

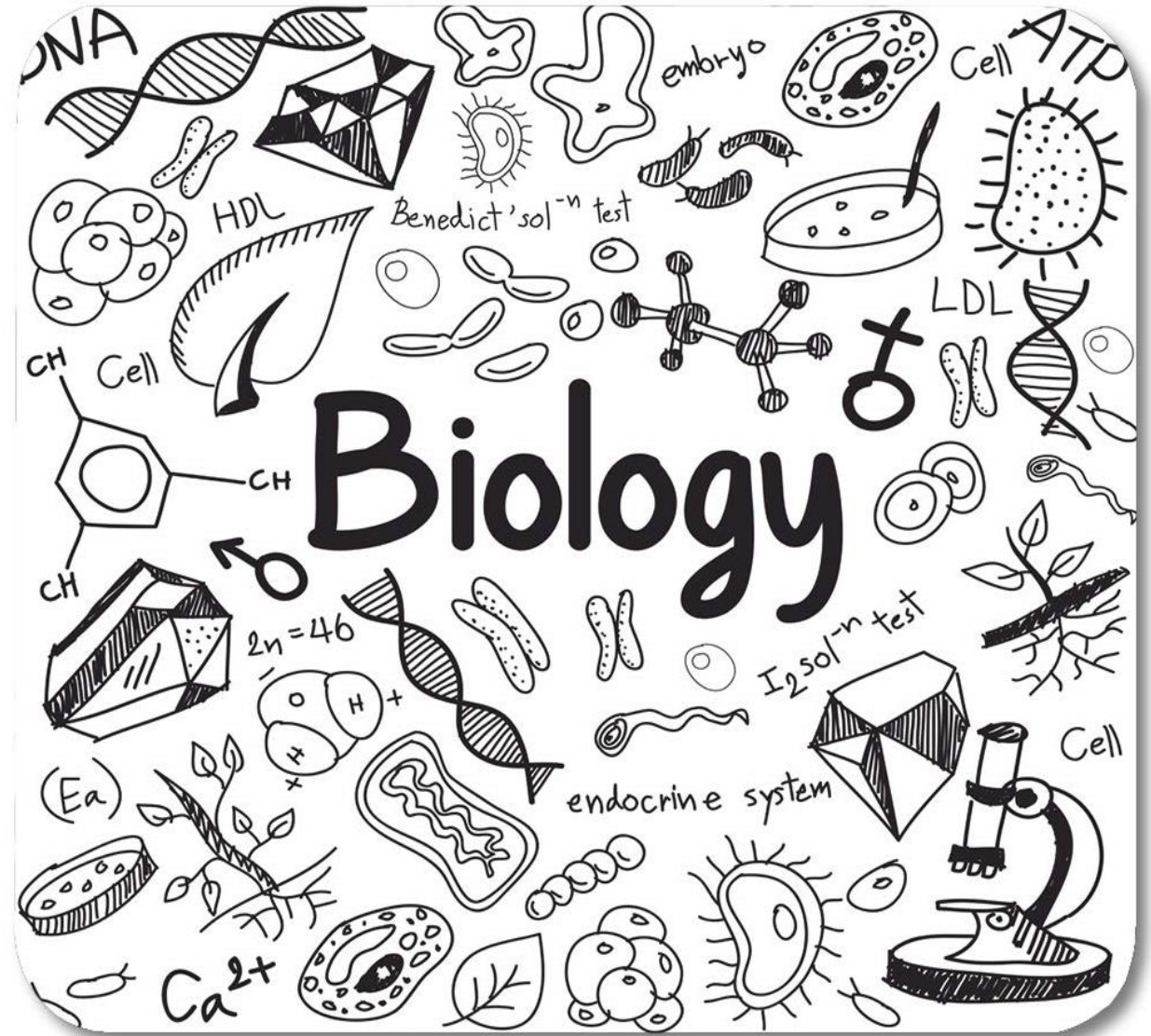


The National
Orthodox School
Shmaisani

Lesson: Test for food
(Lab visit)

Scholastic Year: 2022-2023

Grade: 7CS



Objective:

To investigate how to test for starch ,fat and protein in food .

