

## 2 酵素活性測定法 Enzyme activity assay methods

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### ● 2.1 催化反應 Catalytic reaction

活性測定時要注意一些基本原則

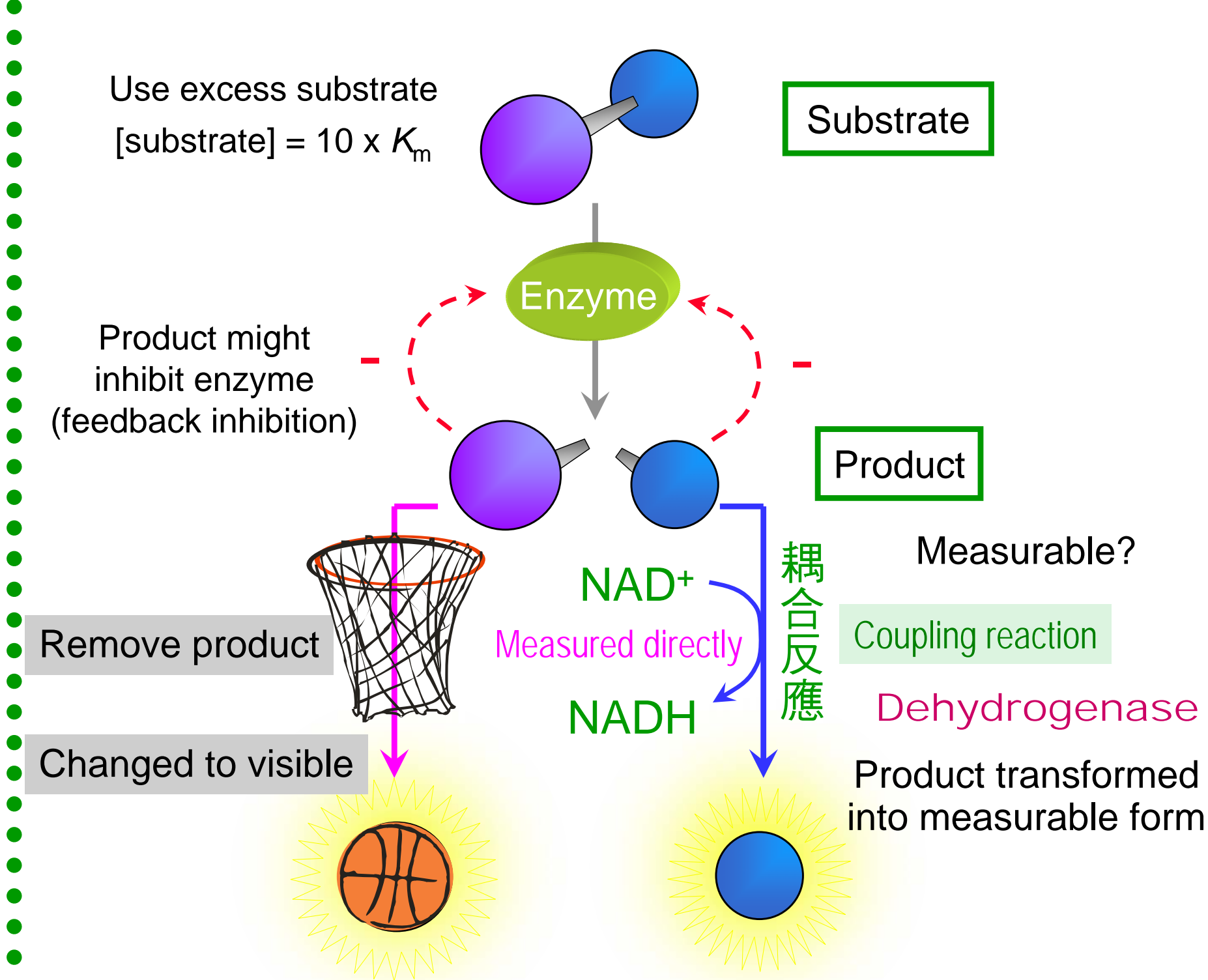
### ● 2.2 酵素活性分析 Enzyme assay methods

反應速率 = 生成物 (P) / 時間 (t)

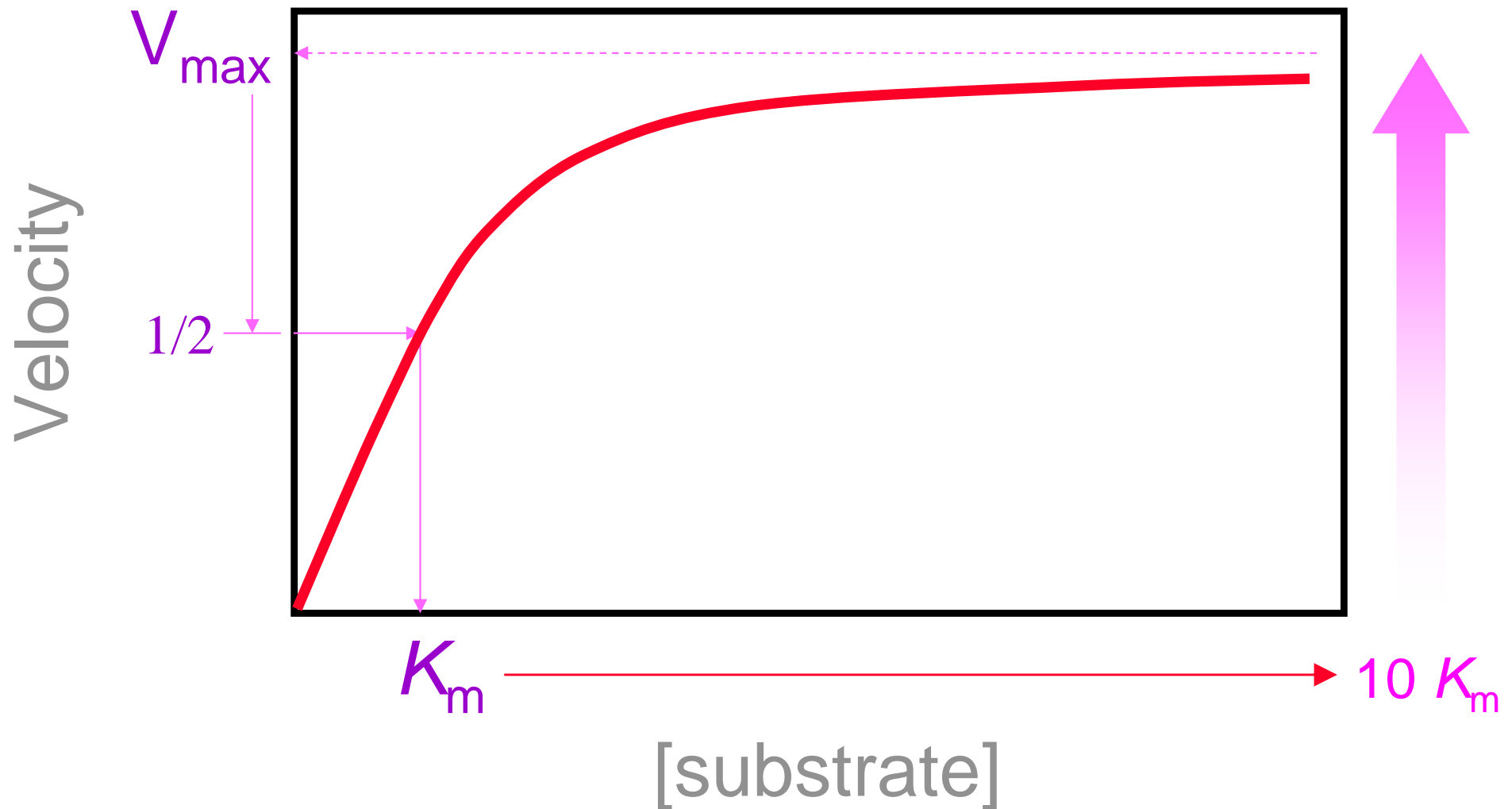
### ● 2.3 維持酵素活性 Maintain activity

很多酵素在細胞外容易失去活性

# 酵素反應及偵測方法



■ 基質量使用十倍  $K_m$      $[\text{Substrate}] = 10 K_m$



# ■ 酵素活性測定 Determine enzyme activity (SEPt)

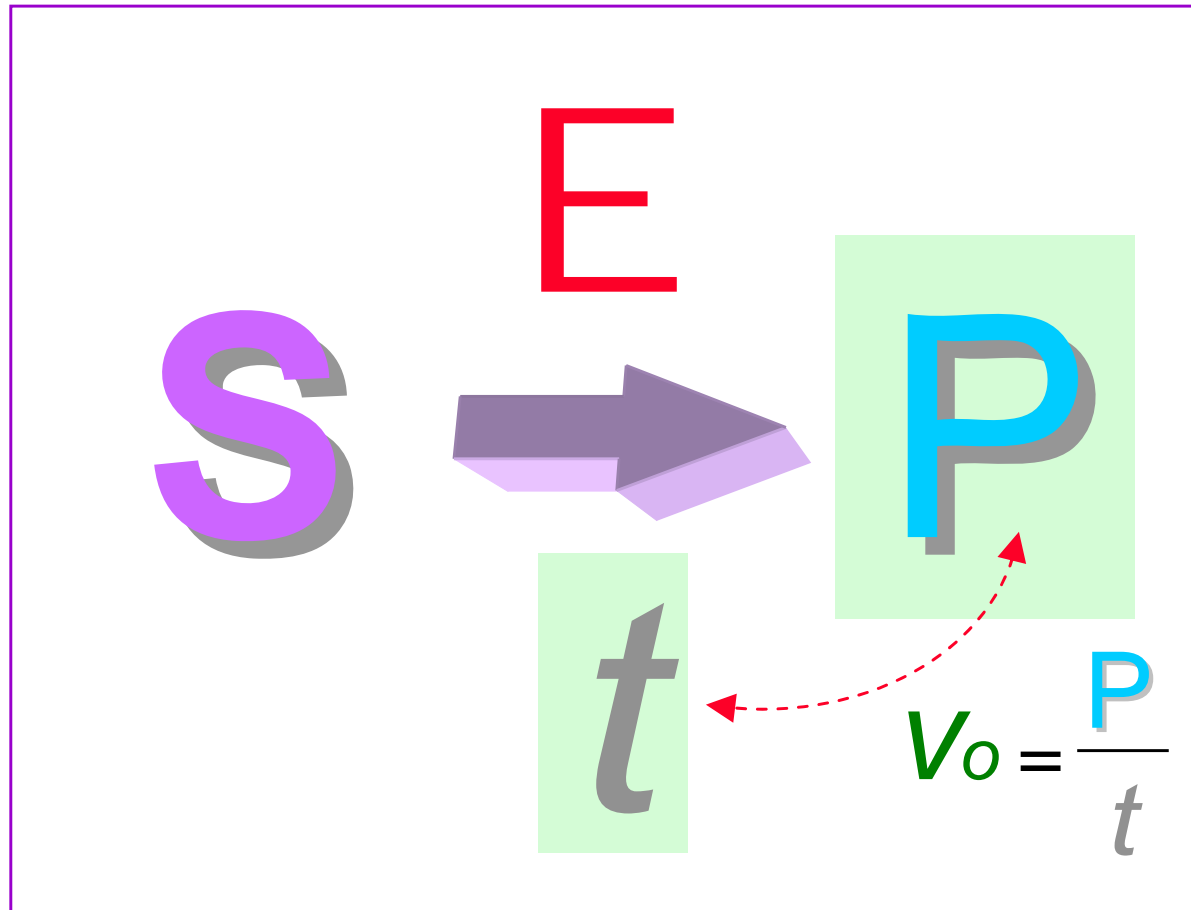
## Optimized enzyme concentration

Substrate  
excess

$$10 \times K_m$$

pH

酸鹼度



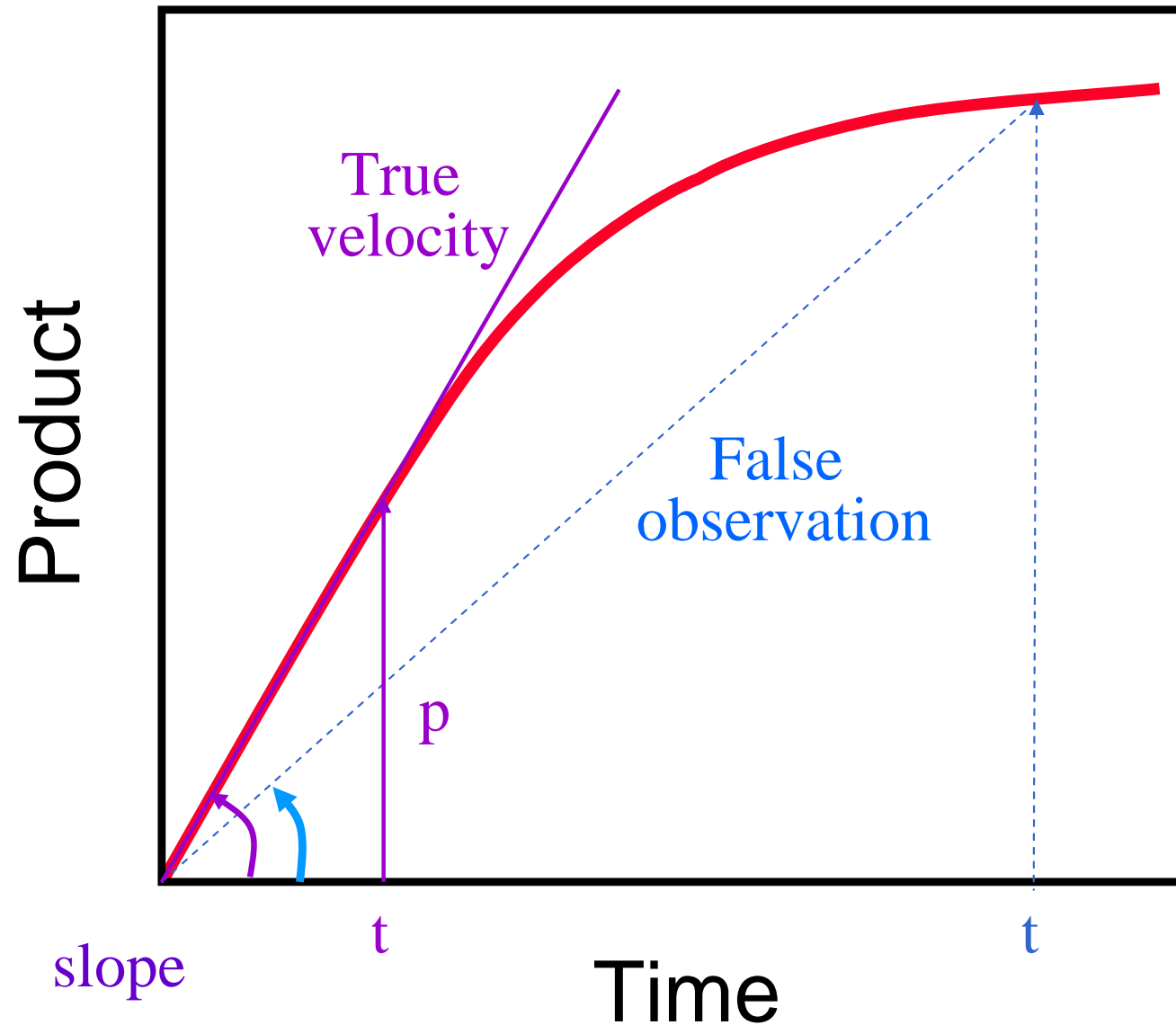
Product  
measurable

Temperature

Proper reaction time

溫度

# 反應速率需成線性 True velocity of the reaction



$$v_o = \frac{p}{t}$$

## 2.2 酵素活性分析 Enzyme assay methods



- 2.2.1 酵素活性測定方法 Assay methods  
在一定時間內測得生成物的產量
- 2.2.2 中止酵素反應方法 Stop the reaction  
中止酵素的方法不得破壞生成物或干擾測定
- 2.2.3 連續測定法 Continuous measuring  
連續測定可不用刻意中止酵素反應
- 2.2.4 澱粉磷解酶活性分析 Assay for L-SP  
以生化方法可以偵測到澱粉磷解酶的活性

