

OCR (B) Chemistry A-Level PL2 - Kinetics

Flashcards

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What does a rate vs. substrate concentration graph look like for an enzyme-catalysed reaction?





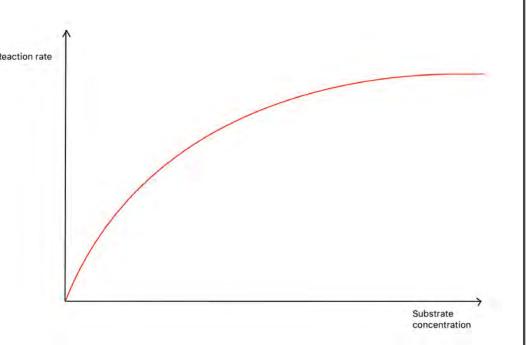






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reaction?













What is the order with respect to the substrate at low and high concentrations?









What is the order with respect to the substrate at low and high concentrations?

- Low concentrations: The order with respect to the substrate is 1.
- High concentrations: The order with respect to the substrate is 0.









Why are enzymes specific?











Why are enzymes specific?

- Enzymes are proteins with tertiary level structure and hence have a specific 3D shape.
- Enzymes have an active site which is highly specific and binds to complementary substrate only (forming an enzyme-substrate complex), allowing the reaction to occur.









How is enzyme activity affected by temperature?











How is enzyme activity affected by temperature?

- As temperature increases, enzymes and substrate have more kinetic energy.
- Therefore there are more frequent and successful collisions, forming more enzyme-substrate complexes.
- Rate of reaction increases.









What happens to the enzyme if temperature is too high?











What happens to the enzyme if temperature is too high?

- The enzyme becomes denatured:
- Some hydrogen bonds and other tertiary structure bonds are broken/altered.
- Hence the tertiary structure of the enzyme is different, along with the shape of its active site.
- Active site is no longer complementary to the substrate; it cannot bind to form enzyme-substrate complexes.
- Rate of reaction decreases.









Why are enzymes sensitive to pH?











Why are enzymes sensitive to pH?

- All enzymes have an optimum pH.
- Anything outside this range will result in a lower enzyme activity.
- A wildly different pH may alter tertiary structure bonds etc. and denature the enzyme, decreasing rate of reaction.









What is competitive inhibition?











What is competitive inhibition?

- A competitive inhibitor has a similar shape/structure to the substrate.
- It competes with the substrate for the active site of the enzyme, preventing it from binding.
- This lowers the number of enzyme-substrate complexes formed, decreasing rate of reaction.



