

# Metabolism: Energy and Enzymes



February 24<sup>th</sup>, 2012

# Outline

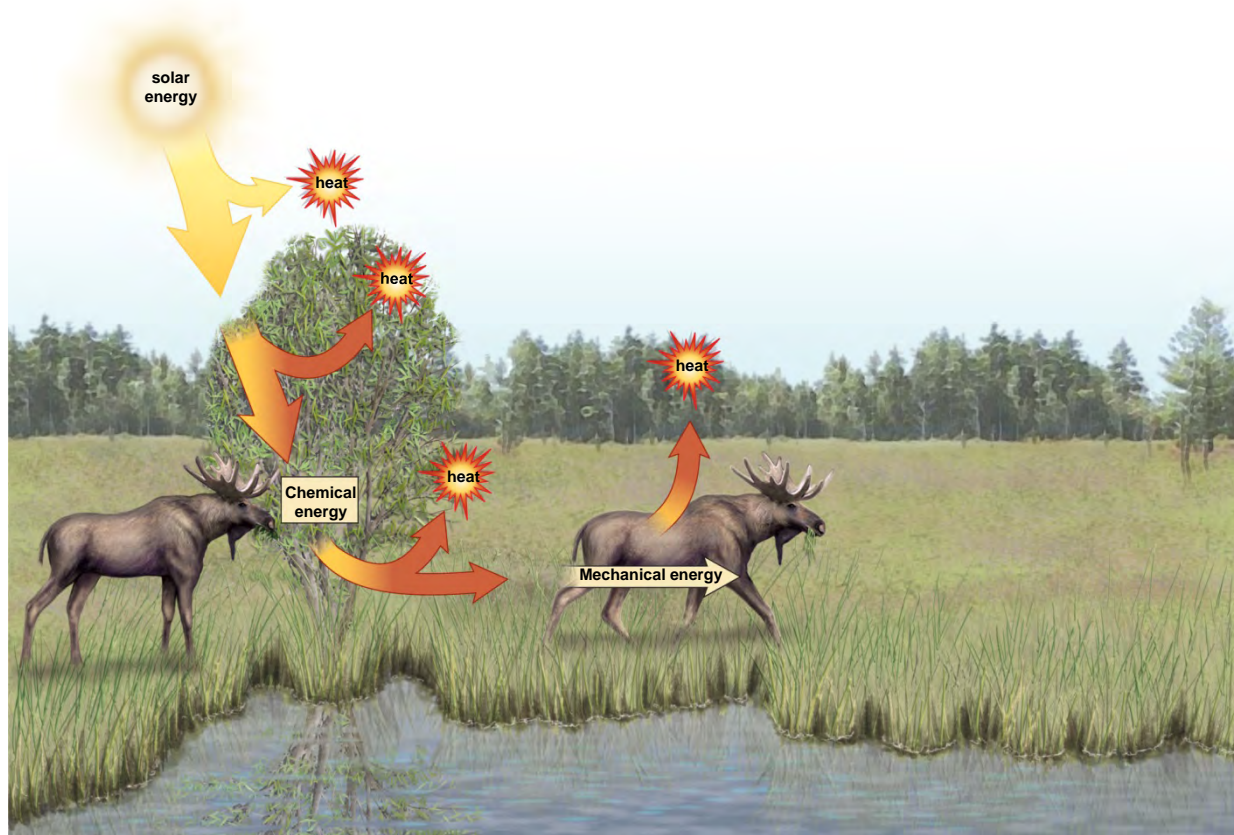
- Forms of Energy
  - Laws of Thermodynamics
- Metabolic Reactions
  - ATP
- Metabolic Pathways
  - Energy of Activation
  - Enzymes
  - Photosynthesis
  - Cellular Respiration

# Forms of Energy

- Kinetic:
  - Energy of motion
  - Mechanical
- Potential:
  - Stored energy
  - Chemical

# Flow of Energy

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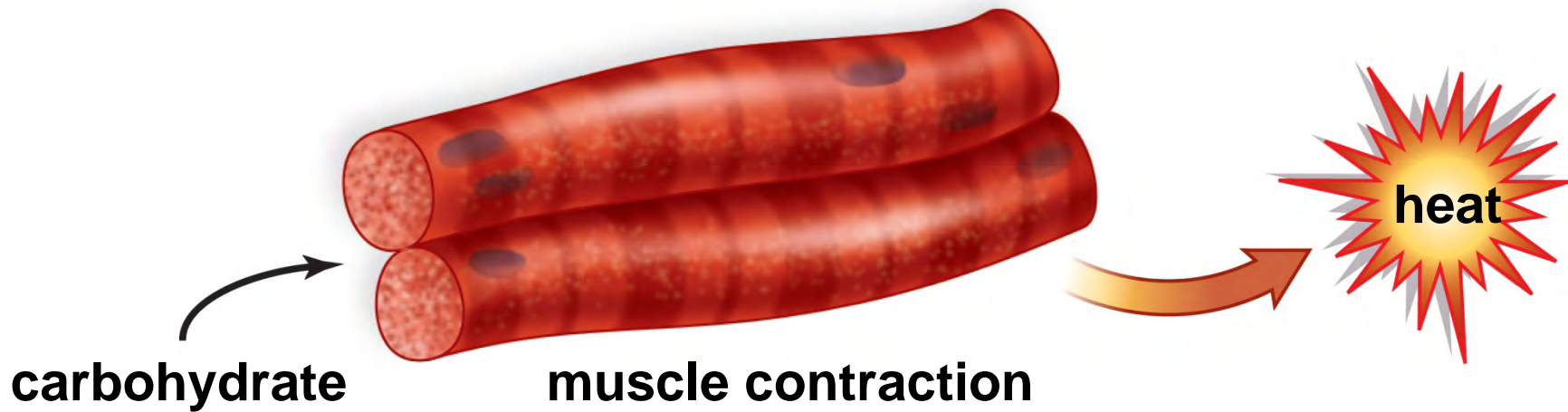


# Laws of Thermodynamics

- First law:
  - Law of conservation of energy
  - Energy cannot be created or destroyed, but
  - Energy CAN be changed from one form to another
- Second law:
  - Law of entropy
  - When energy is changed from one form to another, there is a loss of usable energy
  - Waste energy goes to increase disorder

# Carbohydrate Metabolism

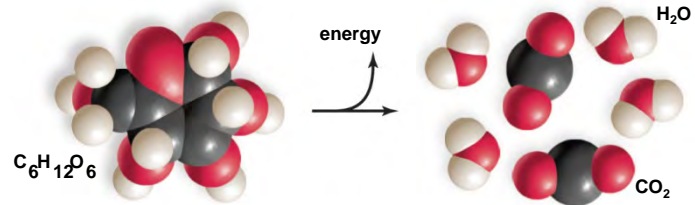
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# Cells and Energy

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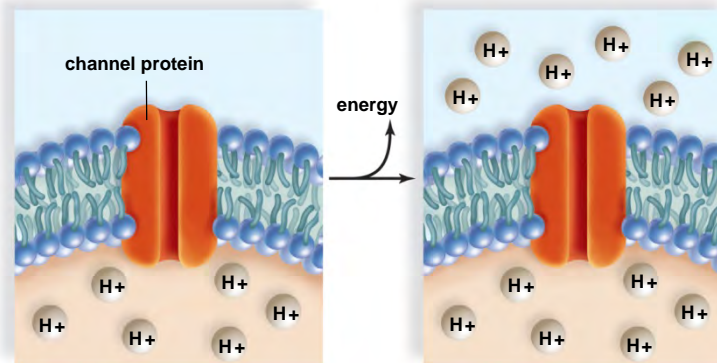
**Glucose**

- more organized
- more potential energy
- less stable (entropy)

**Carbon dioxide and water**

- less organized
- less potential energy
- more stable (entropy)

a.



