

## PREFACE

These laboratory experiments were adopted using information posted by other authors on the internet and other research areas. Special thanks to those whose ideas were used in the development of the laboratory experiments. These experiments are cost effective ways to teach an advance level Biochemistry course to undergraduate students.

It gives students stepwise and easy to follow instructions by which to perform the laboratory procedures.

Laboratory techniques such as column and thin layer chromatography, pH meters, chemical reactions that are definitive through color Changes, simple spectrophotometric assays, measurements and weights among others are emphasized. There 16 different experiments. Tabulations for recording results are included along with questions that would guide students in their discussions and conclusions. The major materials for most of these experiments can be obtained from the Grocery store or Neighborhood pharmacy. The chemicals are also inexpensive. This makes the usage of the laboratory experiments in the book cost effective and affordable to many institutions. Some experiments require more than one laboratory session to complete.

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Sources of various images have been mentioned below the respective figures within the book.

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