

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.

The images on the cover page has been taken from Clker-Free-Vector-Images from Pixabay, similarly the image on the title page has been downloaded from <https://www.indiamart.com/proddetail/chemistry-lab-apparatus-13728877397.html>.

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

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CONTENTS

S. No.	CHAPTER	PAGES
1.	Experiment 1-Food Tests	1
2.	Experiment 2-Some Properties of Proteins	4
3.	Experiment 3-pH and Buffers	13
4.	Experiment 4-Acid-Base Behavior of an amino Acid (Glycine)	17
5.	Experiment 5-Isolation of Chlorophyll and Carotenoid pigments from spinach	20
6.	Experiment 6-Photosynthesis-Calculation of Retention Fractions (Thin Layer Chromatography)	22
7.	Experiment 7-Analysis of lipids in Egg yolk and whole milk	25
8.	Experiment 8-Alcoholic Fermentation	29
9.	Experiment 9-Spectrophotometric Protein Assays	32
10.	Experiment 10-Spectrophotometric Carbohydrate Assays	38
11.	Experiment 11-Measuring Yeast Fermentation by the amount of CO ₂ Produced in mm	42
12.	Experiment 12- Lipid Aggregation in Water	44
13.	Experiment 13- Glucose Oxidation/Oxygen Reduction	47
14.	Experiment 14-Electron Transport during Respiration	49
15.	Experiment 15- Isolation of Casein from whole milk, and the use of the Millon's test, the ninhydrin Test, and the Sulfur test to determine the accuracy of the isolation	52
16.	The Identification of Microbial Contamination in Water Samples by pH, color change, and gas production after inoculation in Broths and Agar Media	57