

CHEM-E4109

MODERN METHODS IN **BIOCATALYSIS**

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*chapter #1: basic concepts of enzyme catalysis*

1.3.2022

[www.deskalab.com](http://www.deskalab.com)

**Jan Deska**  
**Bioorganic**  
**Chemistry**

# Aim of the Course

## FOSTERING THE UNDERSTANDING OF...

- the basic biosynthetic principles
- ideas & benefits of catalysis regarding efficiency & selectivity
- the molecular mechanistic basis of enzymatic activation
- the relevance of biocatalysis in organic chemistry

material taken from:

- original literature (indicated on the bottom of the slides)
- K. Faber, *Biotransformations in Organic Chemistry*, 6th ed, 2011, Springer

# Grading of the Course

- pass/fail course

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Requirements to pass

- Submission of learning diaries
  - ✓ Weekly inbox on MyCourses
  - ✓ brief summary of the sessions
  - ✓ What was of particular relevance/interest
  - ✓ Thoughts/comments/concerns...



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- Seminar presentation
  - ✓ 15 min (12+3, talk + discussion)
  - ✓ Topic: current literature

# Preliminary Schedule

- 1.3. Introduction & basic principles
  - 4.3. Oxidoreductases I (reduction catalysis)
  - 8.3. Oxidoreductases II (oxygenation catalysis)
  - 11.3. Transferases (transaminases)
  - 15.3. Lyases I (decarboxylases and transketolases)
  - 18.3. Lyases II (aldolases)
  - 22.3. Hydrolases (lipases, esterases, epoxide hydrolases)
  - 25.3. Directed evolution
  - 29.3. Muta- and semisynthesis
  - 1.4. Enzymes in non-natural reactions
- 
- 12./13.4. Seminar presentations

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## Seminar

- ✓ you choose one day (12th or 13th)
- ✓ you choose a topic (from my list or your own suggestion)
- ✓ you prepare & present your talk (on that one day, no need to attend both days)
- ✓ you listen to the other talks & ask good questions

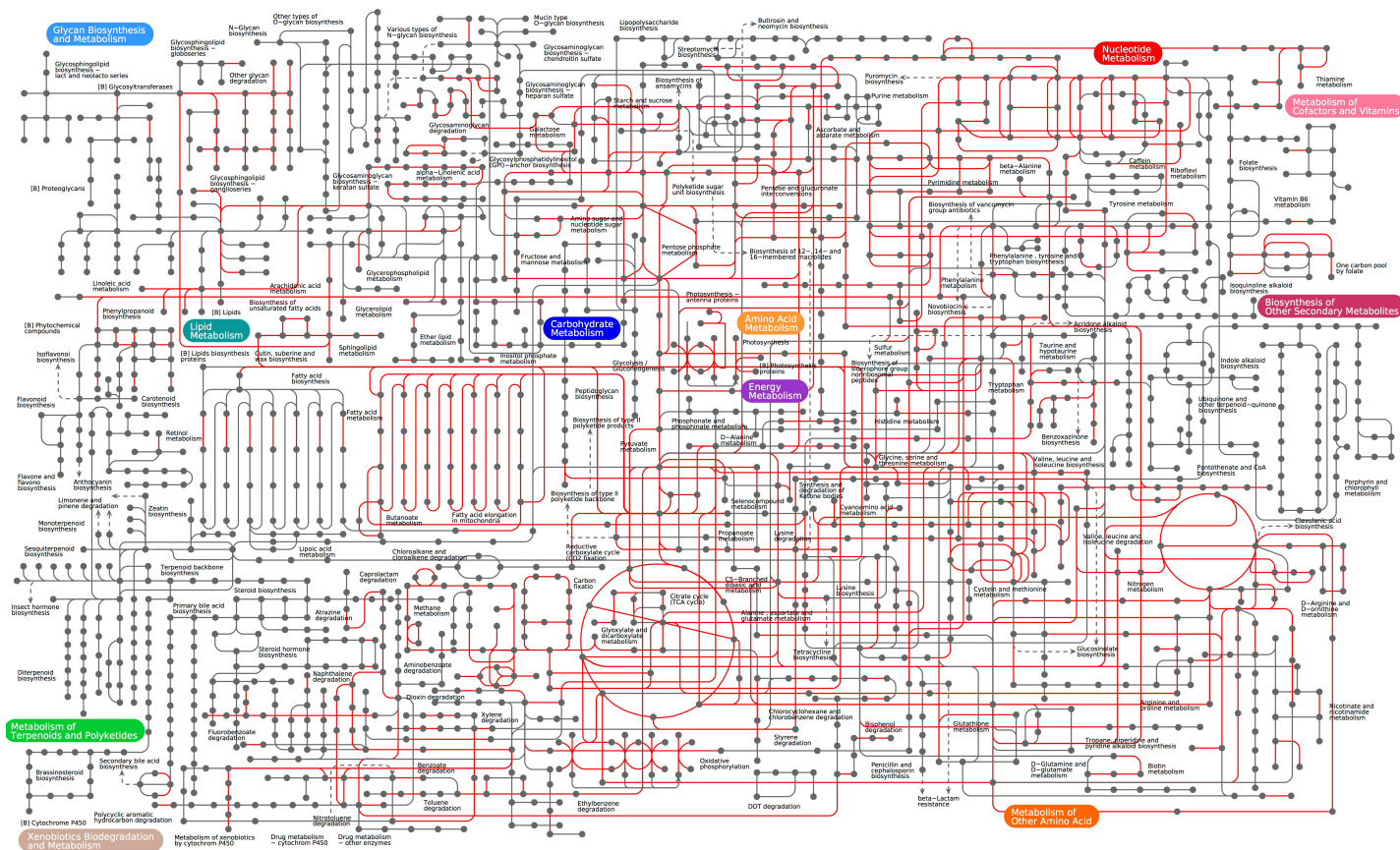


# Today's Menu

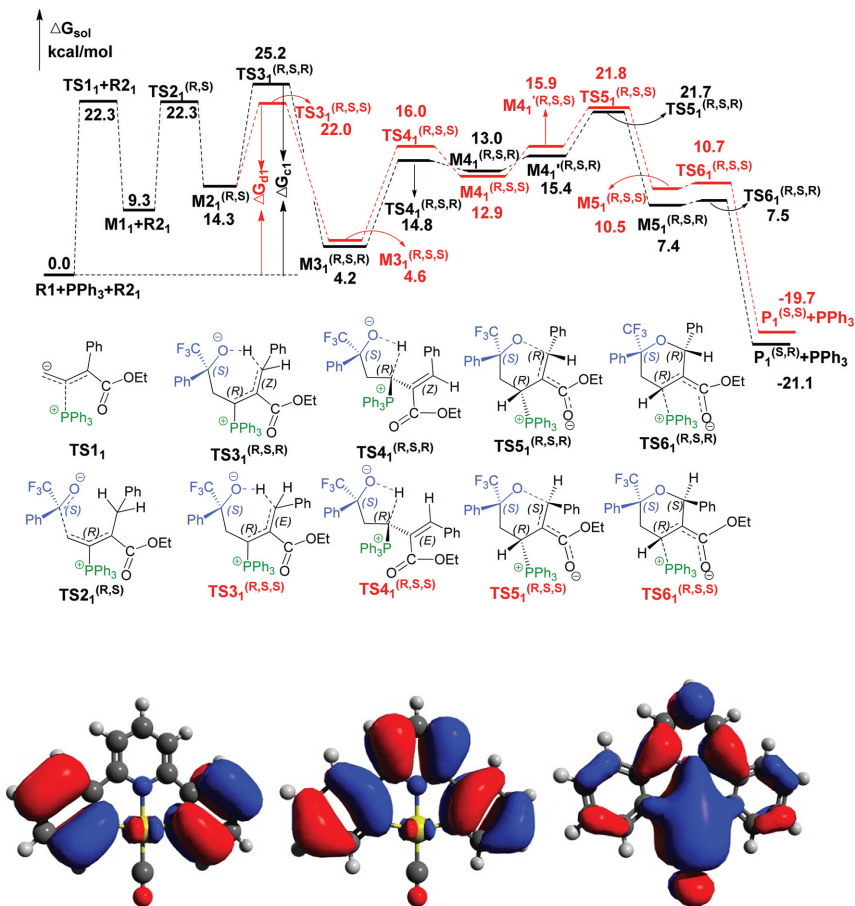
After today's session you will be able to...

- recognize basic protein structures
- explain catalysis on a general level
- ...and how different kinds of selectivity can be achieved
- name typical vitamins cofactors and their general role in biocatalytic transformations

# Biochemistry from a Chemist's perspective



# Chemical catalysis from a Biologist's perspective



# What is Biocatalysis?

catalysis in general

- acceleration of a certain reaction by lowering its activation energy
- more accurate: in many cases catalysis makes reactions happen that are not happening at all under uncatalyzed conditions
- probably the crucial element for any industrial (chemical) development



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biocatalysis

- proteins – evolved by Nature to conduct a certain transformation – are used to facilitate chemical processes
- these **enzymes** can be obtained from various natural sources, mainly of bacterial, & fungal origin
- size of the enzymes can range from a few to very very many amino acids  
4-oxalocrotonate tautomerase **62 amino acids** vs fatty acid synthases over **2500 aa**

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major advantages over chemical catalysis

- very high selectivities (chemo-, regio, and stereoselectivity)
- particularly mild conditions (important pillar of the *Green Chemistry* idea)

# Reaction Systems

isolated enzymes



pros

- highly controlled conditions
- simple reaction equipments
- high catalyst concentrations
- nonaqueous environment possible

cons

- protein stability
- issues related to cofactors/cosubstrates

whole cell biocatalysis



pros

- optimal conditions
- low enzyme degradation
- cofactor recyclic obsolete
- metabolic engineering possible

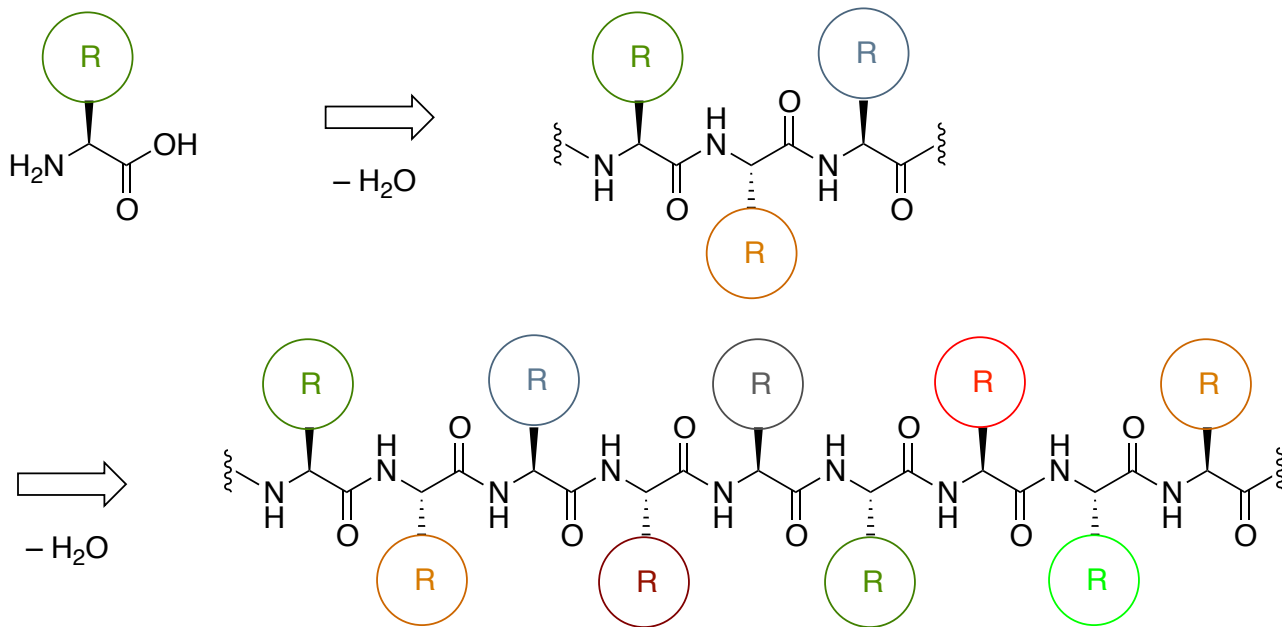
cons

- massiv amount of organic biomass as waste
- degradative side reactions

# **Structure & Catalysis**

# Structure of Proteins

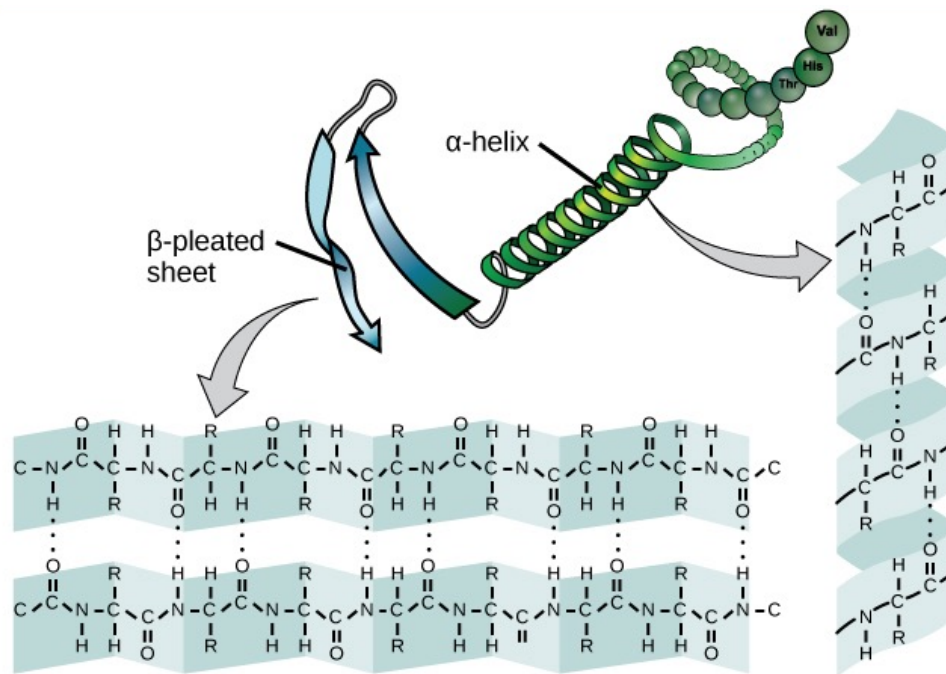
- primary, secondary and tertiary structures



- primary structure depicts a virtual linear alignment
- various R's can provide various chemical functions (acidic, basic, aromatic,...)

# Structure of Proteins

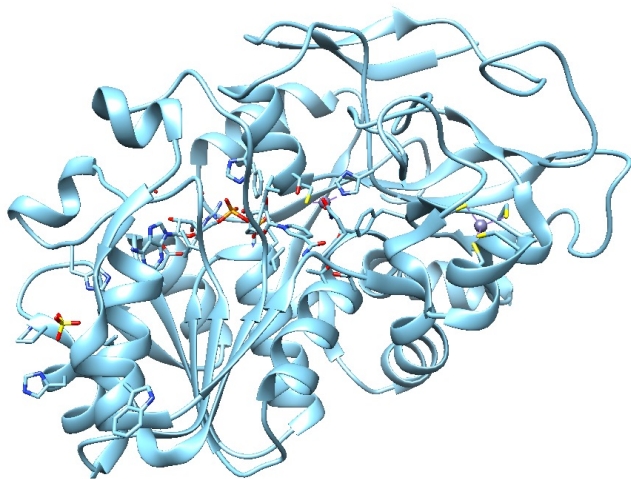
- primary, secondary and tertiary structures



- secondary structure describes 3D-objects formed through H-bonding interactions

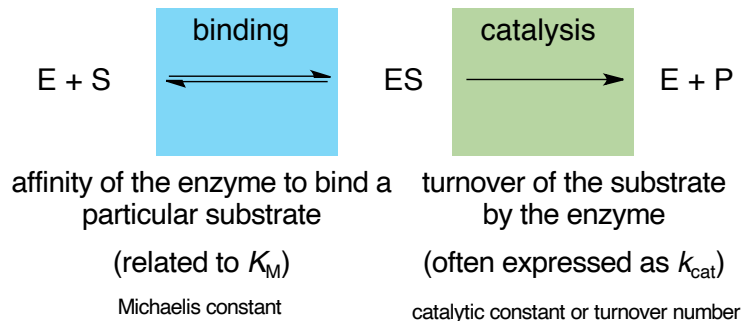
# Structure of Proteins

- primary, secondary and tertiary structures



- tertiary structure shows arrangement of subunits to form a complex bulk structure
- well-defined 3D structure provides **active site** to bind and transform the substrate

# Functional Principle

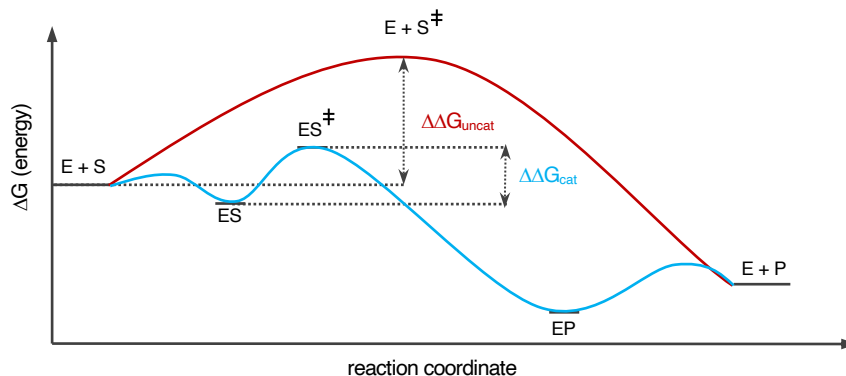


E = enzyme

S = substrate

P = product

ES = enzyme-substrate complex



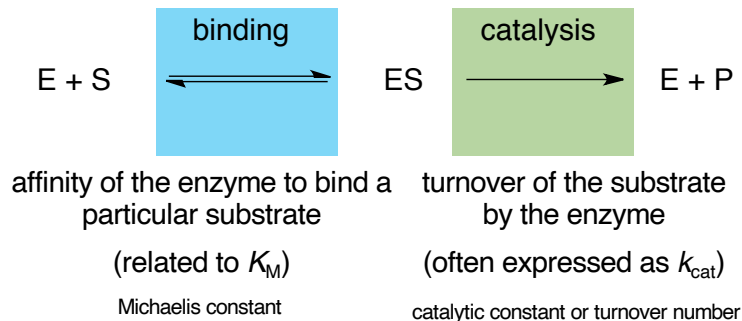
— uncatalyzed reaction

— catalyzed reaction

$\Delta\Delta G_{\text{cat}} < \Delta\Delta G_{\text{uncat}}$   
= acceleration



# Functional Principle

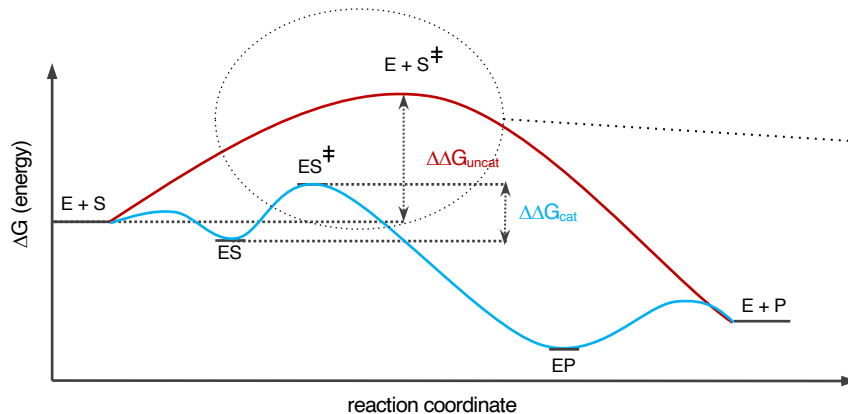


E = enzyme

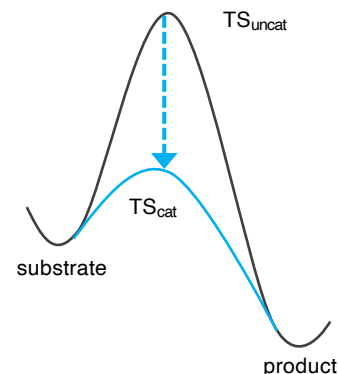
S = substrate

P = product

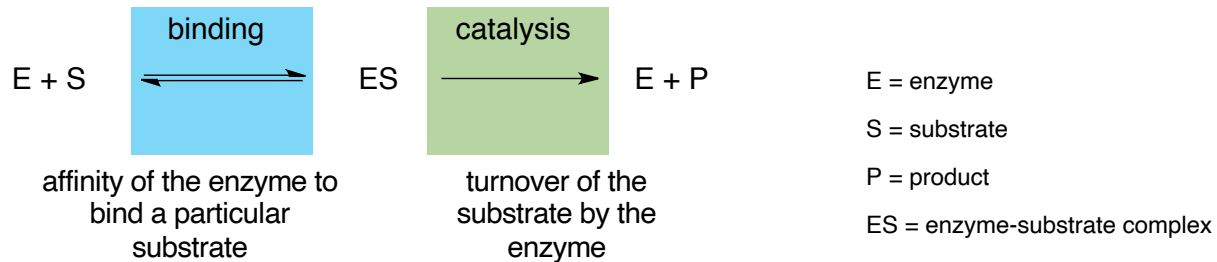
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transition state stabilization