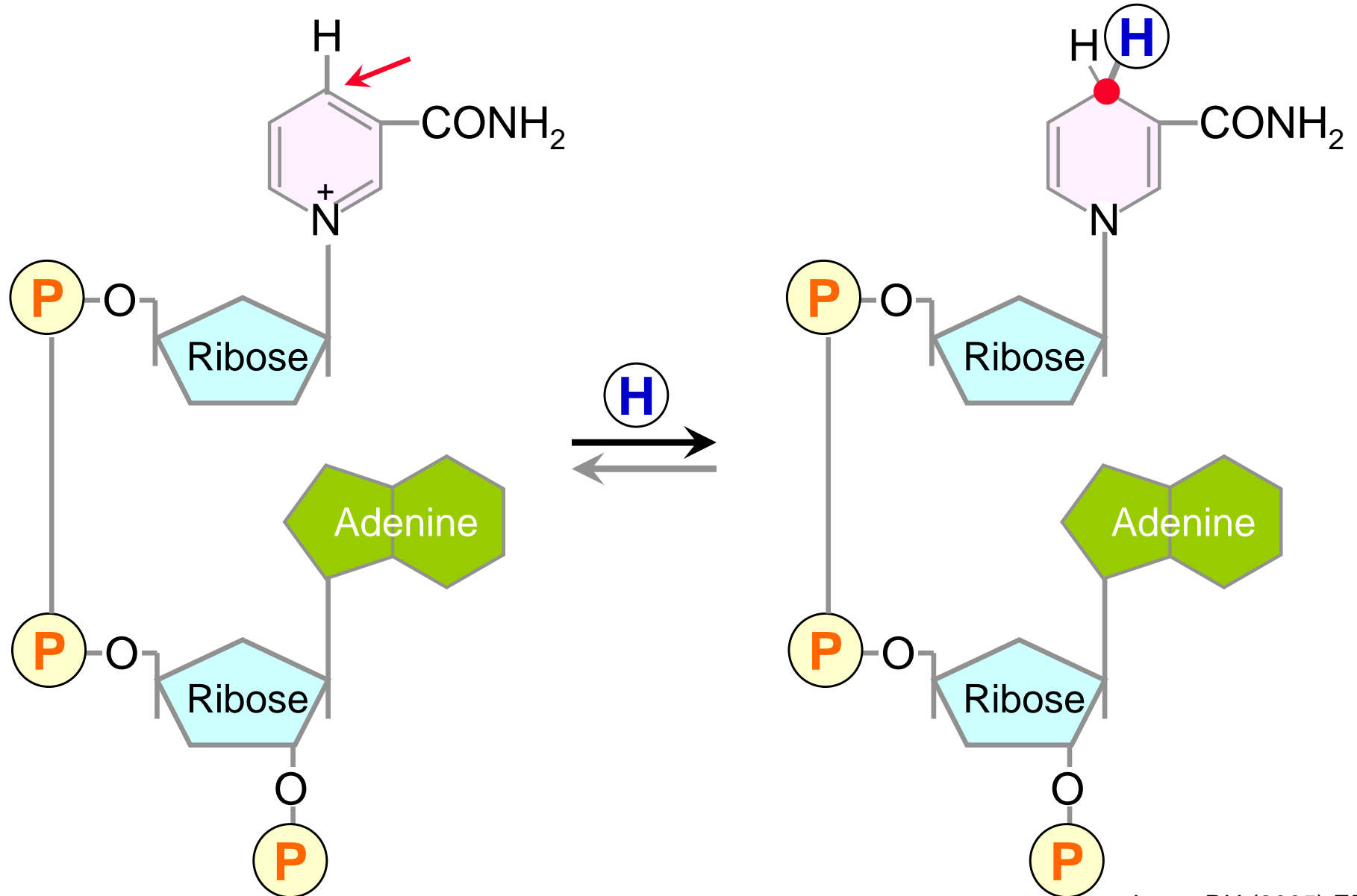
## 2.2.1 酵素活性測定方法 Assay methods

- a. 直接測定生成物 Measuring product directly  
酒精去氫酶 (alcohol dehydrogenase, deHase)  
 $\text{Alcohol} + \text{NAD}^+ \rightarrow \text{Acetaldehyde} + \text{NADH} + \text{H}^+$
- b. 耦合反應法 Coupling reaction  
 $\text{S} \rightarrow \text{P} \rightarrow \text{Q}$  可耦合到去氫酶反應 (coupled to deHase)
- c. 化學測定法 Chemical method
- d. 放射線測定法 Tracer method
- e. 測壓法 Manometry (for gaseous product)
- f. 電極 Electrode (for pH or  $\text{O}_2$  change)
- g. HPLC 檢定法 Your last choice

# ■ 輔酶 NADH 作用機制 Action of coenzyme NADH

NAD<sup>P</sup><sup>+</sup> Oxidized form

NAD<sup>P</sup>H Reduced form





# ■ Coenzyme NADH

NAD<sup>+</sup>/NADH 的轉換可以  
耦合 340 nm 吸光度變化

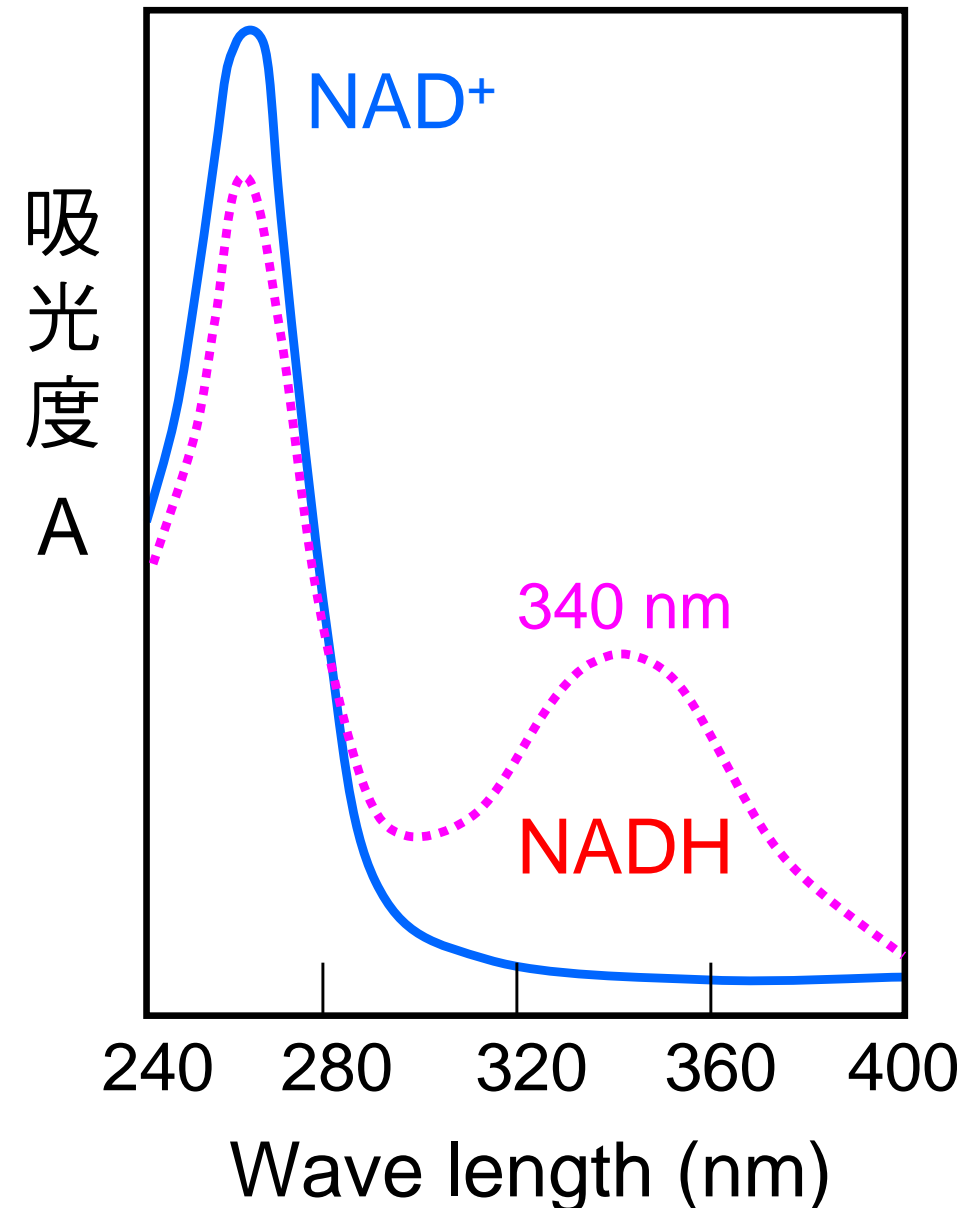


Dehydrogenase (去氫酶)

Glyceraldehyde-3-P deHase

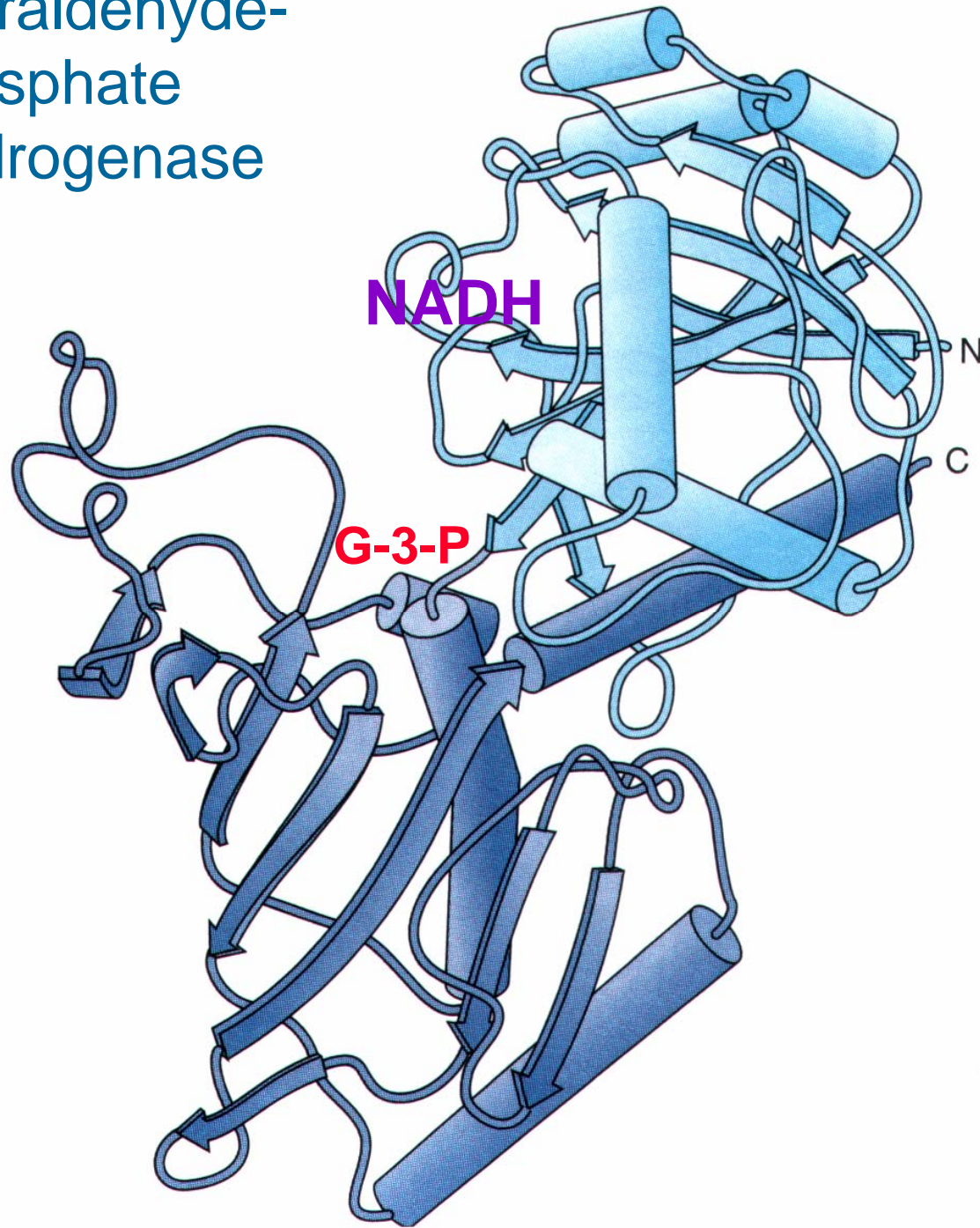
● Dehydrogenases use NADH  
or NADPH as coenzyme

● Have similar NAD<sup>+</sup> Binding  
domain (Convergent evolution)



# 一個典型的去氫酶

## Glyceraldehyde-3-phosphate dehydrogenase



NADH  
Binding  
Domain  
(conserved)

substrate  
Binding  
Domain  
(variable)

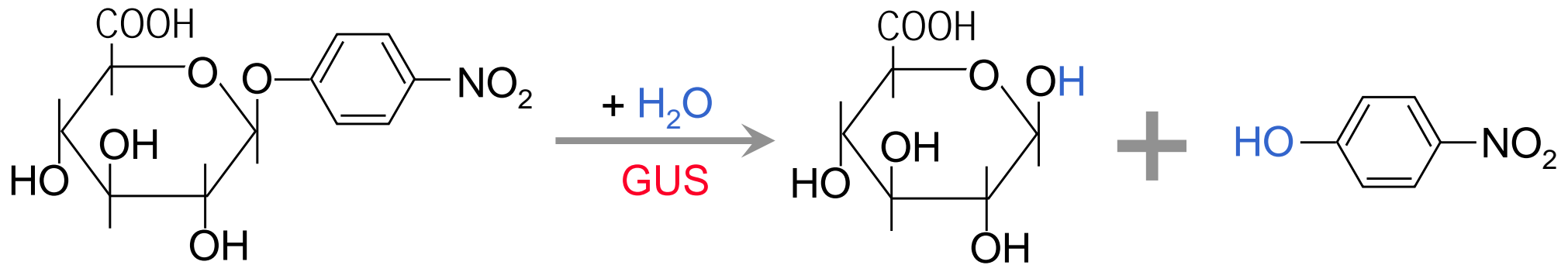
A typical dehydrogenase molecule contains two domains

