non essential AA

Ex:-  $\rightarrow$  Animal protein

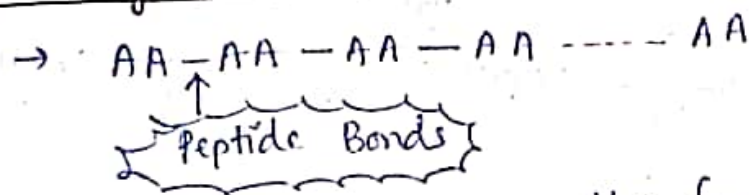
\* 2nd class protein  $\rightarrow$  (Incomplete prot)

$\rightarrow$  Lack some AA

Ex:- veg./Plant proteins.

On the basis of structure  $\rightarrow$

(i) Primary structure  $\rightarrow$



$\rightarrow$  Primary proteins are Non-functional.

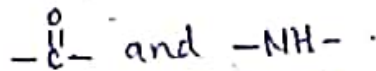
\* \* Exception:-

Insulin (Primary but specially functional).

$\rightarrow$  These are structural protein.

(ii) Secondary Protein  $\rightarrow$

$\rightarrow$  Arises due to Hydrogen bond formed b/w



$\rightarrow$  It is structural protein, non-functional.



Ex:-  
Keratin

$\alpha$ -Helix

$\rightarrow$  Have Peptide bond  
 $\rightarrow$  H-bonds formed within same chain.



Ex:- Silk Fibre

$\beta$ -pleated

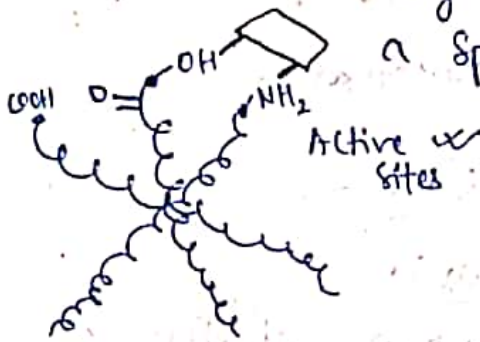
$\rightarrow$  H-bonds formed b/w AA of two or more different chains

$\rightarrow$  Have peptide bonds

### (iii) Tert. Protein :-

→ Specifically functional.

→ They have ACTIVE site to which only a specific substance can bind.



Ex: Enzymes

- Peptide Bonds
- H-bonds
- Ionic Bonds
- Disulphide Bonds.

### (iv) Quaternary Protein :-

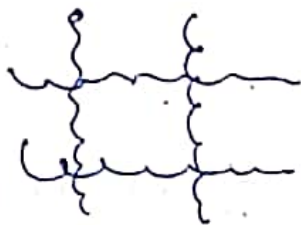
→ 4 polypeptide chains.

→ Ex: protein part Hb

2- $\alpha$  chains

2- $\beta$  chains

→ Specifically functional.



- Peptide bond
- H-bond
- Ionic
- Disulphide

### On the basis of Composition :-

#### (i) Simple proteins :-

→ Composed of  $\alpha$ -AA (An amino acid in which there is an  $\alpha$ -Carbon, to which both the functional groups are attached i.e.,  $-\text{NH}_2$ ,  $-\text{C}'$ )

Ex:

Albumine →

Ovalbumin

Lactalbumin

Globulins

#### (ii) Conjugated Proteins →

→ Protein + Non-Protein

Ex:

① Protein + N.A → Nucleoprotein

② " + Phosph. → Phosphoprotein

③ " + Mucopoly Sacch. → mucin (in saliva)

④ Globin prot. + Fe → Chromoprotein (Hb)

(iii) Protein Derivatives  $\rightarrow$

$\rightarrow$  The parts which are derived from the breakage of protein.

Ex:- peptones, proteases.

On the basis of function :-

(i) Structural Protein  $\rightarrow$

Ex:- Collagen, elastin

$\rightarrow$  Help in formation of some str. (like fibrous tissues)

(ii) Storage Protein  $\rightarrow$

Ex:- Albumin

(iii) Enzymes  $\rightarrow$

$\rightarrow$  Most of the enzymes are proteins.

(iv) Hormones  $\rightarrow$

$\rightarrow$  All hormones are not protein but some are purely protein.

Ex:- Insulin.

(v) Immunoglobulin  $\rightarrow$

$\rightarrow$  Helps in providing immunity (Ig).

(vi) Clotting Protein  $\rightarrow$

$\rightarrow$  Blood clotting

Ex:-

Fibrinogen  $\rightarrow$  Fibrin, Prothrombin  
(soluble) (insoluble)

(vii) Carrier Protein  $\rightarrow$

Ex:-  $\rightarrow$  Porins, Aquaporins,  $\text{Na}^+/\text{K}^+$  pump

(viii) Contractile Protein  $\rightarrow$

Ex:- Actin, Myosin



(ix) Chromoprotein  $\rightarrow$  (hittaloprotein)

$\rightarrow$  Helps in transport of gases.

Ex!:- Hb in blood.

(x) Glycoprotein  $\rightarrow$

$\rightarrow$  (Protein + oligo sacch)

$\rightarrow$  Found on plasma membrane.

$\rightarrow$  Helps in cell identification.

\*\*  $\rightarrow$  MHC (Major Histo-Compatibility Complex)

$\uparrow$   
Helps during organ transplantation.

On the basis of shape -

(i) Thread Fibrous Protein  $\rightarrow$

$\rightarrow$  Thread like structure.

Ex!:- Collagen & elastin, Tublin

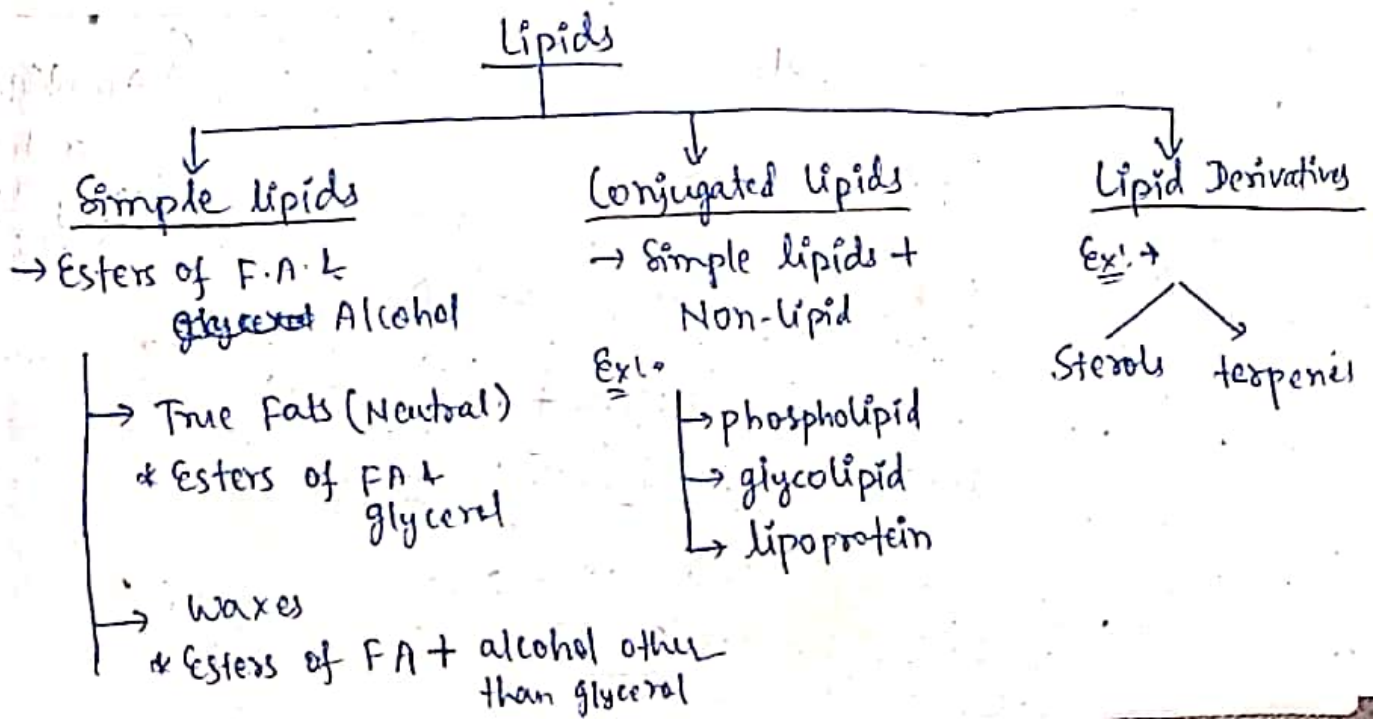
(ii) Globular Proteins  $\rightarrow$

$\rightarrow$  Spherical structure

Ex!:- Globulins.

