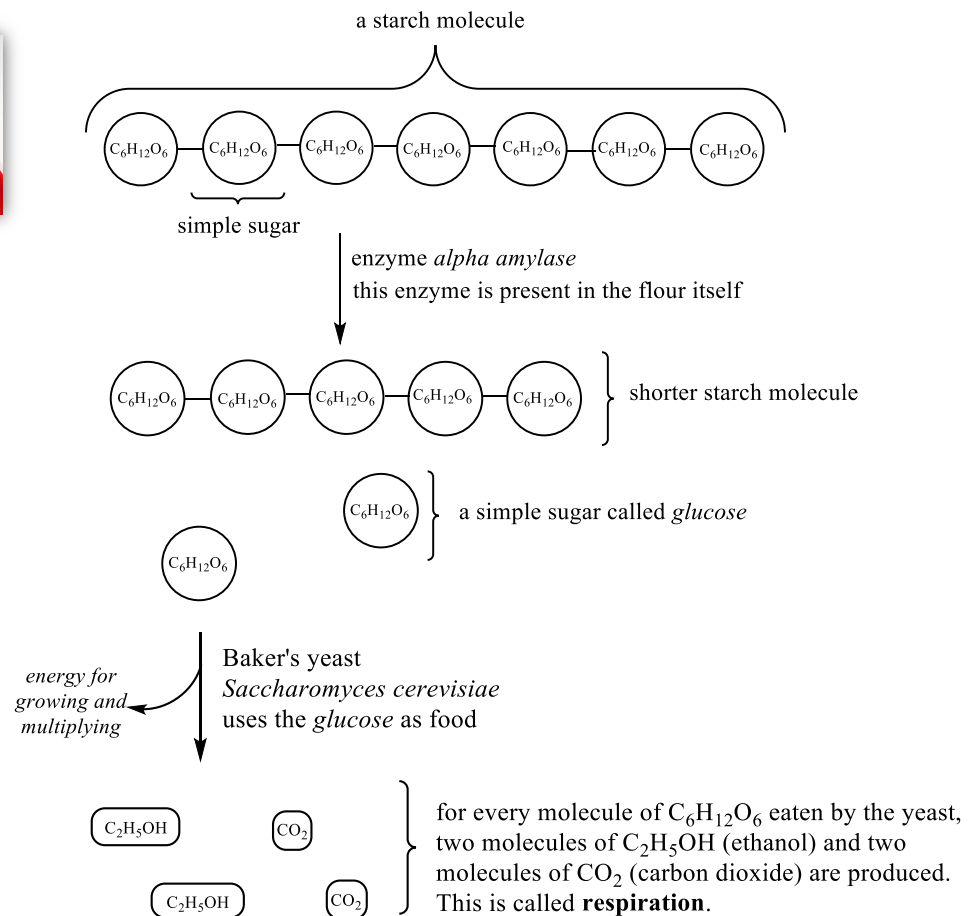




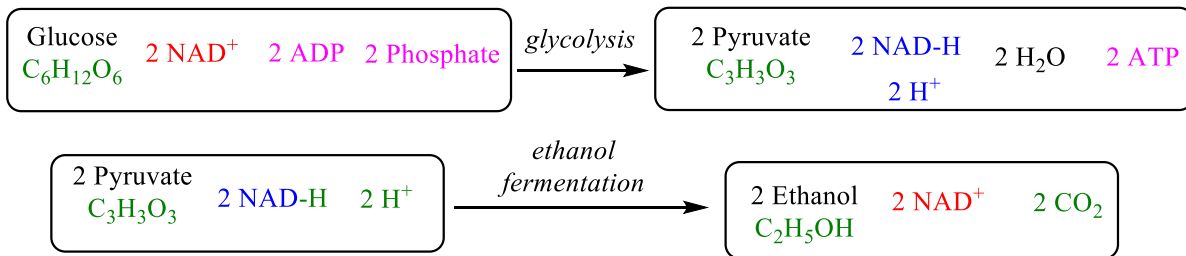
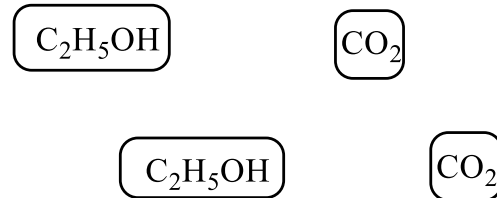
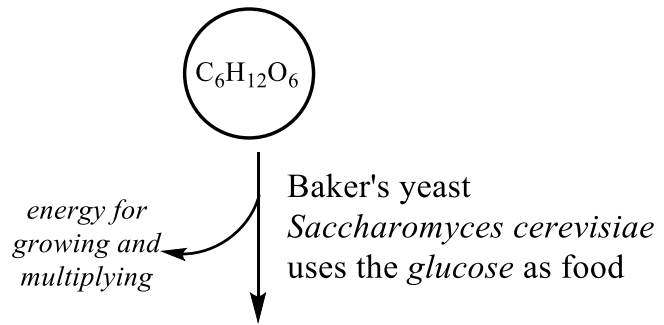
Unit 1

