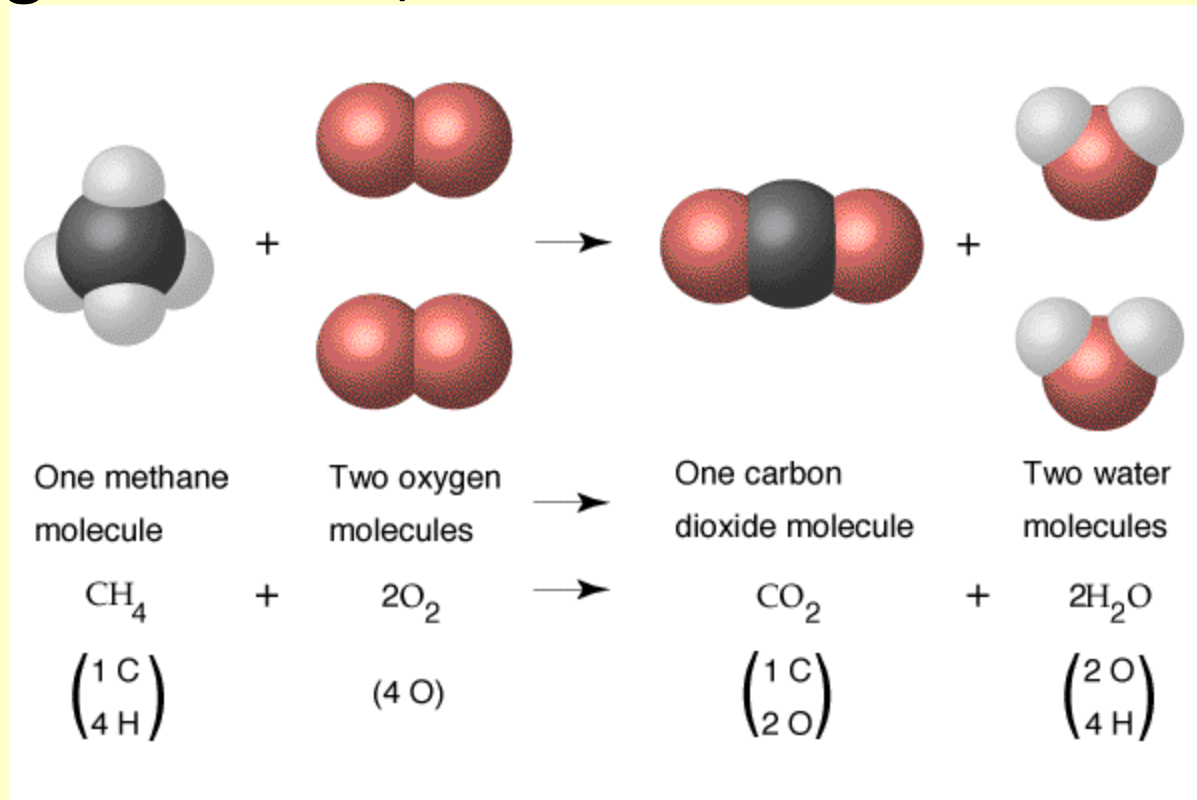


# Chemical Reactions

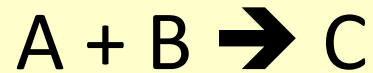
# What is a chemical reaction?

- The process of breaking chemical bonds, forming new ones, or both



**Reactants** on the left, **Products** on the right

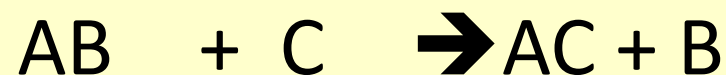
Synthesis—combining atoms to make something new



Decomposition—breaking apart compounds to make something new



Exchange-atoms swap places to make something new



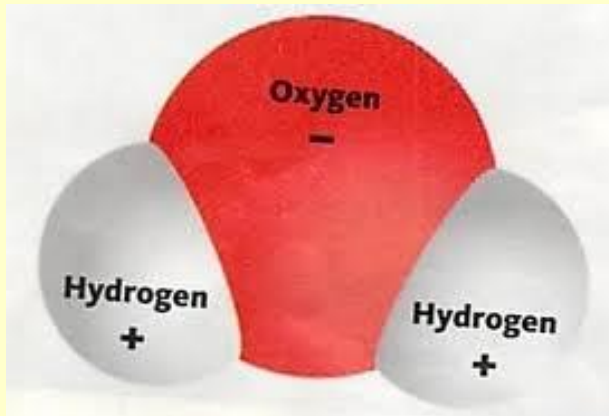
# Energy and Chemical Reactions

- If reactants are at a higher energy level than products—energy is given off—the reaction is exergonic (breaking bonds)
- If reactants are at a lower energy level than products—energy is taken in—the reaction is endergonic (making bonds)

