

QUESTION 2 List hur (5) Preautions taken in the medical brochemostry laboratory. ANSWER 1) Ensure that leuboratory Coats are worn on the laborator DEDENCE that overy sample are well labelled.

DESCRIPTION OF CONTROL OF CONTROL OF A CONTROL OF CON into acids. 6 Ensure to use hand gloves with performing any Experiments. In wash your hands before learning the laboratory, and Grefully or thandle overy apparatus in the laboratory gently and Grefully. EXPERIMENT -1 (MOLISCH TASI) Title > Molsch Tost order Aim > To Identify Carbohydrates in a given Sample. APPARATUS > TOSK tube, TOSK tube rock, Pipperte, Lopper, beaker 8. PRINCIPLE -> When Sugars or Carbohydrates are made to react with Strong minerals acids (Cone Hason) thou Undergoe partial dehydration to porm ferfaraldehyde or their derivates which then Condense with X-

raphtal to form Coloured Compounds (voitet or Purple Compounds) heagents used are >- Conc Hason - x- naphtol - Sample A, B, C and D EXPERIMENT & - CLIMSTIX TEST TITLE > Cloristix test for glucose ALM DTO Identify the Presents of glubbe in bookgiral Pluids 0-9 Urne. Apparatus > Tost kube, Lest kule rock, Beator
Reagent > Stripe of allulise paper with one of its ond
with glurose-oxidase, onzyme peroxidase and
o totuldinge. PRINCIPLE OF CLINISTATEST POR GLUCOSE QUESTION 3 State the Principle of Christize best ANSWER Clinistic is a Strip of allulose paper with one of

14s and Embedded with buffered moeture of Educase posserdase, enzyme Peroxetteuse and O toluidine. In the Proence of Glucose oxidase, Glucose of oxidized to Gluconic acid and hydrogen Peroxide (H2O2). The hydrogen peresurde (H202) literated as acted upon by the onzymal perexidase so liberate molecular baygen which is abed upon by O toluture to give Colours ranging from light green to blue black depending on Gliclose Concentration. What is the Chrisal Significance of glucie in Urine. What is the Chrital Significance of Julise in Wine. ANSWER Glucosura is a medical Condition that denotes the present of glutose in Wine. The Chrocal Significance is to determine the high level of blood glucose, which is a sign of diabetes. QUETTO 5 State two Conditions in which glulose appear in wine ANSWERS => (1) Glucosura. (1) Hypergly Gemia.

TREC.

EXPERIMENT 2-SELLWANTERS TEST 117/E => Selwanops test for ketohexases AIM => To distinguish differentiale between keto herese an aldo herose. APPARATUS => TEST tule; TEST tule rack, dropper, Beaker
PRINCIPIE => When Sugars or Carbohydreik are treated with Cond mineral acids (0-9 HSOM) they undergoo partial dehydration to form a 5-Carbon Compand all furtural delyde or their derivatives which reachs with resorand to form a brock red Colouration REAGENS WED => Sample A, B, C, D

- Seliwanopp's reagent (Roso rano) QUESTION 6 Selwanoff & fest 13 used to fest for which legar? ANSWER or hotohozenes or hotoses CetterSugars QUESTION 7 Name the best that is used to differentiate allese sugar from Kelose Sugar ANSWER Selwanoff's Tost

State the Principle of Selwanopps tost ANSWER Principle US Stated Above.

Note => In Selwanoff's test If a faint pink Colour is observed then it is an Aldese Sugar. But If a Brock red Colouration is observed then it is a Ketose Sugar.

TMIE > Benedick TOSK for reducing Sugar's

AIM => To defermine the Presence of reducing Sugar in

a given Solution

APPARATUS => rest tube, Test tube rack, Popette, dropper,

Stop weakeh, beaker.

REACENT > Seumple A, B, C, B Benedict Solution.