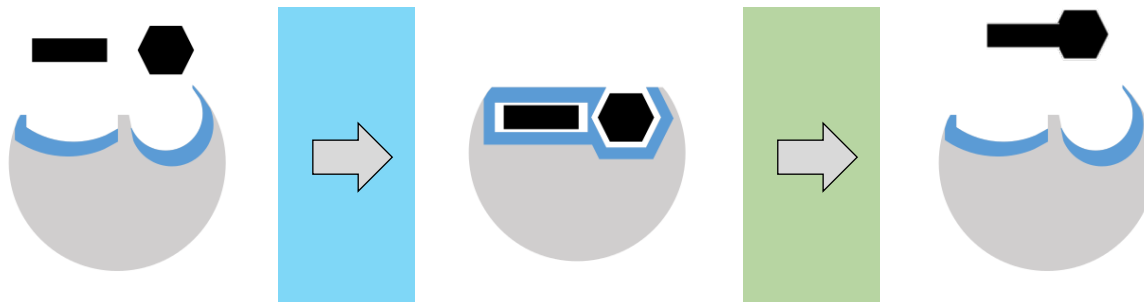


# Functional Principle

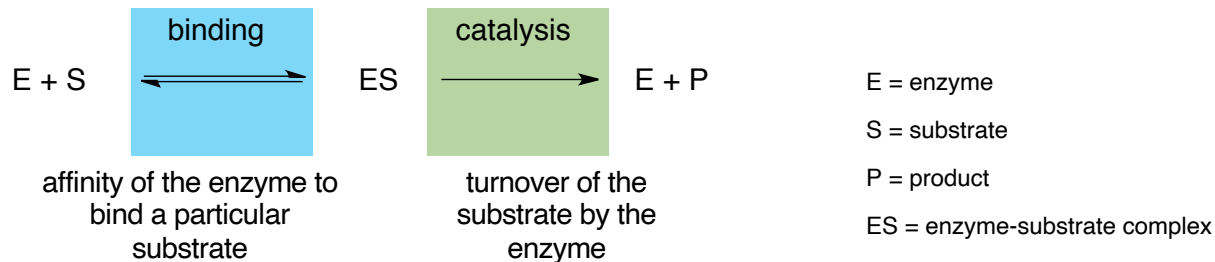


lock-key model (H. E. Fischer, 1894)

- comprehensible model, explains selectivity of enzymes but fails to explain transition state stabilization

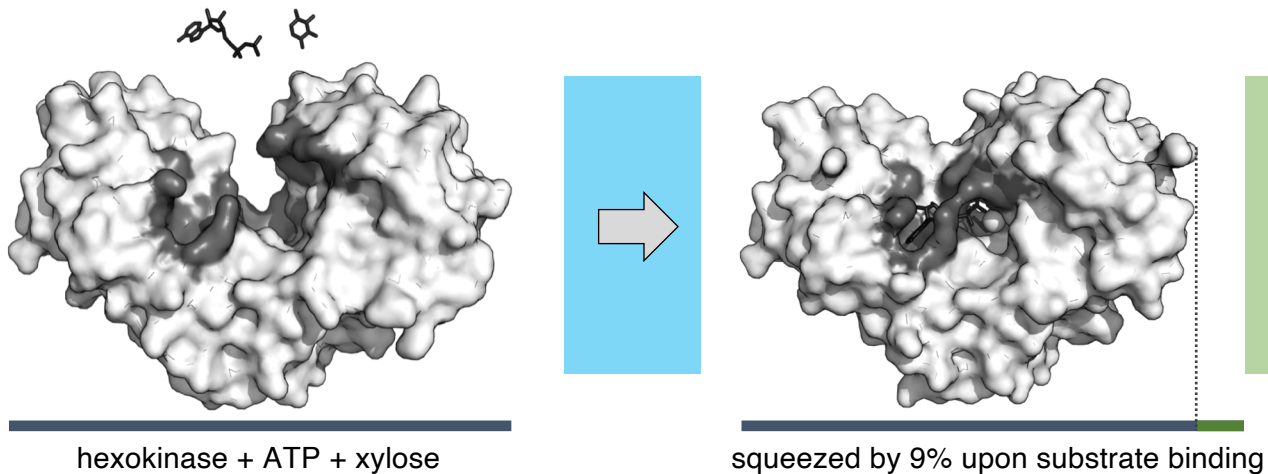


# Functional Principle



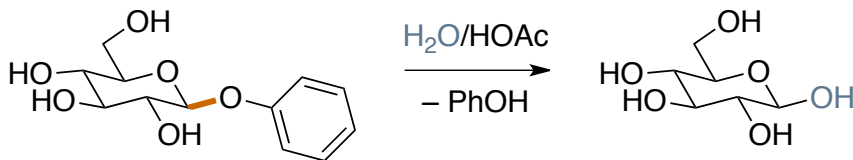
induced fit model (D. E. Koshland, 1958)

- flexibility of the protein allows to adapt and reshape during protein-substrate binding (like a hand fits into a glove)



# Enzyme-substrate complexes: pseudo-intramolecularity

intramolecular reactions faster than their intermolecular counterparts

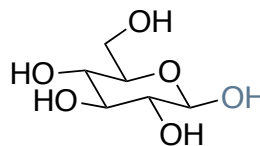
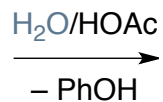
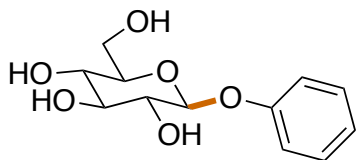


three components required  
(water, acid, glycoside)

$$k_{\text{rel}} = 1$$

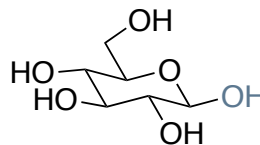
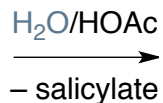
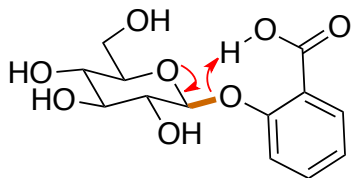
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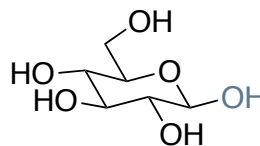
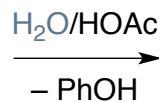
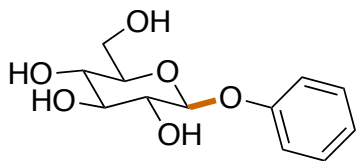


bimolecular reaction  
(water & activated glycoside)

$$k_{\text{rel}} = 10^4$$

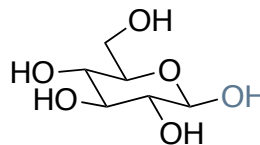
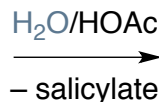
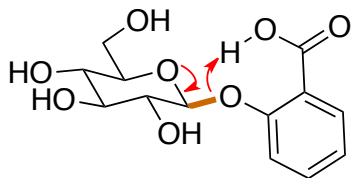
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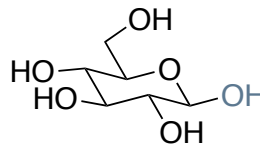
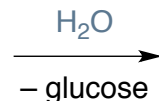
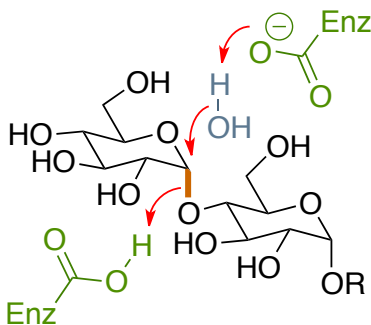
three components required  
(water, acid, glycoside)

$$k_{\text{rel}} = 1$$



bimolecular reaction  
(water & activated glycoside)

$$k_{\text{rel}} = 10^4$$



pseudo-monomolecular  
reaction

$$k_{\text{rel}} = 10^{17}$$

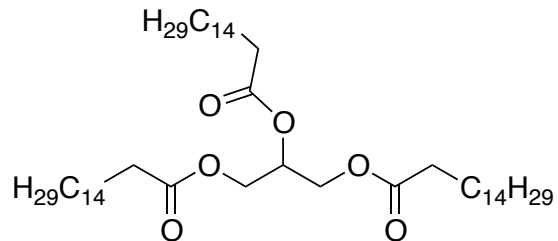
Rye, Withers, *Curr. Opin. Chem. Biol.* **2000**, 4, 573-580.

