BIOMOLECULAR INTERACTIONS AND ENZYME TECHNOLOGY

Semester	Subject Code	Category	Lecture	Theory	Practical		Credits
II	21CPBT22	Core Practical II	0	0	4 hrs per week	120	4

COURSE OBJECTIVES:

- To provide an educational environment for the students to get an practical and research knowledge and excelling in careers of their choosing.

LIST OF EXPERIMENTS:

1. Qualitative and Quantitative analysis of Carbohydrates and amino acids.
2. Protein Estimation by Lowry's Method
3. Carbohydrate estimation by anthrone method
4. Paper Chromatography
5. Thin Layer Chromatography (TLC)
6. Isolation of protease enzyme from any bacterial source.
7. Enzyme characterization - Effect of various pH and temperature for amylase activity.
8. Preparation of different concentration of sodium alginate beads for immobilization.
9. Partial purification of amylase using slat/solvent precipitation method
10. Isolation of cellulase producing bacteria.