

Food Tests

Biology

The standard qualitative tests, and the positive result for each.

Standard school and introductory laboratory tests.

Substance	Test	Positive result
Starch	Iodine solution	Orange → blue-black
Reducing sugar	Benedict's, heated	Blue → brick red
Non-reducing sugar	Hydrolyse, then Benedict's	Blue → brick red
Protein	Biuret	Blue → purple
Lipid	Emulsion test with ethanol	Cloudy white emulsion
Vitamin C	DCPIP	Blue → colourless

Benedict's is semi-quantitative: the colour progresses green, yellow, orange, red with increasing sugar concentration.