# Conclusions from a hand-glove analogy

in addition to rate enhancement, flexible binding of a three-dimensional amino acid based reaction vessel results in **selectivity**

i.e. in fat degradation

Regioselectivity

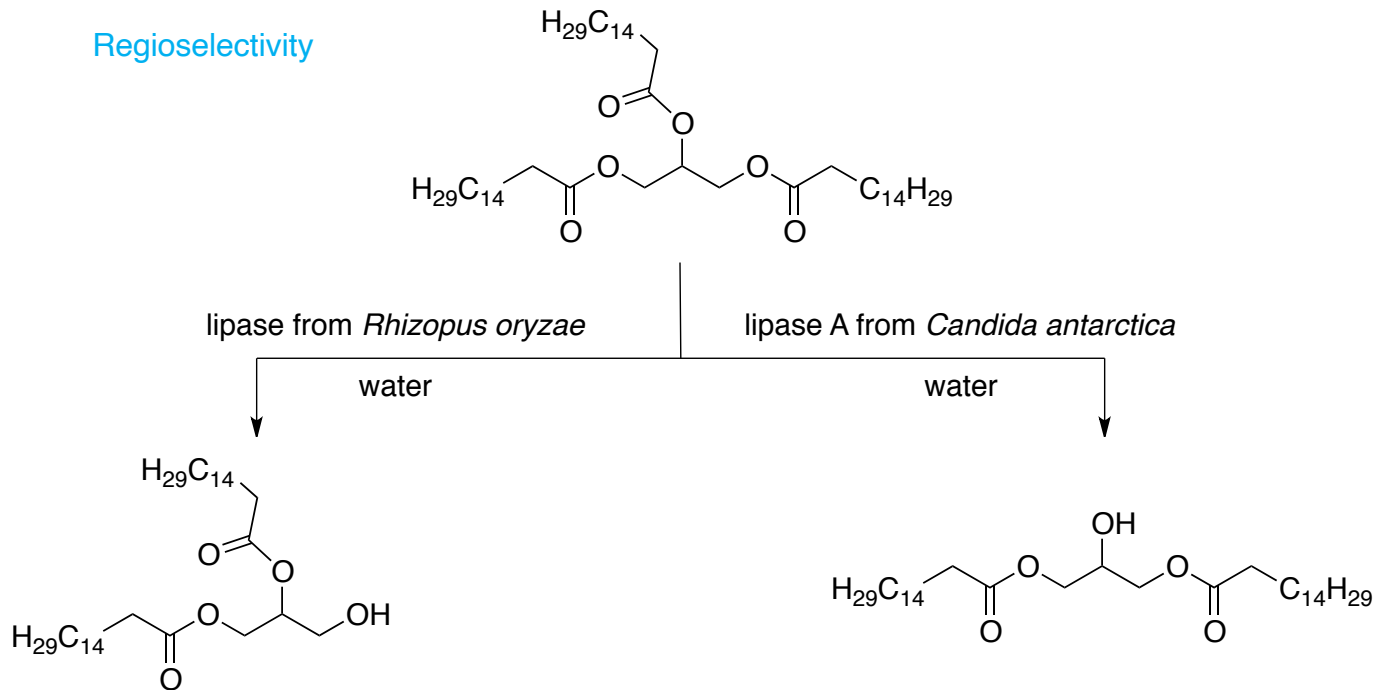


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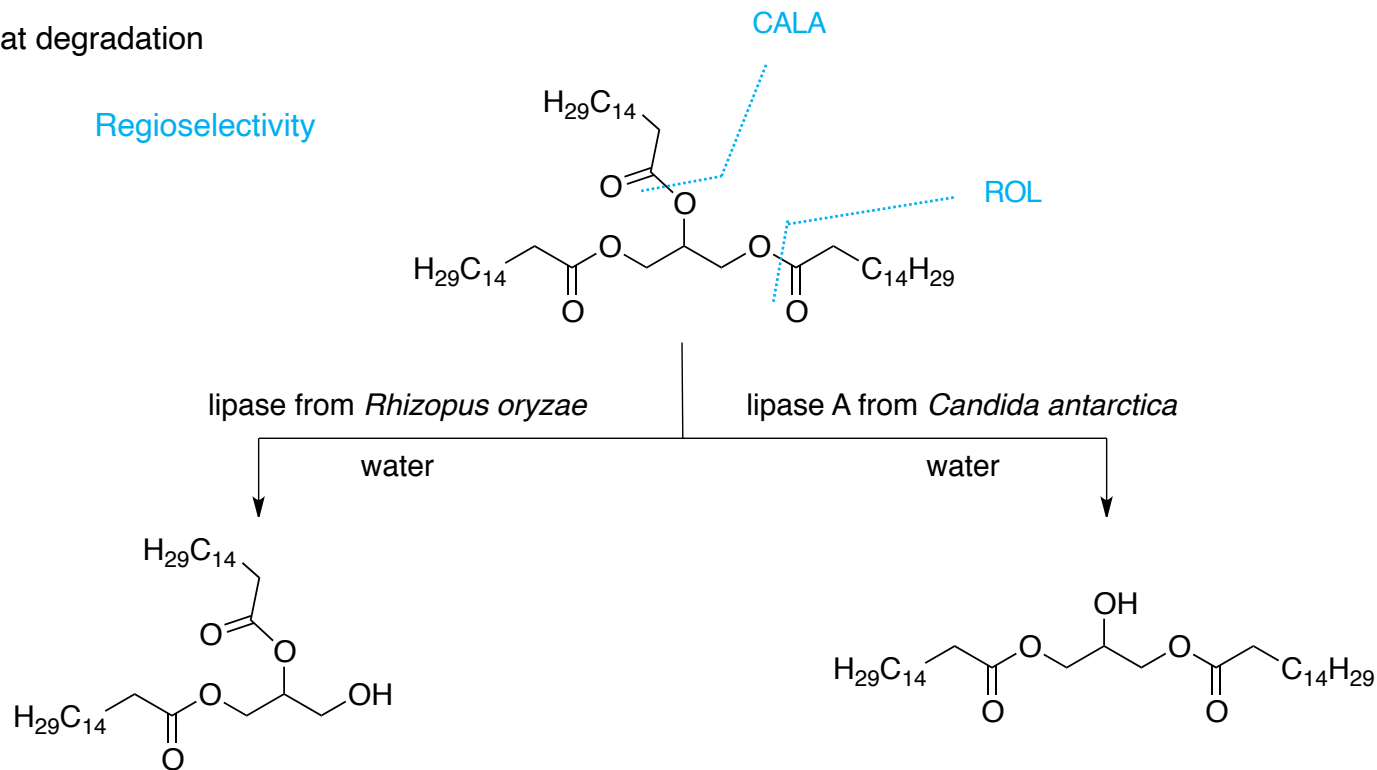




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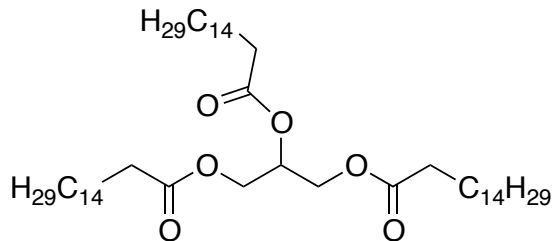


