#### SAI MITHRA'S LAB REPORT

Vitamin C is a water-soluble vitamin that is present in some types of foods, as well as the different types of juices that this lab will be testing.

#### Problem Statement:

How does the iodine and starch solutions tell us the amount of vitamin C in a fruit juice? Why do some fruits have much higher vitamin C concentrations than others? Vitamin C is an antioxidant and will react with the iodine reactions. This reaction has a very distinctive dark blue color. The starch acts as an indicator. Which show that all the vitamin C has reacted with the iodine

#### Hypothesis:

When all the vitamin C is oxidized, iodine will be present, which will react with starch to form a blue-black complex. This process will then indicate which fruits have a higher concentration of vitamin C and which ones have a lower concentration of vitamin C based on the iodine drops. Independent variable: the presence of vitamin C, starch and iodine. Dependent variable: number of iodine drops per sample. Control variable: the amount of starch and vitamin C added.

#### Materials:

- 1. Iodine Solution
- 2. Eye dropper
- 3. Beakers
- 4. Starch
- 5. Vitamin C Tablets
- 6. Apple juice
- 7. Pineapple juice
- 8. Tomato juice
- 9. Spoon

#### Methods:

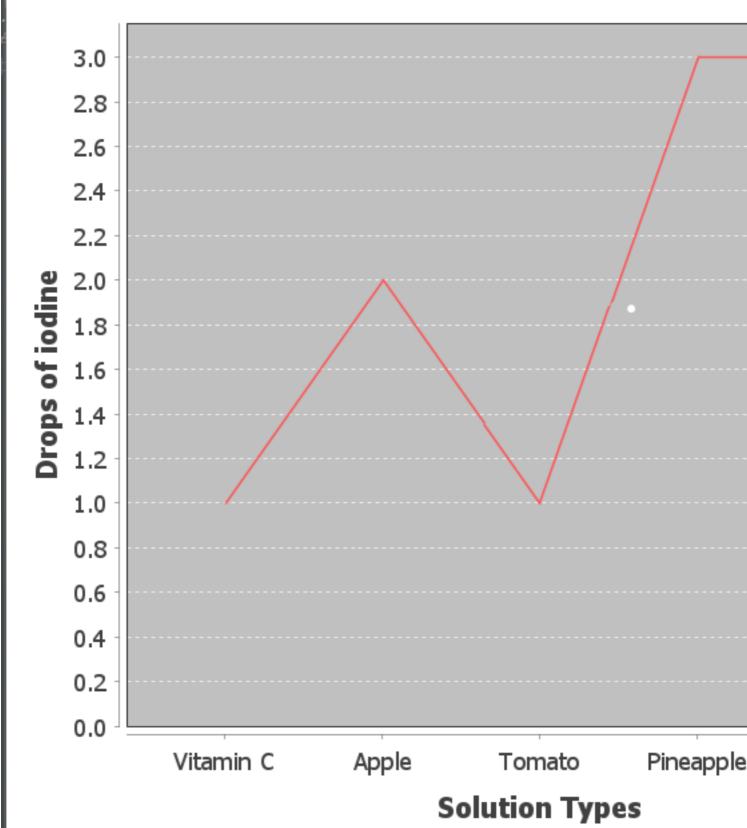
- 1. Dissolve 1 teaspoon of starch with a small amount of cold water (1-2 tablespoon) and add it to 250ml of boiling-hot water.
- 2. Stir it well until the starch dissolves and then let it cool.
- 3. Take 1 teaspoon of starch solution and add to the glass with 20mg of vitamin C.
- 4. Using an eye dropper take iodine solution and slowly, drop by drop start adding it to the vitamin C and starch mixture and make use to count the drops.
- 5. Stir the mixture well at the same time.
- 6. The iodine will oxidize all the vitamin C in the solution, once it has all been oxidized, the iodine begins to react with starch.
- 7. Make sure to take note of the number of iodine drops it took to oxidize and turn the solution dark blue.

## Lab Set-up:





# **Concentration Of Vitamin C In Differ**



Solutions

### Conclusion:

What the iodine solution and starch made us see was that the juice that is not altered in any way is the one that has the most vitamin c in it and that can be done to all the substances that are in the juices that are from a big company.