

**ANSWER THE QUESTIONS AS YOU NAVIGATE THROUGH THE LAB.**

<http://www.occc.edu/biologylabs/documents/organic%20compounds/organic%20compounds.htm>

1. What are the 4 major organic molecules?

**\*\*CLICK ON CARBOHYDRATES\*\***

2. What are monosaccharides?
3. What do monosaccharides react with?

**COMPLETE THE EXPERIMENT**

4. What color is the water and Benedict's solution after heating?
5. What color is the glucose solution after heating?
6. Which of the two test tubes is positive for monosaccharides, the one on the left or the one on the right?

**STARCH**

7. Iodine + water = (color) \_\_\_\_\_
8. Iodine + starch = (color) \_\_\_\_\_
9. Which of the two test tubes is positive for proteins, the one on the left or the one on the right?

**PROTEINS**

10. Biuret reagent + water = (color) \_\_\_\_\_
11. Biuret reagent + protein solution = (color) \_\_\_\_\_
12. Which of the two test tubes is positive for proteins, the one on the left or the one on the right?

**FATS**

13. Sudan IV + water = (color) \_\_\_\_\_

14. Sudan IV + vegetable oil = (color) \_\_\_\_\_

**FOODS:**

INDICATE WHETHER THE FOLLOWING FOODS TEST POSITIVE OR NEGATIVE FOR THE INDICATED ORGANIC MOLECULES.

<b>FOOD</b>	<b>SIMPLE SUGARS</b>	<b>STARCH</b>	<b>PROTEIN</b>	<b>FAT</b>
POTATOES				
ORANGE JUICE				
NUTS				
EGGS				
SALMON				
MILK				