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Stereoselectivity

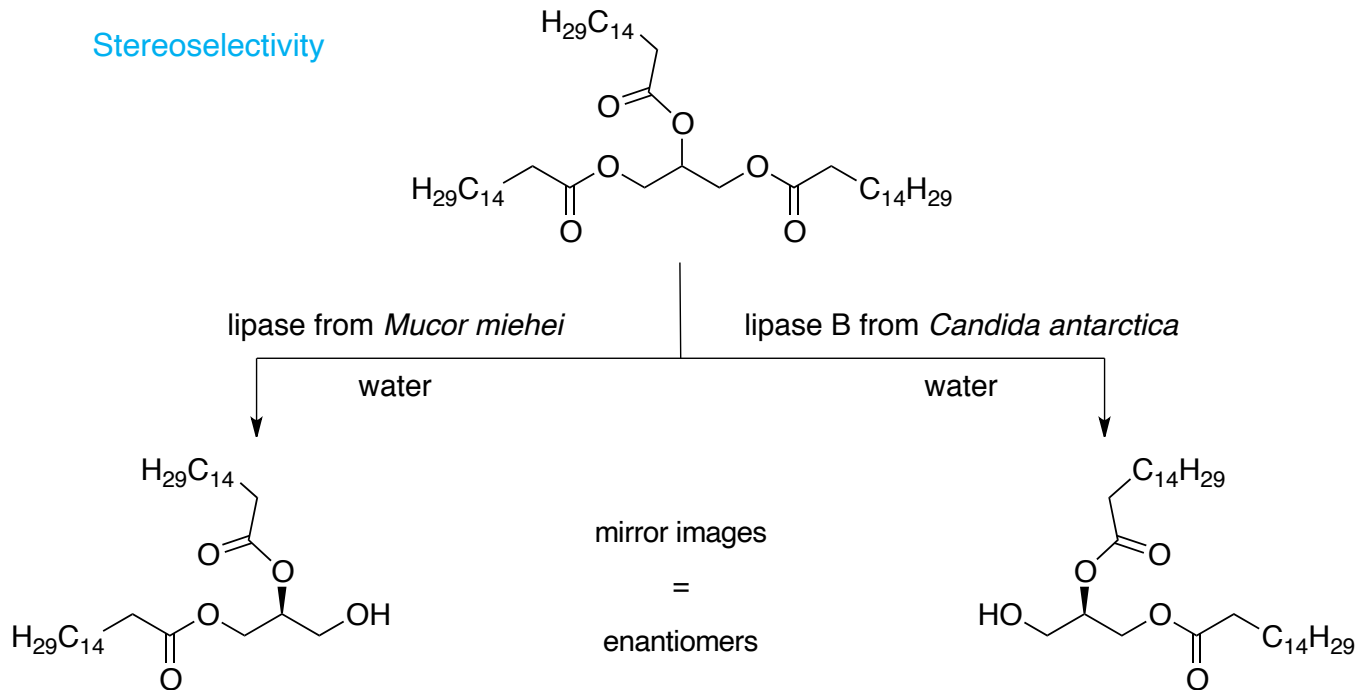


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Stereoselectivity



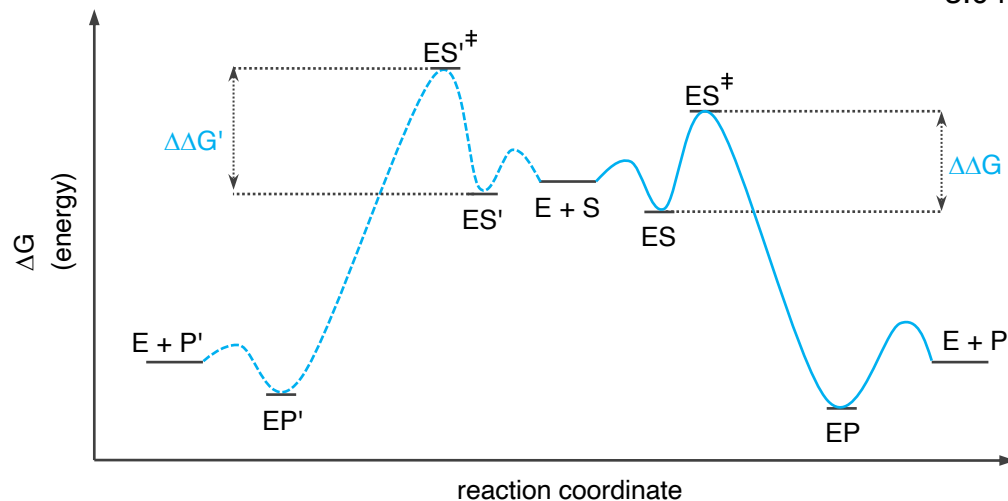
# Conclusions from a hand-glove analogy

in addition to rate enhancement, flexible binding of a three-dimensional amino acid-based reaction vessel results in **selectivity**

$\Delta\Delta G < \Delta\Delta G' =$   
product selectivity

| energy difference | product ratio P : P' |
|-------------------|----------------------|
| 0.5 kcal/mol      | 2.3 : 1              |
| 1.0 kcal/mol      | 5.4 : 1              |
| 2.0 kcal/mol      | 30 : 1               |
| 3.0 kcal/mol      | 200 : 1              |

at 25 °C



$$\Delta G = -RT \ln K$$

# **Vitamins & Cofactors**

# Vitamins & Cofactors

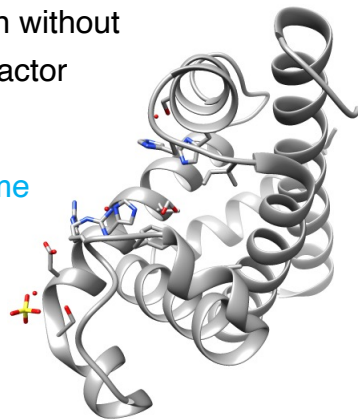
transition state stabilization can be achieved by many factors such as

- lipophilic attractive forces
  - acid/base chemistry
  - electrostatic interactions
  - covalent bonding
- multiple weak interactions sum up to a strong stabilizing effect

often, catalytically active enzymes and transport proteins contain – in addition to the poly-amino acid bulk structure – small organic molecules or metal ions to act as **cofactor**

