





## QA8 – Enzyme Inhibitors

1. Give the definition of an enzyme.

A protein which acts as a biological catalyst.

- 2. Name the two types of inhibition:
  - 1. Competitive
  - 2. Non-competitive

## 3. Describe competitive inhibition.

Competitive inhibition occurs when the inhibitor molecule has a **similar structure** to the target **substrate**. This allows the inhibitor to **bind directly to the active site** of the enzyme. This **blocks** the active site, and **prevents the substrate from binding** – inhibiting by competing with the substrate.

## 4. Explain the differences between competitive and non-competitive inhibitors.

**Non-competitive inhibitors** work by **binding away from the active site** of the enzyme. In doing so, they trigger a **conformational change** in the structure of the enzyme, **changing the shape of the active site**. This means that the substrate will **no longer have a complementary shape** to the active site, and therefore cannot bind.

**Increasing substrate concentration** will **counteract** the effect of a **competitive inhibitor**. However, it will have **no effect** if the inhibitor is **non-competitive**. This is because a non-competitive inhibitor changes the structure of an enzyme, effectively removing the enzyme's activity. If there are enough non-competitive inhibitors to affect the structure of all the enzymes, then increasing the concentration of the substrate won't be able to counteract the inhibition.

- 5. <u>Substrate concentration is one factor which affects the activity of enzyme</u> inhibitors. Complete the following sentences:
  - For **competitive** inhibition, when the substrate concentration is increased then the effect of the inhibitor is **decreased**
  - For **non-competitive** inhibition, when the substrate concentration is **changed** it will have no effect on the inhibitor.







6. <u>Describe how a gradual change in temperature from 0 °C to 100 °C would affect</u> <u>the salivary amylase enzyme. Explain your answer.</u>

As the temperature **increases from 0** °C, the **rate of enzyme action will increase**. This is because the enzymes will **gain kinetic energy**, allowing them to move and **catalyse reactions faster**. The rate of reaction will only increase up until a critical point. At this critical temperature the enzyme will have so much energy that they **denature**, as the bonds giving the protein it's tertiary structure will break. This will stop the enzymes from working, and at any temperature past this point, the reaction will not occur.