

Name: \_\_\_\_\_

### Food Tests Worksheet

Fill in the sentences using the most appropriate word/phrase to complete each sentence to accurately reflect how food tests are carried. Please be careful and use the correct spellings and terms.

1. A starch test is done using the reagent \_\_\_\_\_. A positive starch test gives a \_\_\_\_\_ colour.
2. The protein test is done using the reagent \_\_\_\_\_ and a positive protein test gives a \_\_\_\_\_ colour.
3. Fats or \_\_\_\_\_ test may be done using the grease paper spot test. A \_\_\_\_\_ mark on the grease paper indicates the presence of fats. The \_\_\_\_\_ test is done using \_\_\_\_\_ and adding \_\_\_\_\_. A positive fat/lipid test gives a \_\_\_\_\_ colour and fat droplets are also seen.
4. A reducing or \_\_\_\_\_ sugar test is done using \_\_\_\_\_ solution. The food mixture is then \_\_\_\_\_ and a \_\_\_\_\_ colour is a positive test.
5. A complex sugar or \_\_\_\_\_ sugar has to be first reduced by \_\_\_\_\_ acid and neutralized using \_\_\_\_\_ before testing with Benedict's solution. The mixture is then heated, and a positive test yields an \_\_\_\_\_ precipitate.