



**FOOD SCIENCE
LABORATORY EVENT
National Science Olympiad
Division C**

**Detection of Sucrose after Hydrolysis
Carbohydrates**

Laboratory Time: 20 minutes

Preparation Time: 15 minutes

Materials:

Benedict's Solution

HCl

Hot Plate

Sodium Hydrogen Carbonate

Variety of Juices

Methods:

STUDENTS:

1. Place 6 mL juice in a test tube with 3 mL Benedict's solution.
2. Heat over flame or in hot water bath
3. If glucose present the color will gradually turn deep yellow or red.
4. If no color change occurs add 3 mL of dilute HCl into a tube with 6mL juice and boil the mixture.
5. Once cooled down some add 2 mL of dilute sodium hydrogen carbonate.
6. Add 3 mL Benedict's solution and repeat steps 2-3.

SUPERVISORS:

Prepare solutions