

Biomolecules

Date _____
Page _____

Molecule is a stable assembly of atoms which has some functionality

Biomolecules are molecules with biological origin.

- organic in nature (C, H, O)
- synthesised by a living system

Major biomolecules

- Carbohydrates
- Protein
- Nucleic Acid
- Lipids

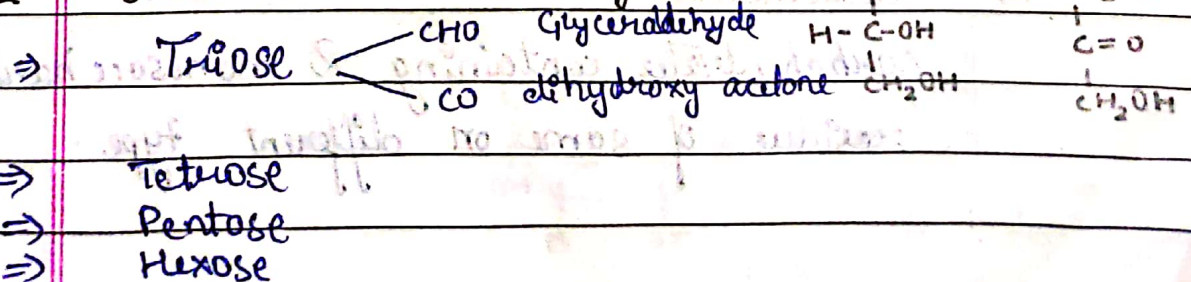
Carbohydrates

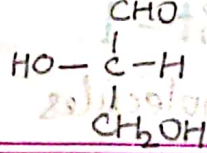
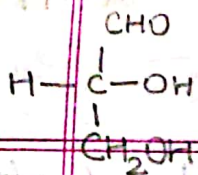
They are organic compounds which are polyhydroxy aldehyde or ketone containing a minimum of 3 carbon atoms.

Classification

1. based on Functional group
 - ⇒ Ketone containing - Ketoses, Fructose
 - ⇒ Aldehyde - Aldoses, Glucose

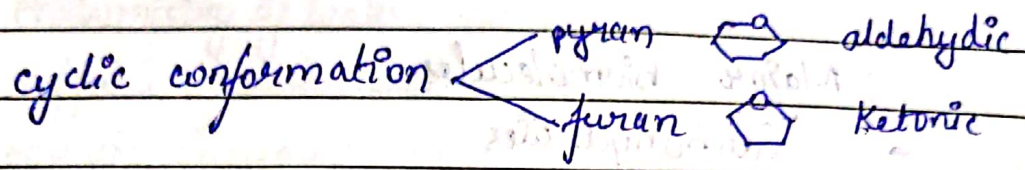
2. based on Number of C-atom





* D-form L-form
* naturally occurring form of Carbohydrate

because there is minimisation in steric hindrance, due to bending, cyclic conformation are more stable.



dt - 10/7/19

3. based on Number of monomeric/monosaccharide

- polymers on hydrolysing give monomers
- monomers can not be further hydrolysed to give \neq smaller units

monosaccharides are non-hydrolysable Carbohydrate

a) monosaccharide

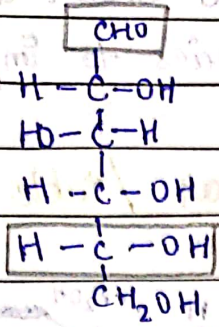
aldehydic / ketonic polyhydroxy compound made up of 3 to 6 C-atoms which can not be further hydrolysed to smaller monomeric unit.

b) disaccharide

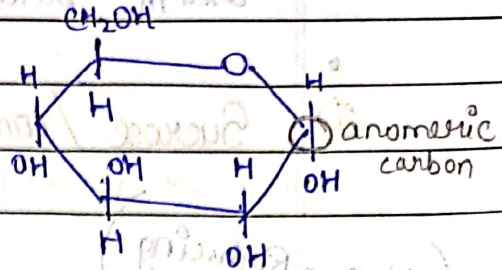
carbohydrates containing 2 monosaccharide residue of same or different type.

→ Monosaccharide

Glycerinaldehyde, Fructose, Glucose

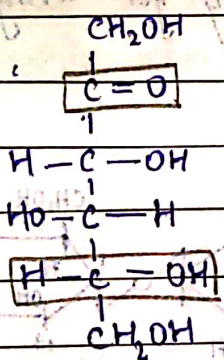


glucose

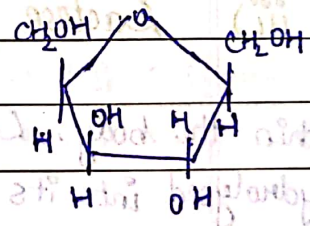
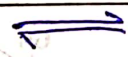


α -D glucose

→ If the hydroxyl group at anomeric carbon is above the plane it is called β -D Glucose

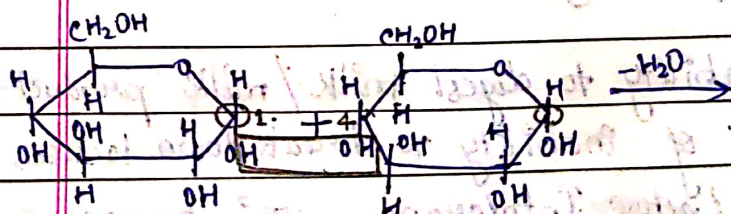


fructose

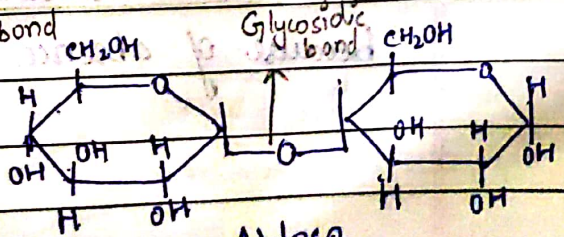


→ Disaccharide

i) Maltose / Malt sugar



$\alpha(1 \rightarrow 4)$ Glycosidic bond

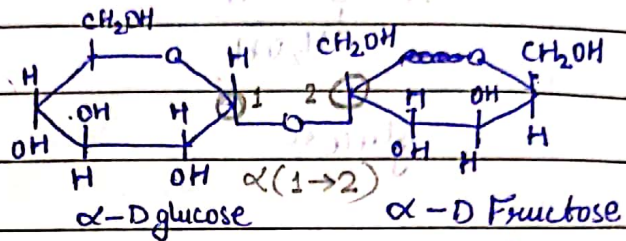


Aldose

- o Maltose is added in energy drinks (Horlicks, Complan)
- o since it is light to dark brown colored, it is used in bakery industries to impart color.

ii) Sucrose / common sugar / table sugar

(Non-Reducing Sugars)

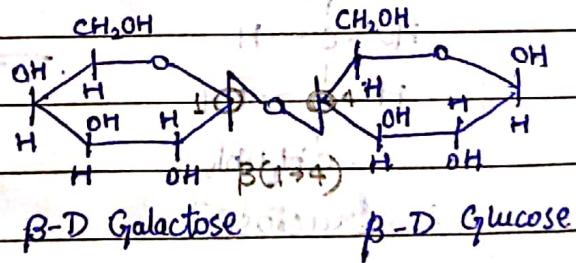


- o Most common agent for sweet food products
- o Principle source of energy for living system

dt - 11/7/19

iii) Lactose / Milk Sugar

Within the body, Lactose is hydrolysed into its monomeric unit by Lactase

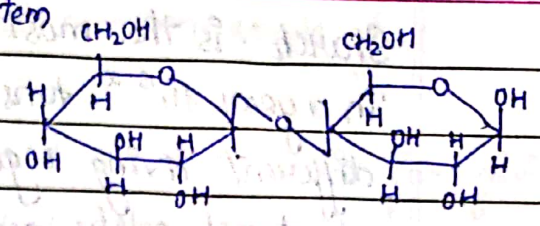


- o Primary source of energy for infants
- o used for dry milk product

* The inability to digest milk / milk product, because of inability to breakdown lactose, is called Lactose Intolerance. This happens because of absence of Lactase.

iv) Cellulose

- * produced by plant system
- * microbial system



- * The higher polymeric form of cellulose is called cellulose

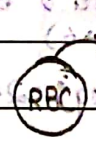
- * It can not be consumed directly by humans.
- * It is used as a reagent in manufacturing of medicines.

