

What does bakers' yeast consume?

The strips in the box make it possible to measure the quantity of sugar in a liquid. In the test tube at the beginning of the experiment, the liquid contains water, sugar and bakers' yeast.

- 1) Conduct the "virtual" experiments made possible by the software. They will enable you to measure the amount of sugar consumed as well as the action of the temperature.
- 2) Compare the experiment results and complete the tables below.

Measuring results

	0 mins	15 mins	30 mins	45 mins	60 mins
Yeast and 20°C					
No yeast and 20°C (Control experiment)					

Measuring results

	0 mins	15 mins	30 mins	45 mins	60 mins
Yeast and 5°C					
Yeast and 20°C (Control experiment)					

3. Write a text to show the results of these experiments.

4. Write a text to show what the bakers yeast produces and under which conditions.