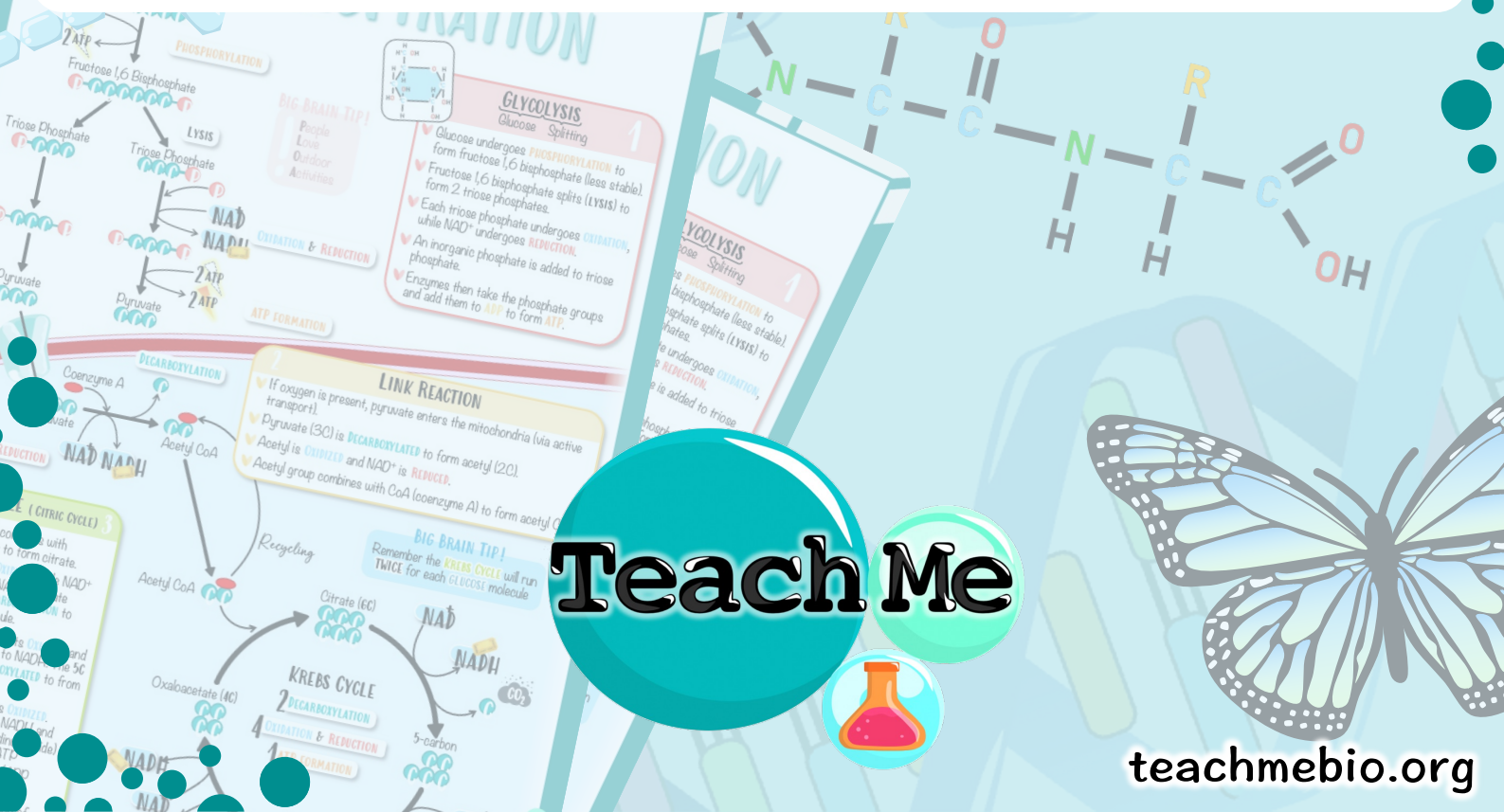


TeachMe

STUDY NOTES

CHAPTER 3 - ENZYMES

IMMOBILIZING ENZYMES

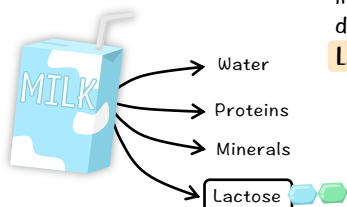


IMMOBILIZING ENZYMES

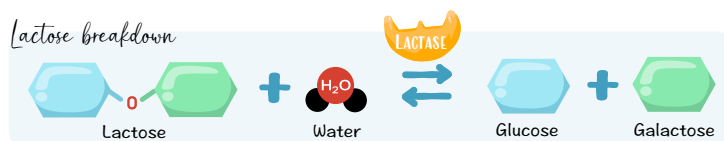
How can we talk about immobilizing enzymes without talking about **LACTOSE INTOLERANCE**?

We first look at what lactose intolerance is to understand how immobilizing enzymes are a total game changer for this condition!