YEAST, ENZYMES, AND COFACTORS





Ethanol and carbon dioxide are merely by products of yeast *respiration*. For yeast, the ultimate goal of consuming *glucose* is to generate energy to power its cellular machinery and eventually grow and multiply.



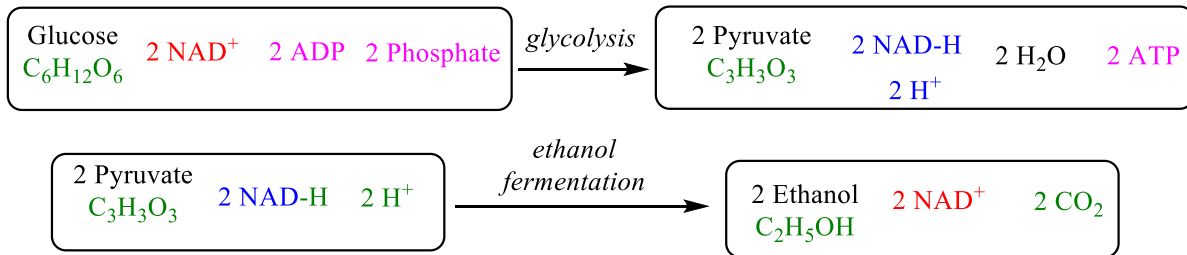
The steps of glycolysis

	Substrate(s) consumed	Product(s) produced	Enzyme catalyst
These steps = 1X per glucose	1 Glucose + ATP	Glucose-6-phosphate + ADP	Hexokinase
	2 Glucose-6-phosphate	Fructose-6-phosphate	Phosphoglucosomerase
	3 Fructose-6-phosphate	Fructose-1,6-bisphosphate	Phosphofruktokinase
	4 Fructose-1,6-bisphosphate	glyceraldehyde-3-phosphate	Aldolase
These steps = 2X	5 Dihydroxyacetone phosphate	glyceraldehyde-3-phosphate	Triose phosphate isomerase
	6 Glyceraldehyde-3-phosphate + Phosphate + NAD^+	1,3-bisphosphoglycerate + $NAD-H$	Glyceraldehyde-3-phosphate dehydrogenase
	7 1,3-bisphosphoglycerate + ADP	3-phosphoglycerate + ATP	Phosphoglycerate kinase
	8 3-phosphoglycerate	2-phosphoglycerate	Phosphoglycerate mutase
	9 2-phosphoglycerate	phosphoenolpyruvate + H_2O	enolase
	10 Phosphoenolpyruvate + ADP	Pyruvate + ATP	Pyruvate kinase

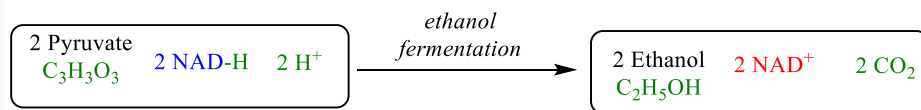
A catalyst makes the chemistry *easier*. It is NOT a substrate, nor a product



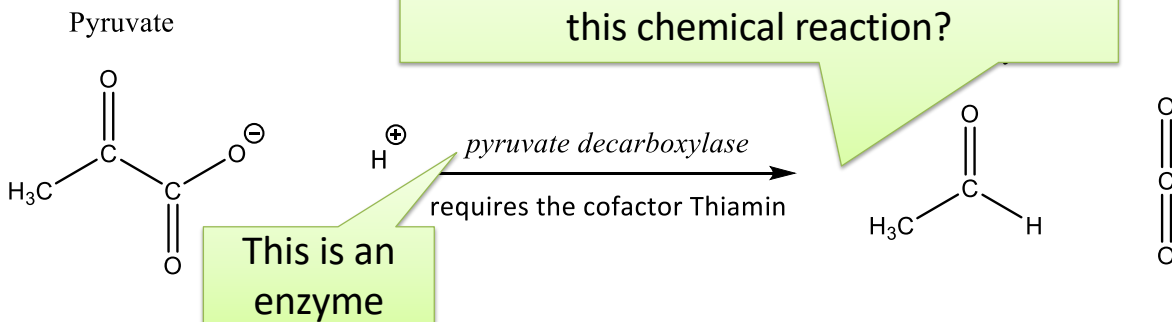
How does the process of consuming glucose produce energy?



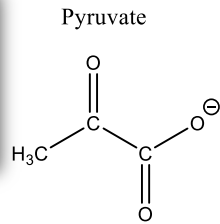
- At the conclusion of glycolysis, there is a net production of the energy molecule ATP, but a net *consumption* of the molecule NAD⁺.
- One molecule of NAD⁺ was converted to NAD—H.
- Every organism that breaks down glucose via glycolysis – that includes humans and *S. cerevisiae* (baker's/brewer's yeast) – must have a way to regenerate the NAD⁺ from the NAD—H or *metabolism* – the chemical reactions that create life – will cease.



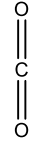
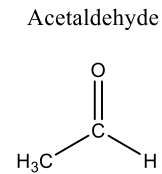
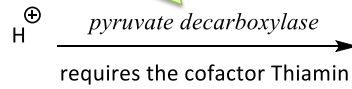
What bonds have been broken/formed in this chemical reaction?



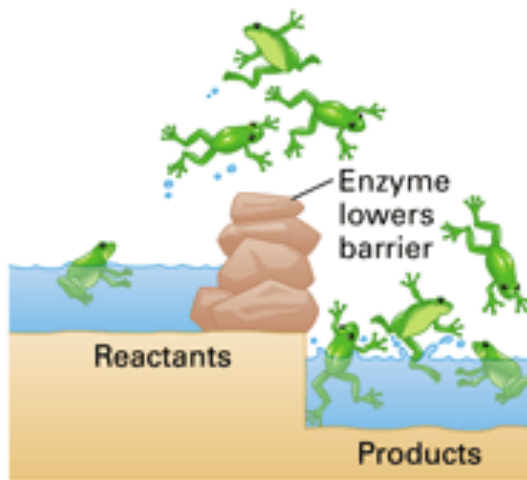
An *enzyme* is a kind of *protein*. When an **enzyme** catalyzes the chemical reaction it accelerates the rate (or speed) of the reaction without being a reactant or a product. The enzyme (or catalyst) is unchanged by the reaction; it only helps the reaction go faster.



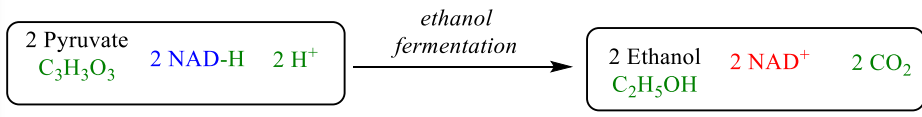
This is an enzyme



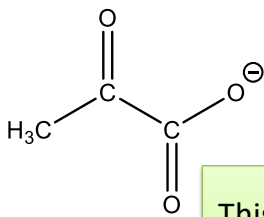
Without enzyme



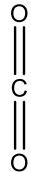
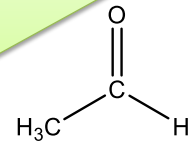
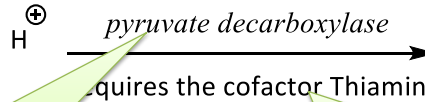
With enzyme



Pyruvate



What bonds have been broken/formed in this chemical reaction?



This is an enzyme

A cofactor is an "enzyme helper"

- Sometimes, enzymes need a little help to catalyze difficult chemical reactions.
- **Cofactors** can be organic (that is, containing carbon atoms) or inorganic (that is, containing no carbon atoms) molecules that are required by an enzyme to catalyze its reaction.
- Compared to the enzyme itself, which is a large macromolecular protein, cofactors are relatively small.



Common *organic* Cofactors

(organic means...made of carbon)

Cofactors are “small(er)” molecules that are necessary for some enzymatic reactions.

Cofactors for enzyme catalyzed reactions that are also Vitamins.

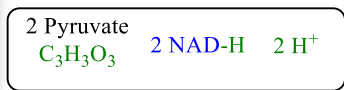
Cofactor	Vitamin name	Condition caused by deficiency
FAD – flavin adenine dinucleotide, FMN – flavin mononucleotide	Riboflavin	Slow growth
Thiamin	Vitamin B1	Beriberi
Coenzyme A	Vitamin B3	Deficiency is very rare
Biotin	Biotin	Dermatitis
Pyridoxal phosphate	Vitamin B6	Various symptoms
Tetrahydrofolate	Folate/Folic Acid	Anemias
Adenosylcobalmin	Vitamin B12	Pernicious anemia
L-Ascorbic Acid	Vitamin C	scurvy



PERCENTAGE OF U.S. RECOMMENDED DAILY ALLOWANCES (U.S. RDA)

	CEREAL	WITH SKIM MILK
PROTEIN	4	15
VITAMIN A	25	30
VITAMIN C	**	2
THIAMIN	25	30
RIBOFLAVIN	25	35
NIACIN	25	25
CALCIUM	**	15
IRON	100	100
VITAMIN D	10	25
VITAMIN B ₆	25	25
FOLIC ACID	25	25
VITAMIN B ₁₂	25	35
PHOSPHORUS	15	25
ZINC	15	20
PER	25	30
PER	8	10

Wait a minute! Weren't we talking about yeast? Why do people eat Vitamins?

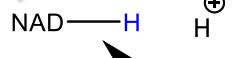
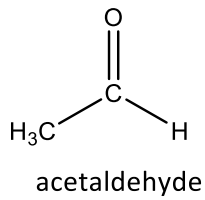


ethanol fermentation

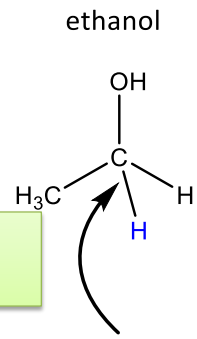


NAD is not an elemental symbol is the large molecule nicotinamide adenine dinucleotide

There is an anion to balance this charge, but I am leaving it out for simplicity



alcohol dehydrogenase



What is this?

this is a hydrogen atom covalently bonded via 2 electrons to the larger NAD molecule

this hydrogen was transferred from the NAD-H with 2 electrons to made a new bond with the carbon

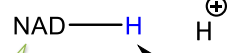
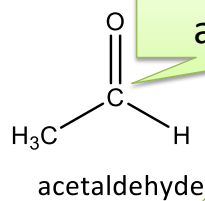


Oxidation and reduction (redox)

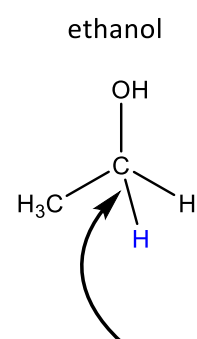
Loss of bonds to hydrogen; gain bonds to oxygen

Gain bonds to hydrogen atoms; loss of bonds to O

Which happened to acetaldehyde?



alcohol dehydrogenase



What about NAD?

this is a hydrogen atom covalently bonded via 2 electrons to the larger NAD molecule

this hydrogen was transferred from the NAD-H with 2 electrons to made a new bond with the carbon

