

# ACTIVITY: *Examining Enzyme Action*

## Background Research:

**Pineapple** contains **two enzymes capable of digesting proteins**. During the canning process pineapple gets heated and the enzymes breaks apart making it inactive.

**Jell-O** and other gelatines get their structure from links formed between chains of collagen, which is a **protein**.



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**Aim:** To observe how enzymes break down food, observed by the breakdown of jelly into liquid.

**Equipment:**

- 3 petri dishes of jelly
- 1 pieces of fresh pineapple
- 1 pieces of canned pineapple
- Sticker labels



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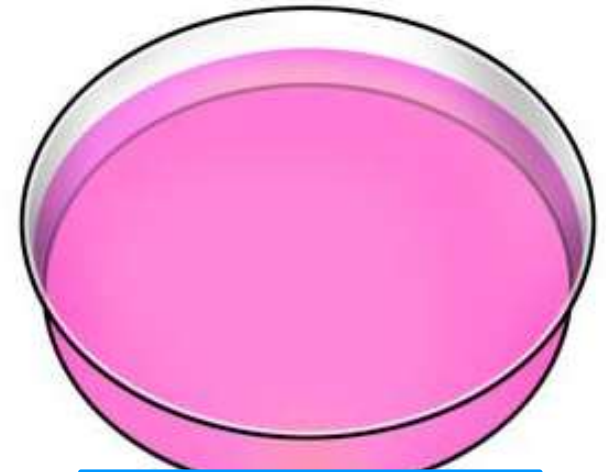
**YOUR TASK:** Set up you experiment as shown below.



Fresh Pineapple



Canned Pineapple



No Pineapple

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## YOUR TASK:

1. Identify the variables and write a hypothesis for this experiment.
2. Observe the results of the experiment.
3. Complete the discussion questions on the worksheet provided.



Fresh Pineapple



Canned Pineapple



No Pineapple