Food experiments Detection of Sugar

Name: Date	:
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Experiment: Carbohydrates in Food Evidence of sugar

Equipment

Heating plate, beakers, test tubes, test tube rack, spatula, test tube plug

Materials

Food products: glucose, household sugar, candy, honey, jam (not red, if possible), ketchup, cookies, salt, sweetener tablet

Reagents: Fehling's solution A: copper sulfate solution

Fehling's solution B: alkaline potassium-sodium tartrate solution

Diluted hydrochloric acid, HCI (2.5%)

Safety and disposal guidelines

Copper sulfate solution: environmentally hazardous, R 52/53, S 61

Alkaline potassium-sodium tartrate solution: caustic (C) R 35, S26-36/37/39-45

Diluted hydrochloric acid: irritant, Xi, R 36/37/38, S 26

Do not dispose of copper sulfate solutions through the drain, but collect them in a waste bottle.

Caution! During some parts of the experiment, caustic Fehling's reagent, caustic soda and hydrochloric acid are heated. Always use safety goggles (Beware of splashes!)

Introduction

You probably have heard that there are different types of sugar: glucose, diabetic sugar (e.g. fructose) and, of course, the common household sugar (sucrose). In the following experiment, you will learn how to use a chemical reaction to detect sugar.

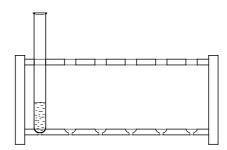
Experiment

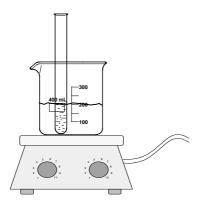
For detecting sugar we can use the reaction with copper-II-ions which causes a characteristic colour.

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

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1. Comparative sample: Evidence of glucose (dextrose)





- Pour a spatula tip-full of glucose into a test tube and add 1-2 mL of water.
- Shake the test tube to dissolve the glucose in the water.
- Now add a big splash of solutions A and B and carefully put the test tube in a
 water-filled beaker that was heated on a heating plate to a point short of boiling.

Observations			

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2. Evidence of glucose in food products

- Dissolve different food products in water:
 - Use a test tube to dissolve 1 spatula tip-full of honey in 1-2 mL of water.
 - Dissolve a small piece of glucose candy in 1-2 mL of water.
 - Put a sweetener tablet into a test tube and add some water.
- Carefully shake the test tubes in order to better dissolve the substances.
- Add a big splash of solutions A and B and carefully put the test tubes in a water-filled beaker that is heated on a hotplate to a point short of boiling.
- Observe closely what happens!

Observations

Sample	Observation
Honey	
Dextrose candy	
Sweetener tablet	