

# Chapter 4: Fruits



**FoodMASTER**

Food, Math, and Science Teaching Enhancement Resource  
Supported by NIH Science Education Partnership Award (SEPA)





# **Food Explorations**

## **Lab I:**

# **Enzymatic Reactions**

# Lab I: Enzymatic Reactions

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Getting started... What to Expect in Lab I – Part A

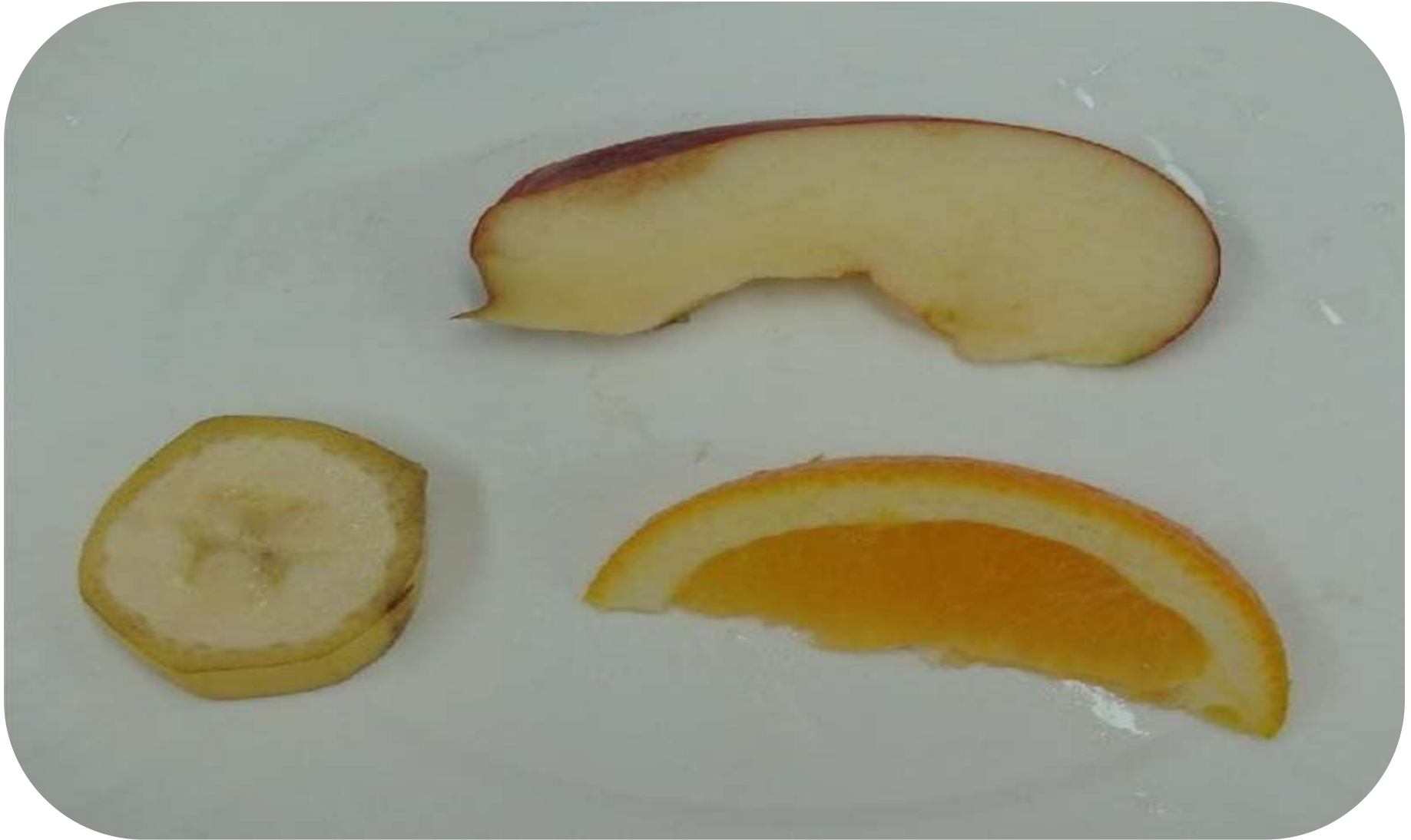
# Lab I: Enzymatic Reactions



Getting started... What to Expect in Lab I – Part B

# Lab I – Part A: Enzymatic Reactions

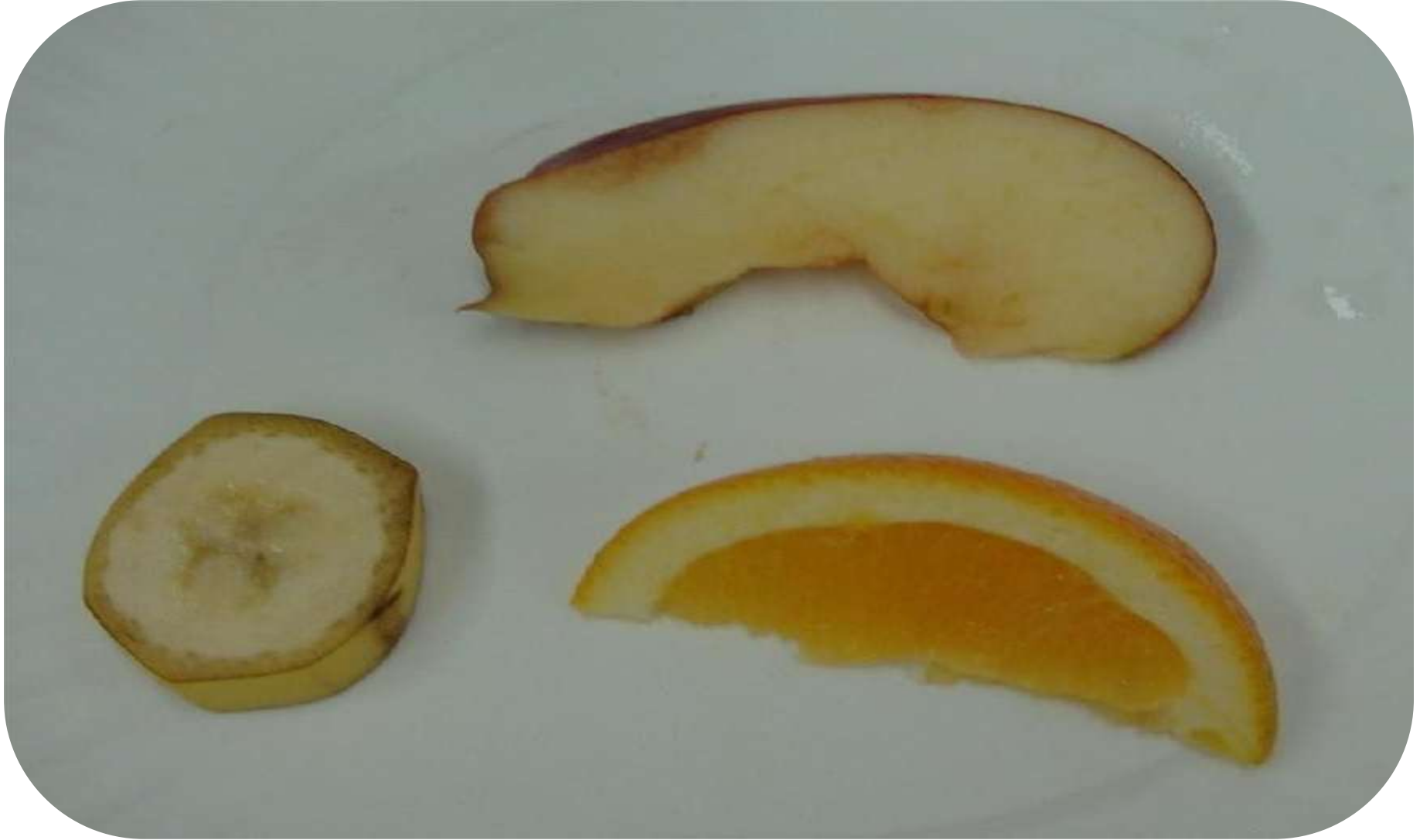
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**Apple, orange, and banana at 0 minutes.**

