

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.