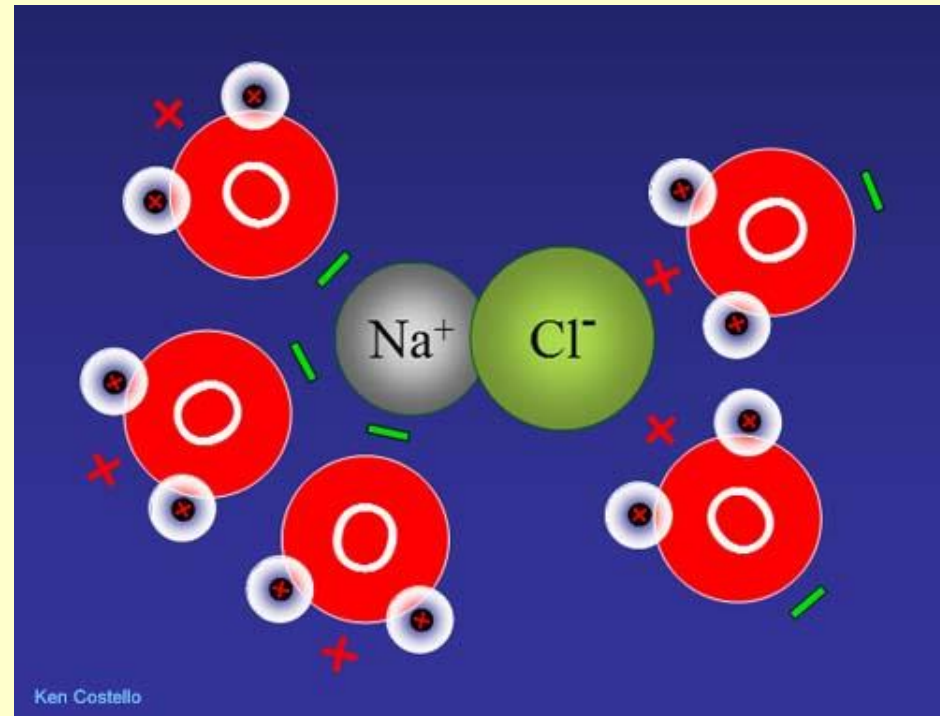
# All chemical reactions take place in WATER!!!

## Water is a POLAR compound

- A compound with one side having a negative charge and the other side a positive charge

