# FOOD TESTING WORKSHEET

| | | Positive test will produce these changes | |
|---|---|---|---|
| **Substance** | **Test used to detect** | **Colour Start** | **Colour end** |
| **Starch** | Iodine | Brown/orange | Blue/black |
| **Sugars** | Benedict's | Light blue | Brick red |
| **Proteins** | Biuret | Colourless | Purple |
| **Fats** | Ethanol | Colourless | Cloudy |

## Fill in the table with the appropriate information.

For each food sample indicate the **reagent** use to test for the **substance** found in the food item and the **positive color change** that will occur.

The first one has been done for you.

| **Food Sample** | **Reagent** | **Substance** | **Color change** |
|---|---|---|---|
| **Bread** | Iodine | Starch | Blue-black |
| **Vegetable Oil** | | | |
| **Syrup** | | | |
| **Chicken** | | | |
| **Bake Potato** | | | |

LIVEWORKSHEETS