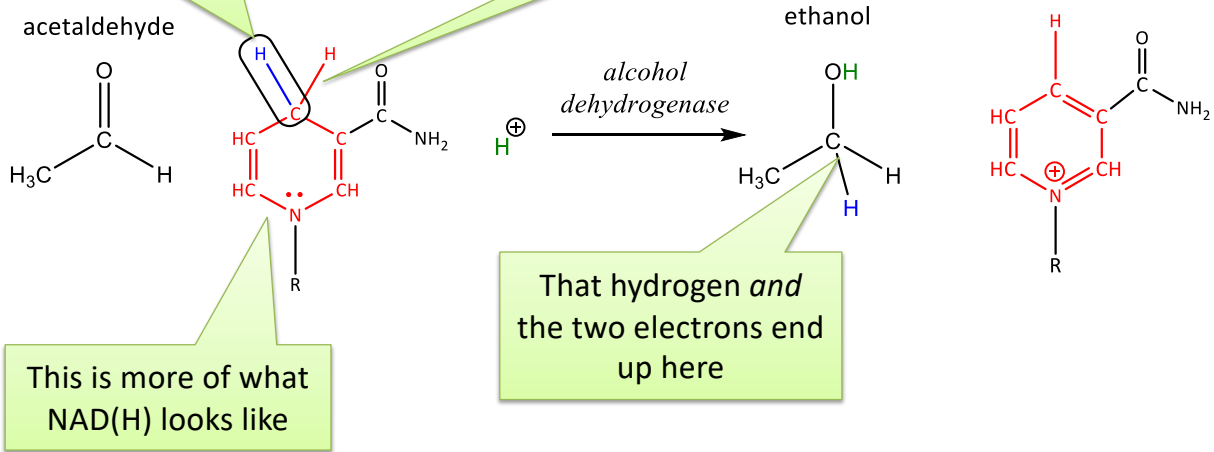


Redox reactions

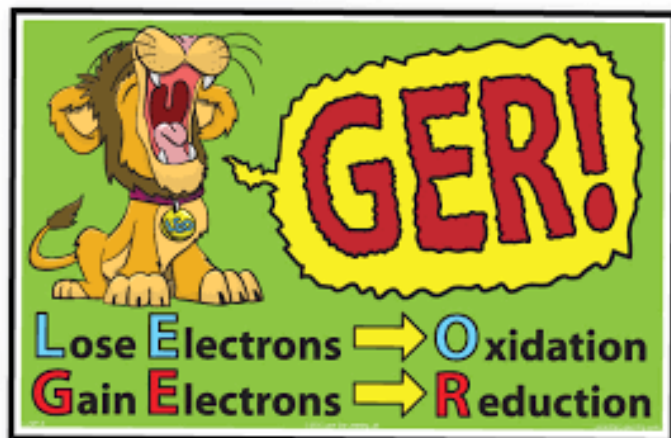
Oxidation and reduction...can't have one without the other.

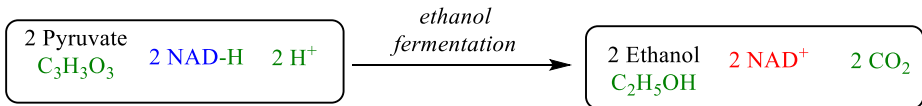
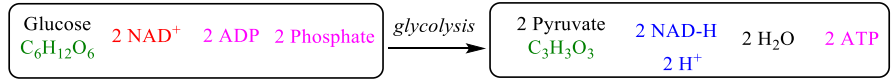
NADH has an "extra" bond to hydrogen. This covalent bond to hydrogen is made with 2 electrons.

How does "oxidation" describe what happened to NADH?

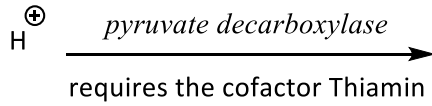
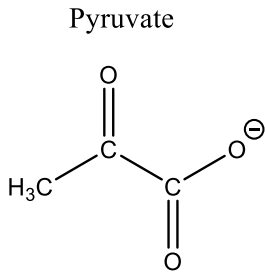


Redox Reaction

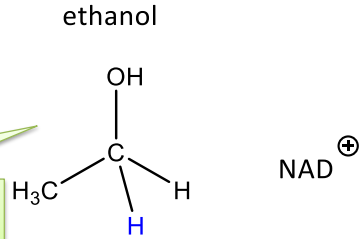
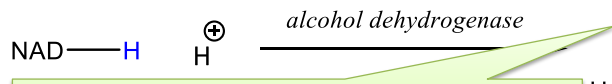
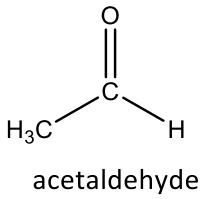
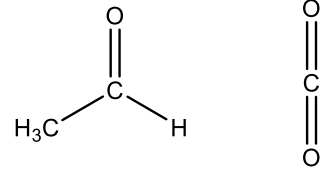




Which enzymatic reaction produces the gas for bread rising?



Acetaldehyde



The alcohol of beer and wine.