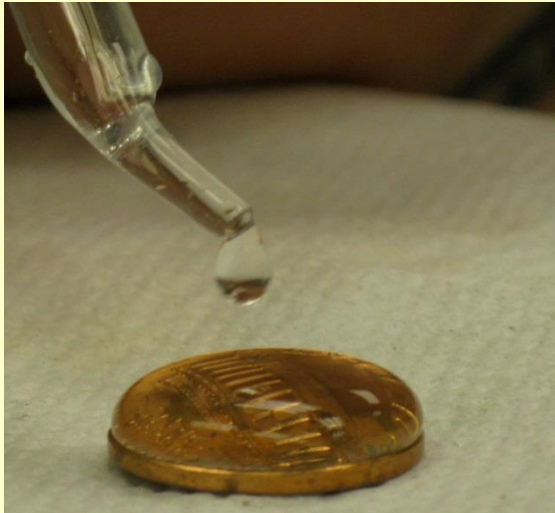


This means it **DISSOLVES** other polar molecules



## COHESION

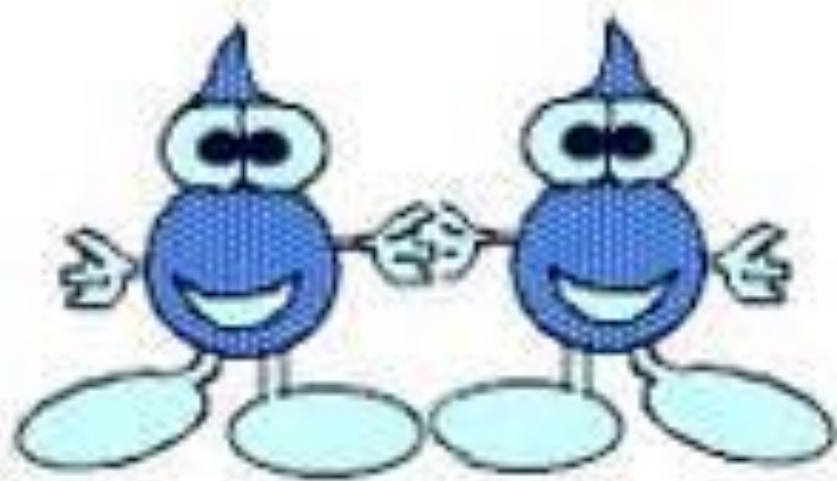
- Water molecules stick to EACH other



## ADHESION

- Water molecules stick to a different molecule



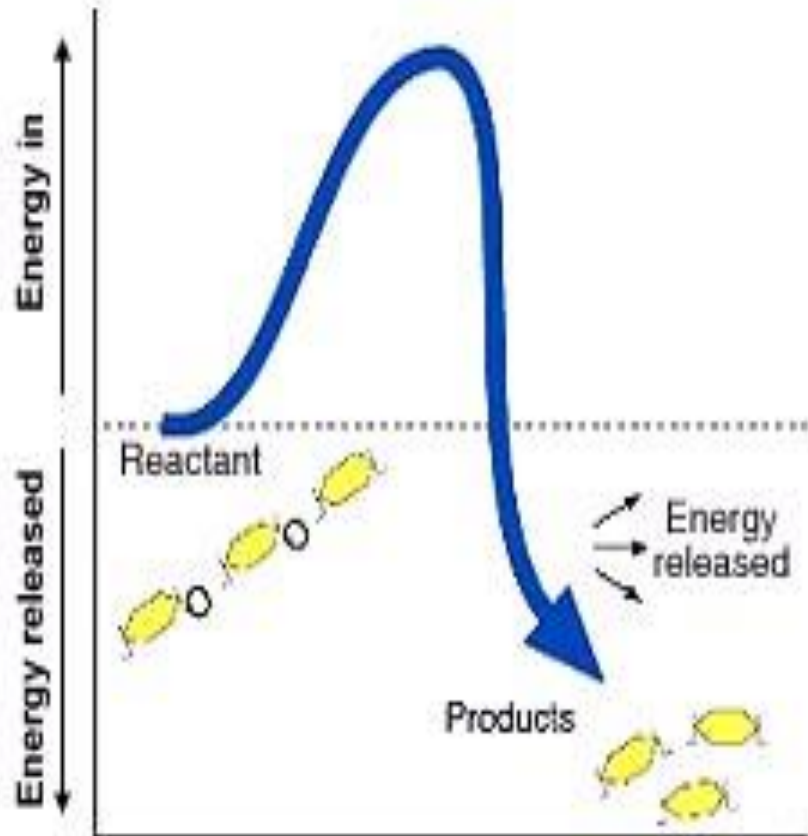


**Cohesion**

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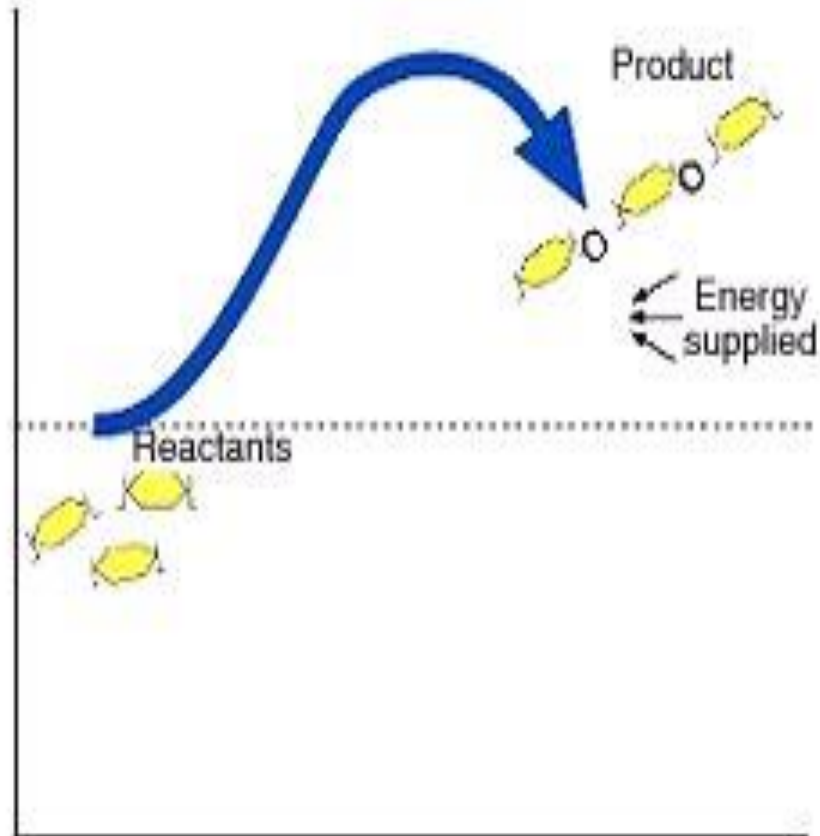