# ■ GUS activity assay - using synthetic substrate



Substrate (colorless)

Products (yellow)



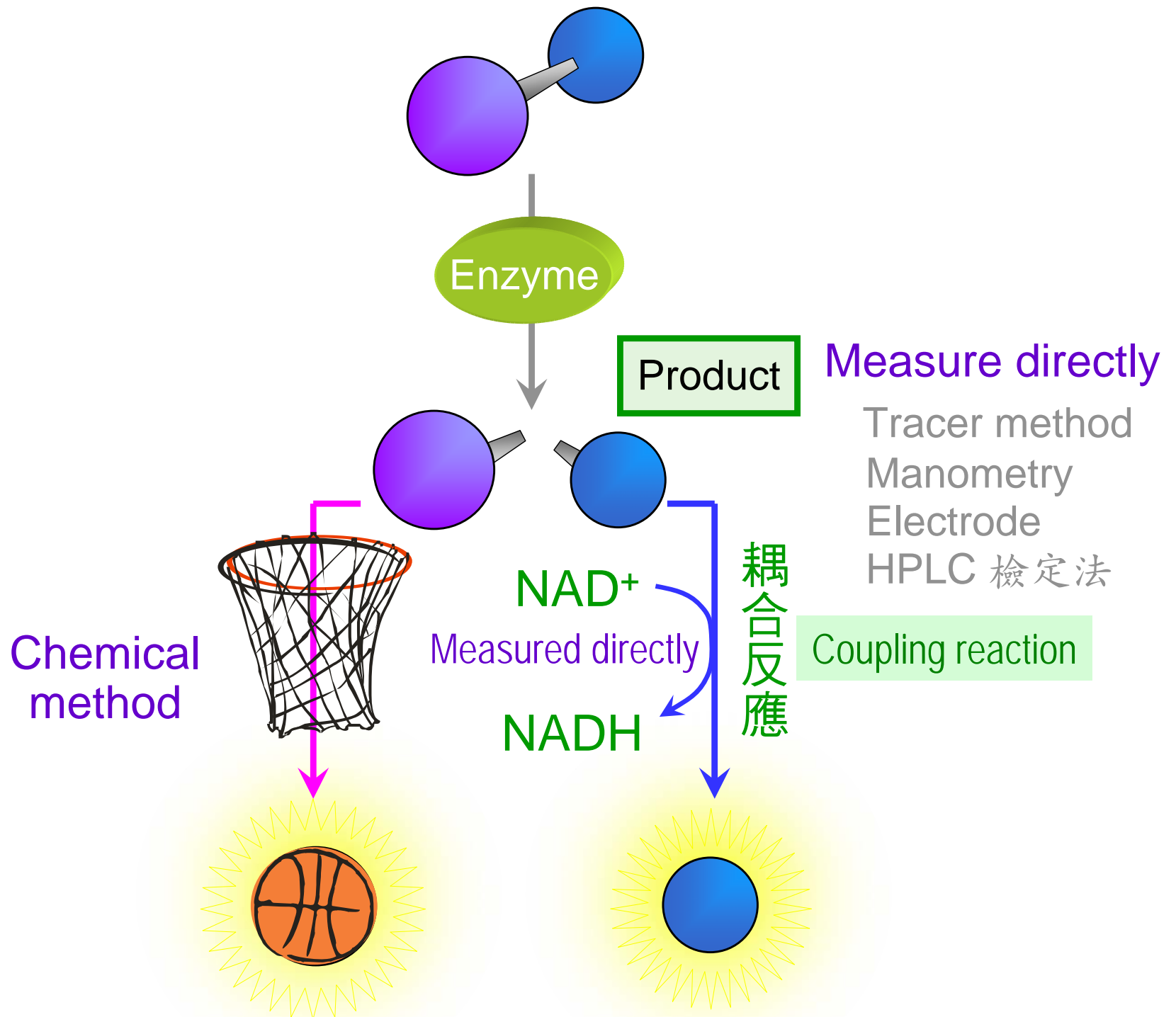
*p*-Nitrophenyl  $\beta$ -D-glucuronide  
(*p*NPG)

$\beta$ -D-Glucuronic acid

*p*-Nitrophenol  
(yellow)

415 nm

# 酵素偵測方法



■ Coupled to *dehydrogenase* (NAD<sup>+</sup>-NADH)

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## *Hexokinase*



*Glc-6-P deHase*

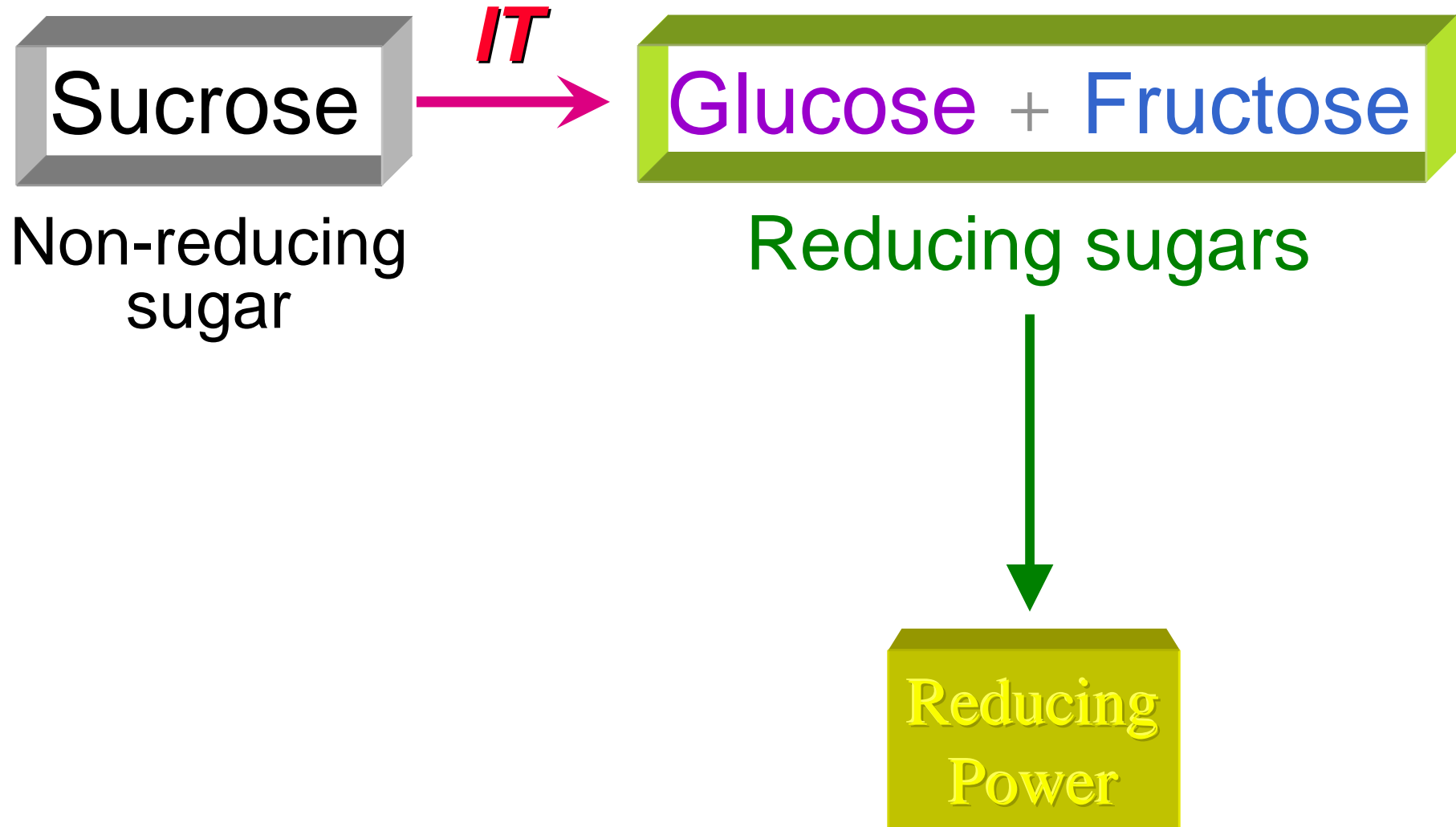
NAD<sup>+</sup>

NADH

6-P-Gluconic acid

# ■ 轉化酶 *Invertase (IT)*

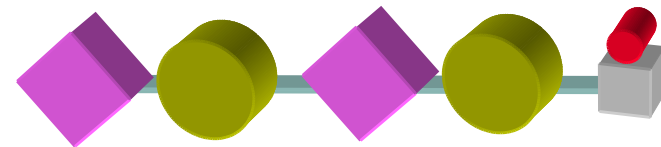
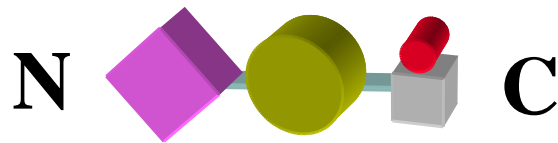
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# ■ 放射線測定法 Using radioactive tracer

