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Product Name :

Food Calorimeter

Product Code :

SLE/H/13



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Description :

Food Calorimeter (Product Code: SLE/H/13) is a classroom device for finding out how much energy solid foods release when they burn. A food sample is pinned on the stand beneath a flask of water, and the rise in the water's temperature as the sample burns shows how much heat it gave off. Biology, home-science and physics teachers use it in nutrition and energy lessons, andit is made by **Jain Scientific Equipments Pvt Ltd (ScienceLab)**, Ambala, as part of its school biology and physics lab equipment in India and for international markets.

Key Details

Parameter	Detail
Type	Food calorimeter for solid food samples
Purpose	Measuring the calories released when solid foods burn
Method	Food pinned on the stand under a flask of water; the water's temperature change is measured as the food burns
Result	Heat evolved per gram of food burned, compared with food labels orother burned samples
Lesson fit	Several samples can be tested within one class period
Supplied with	Instructions

Typical Use

Students weigh a small piece of food such as a nut, a cracker or a piece of dried bread, pin it on the stand and light it, with a flask of water held above. They read the water temperature before ignition and again when the sample stops burning, then reweigh what is left. Using the mass of water, its temperature rise and the specific heat capacity of water, they work out the heat released and divide it by the mass of food burned to get a heat-per-gram value. Comparing that figure with the energy printed on the food label is the most memorable part of the lesson, because the class result is usually lower — which leads straight into a discussion of heat escaping to the air and incomplete burning.

Since the procedure is short, a class can test several foods in one period and compare fatty snacks with starchy ones. To build a complete calorimeter experiment kit, pair the device with a thermometer, a balance and a small flame source. Work on a heat-resistant surface in a ventilated room, keep safety goggles on while samples burn, and check for nut allergies in the group before using nuts as samples.

Manufacturer

ScienceLab is the brand name under which **Jain Scientific Equipments Private Limited** makes laboratory apparatus in Ambala, Haryana, and the Food Calorimeter is produced there for school and college laboratories. You can read about the company's background and product range in our company profile.

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