**Adhesion**



**Exergonic Reaction**

Products have less energy than reactants  
 Energy released  
 Spontaneous  
 Entropy increases



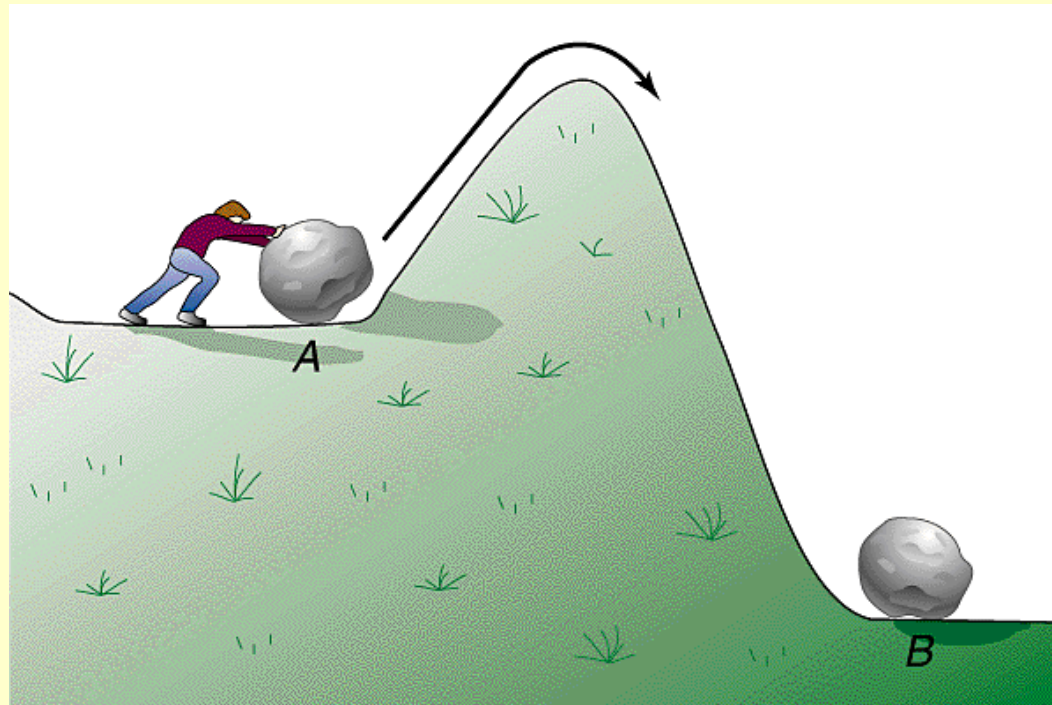
**Endergonic Reaction**

Products have more energy than reactants  
 Energy required  
 Not spontaneous  
 Entropy decreases

