WORKSHEET: Enzymes

Lab Instructor: _____ Lab Day & Time: _____

Student name(s): _____

BILE EXPERIMENT RESULTS

TUBE	COLOR	ACIDIC or BASIC?	WHAT HAPPENED CHEMICALLY TO CAUSE THE pH TO CHANGE?
1	_____	_____	_____
2	_____	_____	_____
3	_____	_____	_____
4	_____	_____	_____

BILE EXPERIMENT QUESTIONS

1. Which tubes showed no digestion of fat regardless of temperature? _____
2. What was lacking from the tubes with no fat digestion? _____
3. Can bile alone hydrolyze (digest) lipids at 37°C, (yes or no)? _____
4. Which tube showed the most hydrolysis (L.C.E. or 4)? _____
5. Do the results indicate bile is: 1) **helpful** or 2) **necessary** for fat digestion? _____
6. Litmus cream is neutral (pH 7). If the pH of litmus cream had been adjusted to 8.7 (the same pH as the small intestine) prior to adding the other ingredients, would fat digestion have been **greater** or **less**? _____
7. Where does the lipase we used normally function? _____
8. What is the pH value (number) of lipase's normal environment? _____
9. How does **digestion** differ from **emulsification**?

_____

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