FLINN
SCIENTIFIC

Enzyme Optimization Worksheet

Post-Lab Questions

1. In the data table below, summarize the class data obtained for the pH and temperature optimization of different enzymes.

Enzyme	Optimal pH	Optimal Temperature (°C)
Maltase	6.5	40
Amylase		
Pepsin		—
Trypsin		—
Lipase		

2. Compare the optimization results determined by testing with those discovered in the *Pre-Lab Question* research. Discuss any possible discrepancies between the predicted and experimental results.

3. Many supplement manufacturers claim that ingesting powdered enzymes will increase the ability of the body to digest food. Using the optimization results obtained by the class, defend or criticize the marketing position of the supplement manufacturers.