

Comments on Enzymes (Chapter 3)



Overview Enzymes

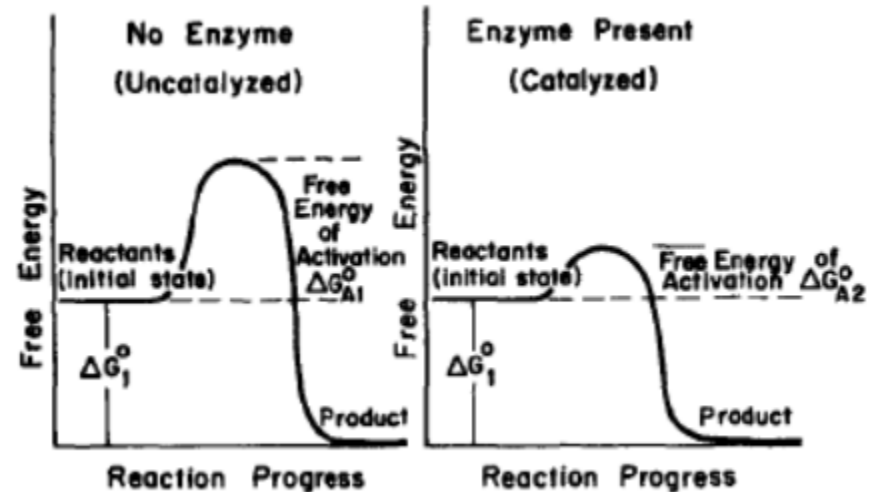
Enzymes are biocatalysts – lower activity energy of a reaction by binding with the substrate

- Proteins, glycoproteins, or RNA molecules with high molecular weights (15,000 to several million)
- Some proteins require a nonprotein group as a cofactor

Require optimal conditions (pH, temperature, ionic strength) for maximum activity

Can be used in suspension or in immobilized form

- Immobilization provides enzyme reutilization w/o recovery & purification
- May result in diffusion limitations, enzyme instability, loss of activity, and/or a shift in optimal conditions (pH, ionic strength)



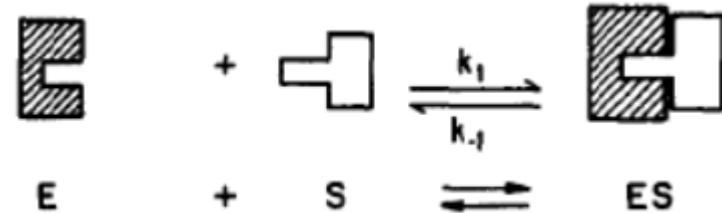
Issue with enzyme “concentration”

We talk about enzyme concentration but that is a complicated subject

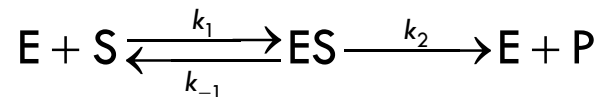
- Only in highly purified concentrations can be talk about [E] as mol/L or g/L
- In crude preparations concentration is in terms of “units”
 - “Unit” an amount of enzyme that gives a prescribed amount of activity under specified conditions
 - For example, one unit would form one μmol product per minute @ specified pH & temperature with substrate concentration much greater than K_m
 - “Specific activity” is number units per amount of total protein
 - Concentrating the crude preparation could increase the specific activity
 - Only include enzyme that is still catalytically active – concentrating can denature enzyme & make it inactive

Enzyme pathways & kinetics

Simplest model is the “lock & key” model



“Saturation” kinetic model formulated Henri and Michaelis & Menten...



Product balance...