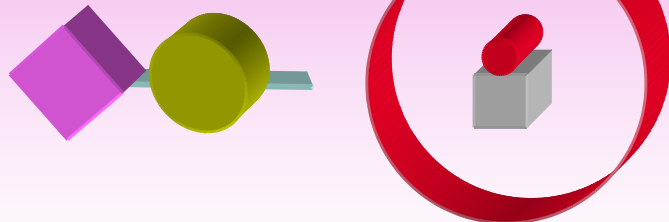


X 2

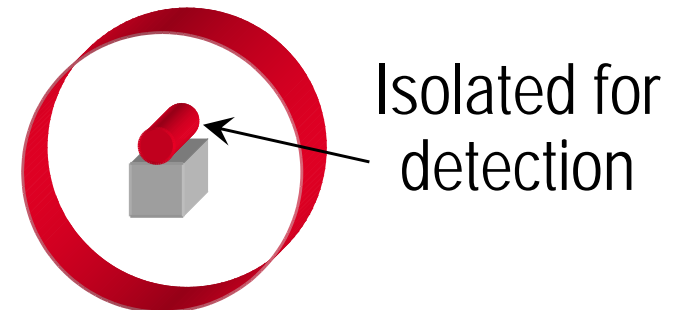


Artefact  
假象

Carboxypeptidase Y



+



It is safer to measure phytochelatin directly by HPLC

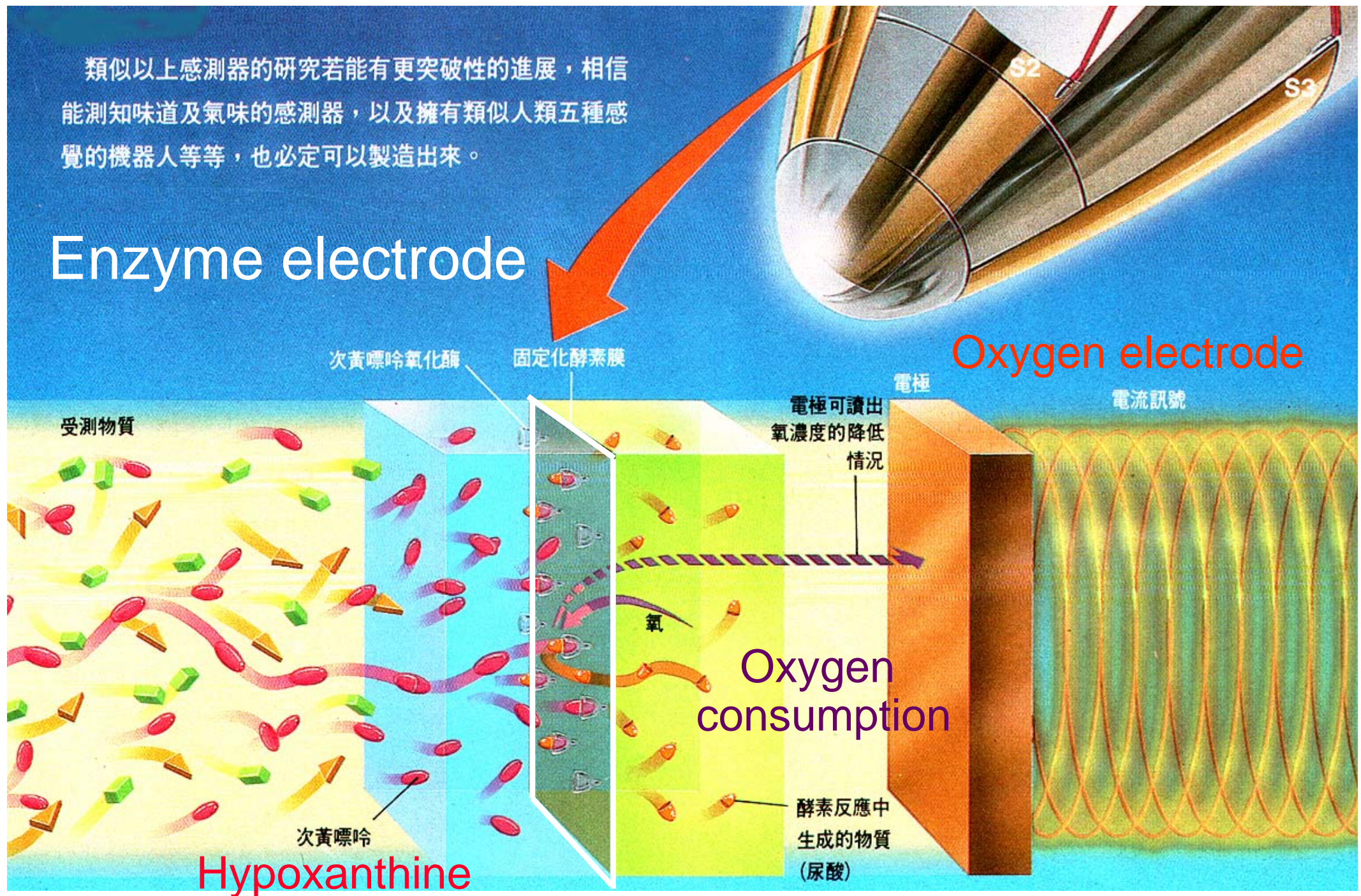
Juang RH (2005) EPA



# A sensor to monitor the quality of meat

類似以上感測器的研究若能有更突破性的進展，相信能測知味道及氣味的感測器，以及擁有類似人類五種感覺的機器人等等，也必定可以製造出來。

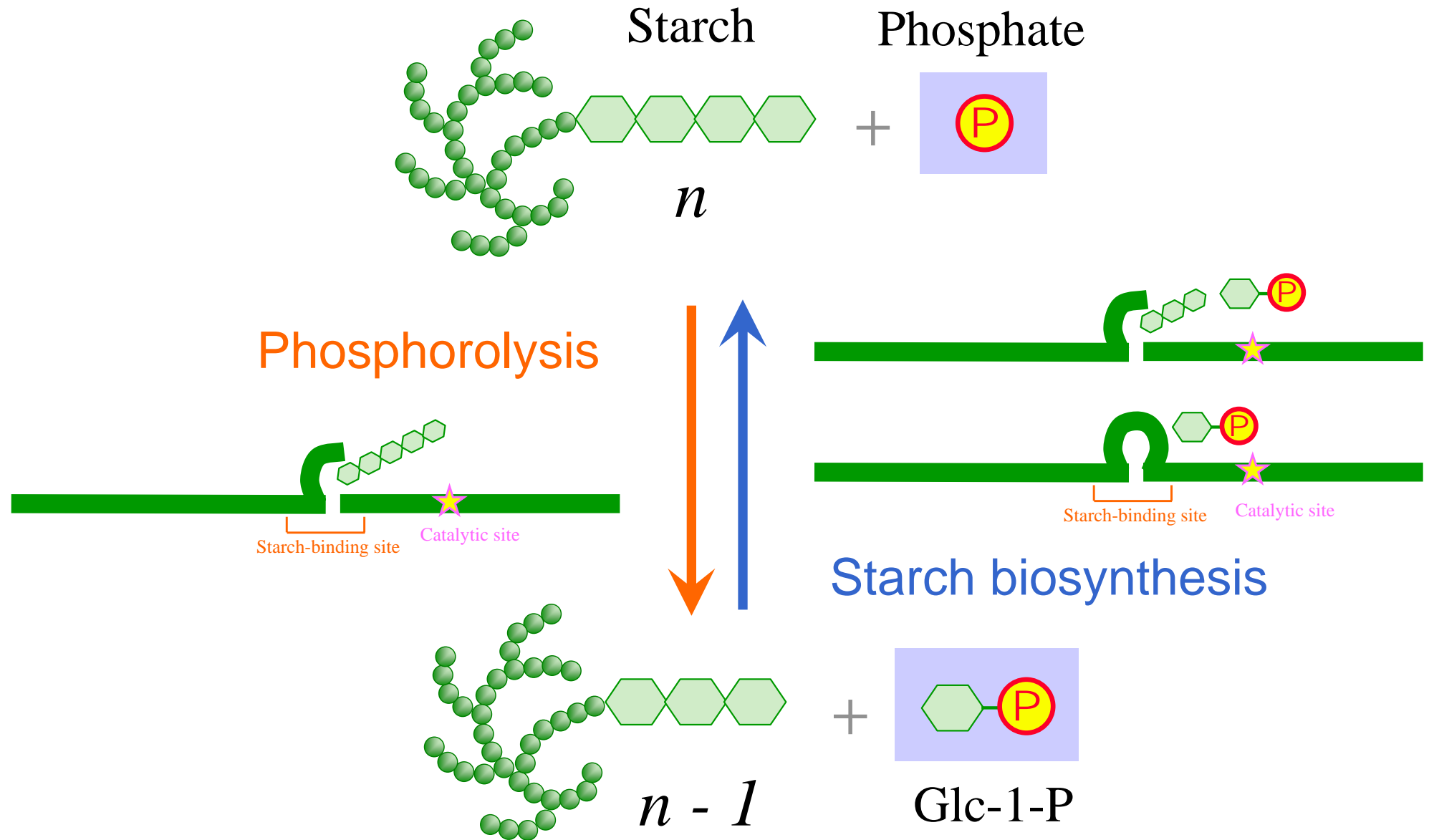
## Enzyme electrode



Hypoxanthine oxidase



## 2.2.4 澱粉磷解酶活性分析 Assay for L-SP



■ Coupled to *dehydrogenase*

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***Starch phosphorylase*** (phosphorolysis)



***Phosphoglucomutase***

Glc-6-P

***Glc-6-P deHase***

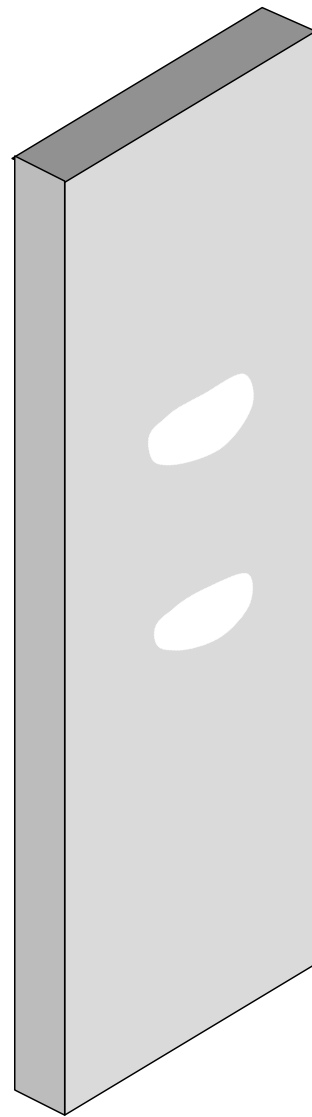
NAD<sup>+</sup>

NADH

6-P-Gluconic acid

# 澱粉磷酸解酶活性分析及干擾

## A Activity staining



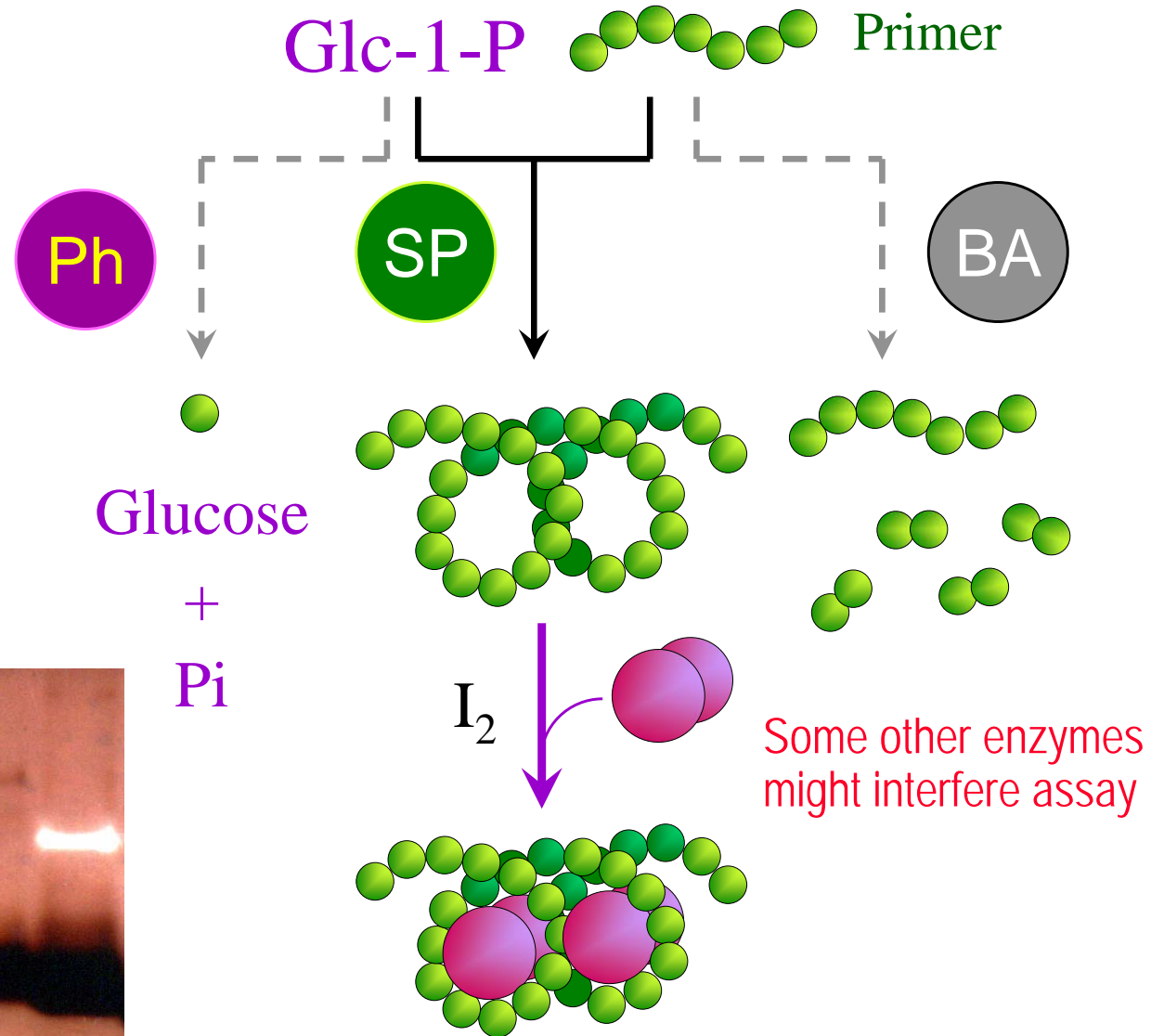
Native PAGE

BA

SP



## B Activity assay and interference



Direct observation of the color product

Some other enzymes might lead to false (+) or (-) results

Juang RH (2005) EPA

## 2.2.2 中止酵素反應方法 Stop enzyme reaction

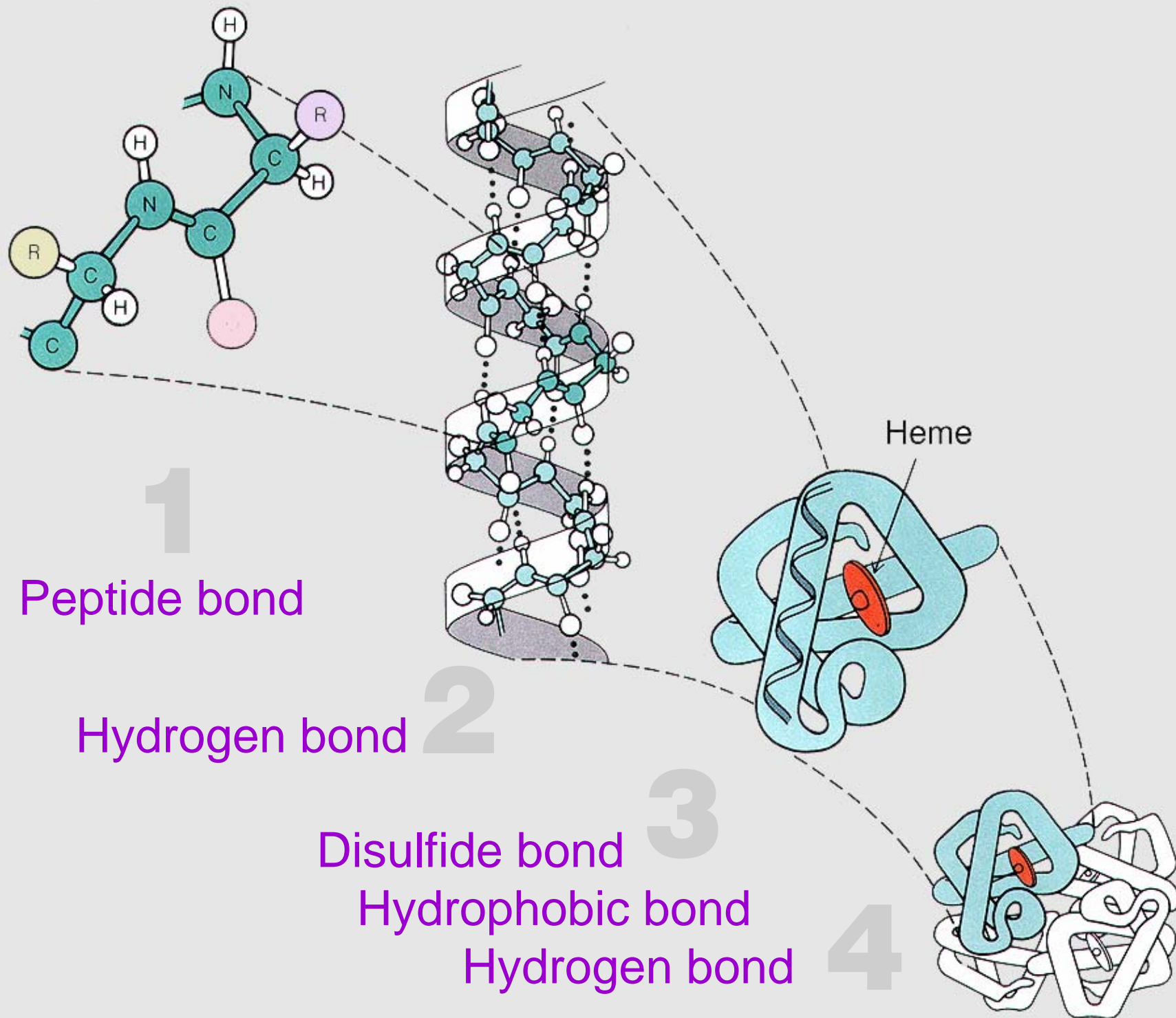
### ● How to denature the enzyme effectively ?

