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

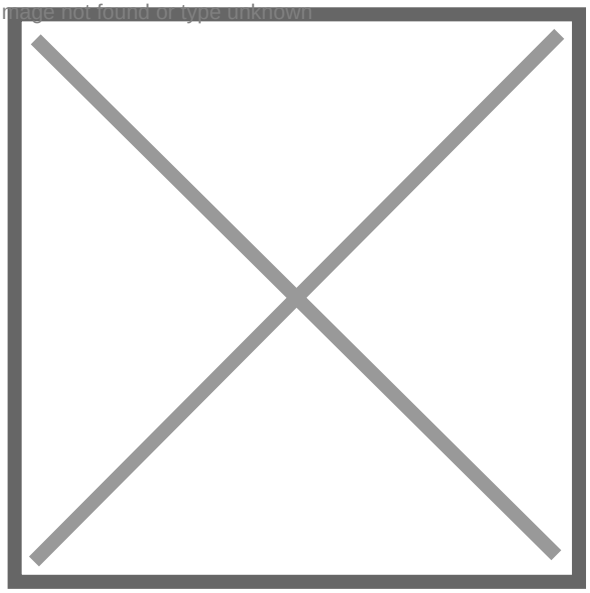
Product Name :

Biuret Reagent (Protein Test)

Product Code :

SCL371/089

Image not found or type unknown



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

Description :

Biuret Reagent (Protein Test) is an alkaline, copper-containing analytical reagent in a 125 ml pack with an MSDS. Mixed with a sample at room temperature, the pale blue reagent turns violet when protein is present, because its copper ions bind to peptide bonds. No heating is needed, so the test fits food-test lessons and introductory biochemistry.

Biuret reagent grade and pack

Parameter	Detail
Product	Biuret reagent for the protein test
Description	Alkaline, copper-containing solution
Grade	Analytical reagent
Pack capacity	125 ml
Safety data	Supplied with MSDS
Product code	SCL371/089
Minimum order	10 units
Dispatch	Usually within 7 to 10 working days
Supplied by	ScienceLab (Jain Scientific Equipments Pvt Ltd), Ambala, India

Protein food tests with biuret reagent

Testing food extracts. Grind dry pulses or germinating seeds with a little distilled water in a pestle and mortar and let the solids settle. Measure equal volumes of each extract and of the reagent into test tubes with a graduated glass pipette, shake gently and leave the tubes at room temperature for a few minutes. Violet marks protein.

Controls for a fair reading. Set up one tube of distilled water with the reagent as the negative control and one of diluted egg white or milk as the positive control. Students hold each sample tube between the two against a white card before they record violet or blue.

Protein-rich and starchy foods side by side. Test egg white, milk, a pulse extract, potato and rice water in one rack. Only the protein-rich samples turn violet. A second set of tubes tested with iodine solution then picks out the starchy foods, so the class builds a simple food table from both tests.

Frequently Asked Questions About the Biuret Reagent (Protein Test)

Wh

The