Bryan Bishop September, 02005

The McMush Lab Report

Introduction

The purpose of the McMush lab and packet was to improve our ability to implement chemical testing and also our ability to compare and contrast results that may not appear clear.

The outcomes of this lab will be a collection of data on the tested subtance, the Burger King Kid's Meal, and mystery substance. We will be able to determine what type of chemical elements are consumed in the Burger King Meal and the mystery substance, if it is indeed at all consumable. The specific chemicals to test for are carbohydrates, lipids, starchs, and proteins. Outside of the class, we will be able to make informed decisions on our eating habbits. We will come out with the knowledge of how to test the correctness of food labels, an important skill when one is skeptical of a food label's accuracy.

Procedure

The eight tests that we did were:

Testing for Monosaccharides (3) (control, McMush, Mystery)

Testing for Starches (3) (control, McMush, Mystery)

Testing for Lipids (3) (control, McMush, Mystery)

Testing for Proteins (3) (control, McMush, Mystery)

We performed tests on the non-McMush substances to give ourselves an example of the color-change that might occur when the same tests are done on the McMush substance, if indeed the same macromolecules are included in both. This improves our ability to perform chemical tests, to interpret results, and to analyze solutions.

The various chemicals, including Benedict's test for carbohydrates (monosaccharides), Lugol's solution test for starches, Biuret's reagent for proteins, and Sudan III for lipids, are specific to the macromolecules they