● Change <i>pH</i>	TCA	Chemical
● Rapidly <i>heating</i>	Boiling	Physical
● Add <i>denaturant</i>	SDS	Chemical
● Add <i>metal chelator</i>	EDTA	Chemical
● Add <i>enzyme inhibitor</i>	PMSF	Chemical
● Add <i>non-radioactive substrate (pulse-chase)</i>		Physical

● The product should not be destroyed

● No interference to the detection method

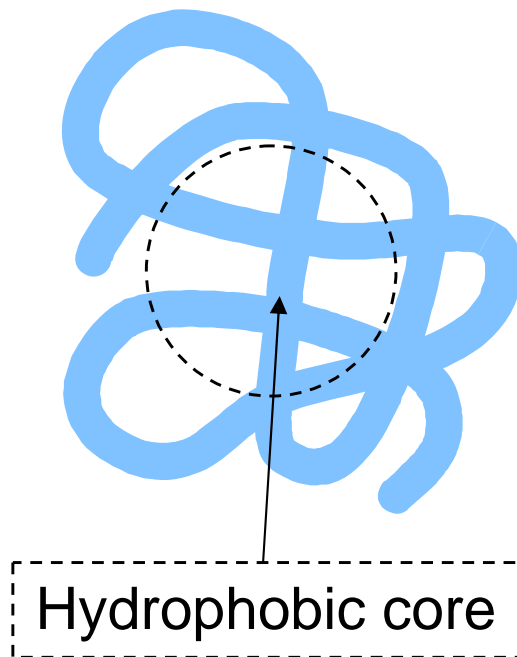
# 蛋白質的四級構造



Four levels of protein structure

# ■ SDS 在蛋白質表面均勻敷上一層負電

Native protein

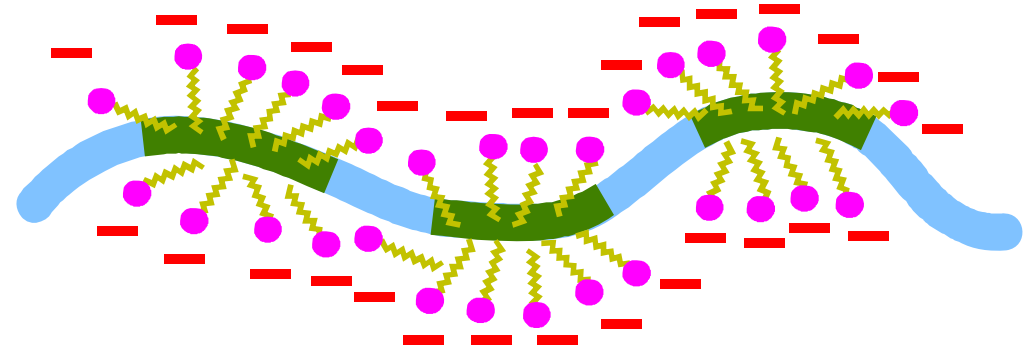


SDS



  
boiling

Protein is denatured to linear form

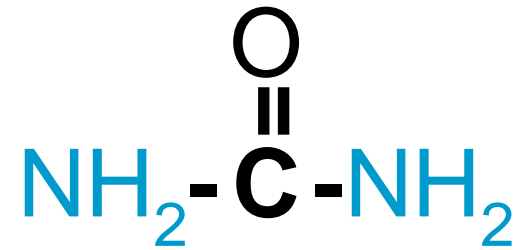


Its surface covered with negatively charged SDS uniformly

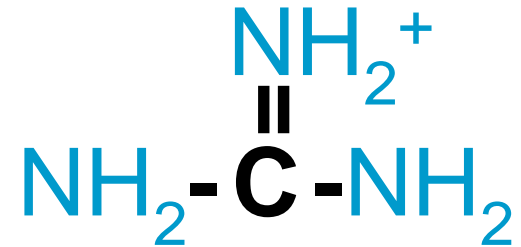
+ Mercaptoethanol: to break the disulfide bonds

■ 常見的變性劑

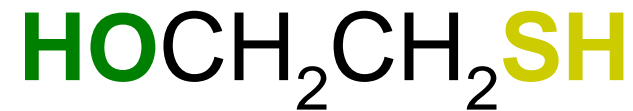
Urea



Guanidine HCl



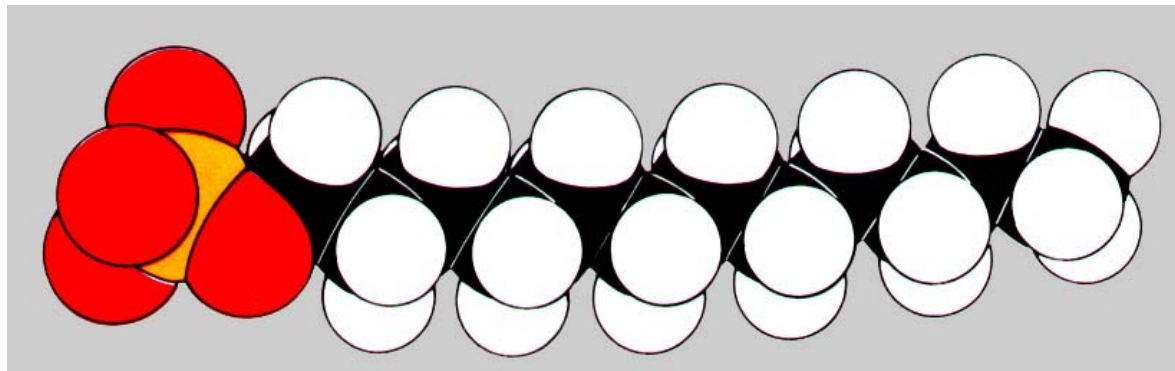
Mercaptoethanol



SDS



Polar  
head



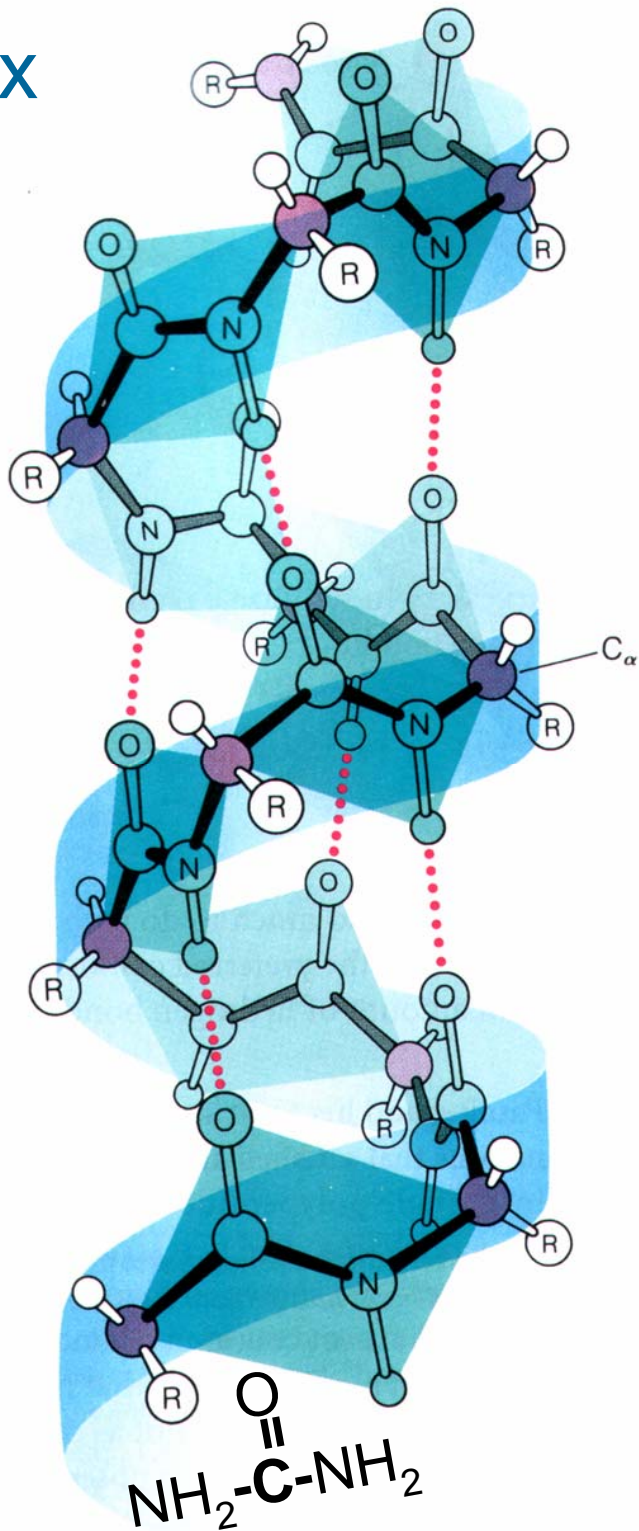
Non-polar  
tail

Common denaturants for proteins

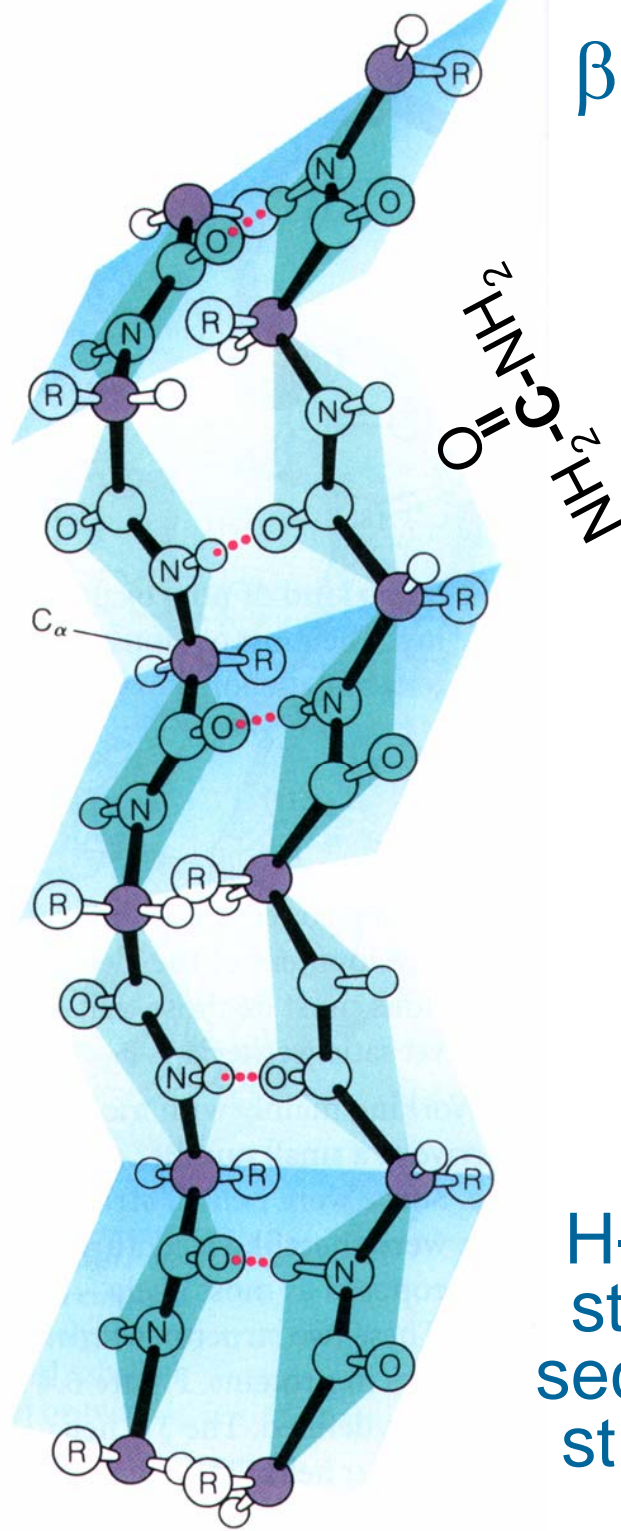


# 蛋白質二級構造

$\alpha$  helix



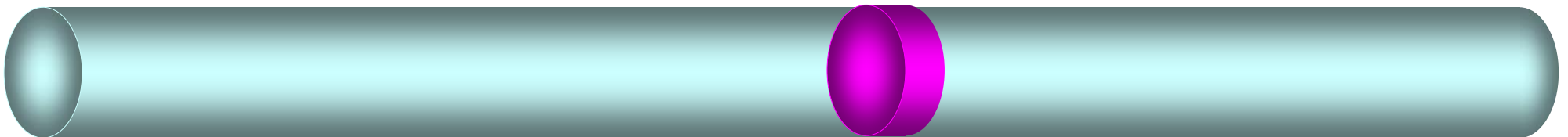
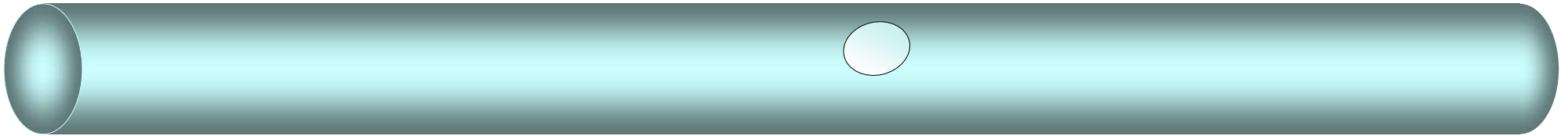
$\beta$  sheet



H-bonds  
stabilize  
secondary  
structure



# *Pulse-chase*



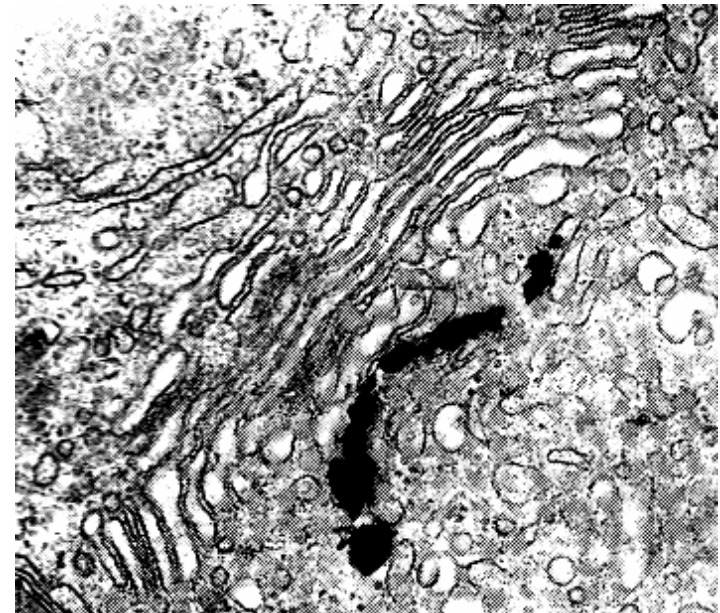
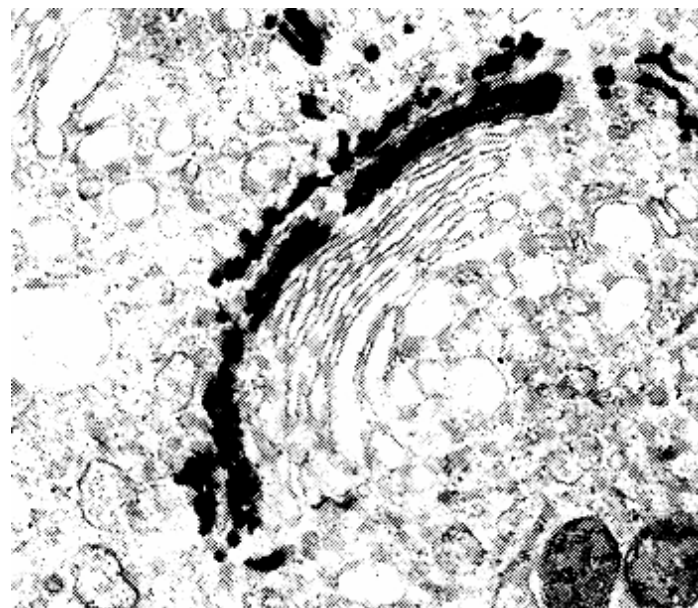
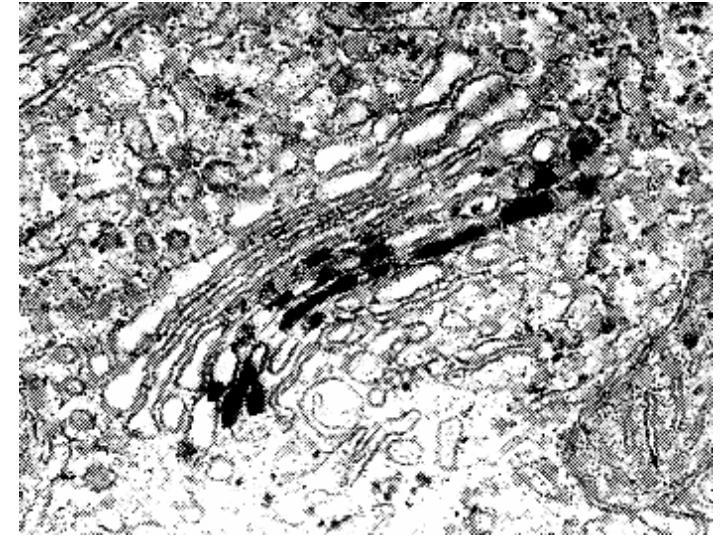
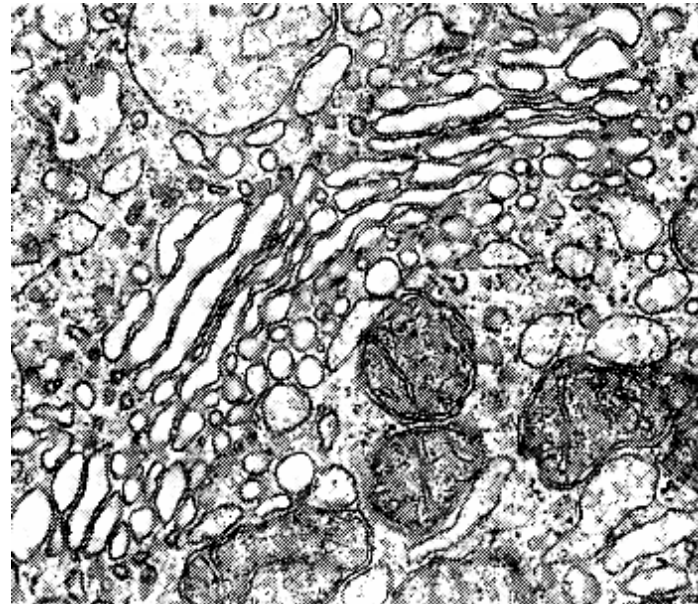
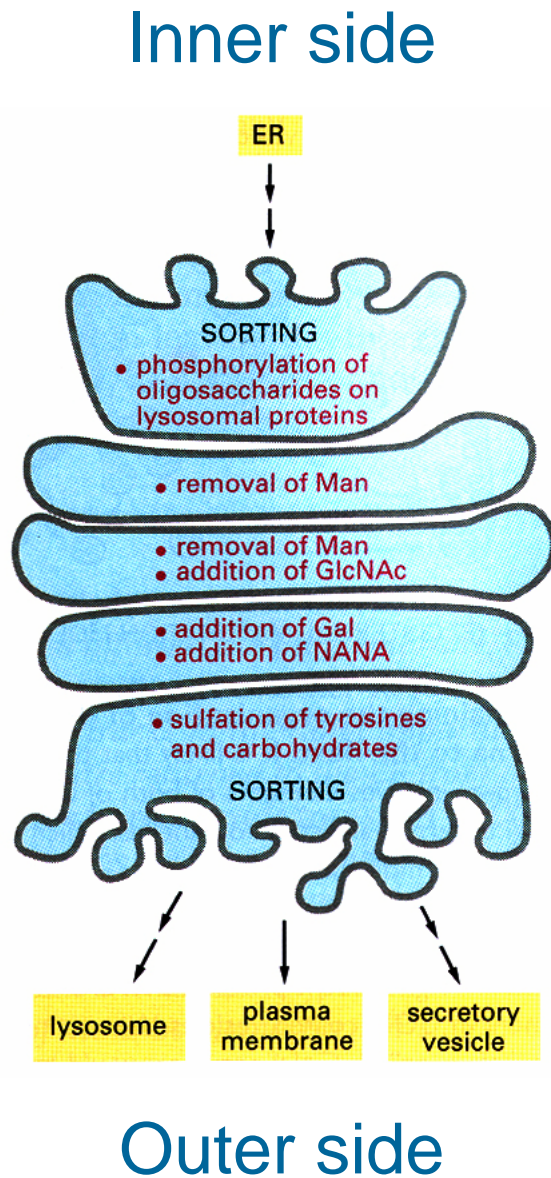
*Chase*      *Pulse*