# Lipids  $\rightarrow$

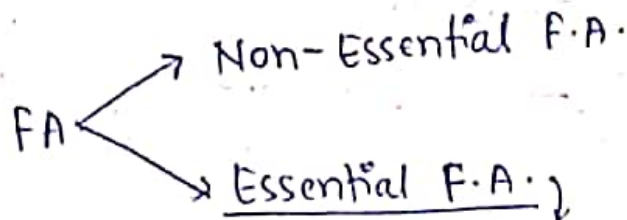
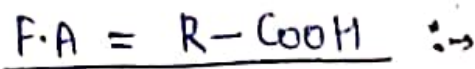
$\rightarrow$  These are Micro Biomolecules.



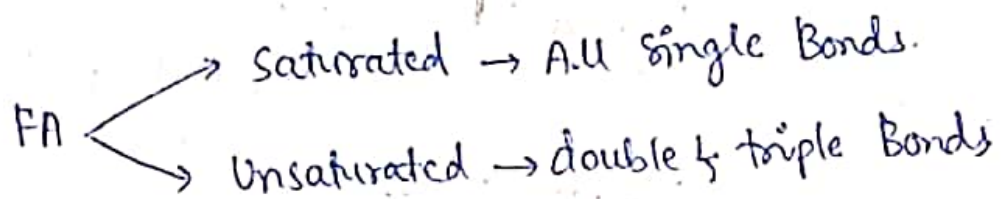
# # True Fats:-

→ "Neutral lipids".

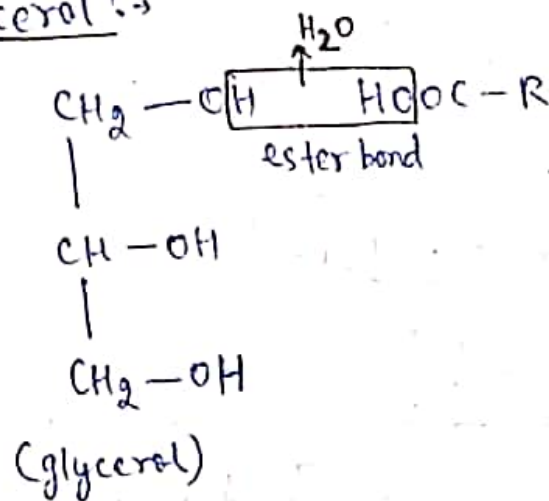
→ Esters of ~~FA~~ Fatty Acids (FA) & glycerol.



- Ex:-
- ① Linoleic Acid (Omega-6)
  - ② α-Linoleic Acid (omega-3)
  - ③ Arachidonic Acid (can be converted from Linoleic Acid)



## Glycerol ∴



Imp.

Glycerol → Hydrophilic
F.A → Hydrophobic

↑ Amphipathic molecules  
(Having hydrophobic & philic ends).

(i) Monoglyceride fats:-

(Glycerol + Only 1 F.A)

(ii) Diglyceride fats:-

(Glycerol + 2 FA)

(iii) Triglyceride Fat ∴

(glycerol + 3 F.A)

### \* Saturated fats :-

→ (Glycerol + Saturated fat)

→ Solid at room temperature

Ex:- Ghee. → Found in Animals.

### \* Unsaturated Fats :-

→ (Glycerol + Unsaturated FA)

→ liquid at room temp.

Ex:- oil.

→ Unsaturated is healthier than saturated fats.

bcz

Unsat. Fat  $\xrightarrow{\text{Hydrogenation}}$  Saturated Fat.

→ Found in plants oil.

### Functions of Neutral Fats :-

\* Subcutaneous fat (Act as Insulator)

\* deposited around organs & protects from shock.

\* Reserved form of energy.

### # waxes :-

→ Esters of FA & alcohol other than glycerol.

#### (i) Plant waxes :-

↳ with cutin → cuticle (Hydrophytes)

#### (ii) Bee waxes :-

↳ secreted by wax glands in the last abdominal segment of worker bees.

→ Soft, yellow.



(iii) Ear Wax :->

-> called as "CERUMEN"

-> protection of tympanic membrane or ear drum.

(iv) Sebum (oil) :->

-> sebaceous gland.

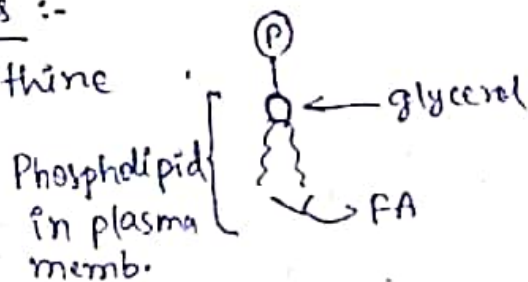
(v) Lanolin (wool wax) :->

Ex: sheep have Lanolin

## # Conjugated lipids :-

(a) Phospholipids :-

Ex: lecithine



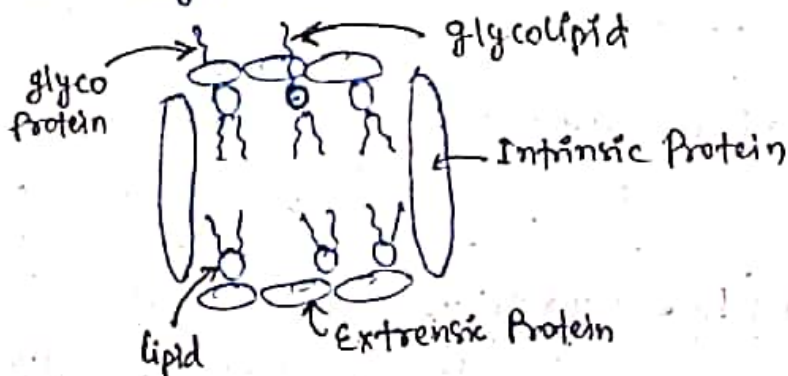
(b) Glycolipids :-

(Lipids + Carbohydrates)

-> Found on Plasma membrane

-> Protective in nature

Ex: Singer & Nicolson Model of P.M.



Fluid & Mosaic Model of P.M.

(c) Sphingo lipids :-

→ (lipid + N<sub>2</sub> base)

→ found in nervous tissue, or Plasma mem.

(d) Lipoprotein :-

→ (lipid + protein)

# Derived lipids :-

Sterols (Steroid alcohol)

① Plant origin (Phytosterols)

Stigmasterol

→ obtained from Soyabean

→ can be converted to progesterone

Sitosterol

→ obtained from wheat germ oil

② Ergosterol (From fungi)

→ found in P.M. of fungi

\*\* ③ Zoosterol (Animal origin)

v.v.1 Ex: Cholesterol

→ Extracted from gall stone

→ white crystalline substance

→ MP → 149° - 150°c.