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

Enzyme balance...

$$\frac{d[ES]}{dt} = k_1 [E][S] - k_{-1} [ES] - k_2 [ES] \quad \text{and} \quad [E] = [E_0] - [ES]$$

Enzyme pathways & kinetics

Assume rapid equilibrium for the first step...

$$K'_m = \frac{k_{-1}}{k_1} = \frac{[E][S]}{[ES]}$$

From the enzyme balance ($[E] = [E_0] - [ES]$)...

$$K'_m = \frac{([E_0] - [ES])[S]}{[ES]} \Rightarrow [ES] = \frac{[E_0][S]}{K'_m + [S]}$$

From the product balance...

$$v \equiv \frac{d[P]}{dt} = k_2 [ES] = k_2 \frac{[E_0][S]}{K'_m + [S]} = \frac{V_m [S]}{K'_m + [S]}$$

Enzyme pathways & kinetics

More general, assume quasi-steady state...

$$\frac{d[ES]}{dt} \approx 0 = k_1[E][S] - k_{-1}[ES] - k_2[ES] \Rightarrow [ES] = \frac{k_1[E][S]}{k_{-1} + k_2}$$

From the enzyme balance ($[E] = [E_0] - [ES]$)...

$$[ES] = \frac{k_1([E_0] - [ES])[S]}{k_2 + k_{-1}} \Rightarrow [ES] = \frac{[E_0][S]}{\left(\frac{k_2 + k_{-1}}{k_1}\right) + [S]}$$

From the product balance...

$$v \equiv \frac{d[P]}{dt} = k_2[ES] = k_2 \frac{[E_0][S]}{\left(\frac{k_2 + k_{-1}}{k_1}\right) + [S]} = \frac{V_m[S]}{K_m + [S]} \Rightarrow \begin{cases} V_m = k_2[E_0] \\ K_m = \frac{k_2 + k_{-1}}{k_1} \end{cases}$$

Determining rate parameters for Michaelis-Menten kinetics

Model parameters K_m & V_m to relate v & $[S]$

$$v = \frac{V_m [S]}{K_m + [S]}$$

Appropriate for K_m from low concentrations

$$\frac{1}{v} = \left(\frac{K_m}{V_m} \right) \cdot \frac{1}{[S]} + \left(\frac{1}{V_m} \right)$$

Appropriate for V_m from high concentrations

$$\left(\frac{[S]}{v} \right) = \left(\frac{K_m}{V_m} \right) + \left(\frac{1}{V_m} \right) \cdot [S]$$

More Complicated Enzyme Kinetics

Allosteric enzymes – Have more than one binding site

$$v = -\frac{d[S]}{dt} = \frac{V_m [S]^n}{K_m'' + [S]^n}$$

- n is the cooperativity coefficient; $n > 1$, positive cooperativity
- Putting into straight-line form...

$$v = \frac{V_m [S]^n}{K_m'' + [S]^n} \Rightarrow \frac{v}{V_m - v} = \frac{[S]^n}{K_m''}$$
$$\ln\left(\frac{v}{V_m - v}\right) = n \ln([S]) - \ln(K_m'')$$

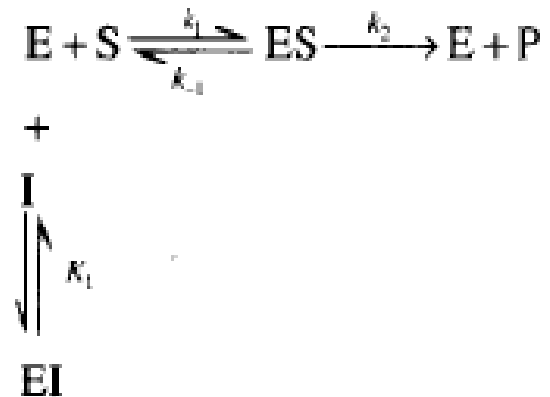
More Complicated Enzyme Kinetics – Inhibition

Competition for the enzymes

- Competitive
 - Inhibitor binds with enzyme but is not on a path to create product
- Noncompetitive
 - Binds with sites other than those used by the substrate.
 - Other reagents needed to block the inhibitor binding.
- Uncompetitive
 - Binds to the ES complex.
 - Can slow down the overall reaction
- Substrate inhibition
 - Substrate can bind to ES to form a non-productive complex form
 - Seen at large substrate concentrations