LACTOSE INTOLERANCE

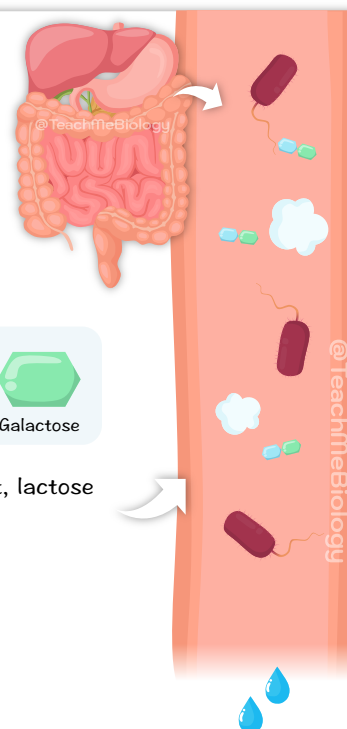


Milk contains several components, including lactose, proteins, minerals... Lactose is the natural sugar found in milk. To digest lactose, the small intestine produces an enzyme called **LACTASE**, which breaks lactose down so it can be absorbed:

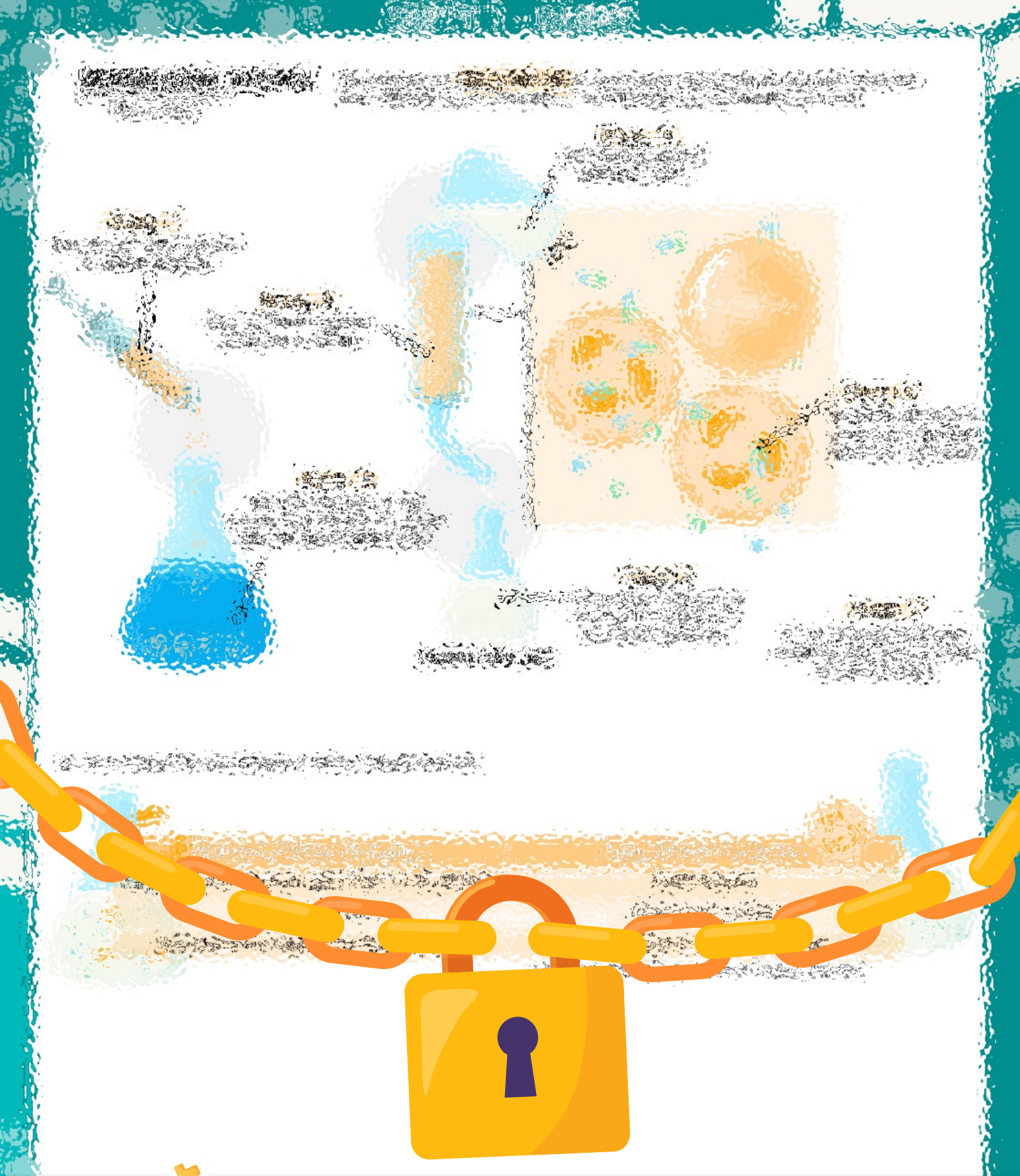


Lactose intolerance occurs when the small intestine **DOES NOT PRODUCE ENOUGH LACTASE**. As a result, lactose is not properly broken down and remains in the gut, where bacteria ferment it.

This can lead to symptoms very uncomfortable symptoms after consuming dairy products:



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A yellow padlock and a chain, symbolizing security or protection. The padlock is yellow with a dark blue keyhole, and the chain is yellow with orange links. The background is white with faint, repeating text patterns.