

0 7

**Table 8** shows information about some food components in cow's milk.

**Table 8**

	Value per 500 cm <sup>3</sup>	Recommended Daily Allowance (RDA) for a typical adult
Energy in kJ	1046	8700
Fat in g	8.4	70.0
Salt in g	0.5	6.0
Calcium in mg	605	1000
Vitamin B-12 in µg	4.5	2.4

0 7 . 1

How much **more** milk would a typical adult have to drink to get their RDA for calcium compared with the amount of milk needed to get their RDA for vitamin B-12?

**[3 marks]**


---



---



---



---



---



---

Volume of milk = \_\_\_\_\_ cm<sup>3</sup>



A scientist investigated the effect of bile on the breakdown of fat in a sample of milk.

The scientist used an indicator that is colourless in solutions with a pH lower than 10, and pink in solutions with a pH above 10.

This is the method used.

1. Add 1 drop of bile to a test tube and one drop of water to a second test tube.
2. Add the following to each test tube:
  - 5 cm<sup>3</sup> of milk
  - 7 cm<sup>3</sup> of sodium carbonate solution (to make the solution above pH 10)
  - 5 drops of the indicator
  - 1 cm<sup>3</sup> of lipase.
3. Time how long it takes for the indicator in the solutions to become colourless.

The results are shown in **Table 9**.

**Table 9**

	Time taken for the indicator to become colourless in seconds
<b>Solution with bile</b>	65
<b>Solution without bile</b>	143

**0 7 . 3** Explain why the indicator in both tubes became colourless.

**[3 marks]**

---



---



---



---



---



---

07.4

Give the reason why the measurement of the time taken for the indicator to become colourless might be inaccurate.

**[1 mark]**

---

---

07.5

Explain the difference in the results for the two test tubes in **Table 9**.

**[3 marks]**

---

---

---

---

---

---

---

---

**16****END OF QUESTIONS**

Question	Answers	Extra information	Mark	AO / Spec. Ref.
07.1	<p>(for calcium)</p> $\frac{500}{605} \times 1000 = 826.446281 \text{ (cm}^3\text{)}$ <p>(for vitamin B-12)</p> $\frac{500}{4.5} \times 2.4 = 266.67 \text{ (cm}^3\text{)}$ <p>560 / 559.8 / 559.78 / 559 (cm<sup>3</sup>)</p>	<p>an answer of 560 / 559.8 / 559.78 / 559 (cm<sup>3</sup>) scores <b>3</b> marks</p> <p>an incorrect answer for one step does not prevent allocation of marks for subsequent steps</p> <p>allow any correct rounding to minimum 3 significant figures allow alternative route with correct rounding</p> <p>allow alternative route with correct rounding</p> <p>allow only correct answer based on values given for vitamin B-12 and calcium</p>	<p>1</p> <p>1</p> <p>1</p>	<p>AO2 4.2.2.1</p>
07.2	<p><b>Level 2:</b> Scientifically relevant facts, events or processes are identified and given in detail to form an accurate account.</p> <p><b>Level 1:</b> Facts, events or processes are identified and simply stated but their relevance is not clear.</p> <p><b>No relevant content</b></p> <p><b>Indicative content</b></p> <ul style="list-style-type: none"> <li>• Biuret reagent (allow CuSO<sub>4</sub> and NaOH) tests for protein</li> <li>• add Biuret reagent to milk</li> <li>• solution will turn (from blue) to lilac if positive</li> <li>• iodine solution tests for starch (ignore iodine unqualified)</li> <li>• add iodine solution to milk</li> <li>• solution will turn (from orange / brown) to blue / black if positive</li> <li>• Benedict's reagent tests for sugars</li> <li>• add Benedict's reagent to milk and boil / heat (allow any temperature above 60 °C)</li> <li>• solution will turn (from blue) to (brick) red / brown / orange / yellow / green if positive</li> </ul> <p>for <b>level 2</b>, reference to all three food tests is required</p>	<p>4–6</p> <p>1–3</p> <p>0</p>	<p>AO1 4.2.2.1</p>	

Question	Answers	Extra information	Mark	AO / Spec. Ref.
<b>07.3</b>	lipase breaks down fat into fatty acids (and glycerol)	do <b>not</b> accept if 'glycerol' is contradicted	1	AO2 4.2.2.1
	(and) fatty acids lower the pH		1	
	(and when) fatty acids cause the pH to be below 10 (the indicator becomes colourless)		1	
<b>07.4</b>	observation of colour change is subjective / based on opinion	ignore human error unqualified ignore experimental error or examples of this	1	AO3 4.2.2.1
<b>07.5</b>	bile emulsifies fats	allow a correct description of emulsification (ie breaks fat from large droplets into smaller droplets)	1	AO1 4.2.2.1
	creates a larger surface area (of fat)	do <b>not</b> accept a description of chemical breakdown	1	AO2 4.2.2.1
	(so) lipase can break down fat (to produce fatty acids) more quickly / effectively	allow fatty acids produced by action of lipase more quickly	1	AO3 4.2.2.1
<b>Total</b>			<b>16</b>	