

# KINETICS ANALYSIS OF B-FRUCTOFURANOSIDASE ENZYME

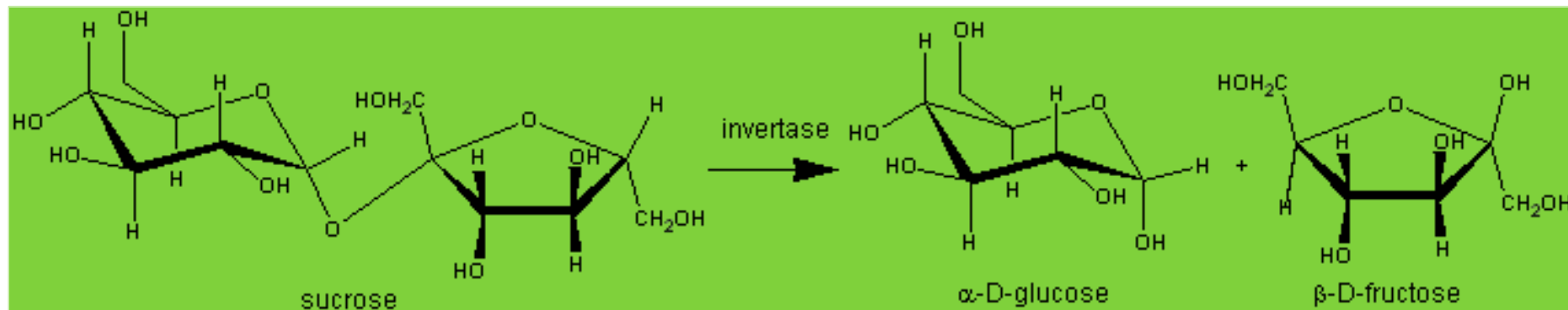
**2-The effects of enzyme concentration on the rate of an enzyme catalyzed reaction.**

## Systematic names and numbers

$\beta$ -Fructofuranosidase (EC 3.2.1.26)

## Reactions catalysed:

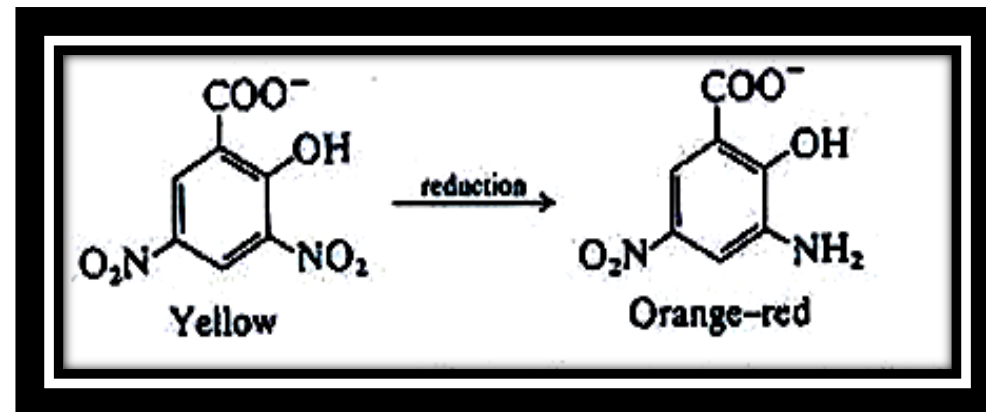
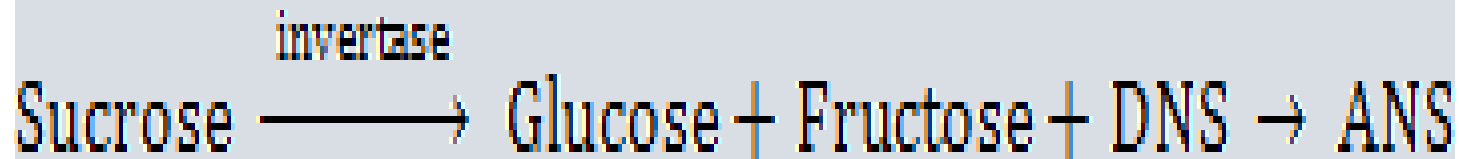
It hydrolyses sucrose to yield glucose and fructose