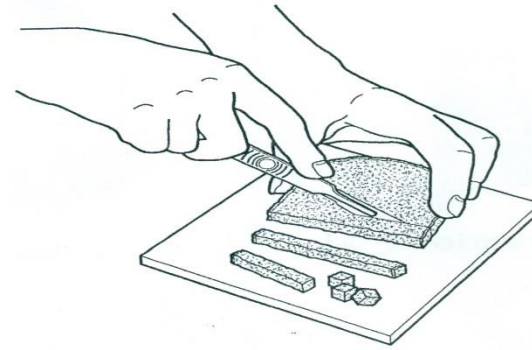
Resources :

- Lab report : test for food

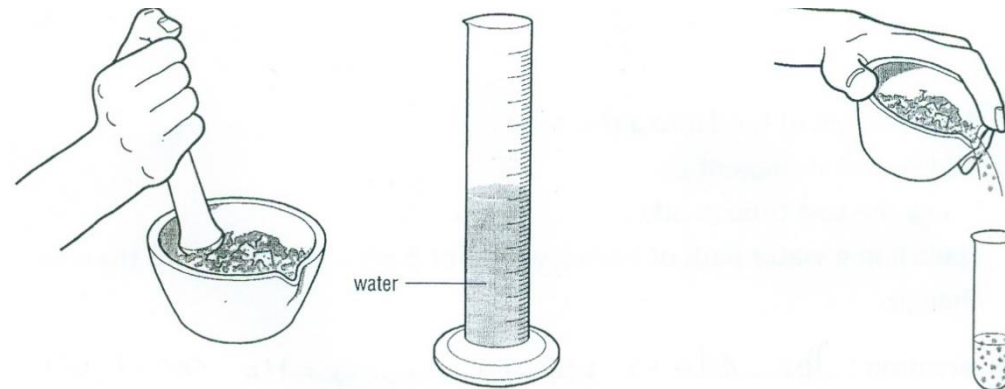
Preparing food samples for food tests :

Use the following procedure to prepare food samples to be tested for starch , glucose ,fat and protein .

- Chop up each food in turn .



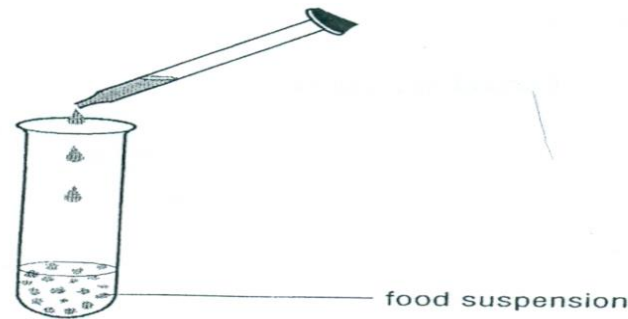
- Grind up a small amount of each in a little water so that the nutrients can be released from the food material ,making a suspension .