→ Acts as insulator.

④ Bile Acids :-

→ Cholic Acid

→ deoxycholic Acid

→ chenodeoxycholic Acid

⑤ Steroid Hormone :-

→ Progesterone

→ Testosterone

Terpenes

→ derivative of 5-carbon compound.

↓

Isoprene

Ex: -  
(1) → Natural Rubber (polyterpene)

(2) → Vitamin A

(3) → Carotenoids

\* Terpenes impart special odour to camphor, eucalyptus, menthol.

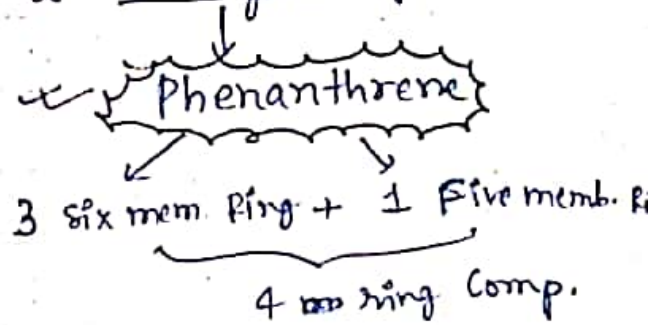
⑥ Adrenal Corticoids

⑦ Vitamin-D :-

↳ Cholesterol helps in synthesis of vit-D.

Note:-

Sterols are derived from a 4 ring Compound



# Nucleotides :->

↳ Made of

(i) Pentose Sugar

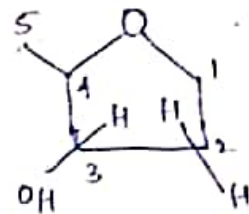
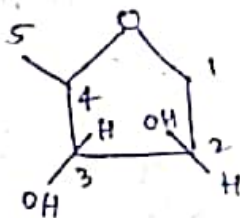
(ii) N<sub>2</sub> Bases

(iii) Phosphoric Acid or phosphate.

\* Pentose Sugar :-

Ribose Sugar

Deoxy Ribose Sugar



\* N<sub>2</sub> Bases :-

Purines

Pyrimidines

→ Dicyclic

→ Monocyclic

→ 4 N<sub>2</sub> atoms at  
1, 3, 7, 9 position

→ 2 N<sub>2</sub> atoms  
at 1 & 3.

\* Adenine (A)  
Guanine (G)

\* Cytosine (C)  
Thymine/Uracil (T, U)

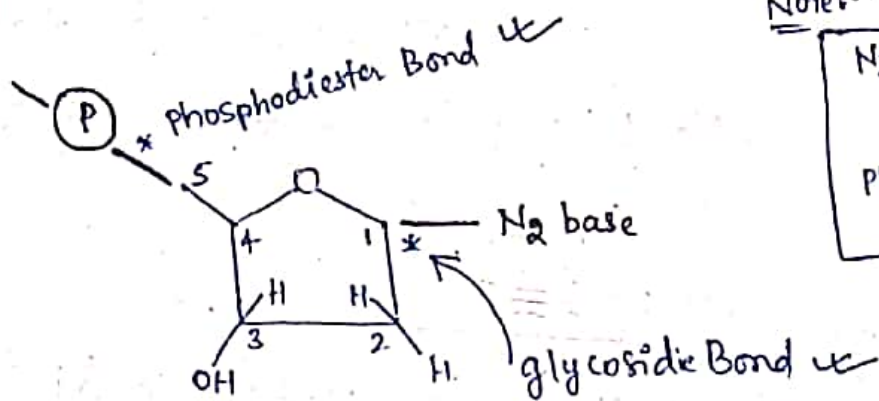
Note :-

DNA → ~~Contains~~ does not have Uracil rather Thymine is there.

RNA → Has Uracil.



## Nucleotide Structure



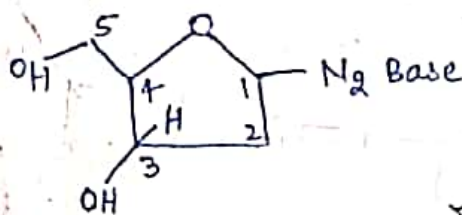
Note-

N<sub>2</sub> Bases arranged at Carbon no. 1.  
Phosphate arranged at Carbon no. 5.

## Nucleosides

→ Pentose sugar + N<sub>2</sub> Base

→ Slightly ~~Acidic~~ Basic.



Nucleosides

P. Sugar + Adenine → Adenosine

P.S + Guanine → Guanosine

P.S + Cytosine → Cytidine

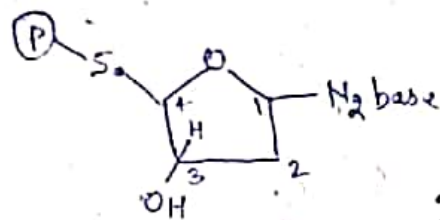
P.S + Thymine → Thyamidyne

P.S + Uracil → Uridyne

## Nucleotides

→ Pentose + N<sub>2</sub> Base + Phosphoric Acid

→ Slightly Acidic.



Nucleotides

PS + (P) + A → Adenylic Acid

PS + (P) + G → Guanylic Acid

PS + (P) + T → Thymidylic Acid

PS + (P) + C → Cytidylic Acid

PS + (P) + U → Uridylic Acid

## # DNA (B DNA) :-

\* By Watson & Crick

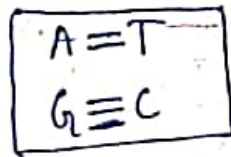
→ double strand structure

→ double helix

→ 2 strands are grouped antiparallel.

→ Backbone (skeleton) of DNA is Pentose sugar & phosphate.

