



REQUIRED PRACTICAL

1. TEST FOR STARCH

IODINE SOLUTION

1. Add a few drops of iodine solution.
2. Mix gently.
3. Observe the colour.



RESULT: Blue-Black = Starch

2. TEST FOR SUGARS

BENEDICT'S REAGENT + HEAT

1. Add Benedict's solution
2. Heat in a water bath.
3. Observe the colour change.



RESULT: Red/Orange = Sugar Present

3. TEST FOR PROTEINS

BIURET SOLUTION

1. Add a few drops of Biuret solution.
2. Shake gently.
3. Observe the colour.



RESULT: Purple = Protein Present

4. TEST FOR FATS

ETHANOL & WATER

1. Add ethanol and shake.
2. Add water.
3. Observe.



RESULT: Milky White Layer = Fat Present



No Sugar



Sugar



No Fat



Fat



SAFETY FIRST!



Wear goggles and take care when handling chemicals and hot equipment!

