

Name _____ Class _____ Date _____

1 Circle the food substance that is identified by each food test.

- | | | | | | |
|---|-----------------|-----|---------|----------------|--------|
| a | Benedict's test | fat | protein | reducing sugar | starch |
| b | biuret test | fat | protein | reducing sugar | starch |
| c | iodine test | fat | protein | reducing sugar | starch |
| d | emulsion test | fat | protein | reducing sugar | starch |

2 Complete the table to show the colour of each reagent and the colour it turns to show a positive result.

Reagent	Colour before test	Colour of positive result
Benedict's solution		
biuret test (potassium hydroxide and copper sulfate)		
iodine solution		
ethanol		

3 The table shows the results from testing a piece of biscuit.

biuret test: turned purple	Benedict's test: stayed bright blue
iodine solution test: turned blue-black	emulsion test: cloudy emulsion

Circle the correct answer.

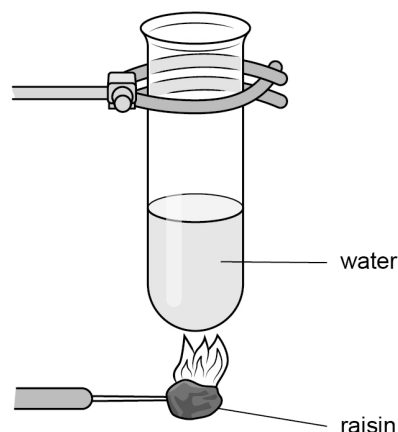
- | | |
|---|--|
| a The biscuit contains starch. yes/no | b The biscuit contains reducing sugar. yes/no |
| c The biscuit contains protein. yes/no | d The biscuit contains fat. yes/no |

4 A raisin was burned under a tube of water, as shown on the right.

- a Explain why the water temperature increased during the experiment.

- b What does this change tell you about the raisin?

- c Explain why the water should be stirred before measuring its temperature.



EASIER

HARDER