→ Oligosaccharide

- * made of 3-10 monosaccharide residue
- * they do not exist in free form but complexed with other biomolecules (Proteins & Lipids)

Oligosaccharide complexed with protein : Glycoprotein

lipids : Glycolipid



Receptors/Antibodies (protein)

→ they contain oligomeric units which characterises blood type

- * Oligosaccharide act as marker for characteristic biological feature. eg → Blood Group Typing

→ Polysaccharide

- * 100 - few thousand monomeric units
- * they are proper polymers

- based on functionality - storage, structural
- based on composition - homo, hetero

is Starch / Plant sugar

Starch is the most abundant Polysaccharide.

In a year 10^{15-16} tons of starch is produced by different living organisms. The total amount of starch solely accounts for 50% of Carbon on Earth. It is only produced by plant species.

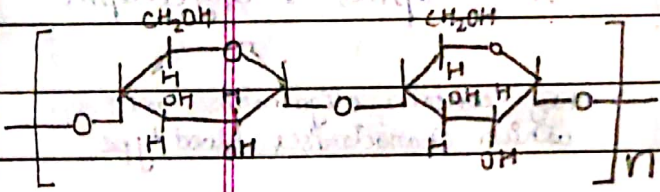
It is a polymer of α -D Glucose.

Within plant cells it exist in form of granules of 100-200 nm size. Starch granules are made up of amylose and amylopectin. It is of ~~two~~ type : Homo-storage polysaccharide.

dt = 12/17/19

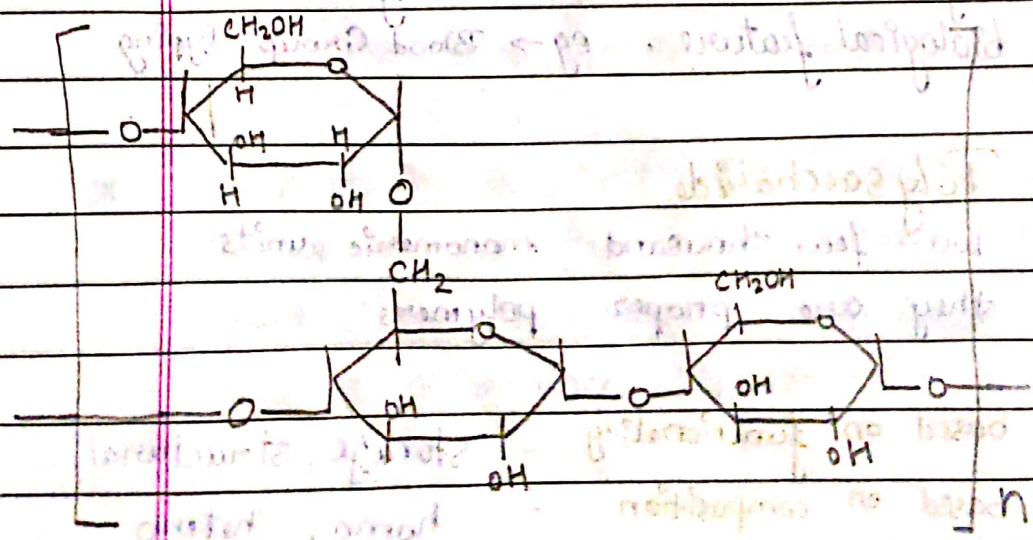
amylose + amylopectin = starch

Linear chain of few 1000 α -D glucose residues linked by $\alpha(1 \rightarrow 4)$ glycosidic bond



branched structure of few 1000 α -D glucose residue linked by $\alpha(1 \rightarrow 4)$ and $\alpha(1 \rightarrow 6)$ bond. Branching is via $\alpha(1 \rightarrow 6)$

Branch freq: 24-30 residues



- * Starch is the most common staple food.
- o used in adhesive industries.
- o used in Pharmaceutical industries for giving shapes to capsules (as a binder)
- o used in firecracker industries.
- o used in ~~cosm~~ cosmetic industries in powder formation.
- o major component of food industry
- o used in textile industries to give finishing to the clothes, specifically cotton material.
- o starch is the raw material for manufacturing of bioenergy compounds like bioethanol and biodiesel.

(i) Glycogen / Animal Starch

- * -produced by animal cell
- * present in form of granules 200-400 nm
- * homo-storage polysaccharide
- * few 1000 residues of α -D glucose
- * structurally it resembles amylopectin

branched structure made of α -D glucose linked by $\alpha(1 \rightarrow 4)$ and $\alpha(1 \rightarrow 6)$ Glycosidic bond.

(ii) Branch frequency : 12-14 residues

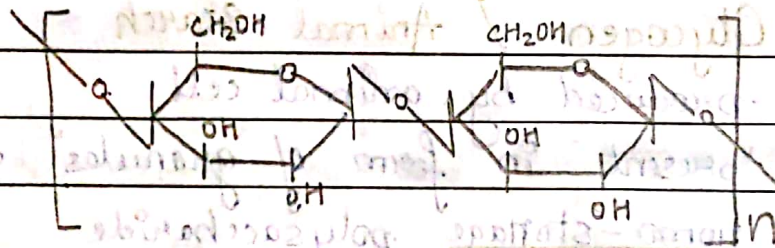
It has major biological / physiological function

- o it acts as energy reservoir of animals
- o maintains blood glucose level
- o maintains cellular osmotic pressure.

(ii) Cellulose

plant in origin but also synthesized by some fungi and algae. It is one of the most abundant polysaccharide with an annual turnover of 10^{15} kg. It is homo-structural polysaccharide. approximately 15000 β -D glucose residues. fibrous in structure. present in plant cell wall (cellulose + lignin). cellulose is the enzyme which can degrade cellulose.

a linear polymer of β -D glucose residues linked by β (1 \rightarrow 4) glycosidic bond.



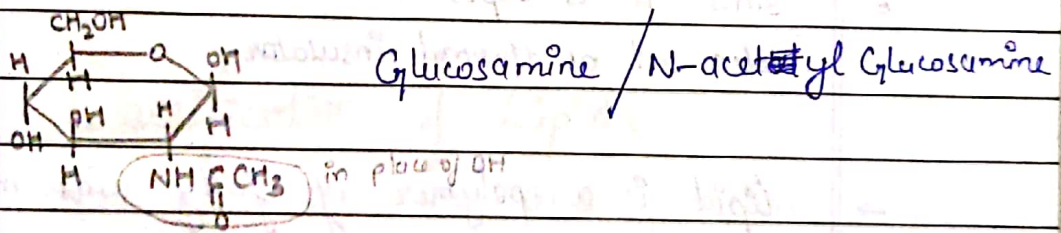
- o gives proper structure and rigidity to the plant cell.
- o used in furniture industries.
- o construction industries
- o richest source of cellulose is cotton (90%) which is the backbone of textile industry
- o used as packaging material.
- o paper and cardboard industry
- o act as chemical reagent for research industry
- o it was used as a photographic material which was referred as celluloid.

- o nitro cellulose is an ingredient used in explosives.
- o cellulose is utilized for manufacturing of polymers (bioplastics)
- o cellulose is used in transformers.
- o source for biology production.

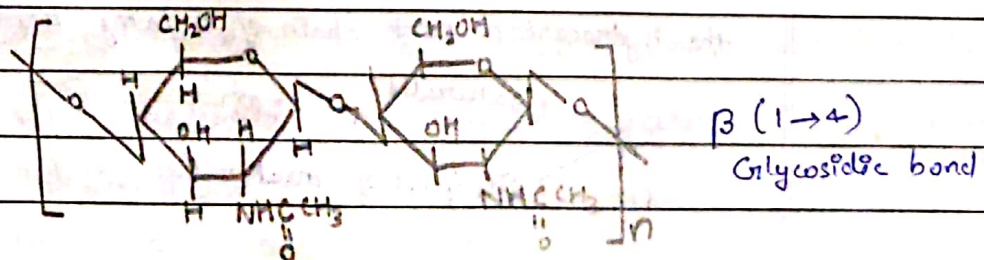
dt-15/7/19

iv) Chitin

- marine in origin
- present in exoskeleton of animals, insects and invertebrates
- made of few 1000 β -D Glucosamine unit



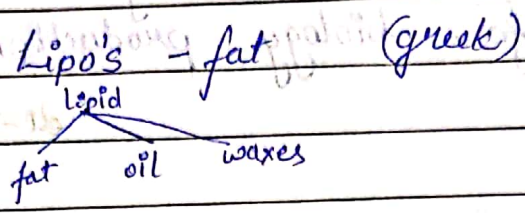
- linear structure
- hard, brittle and water insoluble



