6 Conclusion

Example 1

Aim: To investigate the activity of catalase in different tissues
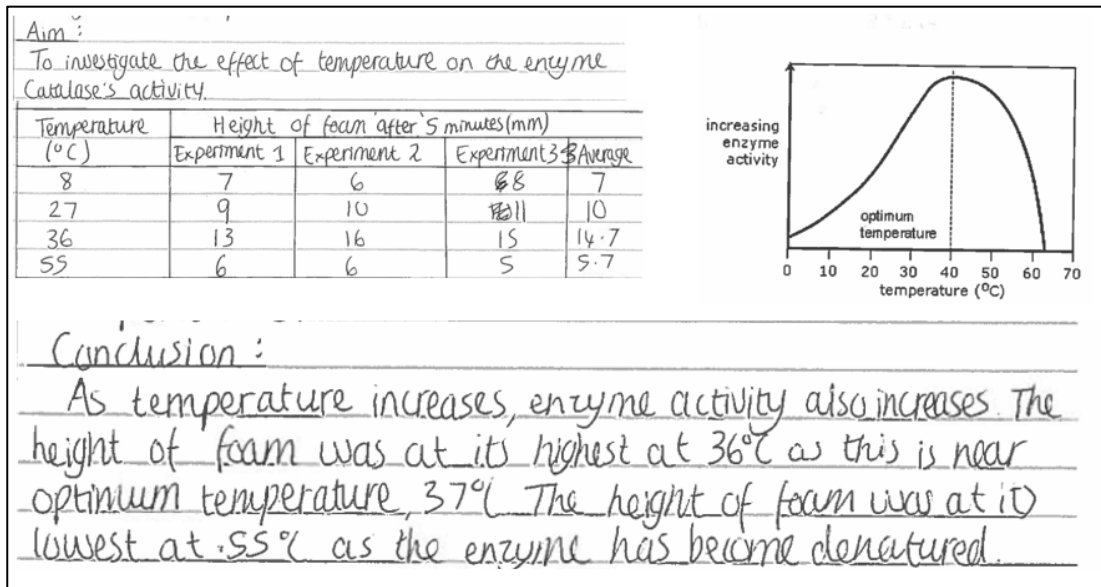
Type of tissue	Height of foam in tube 1 (mm)	Height of foam in tube 2 (mm)	Average height of foam (mm)
Apple	2	1	1·5
Potato	4	6	5
Beef	33	44	38·5
Carrot	29	31	30
Fish	12	7	9·5
Chicken	6	14	10

Data from internet source

Type of tissue	Height of foam (mm)
apple	24
potato	28
beef	53
carrot	22
fish	48
chicken	50

Conclusion: Catalase was present in all tissues, and active in all tissues. This was shown by the increasing height of foam, which was caused by oxygen being released. Beef was shown to be the tissue where catalase was most active.

Example 2

Aim:
To investigate the effect of temperature on the enzyme Catalase's activity.

Temperature (°C)	Height of foam after 5 minutes (mm)			
	Experiment 1	Experiment 2	Experiment 3	Average
8	7	6	6 8	7
27	9	10	8 11	10
36	13	16	15	14.7
55	6	6	5	5.7

Conclusion:

As temperature increases, enzyme activity also increases. The height of foam was at its highest at 36°C as this is near optimum temperature, 37°C. The height of foam was at its lowest at 55°C as the enzyme has become denatured.

Example 3

Aim — To see how ph affects how well enzymes work

Experimental / fieldwork data

Ph	high of foam (cm)			
	Results 1	Results 2	Results 3	Average
5	0.5	0.6	0.4	0.5
7	4.5	4.6	5.4	4.8
9	0.0	0.3	0.1	0.1
11	0.0	0.1	0.5	0.2

Second Source

Conclusion

In conclusion I have found out how the ph can affect how the enzymes work, like how ph 7 is the best ph for enzymes to work. Also like how ph 9 is where enzymes do barely any work. This is what my experiment and my second source have told me-