

7 Enzymes and absorption – Part 2 —Answers

Answers

Work through these after trying the questions yourself.

7.6 Amylase; it makes simple (reducing) sugars.

7.7 Amino acids.

7.8 It kills microorganisms in the food; it gives a low (acidic) pH, the best pH for the stomach's protease.

7.9 They give a very large surface area, so absorption is fast.

7.10 A capillary (blood) network and a lacteal.

7.11 Any two: it has a **thin wall** (a short distance for the food to cross); a huge **surface area** (finger shape, millions of villi); and a rich **capillary** network that carries the food away, keeping the concentration gradient steep.