- o It protects the soft tissues of marine organisms as well as invertebrates.
- o it also act as a water proof coating.
- o Chitin is used for making of surgical threads
- o used as a reagent ~~for~~ for production of enzyme

also used for making of ~~resins~~ resins (ion exchange)

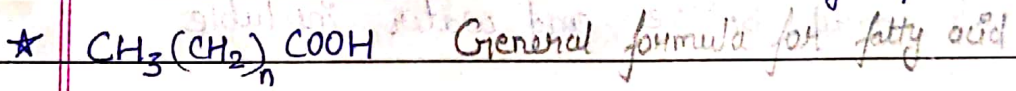
Lipids



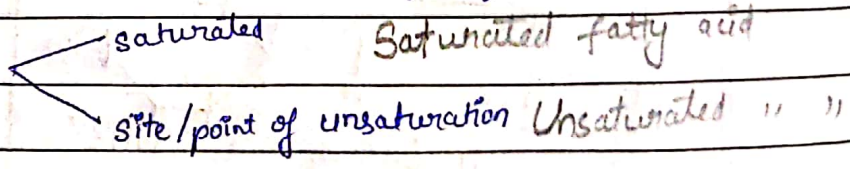
- secondary energy reservoir
- ^{in the body} deposited in tissues called as adipose tissue.
(just beneath the skin)
- since it is deposited beneath the skin, it also act as thermal insulator.

→ lipid is a polymer of fatty acids monomeric units.

long chain hydrocarbon containing an acidic group



the hydrocarbon ~~part~~ chain of a fatty acid can be

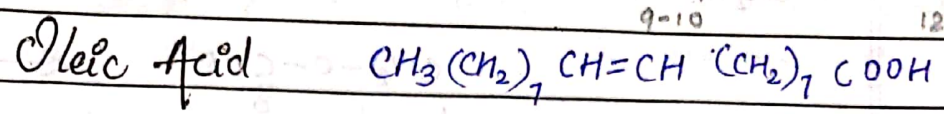


→ Naturally occurring fatty acids have chain length of 12-18 carbon atom

→ Generally fatty acids are linear with few exceptions - where fatty acids can be branched [phytic acid] ★

example of saturated f.a. : stearic acid & palmitic acid
 " " unsaturated " : oleic and linoleic acid

1 = b/w 9-10
2 b/w 9-10 and 12-13



C:18:1 1 unsaturation



(trans is preferred)
 unsaturated fatty acids are easier to breakdown because due to unsaturation packing of the fatty acids is not very tight, hence less energy required

∴ unsaturated is healthier than saturated
 (oil) (fat) (ghee)

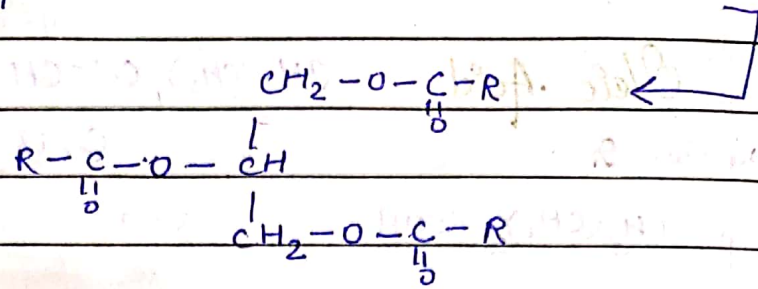
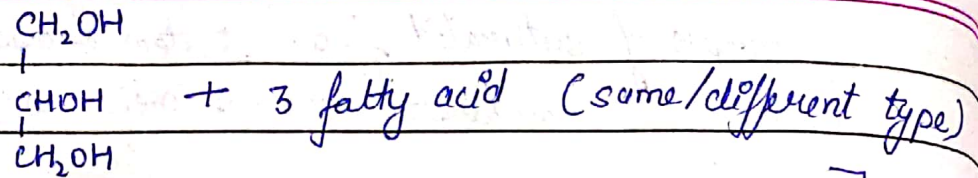
Classification of Lipids

based on structure and function

- simple lipid
- compound lipid
- complex lipid

simple lipid (water insoluble) (only soluble in org solvents)

- also referred as Triacyl glycerol / Triglycerids / oil and fat
- most abundant lipids
- as energy reservoirs (in storage form)
- oil droplets / fat droplets
- they are reduced by almost every living system.
- structurally they are esters of Glycerol



Function of Triglycerides

- They are storage lipid & secondary source of energy.
 - They also help in Thermal insulation
- ⇒ Edible Nutritive Compound
 - ⇒ required in food industry
 - ⇒ component of medicines (cod liver oil)
 - ⇒ used in cosmetic formulations
 - ⇒ paint industries as thinner
 - ⇒ as lubricant (castor oil)
 - ⇒ used in perfume industries (class of oil is called essential oil)
 - ⇒ soap industry (oil on conversion gets shows cleansing property)

Compound Lipids

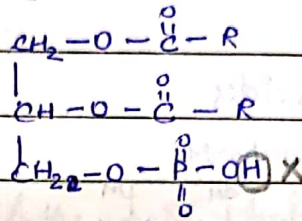
basically ester derivatives

on basis of derivatising component / group attached

- Phospholipids
- Sphingolipids
- ~~still~~ they are structural lipids

- major component of all biological membrane
- they account for 21% of all body lipid.
- amphiphilic molec. (can persist both presence and absence of water)

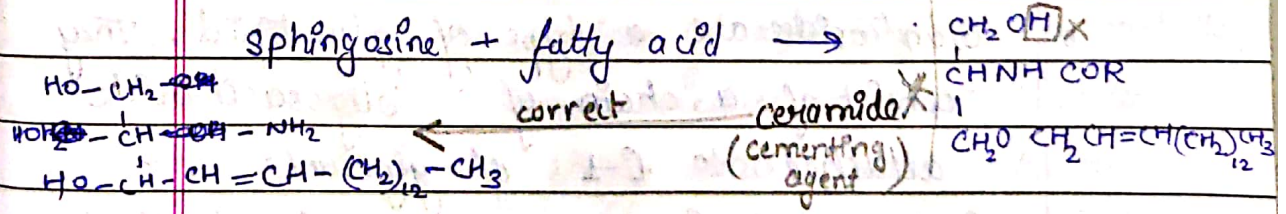
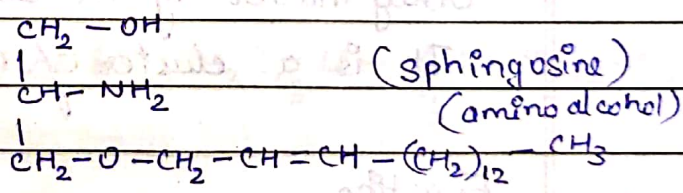
Phospholipid



X ← Name
- H ← phosphatidic acid

- X : Name
- H : phosphatidic acid
- $\text{CH}_2 - \text{CH}_2 - \overset{+}{\text{N}}(\text{CH}_3)_3$: phosphatidyl choline (Lecithine) ^{egg yolk}
[choline]
- ~~CH~~ - glycerol - P - phosphatidic acid : Cardiolipin (has greater elasticity)

Sphingo lipid

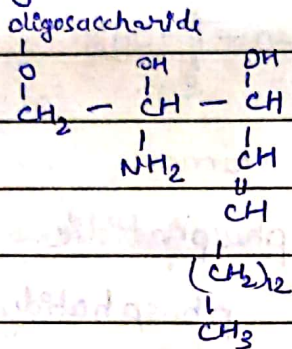


- sphingo myelin
 - cerebroside
 - gangliosides
- X → phosphocholine discontinues with on nerve cells and as regulator

→ Cerebro sides → carbohydrate associated with brain tissues

membranes of neurons (which is present in brain) are made up of cerebro sides

→ Gangliosides



sphalic acid

if oligosaccharide = Glucose - Galactose - Nacetyl Galactosamine - Galactose
name : GM1

It is an example of Glycolipid

Grey matter of the ~~na~~ brain is called ganglia
It is a cluster of neurons.

Function

- o Gangliosides are a type of glycolipid. They consist of a chain of oligosaccharide attached to C-1 of glycerol
- o It is the major component of Ganglia Membrane (cluster of neuron present in brain).
- o It is responsible for memory and intelligence

Complex Lipid

→ fatty acid derivatives of long chain alcohol or steroid derivatives.

→ water insoluble

⇒ Waxes natural - bee wax, paraffin - synthetic wax

⇒ Cholesterol

Waxes

→ wax is a fatty acid derivative of long chain alcohol. They are natural as well as synthetic in origin.

