



Important Interactions of Enzymes

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ABOUT THE STUDY

Enzymes are proteins that help to work as chemical reactions in our bodies. Enzymes are present in our stomach, saliva, intestine and pancreas. Enzymes are mainly essential for digestion Process of transferring food to energy, liver function and Building muscle, nerve function. Excess or lack of certain enzymes can cause health problems. Our body produces enzymes naturally, but they can even present in manufactured products and foods. Theses enzymes break down proteins, fats and carbohydrates, where they use nutrients for cell growth and repair. Chemical reactions and other metabolic process in the cell were carried out by certain enzymes which are necessary to sustain life. Enzymes perform a certain number of biochemical reactions, including Oxidation, hydrolysis, reduction etc. to destroy or eliminate the unwanted nutrients from the body.

Majority of enzymes are proteins with catalytic abilities important to perform different techniques. Metabolic processes and other chemical reactions within the cell are completed by a set of enzymes which are vital to maintain lifestyles. The preliminary level of metabolic procedure depends upon the enzymes, which react with a molecule and is known as the substrate. Enzymes convert substrates into various distinct molecules and are known as the products. The regulation of enzymes has been a key element in clinical analysis due to their position in keeping life strategies. The macromolecular components of all enzymes include protein, besides in the elegance of RNA catalysts called ribozymes. The word ribozyme is derived from ribonucleic acid enzyme. Many ribozymes are molecules of ribonucleic acid, which catalysed reactions in certainly considered one among their own bonds or amongst different RNAs.

Enzymes are observed in all tissues and fluids of the body. Catalysis of all reactions taking place in metabolic pathways is carried out through intracellular enzymes. The enzymes in plasma membrane govern the catalysis in the cells as a response to cell indicators and enzymes in the circulatory system regulate clotting of blood. Most of the essential life processes are established at the functions of enzymes. Any molecules must

collide for the reaction to arise along with the right orientation and a sufficient amount of energy. The energy between these molecules needs to overcome the barrier in the reaction. This energy is called activation energy. Enzymes are stated to possess an active site. The lively site is part of the molecule that has a specific shape and the practical group for the binding of reactant molecules. The molecule that binds to the enzyme is known as the substrate group. The substrate and the enzyme form an intermediate reaction with low activation energy without any catalysts.

Enzymatic catalysis depends upon the activity of amino acid side chains assembled in the energetic center. Enzymes bind the substrate right into an area of the active site in an intermediate conformation. Often, the energetic site is a cleft produced through the amino acids which participate in catalysis and substrate binding. Amino acid forming an enzyme's active site is not contiguous to the alternative along the sequence of primary amino acid. The active site amino acids are assembled to the cluster in the right conformation by the three-dimensional folding of the primary amino acid sequence. The most frequent active amino acid residues out of the 20 amino acids which the protein are polar amino acids, aspartate, cysteine, glutamate, histidine, Serine, and lysine. Typically, only 2-3 essential amino acid residues are concerned at once in the bond causing the formation of the product. Aspartate, Glutamate and histidine are the amino acid residues which also serve as a proton acceptor or donor.

Alcoholic liquids generated through fermentation vary loads based on many factors. Based on the sort of the plant's product, which is to be used and the kind of the enzyme applied, the fermented product varies. For example, grapes, honey, hops, wheat, cassava roots, and potatoes depending upon the substances available. Beer, wines and different beverages are made from plant fermentation. Bread may be taken into consideration because the greatest example of fermentation in our normal life. A small proportion of yeast and sugar is blended with the batter for making bread. Then you can actually observe that the bread receives puffed up due to fermentation of the sugar by the enzyme action in yeast, which results in theformation of carbon dioxide gas. This process gives the texture to the bread, which could be lacking in the absence of the fermentation method.

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