- The activity of the enzyme can be detected by using a reagent that can detect **reducing sugars** (*glucose* and *fructose*).
- One reagent commonly used to measure **invertase** activity in industrial procedures is dinitrosalicylate (DNS).
- Reducing sugars are produced by the action of invertase on sucrose; these reducing sugars reduce DNS to aminonitrosalicylate (ANS).
- The reduction of DNS to ANS results in an observable color change from a [yellow/orange] and Absorbance is determined at 540 nm.

DNS is added to the mixture after the completion of the reaction, the mixture is converted to a colored form which absorbs lights at 540 nm.

the velocity of the reaction ( $\mu$  moles of reducing sugar/minute) can be easily calculated.



# EFFECT OF TIME INCUBATION ON THE RATE OF AN ENZYMATIC REACTION



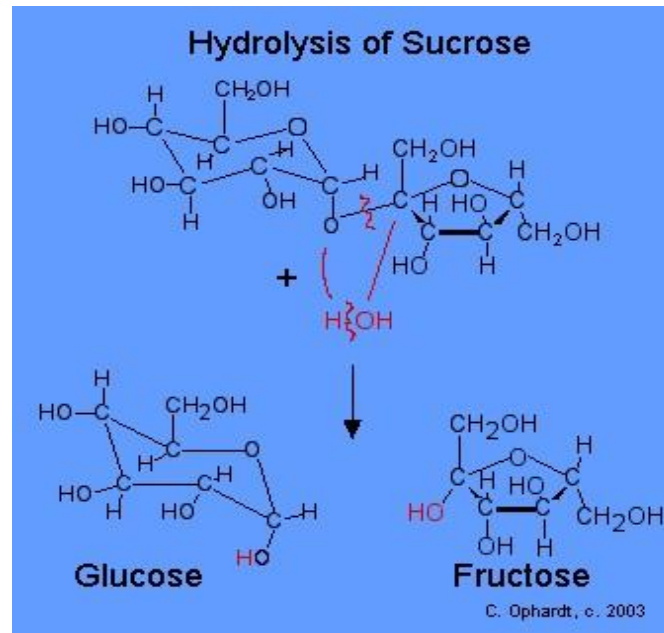
# Objective



To establish the relationship between enzyme concentration and the rate of an enzyme catalyzed reaction

# Principle

Within acidic environment using acetate buffer (PH= 4.7)  $\beta$ -**fructofuranosidase** enzyme cleavage its substrate (Sucrose) non reducing sugar to mixture of reducing sugar glucose and fructose, using 3,5,dinitrocylic acid .

