

FE 271 Lab Schedule

Date	Experiment	Hour
08.10.2026	Laboratory Orientation and Safety Protocols	15:20
15.10.2026	Determination of Moisture Content	15:20
22.10.2026	Determination of Fat	15:20
05.11.2026	Polarimetry	15:20
12.11.2026	Carbohydrate	15:20
19.11.2026	Kinetics of Maillard Reaction	15:20
26.11.2026	Determination of Protein	15:20
03.12.2026	Lab Final Exam	15:20

FE 271 FOOD CHEMISTRY LAB. MATERIALS LIST FOR STUDENT RESPONDS

Determination of Moisture Content			Polarimetry		
Sample Name	Amount	Group	Sample Name	Amount	Group
Wheat Flour	50 g	1	Rice Flour	200 g	1
Tomato Paste	50 g	2	Corn Starch	200 g	1
Macaroni	50 g	3	Wheat Flour	200 g	2
Tomato	One	4			
White Cheese	50 g	5			

Determination of Fat			Determination of Protein		
<u>!!! Bring your samples on the day before the experiment. !!!</u>			<u>!!! Bring your samples on the day before the experiment. !!!</u>		
Sample Name	Amount	Group	Sample Name	Amount	Group
Potato Chip	50 g	2	Macaroni	50 g	4
Kaşar Cheese	50 g	3	Biscuit	50 g	4
Pistachio nut	50 g	3	Soy Flour	50 g	5
			Wheat Flour	50 g	5

Determination of Carbohydrate		
<u>!!! Bring your samples on the day before the experiment. !!!</u>		
Sample Name	Amount	Group
Tomato Paste	50 g	1
Sucuk	50 g	2
Kaşar Cheese	50 g	3
Pistachio Nut	50 g	4
Honey	50 g	5