

This is the **Foundation Separate** version — Higher Tier content has been removed.

Enzymes are biological catalysts essential for controlling the rates of chemical reactions in cells.

**Required Practical: Investigating effect of temperature or pH on enzyme activity.**

- Enzymes are proteins with a specific active site. Substrate binds → enzyme-substrate complex → products released
- Optimum temperature for human enzymes: ~37°C. Above optimum: denaturation (irreversible)
- Each enzyme has an optimum pH. Extreme pH denatures the enzyme
- Amylase: starch → sugars (mouth, pancreas). Protease: proteins → amino acids. Lipase: fats → fatty acids + glycerol

### Key Terms

<b>Active site</b>	Specific region of enzyme where substrate binds
<b>Denaturation</b>	Irreversible change in enzyme shape — active site destroyed

■ **Exam Tip:** Denaturation is PERMANENT — cooling a denatured enzyme does not restore activity. At low temperatures, enzymes are just slow — NOT denatured.