To measure the flow speed of water in a glass tube

Juang RH (2005) EPA



# 高爾基氏體的蛋白質運送 Golgi transportation





## 2.3 維持酵素活性 Maintain enzyme activity



### ● 2.3.1 緩衝液 Buffer

可維持穩定的酸鹼度及離子濃度以保酵素活性

### ● 2.3.2 試劑的保存 Reagents

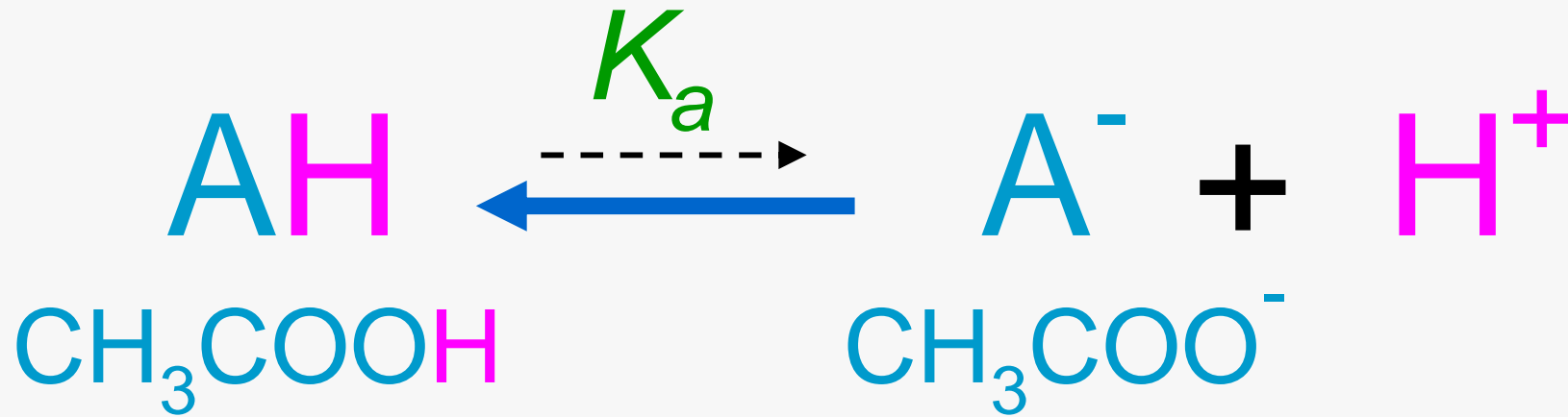
試劑要依指示保存在適當的地方

### ● 2.3.3 酵素活性之維持 Maintain the activity

注意酵素失活的原因有助保持其最高活性

### ● 2.3.4 酵素活性單位 Enzyme activity unit

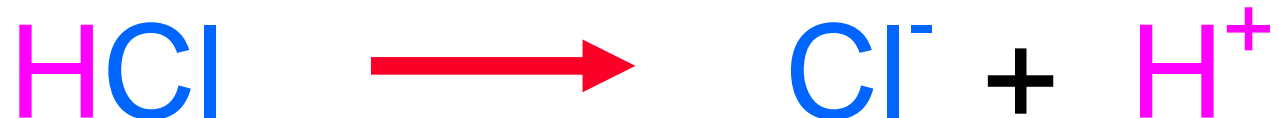
■ 弱酸鹼可作為緩衝分子 Buffer is weak acid/base



H-H  
equation

$$\text{pH} = \text{p}K_a + \log \frac{[\text{A}^-]}{[\text{AH}]}$$

Strong acid



# 如何推導公式

$$K_a = \frac{[A^-][H^+]}{[AH]} \quad \frac{\text{dissociated}}{\text{associated}}$$

(1)  $K_a$  的定義

$$\log K_a = \log [H^+] \frac{[A^-]}{[AH]}$$

(2) 兩邊取 log

$$\log K_a = \log [H^+] + \log \frac{[A^-]}{[AH]}$$

分解右邊 log

$$-\log [H^+] = -\log K_a + \log \frac{[A^-]}{[AH]}$$

(3) 移項

$$\text{pH} = \text{p}K_a + \log \frac{[A^-]}{[AH]}$$

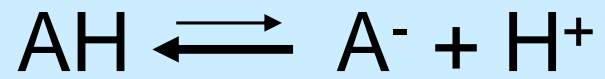
(4) 定義  $-\log$  為 p

Henderson-Hasselbalch equation

How the  $\text{p}K_a$  of a buffer contribute to its buffering effect

How to derive H-H equation from  $K_a$

弱酸如何作為緩衝液分子



example Acetic acid



◎  $K_a$  is the dissociation constant

$$K_a = \frac{[A^-][H^+]}{[AH]} = \frac{1}{10^5} \quad \text{p}K_a \text{ of acetic acid} \quad (\text{p}K_a = 5)$$

◎  $K_a$  is derived to get H-H equation

一、兩邊取  $\log$

二、移項取出  $[H^+]$

三、定義  $p$  為  $-\log$  ( $pH = -\log[H^+]$ )

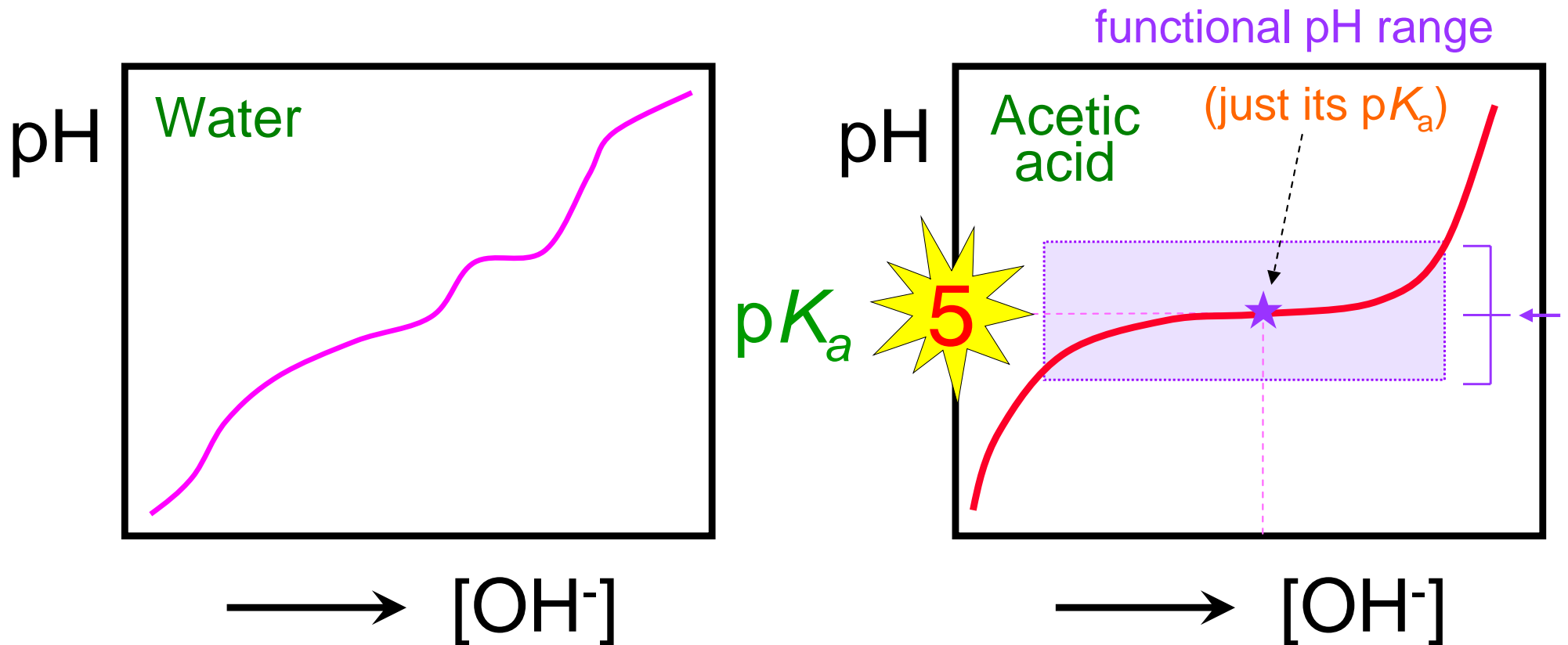
H-H  
equation

$$\underset{5}{pH} = \underset{5}{p}K_a + \log \frac{[A^-]}{[AH]} \quad \frac{\text{dissociated}}{\text{associated}}$$

$pH = \text{constant } pK_a$  ? ..... when  $[A^-] = [AH]$ ,  $\log 1 = 0$

Why weak acid could serve as a buffer ?

# ■ 弱酸在其 $pK_a$ 上下有緩衝作用



H-H  
equation

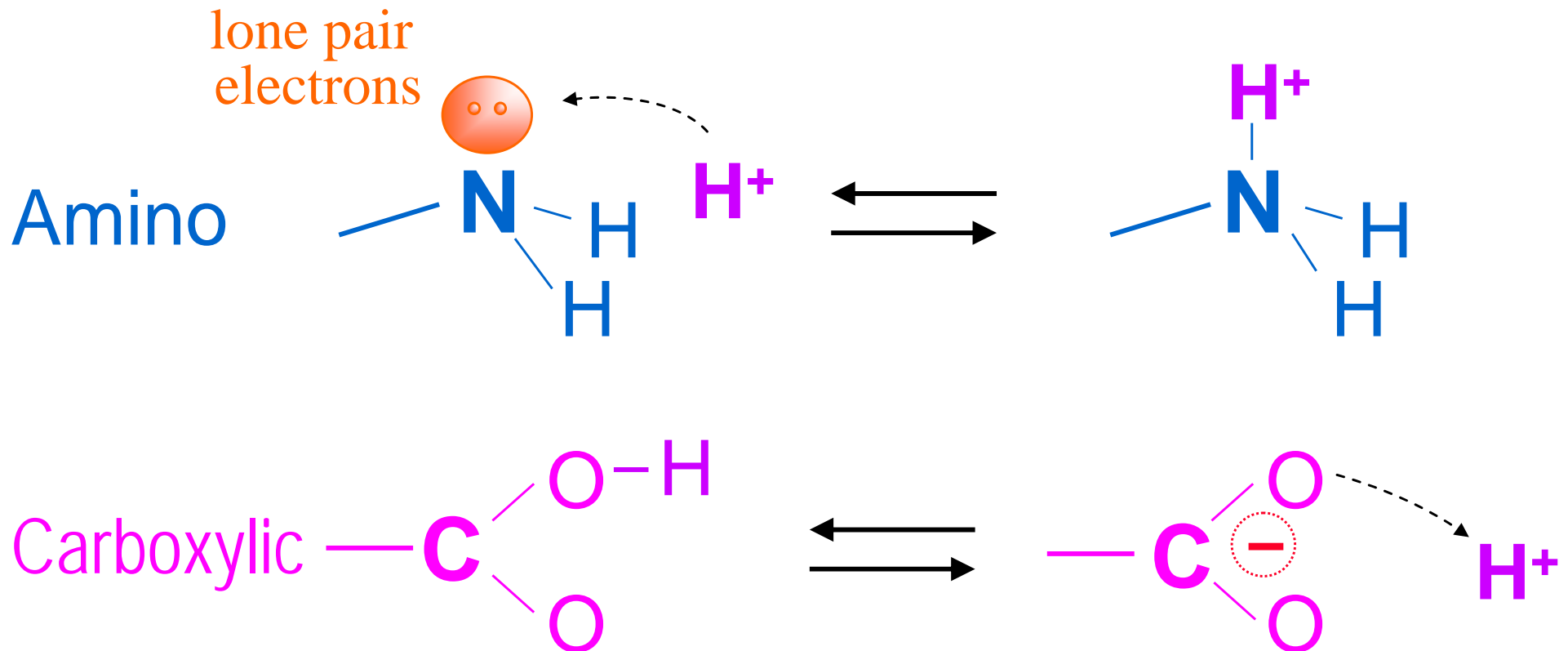
$$pH = pK_a + \log \frac{[A^-]}{[AH]}$$

dissociated  
associated

Acetic acid has highest buffer effect at its  $pK_a$  (pH 5)