More Complicated Enzyme Kinetics – Inhibition

Competitive inhibition

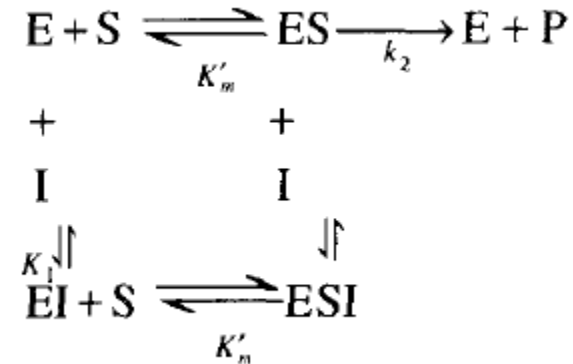


- Competes with the binding of the enzyme but does not lead to product formation. Effect can be overcome with high substrate concentrations

$$v = \frac{V_m [S]}{K'_m \left(1 + \frac{[I]}{K_I} \right) + [S]} = \frac{V_m [S]}{K'_{m,\text{app}} + [S]} \Rightarrow K'_{m,\text{app}} = K'_m \left(1 + \frac{[I]}{K_I} \right)$$

More Complicated Enzyme Kinetics – Inhibition

Noncompetitive inhibition

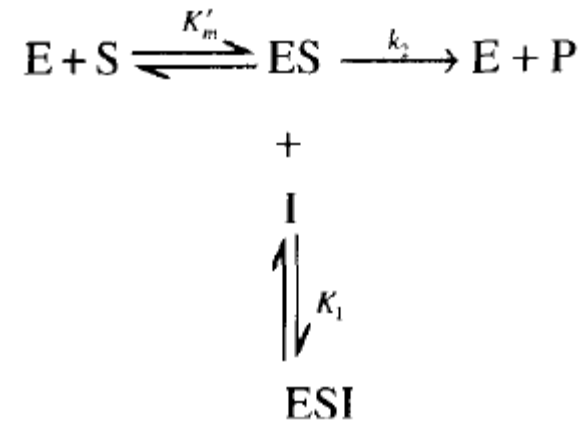


- Binds with sites other than those used by the substrate. Other reagents needed to block the inhibitor binding.

$$v = \frac{V_m}{\left(1 + \frac{[I]}{K_I}\right) \left(1 + \frac{K'_m}{[S]}\right)} = \frac{V_{m,app} [S]}{(K'_{m,app} + [S])} \Rightarrow V_{m,app} = \frac{V_m}{\left(1 + \frac{[I]}{K_I}\right)}$$

More Complicated Enzyme Kinetics – Inhibition

Uncompetitive inhibition

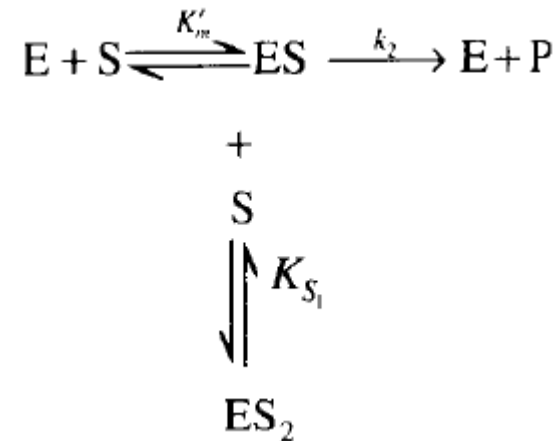


- Binds to the ES complex. Reduction of V_m more apparent than the reduction of K'_m

$$v = \frac{\frac{V_m}{1 + [I]/K_I}}{\frac{K'_m}{1 + [I]/K_I} + [S]} = \frac{V_{m,app} [S]}{K'_{m,app} + [S]} \Rightarrow \begin{cases} V_{m,app} = \frac{V_m}{1 + [I]/K_I} \\ K'_{m,app} = \frac{K'_m}{1 + [I]/K_I} \end{cases}$$