**Unequal distribution**

- of hydrogen ions
- more organized
  - more potential energy
  - less stable (entropy)

**Equal distribution**

- of hydrogen ions
- less organized
  - less potential energy
  - more stable (entropy)

b.

# Metabolic Reactions and Energy Transformations

- Metabolism:
  - Sum of cellular chemical reactions in cell
  - Reactants participate in reaction
  - Products form as result of reaction
- Free energy is the amount of energy available to perform work
  - Exergonic Reactions - Products have *less* free energy than reactants
  - Endergonic Reactions - Products have *more* free energy than reactants

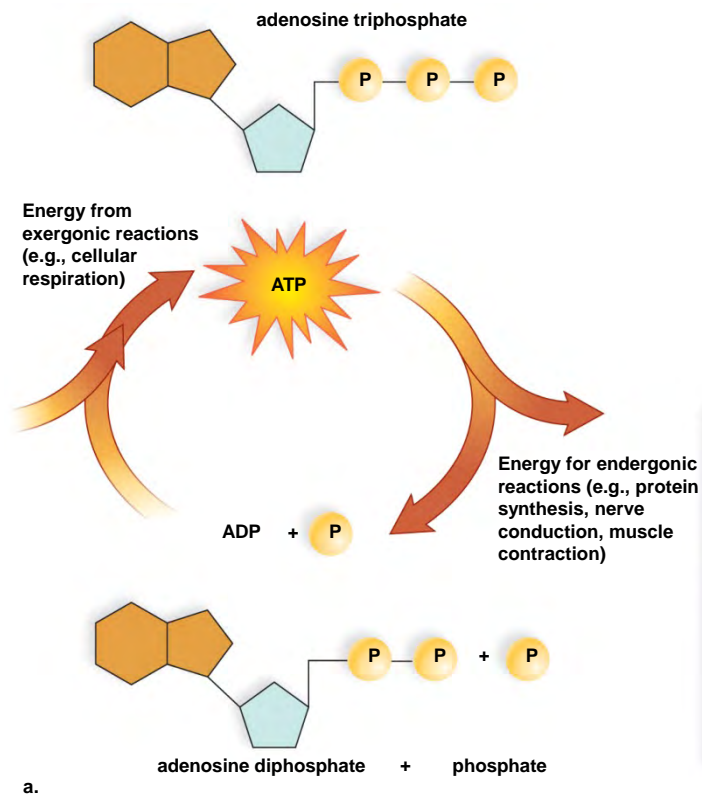


# ATP and Coupled Reactions

- Adenosine triphosphate (ATP)
  - High energy compound used to drive metabolic reactions
  - Constantly being generated from adenosine diphosphate (ADP)
- Composed of:
  - Adenine and ribose (together = adenosine), and
  - Three phosphate groups
- Coupled reactions
  - Energy released by an exergonic reaction captured in ATP
  - That ATP used to drive an endergonic reaction

# The ATP Cycle

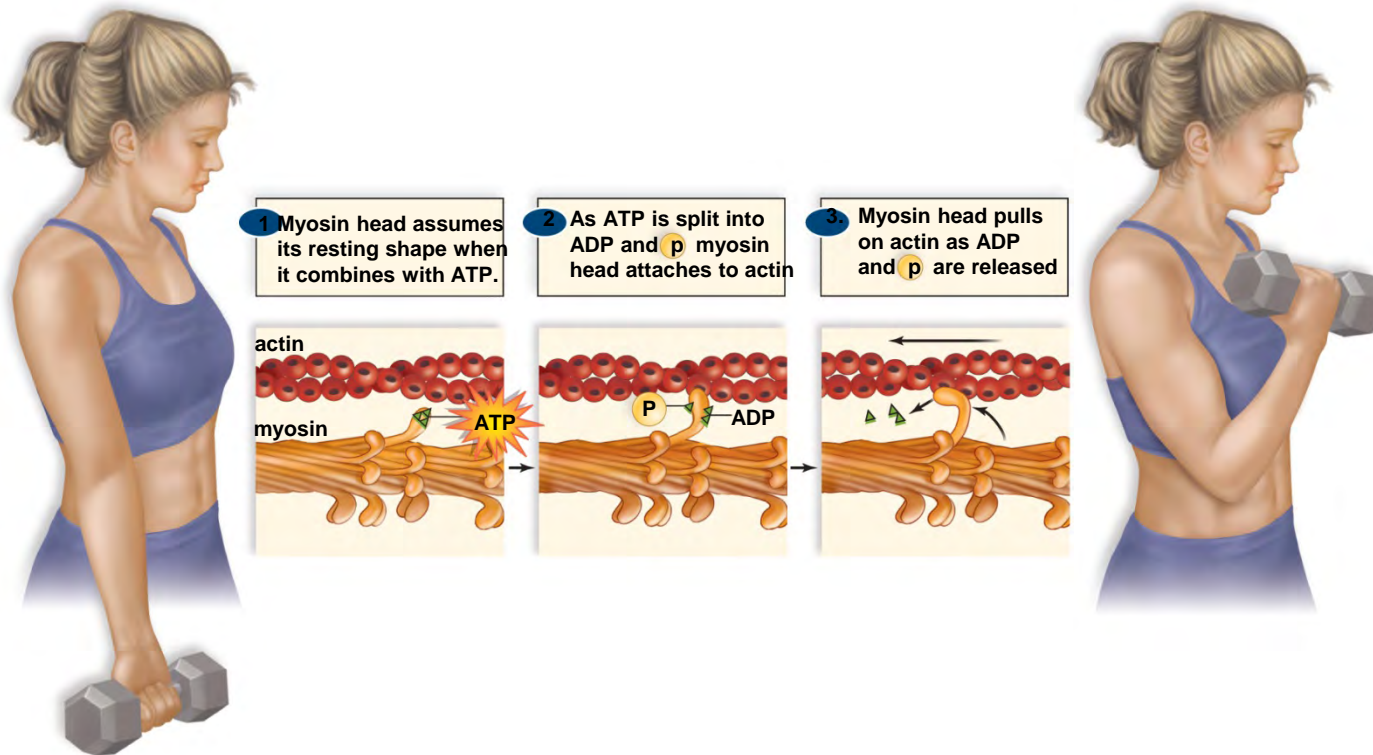
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# Coupled Reactions

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# Work-Related Functions of ATP

- Primarily to perform cellular work
  - Chemical Work - Energy needed to synthesize macromolecules
  - Transport Work - Energy needed to pump substances across plasma membrane
  - Mechanical Work - Energy needed to contract muscles, beat flagella, etc

