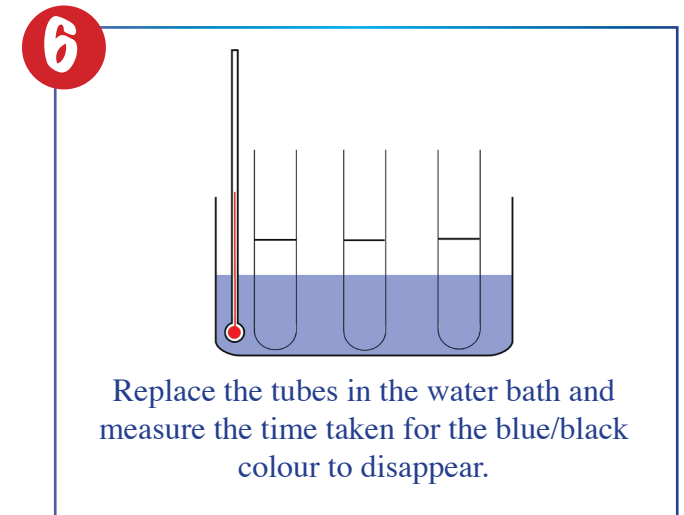
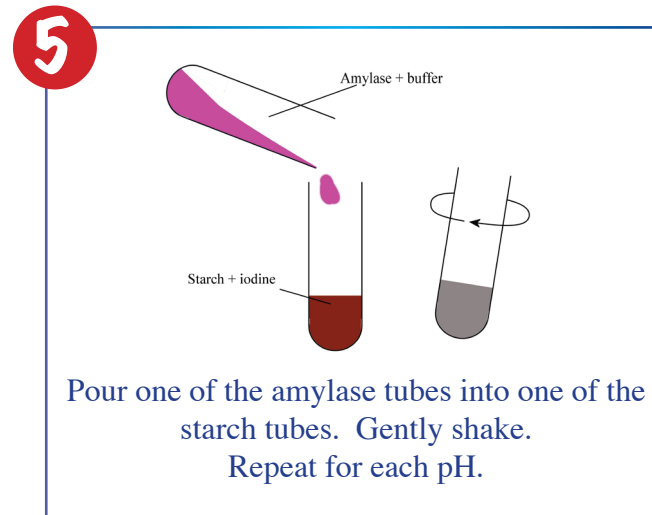
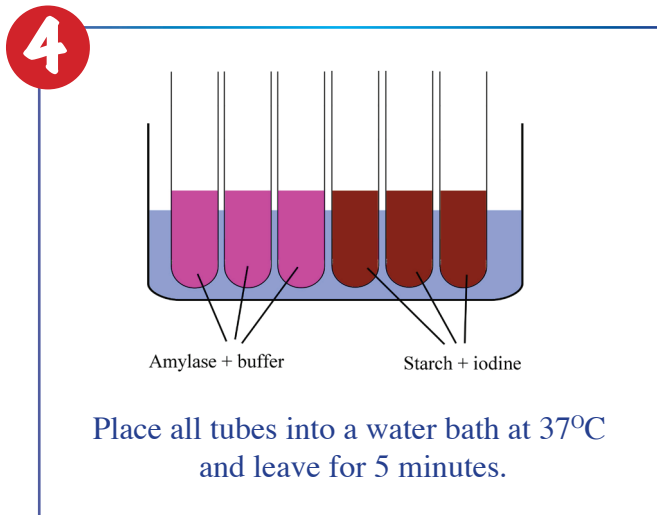
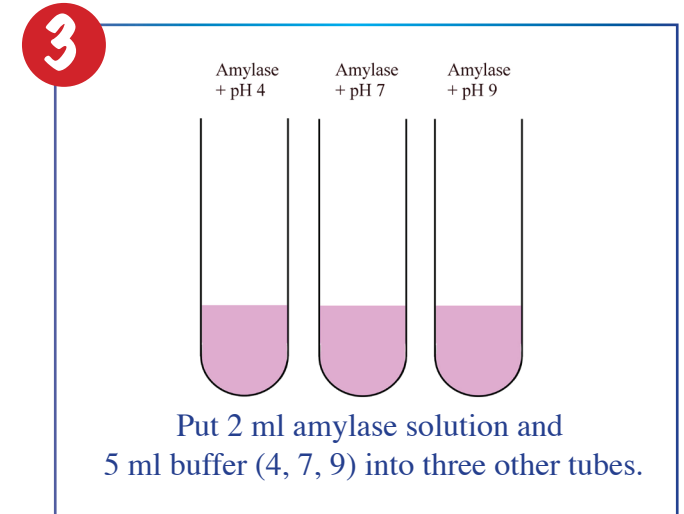
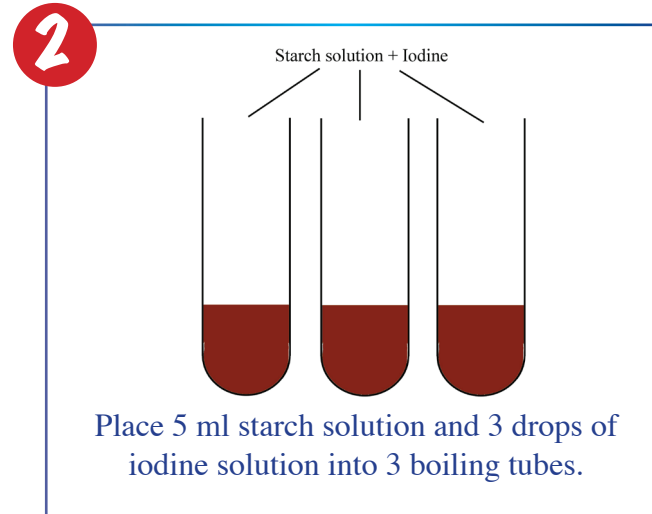
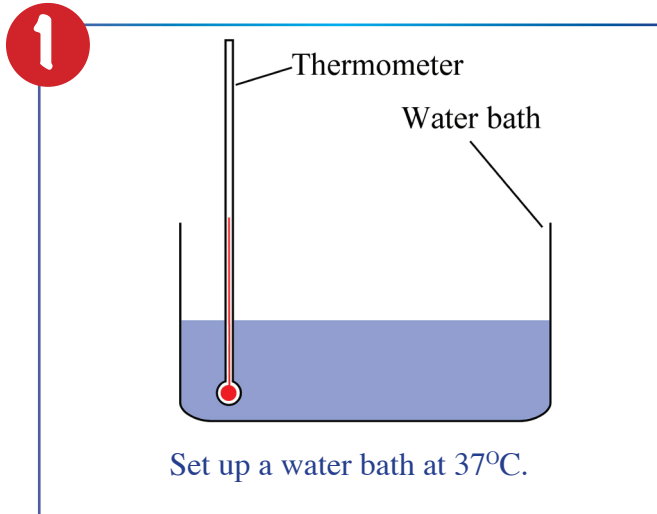


## 4.3 (a) To investigate the effect of pH on amylase activity



7

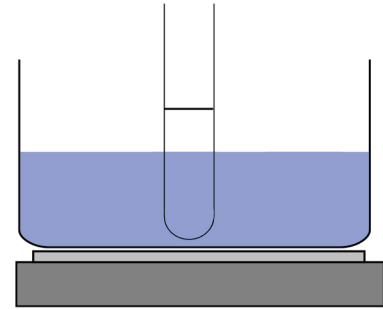
Test for sugar: add 1ml Benedict's solution to each boiling tube and heat for 5 minutes.

8



A brick red colour indicates a reducing sugar is present.

9



Repeat the whole experiment with boiled amylase as a control.

10

**The enzyme works best at a pH of 7.  
The blue / black colour faded and Benedicts resulted in a positive test.**

Expected result

### Results

pH of Buffer solution	Time Taken for colour to change

**Always remember – Leave time to tidy up**

*This page can be printed in colour from the accompanying DVD*