

ASSIGNMENT

1. List out the old methods where activities were done using natural enzymes
2. Make a list of all the enzymes used in the fruit juice concentration
3. What are the problems of alcoholic fermentation and how is that influence in the bad health for humans
4. Make a chart of all the organisms and their sources and their resulting enzymes
5. Visit the nearest fruit juice production factory and list out the enzymes they use and make a note of all the procedure.
6. Make a list of all the saccharifying enzymes used in the fruit juices
7. Chart out the incubation periods for various fruits during the process .
8. Make a graph of all the enzyme content and the yield and clarity for guava fruit pulp clarification at various points of time.
9. Make a note of all the drawbacks of enzyme residues in food and the allergies caused by them.
10. Prepare a alcohol test for enzymes in your lab and note the results