

CHAPTER 11	Launch Lab: Does It Gel? Answer Key	BLM 11.0.1A
ANSWER KEY		

### Answers to Analysis Questions

1. The three fruit that should have an effect on the mass of gelatin are pineapple, papaya, and kiwi (if all three fruit were used). The presence of specific enzymes that digest protein is responsible for the deterioration of the gelatin. Pineapple and kiwi contain bromelain; papaya contains papain.
2. The answer to this question may depend on what happened to the beaker containing only gelatin. If this square lost mass, you may conclude that the gelatin will deteriorate over time, although it is actually only losing water through evaporation. If you have observed gelatin over time in your own refrigerator, you will conclude that the gelatin may dehydrate over time, but will not deteriorate.
3. The deterioration of gelatin is a slow process that does not appear to release a significant amount of energy, whereas the combustion of cellulose is highly exothermic and occurs quickly. Both reactions, however, do not seem to take place without outside input, either the juice of some fruit or a spark.