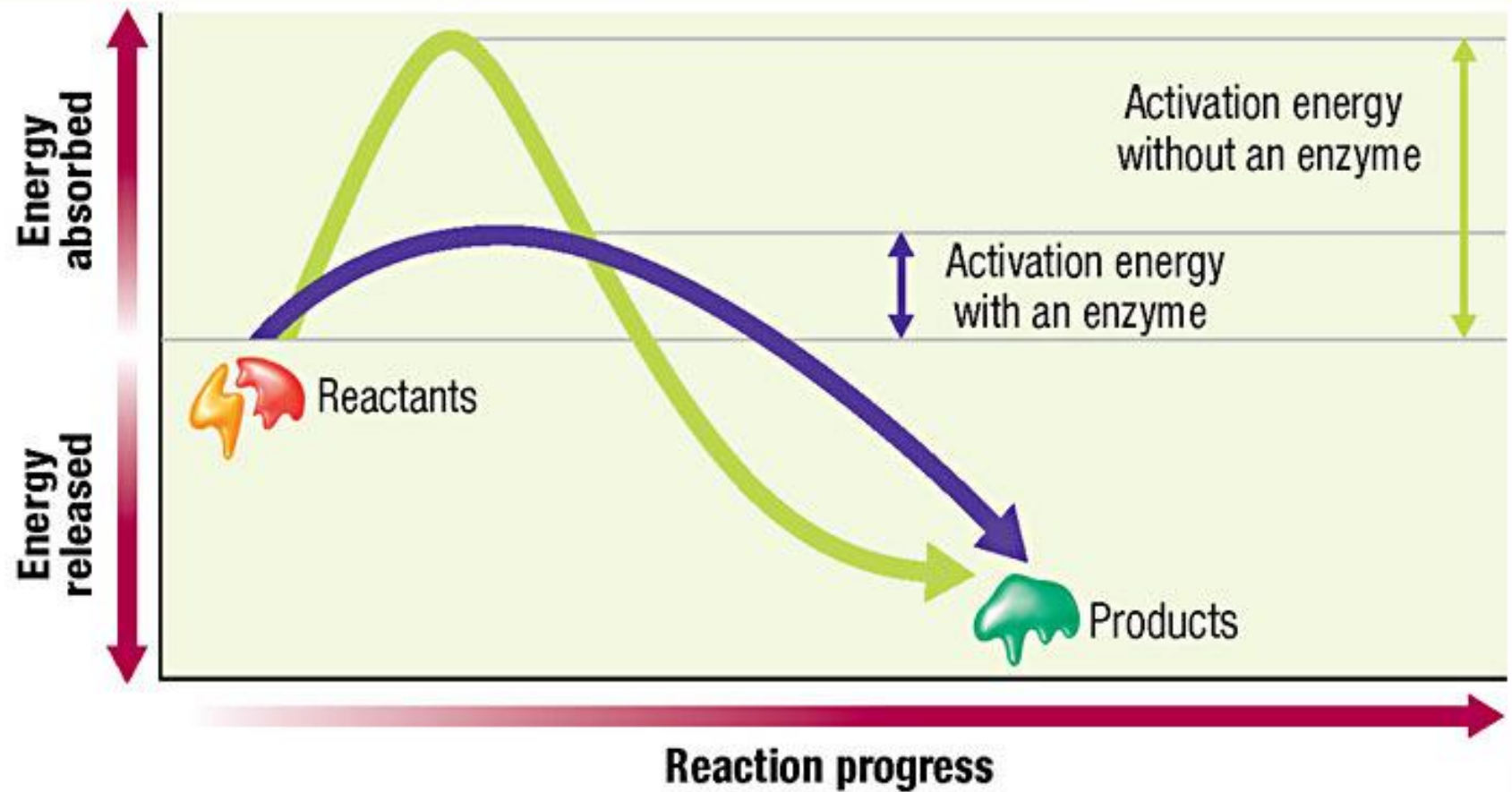


# Activation Energy

The amount of energy needed to get the reaction started.



## Effect of Enzyme on Activation Energy



# Enzymes!!!

Are organic catalysts

So, what's  
a catalyst?



A CATALYST is...a substance that speeds chemical reactions without being changed itself.

