

Chose a Competitive or non Competitive inhabitant
doing, identify his target ^{and} explain his response.
What ~~would~~ would you do to change response?

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Effects of Local Conditions on Enzyme Activity

The activity of an enzyme—how efficiently the enzyme functions—is affected by general environmental factors, such as temperature and pH. It can also be affected by chemicals that specifically influence that enzyme. In fact, researchers have learned much about enzyme function by employing such chemicals.

Effects of Temperature and pH

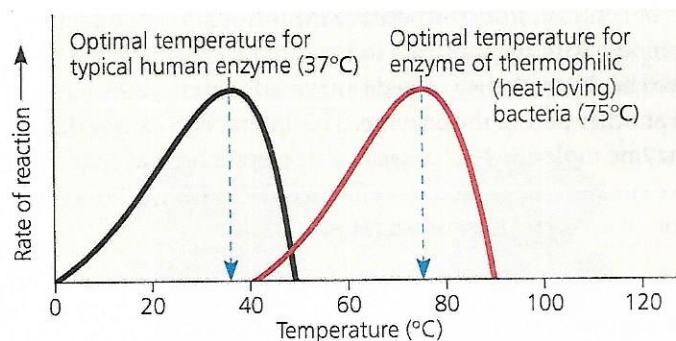
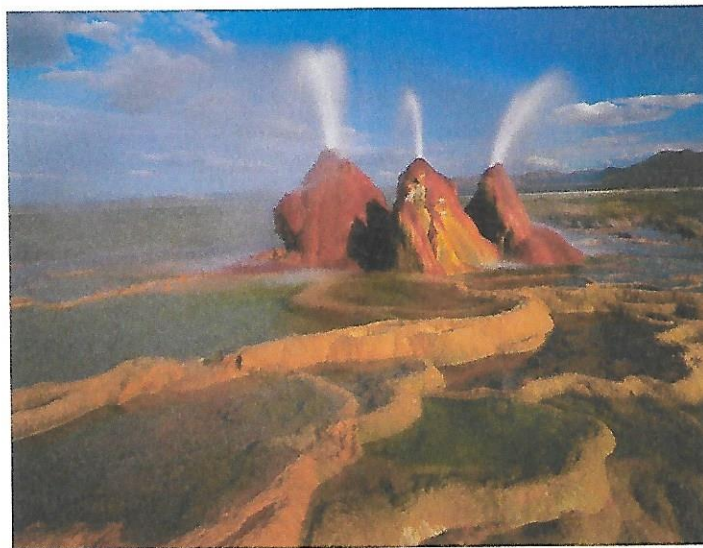
The three-dimensional structures of proteins are sensitive to their environment (see Concept 3.5). As a consequence, each enzyme works better under some conditions than under other conditions, because these *optimal conditions* favor the most active shape for the enzyme.

Temperature and pH are environmental factors important in the activity of an enzyme. Up to a point, the rate of an enzymatic reaction increases with increasing temperature, partly because substrates collide with active sites more frequently when the molecules move rapidly. Above that temperature, however, the speed of the enzymatic reaction drops sharply. The thermal agitation of the enzyme molecule disrupts the hydrogen bonds, ionic bonds, and other weak interactions that stabilize the active shape of the enzyme, and the protein molecule eventually denatures. Each enzyme has an optimal temperature at which its reaction rate is greatest. Without denaturing the enzyme, this temperature allows the greatest number of molecular collisions and the fastest conversion of the reactants to product molecules. Most human enzymes have optimal temperatures of about 35–40°C (close to human body temperature). The thermophilic bacteria that live in hot springs contain enzymes with optimal temperatures of 70°C or higher (Figure 6.16a).

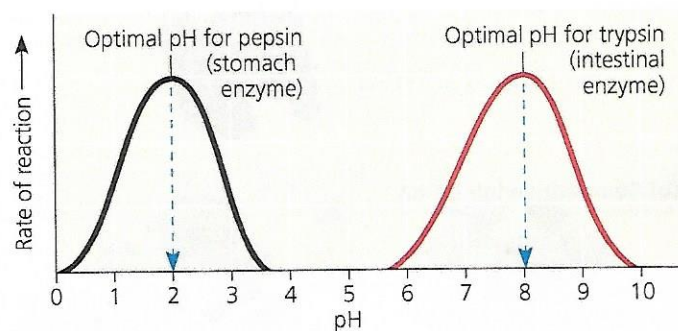
Just as each enzyme has an optimal temperature, it also has a pH at which it is most active. The optimal pH values for most enzymes fall in the range of pH 6–8, but there are exceptions. For example, pepsin, a digestive enzyme in the human stomach, works best at pH 2. Such an acidic environment denatures most enzymes, but pepsin is adapted to maintain its functional three-dimensional structure in the acidic environment of the stomach. In contrast, trypsin, a digestive enzyme residing in the alkaline environment of the human intestine, has an optimal pH of 8 and would be denatured in the stomach (Figure 6.16b).

Cofactors

Many enzymes require nonprotein helpers for catalytic activity. These adjuncts, called **cofactors**, may be bound tightly to the enzyme as permanent residents, or they may bind loosely and reversibly along with the substrate. The cofactors of some enzymes are inorganic, such as the metal atoms zinc, iron, and copper in ionic form. If the cofactor is an organic molecule, it is referred to, more specifically, as a **coenzyme**. Most vitamins



(a) The photo shows thermophilic cyanobacteria (green) thriving in the hot water of a Nevada geyser. The graph compares the optimal temperatures for an enzyme from the thermophilic bacterium *Thermus oshimai* (75°C) and human enzymes (body temperature, 37°C).



(b) Enzymes work best at different pHs, correlated with the conditions under which they function in the body.

▲ Figure 6.16 Environmental factors affecting enzyme activity. Each enzyme has an optimal (a) temperature and (b) pH that favor the most active shape of the protein molecule.

DRAW IT Given that a mature lysosome has an internal pH of around 4.5, draw a curve in (b) showing what you would predict for a lysosomal enzyme, labeling its optimal pH.

are important in nutrition because they act as coenzymes or raw materials from which coenzymes are made. Cofactors function in various ways, but in all cases where they are used, they perform a crucial chemical function in catalysis. You'll encounter examples of cofactors later in the book.