

INSPIRE THE NEXT GENERATION

Watch starch change.

A tiny enzyme makes a visible difference.

STARTING MATERIAL α -amylase**PRODUCTS****Starch: long glucose chains****Shorter chains + smaller sugars**

Amylase converts the starting material to products, from left to right.

Water splits internal α -1,4 bonds in starch. Amylase speeds up this hydrolysis and can act again. Hexagons represent glucose units; products vary with the enzyme preparation.

**01 / BEFORE**

Test a separate starch sample with iodine: long starch chains can give a blue-black colour.

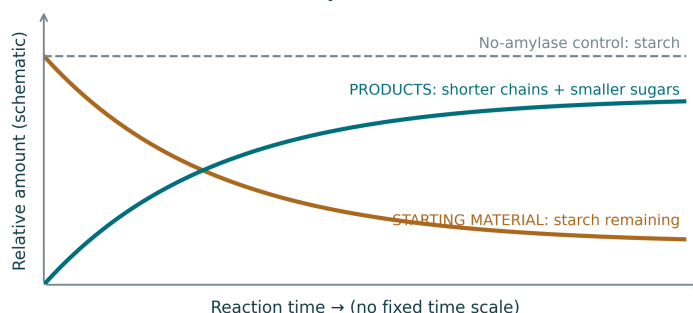
**02 / REACT**

Add amylase to the main starch mixture. Stir and incubate. Keep iodine out of this mixture.

**03 / TEST AGAIN**

Test a fresh aliquot with iodine. A weaker colour can show that starch chains have shortened.

Starch falls as products accumulate.



A model, not measured kit data. Iodine colour does not measure glucose. Compare with a matched no-amylase control.

Illustrative beaker colours. Test separate samples; no tasting. Amylase alone need not convert all starch into glucose.