food tests

FOR ILLITERATE MONKEYS

AWARDED THE BEST COOK BOOK ON BBC

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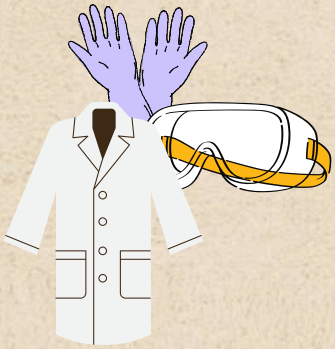
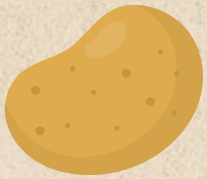
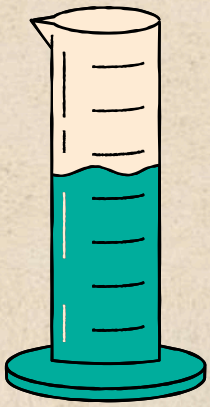
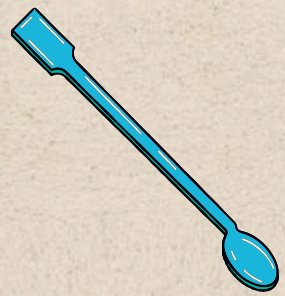
what to GET







Spatula	1
Pipette	1
Dish	1
Measuring cylinder	1
gloves	1 pair
safety goggles	1 pair
lab coat	1
iodine solution	>5 ml
food sample	>1 cm^3



what to DO

1. Place a small amount of solid food in a dish, or pour 1 cm^3 of liquid food into a measuring cylinder.

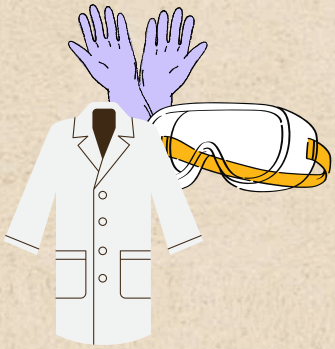
2. Use a pipette to draw some iodine solution.

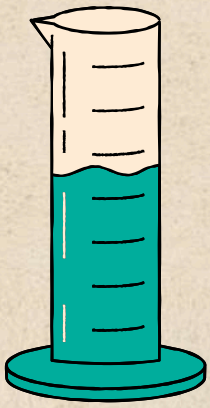
3. Add 3 to 4 drops of iodine onto the food sample.

4. Wait a few seconds and observe the colour change.

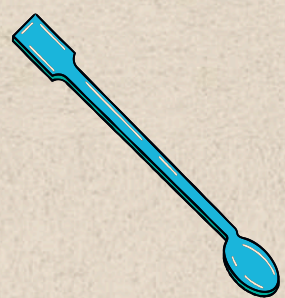
5. If the solution turns blue or black, starch is present; if not, starch is absent.

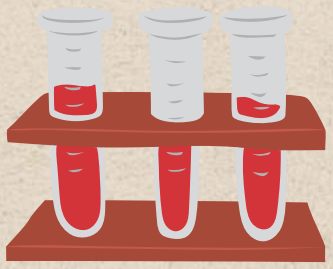
what to GET





test tube	1
test tube rack	1
measuring cylinder	1
Benedict's solution	5 ml
pipette	1
food sample	>1cm^3
spatula	1
goggles	1 pair
lab coat	1
gloves	1 pair