→ Natural waxes are produced by both plant and animal system

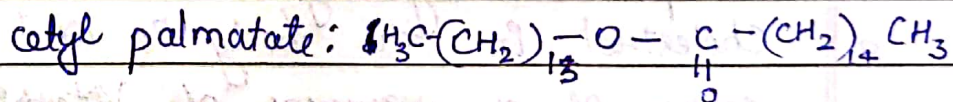
Galactose

Example Palm wax (obtained from Palm tree)

Lanolin (obtained from whale)

[cetyl palmitate]

Bee wax



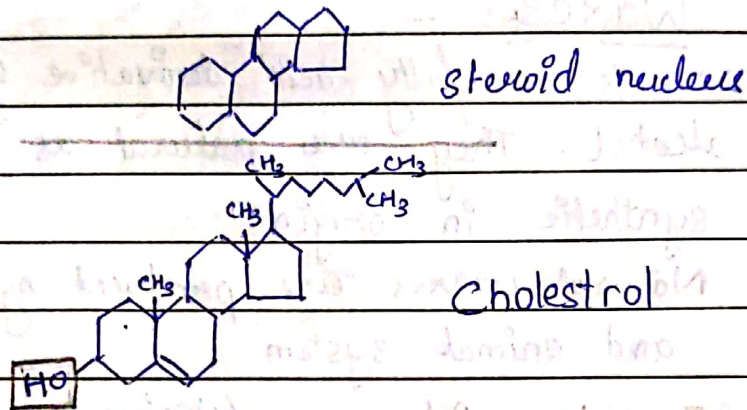
Function

- Wax coat the surface of aquatic plants so that they do not get decayed because of excess of water.
- Apart from giving water proof activity, waxes also help aquatic plants to float on the surface
- Protection to insects habitat
- Lubrication
- cosmetic

- o candles
- o manufacturing of water proof papers (butter paper)

Cholesterol

- It is a steroid derivative
- Only lipid which does not have fatty acid ^{unit} moiety



Function

- o It is produced by animal cell and is a part of animal cell membrane.
- o It provides rigidity to the membrane
- o Cholesterol in the body is used as the source of or precursor of Vitamin D
- o Cholesterol is also precursor for biosynthesis of steroid hormones.
- o Cholesterol is used for production of bile salts

dt - 19/7/19

Proteins

Date _____
Page _____

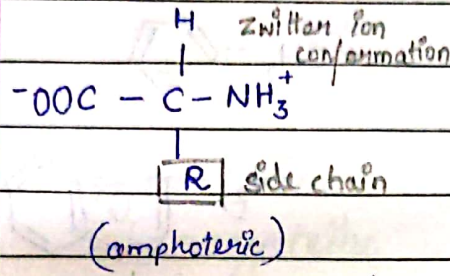
polymers of amino acids
(std / proteogenic)

Amino acids : 20/22 std.

DNA storage

↓
RNA encoded

↓
Protein



naturally occurring
amino acids are
in their L-form

Since, carbon is chiral, hence optically active

Classification of Amino acid based on nature of side chain

1. non-polar this class contains 9 amino acids

Glycine [Gly, G]

name - R

i) Glycine / Gly / G - H (optically inactive)

ii) Alanine / Ala / A - CH₃

iii) Valine / Val / V - CH(CH₃)₂

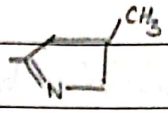
iv) Leucine / Lev / L - CH₂-CH(CH₃)₂

v) Iso leucine - CH(CH₃)-CH₂-CH₃
Ile I

4. ~~iii~~ negatively charged polar 2 amino acids

i) Aspartate / Aspartic acid $-CH_2-COO^-$

ii) Glutamate / Glutamic acid $-CH_2CH_2COO^-$

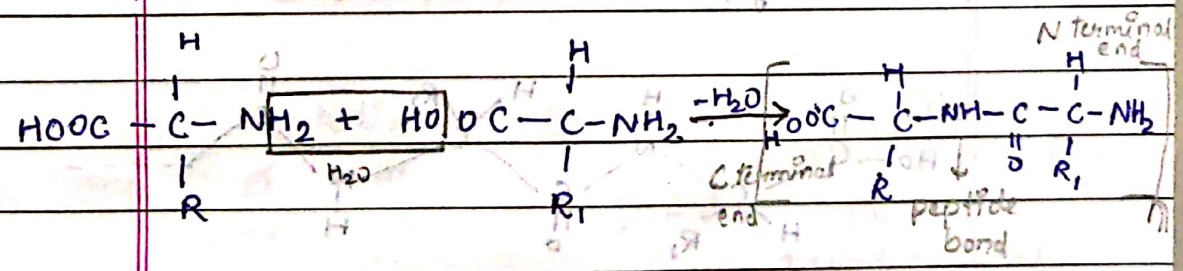
* Pyrolysine py' (O) $-(CH_2)_4-NH-C(=O)-$ 

* Selenocysteine sec (V) $-CH_2-SeH$
Selenium

→ Pyrolysines are found in the proteins of Methanogenic bacteria

→ Selenocystines are found in the proteins of Archebacteria and Eukaryotes.

dt - 24/7/19



directional molecule

C terminal - carboxyl $-vely$ charged
N terminal - amino $+vely$ charged

Protein \rightarrow polypeptide

→ Proteins are structural and functional macromolecule of life/cell

→ The functionality of a protein is an outcome of its 3D structure.

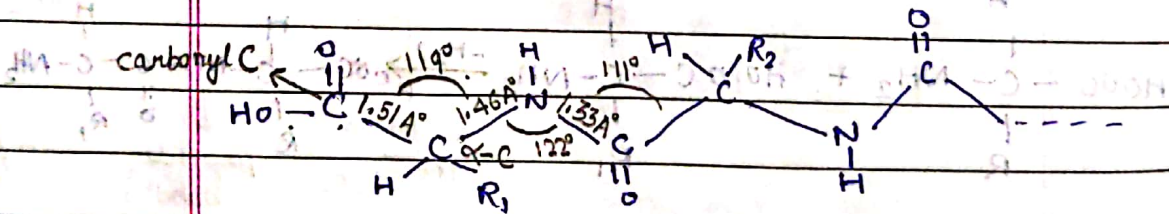
Structural Organisation in Protein

Level of structures

- Primary (1°)
- Secondary (2°)
- Tertiary (3°)
- Quaternary (4°)

Primary

- o 1° str. of protein is linear chain configuration of protein exhibiting its amino acid sequence
- o In nature none of the protein exhibit 1° str. Naturally, 1° str do not exist.



definition

angle

b/w bond

ϕ

$C_{\alpha} - N$

ψ

$C_{\alpha} - C$

* Ramachandran plot gives an idea about the permissible str. that a protein can acquire with stability and it is based on ϕ , ψ and area.

Secondary

no. of peptide bonds :
dipeptide
tripeptide
etc

20-100 bonds : Oligopeptide
>100 bonds : polypeptide

Secondary

in order to acquire stability and minimise the repulsive forces, proteins acquire different structures.

- spatial arrangement of amino acid of protein (a.a.)
- based on a.a. sequence, 3 different sec. str. has been found.

- α -helix
- β -pleated sheet
- coil / loop / β -turn (non-repetitive structure)

α -helix

ϕ ψ
-57 -47

to acquire stable α -helix segment permissible angles (\leftarrow) acquired by single polypeptide chain

