

"enzymes"

Enzymes are biological catalysts that help speed up time taken to break down food.

Starch $\rightarrow$ Amylase $\rightarrow$ Glucose

Protein $\rightarrow$ Protease $\rightarrow$ Amino Acid

Lipids $\rightarrow$ Lipase $\rightarrow$ Fatty acid + Glycerol

enzymes at work

enzymes are affected by factors such as pH & temperature

temp:

As the temperature increases, so does the rate of reaction however very high temperatures denature enzymes. The enzymes activity gradually increases with the temperature up to around 37°C or body temp. Then, as the temp. continues to rise, the rate of reactions fall because the heat changes the shape of the active site, so they no longer digesting the substrate.