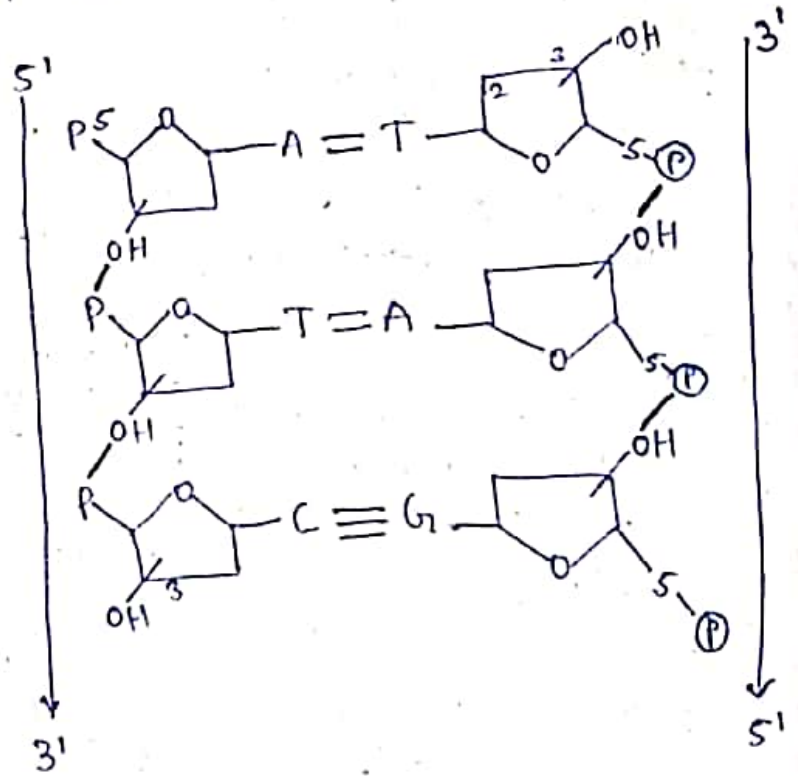
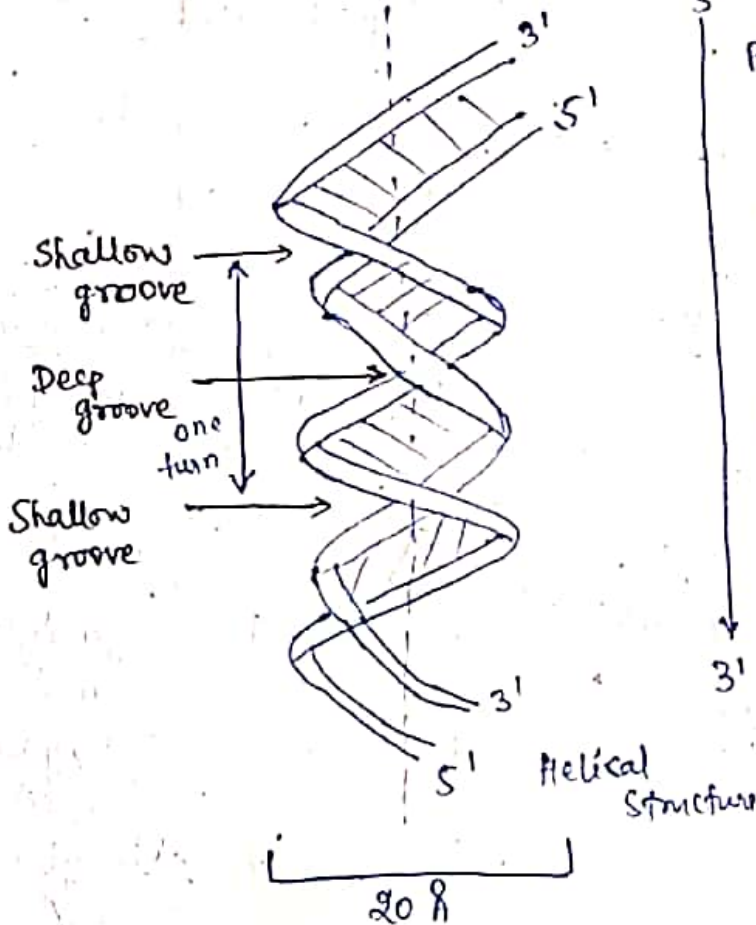
→ N<sub>2</sub> bases pair a/c to BASE PAIR RULE



→ one turn (360°) of Helix = 34 Å

→ 10 Base pairs in one turn

→ Distance b/w 2 consecutive B.P is = 3.4 Å



DNA, straight structure

Types of DNA

	DNA A	DNA B	DNA C	DNA D	DNA Z
B.P/turn	11	10	9.33	8	12
Coiling	R	R	R	R	L

↑ In syllabus

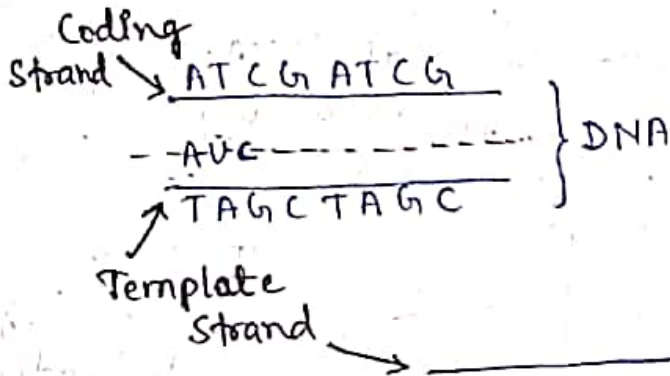
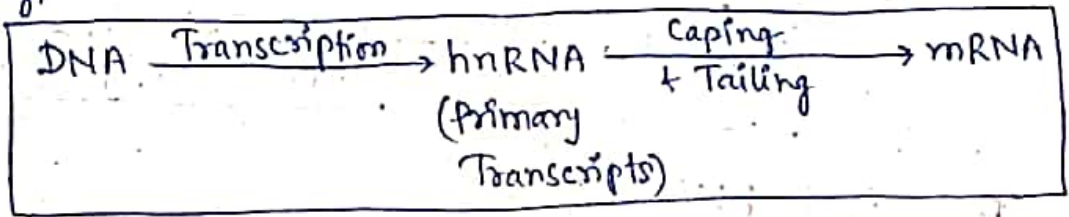
# # RNA:-

- (i) mRNA (5%)
- (ii) tRNA (20%)
- (iii) rRNA (80%)

## # (i) m-RNA :-

DNA  $\xrightarrow{\text{Transcription}}$  mRNA

Actually,



### Enlarging hnRNA:-

(coding part) Exon

Introm (Non-coding part)



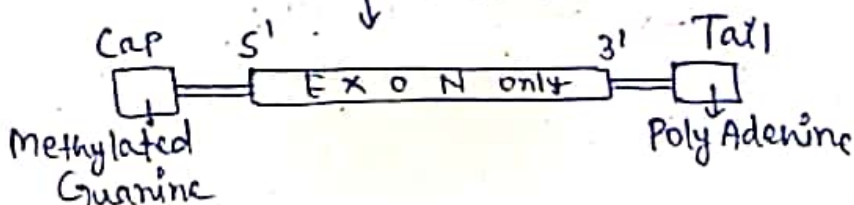
Splicing by Endonuclease



Ligase

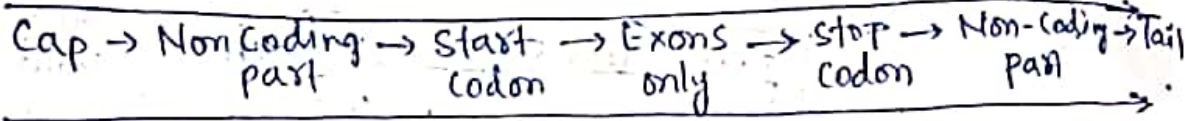
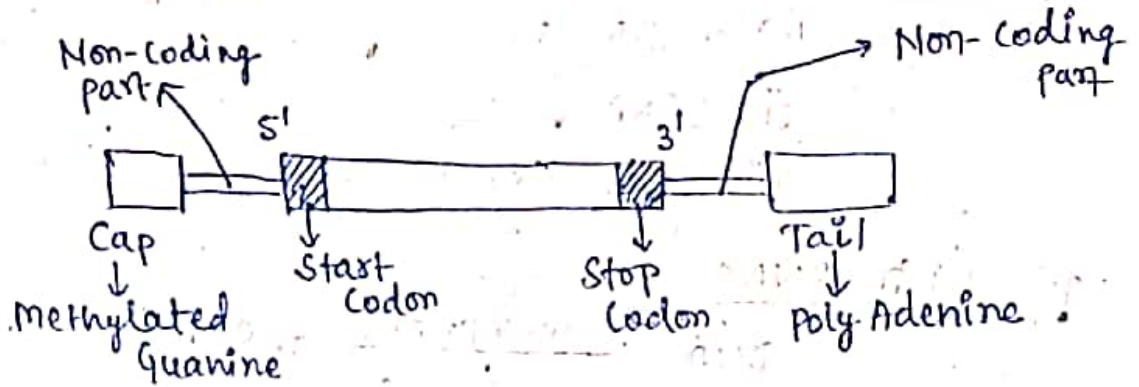


