

Exercise #3 Experimental Data

Use the data table below to complete Table 4.1 and answer the associated questions on pg. 41-42 of your lab manual for 'Part I: Fermentation and Metabolic Rate of Yeast: Traditional Procedure'. You will also use this data to complete your abstract exercise if you choose to write about fermentation.

		Time (min)	Food Source			Control
			0.2 M glucose	0.2 M sucrose	saturated starch	H ₂ O
Temperature	37°C	5	0 ml	0 ml	0 ml	0 ml
		10	<0.5ml	<0.5ml	0 ml	0 ml
		15	1.2 ml	<0.5 ml	0 ml	0 ml
		20	3.4 ml	0.8 ml	<0.5ml	0 ml
		25	4.5 ml	2.3 ml	<0.5ml	0 ml
		30	>5 ml	4.4 ml	<0.5ml	0 ml
		35	>5 ml	4.2 ml	<0.5ml	0 ml
		40	>5 ml	>5 ml	0.8 ml	0 ml
	~25°C	5	0 ml	0 ml	0 ml	0 ml
		10	<0.5 ml	0 ml	0 ml	0 ml
		15	<0.5 ml	<0.5 ml	0 ml	0 ml
		20	0.7 ml	<0.5 ml	0 ml	0 ml
		25	1.5 ml	<0.5 ml	0 ml	0 ml
		30	2.3 ml	0.9 ml	<0.5 ml	0 ml
		35	3.5 ml	1.5 ml	<0.5 ml	0 ml
		40	4.4 ml	2.2 ml	<0.5 ml	0 ml
	4°C	5	0 ml	0 ml	0 ml	0 ml
		10	0 ml	0 ml	0 ml	0 ml
		15	0 ml	0 ml	0 ml	0 ml
		20	0 ml	0 ml	0 ml	0 ml
		25	0 ml	0 ml	0 ml	0 ml
		30	<0.5ml	0 ml	0 ml	0 ml
		35	<0.5 ml	0 ml	0 ml	0 ml
		40	<0.5 ml	<0.5ml	0 ml	0 ml

Use the data table below to complete Tables 4.3 and 4.4 and answer the associated questions on pg. 46-47 of your lab manual for 'Part II: Evaluating Mitochondrial Respiration Using Redox Reactions: Traditional Procedure'. You will also use this data to complete your abstract exercise if you choose to write about cellular respiration.

Sample ID	Time (min)						
	0	5	10	15	20	25	30
1	6%	8%	9%	14%	17%	20%	22%
2	7%	10%	15%	22%	29%	38%	44%
3	10%	17%	24%	34%	40%	48%	54%
4	5%	5%	5%	5%	5%	5%	5%