

## Microbial and enzymatic catalysis

Niveau d'étude Bac +4 ECTS 5 crédits Composante Sciences Fondamentales et Appliquées Période de l'année Semestre 7

#### En bref

# Langue(s) d'enseignement: Anglais

- # Organisation de l'enseignement: Formation initiale
- # Ouvert aux étudiants en échange: Oui
- # Référentiel ERASMUS: Chimie

# Présentation

### Description

Introduction to Microorganisms and Enzymes.

**Enzymes structure and catalysis**: amino-acids, proteins, active sites, substrate specificity. Models for enzymatic reaction, enzyme activities.

Enzymatic thermodynamics and kinetics.

Potentialities of microorganisms, manipulation of their products, among them enzymes, for industrial applications.

Advantages of immobilization techniques for optimizing production of different products in a wide range of industrial applications.

#### Denaturation, stability, activation and inhibition of enzymes.

Use of enzymes in less conventional catalytic systems. Examples of biocatalysis in organic solvents.

Available commercial enzymes, purity, activity and different ranges of temperatures and pH.



### **Objectifs**

Expertise in biocatalysis

### Heures d'enseignement

CM	СМ	15h
TD	TD	25h

### Pré-requis obligatoires

Bachelor degree in chemistry or equivalent

## Programme détaillé

#### Introduction to Microorganisms and Enzymes.

**Enzymes structure and catalysis**: amino-acids, proteins, active sites, substrate specificity. Models for enzymatic reaction, enzyme activities.

#### Enzymatic thermodynamics and kinetics.

Potentialities of microorganisms, manipulation of their products, among them enzymes, for industrial applications.

Advantages of immobilization techniques for optimizing production of different products in a wide range of industrial applications.

#### Denaturation, stability, activation and inhibition of enzymes.

Use of enzymes in less conventional catalytic systems. Examples of biocatalysis in organic solvents.

Available commercial enzymes, purity, activity and different ranges of temperatures and pH.