myoglobin without  
heme cofactor

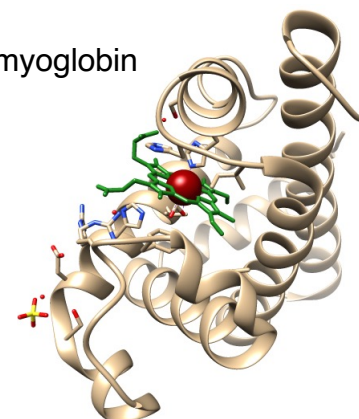
apoenzyme



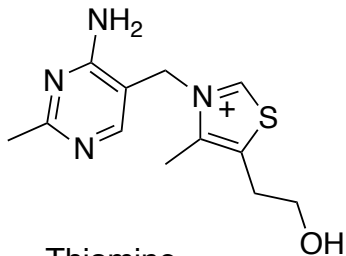
binding of heme b

myoglobin

holoenzyme



# Vitamins & Cofactors



Thiamine

Vitamin B<sub>1</sub>

function

- source of nucleophilic *N*-heterocyclic carbenes

mode of action

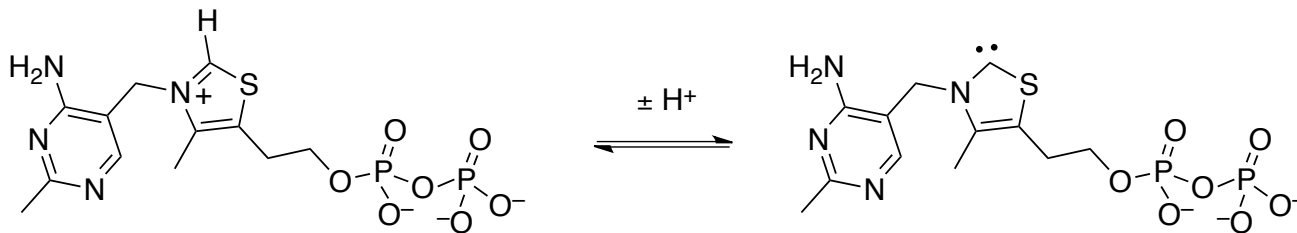
- carbene catalysis

found in

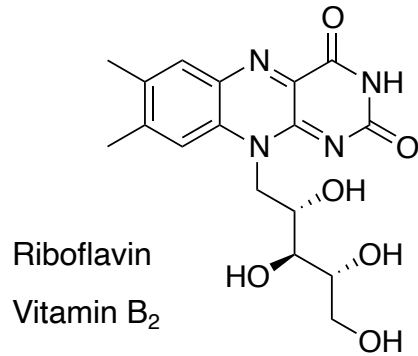
- decarboxylases, aldehyde lyases

Thiamine pyrophosphate

TPP



# Vitamins & Cofactors



function

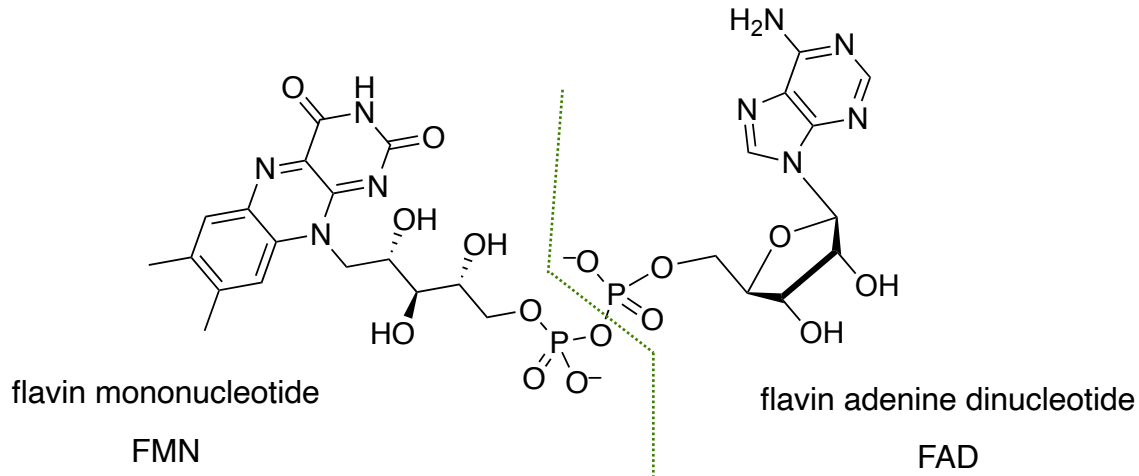
- redox cofactor

mode of action

- hydride transfer **or** hydroperoxide formation

found in

- reductases, monooxygenases, oxidases,...

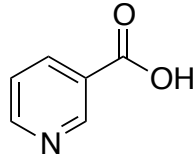




# Vitamins & Cofactors

nicotinic acid, niacin

Vitamin B<sub>3</sub>



function

- redox cofactor

mode of action

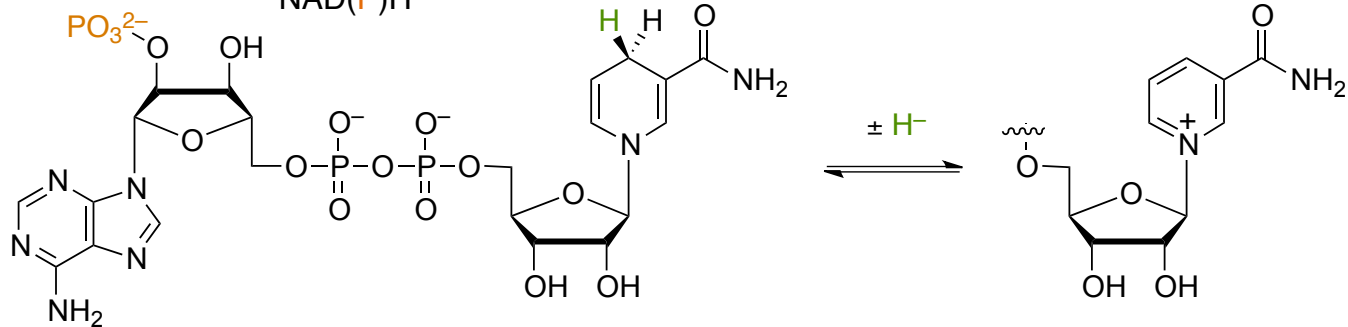
- hydride transfer

found in

- reductases, monooxygenases,...

nicotinamide adenine dinucleotide  
(phosphate)

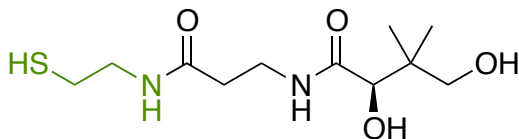
NAD(P)H



# Vitamins & Cofactors

pantothenic acid

Vitamin B<sub>5</sub>



pantetheine (part of coenzyme A)

