**Raw Materials Test Review KEY**

1. Carbon
2. Monomers
3. 1:2:1
4. Carbohydrates
5. Monosaccharides: glucose, fructose, galactose

Disaccharides: sucrose, lactose, maltose

Polysaccharides: starch, glycogen, cellolose

1. Monosaccharides
2. Glycerol and fatty acids
3. Dissolve
4. More H than O
5. Fats, oils, waxes
6. Insulation, line organs, stored energy, phospholipid in cell membrane
7. Amino acids
8. Proteins
9. 20
10. Amino and carboxyl
11. Nucleotides
12. DNA & RNA
13. Formation of macromolecules in which a water molecule is removed
14. Water
15. Formation of new substances
16. Energy
17. Reactants → Products
18. Minimum amount of energy needed to start a chemical reaction
19. Enzymes
20. –ase
21. The reactant in an enzyme assisted reaction
22. Glucose Lipid

Nucleic Acid Amino Acid

**Dissecting a Cell Lab Study Questions--**

2. reagents—used in color changing chemical test

3. monosaccharides(simple sugars)—test with Benedict’s

4. dissolved—what happened to egg shell

5. vinegar(acetic acid)—used to dissolve egg shell

6. orange/red/sometimes green—positive results for Benedict’s

7. blackish blue—positive for Lugol starch test

8. turns purple: proteins are present—positive results for Biuret test

9. lipid—makes up yolk

10. protein—makes up albumin

11. protein(some lipid)—makes up egg membrane

12. no—Do aliens like to eat chocolate chip cookies?

16-20:

Benedict’s: blue reagent used to test monosaccharides/ red & orange are + results

Biurets: blue reagent used to test proteins/ purple + results

Lugols: brown reagent used to test starch/ blackish blue + results