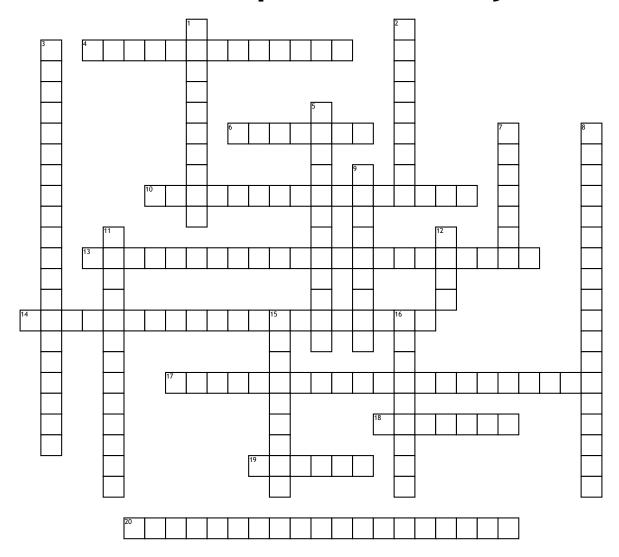
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Unit 1 Chapter 3 Enzymes



<u>Across</u>

- **4.** enzymes that work on the outside of the cell
- **6.** the 2 or more molecules formed by a chemical reaction between an enzyme and substrate
- **10.** the minimum quantity of energy needed to undergo a specified reaction
- **13.** a temporary molecule formed when an enzyme comes into perfect contact with its substrate
- **14.** hypothesis that only the correct sized substrate can fit into the active site of an enzyme
- **17.** when a substrate and inhibitor both bind to the same site on the enzyme

- **18.** an enzyme that catalyzes the hydrolysis of fats
- **19.** an enzyme that causes the curdling of milk
- **20.** molecules that speed up chemical reactions

Down

- **1.** a region on an enzyme that other molecules can bind to
- **2.** a substance that an enzyme acts on to produce a reaction
- **3.** states that the binding of a substrate or other molecule changes the enzyme
- **5.** the number of substrate molecules that transform per minute by a single enzyme molecule

- **7.** an enzyme that converts starch and glycogen into simple sugars
- **8.** enzymes that have been fixed to a surface
- **9.** enzymes that no longer have a functional active site
- **11.** enzymes that work on the inside of the cell
- **12.** the maximum rate of an enzyme controlled reaction
- **15.** enzymes that break down proteins and peptides
- **16.** a substance that decreases the rate of, or prevents a chemical reaction