SEMESTER-III

COURSE 8: METABOLISM

Practical Credits: 1 2 hrs/week

1. Immobilization of enzymes / cells by entrapment in alginate gel 19. Effect of temperature / pH on enzyme activity
2. Assay of protease activity.
3. Assay of alkaline phosphatase
4. Preparation of starch from Potato and its hydrolysis by salivary amylase
5. Isolation of urease and demonstration of its activity
6. Estimation of amino acids by ninhydrin method
7. Estimation of protein by Biuret method
8. Estimation of glucose by DNS method
9. Estimation of glucose by Benedicts titrimetric method
10 Estimation of total carbohydrates by anthrone method

V. REFERENCES

1. Understanding enzymes: Palmer T., Ellis Harwood ltd., 2001.
2. Enzyme structure and mechanism. Alan Fersht, Freeman & Co. 1997
3. Principles of enzymology for food sciences: Whitaker Marc Dekker 1972.
4. Principles of Biochemistry, White. A, Handler, P and Smith.
5. Biochemistry, Lehninger A.L.
6. Biochemistry, Lubert Stryer.
7. Review of physiological chemistry, Harold A. Harper.
8. Text of Biochemistry, West and Todd.
9. Metabolic pathways – Greenberg.

VI. CO-Curricular Activities

a) **Suggested C0-Curricular Activities**

1. Assignments
2. Seminars, Group Discussions on related topics
3. Charts on cycles – carbohydrate , lipid, amino acid metabolism