# ■ 質子可以吸著或脫離一基團

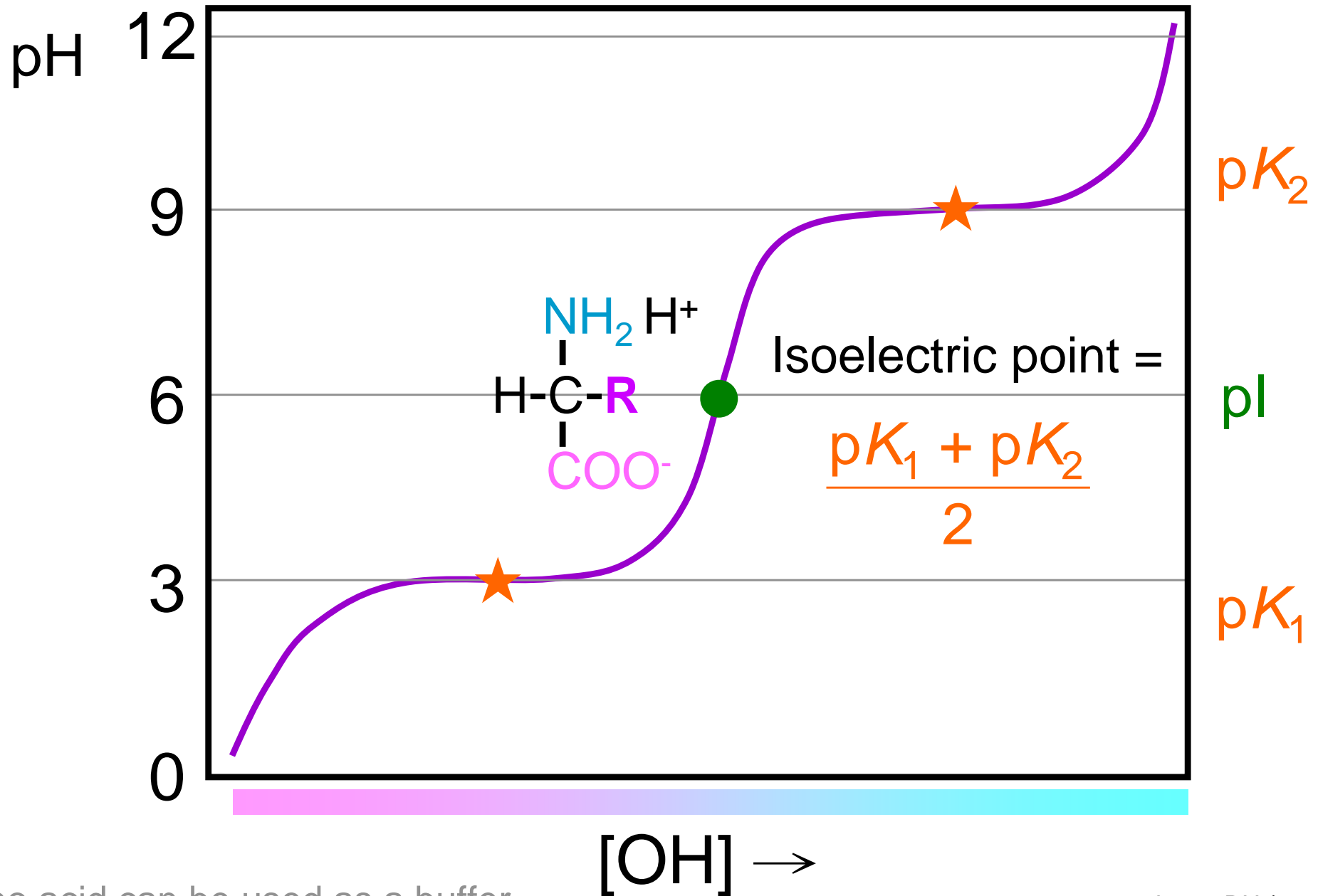
**Proton :** The smallest and most abundant particle in the living cell controlling the pH and the charge property of a molecule



**Ampholyte:** A molecule contains both positively and negatively charged groups



# ■ 胺基酸的緩衝作用範圍 Amino acid as a buffer



Amino acid can be used as a buffer

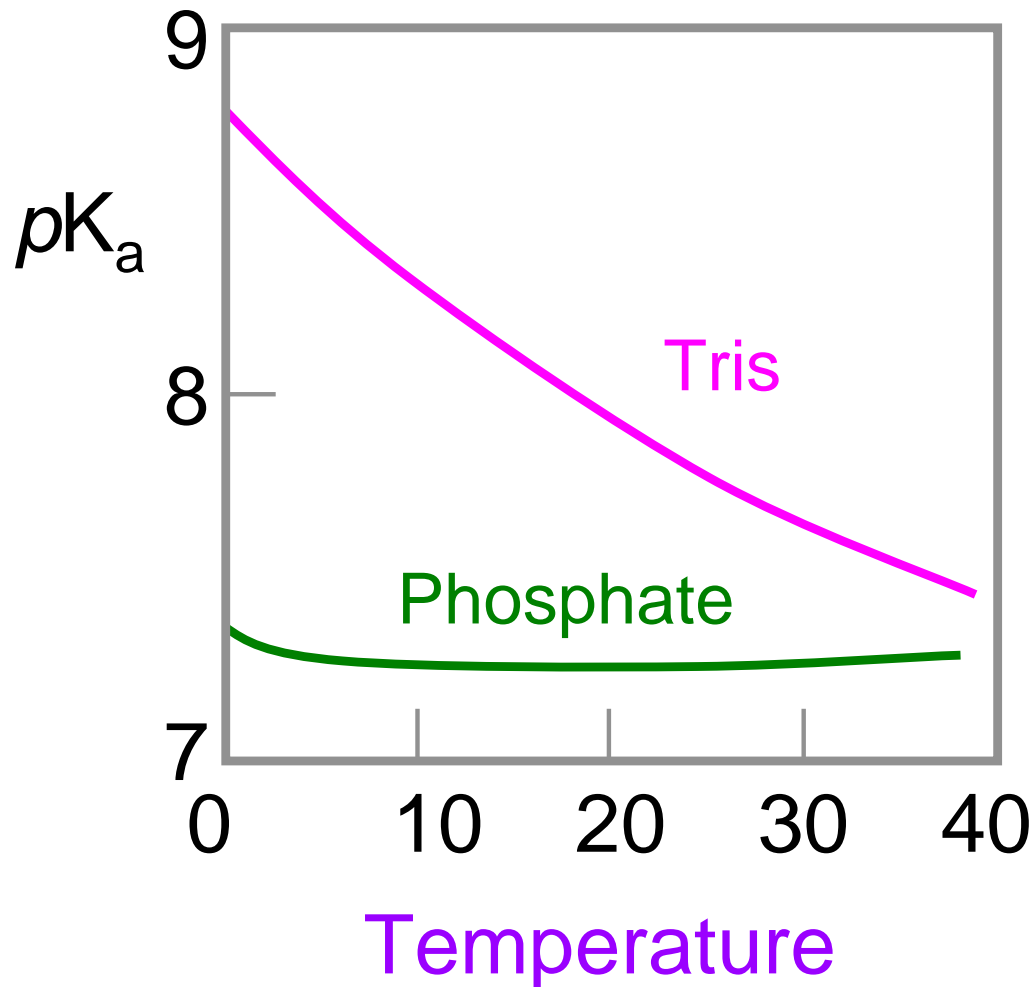
# ■ 各種常用緩衝液及其使用範圍 Common buffers



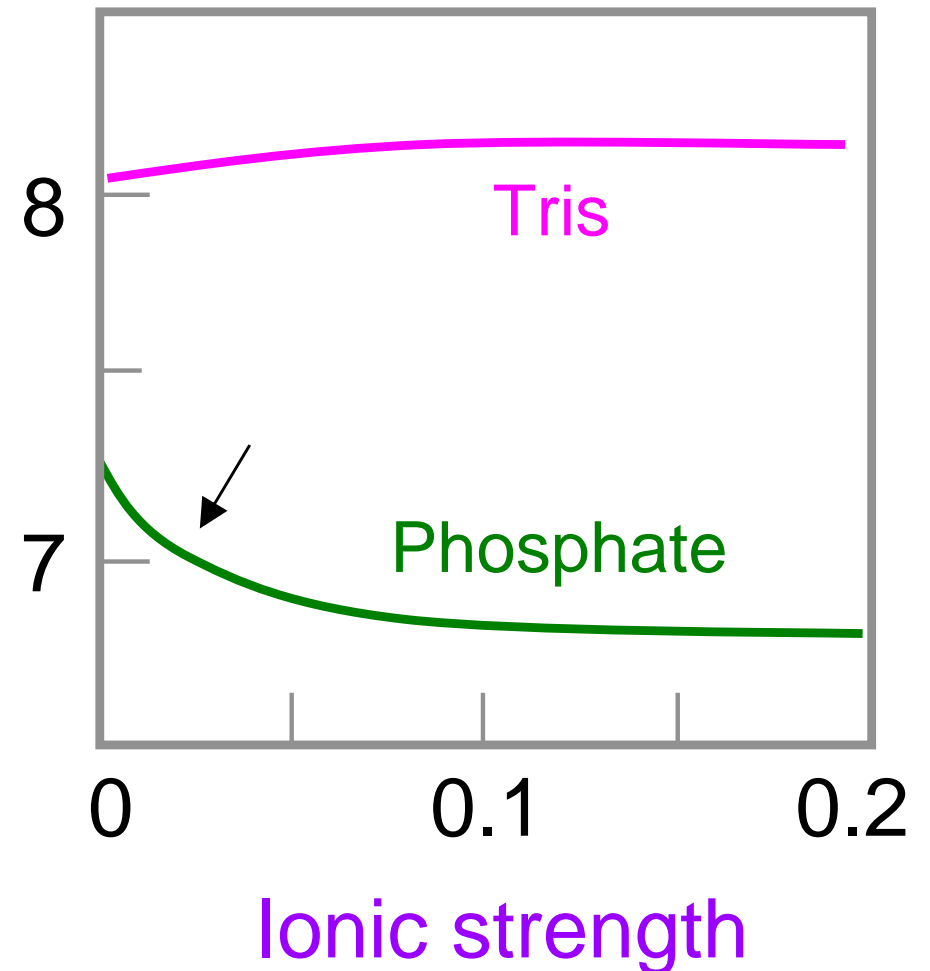
Buffer	pH	Remarks
Formate	3.0 - 4.5	Volatile, could be removed by lyophilization
Citrate	3.0 - 6.2	Bind with divalent metal ions
Acetate	3.7 - 5.5	Volatile, could be removed by lyophilization
Phosphate	5.8 - 8.0	Precipitated with Ca; crystallized at low temperature
HEPES	6.5 - 8.5	Low toxicity, used in cell culture
Tris	7.1 - 8.9	pH effected by temperature; special pH electrode required
Borate	9.1 - 9.0	
Carbonate	9.7 - 10.7	Bind with divalent metal ions
Universal	2 - 12	Contains several buffers at various pH ranges

# ■ 緩衝液使用注意 Notice for two common buffers

Tris is affected by temperature



Diluted phosphate buffer raises its pH

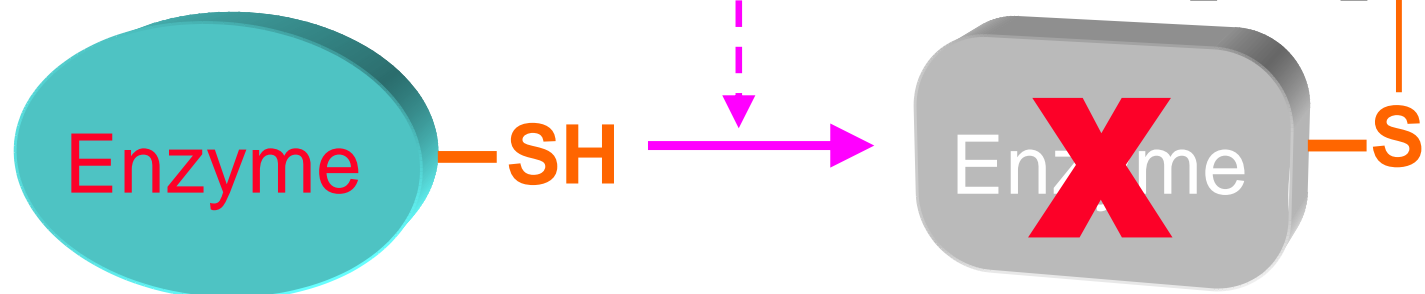
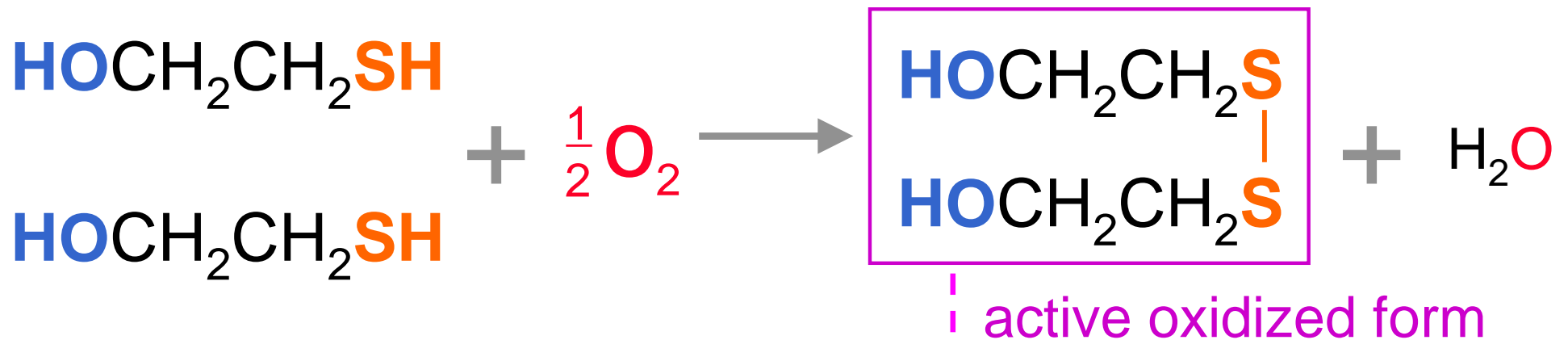