# Metabolic Pathways

- Reactions are usually occur in a sequence
  - Products of an earlier reaction become reactants of a later reaction
  - Such linked reactions form a metabolic pathway
    - Begins with a particular reactant,
    - Proceeds through several intermediates, and
    - Terminates with a particular end product




“**A**” is Initial  
Reactant

**B, C, D, E, and F**  
are Intermediates

“**G**” is End  
Product

# Animation



The animation, titled "A Biochemical Pathway" by McGraw-Hill, illustrates a four-step enzymatic process. It features a yellow substrate at the top left, which is converted into an orange intermediate by Enzyme 1 (a purple shape). This intermediate is then converted into a red intermediate by Enzyme 2 (a blue shape). The red intermediate is further converted into a pink intermediate by Enzyme 3 (a pink shape). Finally, the pink intermediate is converted into the final product, a red shape, by Enzyme 4 (a blue shape). The final product is shown as a cluster of red shapes at the top right. The animation includes a control bar with Play, Pause, Audio, and Text buttons, and a progress slider.

When a biochemical pathway is functioning, the initial substrate is continually converted to the final product through the series of steps in the pathway.

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# Enzymes

- Enzymes

- Protein molecules that function as catalysts
- The reactants of an enzymatically accelerated reaction are called substrates
- Each enzyme accelerates a specific reaction
- Each reaction in a metabolic pathway requires a unique and specific enzyme
- End product will not appear unless ALL enzymes present and functional





# Animation

**McGraw Hill** **Food Pathogens and Temperature**

121 116 100	°C	250 240 212	°F	Temperature range for canning low-acid foods (kills spores) A pressure-canner is required to reach these temperatures
74		165		Temperature range for destroying bacteria (but not their spores), parasitic worms, and protozoa
57		135		Temperature range for storing thoroughly cooked food; prevents growth of bacteria but doesn't necessarily destroy them
52		125		<b>DANGER ZONE</b> Bacteria grow quickly Do not store within this temperature range for more than 1 to 2 hours
15		60		Recommended refrigerator temperature; still, some bacteria can grow
5 0		41 32		Freezing. Bacteria can't grow, but many will survive; growth can resume on thawing
-18		0		

▶ Play    ⏸ Pause    🔊 Audio    📄 Text

It is the cessation of growth of microorganisms at low temperature, and their physical death at high temperature, that defines the safe temperature ranges for the storage of foods.

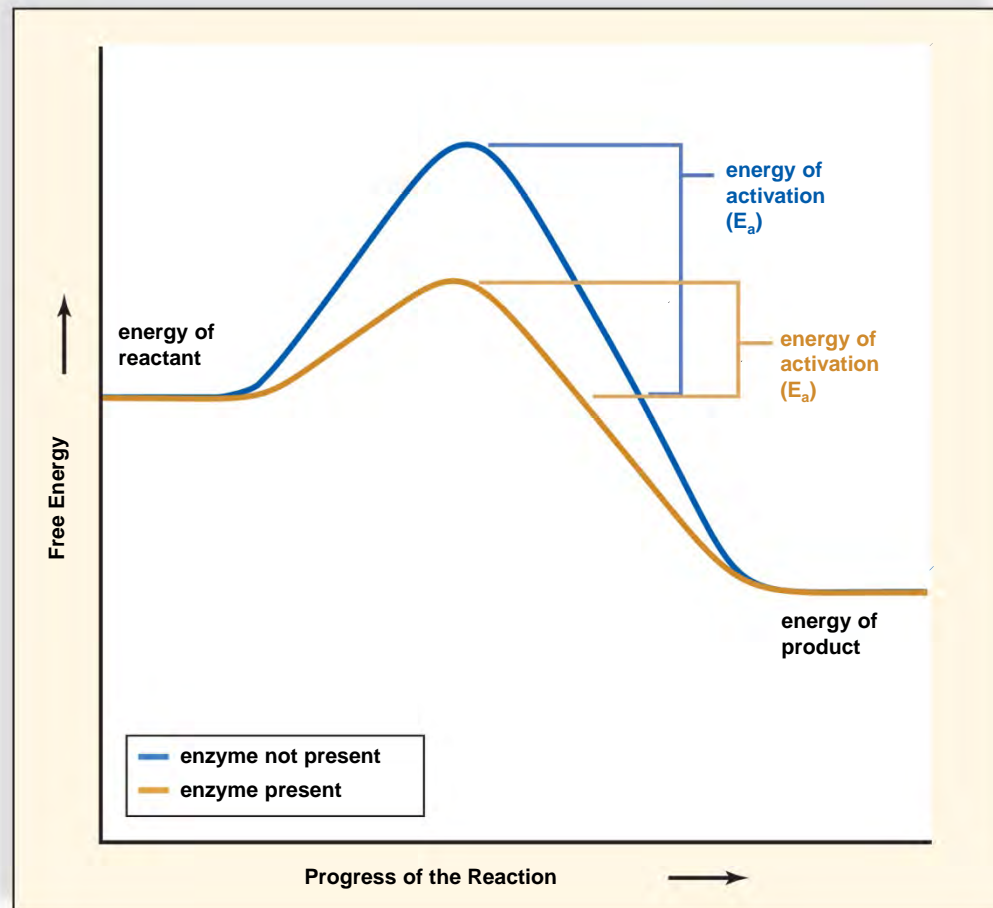
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# Enzymes: Energy of Activation


- Reactants often “reluctant” to participate in reaction
  - Energy must be added to at least one reactant to initiate the reaction
  - Energy of activation
- Enzyme Operation:
  - Enzymes operate by lowering the energy of activation
  - Accomplished by bringing the substrates into contact with one another

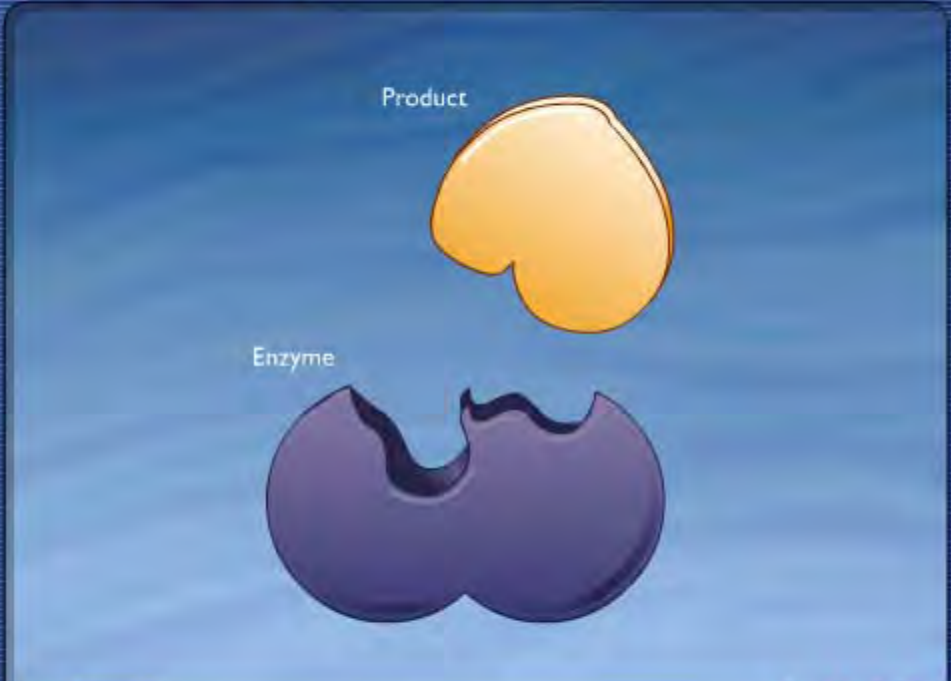
# Energy of Activation

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# Animation

 **How Enzymes Work**



Product

Enzyme

▶ Play    ⏸ Pause    ⏪    ⏩    🔊 Audio    📄 Text


Although this reaction has specifically illustrated the formation of a single product from two substrate molecules, other enzymes catalyze the formation of two products from a single substrate.

