

Digestion and Nutrition

Lesson 6 - Protein and Fats

Biology - Key Stage 3

Mrs Walsh



Independent task

Write a method describing how to test food items for the presence of *protein*.

- Include the chemical test used and how you would know if you got a positive result.**

To test for the presence of proteins, is added.

In the presence of proteins it will change colour from to

As a safety precaution, you should
because.....

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Independent task

Write a method describing how to test food items for the presence of *fats*.

- Include the chemical test used and how you would know if you got a positive result.**

To test for the presence of fats, and are added.

In the presence of fats it will change colour from to

As a safety precaution, you should
because.....



Independent task

Complete the summary table to show the positive result for all the food tests.

Test for...	Chemical	Colour changes from	To...
Starch		<i>Orange/brown</i>	<i>Blue/black</i>
Sugar			
Protein			
Fat			



Chemical Test					
Food Item	Iodine	Benedict's	Biuret	Ethanol + water	Components present
Biscuit	Orange-brown	Orange	Blue	Cloudy	
Apple	Orange-brown	Orange	Blue	Clear	
Bread	Blue-black	Green	Blue	Clear	
Milk	Orange-brown	Blue	Purple	Cloudy	
Cheese	Orange-brown	Blue	Purple	Cloudy	
Choco rice cereal	Blue-black	Purple	Blue	Clear	
Baby formula	Blue-black	Orange	Purple	Cloudy	
Tuna	Orange-brown	Blue	Purple	Clear	
Mayonnaise	Orange-brown	Green	Purple	Cloudy	
Wheat cereal	Blue-black	Blue	Blue	Clear	
Ketchup	Orange-brown	Orange	Light purple	Clear	
Orange juice	Orange-brown	Red	Blue	Clear	