# Lab I – Part A: Enzymatic Reactions

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**Apple, orange, and banana after 10 minutes.**

# Lab I – Part B: Enzymatic Reactions



**Vitamin C Tablet: 10 Minutes**



**Vitamin C Tablet: 20 Minutes**



# Lab I – Part B: Enzymatic Reactions

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**Cream of Tartar: 10 Minutes**



**Cream of Tartar: 20 Minutes**



# Lab I – Part B: Enzymatic Reactions

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**Lemon Juice: 10 Minutes**



**Lemon Juice: 20 Minutes**

# Lab I – Part B: Enzymatic Reactions



**Sugar-Water Solution: 10 minutes**



**Sugar-Water Solution: 20 minutes**

# Lab I – Part B: Enzymatic Reactions



**Baking Soda: 10 minutes**



**Baking Soda: 20 minutes**

# Lab I – Part B: Enzymatic Reactions

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**Vinegar: 10 minutes**



**Vinegar: 20 minutes**



# Lab I – Part B: Enzymatic Reactions

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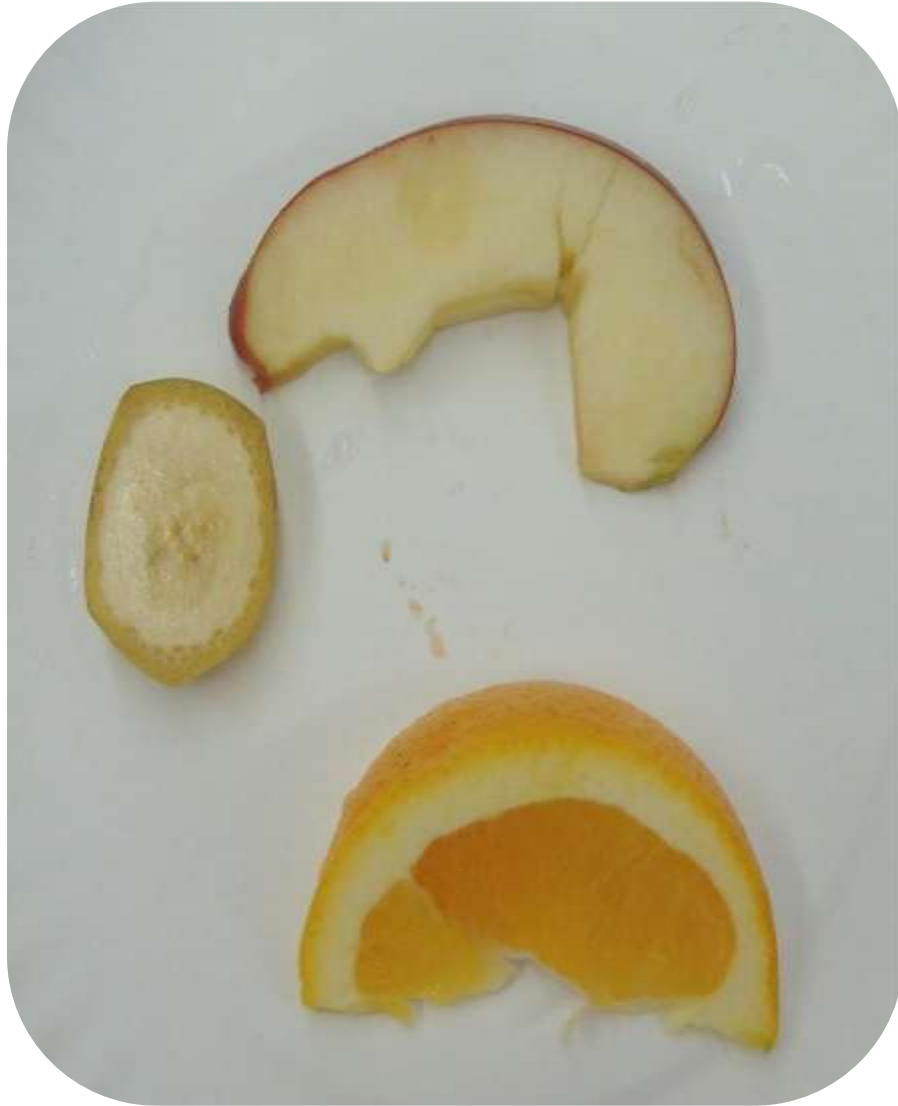