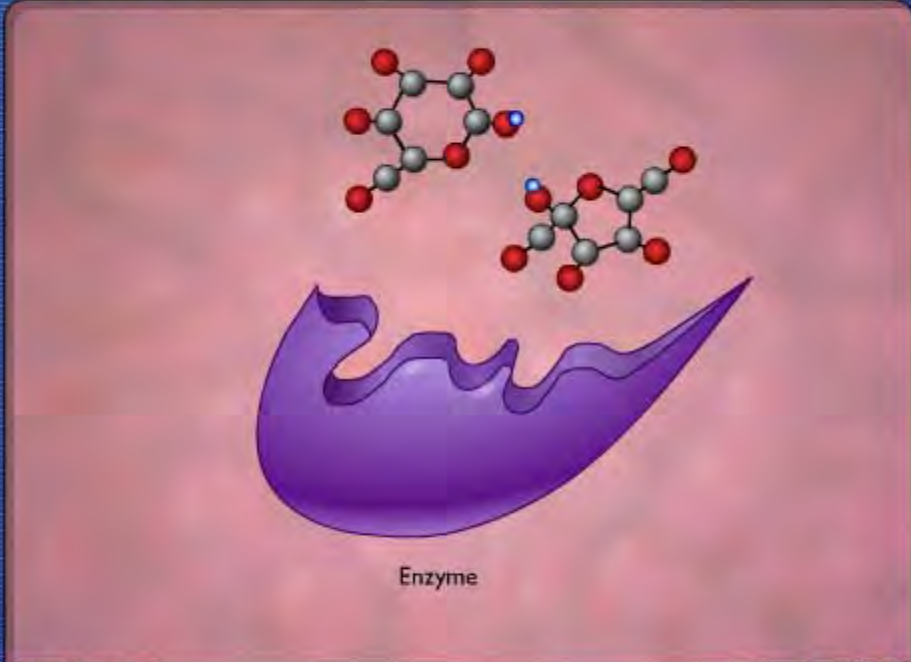
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# Enzyme-Substrate Complex

- The active site complexes with the substrates
- Causes active site to change shape
- Shape change forces substrates together, initiating bond
- Induced fit model

# Animation

 **Enzyme Action and the Hydrolysis of Sucrose**



Enzyme

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This action can be repeated many times until the enzyme becomes denatured, is inhibited or just wears out.

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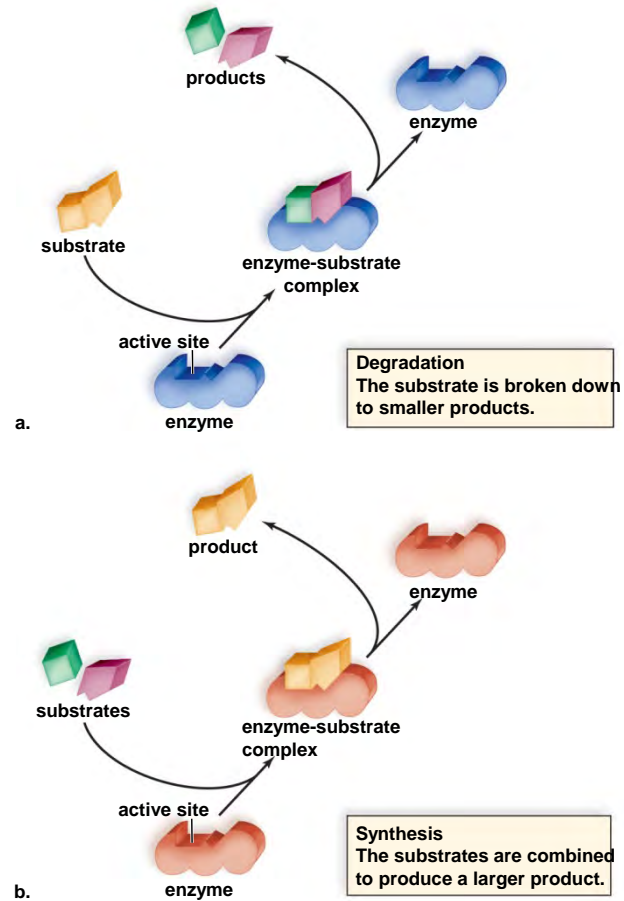
# Degradation vs. Synthesis

- Degradation:
  - Enzyme complexes with a single substrate molecule
  - Substrate is broken apart into two product molecules
- Synthesis:
  - Enzyme complexes with two substrate molecules
  - Substrates are joined together and released as single product molecule



# Degradation vs. Synthesis


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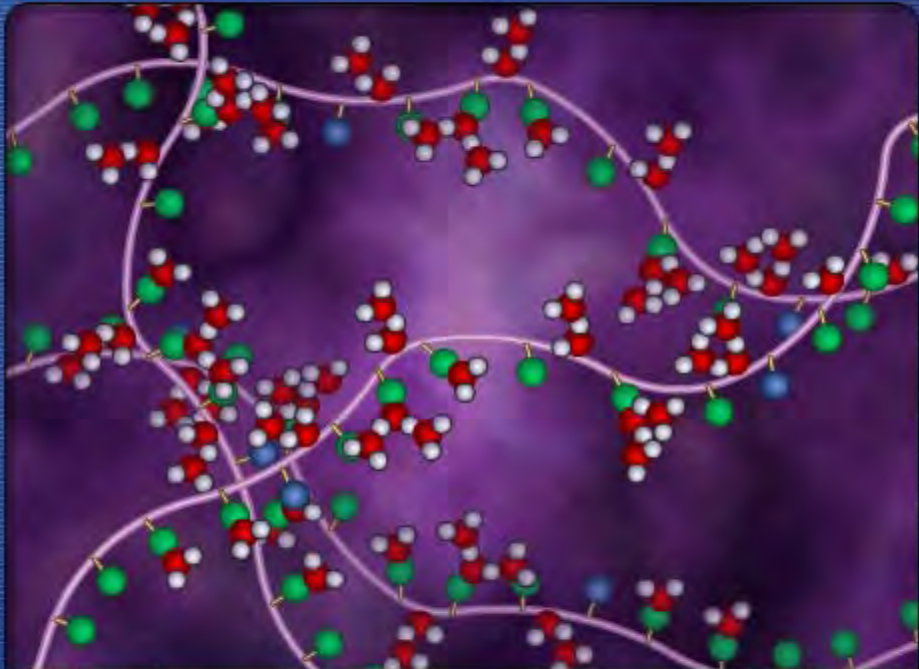


