## Contents

Preface	to	the	Second Ed	lition
Preface	to	the	First Editi	on

## 1. INTRODUCTION

2.

I.	Breadth of Enzymology	
II.	Brief History of Enzymology	າ
III.	General Characteristics of Enzymes	
IV.	Importance of Enzymology to Food Science, Nutritional,	
	and Health Sciences	11
V.	Literature of Enzymology	23
	Review Questions	25
	References	26
THE	PROTEIN NATURE OF ENZYMES	29
I.	Role of Proteins in Organisms	29
П.	Primary Structure of Proteins	30
III.	Secondary Structure of Proteins	42
IV.	Tertiary Structure of Proteins	47
V.	Solvation of Proteins	51
VI.	Quaternary Structure of Proteins	52
VII.	Multimolecular Organization of Enzymes	56
	Review Questions	59
	References	60
		ix

iii

Content	s
---------	---

3.	ENZ	YME PURIFICATION	63
	I.	Need for Purification	63
	Π.	Selection of Starting Material	64
	ĮII.	Preliminary Purification	68
	IV.	Purification	72
	V.	Order of Application of Purification Steps	102
	VI.	Quantitation of Purification Steps	105
	VII.	Criteria of Purity	110
	VIII.	Loss of Enzyme Activity During Purification	113
		Review Questions	113
		References	115
4	ACTI	VE SITES AND FACTORS RESPONSIBLE FOR	
	ENZY	YME CATALYSIS	19
	I.	Active Sites of Enzymes	19
	II.	Factors Responsible for Efficiency of Enzyme-Catalyzed	
		Reactions	129
		Review Questions	141
		References	142
5.	RATE	ES OF REACTIONS	145
	I.	Writing Rate Expressions	145
	П.	Rate Laws	150
	III.	Molecularity Versus Order of Reaction	160
	IV.	Rates of Enzyme-Catalyzed Reactions	160
		Review Questions	165
		References	166
6.	EFFE	CT OF SUBSTRATE CONCENTRATION ON RATES	
	OF E	NZYME-CATALYZED REACTIONS	167
	I.	General Concept of Enzyme-Substrate Combination	167
	II.	One-Substrate Reactions	171
	III.	Two-Substrate Reactions	182
	IV.	Substrate-Induced "Abnormal" Behavior	192
		Review Questions	1 <b>9</b> 7
		References	199
7.	EFFE	CT OF ENZYME CONCENTRATION ON RATES OF	
	ENZY	ME-CATALYZED REACTIONS	201
	I.	Enzyme Concentration-Velocity Relationships	201
	II.	Perturbing Factors in Enzyme Concentration-Velocity	
		Relationships	204

X

Cor	ntents		xi
	III.	Active Enzyme Concentration	212
		Review Questions	219
		References	220
8	KINE	TIC CONSEQUENCES OF ENZYME INHIBITION	221
	I.	Types of Inhibitors	221
	II.	Linear Inhibition Patterns	225
	III.	Sigmoidal Behavior as a Result of Inhibition	231
	IV.	Interpretation of Results	234
		Review Questions	239
		References	240
9.	ENZY	YME INHIBITORS	241
	. I.	Importance of Enzyme Inhibitors	241
	II.	Mode of Action of Inhibitors	242
	III.	Some Factors That Influence Degree of Inhibition	243
	IV.	Specific Inhibitors	243
	V.	Activation of Enzymes by Compounds Usually Considered	
		to Be Inhibitors	263
	VI.	Inhibition and Stimulation of Enzyme Activity by Gases	265
		Review Questions	267
		References	269
10.	EFFE	CT OF pH ON RATES OF ENZYME-CATALYZED	
	REAC	CTIONS	271
	I.	Effect of pH on Stability of Enzymes	274
	П.	Effect of pH on Catalytic Activity of Enzymes	278
		Review Questions	298
		References	299
11.	EFFE	CT OF TEMPERATURE ON RATES OF ENZYME-	
	CATA	LYZED REACTIONS	301
	I.	Parameters Affected by Temperature Changes	301
	П.	Stability of Enzymes	301
	Ш.	Changes in Solubility of Gases	307
	IV.	Effect of Temperature on Equilibria	308
	V.	Effect of Temperature on Transformation of	
		Enzyme-Substrate Complex to Products	312
	VI.	Quantitation of Thermal Denaturation of Enzymes	323
	VII.	Conclusions	325
		Review Questions	326
		References	378

