Email : sales@scilabexport.com
Phone: +91-7082934803

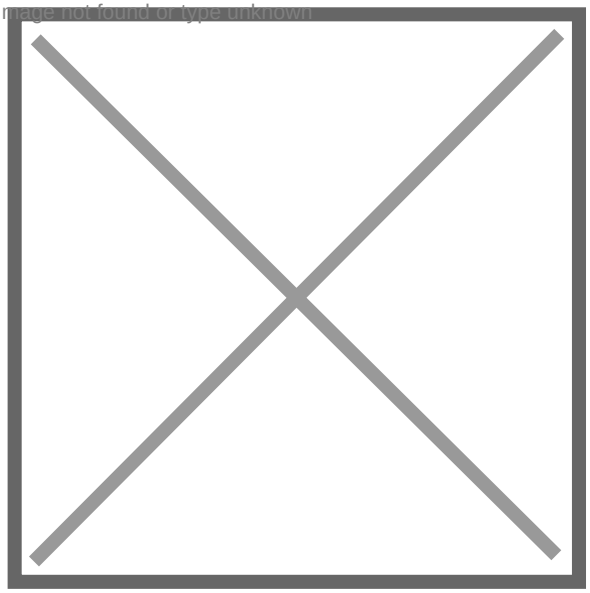
Product Name :

Benedicts Reagent (Test Of Glucose)

Product Code :

SCL370/088

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Description :

Benedicts Reagent (Test Of Glucose) is a blue, copper-based analytical reagent in a 500 ml pack with an MSDS. Despite its name, it detects every reducing sugar, including glucose, fructose, maltose and lactose. Heated with a sample in a boiling water bath, it turns from blue through green, yellow and orange to a brick-red precipitate as the sugar content rises.

Benedict's reagent grade and pack

Parameter	Detail
Product	Benedict's reagent for the test of glucose (reducing sugars)
Appearance	Blue, copper-based solution
Grade	Analytical reagent
Pack capacity	500 ml
Documentation	Supplied with MSDS
Product code	SCL370/088
Minimum order	10 units
Dispatch	Usually within 7 to 10 working days
Supplied by	ScienceLab (Jain Scientific Equipments Pvt Ltd), Ambala, India

Reducing sugar tests with Benedict's reagent

Food test for reducing sugar. Mash or grind each food with a little distilled water and pour the liquid into labelled test tubes. Add an equal volume of the reagent, stand the tubes in a copper water bath of boiling water for a few minutes, then lift them out with a test tube holder and record each colour.

Controls beside the samples. Run a tube of glucose solution as the positive control and a tube of distilled water as the negative control. Add a tube of sucrose solution too. It stays blue, which shows students that not every sugar reduces the reagent.

Ranking samples by colour. Make a set of glucose solutions of known strength, heat each with the same volume of reagent for the same time, and line the tubes up as a colour scale. Fruit juices, milk or extracts of germinating seeds ground in a pestle and mortar can then be placed on the scale.

Test for non-reducing sugar. If a sample stays blue, boil a fresh portion with dilute hydrochloric acid in the water bath, cool it and add sodium bicarbonate until the fizzing stops. Check it with pH paper, then repeat the test. A colour change now shows a non-reducing sugar such as sucrose.

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