# Factors Affecting Enzyme Activity

- Substrate concentration
  - Enzyme activity increases with substrate concentration
  - More collisions between substrate molecules and the enzyme
- Temperature
  - Enzyme activity increases with temperature
  - Warmer temperatures cause more effective collisions between enzyme and substrate
  - However, hot temperatures destroy enzyme
- pH
  - Most enzymes are optimized for a particular pH

# Animation

 **Protein Denaturation**



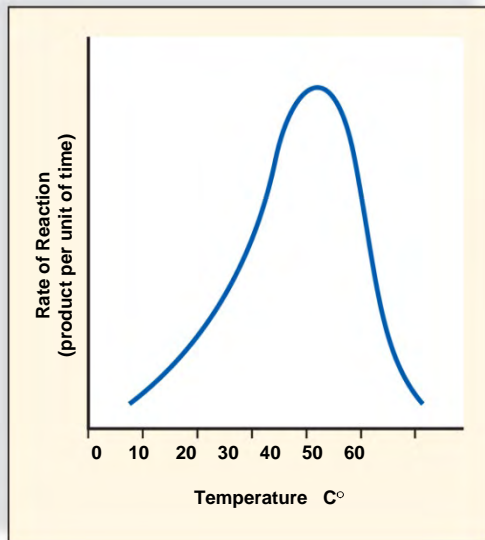
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Denaturation and coagulation of proteins is a complex, irreversible process but the study of denaturation has allowed us to better understand the three-dimensional structure of native proteins.

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# Factors Affecting Enzyme Activity: Temperature

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a. Rate of reaction as a function of temperature



b. Body temperature of ectothermic animals often limits rates of reactions.

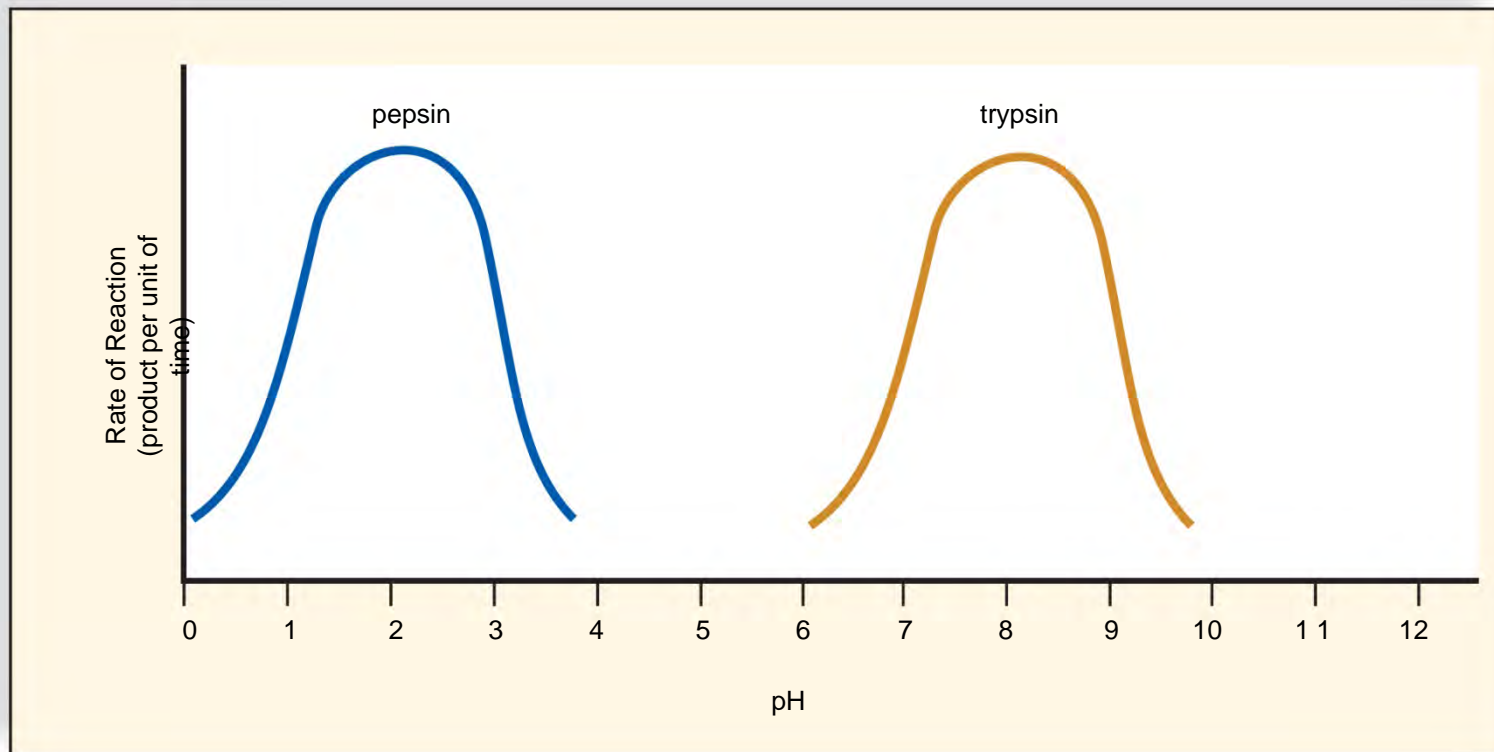


c. Body temperature of endothermic animals promotes rates of reactions.

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# Factors Affecting Enzyme Activity: pH

