

BERG/STRYER V STUDY GUIDE

CHAPTER 8 rev

1. Homework 4, 9, 11, 12, 13. Understand the general statements about enzymes on 189-200: they are very **specific**; they can be **regulated** several ways (feedback/allosteric inhibition, regulatory proteins, covalent modification, and zymogen cleavage, as examples); they can **transform** energy; they **can't** move the **equilibrium** point; they stabilize the **transition state**; they have an **active site cleft**; and they often **change shape** in response to the "correct" substrate (**Koshland's Induced Fit**, p. 200). Note 6 Enzyme classes "OTHLIL" Table 8.3 p. 193.
2. An important point in the chapter is the discussion of **Gibbs' Free Energy**, or ΔG . At equilibrium, the **enthalpy** change for a reaction will equal the **entropy** change times the absolute temperature, that is: $\Delta H = T\Delta S$. For reactions *not* at equilibrium, these two quantities differ, and the difference shows the available reaction energy, thus: $\Delta G = \Delta H - T\Delta S$. Defined this way -- reactions *at* equilibrium have $\Delta G = 0$. Reactions which will move forward spontaneously have $\Delta G < 0$, i.e. negative. Reactions which will back up have $\Delta G > 0$. When standard conditions are applied, that is, all concentrations are set to [1 M], then the value of the free energy change will be ΔG° , the **Standard Free Energy Change**. Know the 3 rules on the bottom of p. 193, and Equations (1) and (5) on 194-5. Be sure you understand Table 8.4. A difference in ΔG° of roughly 1.4 kcal/mol corresponds to a tenfold difference in the equilibrium constant. Thus, linking ATP hydrolysis to some reaction, which brings in -7.3 kcal/mol, ought to make something like a million-fold difference in the combined K_{eq} .
3. The single most important concept in this chapter is the **Michaelis Menten Equation**, p. 203 (23). You should memorize the equation in this form and be able to use it. You should also understand the derivation on 201-2. **Rate constants** (lowercase **k**) only "look" at a reaction in a single direction, whereas equilibrium constants (capital **K**) "look" at both directions. Rate constants fall out simply from the principle of Mass Action. You should be able to figure out the dimensions (units) of the various rate constants in the M-M derivation. You should also know the underlying assumptions -- mainly, "**Initial Rate**" (i.e. $[P] = \sim 0$) and "**Steady State**" ($[ES]$ is constant, so $V_{fwd} = V_{back}$). You should also understand that the Michaelis Menten Equation assumes a single active site and a single substrate, so that many enzymes fit different kinetic patterns. The Michaelis-Menten equation graphs as a rectangular hyperbola (like Myoglobin's oxygen binding curve). **Allosteric** enzymes, usually with multiple interacting active sites, graph as sigmoidal plots (Fig 8.14 p. 208 and p. 267). Understand the **double reciprocal plot** shown in the appendix (p. 221-2) but don't use equation (31) please.
4. Understand the significance of K_m , V_{max} and turnover number k_2 (p. 203 ff). Notice that the K_m varies in Table 8.5 from 0.4 to 8000 μM . A "typical" K_m might be about 1 mM or 1000 μM . Discussing a "typical" V_{max} is rather meaningless since $V_{max} = k_2 [E_t]$, and the enzyme concentration can be nearly anything. Instead, the "**turnover number**" or k_2 is often discussed - - in Table 8.6, it varies from 0.5 to 600,000 per second. Once again, a "typical" number might be about 300/sec. A high turnover number means a "fast" enzyme. A low K_m means an enzyme binds tightly and specifically to its substrate. The term " k_{cat} " is defined on 205, and mainly is used to discuss the maximum rates of more complicated, non-M-M enzymes. We will confine our attention to k_2 . Be able to distinguish between **competitive** and **non-competitive** inhibition (p. 209 ff). Understand Ascorbic Acid (vitamin C) p. 218.