PRINCIPLE 3 free aldehyde or ketone groups in Sugar will undergo cholyation or bautumaryation under high alkaline medium to form a Strong reducing Compound onedule. Grediels will reduce Copper (it)

Sulphate to Cuprous on. At the ord of this corporarent a brick red Colomation is observed QUESTION 9 Stede the Pronciple of Benedict best ANSWEA State Above. QUESTION (0 Stat What is the Colour of a glubse positive in Benedict Solution. ANSWER Brock Red SUMMARY OF EXPERIMENT 1-4 => Motisch 7557 > To test for the present of Galandress or sugas in a given Sample. =>SELINAMONETIET => 10 for differentiale between kotose Sugar and aldose Sugar. => Benedict 1137 => To test for the present of Reducing Sugar in a guen Solution => CLINISTIX TOST => TO less for the present of Glubse in wine.

EXPERIMENTS - SMITH DIGSTUR SOLUBILAY TEST FOR LIPLES TITLE => Solubility test for lipits AIM => To determine the solubility of ipids in Various Solvents. APPAPATUS >> TOSK tube, Tosk tube rack, chopper, Popethal REAGENT >> Ethanol, water, Action, Diethyl Other, Olive oil, Palm oil, Groundhat oil.

PRINCIPLE >> Lipids are macromoleaules with ver Long Carbon Chain which makes them mobilete in polar Solvents but Soluti in non polar Solvent.

State two (2) Sample of polar Solvent and Non polar Solvent

ANSWER

-> Polar Solvents are : (i) Ethanol

-> Non Polar Solvents - Chloroform, Doethylother

QUBTION 12 State the Methods used in Identifying lipids in the Laboratory. (1) Gas Chromatography (2) Then layer Chromosography (3) High Prossure Lipid Chromato graphy (4) Moss Spectrometry. EXPERIMENT 6 - SALLVARY DIGESTION OF STARCH AM => 10 determine the hydrolysus of Starch.

Salway anylose on Starch APPARATUS => Test Otubes lest twe room, weater both, pipettey
Becaker, Gas Glinder, Stop watch. : Mornal Salure 10.10 rodure Solution, REAGENTS diluted Salva Solution, Cott Cooked Stacking Salva Contents electrolytes Such as Not, Hoz, kt Gat Pouce I I and matt in trace amounts. Apart from water the two other Constituent of Salva aire PRINCIPLE

mucous and Salwary anylose. Thus x-glycositive enzyme motorates starth Logistion in the mouth. BUESTION 13 State the Constituent of Salwa. ANSWER The Constituents of Salura are: (v) Electrolytes CNat, ht, Cat Ho, 104, Ci, I)

(v) Anylase enzyme or Phyalin

(v) Mucaus (1) Antimocrobial agents such IgA Why is the Salwary digestion of Staich done at ANSWER Salvary dogs tron of Storch of Jone at 37°C because the conzerne amylase Involved in the breaking down of Starch into Simple Sugars work best at 37°C being the optimal temperature of the onzyme alterator. If not at that

mucous and Salwary amylose. Thus x-glycositive enzyme mouth. BUESTION 13 State the Constituent of Salwa. ANSWED The Constituents of Salura are: (ii) Electrolytes (Nat, tit, Cat, HCo, for, Cl, I)

w) Amylase enzyme or Phyalin

(iv) Mucaus (v) Antimocrobial agents such IgA Why is the Salwary dogestion of Starch done at 372C. ANSWER Salvary duges tron of Starch or Jone at 370 becaused the onzyme anylase involved in the breature down of starch into Simple Sugars work best at 37°C being the optimal temperature of the onzyme alburty. If not at that

temperature (other high or law) the enzymes become inefficient or denatured and they would not be able to digest Starch. QUESTILON 15 Why 08 Cold Cooked Steach used in Blockerminary the action of Salwary anylose on Steach. ANSWER This is because starch is insoluble in water at room not easily penetrated by Solutions org water and hydrolytic en agmos, this is due to the formation of hydregen bond with the same molecules and other Abightouring molecules. However, when they are heated the Inter and Intra hydrogen bond become weak thereby allowing the Starth to be Penetrated by water moleciales as well as hydrolytic ensymes digesting them.

- Title
- Aim
- Apparatus
- Reagent
- Procedure
- Rosult
- Discussion
- Biomodical Important
- Precousion
- Conclision

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