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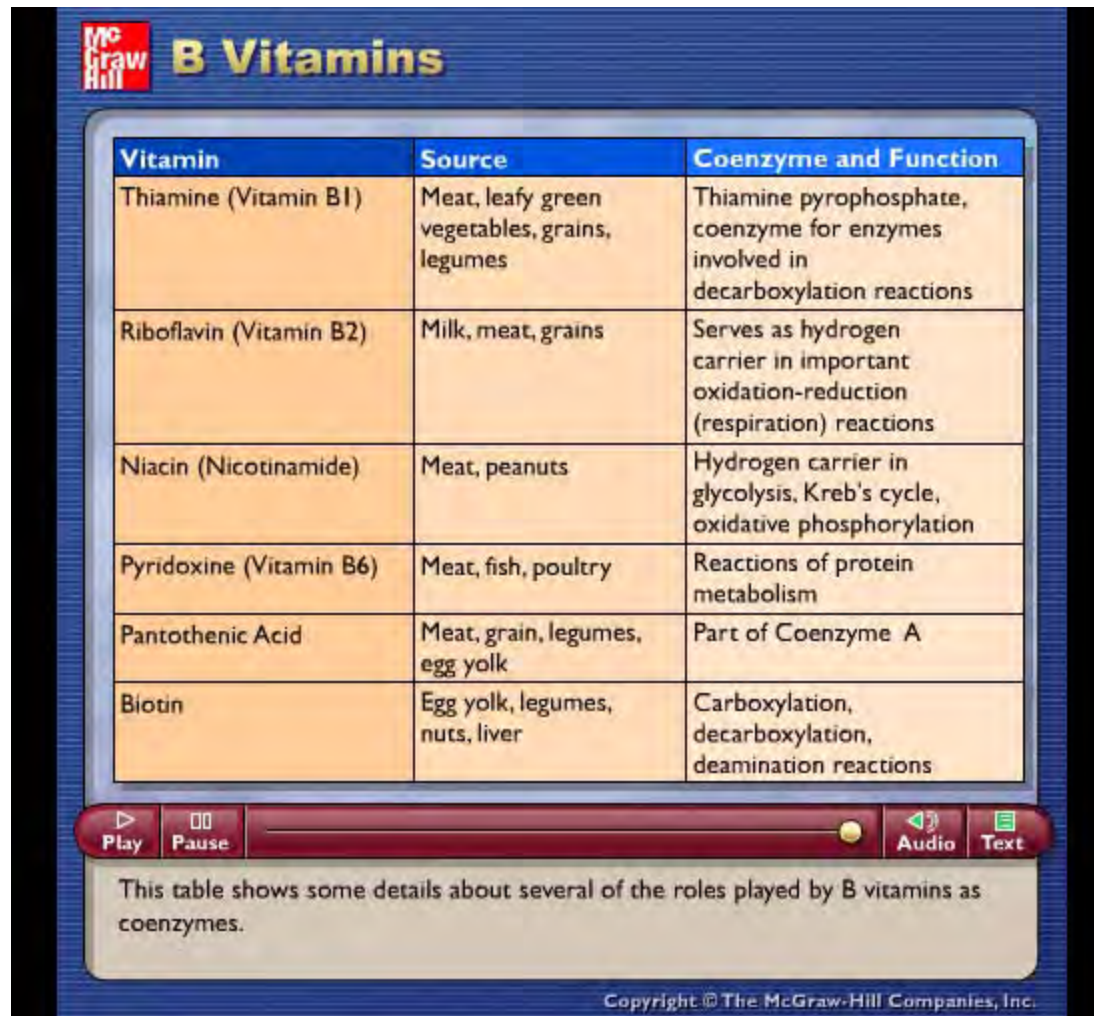


# Factors Affecting Enzyme Activity

- Cells can affect presence/absence of enzyme
- Cells can affect concentration of enzyme
- Cells can activate or deactivate enzyme
  - Enzyme Cofactors
    - Molecules required to activate enzyme
      - Coenzymes are organic cofactors, like some vitamins
      - Phosphorylation – some require addition of a phosphate



# Animation



The image shows a screenshot of an interactive animation interface. At the top left is the McGraw Hill logo. The main title is "B Vitamins". Below the title is a table with three columns: "Vitamin", "Source", and "Coenzyme and Function". The table lists six B vitamins: Thiamine (Vitamin B1), Riboflavin (Vitamin B2), Niacin (Nicotinamide), Pyridoxine (Vitamin B6), Pantothenic Acid, and Biotin. Below the table is a control bar with "Play", "Pause", "Audio", and "Text" buttons, and a progress slider. A text box at the bottom explains that the table shows details about the roles of B vitamins as coenzymes. The copyright notice "Copyright © The McGraw-Hill Companies, Inc." is at the bottom right.

Vitamin	Source	Coenzyme and Function
Thiamine (Vitamin B1)	Meat, leafy green vegetables, grains, legumes	Thiamine pyrophosphate, coenzyme for enzymes involved in decarboxylation reactions
Riboflavin (Vitamin B2)	Milk, meat, grains	Serves as hydrogen carrier in important oxidation-reduction (respiration) reactions
Niacin (Nicotinamide)	Meat, peanuts	Hydrogen carrier in glycolysis, Krebs' cycle, oxidative phosphorylation
Pyridoxine (Vitamin B6)	Meat, fish, poultry	Reactions of protein metabolism
Pantothenic Acid	Meat, grain, legumes, egg yolk	Part of Coenzyme A
Biotin	Egg yolk, legumes, nuts, liver	Carboxylation, decarboxylation, deamination reactions

This table shows some details about several of the roles played by B vitamins as coenzymes.

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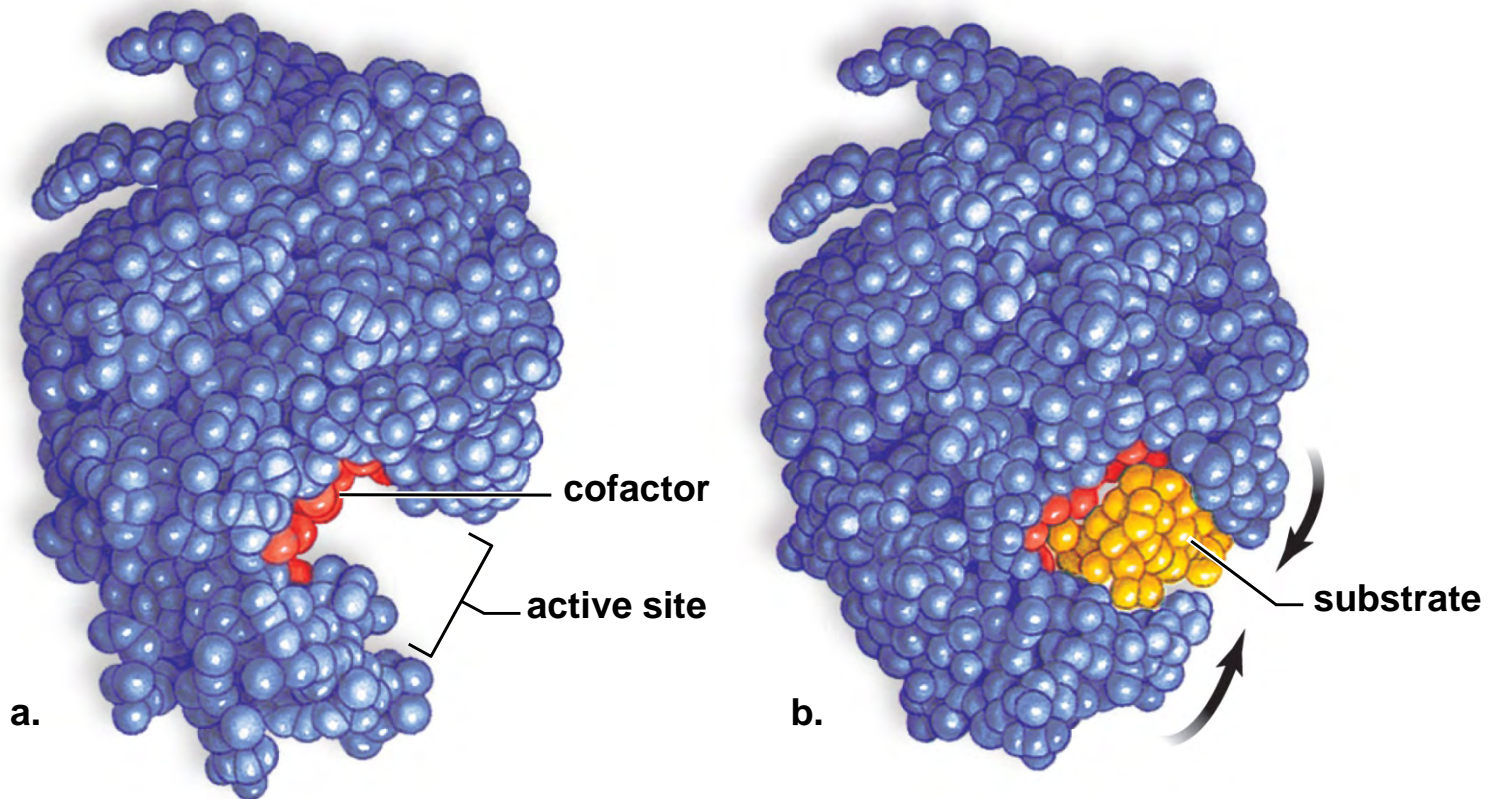


