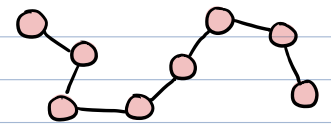


# FOOD TESTS



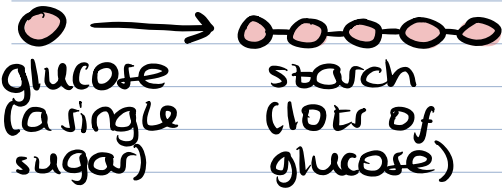
## CARBOHYDRATES

Function: energy

Sources:

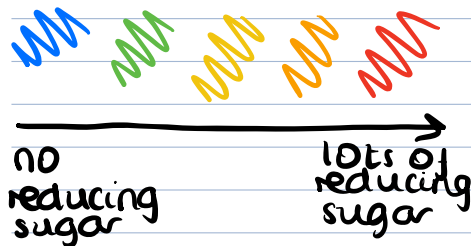
Starch - potatoes, rice etc.

sugars - chocolate, sweets etc.



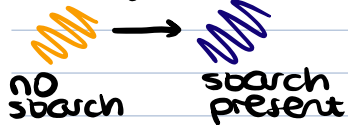
Test for reducing sugar

↳ Reagent: Benedict's



Test for starch

↳ Reagent: iodine



### Enzymes

carbohydrate

↓ ⚡ carbohydrate

simple sugars

starch

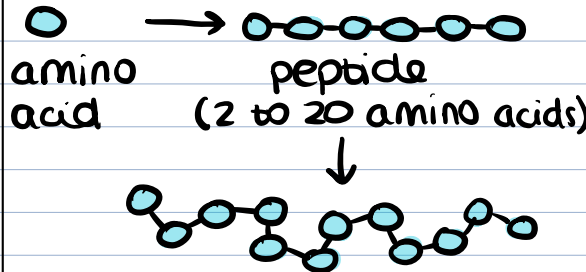
↓ ⚡ amylase

glucose

## PROTEINS

Function: growth and repair

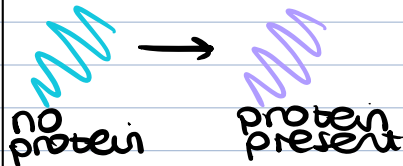
Sources: meat, eggs, cheese etc.



protein (50 to 2000 amino acids)

Test for proteins

↳ Reagent: biuret



Enzymes

protein

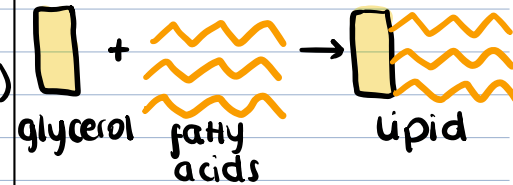
↓ ⚡ protease

amino acids

## LIPIDS

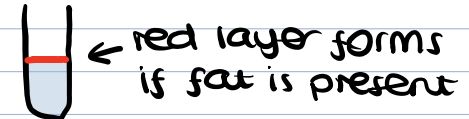
Function: energy and they make up membranes

Sources: butter, oily fish, seeds etc.



Tests for fats (number 1)

↳ Reagent: sudan III



Tests for fats (number 2)

↳ Ethanol is added to food.

↳ A cloudy liquid → fats are present.

Enzymes

lipid

↓ ⚡ lipase

fatty acids + glycerol