

# Scientist following years after his crystallization, other scientists

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Scientist John Northrop crystallized many enzymes and proteins in the early twentieth century. Among them was chymotrypsin, a digestive enzyme.

In the following years after his crystallization, other scientists contributed to the characterization of this enzyme, and now, it is one of the most well understood proteases. Chymotrypsin, as previously mentioned, is a digestive enzyme produced by the pancreas. Without it, proper food digestion cannot occur, as it is responsible for the break down of proteins.

Structurally, chymotrypsin consists of two chains, and is made up of 245 amino acids (Figure 1). The catalytic triad is an important component of chymotrypsin. This triad consists of residues Serine 195, Histidine 57, and Aspartate 102 (Figure 2). Together, they work to stabilize the enzyme and promote catalysis.

The aspartate and histidine are bound to each other by hydrogen bonds, allowing histidine to work as a base for serine. Serine can then become a nucleophile to catalyze the breakdown of proteins.