pitch (p) 5.4 A^o

n : no. of a.a. present per turn
no. of residues per pitch : 3.6 residue

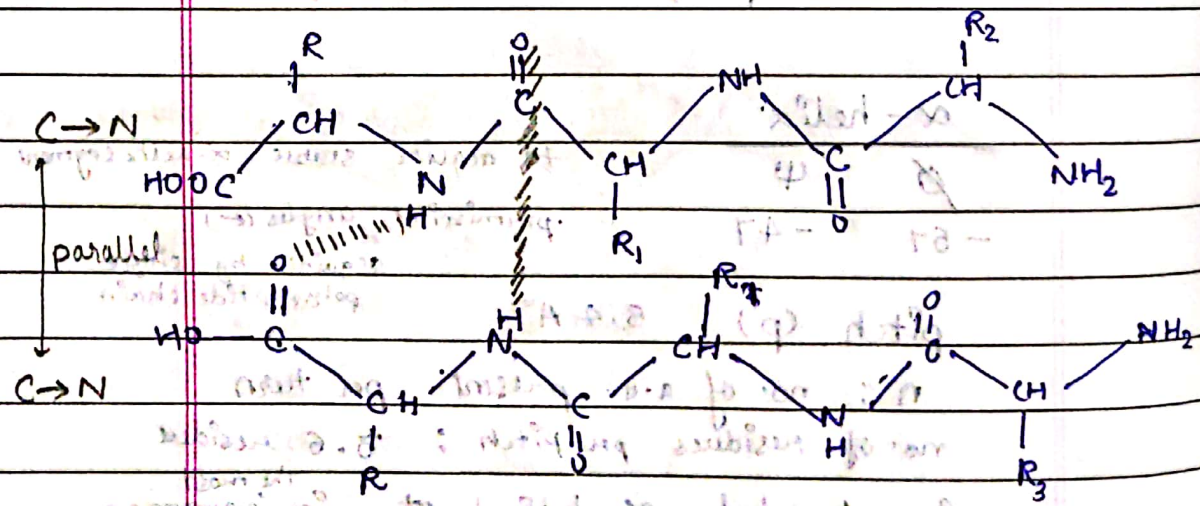
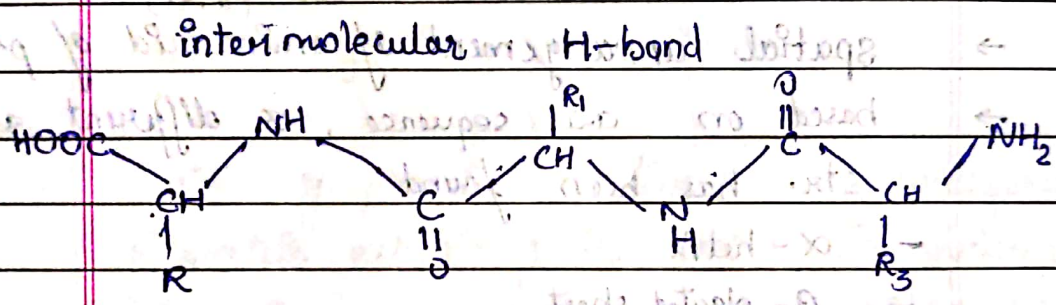
- right handed α -helical str. is ^{the most} common
- It is majorly stabilised by intramolecular H-bond b/w 1st-4th a.a. also Vanderwal's force.

2.27 ribbon
 π helix
 3_{10} helix

Natural Example - Keratin
 - Collagen

β -pleated

parallel
 anti parallel
 this str. is acquired due to interaction
 b/w 2 polypeptide chains



N \rightarrow C
 C \rightarrow N } anti parallel

	ϕ	ψ
	-119	+113
anti°	-139	+135

dt 25/7/19

Concavalin - plant protein (β -pleated)

β -turn / coil / loops

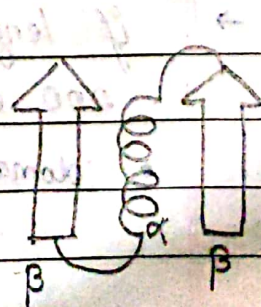
- non-repetitive asymmetric structures
- 8-15 a.a. residue in a polypeptide
- usually rich in proline and glycine
- act as connection b/w 2 other sec. str.

★ → super secondary structure or motif within a polypeptide combination of various secondary str. gives rise to motif.

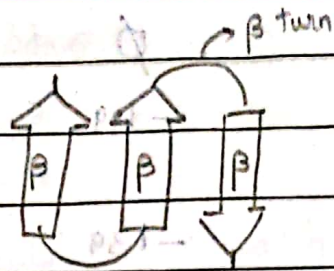
Structural information about the motifs is called Protein structure database.

4 common motifs

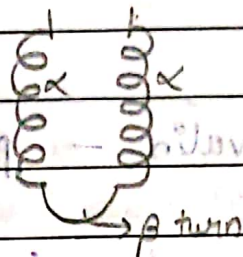
1. $\beta\alpha\beta$



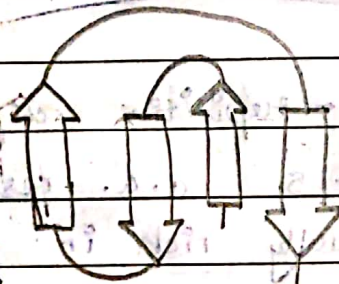
2. β hairpins



3. $\alpha\alpha$



4. Greek Key



Tertiary Structure

→ compact 3-D native (with physiological activity)
proper assigned biological function

→ combination of various motifs

→ made up of single polypeptide chain

→ if length of polypeptide chain is more than 200 aa residues, it exhibits domains

- domain - regions rich in one type of motif

→ at an avg, tertiary struc is made of
31% α helical structure & 28% β pleated sheet

domains of 3^o struc are of 2 types

α domain (3.)

β domain (2., 4.)

α/β domain (1.)

Stability factors

→ intra & inter molec. H-bond

→ van der Waals forces

→ disulphide bond

→ hydrophobic interaction hydrophobic pockets

interaction b/w non polar res

→ ionic interaction (int. b/w +ve & -ve charged
 a.a. and charged surroundings)

Quaternary Structure

→ combination of more than one tert. structure

→ made of more than one polypeptide and

each polypeptide of quaternary structure is
 called subunit.

→ In 4^o str. the subunits combine together and
 act as a single functional unit.

→ subunit interactive forces

haemoglobin - 4 subunit ($\alpha_2\beta_2$ organisation)

tetrameric protein

Classification

- fibrous protein ^{fibrous like} ^{Keratin} based on appearance
- globular protein almost spherical, compact

Function

- carrier protein (Haemoglobin)
 - o responsible for transportation of molecules within the cell, tissue or an organism.
- structural component
 - o cartilages give structure to skeleton
- biocatalyst (enzyme) Lactase
 - o responsible for catalysing biochemical reactions
- signalling molecules / Receptors
 - cells have protein embedded into the PM.
 - (insulin receptor)
- hormones (insulin)
 - o hormones are compounds responsible for maintaining metabolic balance in the body
- immunological (antibody) ^{commercially used} ^{produced as antibody}
 - o proteins help in the body defense mechanism to fight against diseases.

→ redox centers (cytochrome)
○ they are responsible for energy generation

→ vision (Rhodopsin)

→ contraction of muscles (actin and myosin)

Industrial application

- used in body supplement
- ~~egg~~ cosmetic product like shampoo
- anti wrinkle cream
- clinical kits for diagnosis (blood group testing kit)
- therapeutic agents / disease curing agents (antibiotics) / (insulin)
- anti foaming agent (in ice creams) (gelatin)
- gellifying agent (gelatin)
- packaging material on food products

dt-26/7/19

Nucleic Acid

→ The acidic compound/molecules which is present in nucleus.

→ Genetic information carrier, ^{storage} molecule

→ Function and info is based on structure of nucleic acid.

→ Fr. Griffith (assumption)

→ Avery (assumption)

Pneumococci strain $\left\{ \begin{array}{l} S\text{-colony} \rightarrow \text{pathogenic} \\ R\text{-colony} \rightarrow \text{non-pathogenic} \end{array} \right.$ (rough/smooth)

Transformation

→ Hershey and Chase

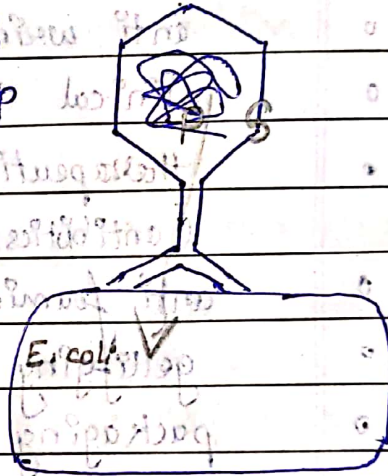
Bacteriophage T2 (virus)

It infects bacteria

radioactive isotope of Sulphur: ^{35}S
Phosphorus: ^{32}P

^{35}S is present in protein coating of the virus

Sulphur radioactivity was not found after the bacteria was infected by virus.



- 1- Ribo-Nucleic Acid (RNA)
- 2- DNA

Nucleic acids are polymer of monomeric units called nucleotides.

