

There are few conclusions that may be drawn one may be that the increase of enzymes leads to an increase in productivity of apple juice, This isn't valid because they didn't use a control which would be ~~apple sauce~~ without enzyme. There also wasn't a specific time set for the sauce to strain They ~~also~~ ^{did} however use specific measurements, but we can't use the data because we have nothing to compare it with such as a control which is essential to the experiment's validity.

This response draws an appropriate conclusion and discusses several reasons why the validity of this conclusion should be questioned. It is correct and elaborated.

That as the amount of pectinase drops increases the effectiveness of it declines. That as a higher percent of pectinase is in the apple sauce, the percent of apple juice yielded becomes less and less. Because at 1 drop it yields 4ml, which is 4ml per drop but then it gets less and less for 10 drops it is 1.5ml per drop which is a big difference to 4ml per drop.

This response draws appropriate conclusions from the experiment which are explained using specific data from the experiment. There is no discussion of the validity of the conclusions, and, therefore, the response does not receive a higher score.