

# IN VITRO DIGESTION

Reference : C/DIV1.



Emphasise the need for enzymes as well as the effect of pH or temperature changes on the digestion of a food.

Two processes have been chosen:

1. The action of amylase (saliva enzyme) on starch.
2. The action of pancreatin (pancreatic juice enzyme) on egg white.

Composition (for 15 pairs of students):

- Amylase 0.4g
- Starch 0.3g
- Pancreatin 24g
- 31 tubes of 50ml
- 50ml of lugol and 2 discs of soda
- 2 sterile calibrated droppers
- 2 5ml pipettes

Technical and educational instructions available on our website.

No. of pairs of students: 15

Preparation time: none

Necessary material: Water bath or oven at 37° C, demineralised water, egg white.