Con	tents
-----	-------

12.	ENZ	YME COFACTORS	329
	I.	General Nature of Cofactors	329
	П.	Coenzymes in Enzyme-Catalyzed Reactions	331
	ĮII.	Prosthetic Groups in Enzyme-Catalyzed Reactions	345
	IV.	Role of Some Other Organic Compounds	353
	V.	Inorganic Ions in Enzyme-Catalyzed Reactions	356
	VI.	Apoenzyme-Cofactor Associations	360
	VII.	Role of Protein in Enzymes That Contain Cofactors	362
		Review Questions	363
		References	364
13.	CLAS	SIFICATION AND NOMENCLATURE OF ENZYMES	367
	I.	Bases for Naming of Enzymes and Problems with	507
		Nomenclature	367
	II.	Commission on Enzymes	370
	III.	Recommended Classification of Enzymes	371
		Review Questions	383
		References	385
14.	INTR	ODUCTION TO THE HYDROLASES	397
		References	389
			007
15.	THE	GLYCOSIDE HYDROLASES	391
	I.	Specificity	391
	II.	The Amylases	400
	III.	Dextransucrase	412
	IV.	Cellulase	414
	V.	β-Fructofuranosidase	416
	VI.	β-Galactosidase	419
		Review Questions	422
		References	422
16.	PECT	IC ENZYMES	425
	I.	Pectinesterase	427
	II.	The Polygalacturonases	428
	III.	Pectate Lyases	433
		Review Questions	435
		References	435
17	THE H	ESTERASES	437
	I.	Carboxylic Ester Hydrolases	438

xii

Cont	ents		xiii
	п	The Phosphoric Hydrolases	447
		Review Questions	453
		References	453
18.	THE	NUCLEASES AND BIOTECHNOLOGY	455
	Ι.	General Degradation of Nucleic Acids in the	
		Gastrointestinal Tract	455
	II.	Recombinant DNA Technology	461
	III.	Other Nucleases	467
		Review Questions	467
		References	467
19.	THE	PROTEOLYTIC ENZYMES	469
	I.	Specificity Requirements	470
	П.	Subdivision of the Proteolytic Enzymes	472
	III.	The Serine Proteases	472
	IV.	The Sulfhydryl Proteases	480
	V.	Metal-Containing Proteolytic Enzymes	485
	VI.	The Aspartic Proteases	491
	VII.	Assay of Proteolytic Activity	493
		Review Questions	495
		References	497
20.	ORD	INARY AND LIMITED PROTEOLYSIS	499
	I.	Digestion of Proteins	499
	П.	Limited Proteolysis	502
		Review Questions	514
		References	514
21.	INTE	RODUCTION TO THE OXIDOREDUCTASES	517
		References	520
22.	LAC'	TATE DEHYDROGENASE	521
	I.	Reaction Catalyzed	521
	II.	Substrate Specificity	522
	Ш.	Coenzyme Specificity	522
	IV.	Lactate Dehydrogenase as a Protein	522
	v	Biological Significance of Multiple Molecular Forms	527
	VI	Mechanism of Action	527
		Review Ouestions	530
		References	520

Contents
----------

23.	GLU	COSE OXIDASE	533
	I.	Specificity	534
	II.	Mechanism of Action	534
	JII.	Effect of pH	537
	IV.	Assay of Glucose Oxidase Activity	541
		Review Questions	541
		References	541
24.	POL	PHENOL OXIDASE	543
	I.	Reactions Catalyzed: Hydroxylation Reaction	544
	Ш.	Assay of Hydroxylation Reaction	544
	III.	Mechanism of Hydroxylation Reaction	545
	IV.	Oxidation of <i>o</i> -Diphenols (Dehydrogenation)	546
	V.	Mechanisms of Oxidation of Mono- and <i>q</i> -Diphenols	546
	VI.	Reaction Inactivation of Polyphenol Oxidase	549
	VII.	Assay of Activity on <i>o</i> -Diphenols	550
	VIII.	Substrate Specificity	551
	IX.	Multiple Molecular Forms	552
	Χ.	Inhibition of Polyphenol Oxidase Activity	552
	XI.	Protein Nature of Enzyme	554
		Review Questions	555
		References	555
25.	XAN	THINE OXIDASE	557
	Ι.	Reactions Catalyzed: Substrate Specificity	557
	П.	Protein and Active Site Properties	559
	III.	Involvement of FAD in Active Site	550
	IV.	Kinetics of Reaction	560
	V.	Mechanism	560
	VI.	Electron Paramagnetic Resonance Spectrometry and	500
		Mechanism of Action	561
	VII.	Enzyme Inhibition	563
	VIII.	Assay of Activity	563
		Review Questions	563
		References	564
26.	САТА	LASE AND PEROXIDASE	565
	I.	Peroxidase	565
	П.	Catalase	505
		Review Questions	515 577
		References	511 577
			.377

xiv

Contents			xv
27.	LIPO	XYGENASE (LIPOXIDASE)	579
	I.	pH-Activity Profile	580
	II.	Specificity of Lipoxygenase	581
	III.	Kinetics of Lipoxygenase-Catalyzed Reactions	584
	IV.	Pathway and Mechanism of Action	587
	V.	Enzyme Inhibition	590
	VI.	Assay of Lipoxygenase Activity	590
		Review Questions	590
		References	592
Inde	x		595