

Evaluation of Gelatine

Experiment 37 - Practical Notes

Name: _____ Roll no.: _____ Date: _____

Aim

To evaluate the assigned gelatine specimen using organoleptic, physical and characteristic tests.

Principle

Evaluation assesses identity and quality using a combination of source, physical behaviour and prescribed tests. Collagen-derived protein material.

Specimen Features

- Pale sheets, granules or powder.
- Gelatine is protein-based, whereas agar and gums are primarily polysaccharide-based.

Requirements

- Authenticated material and coded teaching specimen
- Assigned monograph, balance, glassware and prescribed reagents
- Controlled heating equipment where the method requires it

Procedure

1. Profile

Record the source, supplied form and visible features. Pale sheets, granules or powder.

2. Physical behaviour

Carry out the assigned dispersion, dissolution, swelling or gel test using matched conditions.

3. Characteristic test

Observe the assigned warm-water solution/cooling test and a teacher-provided protein reaction.

4. Quantitative test

Where assigned, perform the official moisture, ash, viscosity, acid-value or other selected quality test.

5. Assess

Compare actual results with the named method and limit. Gelatine is protein-based, whereas agar and gums are primarily polysaccharide-based.

6. Report

State identity support, quality findings and any test that was not performed.

Observations and Record

Check	Actual observation
Source / appearance	_____
Physical behaviour	_____
Characteristic test	_____
Quantitative result / units	_____
Assigned limit / conclusion	_____

Result

The specimen was _____. Tests performed: _____. Observed quality findings and applicable limits: _____.

Precautions

- Do not taste the specimen or deliberately inhale fumes.
- Match quantities, temperature and observation time when comparing materials.
- Use the laboratory's approved solvent and reagent controls.

Viva Questions and Answers

1. Why combine tests?

Appearance or one colour reaction may be shared by adulterants or related materials.

2. What is the distinguishing context?

Gelatine is protein-based, whereas agar and gums are primarily polysaccharide-based.

3. Can a worked number be entered as an observation?

No; the student records actual measured or demonstrated data.

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