Food Test Activity

1. Drag the correct chemicals, their appearances and the expected positive colour changes for the following changes for the following food nutrient tests. Place them in the correct position in the table below.

Clear and colourless	Blue-black colour	Cloudy, white precipitate	Iodine solution	light orange-brown	Benedict's solution
Biuret solution	Light blue	Purple	Green→ Yellow →Orange→ Brick Red	blue	Water and ethanol

NUTRIENT	Chemicals		POSITIVE COLOUR CHANGE
	Name	Appearance	
Fats (lipids)			
Proteins			
Reducing Sugar (e.g. glucose)			
Starch			

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2. For each food, click on the chemical in each row that you would expect the most noticeable POSITIVE colour change for.

FOOD	IODINE SOLUTION (for starch)	BIURET SOLUTION (for protein)	BENEDICT'S SOLUTION (for sugars)	WATER AND ETHANOL (Fats [lipids])
Fish				
Apple juice				
Bread				
Egg white				
Cooking oil				
Crushed candy				
Milk				
Irish potato				
Potato chips				
Rice				
Butter				

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