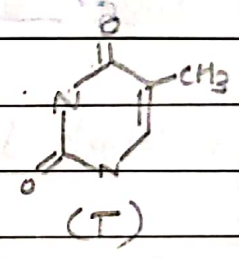
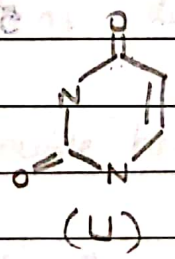
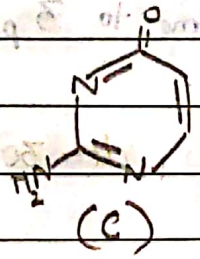
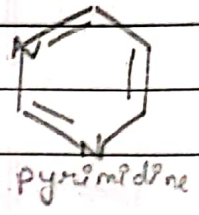
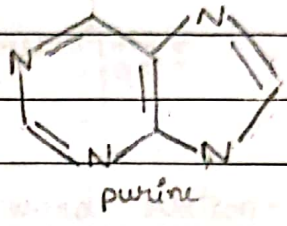
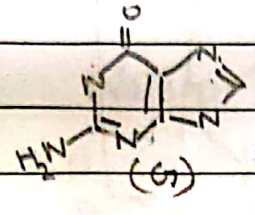
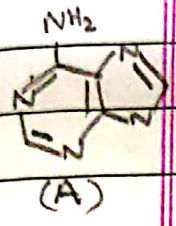
Nucleotide - planar aromatic heterocyclic

compound
- nitrogenous base (purine/pyrimidine)
+ ribose sugar

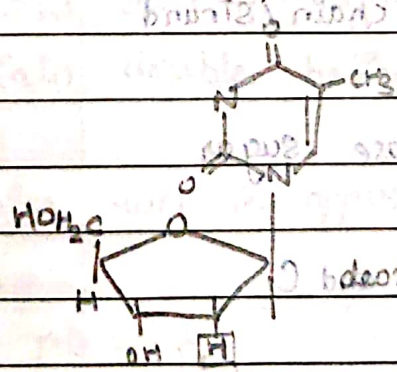
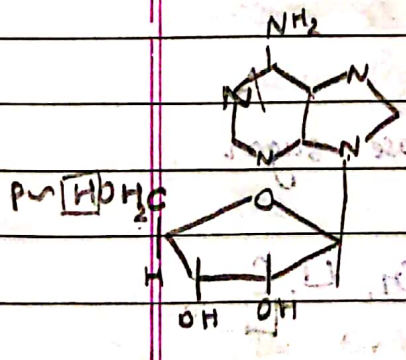
sarbose sugar (ribo or deoxyribo) + phosphate (1,2,3)

→ Nitrogenous bases

- i) Adenine (A) } purine
- ii) Guanine (G) } purine
- iii) Uracil (U) } pyrimidine
- iv) Thymine (T) } pyrimidine
- v) Cytosine (C) } pyrimidine



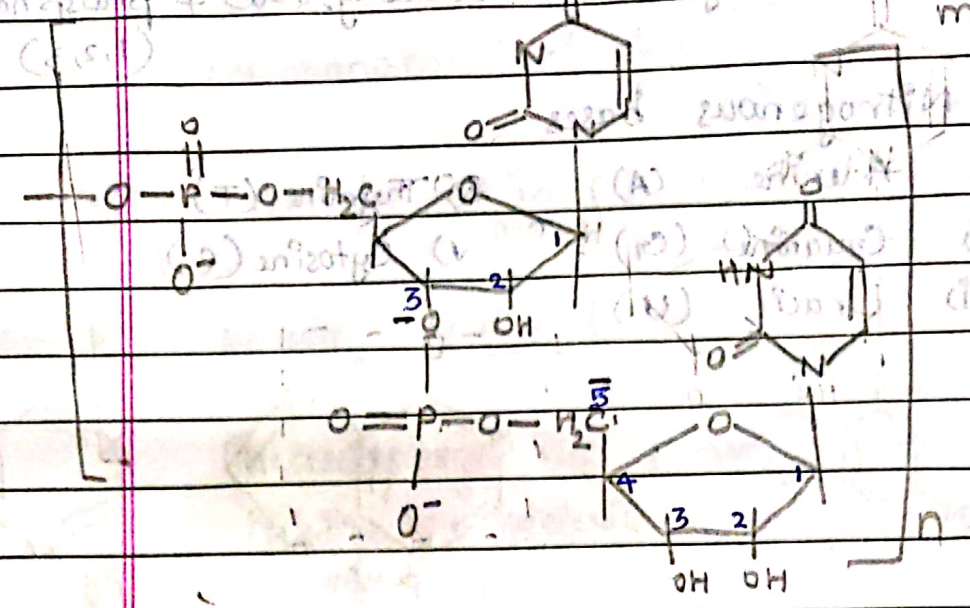
N base + sugar → Nucleoside



Adenosine monophosphate (dAMP)
deoxy mono

nucleotides are bounded by diphosphoester bond to give rise to polynucleotide

directional molecule



5' — 3' 5 prime to 3 prime

dt- 30/7/19

DNA	RNA
1. Made up of double polynucleotide chain / strand	single strand exception - virus
2. deoxy ribose sugar	Ribose sugar
3. A, G, T and C	A, G, U, C
4. Genetic material for prokaryotes as well as eukaryotes	Genetic material only for viruses

DNA (deoxy ribo nucleic acid)

Date _____

Page _____

Nucleic acids contain equal concentration of purine to pyrimidine

Chargaff's rule: base pairing rule

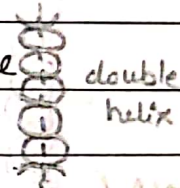
$$A = T$$

$$G = C$$

Watson and Crick 1953

Str. of DNA is called Watson-Crick Model or referred as double-helical structure

Features of double helical structure



A DNA molecule is made up of two polynucleotide chains twisting around a helical axis in right handed fashion resulting into double helical str.

The 2 chains run in opposite direction

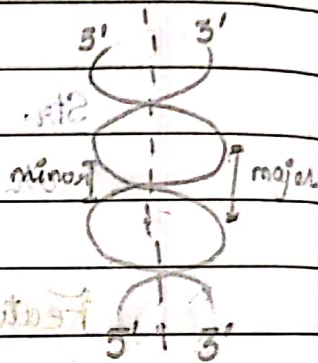
The sugar phosphate residues form the periphery or the backbone of helical str.

The bases are present towards the core or interior of the helix, perpendicular to the helical axis.

DNA structure follows complementary base pair rule $A=T, G=C$

There are 3 possible conformations, that DNA can acquire : A form, B form, Z form
B is the biologically dominating conformation

The helix has a major groove and a minor groove.



DNA form	A form	B form	Z form
helical orientation	right handed	right handed	left handed
helical diameter	26 Å	20 Å	18 Å
helical pitch	34 Å	34 Å	44 Å
base per pitch	11.6	10	12
major groove	Narrow & deep	wide & deep	flat
minor groove	wide & shallow	narrow & deep	narrow & deep

Function of DNA

- o Genetic material
- o DNA directed DNA synthesis (DNA replication)
- o DNA directed RNA synthesis (transcription)

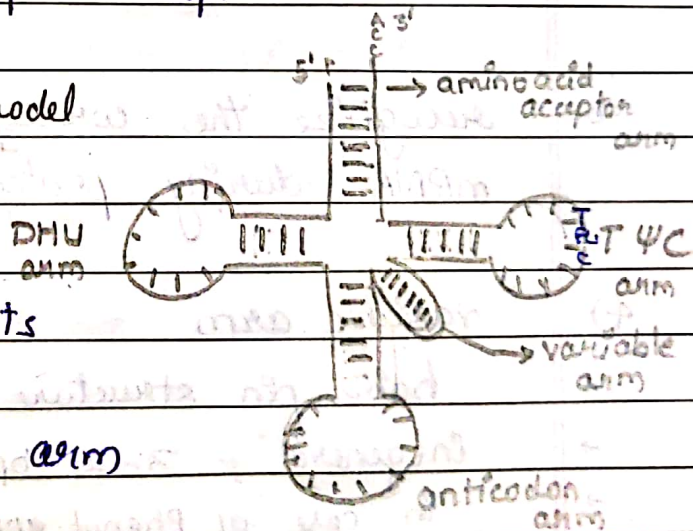
RNA (ribonucleic acid)

3 major types of RNA

- 1) Ribosomal RNA (rRNA)
- 2) Transfer RNA (tRNA)
- 3) Messenger RNA (mRNA)

The 3 possible sec. str. ^{polynucleotide} ~~RNA~~ can acquire
- stem / loop / hairpin

Clover leaf model of tRNA



5 major segments

- 1) → aa acceptor arm
→ tRNA^{phe}
→ stem made up of 7 bp
(exception) non-watson & crick pairing [G-U]

- o aa acceptor arm carry the a.a. through its 3' OH group

2) DHU arm
dihydroxy uracil arm

- stem made up of 4 bp
- & a loop made up of 8 bp
- 2 modified/derived uracil residue

o interact with the subosomal subunits during protein synthesis.