Stabilisation





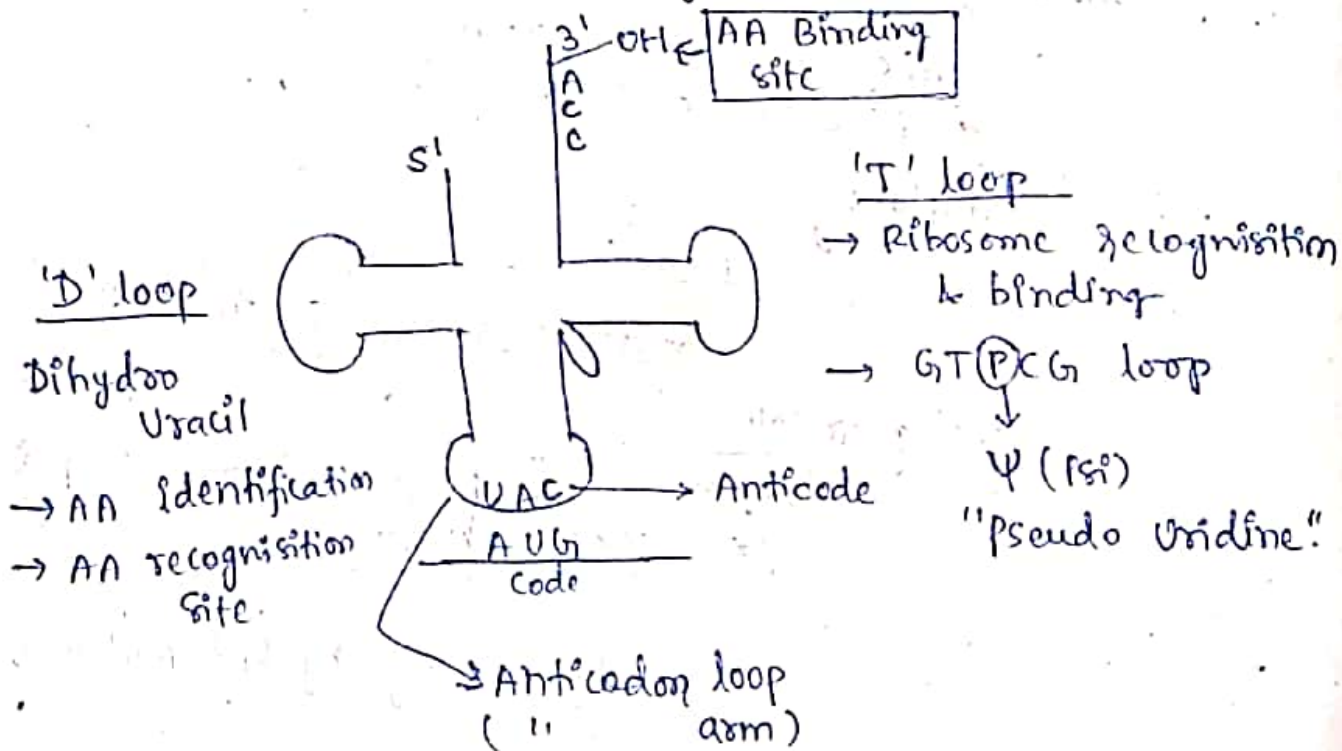
## Structure of ~~transcript~~ mRNA :-



### # (ii) t-RNA :-

→ sRNA (Soluble RNA)

→ Smallest among all RNA.



Note :- Codes are always read from 5' to 3' end.

### # (iii) γ-RNA :-

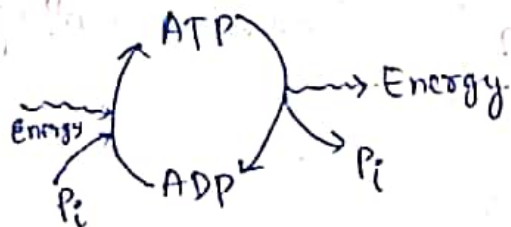
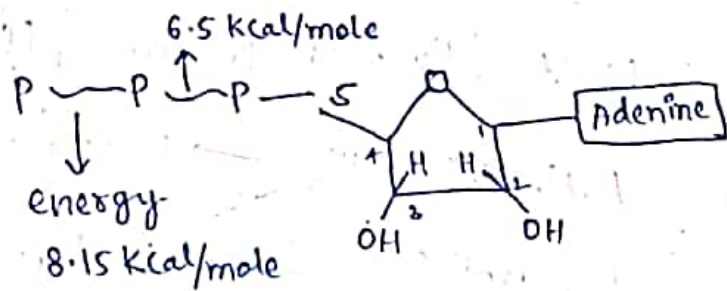
→ Coiled structure

→ Helps in protein Synthesis.

→ Protein + rRNA.

## # ATP :-

- Adenosine Triphosphate.
- Slightly modified version of Nucleotide.
- Composed of
  - (i) Pentose Sugar (Ribose)
  - (ii) N<sub>2</sub> Base (Adenine)
  - (iii) 3-Phosphates.



- Lohmann discovered ATP molecule
- Lipmann gave energy possessing property of ATP (father of ATP cycle).

## # Primary & Sec. metabolites :-

whose functions are specific & well understood

whose functions are not specific & not well understood

### Primary metabolites

1. Protein
2. AA
3. Carbohydrates
4. Fats
5. NA
  - DNA
  - RNA

### Secondary metabolites

1. Pigments → Carotene
2. Morphine, Caffeine, Codeine
3. Nicotine
4. Rubber
5. oil

Mineral Elements  $\left\{ \begin{array}{l} 17 \text{ essential in plants} \\ 24 \text{ " " " animals} \end{array} \right.$

Note:-

- Most abundant element  $\rightarrow$  Ca
- Most " " in cellular pool  $\rightarrow$   $K^+$
- " " " " Body Fluid  $\rightarrow$   $Na^+$
- Most abundant Protein in living world  $\rightarrow$  RUBISCO
- Artificial silk  $\rightarrow$  Poly-saccharide
- Natural silk  $\rightarrow$  Protein
- Most abundant Protein in animal  $\rightarrow$  Collagen

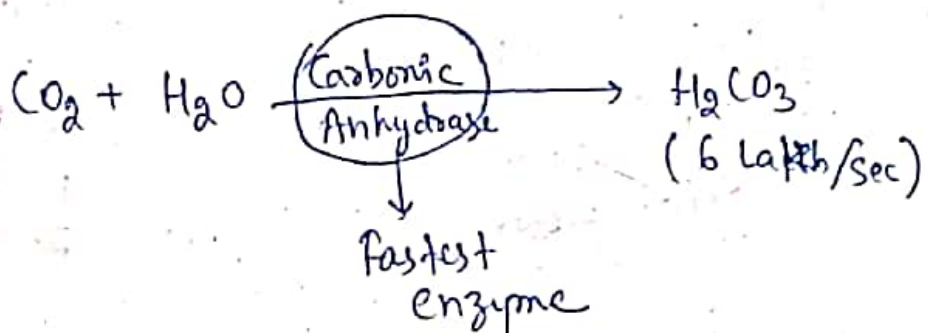
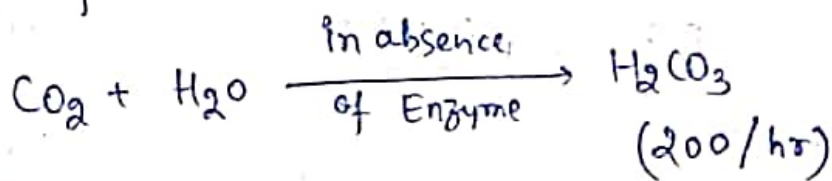
# Enzymes  $\rightarrow$

Discovery (100 years Ago)

By Louis Pasteur  
called Ferments.

- $\rightarrow$  later, Edward Buchner isolated from Yeast.
- $\rightarrow$  Termed by Kuhne  $\rightarrow$  Enzyme
- $\rightarrow$  Enzymes can enhance or degrade the rate of rxn.

