

Name

Digestive Enzyme Worksheet

Data Table

Test Tube	Contents	Observations
1	Protein and biuret	
2	Protein, pepsin, and biuret	
3	Litmus-milk solution	
4	Litmus-milk and lipase solution	
5	Starch and iodine	
6	Starch, amylase, and iodine	
7	Starch, amylase, and Benedict's	
8	Glucose and Benedict's	

Post-Lab Questions

- 1. Compare and contrast the observations of the biuret test results for test tube 1 and test tube 2. Describe the evidence, if any, for the digestion of protein using pepsin.
- 2. The pepsin solution was prepared using 0.01 M hydrochloric acid in order to optimize the pepsin enzyme. Why was this necessary?
- 3. Compare and contrast the observations of the test results for test tube 3 and test tube 4. Describe the evidence, if any, for the digestion of butterfat using lipase.
- 4. Compare and contrast the iodine test results for starch (test tube 5) and starch/amylase (test tube 6). Explain the test results based on the activity of amylase.
- 5. Explain the results of the Benetict's test for the starch–amylase solution in test tube 7. What are the products of the digestion of starch by amylase?
- 6. Summarize the digestion of a sausage pizza served with a tall glass of milk. Indicate the enzymes responsible for digestion in the mouth, stomach, and small intestine.

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