More Complicated Enzyme Kinetics – Inhibition

Substrate inhibition



- Low substrate concentrations do not show inhibition, only at larger values

$$v = \frac{V_m [S]}{K'_m + [S] + \frac{[S]^2}{K_{SI}}} \Rightarrow \left\{ \begin{array}{l} v \approx \frac{V_m [S]}{K'_m + [S]} \quad \text{when } [S]^2 / K_{SI} \ll 1 \\ v \approx \frac{V_m}{1 + \frac{[S]}{K_{SI}}} \quad \text{when } K'_m / [S] \ll 1 \end{array} \right.$$

Comparison of inhibited enzyme kinetics

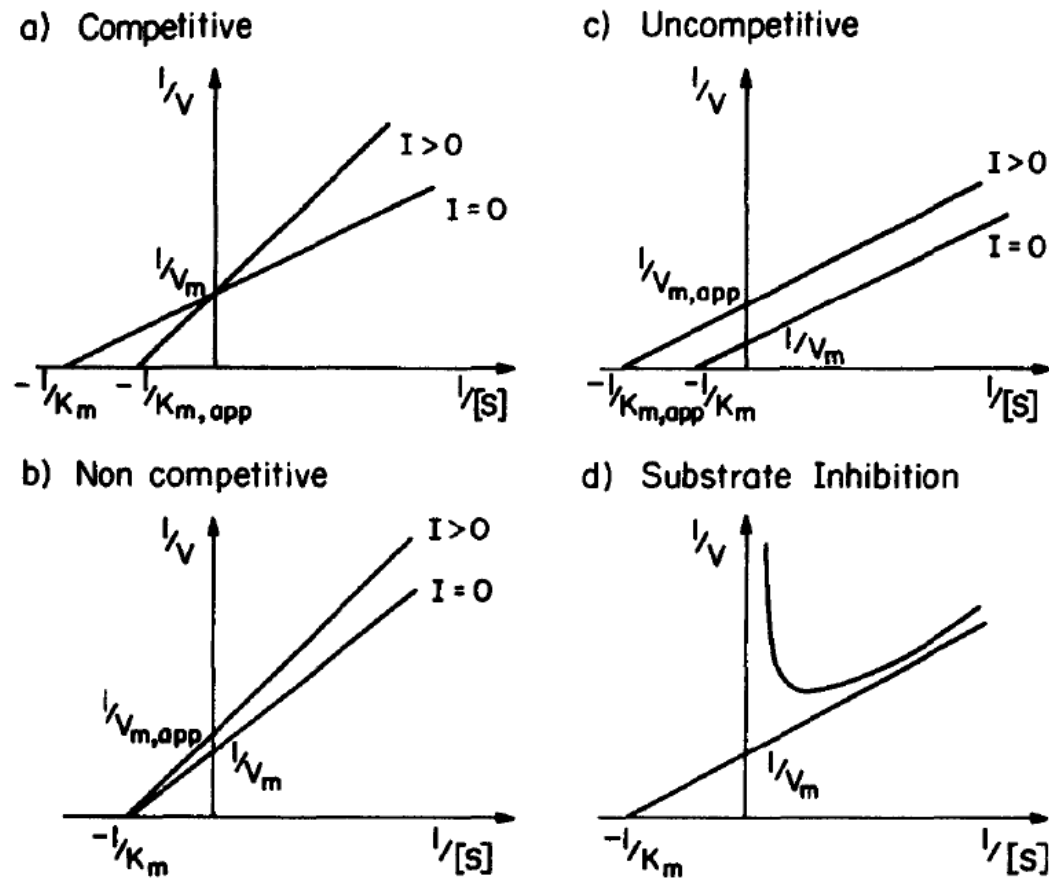


Figure 3.10. Different forms of inhibited enzyme kinetics.