# Factors Affecting Enzyme Activity

- Reversible enzyme inhibition
  - When a substance known as an inhibitor binds to an enzyme and decreases its activity
    - Competitive inhibition – substrate and the inhibitor are both able to bind to active site
    - Noncompetitive inhibition – the inhibitor binds not at the active site, but at the allosteric site
  - Feedback inhibition – The end product of a pathway inhibits the pathway's first enzyme

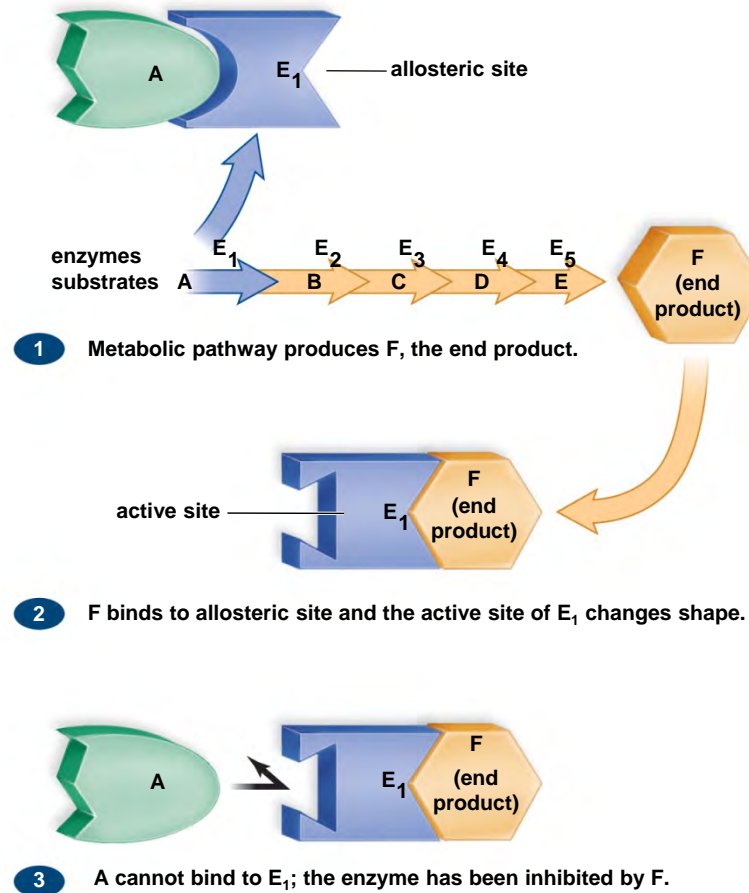
# Cofactor at Active Site

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# Factors Affecting Enzyme Activity: Feedback Inhibition

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# Animation

**McGraw Hill** Feedback Inhibition of Biochemical Pathways

The diagram illustrates a biochemical pathway with four enzymes, labeled Enzyme 1 through Enzyme 4. Enzyme 1 is a large purple structure. Enzyme 2 is a smaller purple structure. Enzyme 3 is a pink structure. Enzyme 4 is a blue structure. A cluster of red, bean-shaped molecules is shown above Enzyme 4, representing the final product of the pathway. These red molecules are bound to Enzyme 4, which is shown in a state of inhibition, preventing it from catalyzing the final step of the pathway. This inhibition also affects the preceding enzymes, as they are shown in a state of being 'turned off' or inhibited.

Enzyme 1      Enzyme 2      Enzyme 3      Enzyme 4

▶ Play    ⏸ Pause    ◀ Audio    📄 Text

There is no substrate for subsequent steps in the pathway and the final product is no longer synthesized.

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# Irreversible Inhibition

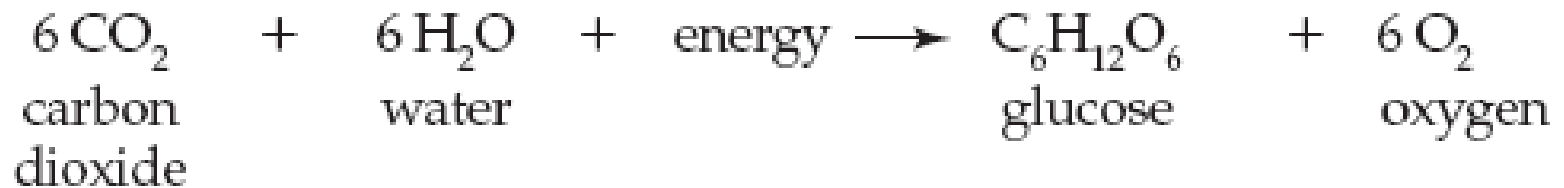
- Materials that irreversibly inhibit an enzyme are known as poisons
- Cyanides inhibit enzymes resulting in all ATP production
- Penicillin inhibits an enzyme unique to certain bacteria
- Heavy metals irreversibly bind with many enzymes
- Nerve gas irreversibly inhibits enzymes required by nervous system

# Oxidation-Reduction

- Oxidation-reduction (redox) reactions:
  - Electrons pass from one molecule to another
    - The molecule that loses an electron is oxidized
    - The molecule that gains an electron is reduced
  - Both take place at same time
  - One molecule accepts the electron given up by the other

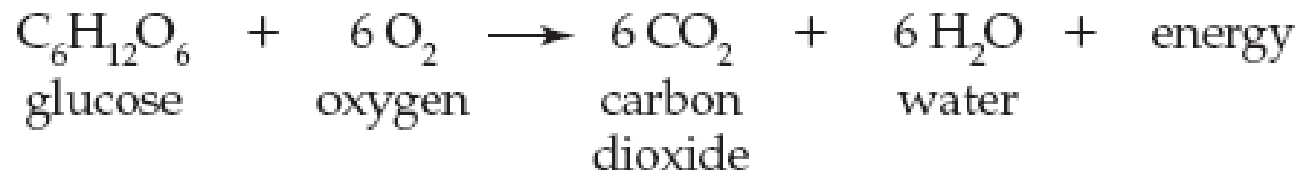
# Photosynthesis and Cellular Respiration

## Photosynthesis



## Cellular Respiration

The overall equation for cellular respiration is opposite to that for photosynthesis:



