



## Digestive System

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# 2013

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- 5 The action of which enzyme(s) could decrease the pH of a mixture of carbohydrate, protein and lipid?
1. Carbohydrase
  2. Protease
  3. Lipase
- A** 1 only  
**B** 2 only  
**C** 3 only  
**D** 1 or 2 only  
**E** 1 or 3 only  
**F** 2 or 3 only  
**G** 1, 2 or 3



## Digestive System

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# 2014

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17 Which of the following statements about lipid digestion in the small intestine is/are correct?

- 1 Emulsification by bile makes smaller lipid droplets, each with a smaller surface area.
  - 2 Bile contains an alkali to reduce the pH of the material from the stomach.
  - 3 Lipase secreted in bile breaks bonds in lipids to produce glycerol and fatty acids.
- A none of the statements
- B 1 only
- C 2 only
- D 3 only
- E 1 and 2 only
- F 2 and 3 only
- G 1 and 3 only
- H 1, 2 and 3



## Digestive System

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# 2016

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9 The following statements are features of an enzyme from a healthy human.

- 1 It works at an optimum pH below 4.
- 2 It digests a substrate into amino acids.
- 3 It works at an optimum temperature of approximately 37°C.

Which enzyme has these features?

- A amylase in the mouth
- B amylase from the pancreas
- C lipase in the mouth
- D lipase from the pancreas
- E protease from the small intestine
- F protease from the stomach