**Salt Solution: 10 minutes**

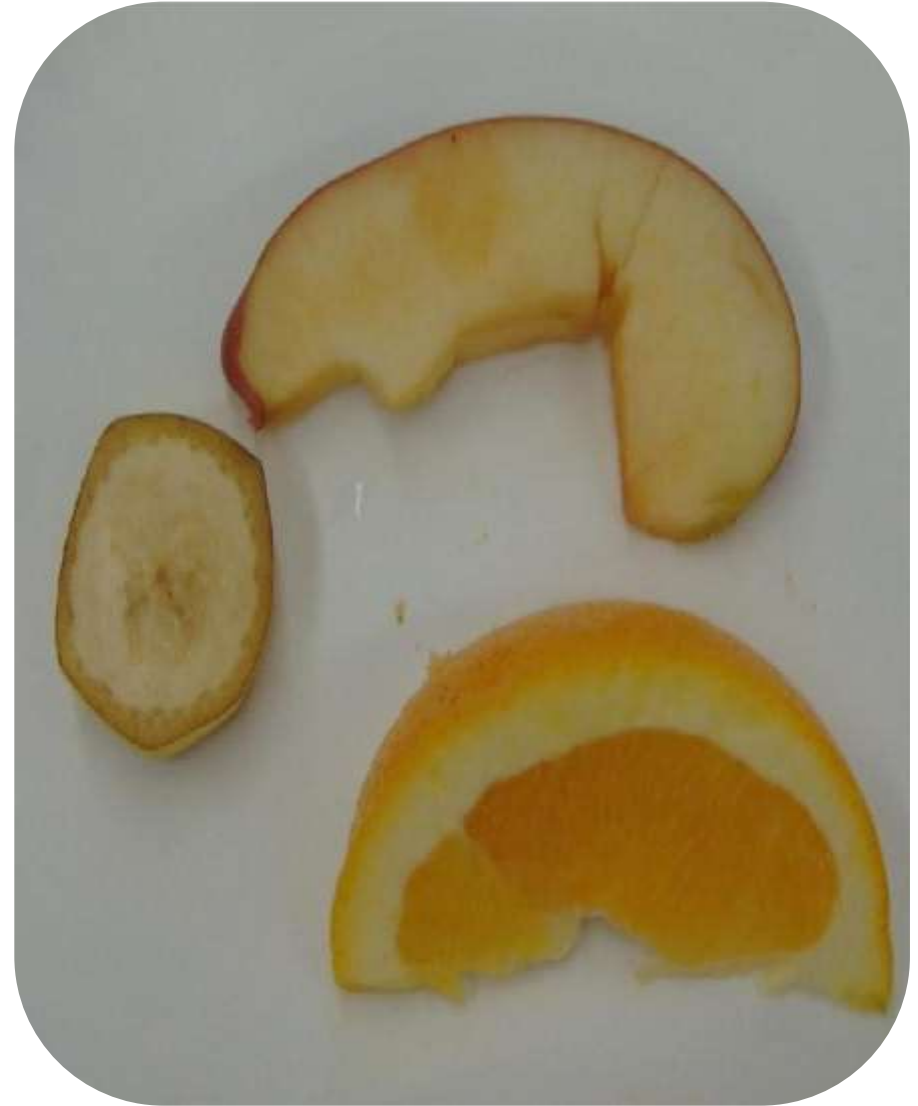


**Salt Solution: 20 minutes**

# Lab I – Part B: Enzymatic Reactions



**Water: 10 minutes**



**Water: 20 minutes**





# **Food Explorations**

## **Lab II:**

### **Hidden Antioxidants**

# Lab II: Hidden Antioxidants

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Getting started... What to Expect in Lab II

## Lab II – Part B: Hidden Antioxidants

