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Name:		
	Period:	

	Carbohydrates	Proteins	Nucleic Acids	Lipids
Elements present				
Function(s)				
Monomer(s) Name				
Monomer(s) Structure (Draw)				
Polymer Name				
Polymer structure (Draw)				

- 1. On the back of this page, draw a polymerization (dehydration) reaction between two glucose molecules to make a disaccharide.
- $2. \;\;$  How do animals differ from plants in the storage of polysaccharides?
- 3. On the back of this page, draw a polymerization (dehydration) reaction for a dipeptide.
- 4. By adding water to a molecule of fat (lipid), it can be broken down into what two monomers? What is this reaction called?
- 5. Are Biomolecules organic? Why?

(Note: Answers for questions 1-6 need to be on a separate piece of paper).

6. Are Biomolecules biotic or abiotic? Why?

## Chemical Test for Organic Molecules

## I. Carbohydrate Chemical Tests

Substance	Benedict's Color After Heating	Iodine Color
Monosaccharide	$\rightarrow$	$\rightarrow$
Disaccharide	<b>→</b>	$\rightarrow$
Polysaccharide	<b>→</b>	$\rightarrow$

<ol> <li>Based on the color change evidence, which type of carbohydrate is the Benedict's test used to detect?</li> </ol>	
2. Based on the color change evidence, which type of carbohydrate is the Iodine test used to detect?	

#### **Analysis**

- 3. A certain sugar has no color change when tested with Benedict's solution or Iodine. Can you tell what type of saccharide it is? Explain
- 4. A certain sugar has no change in color when tested with Benedict's solution only. Can you tell what type of saccharide it is? Explain

#### II. Protein Chemical Tests

Substance	Color Change Due to Biuret's Reagent
Known Protein	$\rightarrow$
Known Non-Protein	<b>→</b>

### **Analysis**

5. Describe how to tell if a substance is a protein by using the Biuret's reagent test.

# III. Lipid Chemical Tests

Substance	Description When Mixed with Sudan IV	Description When Rubbed on Brown Paper
Know Lipid		
Know Non		
Know Non-		
Lipid		