3) Anticodon arm

- stem of 5 bp and a loop of 11 bases
- anticodon sequence

o recognize the corresponding codon on mRNA during protein synthesis

4) variable arm

- hair pin structure
- in general, 3-21 bp
- in case of Phenyl alanine, 17 bp

5) T ψ C arm

- Stem 5 bp
- Loop 9 b
- pseudo uridine (PU) (ψ)
- it exceptionally has Thymine residue

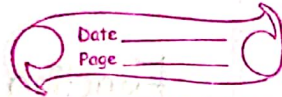
o interact with amino acyl tRNA synthetase during protein syn

Function of RNA

- o Ribosomal RNA exhibits catalytic activity (Ribozymes : enzymes which are RNA in nature)
- o mRNA carries information for amino acid sequence of functional protein
- o tRNA carry a.a. during course of protein syn.

Functions of Nucleic Acid

- o Medicine for Gene therapy
- o Nucleotides are used as high energy compounds
- o Nucleic acids are used for production of diagnostic tool
- o Nucleic acids are designed as probe & primers for biotechnological application

Enzymes

(Biocatalyst)

* Enzymes ^{are} macromolecules generally proteinous in nature ^{and} are responsible for catalysing biochemical reaction without being used during the course of reaction.

→ In 1835 Berzelius reported that malt extract can hydrolyse starch to sugar and called it as diastase (now called amylase)

→ In 1850s Louis Pasteur reported the process of fermentation (conversion of sugar to alcohol).

→ In 1905 ^(Father of enzymology) Kühne coined the term Enzyme. (En : in + zyme : yeast [greek])

→ In 1926, J.B. Sumner for the first time isolated, characterised and crystallised the enzyme 'urease'.

Features of enzyme catalysed reaction

1. High reaction rate with a magnitude of 10^6 to 10^{12} times more than uncatalysed reaction and $10^2 - 10^4$ times more than reaction catalysed by chemical catalyst. (they decrease the amt of Activation energy req.)
2. High specificity towards substrate, type of reaction catalysed and product generated and

therefore no side reaction or byproduct generated.
[no racemic mixture (impure mixture)]

3. Mild Operational Conditions such as room temperature or atmospheric pressure, pH near to neutrality can also favor ~~the~~ enzyme catalysed reactions.

Starch hydrolysis to glucose

alkali - NaOH, heat
acid - H₂SO₄
but amylase can hydrolyse starch to glucose at neutral pH and at RT

4. Regulated or Controlled reaction can be achieved by mechanisms like allosteric Regulation, enzyme inactivation, Feedback inhibition, etc.

→ Enzymes can be nucleic acid in nature and are called Ribozymes.

→ Biologically active enzyme is generally combination of a proteinous and a non-proteinous component. If the non-proteinous component is inorganic in nature it is called co-factor and if organic in nature it is called coenzyme or co-substrate.

→ a coenzyme / cofactor permanently bounded to the protein-str. by covalent bond, it is known as prosthetic group.

proteinous + non proteinous = Holoenzyme (active)
proteinous (only) = Apoenzyme (inactive)

dt - 2/8/19

Enzyme classification and Nomenclature

→ based on type of reaction catalysed

*1. oxidoreductase oxidⁿ / redⁿ / redox reacⁿ
commonly known as :
oxidases, reductases; dehydrogenases
eg → Alcohol dehydrogenase
acetaldehyde $\xrightarrow[\text{NADH (coenzyme)}]{\downarrow}$ ethanol

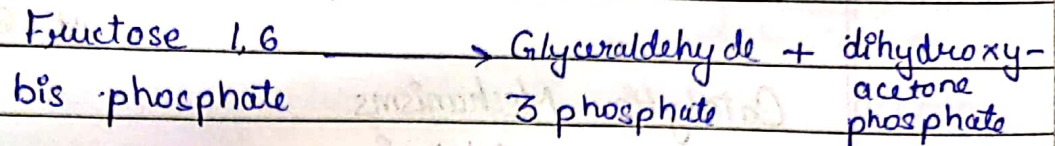
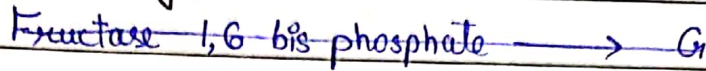
*2. transperase transfer of ^{group} set of atom from one molecule to another molecule
commonly : transferases, kinases
eg → Glucokinase
Glucose + ATP $\xrightarrow{\downarrow}$ Glucose 6 phosphate + ADP

3. hydrolase hydrolytic reactions (removal OR addition of H₂O)
commonly : hydrolase
eg → peptidase
dipeptide $\xrightarrow{-H_2O}$ 2 a.a.

4. **Lyases** break or reform bonds with involvement of H_2O , usually responsible for '=' formation

commonly : synthase

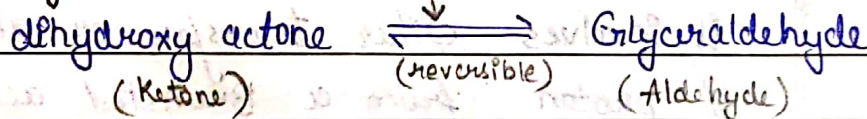
eg → aldolase



5. **isomerase** isomerisation reaction

↳ common name

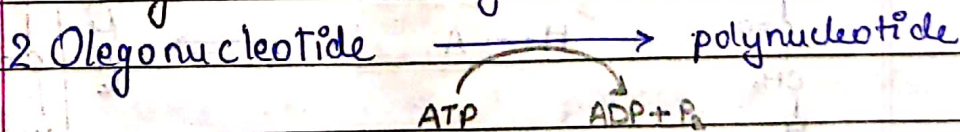
eg → Triose isomerase



6. **ligase** bond formation or breakage only by involvement of energy compound like ATP

commonly : synthetase

eg → DNA ligase



7. **Translocase** (2016)

enzymes have 2 names
 ↳ common name
 ↳ systematic name

also Enzyme Commission Number (EC number)

substrate type of catalysed reaction followed with ase

4 digits dot separated

class → 3, 2, 1, 17 → serial no.

sub class → sub sub class (type of atom/bond formed)

example → Lysozyme

EC no. : 3.2.1.17

peptidoglycan N acetyl muramohydrolase

hydrolase glycosylase O-5 group

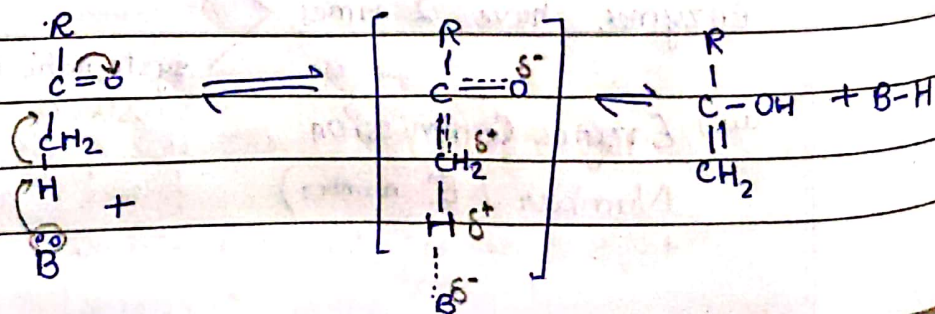
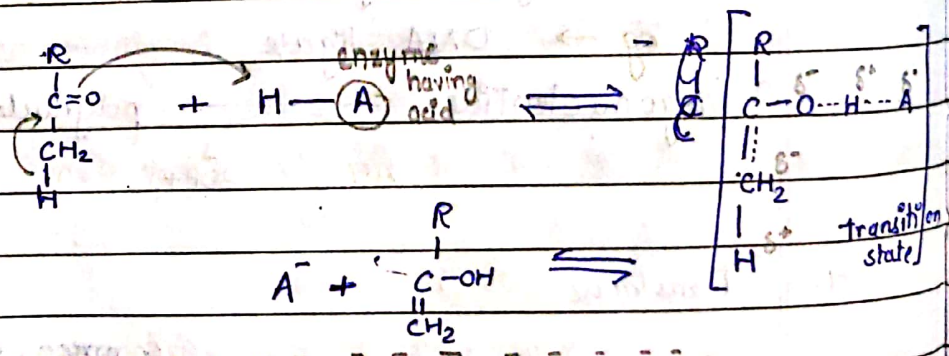
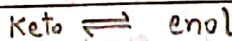
dt - 6/8/19

