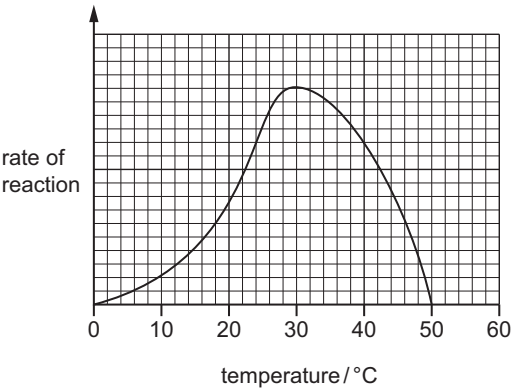


7 The graph shows the effect of temperature on an enzyme-controlled reaction.



Which statement describes the effect of temperature on this reaction?

- A As the temperature increases to 25 °C, the reaction speeds up.
- B Between 10 °C and 20 °C, the enzyme denatures.
- C Between 35 °C and 45 °C, frequency of effective collisions increases.
- D The optimum temperature for this reaction is 40 °C.

6 Which substance is an enzyme?

- A fibrinogen
- B mRNA
- C pepsin
- D saliva

3 Enzymes are biological catalysts.

(a) Describe what is meant by the term catalyst.

[2]

(b) A student investigated the effect of temperature on enzyme activity.

A starch suspension was kept at 0 °C.

Amylase solution was added to the starch suspension.

Samples of the starch and amylase mixture were tested with iodine solution at 1-minute intervals for 15 minutes.

The student recorded the time at which the starch and amylase mixture stopped turning a blue-black colour.

The student repeated this investigation at different temperatures.

Table 3.1 shows the results.

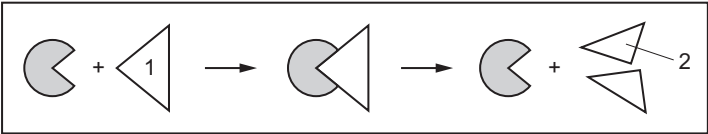
Table 3.1

temperature / °C	time at which the starch and amylase mixture stopped turning a blue-black colour / minutes
0	stayed blue-black
10	12
20	8
30	5
40	3
50	10
60	stayed blue-black

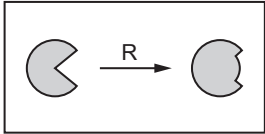
[Total: 11]

A carbohydrates that act as biological catalysts
B carbohydrates that act as substrates
C proteins that act as biological catalysts
D proteins that act as substrates

5 The diagram shows a process involving an enzyme in the human stomach.



The diagram shows another process, R, that affects this enzyme.



Which row identifies the substrate and the cause of process R?

	substrate	cause of process R
A	1	acidic conditions
B	1	alkaline conditions
C	2	acidic conditions
D	2	alkaline conditions

6 A scientist investigated the effect of changes in pH on the activity of two different protease enzymes.

Each enzyme was placed in a hole in the centre of a jelly layer in a Petri dish. The jelly layer was made of protein. The investigation was carried out at a range of different pH values.

After 60 minutes, the area of the jelly layer that had been broken down by enzyme L or enzyme M was recorded at each pH value tested.

Fig. 6.1 is a diagram of the apparatus.

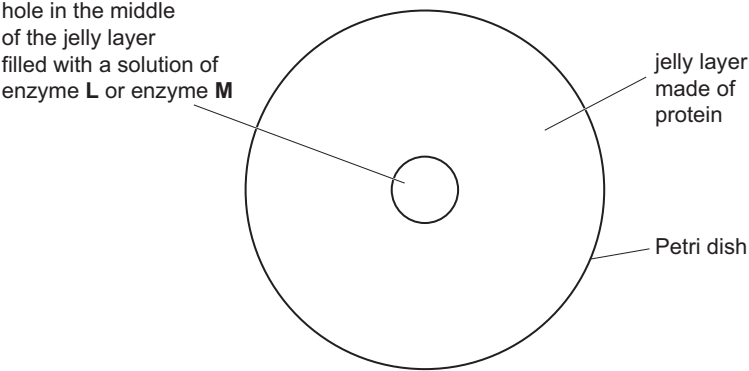


Fig. 6.1

Fig. 6.2 shows the results of the investigation.