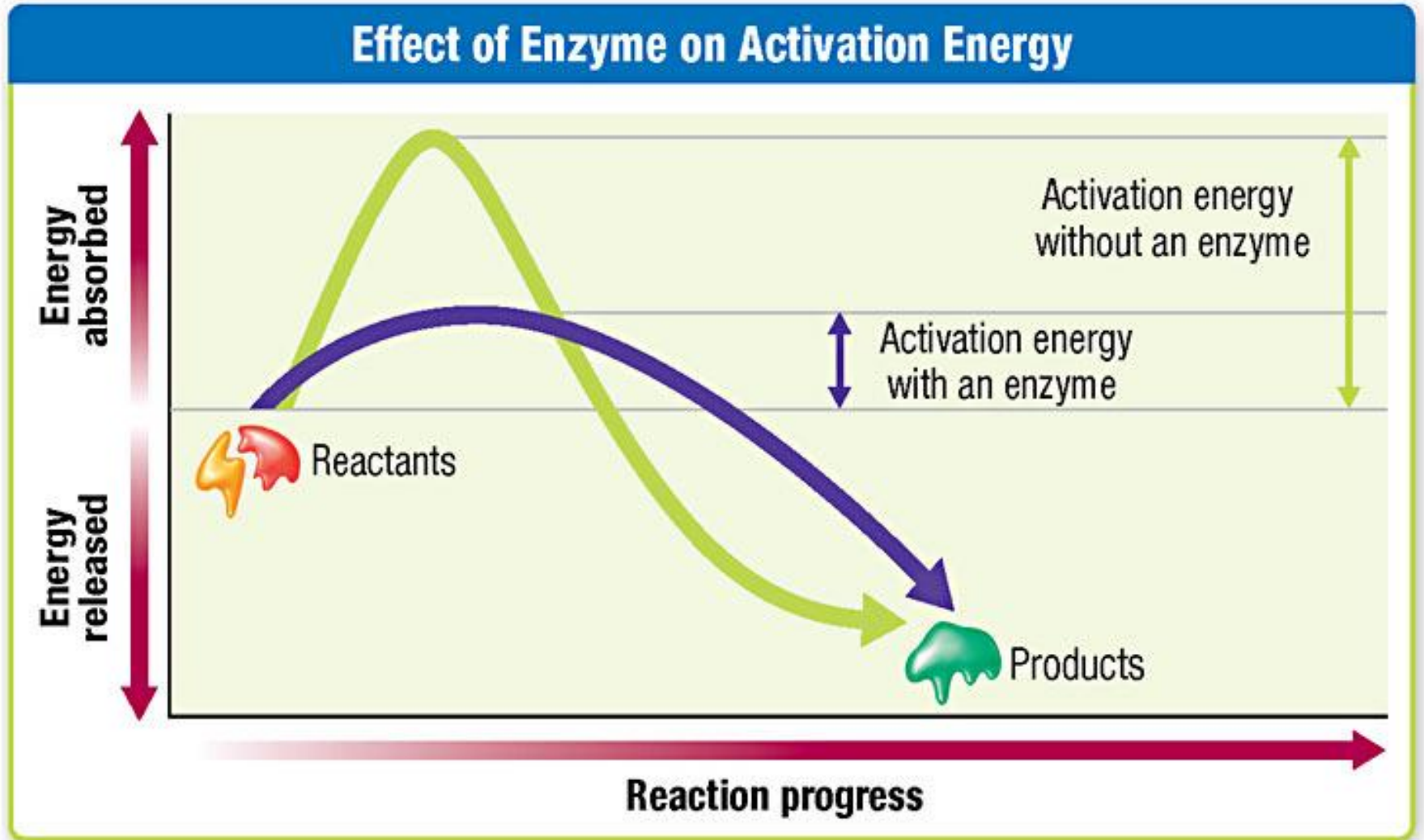


An ENZYME is...a kind of catalyst produced by cells to speed reactions in the body

- Enzymes are neither reactants, nor products
- They are not used up in a chemical reaction
- They make chemical reactions happen faster (up to 1,000,000x!)
- Enzymes are proteins

[Enzyme Basics - YouTube](#)

