

Name:

Date:

Experiment: Fat in Food Grease Stain Test

Equipment

Pipettes, knife, spatula, filter paper

Materials

Dropping bottle with edible oil (e.g. salad oil), dropping bottle with water, sunflower seeds, hazelnuts potatoes, apple, sausage, etc.

Introduction

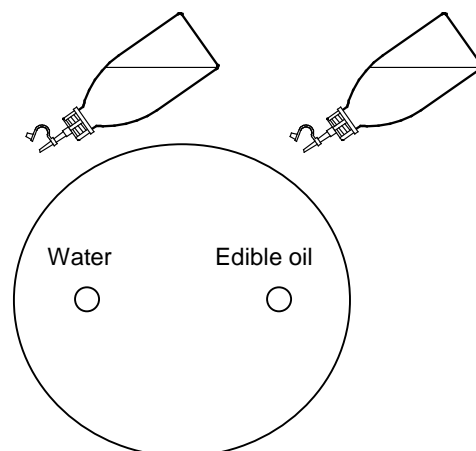
Grease stains – who doesn't know them! You touch a paper with greasy fingers and there they are: grease stains. However, you can also use this typically undesired effect to *detect* fats and oils as well as *hidden* fats, as the following experiment shows.

Experiment

In order to become familiar with how to detect these substances, start with a comparative sample.

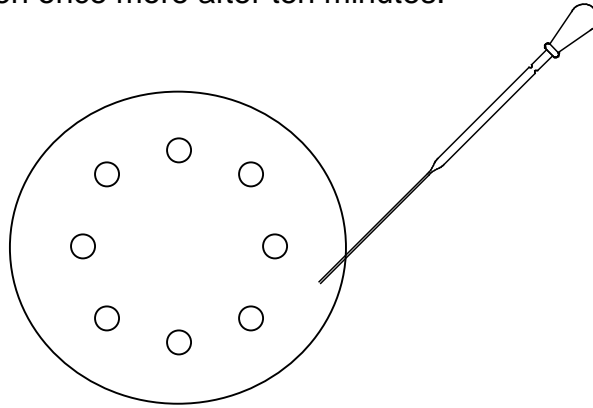
1. Comparative sample: Detecting fat

- Place 1 drop of water and 1 drop of oil on filter paper and mark with a pencil where you applied the oil and the water
- Hold the paper against the light immediately after you have dropped water and oil on it and then once more after ten minutes.



2. Detecting fat in different food products

- Use the pipette to drop the liquid food products next to each other on filter paper.
- Cut up the solid food products and press them on the filter paper.
- Use the pencil to mark the places where you applied the food products.
- Hold the paper against the light immediately after you have dropped water and oil on it and then once more after ten minutes.



Observe closely what happens!

Observation

Sample	Immediate observation	Observation after 10 minutes

Which food products contain fat and oil?