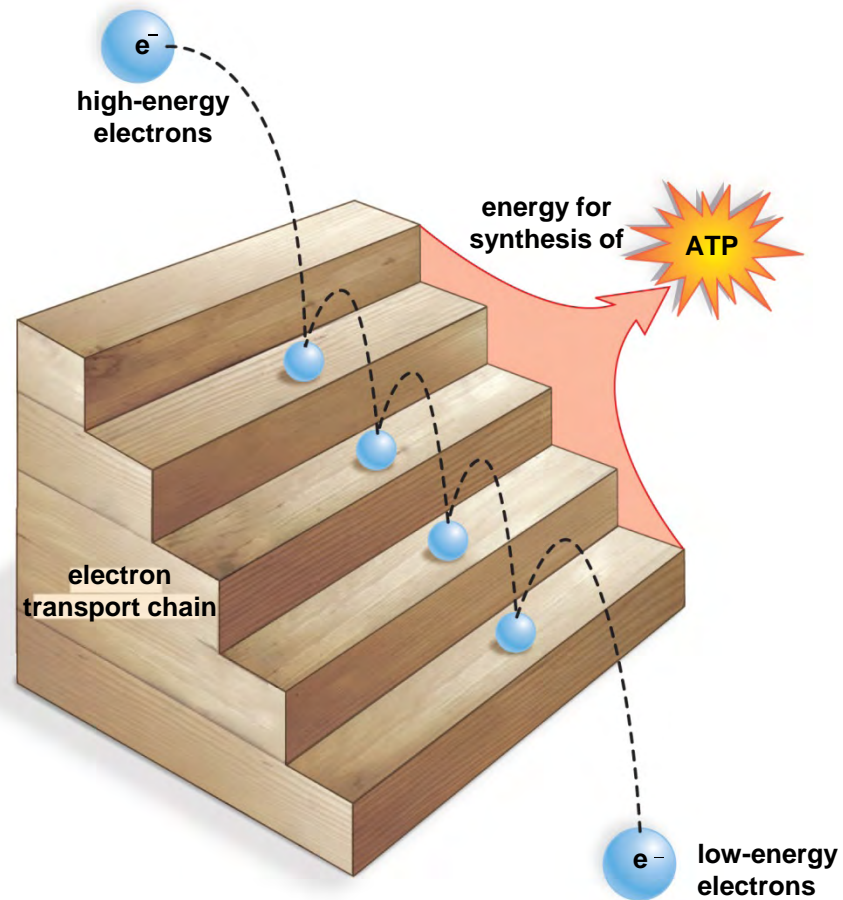


# Electron Transport Chain

- Membrane-bound carrier proteins found in mitochondria and chloroplasts
- Physically arranged in an ordered series
  - Starts with high-energy electrons and low-energy ADP
  - Pass electrons from one carrier to another
    - Electron energy used to pump hydrogen ions ( $H^+$ ) to one side of membrane
    - Establishes electrical gradient across membrane
    - Electrical gradient used to make ATP from ADP – Chemiosmosis
  - Ends with low-energy electrons and high-energy ATP

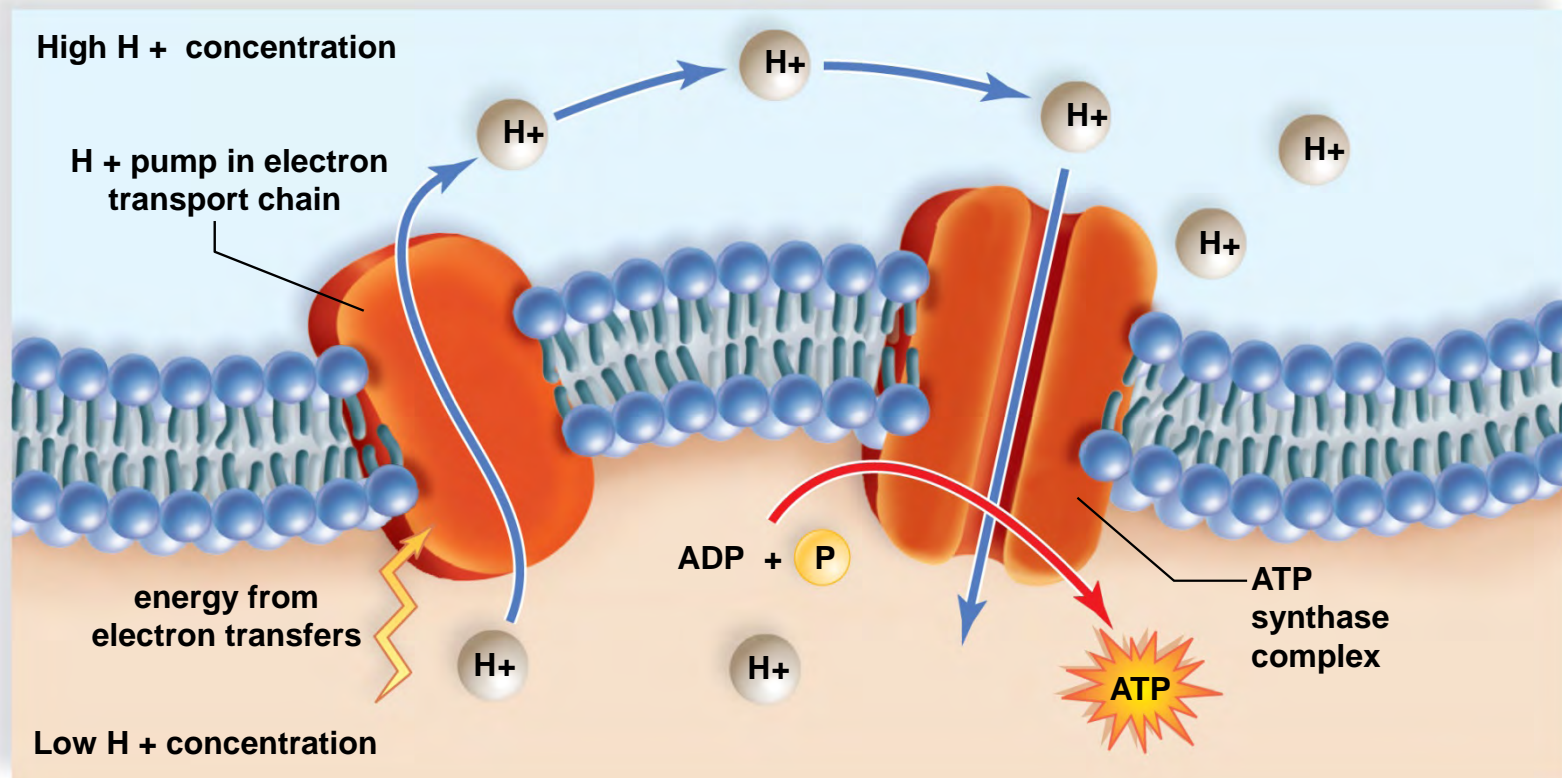
# A Metaphor for the Electron Transport Chain

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# Chemiosmosis

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# Review

- Forms of Energy
  - Laws of Thermodynamics
- Metabolic Reactions
  - ATP
- Metabolic Pathways
  - Energy of Activation
  - Enzymes
  - Photosynthesis
  - Cellular Respiration