Make Presentations on Topics:

1. Enzymes. General characteristics: definition, specificity of enzymatic reactions.

2. Classification and nomenclature of enzymes.

3. Enzyme preparations of plant and animal origin. Specificity of extraction, separation and purification.

4. Technological schemes of production. Private technology:

* enzyme preparations of the gastric mucosa (pepsin, acidin-pepsin, natural gastric juice);
* enzyme preparations of the pancreas (pancreatin, trypsin, chymotrypsin, deoxyribonuclease, ribonuclease);
* enzyme preparations from testes and vitreous body (ronidase, lidase);
* enzyme preparations of plant origin (urease).

5. Immobilized enzymes. Immobilization methods. Water-soluble preparations of immobilized enzymes. Incorporation of enzymes into microcapsules. Incorporation of enzymes into liposomes. Preparations of immobilized enzymes used in local diseases.