

Enzyme Action Using Yeast Spheres

A simple model for investigating enzyme action uses spheres of yeast in sodium alginate. You can order this from Amazon.

To make these spheres you will need

- 2% Sodium alginate solution. To make 20mL of solution, mass 0.4g and 20 mL of water. This will need to sit overnight to go into solution.
- Yeast solution. 10% solution made a few minutes before the lab.
- Sphere. Mix the above. Draw into a needleless syringe and drop into cold CaCl_2 .

You will also need

- Fresh hydrogen peroxide
- 0.15M CaCl_2 (11g/500mL water)

Use graduated cylinders or other clear cylinders. Measure the rise as desired,

This technique is based on the work of Pamela J. Bryer in the *Journal of Microbiology & Biology Education*, December 2016, p. 490-491.