Ex:-

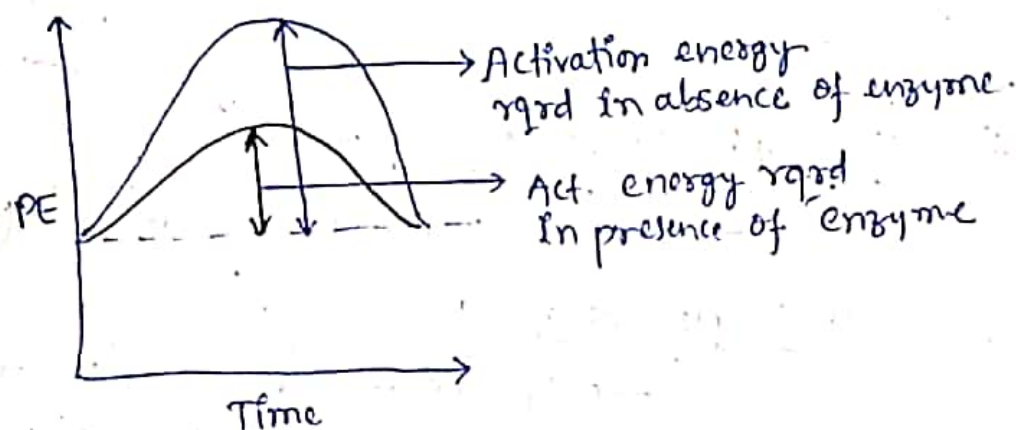
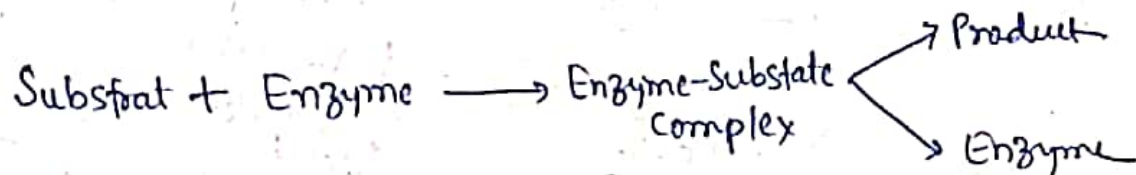




## Role of Enzyme in enhancement of rate of rxn.

→ Enzymes help in enhance the rate of Rxn.

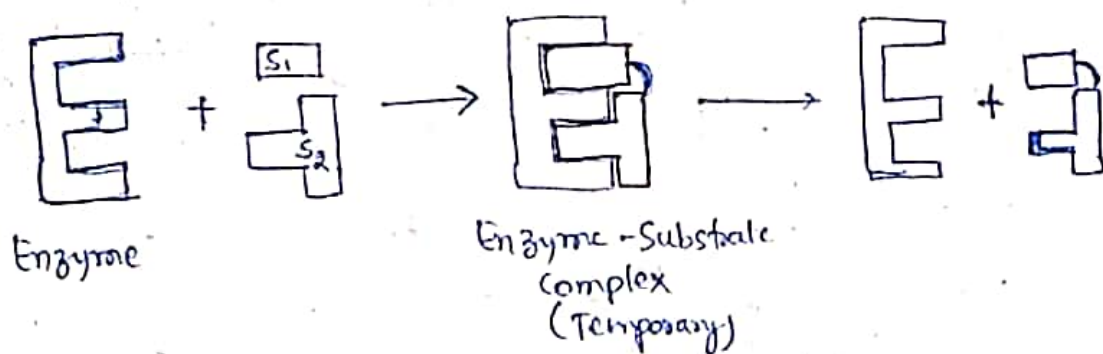
→ Enzymes lower the activation energy.



## # Mode or Mechanism of Enzymes Action :-

(I) Lock & Key Mech :-

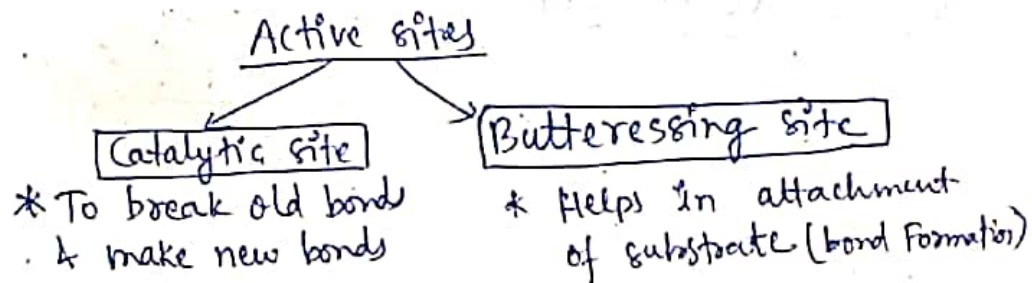
→ Given by fisher.



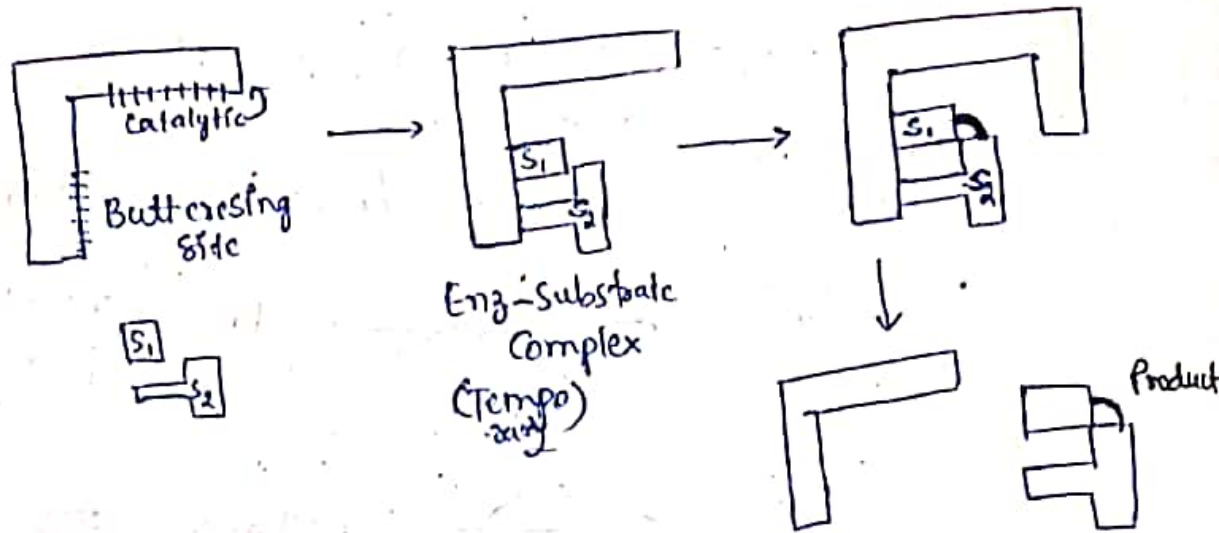
(II) Induced Fit Mechanism :-

→ Given by Koshland.

→ A/c to it, there are two types of Active sites.



Ex 1.



## # Chemical Nature of Enzymes

→ Most enzymes are specific & tertiary protein.

