Kenyeta Clements

June 30, 2017

BIOL 102

Catherine Skelly

Pineapple Enzyme Lab Outline

A. Enzyme used: Canned pineapples, which will be manipulated by using strained and cleaned chunks of pineapples and boiled pineapples.

B. The substrate and products: Gelatin mixture and canned pineapples.

C. The methods of measuring that will be used are mL and cm.

D. Treatment

1. Fresh cut pineapples

2. Boiled pineapples

E. Control: Gelatin and water

F. Hypothesis: When fresh pineapples are placed in un-touched gelatin, they will not break down the gelatin due to the acidity of the pineapples unlike boiled pineapples in the same un-touched gelatin, which will separate the gelatin.

E. Data presentation: Date will be presented through the use of table predicting the break down of the gelatin when in contact with no pineapples, canned pineapples, and boiled pineapples. Next, the table will answer whether or not there was a gelatin breakdown. Lastly, the table will measure the amount that was broken down in centimeters as well as describe the consistency of the broken down gelatin.