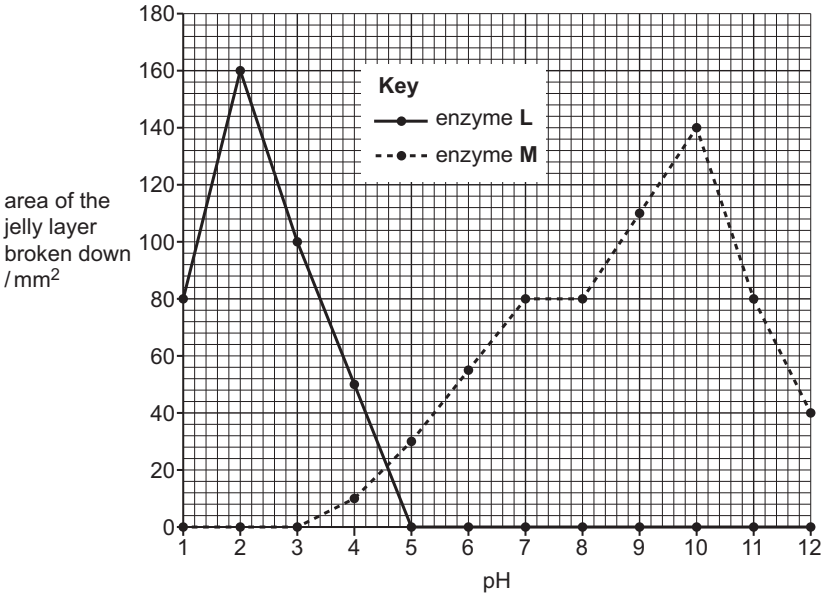


Fig. 6.2

(a) Using the information in Fig. 6.2, describe the results of this investigation.

..... [5]

(b) Explain the result for enzyme **M** at pH2 shown in Fig. 6.2.

[3]

(c) Suggest the name of enzyme **L** and state its location in the human digestive system.

name of enzyme L

location

[Total: 10]

2 (a) The enzyme pectinase is used in the production of apple juice.

In an experiment, a student investigated the production of apple juice using five different concentrations of pectinase solution.

For each concentration, the student:

- put 100 g of crushed apple into a beaker
- added 10 cm³ of the pectinase solution to the crushed apple
- left the crushed apple and enzyme mixture for 30 minutes at 40 °C
- filtered the apple juice from the mixture
- measured the volume of apple juice produced.

(i) The temperature was maintained at 40°C.

Describe how the student could maintain the crushed apple and enzyme mixture at a constant temperature.

..... [1]

(ii) State **two other** variables that were kept constant in this investigation.

2

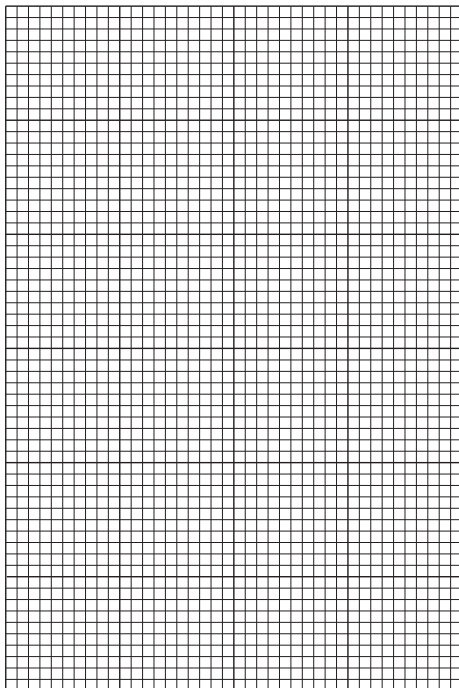
[2]

(b) The results of this investigation are shown in Table 2.1.

Table 2.1

percentage concentration of the pectinase solution	volume of apple juice produced/cm ³
0.1	4
0.2	6
0.4	12
0.8	22
1.6	22

- (i) Plot a line graph on the grid of the data in Table 2.1.



[4]

- (ii) Use your graph to estimate the volume of apple juice produced with a 0.5% pectinase solution.

Show on your graph how you obtained your answer.

..... cm³
[2]

- (iii) Describe the effect of pectinase solution concentration on apple juice production.

.....
.....
..... [1]

- (iv) Pectinase is used to produce apple juice commercially.

Suggest what extra data would be required to determine if a 0.8% pectinase solution is the optimum concentration for the production of apple juice.

.....
.....
..... [1]

- (v) Draw and label the apparatus the student could use to filter **and** measure the volume of apple juice produced.

9 Which statement describes enzymes?

- A Enzymes are carbohydrates.
- B Enzymes are involved in metabolic reactions.
- C Enzymes decrease the rate of reaction.
- D Enzymes have the same shape of active site as their substrate.