### (i) Simple Enzyme →

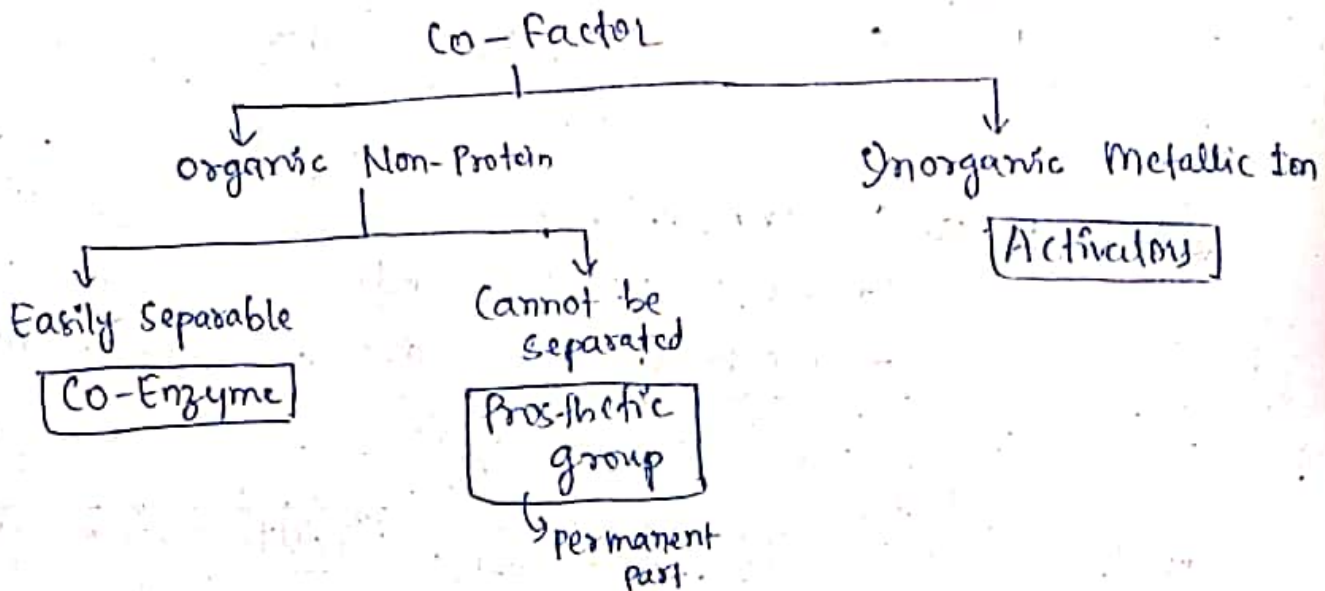
→ only protein part itself works as an enzyme.  
No any external element binds.

Ex:-

Pepsin, Trypsin

### (ii) Conjugated Enzymes →

$\frac{\text{Protein} + \text{Non-Protein}}{\downarrow \quad \downarrow}$  } → Holoenzyme  
Apoenzyme + Co-factor (functional enzyme)



## Site of Action of Enzyme:-

(i) Inside the cell

↓  
Endogenous Enz / Intracellular Enzymes

(ii) outside the cell

↓  
Exogenous Enz / Extracellular Enzyme

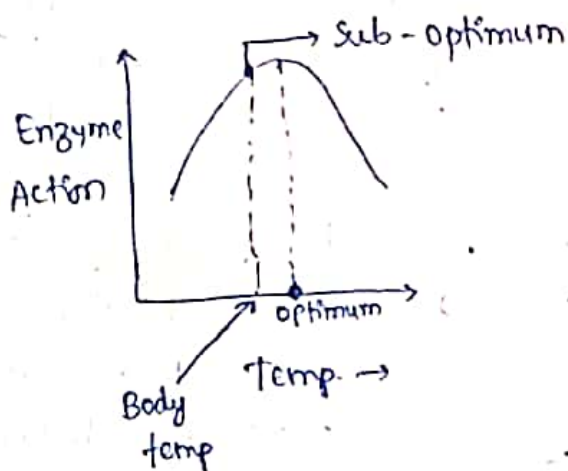
## # Factors affecting Enzymatic Action:-

(i) Temperature :->

→ Range  $25^{\circ}\text{C} - 40^{\circ}\text{C}$

There are three cardinal points :-

- Min<sup>m</sup> (temp at which enzyme action is very low)
- Optimum (temp at which enzyme action is maximum)
- Max<sup>m</sup> (temp at which enzyme action is very low)



→ with  $\uparrow$  in temp, the enzymatic activity first  $\uparrow$ s & then decreases.

→ At a high temp, enzyme gets denatured.

→ low temp deactivates enzyme.

→ High temp. denatures enzyme.

→ There are some thermophilous archaeobacteria which have evolved their enzymatic action only at high temp.

\*\* Ex:-

Thermus Aquaticus (Releases enzyme Taq Polymerase)



(ii) pH :->

Ex:- Salivary Amylase → 6.8

Pepsin → 1.2-1.8

Trypsin → 8.6-8.8

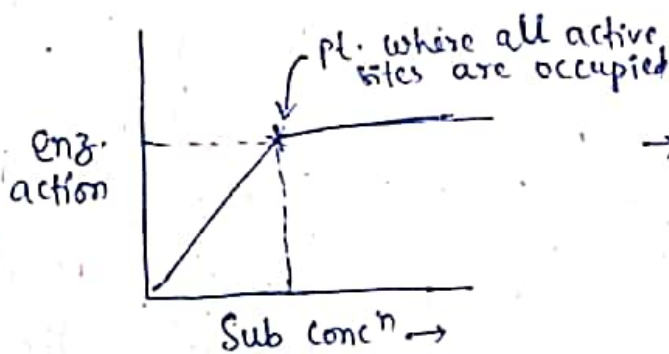
Different enzymes have different optimum pH.  
(pH optima)

All pH have same (temp. optima)

(iii) Concentration of Substrate :->

enzyme have many active site  
let (1000) + Substrate ↑ → Product

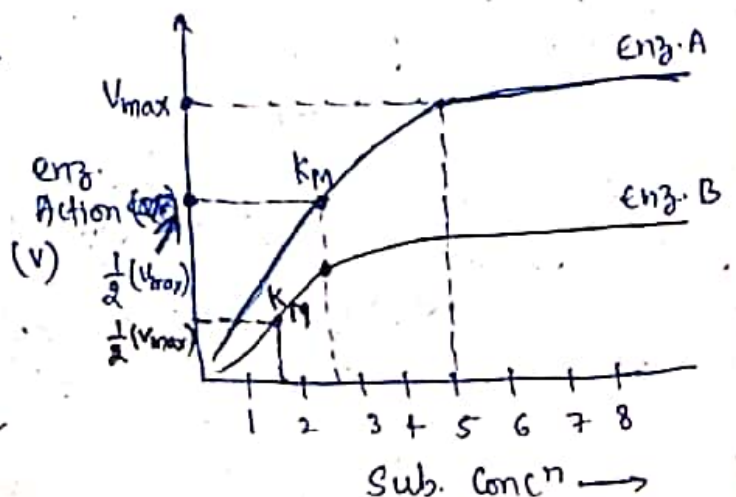
100	→	100
200	→	200
500	→	500
1000	→	1000
1100	→	1000



→ with the ↑ in sub conc<sup>n</sup>, the rate of enzymatic activity inc., then becomes constant.