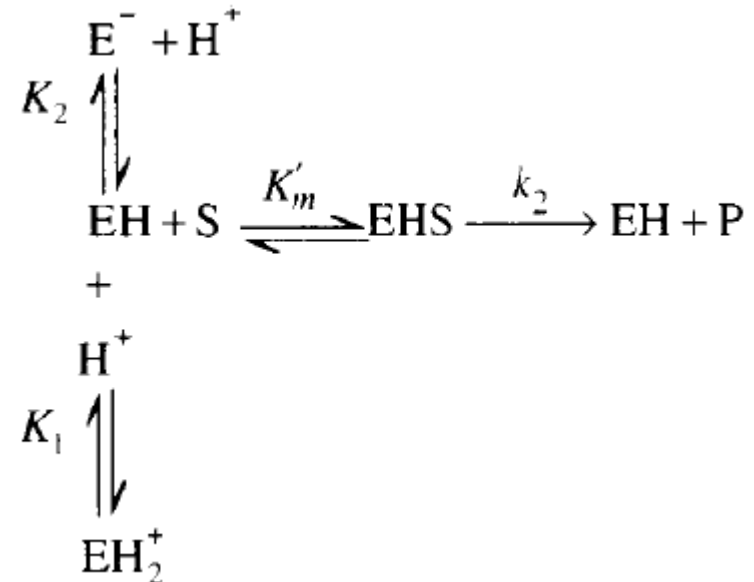
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Effect of pH

Some enzymes have ionic groups on their active sites

- May change the activity of the site
- May change the overall shape of the enzyme

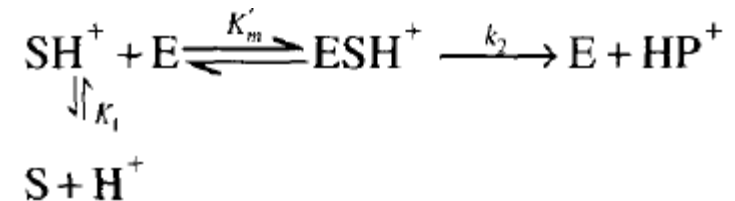


- Low substrate concentrations do not show inhibition, only at larger values

$$v = \frac{V_m [S]}{K'_m \left(1 + \frac{K_2}{[H^+]} + \frac{[H^+]}{K_1} \right) + [S]} = \frac{V_m [S]}{K'_{m,app} + [S]} \Rightarrow K'_{m,app} = K'_m \left(1 + \frac{K_2}{[H^+]} + \frac{[H^+]}{K_1} \right)$$

Effect of pH

Some substrates may be ionized



$$v = \frac{V_m [S]}{K'_m \left(1 + \frac{K_1}{[H^+]} \right) + [S]} = \frac{V_m [S]}{K'_{m,app} + [S]} \Rightarrow K'_{m,app} = K'_m \left(1 + \frac{K_1}{[H^+]} \right)$$

Optimum pH values usually determined experimentally

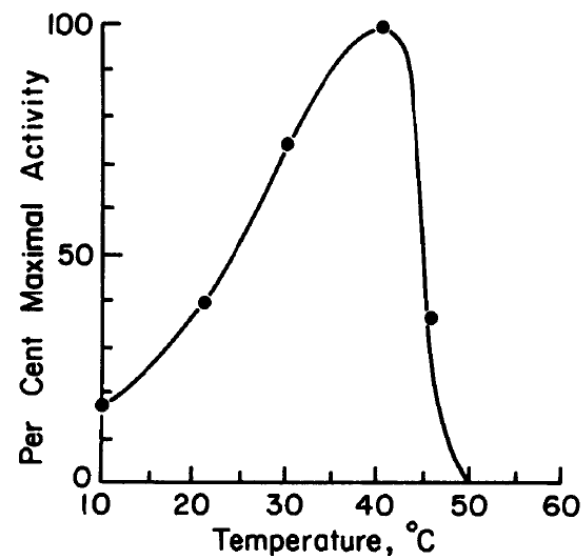
Temperature effects

Two competing effects

- Increasing temperature usually will increase the rate coefficients

$$V_m = k_2 [E_0] \quad \text{and} \quad k_2 = A \exp(-E_a / RT)$$

- However, increased temperature could denature the enzyme & lower its activity
 - There is a time dependency to this denaturing. Figure 3.15 shows inactivity after being exposed to higher temperatures for 10 minutes.