Catalytic Mechanisms

1. Acid-Base Catalysis
2. Covalent catalysis
3. Metal ion mediated catalysis

1. Acid-Base

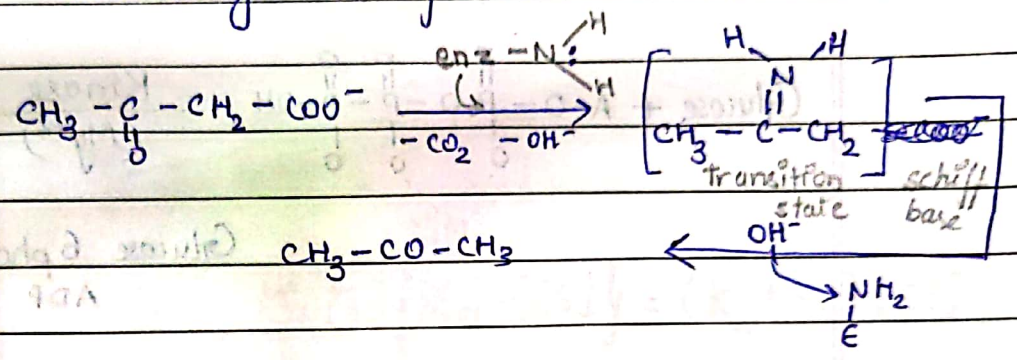
It involves either transfer or abstraction of proton from a Bronsted acid or base which lowers the ^{activation energy} free energy of the transition state complex. thus increase the rate of reaction



2. Covalent

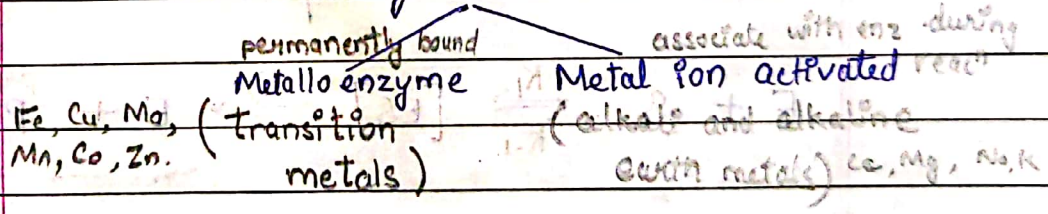
involves formation of a transient covalent bond b/w the substrate and the enzyme (generally a schiff base formation) that lowers the free energy.
 {works for those enzymes which have +ve G.O.}

decarboxylation of acetoacetate to acetone



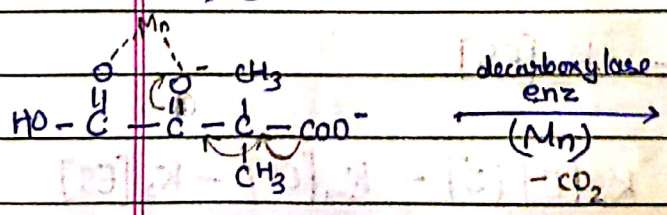
3. Metal ion mediated catalysis

1/3rd of enzymes require a metal ion for its activity



Mechanism

1. Metal ion gives a proper orientation to the substrate (reacting mol.) during course of reaction thus lower the energy.

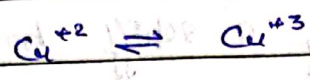


dimethyl oxaloacetate

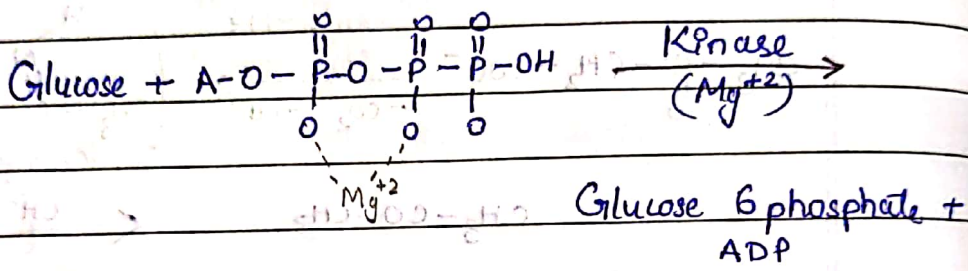
Mechanism
2. ~~20~~

act as redox center and help in oxidation reduction reaction by change in their oxidation state.

- 1.
- 2.



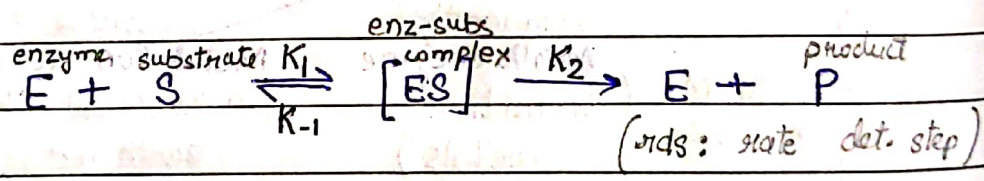
3. Electrostatic stabilisation / -ve charge shielding



Enzyme Kinetics

(basic enzyme kinetic eqn)

Michaelis - Menten Equation



- ★ concⁿ of substrate is higher than that of Enz
- ★ vel. will be measure of concⁿ of Prodt. wrt time

$$v = \frac{d[P]}{dt} = k_2 [ES]$$

$$\frac{d[ES]}{dt} = k_1 [E][S] - k_{-1}[ES] - k_2 [ES]$$

$$= k_1 [E][S] - (k_{-1} + k_2)[ES]$$

Assumption

1. Assumption of Equilibrium 1913 (by Menten)
2. Assumption of steady state 1925 (by Brigg)

$$\frac{d[ES]}{dt} = 0$$

∴ based on the assumption

$$K_1[E][S] - K_{-1}[ES] - K_2[ES] = 0$$

$$K_1[E][S] = (K_{-1} + K_2)[ES]$$

$$[E_T] = [E] + [ES]$$

$$[E_T] - [ES] = [E]$$

$$\therefore K_1[S] \{ [E_T] - [ES] \} = (K_{-1} + K_2)[ES]$$

$$K_1[S][E_T] = [ES] \{ K_{-1} + K_2 + K_1[S] \}$$

dividing by K_1

$$[S][E_T] = \left\{ \frac{K_{-1} + K_2}{K_1} + [S] \right\} [ES]$$

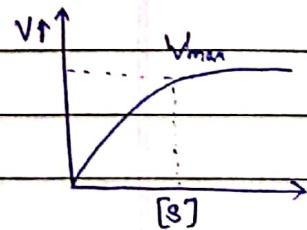
$$[S][E_T] = [ES](K_m + [S]) \quad \left\{ \begin{array}{l} K_m \text{ : Michaelis} \\ \text{constant} \end{array} \right\}$$

$$[ES] = \frac{[S][E_T]}{K_m + [S]}$$

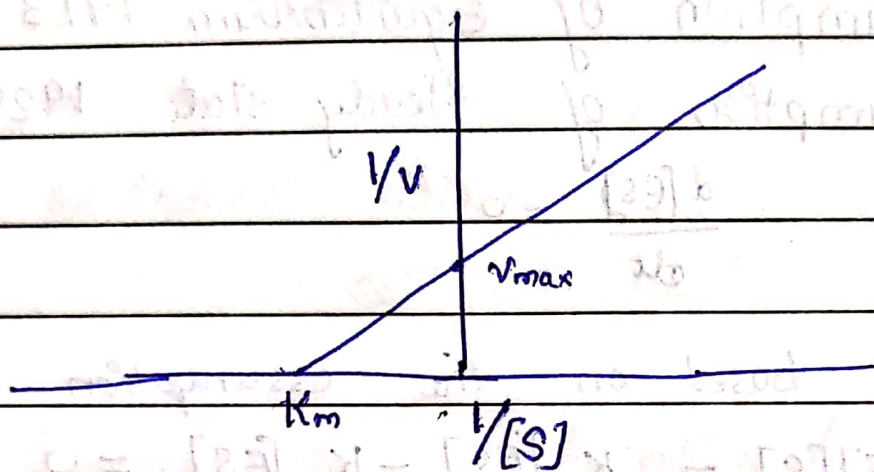
$$V_0 = K_2[ES]$$

$$V_0 = \frac{K_2[E_T][S]}{(K_m + [S])}$$

$$V_{max} = K_2[E_T]$$



Lineweaver Plot / Double Reciprocal Plot



$K_m \propto \frac{1}{\text{affinity}}$