

I. Match each of the following substances with its corresponding enzyme:

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|------------------------------|--------------------------|
| 1. _____ Urea | a. Lipase |
| 2. _____ Hydrogen peroxide | b. Glucose-6-phosphatase |
| 3. _____ Lipid | c. Peroxidase |
| 4. _____ Aspartic acid | d. Sucrase |
| 5. _____ Glucose-6-phosphate | e. Urease |
| 6. _____ Sucrose | f. Aspartase |

II. For each of the following enzyme names

- describe the type of reaction implied by each (i.e. Tristearin hydrolase - hydrolyzes the triglyceride tristearin),
 - identify the class and subclasses to which each belongs,
 - any cofactors required for the reaction,
 - write out the chemical equation,
 - identify the enzyme by the Enzyme classification number.
- Aspartate 4-decarboxylase
 - Iodide peroxidase
 - Methanol oxidase
 - Maleate isomerase
 - Octanol dehydrogenase
 - Methionine-tRNA ligase
 - Carbonate dehydratase
 - Prolyl aminopeptidase
15. Fresh pineapple can't be used in jello desserts because it contains an enzyme (bromelain) that hydrolyzes proteins in gelatin (as well as in the stomach) and it will prevent gelation. Canned pineapple can be used in jello without a problem. Why?
16. What are the products of a trypsin hydrolysis of the following polypeptide? Show the smaller polypeptide chains that are produced. Trypsin is serine protease (meaning it has serine in the active site)
- MCLRTYHPAVVMKDEVIHRYLQPPHMCENKQILE