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denaturation

of a macromolecule

The process of partial or total alteration of the native structure of a macromolecule resulting from the loss of tertiary or tertiary and secondary structure that is a consequence of the disruption of stabilizing weak bonds. Denaturation can occur when proteins and nucleic acids are subjected to elevated temperature or to extremes of pH, or to non-physiological concentrations of salt, organic solvents, urea or other chemical agents.

Source:

PAC, 1992, *64*, 143 *(Glossary for chemists of terms used in biotechnology (IUPAC Recommendations 1992))* on page 151

PAC, 1994, *66*, 2587 *(Glossary of bioanalytical nomenclature - Part 1: General terminology, body fluids, enzymology, immunology (IUPAC Recommendations 1994))* on page 2593

