**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) G1  Tomato Paste (50 g) G2  Macaroni (50 g) G3  Tomato (one) G4  White cheese (50 g) G5  Biscuit (50 g) G6  Sausage (1 pieces)G7 | **EXP-4:Determination of Carbohydrate** bring your samples on the day before the experiment!  Tomato paste (50 g) G2  Jam (50 g) G3  Peach Juice (100 ml) G4  Cola (100 ml) G5  Honey (25 g) G6 |
| **EXP-2:Determination of Fat:** (Bring your samples on the day before the experiment.)  Potato chip (100 g) G1  Sucuk (one) G2  Kaşar cheese (50 g) G3  Pistachionut (50 g) G4  Hazelnut (50g) G5 | **EXP-6:Determination of Protein**  bring your samples on the day before the experiment!  Macaroni (50 g)G7  Biscuit (50 g) G1  Soy Flour (50 g) G2  Wheat Flour (50 g) G3 |
| **EXP-3:Polarimetry**  Rice Flour (200 g) G6  Corn Starch (200 g) G7  Wheat Flour (200g) G1 |  |