# How do enzymes work?

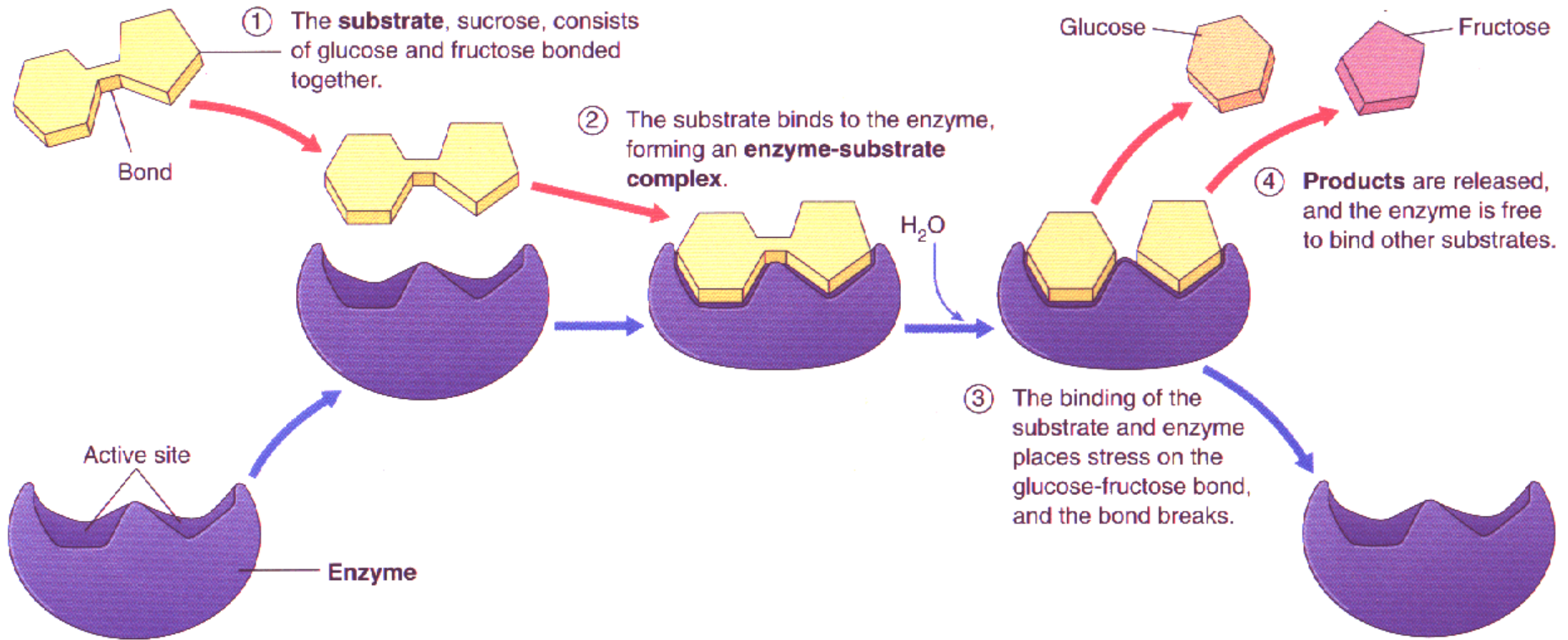


Ok...so...how do they do that? How do they make these reactions occur faster?

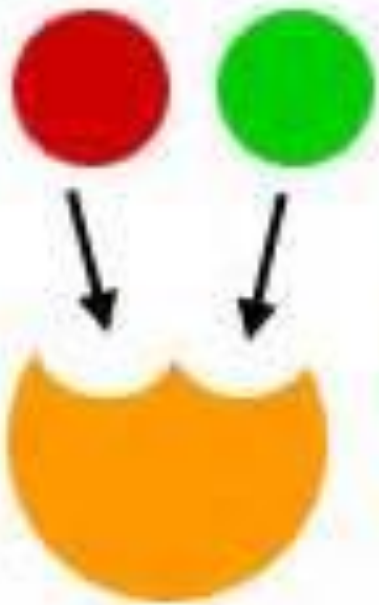
## Key terms

- **Substrate**—the reactant that the enzyme will work upon
- **Active site**—the location on the enzyme where the substrate will attach

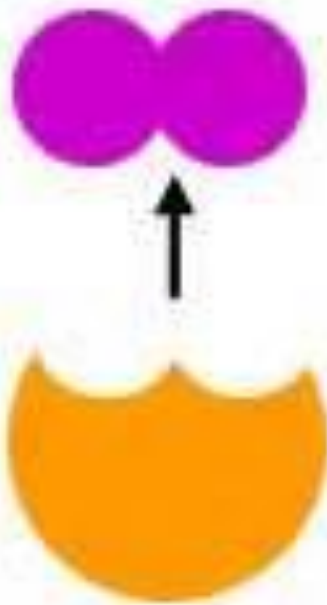








SUBSTRATE  
MOVES  
TOWARD  
ACTIVE SITE



PRODUCT  
RELEASED  
ENZYME READY  
FOR MORE

## Inhibitors

Slow a reaction down by preventing the enzyme from working

Competitive—same size and shape as substrate and fills the active site-the substrate can't attach

