

Protein in Food

Experiments:

To test for protein.

Materials:

You will need:

- Five test tubes
- pipette
- test tube rack
- four food samples - tuna, cheese, milk, pâté and Biuret reagent

Method:

1. We placed some Biuret solution into one test tube.
2. We placed four different food samples into four different test tubes.
3. We then placed Biuret solution into the pipette (enough for ten-twelve drops)
4. We then added approximately 10 drops to each food sample, in each test tube.
5. Then we waited and observed the Biuret reagent.
6. We recorded the results.

Result:

	Foods		
	Tuna	Cheese	Milk
Observations:	The Biuret reagent turned from blue to a purple colour.	The Biuret reagent turned from blue to a purple colour.	The Biuret reagent turned from blue to a light purple colour.

Conclusion:

1. If the Biuret reagent stays blue then there is no protein present.
2. If the Biuret reagent changes to a purple type colour then protein is present.