

OCR (A) Biology GCSE

PAG 02 - Food tests

Flashcards

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



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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 purple



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

