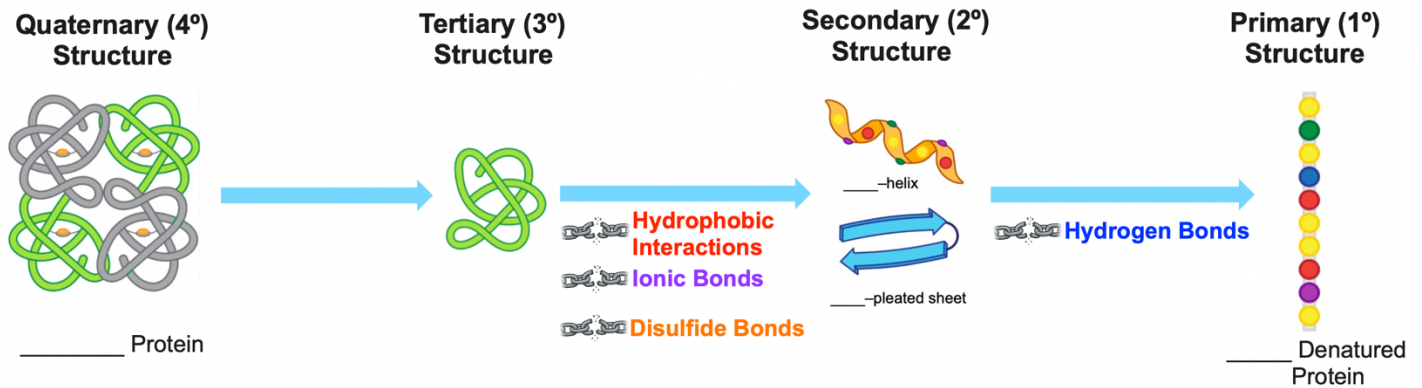


CONCEPT: PROTEIN DENATURATION

- A protein’s structure and shape are critical to its _____ function.
 - **Denaturation:** Disruption of the _____, _____, or _____ structures of a protein.



- Proteins can be denatured through different methods:

Method of Denaturation	Description	Bonds Disrupted
Heat	Temperatures above _____ can irreversibly disrupt nonpolar residue interactions.	<input type="checkbox"/> _____ Interactions. <input type="checkbox"/> Hydrogen Bonds.
Mechanical Agitation	Physical stress through kinetic action that stretches polypeptide chains.	<input type="checkbox"/> Hydrophobic Interactions. <input type="checkbox"/> Hydrogen Bonds. <input type="checkbox"/> _____ Bonds.
pH	Changes in acidity and basicity alter the _____ on side chains.	<input type="checkbox"/> _____ Bonds.
Heavy Metal Ions	Metals of Ag ⁺ , Hg ²⁺ or Pb ²⁺ strongly bond to S atoms.	<input type="checkbox"/> _____ Bonds.

EXAMPLE: Which of the following statements about protein denaturation is true?

- Losing its overall shape, which is secondary structure, causes the protein to become inactive.
- Lead poisoning would result in the disruption of glycine residues within a protein.
- Whisking egg whites into a fluffy meringue is mechanical agitation.
- Denaturation would disrupt amide bonds of a functional protein.

CONCEPT: PROTEIN DENATURATION

PRACTICE: Which of the following would be an example of pH-based protein denaturation?

- a) Frying bacon on a skillet.
- b) Adding lemon juice to milk.
- c) Kneading dough to create bread.
- d) Thawing a bag of frozen shrimp.

PRACTICE: Which of the following statements about protein denaturation is true?

- a) The amino acid sequence remains intact during and after denaturation.
- b) Temperatures above 50°C are enough to break peptide bonds.
- c) All proteins will reform their shape after heat is removed.
- d) Covalent bonds within the tertiary structure are strengthened.

PRACTICE: Which of the following statements is false?

- a) Preparing a steak to medium rare is heat-induced protein denaturation.
- b) Bacteria releasing lactic acid in milk is pH-based protein denaturation.
- c) Histidine is susceptible to pH-induced protein denaturation.
- d) Heavy metal ions form strong bonds to nonpolar residues.