$\frac{K_m}{\text{or}} \frac{1}{2}(V_{max})$  ← Michaelis Constant

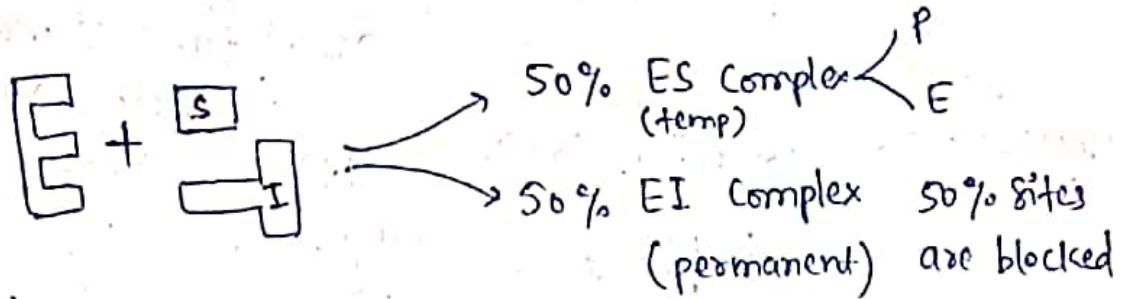
→ lower the  $K_m$ , higher is the affinity of substrate towards enzyme.



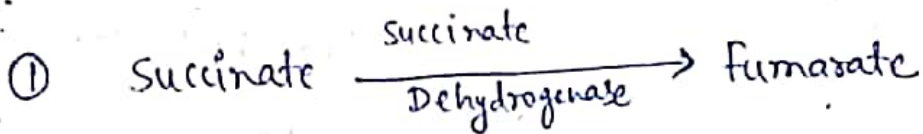
# # Inhibition of Enzyme Action $\rightarrow$

## (i) Competitive Inhibition $\rightarrow$

$\rightarrow$  Competition b/w substrate & inhibitor to bind with active site

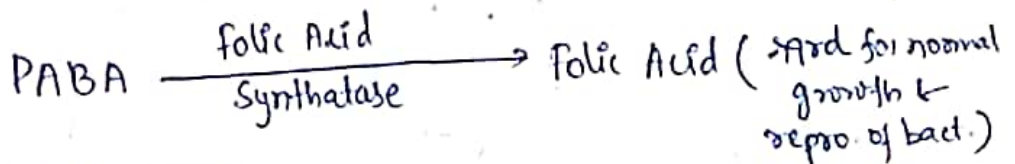


e.g.:



$\checkmark$  Malonate  
[Inhibitor]

② Use of sulpha drugs in treatment of bacterial infection



$\checkmark$  Sulpha Drugs  
[Inhibitor]

\* PABA = Para Amino Benzoic Acid.

Note:-

\*\* Competitive inhibition is a reversible mechanism, which can be achieved by inc. substrate concn.

$\therefore$  Doctors prescribe doses for atleast 3-4 days.

## (ii) Non-Competitive Inhibition $\rightarrow$



(Conformational changes occur)

Subs. gets free

Ex:- ① Cyanide binds to  
Cytochrome Oxidase.  
(imp. role in cellular resp)

② Penicillin (Non-comp. inhibitor of enzyme  
reqd for cell wall formation  
in bacteria)

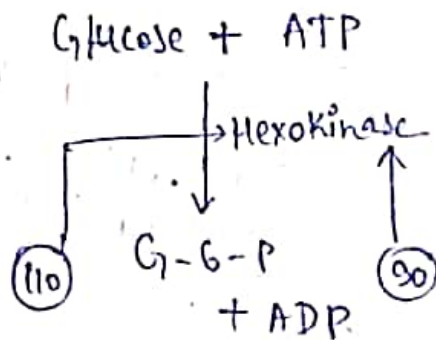
Note:- Non-competitive Inhibitors are irreversible.

(ii) Allosteric Inhibition:-

or (Feedback Mechanism)

→ Most of the enzymatic activity in our  
body works on feedback mechanism.

Ex:-



# Nomenclature of Enzymes:-

(i) Suffix 'ase' to root word →

Ex Maltose → Maltase

Sucrose → Sucrase

(ii) On the basis of Source:-

\* Bromelain } obtained from pineapple  
or Bromelain } 'Bromelaceae' family

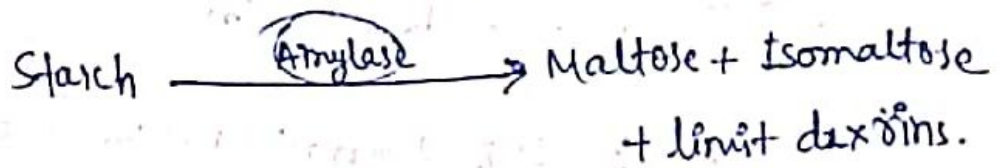
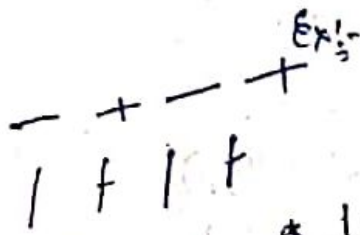
\* Papain → obt. from Papaya





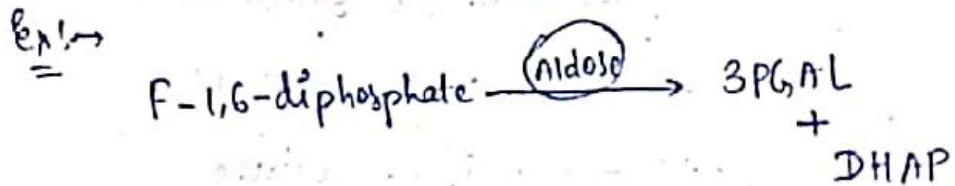
### \* Hydrolases :-

- Breaks the bond by add<sup>n</sup> of  $H_2O$ .
- All digestive enzymes comes under this.



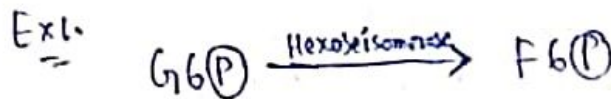
### \* Lyases :-

- Breaks the bond without add<sup>n</sup> of  $H_2O$ .



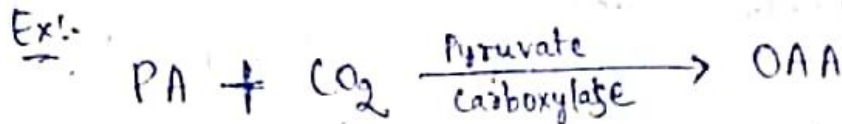
### \* Isomerases :-

- Convert one isomer into another



### \* Ligases :-

- Joining enzymes by formation of bond.



## # Some Important Informations :-

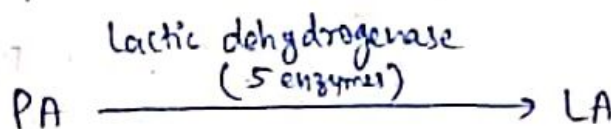
### (i) Inactive Enzyme :-

- Also called as 'Proenzyme' or "Zymogens"

### (ii) Isoenzyme or Isozyme :-

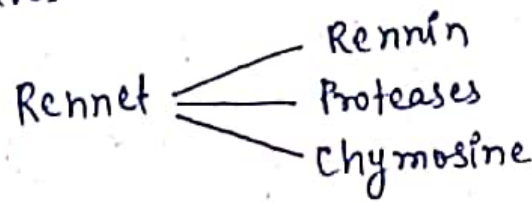
- Have slightly diff. molecular structure but act on same rxn.

Ex:-



(iii) Rennet Tablets :-

→ Gastric juice obtained from Stomach of Calves.



→ Commercially, used for cheese making.

(iv) Turnover No :-

→ No. of substrate molecule acted upon by 1 enzyme molecule in a minute.

→ For Carbonic Anhydrase, it is 36 Million/minute

\* Fastest Enzyme → Carbonic Anhydrase

\* Slowest Enzyme → Lysozyme

\* Largest Enzyme → Catalase

\* Smallest Enzyme → Peroxidase

} Peroxidase

क — ग +    ग — घ +  
 क — घ +    — + — +  
 क — घ + ग — घ +    / + / +  
 घ | ह + ग | क +  
                           | + | +



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