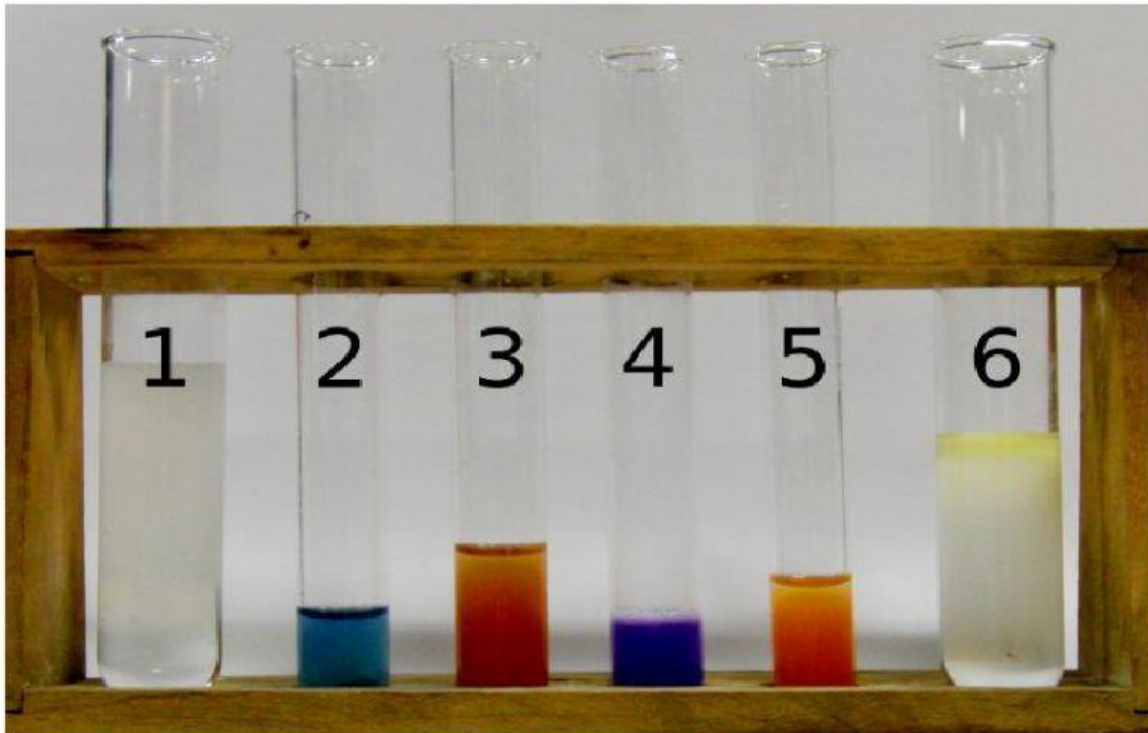


Food Tests (GCSE Biology)

The picture shows the results of six food test experiments. Below the picture are six questions that match the numbered test tubes and a final question about a food test that is not shown in the picture. There are 10 questions in total and they are all multiple-choice.



1: A sample of food was placed in a clear and colourless liquid and shaken. When the liquid was poured into cold water it turned the water milky. Which food is most likely to produce this result?

2: A baked bean was placed in a reagent to detect the presence of sugar. The solution did not change colour. Select the correct explanation for this observation.

3: Lemonade was placed into a reagent which turned brick red after heating. What is the name of the reagent used and what colour was the reagent before heating?

4: Cheese was tested using a reagent that changed from blue to purple. What is the name of the reagent that was used and which food type has been detected in cheese by this test?

5: The same reagent has been used for this test as was used for Sample 3 but in this case the colour is not as strong. What is the food type that has been detected?

6: There is a layer of oil floating on top of the milky water that was produced in this food test. What is the food type that has been detected and what reagent was used for this test?

7: There is another common food test, in which iodine solution changes from orange to black. What is the food type that is detected by this test?