## ■ 緩衝液常用的添加物 Some common additives

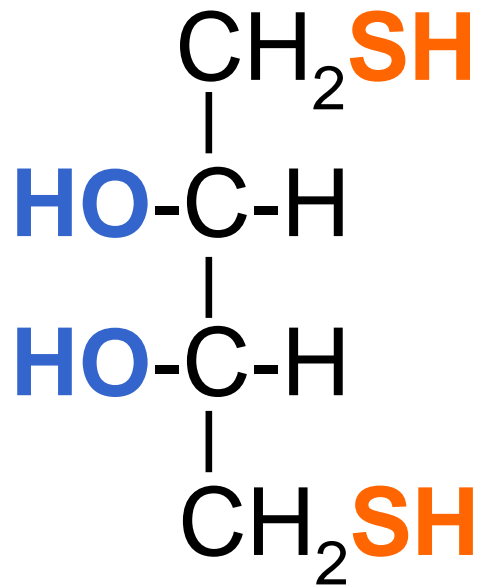


Additives	Action	Concentration
$\text{NaN}_3$ (sodium azide)	Antimicrobials	0.01%
EDTA	Remove metal ions	0.1 - 1 mM
$\beta$ -Mercaptoethanol	Antioxidant	1 - 10 mM
Dithiothreitol (DTT or DTE)	Antioxidant	1 - 5 mM
BSA (bovine serum albumin)	Stabilizer	0.1 - 10 mg/mL
Tween-20, Triton X-100	Surfactant	0.5 - 0.05%
Glycerol, glucose	Antifreeze	50%
PMSF, TPCK, TLCK, benzamidine etc.	Proteinase inhibitor	Trace amount

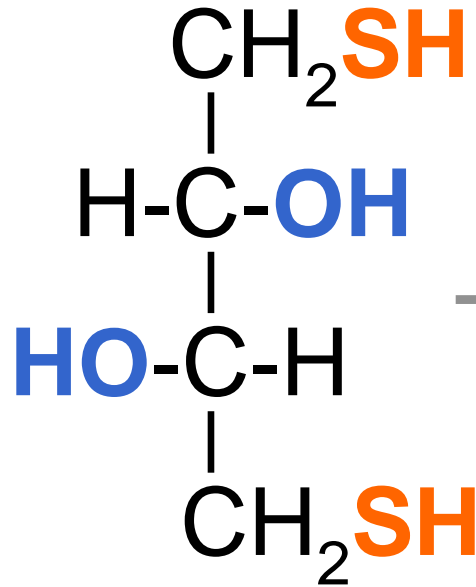
# ■ Beta-mercaptoethanol



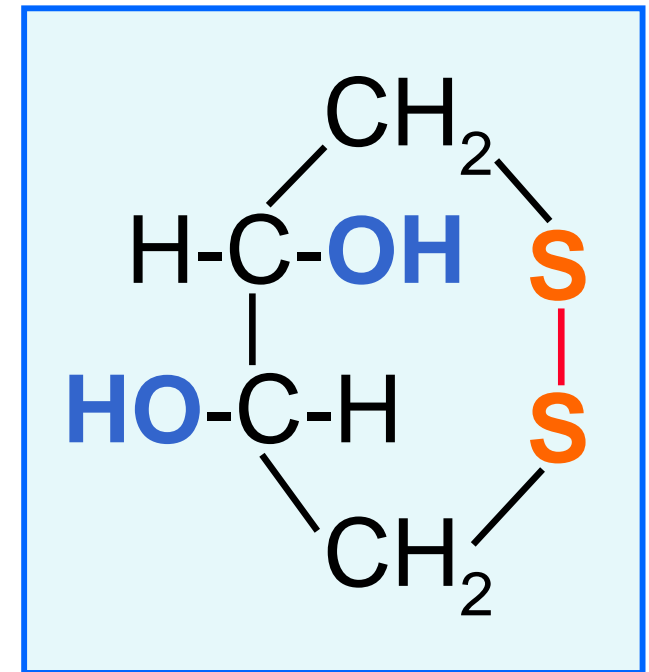
# ■ Dithiothreitol (DTT)



Dithioerythritol  
(DTE)

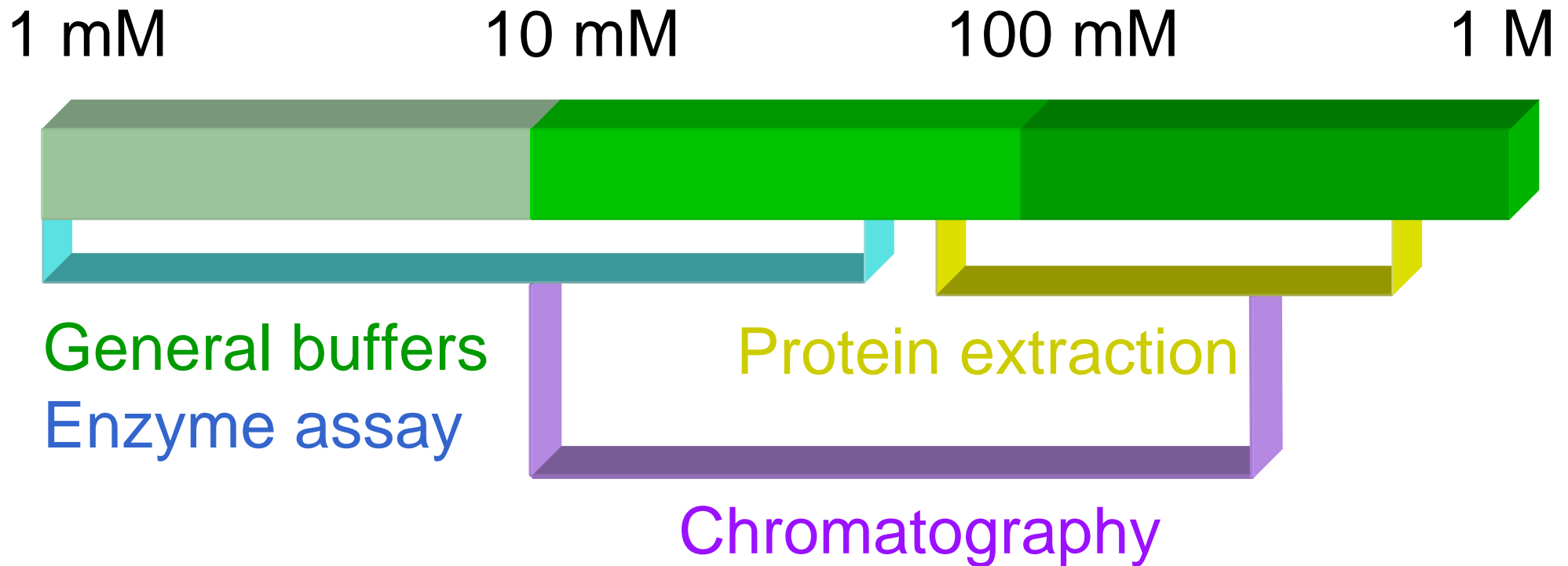


Dithiothreitol  
(DTT)



Stable cyclic  
oxidized form

# ■ 緩衝液使用濃度範圍 Concentration ranges



## 2.3 維持酵素活性 Maintain enzyme activity



### ● 2.3.1 緩衝液 Buffer

可維持穩定的酸鹼度及離子濃度以保酵素活性

### ● 2.3.2 試劑的保存 Reagents

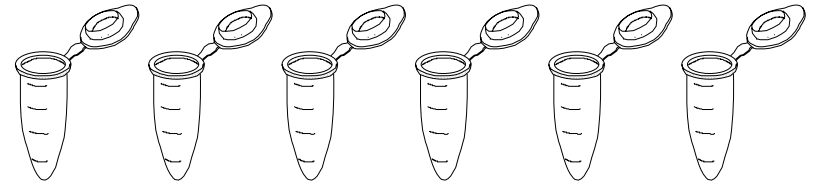
試劑要依指示保存在適當的地方

### ● 2.3.3 酵素活性之維持 Maintain the activity

注意酵素失活的原因有助保持其最高活性

### ● 2.3.4 酵素活性單位 Enzyme activity unit





## a. Avoid humidity

Open the bottle of a frozen reagent only when its temperature has been brought back to the room temperature

## b. Stored in frozen state

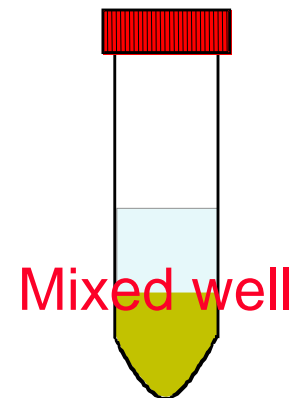
- (1) Frequently used reagents should be frozen in aliquot
- (2) Avoid repeatedly freezing-thawing
- (3) Certain enzymes are very sensitive to freezing

L-SP

## c. Frozen in glycerol

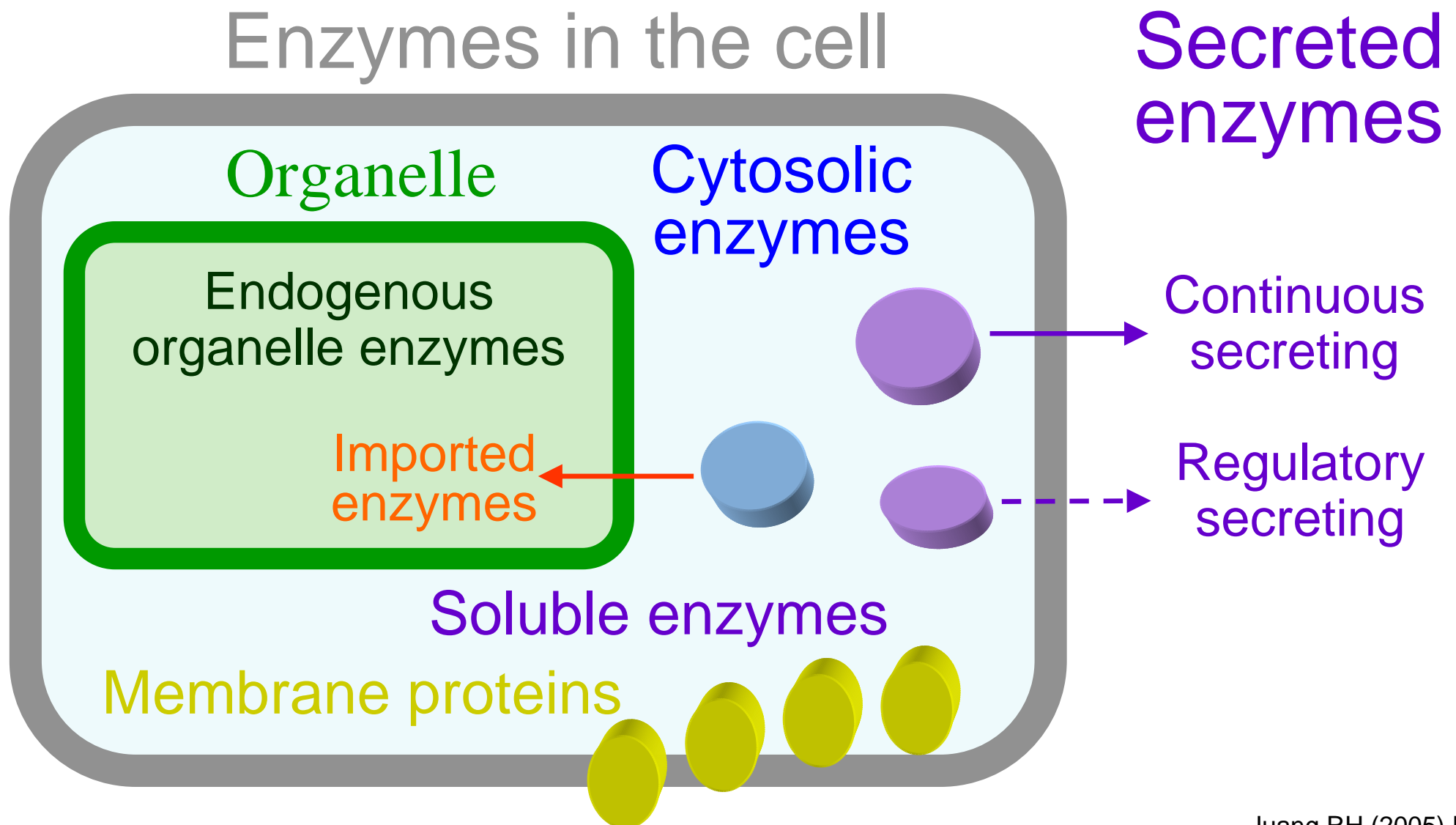
Protein stored in  $-20^{\circ}\text{C}$  in 50% glycerol

## d. Avoid light and microbe



# ■ 細胞内外酵素分佈 Cellular distribution of enzymes

## Protein in expressing



# ■ 各種酵素的安定性都不同 Enzyme stability

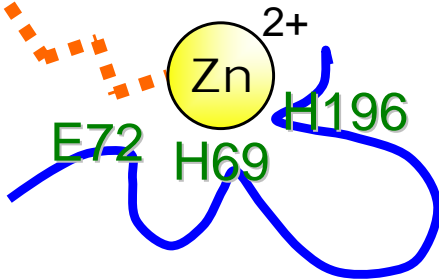
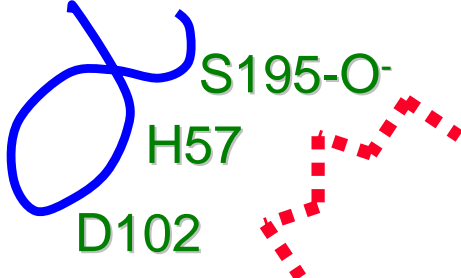
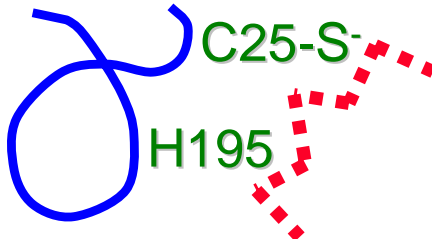
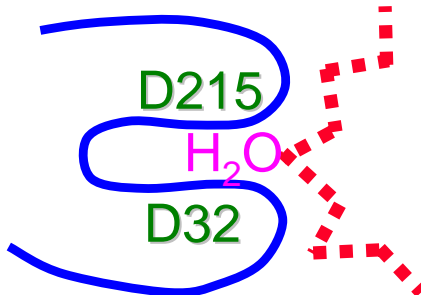
## ● Reasons enzyme lost its activity:

- Protein *Denatured* Physical/chemical denaturation
- *Active site* destroyed Chemical reaction
- *Protease* proteolysis Inactivated by degradation
- Enzyme *Inhibitor* Natural or synthetic inhibitors

■ Physical denaturation Heating, freezing, foaming, adsorbing

■ Chemical denaturation Extreme pH, oxidation, heavy metals

# 蛋白酶的專一性及其抑制劑 Protease families

Family	Example	Mechanism	Specificity	Inhibitor
Metal Protease	Carboxy- peptidase A		Non- polar	EDTA EGTA
Serine Protease	Chymotrypsin Trypsin		Aromatic Basic	DFP TLCK TPCK
Cysteine Protease	Papain		Non- specific	PCMB Leupeptin
Aspartyl Protease	Pepsin Renin		Non- specific	Pepstatin