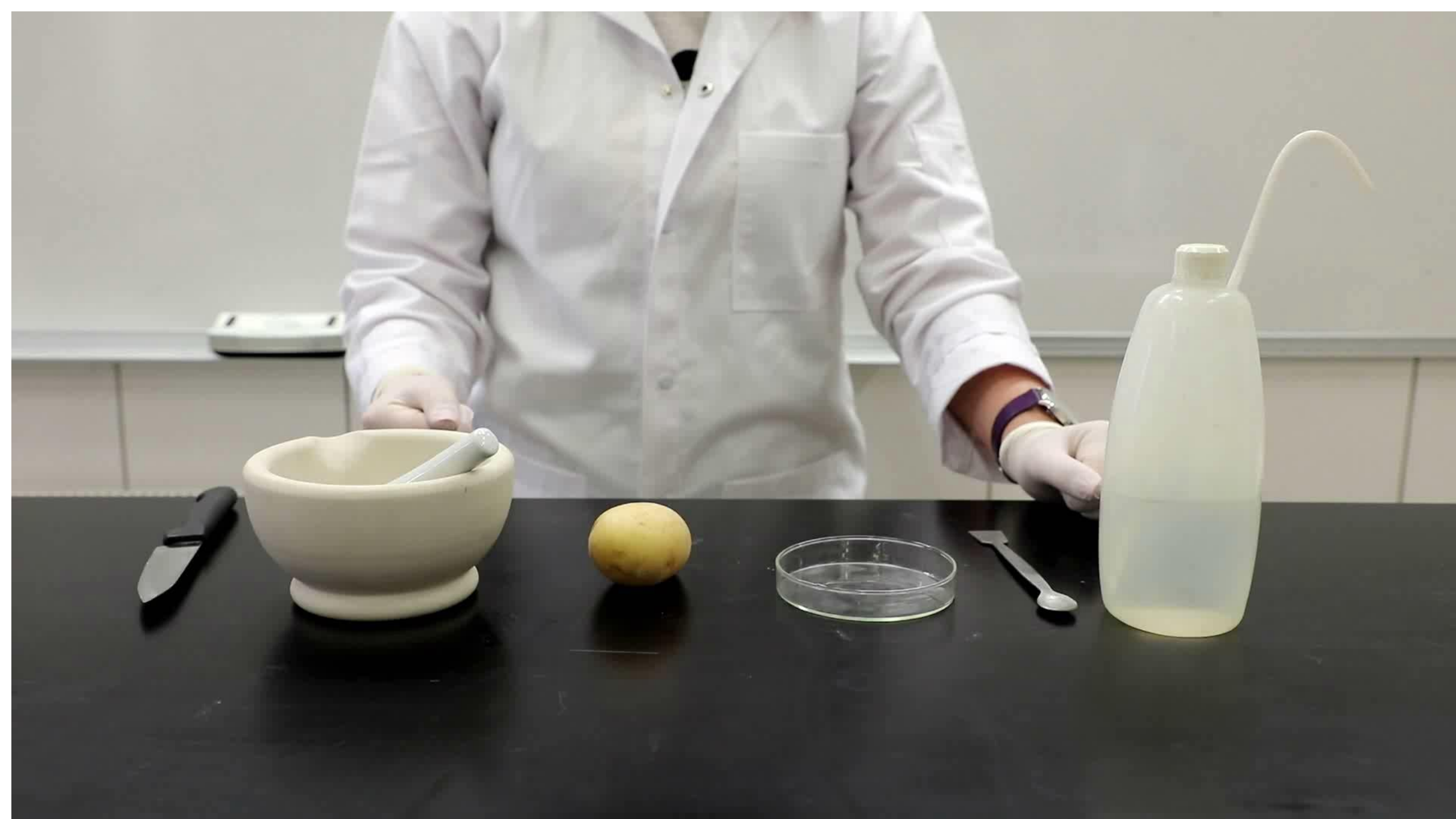
- Pour the suspension into a test tube .
- Clean the scalpel ,tile , mortar and pestle after each food has been prepared .
- Make a suitable test for each kind of food .

Testing for starch :

- Add three drops of iodine solution to each food suspension prepared before .
- Shake the test tube gently .



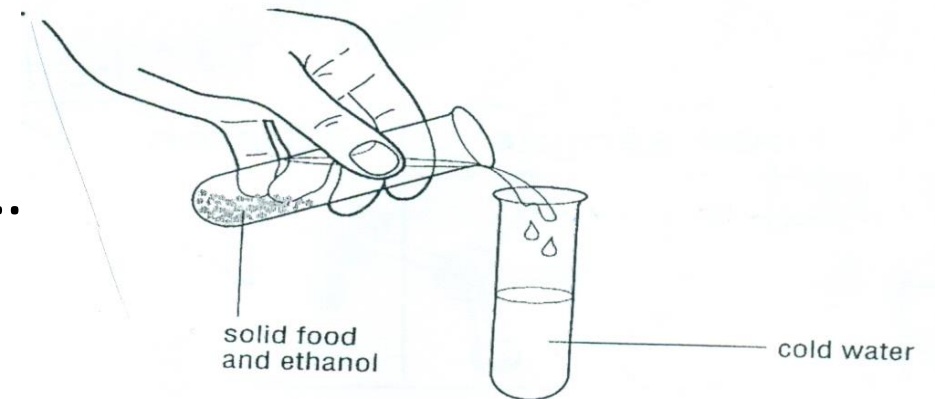
Observation : **the color will change into blue black**



Testing for fat :

- Put a sample of food into a test tube .
- Add ethanol to a depth of 2 cm .
- Shake the food and ethanol gently.
- Pour some cold water into a second test tube to a depth of 5 cm .
- Pour a little of the ethanol that has been mixed with the food into the test tube of cold water .

