

Enzymes

Total Mark - 16

Question: 1

3 (a) What is an enzyme?

[2 marks]

3 (b) Enzymes are sometimes used in the home and in industry.

Draw **one** line from each enzyme to the correct use of that enzyme.

[3 marks]

Enzyme

Use of enzyme

Protease

Removes grease stains from clothes

Lipase

Pre-digests protein in some baby foods

Isomerase

Breaks down DNA in genetic fingerprinting

Changes glucose syrup into fructose syrup

3 (c) Fructose and glucose are two types of sugar.

Fructose tastes much sweeter than glucose. This means that a smaller amount of fructose can be used to give the same sweetness.

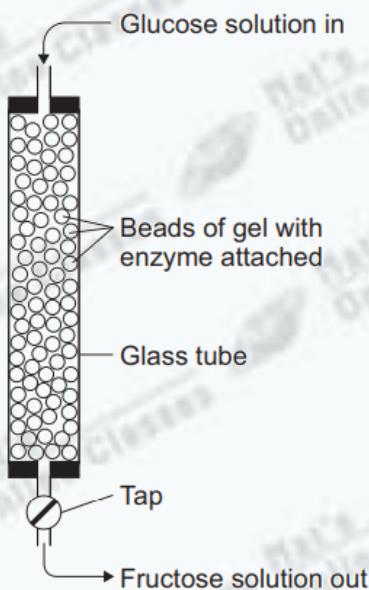
3 (c) (i) Why is it an advantage to use fructose instead of glucose in **slimming** foods?

[1 mark]

3 (c) (ii) **Figure 3** shows how an enzyme can be used to change glucose into fructose.

The enzyme molecules are firmly attached to beads of gel in a glass tube.

Figure 3



Give **two** advantages of attaching the enzyme to beads of gel.

[2 marks]

Tick (✓) **two** boxes.

Tick (✓) two boxes.

The enzyme can be used for more than one type of reaction.

The enzyme can easily be used again.

The enzyme would be denatured.

The fructose solution produced does not have any enzyme in it.

There is less contact between the enzyme and the glucose.

Question	Answers	Extra information	Mark	AO / Spec. Ref.
3(a)	<p>a catalyst or speeds up a reaction</p> <p>any one from:</p> <ul style="list-style-type: none"> • a protein • it is specific • sensitive to pH or temperature • not used up (in the reaction) 	allow 'biological catalyst' for 2 marks	1 1	AO1 2.5.1a/b
3(b)	<pre> graph LR Protease[Protease] --> A[Removes grease stains from clothes] Protease --> B[Pre-digests protein in some baby foods] Lipase[Lipase] --> C[Breaks down DNA in genetic fingerprinting] Isomerase[Isomerase] --> D[Changes glucose syrup into fructose syrup] style A fill:#fff,stroke:#000 style B fill:#fff,stroke:#000 style C fill:#fff,stroke:#000 style D fill:#fff,stroke:#000 style Protease fill:#fff,stroke:#000 style Lipase fill:#fff,stroke:#000 style Isomerase fill:#fff,stroke:#000 </pre>	3	AO1 2.5.2f/i	
3(c)(i)	less energy or few(er) calories (for the same sweetness)	ignore less fattening ignore ref. to cost	1	AO2 2.5.2i
3(c)(ii)	<p>The enzyme can easily be used again.</p> <p>The fructose solution produced does not have any enzyme in it.</p>		1 1	AO3 2.5.2i
Total			8	

Question: 2

8 Amylase is an enzyme that breaks down starch.

8 (a) Complete the equation to show the breakdown of starch.

[1 mark]

