

## 6. OTHER EFFECTS ON ENZYME ACTIVITY

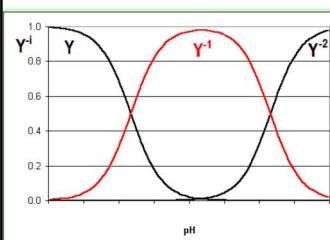
- Ionic strength
- pH
- TEMPERATURE
- Shear
- Pressure (hydrostatic)
- Surface tension
- Chemicals (alcohol, urea,  $\text{H}_2\text{O}_2$ ...)
- Light, sonication, ionising radiations

Reversible changes  
Irreversible



BME Alkalmazott Biotechnológia és Élelmisztudomány Tanszék

## Effect of pH



$$Y^- = \frac{1}{1 + H^+ / K_1 + K_2 / H^+}$$

$$H^+_{\text{optimum}} = \sqrt{K_1 K_2}$$

$$(pH)_{\text{optimum}} = \frac{1}{2} (pK_1 + pK_2)$$

$$V_{\max} = k_2 E_0 Y^- = k_2 E_0 \frac{1}{1 + H^+ / K_1 + K_2 / H^+}$$



BME Alkalmazott Biotechnológia és Élelmisztudomány Tanszék

## Active side chains

Changes in activity of proteins are caused by changes of amino acid side chains.

Acidic: -COOH: Asp, Glu Basic: -NH<sub>2</sub>: Lys, Arg  
(and terminal -COOH and -NH<sub>2</sub>)

amide: -CO-NH<sub>2</sub>: Asn, Gln

Polar: -OH: Ser, Thr -SH: Cys, -S-CH<sub>3</sub>: Met

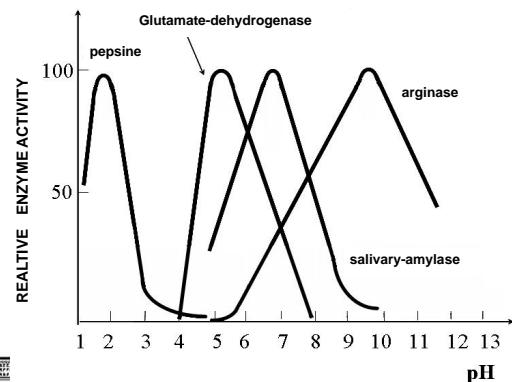
Imidazole: His Guanidin: Arg

H-bonds: C=O ..... H-O- C=O ..... H-NH-



BME Alkalmazott Biotechnológia és Élelmisztudomány Tanszék

## Effect of pH

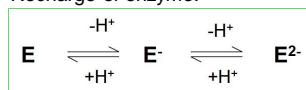


pH

## Effect of pH

Proteins: + and - charged side chains ← their charge depends on dissociation ← determined by pH → it effects the active centre.

Recharge of enzyme:



Only E<sup>-</sup> is active!

Ratio of active enzymes:  $Y^- = E^- / E_0$

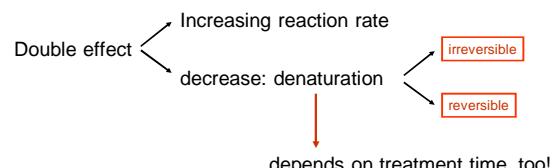
Michaelis-féle pH függvények:

$$Y^- = \frac{1}{1 + H^+ / K_1 + K_2 / H^+}$$



BME Alkalmazott Biotechnológia és Élelmisztudomány Tanszék

## Effect of pH temperature



$$\frac{dE_a}{dt} = -kE_a \longrightarrow E_a(t) = E_{a0} e^{-kt}$$



BME Alkalmazott Biotechnológia és Élelmisztudomány Tanszék

