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Questions:

• What are Coenzymes

Coenzymes are substances that enhance the action of an enzymes. They by themselves cannot catalyse a reaction but they can help enzymes to do so. Coenzymes are organic nonprotein molecules that bind with the protein molecule (apoenzyme) to form the active enzyme (holoenzyme).

• Differentiate between fat and water soluble vitamins.

Fat Soluble Vitamin	Water Soluble Vitamin
They are found in high fat food sources like	They are found in vegetables (leafy greens
egg yolks, liver, beef, and diary products.	other green vegetables and fruits.
 Presence of carrier proteins. 	Absence of carrier protein.
They are stored in the liver.	No storage.
Deficiency manifest only when stores are	Deficiency manifest rapidly as there is no
depleted.	storage.

• Describe Niacin in relation to its coenzymic function.

Vitamin B3, generally referred to as niacin, is a water-soluble vitamin. This vitamin can generally be found in distinctive forms, namely nicotinic acid and nicotinamide.

Niacin assets functions of the nervous and digestive system. It plays a role in food metabolism and in information of red blood cells and skin. NAD (Nicotinamide adenine dinucleotide) and NADP (Nicotinamide adenine dinucleotide phosphate) are coenzymes that are part of the energy production system of the body. This system work by means of oxidation and reduction (redox) reactions.

Niacin is also part of a range of foods for example meat, fish, bread, yeast, nuts, seeds, soy beans, potatoes, dried fruit, tomatoes and peas. It also plays a role in converting carbohydrates into glucose, metabolising fats and proteins, and keeping the nervous system working properly. Niacin also helps the body make sex and stress related hormones and improves circulation and cholesterol levels.