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Physiology

Lab report 3

09/07/23

Laboratory 3 - Molecular Activity and Membrane Transport

<u>Purpose</u> -The purpose of lab 3 is how Enzymes are complex proteins are subjected to denaturing

breaking the weak hydrogen bonds. And specific chemical reactions without being changed or

used up.

Procedures -

1. Add just enough litmus powder to a container of dairy cream to produce a medium blue

color. Pour 3 ml of the litmus cream into 4 separate test tubes. Into two additional test tubes

pour 3 ml of 2% pancreatin. Preincubate the litmus cream and the pancreatin separately in

a 37°C water bath for 5 minutes. Then prepare four test tubes.

Tube #1: 3 ml cream + 3 ml pancreatin

Tube #2: 3 ml cream + 3 ml distilled water

Tube #3: 3 ml cream + 3 ml pancreatin +pinch of bile salts

Tube #4: 3 ml cream + 3 ml distilled water + pinch bile salts

2. Gently shake each tube for 30 seconds to mix in the bile salts. Incubate all four tubes in a

37c water bath for 1 hour, checking every minute for the first 5 minutes. Then every 15

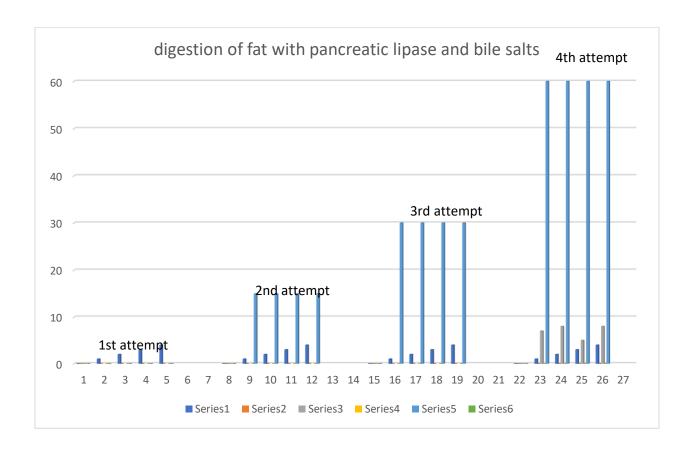
minutes for the rest of the hour. Record the time and number of the tube. Continue checking for the remainder of the hour.

3. Remove the tubes from the water bath. Test the pH of each tube using pH paper and note the odor and color of each tube.

<u>Results</u> - When finished with the experiment. The results I got was the tubes with pancreatin changed to a pink color and the tubes with distilled water was a light blue. Throughout the 15 mins the smell on tubes did increase to a stronger smell.

<u>color</u>	<u>pH</u>	<u>odor</u>	time to change
purple		nothing	5 mins
purple		nothing	5 mins
_		nothing	5 mins
		=	
light blue		notning	5 mins
<u>color</u>	<u>pH</u>	<u>odor</u>	time to change
•		milk	15 mins
light blue		sour milk	15 mins
light pink		rotten	15 mins
light blue		rotten	15 mins
<u>color</u> light	<u>pH</u>	<u>odor</u>	time of change
purple		milk	30 mins
grey/blue		milk	30 mins
blush pink		warm milk	30 mins
light blue		rotten	30 mins
<u>color</u>	<u>pH</u>	<u>odor</u>	time of change
pink	7	milk	60 mins
	light purple purple light purple light blue  color light purple light blue light blue light pink light blue  color light purple grey/blue blush pink light blue	light purple purple light purple light blue  color light purple light blue light blue light blue light blue light blue color light purple grey/blue blush pink light blue  color pH light purple grey/blue blush pink light blue	light purple nothing purple nothing light purple nothing light purple nothing light blue nothing nothing   color pH odor light purple milk sour milk light blue rotten color light purple milk light blue rotten milk light blue rotten color light purple milk milk light pink light purple milk light purple milk light purple milk warm milk light blue rotten color pH odor

2	blue/purple	8	milk	60 mins
3	pink	5	rotten	60 mins
4	light blue	8	rotten	60 mins



<u>Discussion</u> - As the experiment went on it changed within time the odor became stronger especially for the last tubes #3 and #4 which had the fastest change from the other two tubes.

<u>Conclusion</u> - In conclusion the digestion of the fat affects the pH of the solution and how bile affects the rate of digestion is it breaks down into fatty acids. The breakdown will result in a low pH.