function

- conjugation and activation of carboxylates

mode of action

- thioester formation

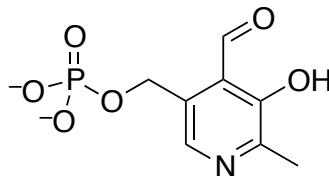
found in

- fatty acid synthases, polyketide synthases

pyridoxal 5'-phosphate

Vitamin B<sub>6</sub>

PLP or P5P



function

- "ammonia" shuttle, CH-acidification

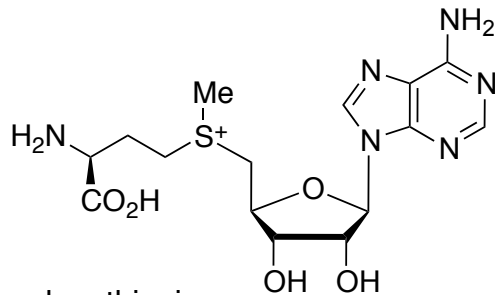
mode of action

- imine formation

found in

- decarboxylases, transaminases

# Vitamins & Cofactors



S-adenosyl methionine

SAM

function

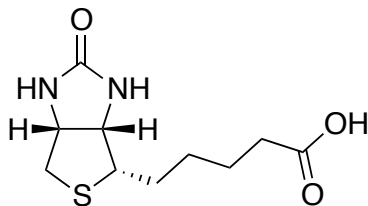
- methyl transfer

mode of action

- electrophilic or radical methylation

found in

- methyltransferases



biotin

Vitamin H

function

- CO<sub>2</sub> activation

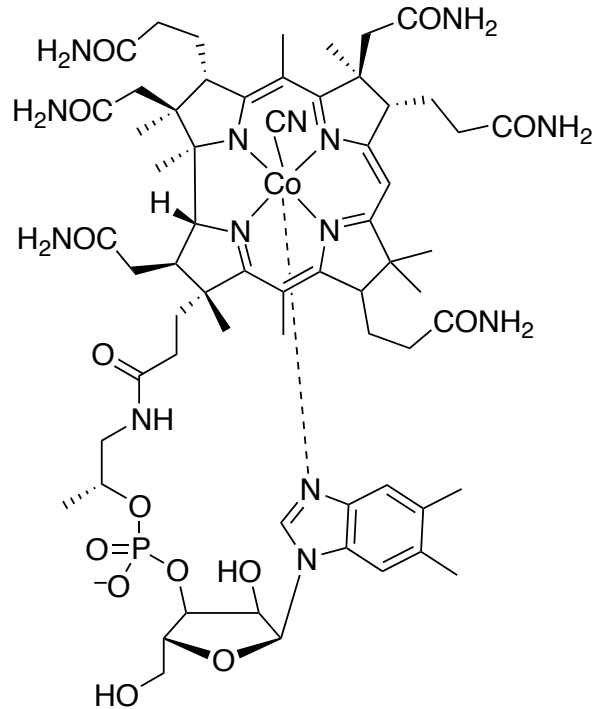
mode of action

- carboxamide formation

found in

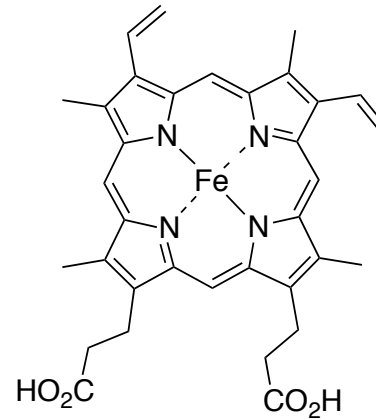
- carboxylases

# Vitamins & Cofactors



cyanocobalamin

Vitamin B<sub>12</sub>



heme B

function

- oxygenations, radical initiation

mode of action

- e.g. Fe=O formation

found in

- monooxygenases, peroxidases

**Relevance**

# Classifications

all enzymes are systematically arranged in **6 classes** and classified according to their **enzyme commission number** (EC number)

|            |                 |  |
|------------|-----------------|--|
| EC 1.a.b.c | Oxidoreductases | oxidation & reduction reactions<br>e.g. dehydrogenases, oxidases, oxygenases   |
| EC 2.a.b.c | Transferases    | transfer of functional groups from one substrate to another (methyl-, acyl-, amino-,...)<br>e.g. kinases, transaminases, glycosyl transferases |
| EC 3.a.b.c | Hydrolases      | hydrolytic cleavage (but also reverse reaction)<br>e.g. lipases, proteases, amylases   |
| EC 4.a.b.c | Lyases          | non-hydrolytic cleavage or bond formation (C-C or C-X)<br>e.g. decarboxylases, aldolases   |
| EC 5.a.b.c | Isomerases      | intramolecular rearrangement reactions<br>(isomerizations, racemizations, epimerizations)<br>e.g. isomerases, mutases                          |
| EC 6.a.b.c | Ligases         | synthesis of C-C or C-X bonds with simultaneous breakdown of ATP<br>e.g. synthetases, DNA-ligases  |

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| EC 6.a.b.c | Ligases         | synthesis of C-C or C-X bonds with simultaneous breakdown of ATP<br>e.g. synthetases, DNA-ligases   |

# Classifications

all enzymes are systematically arranged in **6 classes** and classified according to their **enzyme commission number** (EC number)

|            |                 |  |
|------------|-----------------|--|
| EC 1.a.b.c | Oxidoreductases | oxidation & reduction reactions<br>e.g. dehydrogenases, oxidases, oxygenases   |
| EC 2.a.b.c | Transferases    | transfer of functional groups from one substrate to another (methyl-, acyl-, amino-,...)<br>e.g. kinases, transaminases, glycosyl transferases |
| EC 3.a.b.c | Hydrolases      | hydrolytic cleavage (but also reverse reaction)<br>e.g. lipases, proteases, amylases   |
| EC 4.a.b.c | Lyases          | non-hydrolytic cleavage or bond formation (C-C or C-X)<br>e.g. decarboxylases, aldolases   |
| EC 5.a.b.c | Isomerases      | intramolecular rearrangement reactions<br>(isomerizations, racemizations, epimerizations)<br>e.g. isomerases, mutases                          |
| EC 6.a.b.c | Ligases         | synthesis of C-C or C-X bonds with simultaneous breakdown of ATP<br>e.g. synthetases, DNA-ligases  |

recently added:  
EC 7.a.b.c  
Translocases



# Biocatalysis on an Industrial Scale

|     |            |                             |                    |
|-----|------------|-----------------------------|--------------------|
| t/a | >1.000.000 | high-fructose corn sirup    | glucose isomerase  |
|     | > 100.000  | lactose-free dairy products | lactase            |
|     | > 10.000   | acrylamide                  | nitrilase          |
|     | > 1.000    | nicotinamide                | nitrilase          |
|     |            | D-pantothenic acid          | aldonolactonase    |
|     |            | 6-aminopenicillanic acid    | penicillin amidase |
|     |            | aspartame                   | thermolysin        |
|     |            | L-aspartate                 | aspartase          |
|     |            | D-phenylglycine             | hydantoinase       |
|     | > 100      | ampicillin                  | penicillin amidase |
|     |            | L-methionine, L-valine      | aminoacylase       |
|     |            | L-DOPA                      | beta-tyrosinase    |
|     |            | S-methoxyisopropylamine     | lipase             |

additionally widespread in brewing, laundry additives, paper & pulp, biofuels,...

# Nature as Inspiration



Ronald Breslow

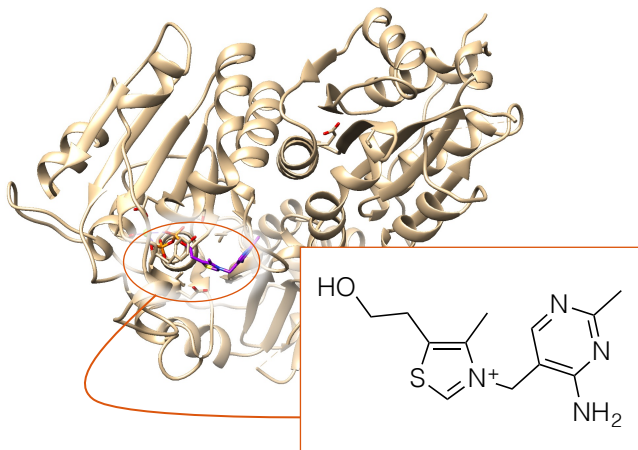
"In Biomimetic Chemistry, we take what we have observed in Nature and apply its principles to the invention of novel synthetic compounds that can achieve the same goals... As an analogy, we did not simply make larger versions of birds when we invented airplanes, but we did take the idea of the wing from Nature, and then used the aerodynamic principles in our own way to build a jumbo jet."

Synthetic compounds that mimic biological materials' functions or properties:

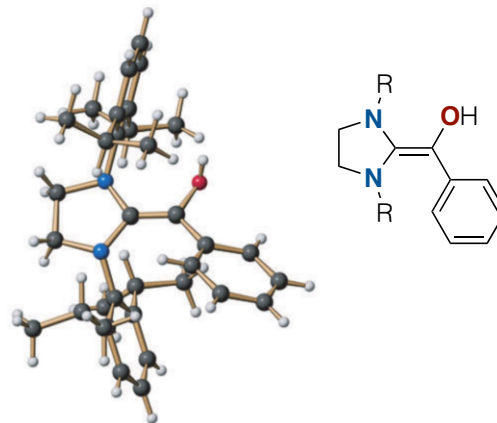
- bioactivity (medicinal chemistry)
- light-activated (photovoltaics & photocatalysis)
- natural binding modes (organocatalysis)

# Nature as Inspiration

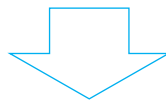
- biomimetic catalysis
- = imitation of the catalytic principles of enzyme catalysts



thiamine-dependent decarboxylases/transketolases



Breslow intermediate as motif in  $\alpha^1$ - $\delta^1$  umpolung reactions



modern carbene catalysis

- a) Breslow, *J. Am. Chem. Soc.* **1957**, *79*, 1762-1763; b) Breslow, *J. Am. Chem. Soc.* **1958**, *80*, 3719-3726; c) Berkessel, Yatham, Elfert, Neudörfel, *Angew. Chem. Int. Ed.* **2013**, *52*, 11158-11162.

**Wishes?**  
**Suggestions?**  
**Questions?**