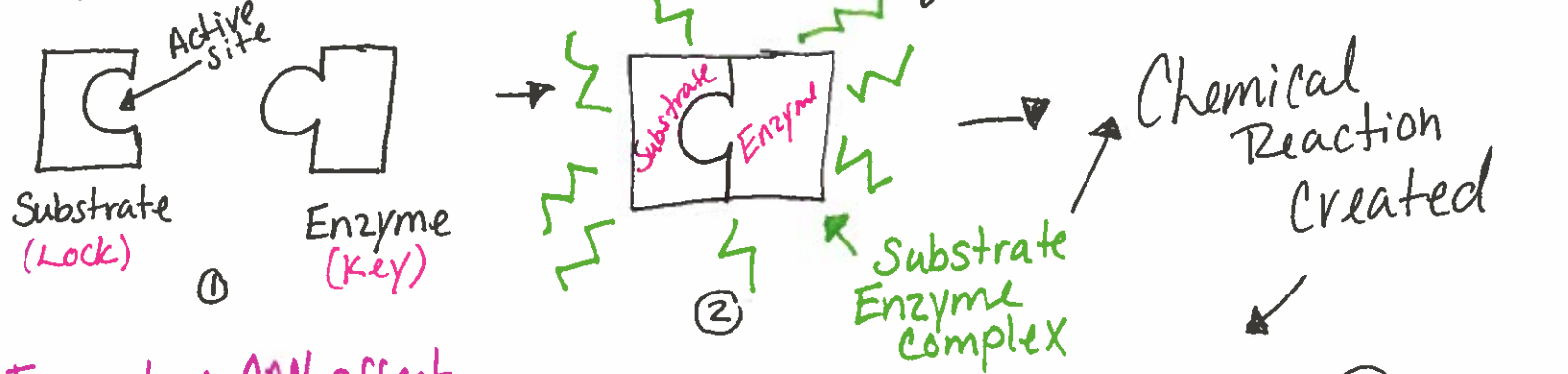


Enzymes

- Speed up Chemical Reactions. It's a special type of Protein.
- Requires a substrate to activate the enzyme. Ex: Saliva - breaking down food faster for digestion.
(Engine) (Car)
- Also known as a Catalyst: lowers activation energy to start a chemical reaction.
(less energy is needed to start a chemical reaction.)

Catalyst = Enzyme; They are the same thing!

Enzymes work like a puzzle: Lock + Key situation.



Temperature CAN affect Enzymes!

low temp: changes the shape of enzyme; causing it to not work properly.

Shape of enzyme does change after/during chemical reaction.

old Temp: Slows down chemical reaction. Warm Temp: Speeds up chemical reaction.

pH Scale

