

# Edexcel Biology IGCSE

2.9 - 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 starch 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.