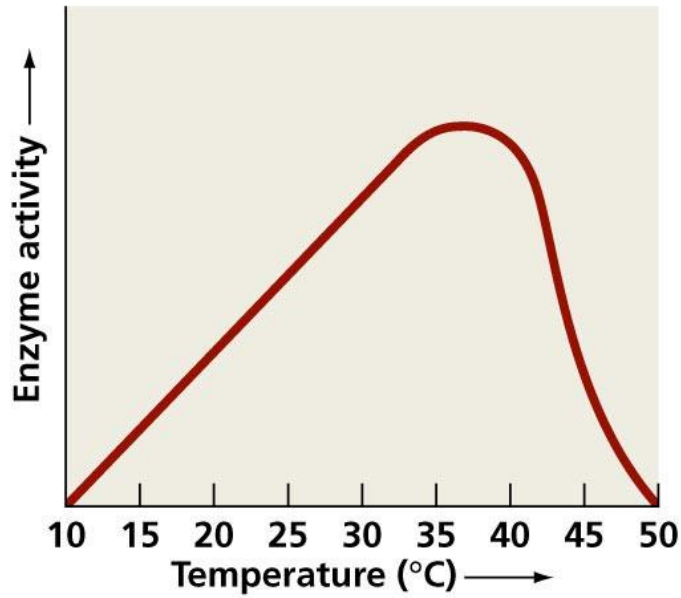
Non-competitive—different size and shape than substrate, but changes the shape of the enzyme so it can't work

# Factors that Affect Enzyme Activity

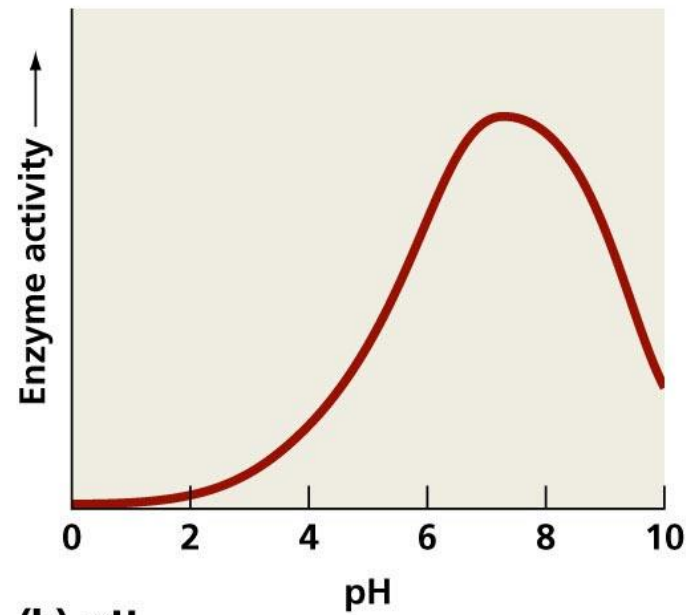
Temperature (most work at body temp.)

pH (most prefer neutral)

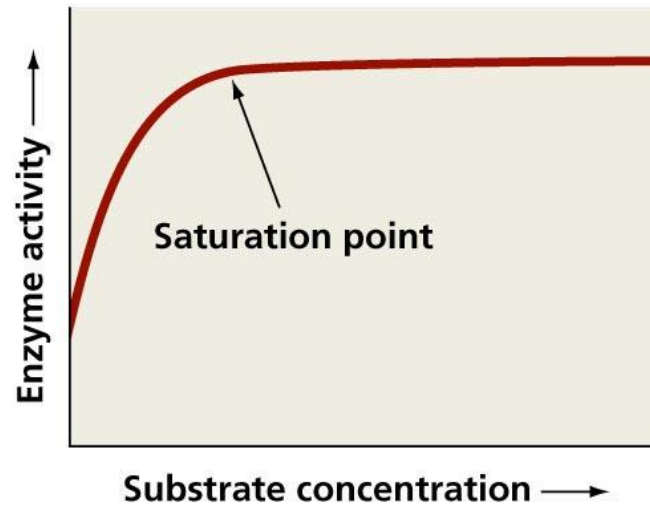
Concentration (the more the better)



**(a) Temperature**



**(b) pH**



**(c) Substrate concentration**