**FE 271 Lab Schedule**

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| Date | Experiment | Hour |
| 13.10.2023 | Determination of Moisture Content | 11:15 |
| 27.10.2023 | Determination of Fat  | 11:15 |
| 10.11.2023 | Polarimetry  | 11:15 |
| 24.11.2023 | Carbohydrate | 11:15 |
| 08.12.2023 | Kinetics of Maillard Reaction  | 11:15 |
| 22.12.2023 | Determination of Protein | 11:15 |
| 29.12.2023 | Lab Final Exam | 11:15 |

### FE 271 FOOD CHEMISTRY LAB. MATERIALS LIST FOR STUDENT RESPONDS

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| **EXP-1:Determination of Moisture Content:** Wheat Flour (50 g) G1Tomato Paste (50 g) G2Macaroni (50 g) G3Tomato (one) G4White cheese (50 g) G5Biscuit (50 g) G6Sausage (1 pieces)G7 | **EXP-4:Determination of Carbohydrate** bring your samples on the day before the experiment!Tomato paste (50 g) G2Jam (50 g) G3Peach Juice (100 ml) G4Cola (100 ml) G5Honey (25 g) G6 |
| **EXP-2:Determination of Fat:** (Bring your samples on the day before the experiment.)Potato chip (100 g) G1Sucuk (one) G2Kaşar cheese (50 g) G3Pistachionut (50 g) G4Hazelnut (50g) G5 | **EXP-6:Determination of Protein**  bring your samples on the day before the experiment!Macaroni (50 g)G7Biscuit (50 g) G1Soy Flour (50 g) G2Wheat Flour (50 g) G3 |
| **EXP-3:Polarimetry**Rice Flour (200 g) G6Corn Starch (200 g) G7Wheat Flour (200g) G1 |  |