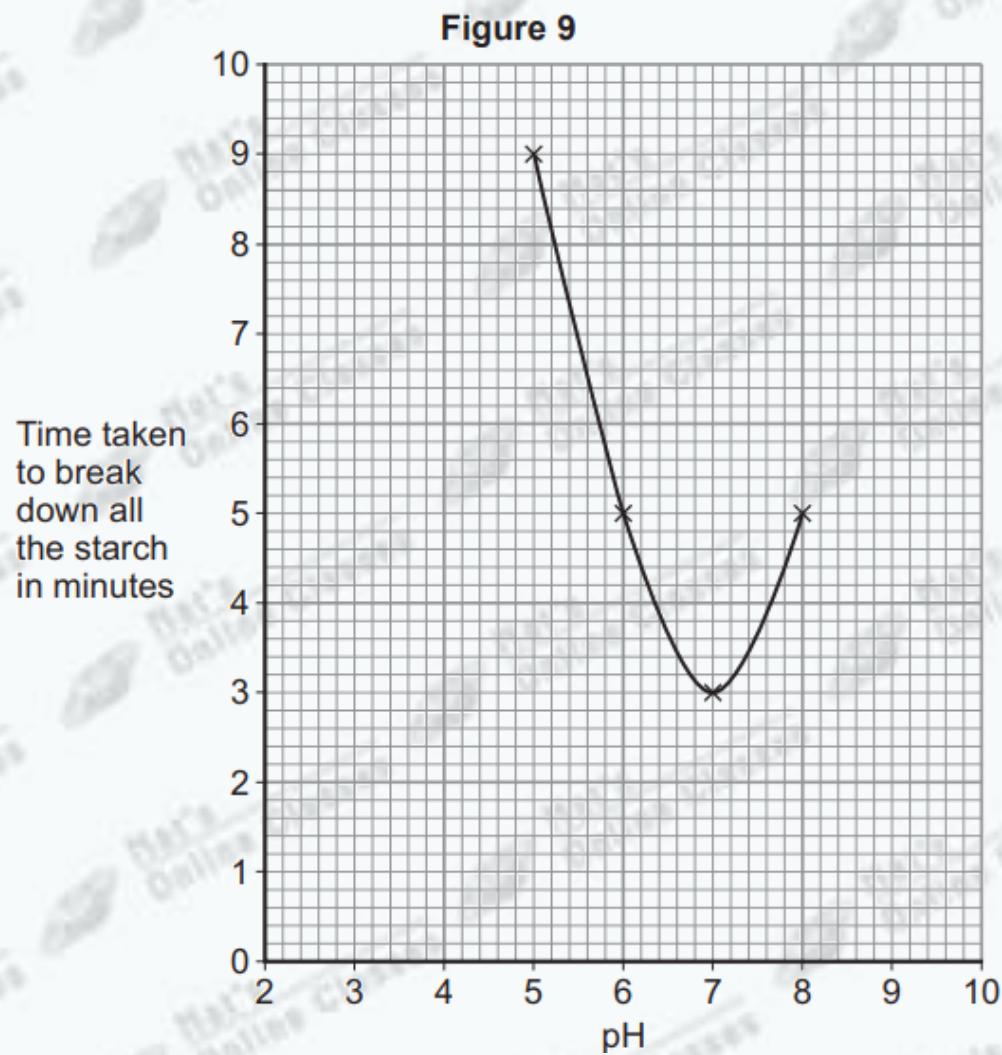


8 (b) Some students investigated the effect of pH on the activity of amylase.

The students:

- put 5 cm³ of pH5 solution + 1 cm³ of amylase solution into a test tube
- put 4 cm³ of starch suspension into a second test tube
- left both test tubes at room temperature for 5 minutes
- mixed the contents of the two test tubes
- removed a small sample of the mixture at 1-minute intervals
- tested each sample for starch
- timed how long it took to break down all the starch
- repeated each of the above steps at pH6, pH7 and pH8.

Figure 9 shows the students' results.



8 (b) (i) Give **two** variables which were controlled in this investigation.

[2 marks]

1 _____

2 _____

8 (b) (ii) The students tested samples of the reaction mixture for starch.

In each test, they added one drop of the reaction mixture to one drop of iodine solution on a white tile.

- Iodine solution = light brown colour
- Iodine solution + starch = dark blue colour

Predict the colour seen in the iodine test on the samples of the pH6 reaction mixture at 4 minutes and at 6 minutes.

[1 mark]

4 minutes _____

6 minutes _____

8 (b) (iii) The students concluded that amylase works best at pH7.

This may **not** be a valid conclusion.

Suggest **two** improvements to the investigation that would increase the validity of the students' conclusion.

[2 marks]

1 _____

2 _____

8 (b) (iv) The students repeated the investigation at pH3.

What result would you expect at pH3?

Give a reason for your answer.

[2 marks]

Question	Answers	Extra information	Mark	AO / Spec. Ref.
8(a)	sugar(s) / glucose	allow maltose do not allow if extra incorrect answers	1	AO1 2.5.2d Prac
8(b)(i)	any two from: <ul style="list-style-type: none">volume of pH solutionvolume of amylase / enzyme solutionvolume of starch / suspension / substratetime left (before mixing)	allow amount for volume if neither mark given allow 1 mark for volume(s) of solution(s) ignore time between samples ignore ref. to (room) temperature ignore ref. to concentration	2	AO2 2.5.2b Prac
8(b)(ii)	4 minutes: (dark) blue and 6 minutes: (light) brown	allow black ignore purple do not allow light blue allow yellow / orange	1	AO3 2.5.2b Prac
8(b)(iii)	any two from: <ul style="list-style-type: none">take each reading more than onceuse colour standards for deciding end-pointtest more pH values between 6 and 8 or test at smaller pH intervalstest at shorter intervalssame temperature (in a water bath)	ignore take more readings allow compare with another group allow use a colorimeter ignore wider range of pH unqualified allow example – e.g. every half min	2	AO3 2.5.2b Prac
8(b)(iv)	no reaction or stays (dark) blue or takes >9 minutes enzyme denatured	allow takes longer allow description of denaturing, i.e. shape change allow description of trend on graph	1 1	AO2/3 2.5.2a/b
Total			8	