**Lab: Biological Molecules Discussion Questions**

1. What are the controls for Part 1, 2 and 4?
2. What is a reducing sugar? What is an example of a reducing sugar?
3. What observations from the Benedict’s test indicated a positive test for a reducing sugar?
4. Describe the chemistry as to how Benedict’s test identifies reducing sugars.
5. What is an example of a negative test for the Benedict’s test and why was it a negative result?
6. What does a blue/black result for Part 2 indicate?
7. What does a yellowish/brown result for Part 2 indicate?
8. Look at Part 1 and Part 2 and compare your observations regarding the green banana and the ripe banana. What can you infer about the storage of carbohydrates in green and ripe bananas?
9. What can you conclude from Part 3 about the solubility of lipids in polar solvents such as water?
10. Define an emulsifier and example how the emulsifier acts in Part 3.
11. What is a positive test for Biuret test?
12. Why does phenylalanine not test positive for protein?

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