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Insoluble substrate

Mass transfer limited. More potential reactive sites than enzyme molecules

$$v = \frac{V_{\max,S} [E]}{K_{\text{eq}} + [E]} \Rightarrow \begin{cases} V_{\max,S} = k_2 [S_0] \\ K_{\text{eq}} = \frac{k_{\text{desorb}}}{k_{\text{adsorb}}} \end{cases}$$

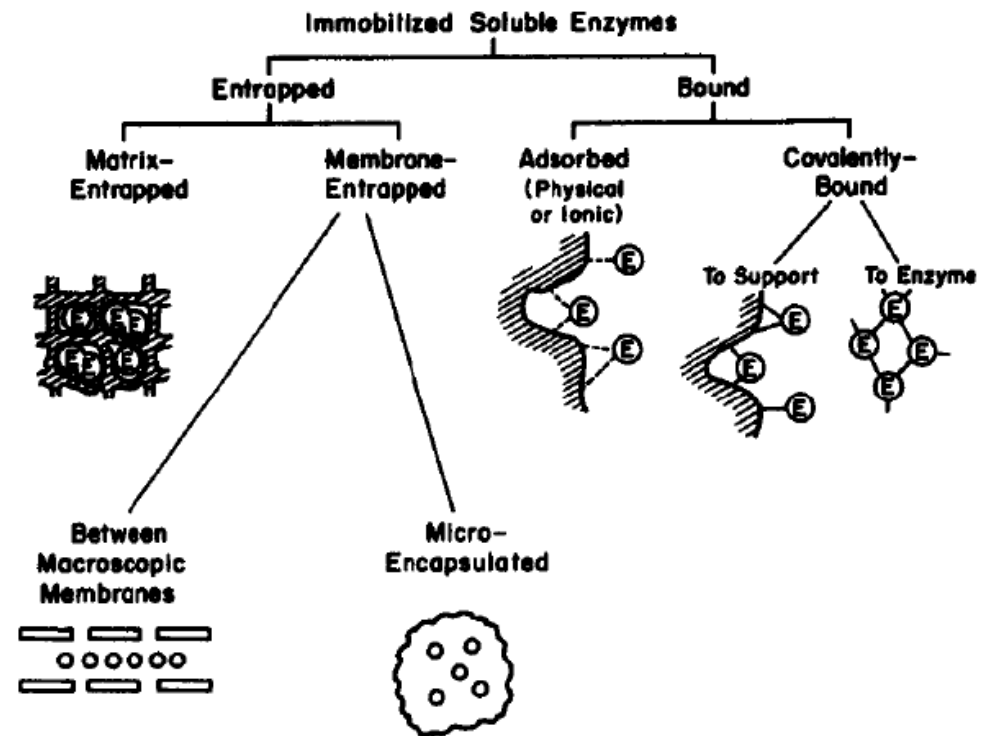
Immobilized enzyme systems

Restrict the enzymes within the reactor & not allowing them to leave with the product

- Enzyme reutilization without enzyme recovery & purification processes
- Product purity is usually improved
- Minimize effluent handling problems

Methods

- Surface immobilization
- Entrapment



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Immobilized enzyme systems

TABLE 3.4 Effect of Immobilization Methods on the Retention of Enzymatic Activity of Aminoacylase

Support	Method	Observed activity (units)	Enzyme activity immobilized (%)
Polyacrylamide	Entrapment	526	52.6
Nylon	Encapsulation	360	36.0
DEAE-cellulose	Ionic binding	668	55.2
DEAE-Sephadex A-50	Ionic binding	680	56.2
CM-Sephadex C-50	Ionic binding	0	0
Iodoacetyl cellulose	Covalent binding	472	39.0
CNBr-activated Sephadex	Covalent binding	12	1.0
AE-cellulose	Cross-linked with glutaraldehyde	8	0.6

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Immobilized enzyme systems – surface bound

Diffusional limitations may be significant

- Damköhler number...

