

Macromolecule Indicators Lab

Name: _____

Period: _____

Objective: Determine the type of macromolecules present in various food items by using chemical indicator tests.

Pre-Lab:

1. What is a macromolecule?

2. Based on your knowledge of macromolecules, which molecules do you think will be in...
 - a. The meat:

 - b. The cheese:

 - c. The bun:

 - d. The fries:

3. What is a chemical indicator?

Hypothesis (choose one of the above items to write a hypothesis about):

IF: _____

THEN: _____

BECAUSE: _____

Data:

<u>Food Item</u>	<u>Starch</u>	<u>Monosaccharide</u>	<u>Protein</u>	<u>Lipid</u>

Analysis:

1. Name the monomers for each macromolecule:
 - a. Carbohydrates:

 - b. Proteins:

 - c. Lipids:

 - d. Nucleic Acids:

2. Fill in the following table with information from your lab:

<u>Food Item</u>	<u>Indicator Test</u>	<u>Positive Test Looks Like</u>	<u>Negative Test Looks Like</u>
<u>Starch</u>			
<u>Monosaccharide</u>			
<u>Protein</u>			
<u>Lipid</u>			

3. Which macromolecule was the most common in the food items?

4. Which macromolecule was the least common in the food items?

5. Was there any contradictory results for any of the food items? If so, identify and explain them.

Conclusion: