

Name

Essential Protein and Enzyme Demonstrations Worksheet

Demonstration #1 — pH and Protein Solubility

Data Table 1

Chemical Added to Casein	Observations	Approximate pH
250 mL of 0.01 M Sodium Hydroxide		
10–15 mL Hydrochloric Acid		
15–20 mL Hydrochloric Acid		
20–30 mL of Sodium Hydroxide		

Demonstration #2 — Digestive Enzymes at Work

Data Table 2

Beaker Contents	Observations		
Protein, water, and biuret			
Protein, pepsin, and biuret			
Starch, water, and iodine			
Starch, amylase, and iodine			

Demonstration #3 — The Floating Catalyst

Data Table 3

Beaker	A	В	С	D
Concentration of H ₂ O ₂				
Average Reaction Time				
Average Rate (1/Time)				

Questions

Demonstration #1

1.	Casein has both acidic side chains and basic side chains. At a high (basic) pH, ionization occurs in the acidic chains. At a very low (acidic) pH, protonation occurs in the basic chains. Do you think casein is most soluble with a net charge that is positive, negative, or around zero? Why?
2.	A protein's isoelectric point is the pH at which the protein has a net charge of zero. Approximate the isoelectric point of casein.
De	monstration #2
	Compare and contrast the observations of the biuret test results. Describe the evidence, if any, for the digestion of protein using pepsin.
4.	The pepsin solution was prepared using 0.01 M hydrochloric acid in order to optimize the pepsin enzyme. Why was
	this necessary?
5.	Compare and contrast the iodine test results for starch and starch/amylase. Explain the test results based on the activity of amylase.
De	monstration #3
6.	What is the purpose of catalase in the human body?
7.	Create a graph comparing the Average Reaction Rate to the Concentration of $\mathrm{H_{2}O_{2}}$ (%).
8.	Examine the graph from Question 7. How does the reaction rate change at high versus low concentrations of hydrogen peroxide?