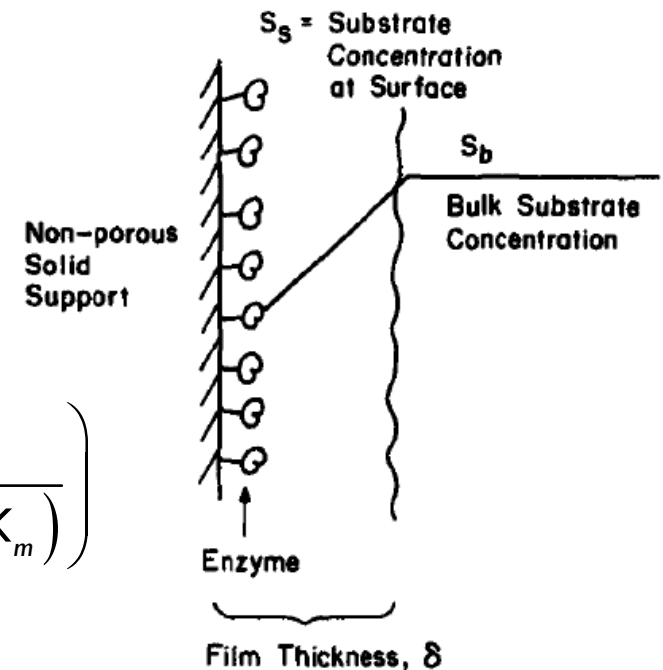
$$N_{Da} = \frac{\text{Maximum rate of reaction}}{\text{Maximum rate of diffusion}} = \frac{V_{m'}}{k_L [S_b]}$$

- When reaction limited ($N_{Da} \ll 1$)

$$v \approx \frac{V'_m [S_b]}{K_{m,app} + [S_b]} \Rightarrow K_{m,app} = K_{m,app} \left(1 + \frac{V'_m}{k_L ([S_b] + K_m)} \right)$$

when diffusion limited ($N_{Da} \gg 1$)

$$v \approx k_L [S_b]$$



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Immobilized enzyme systems – porous matrix

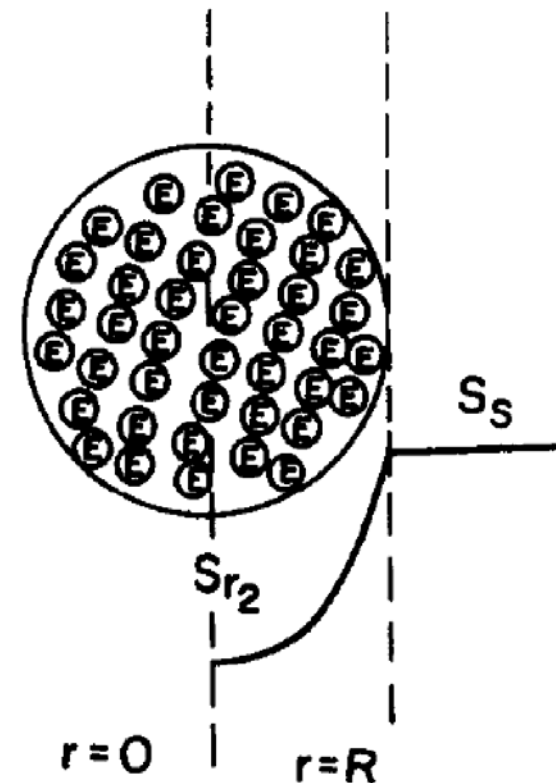
Now the substrate must diffuse through the pathways within the pore

- Rate of substrate consumption is equal to the rate across the boundary of the support particle

$$v = r_s = \eta \frac{V_m'' [S_s]}{K_m + [S_s]}$$

where η is the effectiveness factor

$$\eta = \frac{3}{\phi} \left[\frac{1}{\tanh \phi} - \frac{1}{\phi} \right] \quad \text{and} \quad \phi = R \sqrt{\frac{V_m''' / K_m}{D_{\text{eff}}}}$$



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Summary

Kinetics of enzyme systems well described by Michaelis-Menton equation form

- Modification of intrinsic parameters for various inhibition effects
- Based on quasi-steady state assumptions

Inhibition effects

- Competitive inhibition
- Noncompetitive inhibition
- Uncompetitive inhibition
- Substrate inhibition

Other effects

- pH
- Temperature
- Enzyme concentration

Enzyme immobilization

- Surface immobilization
- Entrapment