what to DO

1. Place a small amount of the food sample in a test tube. If using a liquid food, pour about 1 cm^3 into the tube.

2. Add an equal volume of Benedict's solution to the food sample.

3. Gently heat the test tube in a hot water bath for about 2-3 minutes.

4. Remove the tube and observe the colour change.

5. If the solution turns green, yellow, orange, or brick-red, reducing sugars are present. If it stays blue, no reducing sugars are present.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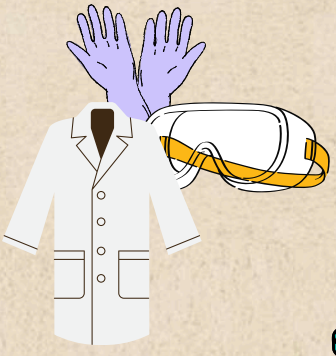
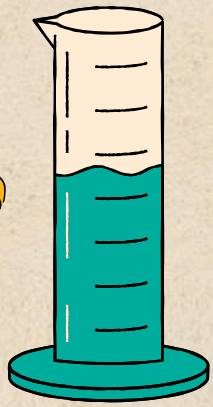
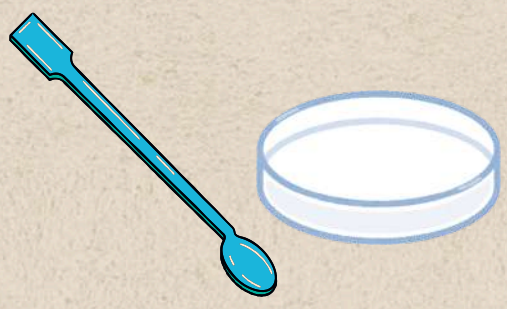
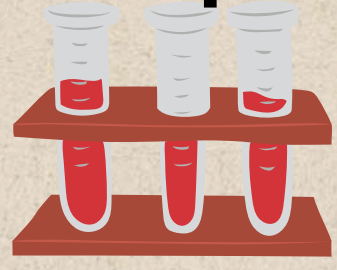
what to GET





test tube	1
test tube rack	1
measuring cylinder	1
Biuret solution	5 ml
pipette	1
food sample	>1cm^3
spatula	1
goggles	1 pair
lab coat	1
gloves	1 pair





what to DO

1. Place a small amount of the food sample in a test tube. If using a liquid food, pour about 1 cm^3 into the tube.

2. Add an equal volume of Biuret solution to the food sample.

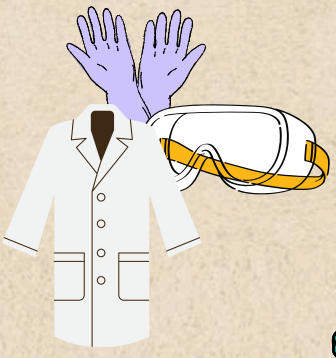
3. Gently shake the test tube to mix the contents.

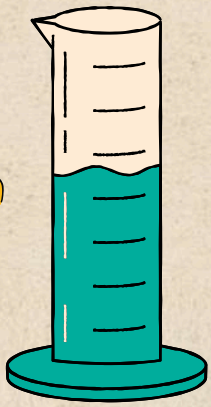
4. Wait a few seconds and observe the colour change.

5. If the solution turns purple or violet, protein is present; if it stays blue, protein is absent.

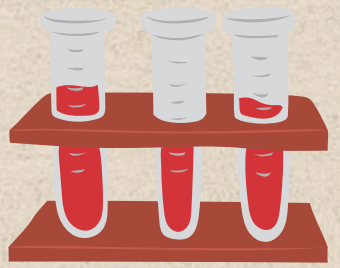
IS IT CAKE?

what to GET





test tube	1
test tube rack	1
measuring cylinder	1
ethanol	5 ml
pipette	1
food sample	>1cm^3
spatula	1
goggles	1 pair
lab coat	1
gloves	1 pair



what to DO

1. Place a small amount of the food sample in a test tube. If using a solid, crush it first.

2. Add about 2 cm^3 of ethanol to the test tube.

3. Shake the tube gently for about 30 seconds to dissolve any lipids.

4. Add 2 cm^3 of cold distilled water to the mixture.

5. Observe the solution. If a cloudy white emulsion forms, lipids are present. If the solution remains clear, lipids are absent.