Date:

Exp:No:03

Test for fats

**Aim:** To test the given food sample for the presence of starch.

**Introduction :**Macromolecules are called as such because of their size being slightly   
bigger than normal molecules present in living organisms . These are   
important because of their different functions and biological roles they   
play in the growth and life of the organism . It is therefore important   
to be able to study them and identify their presence in different   
samples

**Procedure:**

* The food samples were first grinded using   
  a mortar and a pestle until a slightly fine and crushed texture is   
  attained .
* A small portion of the sample was then transferred on a spot   
  plate and a drop of iodine was applied to it .

**Conclusion**:

The food sample changes from colourless to blue black.

**Inference:**

Iodine is able to react with starch , and the result can be seen in its change of color .A food sample that turned the dark brown iodine into dark blue contains starch .On the other hand , no color change would be observed on samples containing no starch .