Name: _____ Period: _____

Biochemistry Vocabulary Matching – Option 1

BIOCHEMISTRY TERMS

Each of the following is only used once.

A. Activation Energy
B. Active Site
C. Amino acid
D. Carbohydrate
E. Catalyst
F. Competitive inhibition
G. Denature
H. Disaccharide
I. Enzyme
J. Fatty acid & Glycerol
K. Lipid
L. Macromolecule
M. Monosaccharide
N. Monomer
O. Non-competitive inhibition
P. Nucleic acid
Q. Nucleotide
R. Peptide bond
S. Polymer
T. Polypeptide
U. Polysaccharide
V. Protein
W. R-group
X. Saturated
Y. Substrate
Z. Unsaturated

_____ 1. A long polymer of these monomers would result in a protein.

_____2. When the physical structure of a protein has been altered, causing the function to change.

_____3. A large structure composed of many monomers chemically bonded together.

_____4. The result of two monosaccharides bonded together.

_____5. The chemical bonds made between amino acids.

_____6. A macromolecule whose functions can include insulation and long term energy.

_____7. The building block of any life substance.

_____8. Includes the structures: sugar, phosphate and a nitrogen base.

_____9. Place where enzyme binds to substrate.

_____10. Primary function is quick energy. Monomers are typically “ring-shaped”.

_____11. Building blocks of lipids.

_____12. Primary function is to store genetic information.

_____13. This macromolecule can serve a variety of functions including: enzymes, structure and hormones.

_____14. A protein that speeds reactions and lowers energy needed for the reaction.

_____15. The structure that an enzyme acts on.

_____16. A chain of monosaccharides, a polymer of carbohydrate.

_____17. A chain of peptide bonded amino acids, also known as a protein.

_____18. Energy needed for a reaction to occur.

_____19. A monomer of carbohydrates.

_____20. A fatty acid in which there is at least one double bond causing a “kink” in the chain, liquid at room temperature.

_____21. Causes a chemical reaction to occur, speeding up the reaction.

_____22. Competes with an enzyme by changing the shape of an active site preventing the enzyme from binding to a substrate.

_____23. A fatty acid with single bonds and surrounded by hydrogen, solid at room temperature

_____24. An abbreviation for any group in which a carbon or hydrogen atom is attached.

_____25. Competes with an enzyme by binding to the active site preventing the enzyme from binding to a substrate

_____26. A large polymer, the term usually refers to proteins, lipids, carbohydrates and nucleic acids.