

Pre-Lab Questions:

Please use the videos below to help you answer the following questions.

<https://dnlc.cshl.edu/view/1298-Proteins.html> & <https://dnlc.cshl.edu/view/1299-Enzymes.html>

1. What is an enzyme and what is the function of an enzyme?

2. Why do you think enzymes are used in industry for food production?

During Lab Observations:

Enzymes and substrates form a complex with a “lock and key” fit. Match the enzyme with the correct substrate.

Substrates: A. Pectin B. Starch C. Lipids D. Casein

_____ 1. Emporase/ Rennet _____ 2. Lipase _____ 4. Pectinase _____ 5. Amylase

Record your observations from both experiments in the chart below.

	Milk to Cheese	Applesauce to Juice
Control		
Experiment (enzyme added)		
Did the control or the experiment show greater yield (result or product)?		

Review your pre-lab questions. Were your answers correct? If not, take this opportunity to correct them now.

Post-Lab Questions:

1. Enzymes catalyze chemical reactions. What does this mean?

2. What is a chemical reaction?

3. What are two factors that influence enzyme function?

4. Enzymes are not just used for food production. What other uses do enzymes have?