Date:

Exp:No: 05

Test to detect the presence of Fats.

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

**Introduction :** Fat is a component in food. Some foods, including most fruits and vegetables, have almost no fat. Other foods have plenty of fat. They include nuts, oils, butter, and meats like beef. There are many different kinds of fats, but each is a variation on the same chemical structure. All fats consist of [fatty acids](http://en.wikipedia.org/wiki/Fatty_acid) (chains of [carbon](http://en.wikipedia.org/wiki/Carbon) and [hydrogen](http://en.wikipedia.org/wiki/Hydrogen) atoms, with a [carboxylic acid](http://en.wikipedia.org/wiki/Carboxylic_acid) group at one end) bonded to a backbone structure, often [glycerol](http://en.wikipedia.org/wiki/Glycerol) (a "backbone" of carbon, hydrogen, and oxygen).They are insoluble in water.  
**Procedure:**

* Cut sample into a few pieces and place them in a test tube / add the solution to the test tube.
* Add 2mL of ethanol and shake it thoroughly.
* Shake well
* Add 2 mL of water to the test tube

**Conclusion**:

***A cloudy white suspension forms at the top of the solution*** indicating the presence of fats.