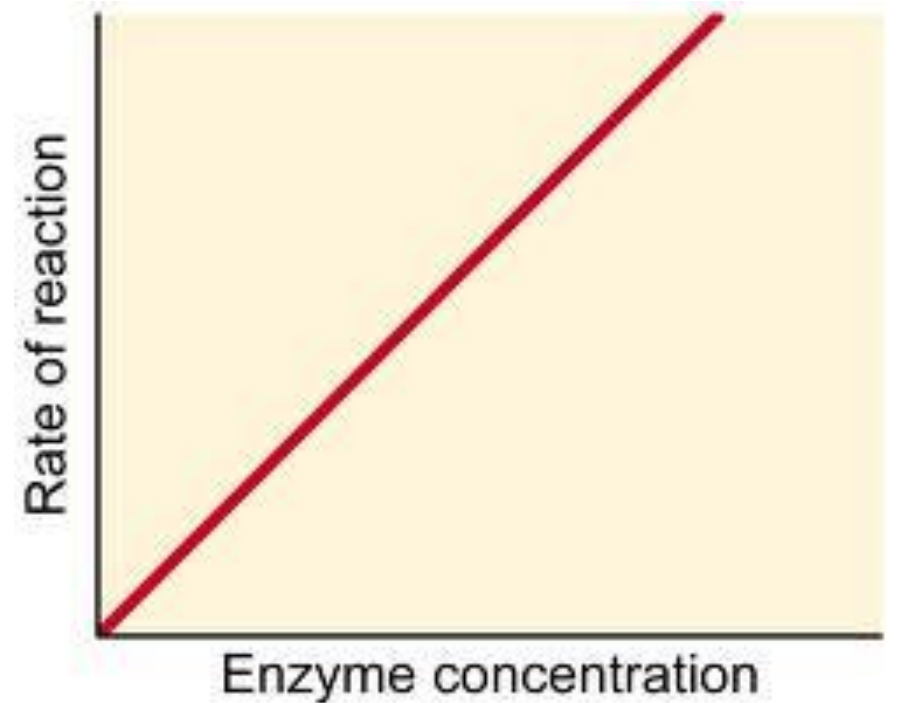


# The rate of reaction is directly proportional to increasing enzyme concentration

a series of 10 -minutes assays, will performed in which **a different enzyme concentration is added** each time the reaction is initiated.

Provided that substrate remains in excess, the rate of an enzyme catalyzed reaction is **directly proportional to increasing enzyme concentration.**

The results should indicate the range of enzyme concentrations that yield a linear response





# Material

## Solutions :-

- 0.05M Sodium Acetate buffer , pH 4.7 .
- 0.18 M Sucrose ,
- Reducing sugar (0.005M glucose + 0.005M fructose)
- Beta Fructofuranosidase (Invertase ) enzyme extract from yeast.
- DNS (dinitrosalicylic acid ) Reagent .
- Sodium Bicarbonate .

# Method:

1- Prepare 8 tubes in the following manner table ( 1 ) :

Tube	Acetate buffer (ml)	0.18M Sucrose (ml)
Blank	1.0	2.0
A	1.0	2.0
B	1.0	2.0
C	1.0	2.0
D	1.0	2.0
E	1.0	2.0
F	1.0	2.0

2- Mix each tube then add 0.05ml of diluted enzyme according to the following table (2) , **EXCEPT FOR THE BLANK ADD 0.05ml OF DISTILLED WATER INSTEAD** , mix and start the stop clock immediately , incubate each tube for 10 min , then stop the reaction by adding 2.0ml of the DNS reagent to each tube.

Note : Mix each tube frequently during the incubation time .

# Method:

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Note : Mix each tube frequently during the incubation time .

Tube	Enzyme Solution	Enzyme concentration $\times 10^{-3}$
Blank	---	0
A	E1	8.0X
B	E2	10X
C	E3	15X
D	E4	20X
E	E5	30X
F	E6	60X

Table (2).

# Method:

Tube	Start (min) By adding 0.05ml E	Stop By adding 2 ml DNS (min)
Blank	0.0	0.0
A	1.0	11.0
B	2.0	12.0
C	3.0	13.0
D	4.0	14.0
F	5.0	15.0
G	6.0	16.0

Table(3).

## Method:

- 3- Mix properly , cover each tube by aluminum foil and place in a boiling water bath for 5min to allow the color to develop .
- 4- Then remove from water bath cool under tap water , add 20ml of distilled water to each tube , mix properly then measure the absorbance at 540nm .
- 5- Record the absorbance of each test tube in the following table ( 4),
- 6- Convert the Absorbance reading obtained to micromoles of sucrose hydrolyzed making use of the standard reducing sugars calibration curve , then divide by 10 to obtain the number of micromoles of sucrose hydrolyzed /min ( $v_i$ ).
- 7 – Draw a graph between the ( $v_i$ ) the micromoles of sucrose hydrolyzed /min and enzyme concentration .

# Result

Plot velocity against enzyme concentration (units/ml). Describe the shape of this curve and discuss the reasons for its shape.

Tube	Absorbance 540nm	$\mu\text{moles}$ of sucrose hydrolyzed	$\mu\text{moles /min}$ ( $v_i$ )
A			
B			
C			
D			
E			
F			

Table (4)

# Discussion



Comment on the curve shape and conclude the relationship between enzyme concentration and the rate of an enzyme catalyzed reaction.



*Thank You*