

# AQA Biology GCSE RP4 - Food tests

**Flashcards** 

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#### Describe how you would prepare a sample of food to be tested











# Describe how you would prepare a sample of food to be tested

Grind up food samples using pestle and mortar

Mix with water

Filter with funnel and filter paper









## Describe how you would test for the presence of starch in a sample











#### Describe how you would test for the presence of starch in a sample

Add iodine solution to sample

If starch is present, solution turns from brown to blue-black







Describe how you would test for the presence of a reducing sugar in a sample











Describe how you would test for the presence of a reducing sugar in a sample

Add Benedict's reagent to sample

Boil test tube in a hot water bath

If reducing sugar is present, a brick red precipitate forms. If not, the solution remains blue









## Describe how you would test for the presence of protein in a sample











#### Describe how you would test for the presence of protein in a sample

Add Biuret reagent (potassium hydroxide and copper (II) sulphate)

Shake mixture

If protein is present, solution turns from blue to









## Describe how you would test for the presence of lipids in a sample











# Describe how you would test for the presence of lipids in a sample

Add ethanol to the sample

Add water to sample

Shake test tube

White emulsion formed if lipid present