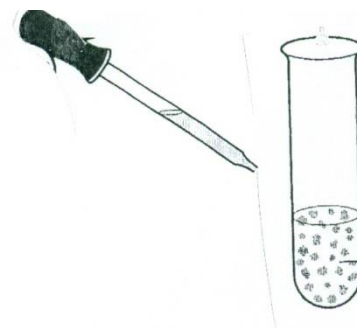
Observation: **a white cloudy layer will form..**



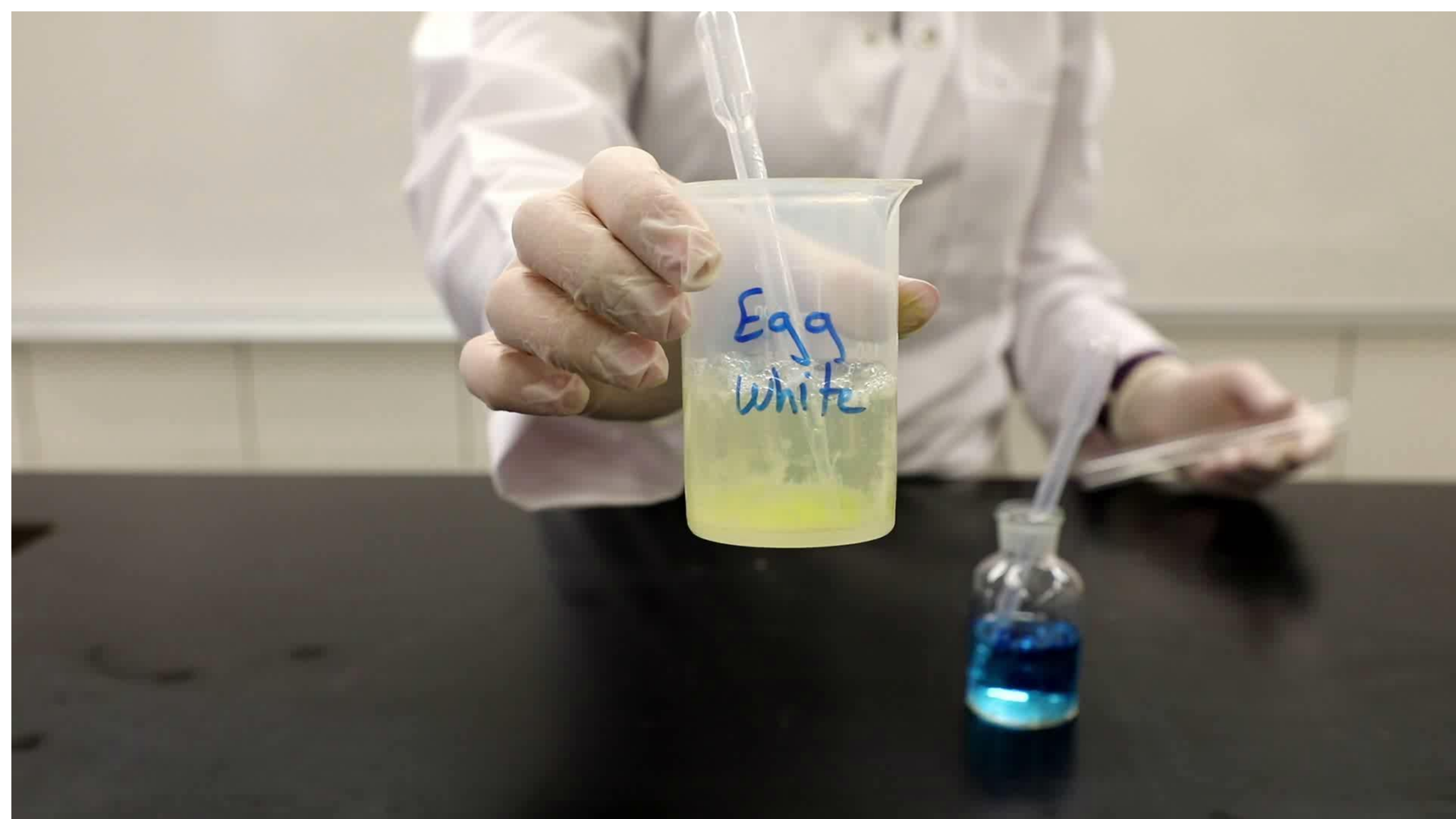


Testing for protein : (Biuret test for protein)

- Add a small quantity of food sample(as prepared before) to a test tube and add an equal quantity of sodium hydroxide solution .
- Shake the tube very gently .
- Add a drop of copper sulfate solution .
- Shake the test tube gently.



Observation : **the color will change to purple**



Egg
white