جامعة الانبار

كلية: الصيدلة

قسم: فرع العلوم المحتبرية السريرية

اسم المادة باللغة العربية: الكيمياء الحياتية

اسم المدة باللغة الإنكليزية: Biochemistry I

المرحلة: الثالثة

التدريسي: المدرس المساعد زهير عبدالستار احمد

عنوان المحاضرة باللغة العربية: تفاعل سالكاويسكي, اختبار التزنخ

عنوان المحاضرة باللغة الإنكليزية Salkowiski reaction, Rancidity

Test

Assistant Lecturer. Zuhair A. ALrawi

College of Pharmacy third level

practical lab.(12) (Lipids)



2- Salkowiski reaction:

This reaction is specific to cholesterol.

Principle:

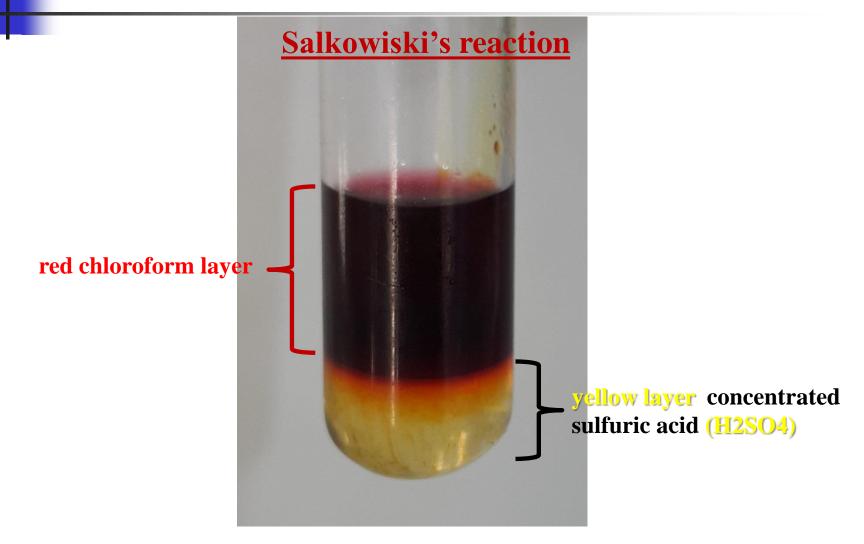
The Salkowiski's test for **cholesterol**, where it interacts with concentrated sulfuric acid (H2SO4) that absorbs water and forms two products, one dissolving in **sulfuric acid** and the other in **chloroform**.

2- Salkowiski's reaction:

Method:

- put in test tube, 2 ml of a chloroform cholesterol solution + 2 ml of slowly concentrated H2SO4 along the side of the test tube.
- Shake the tube well, then leave it until the mixture settles.
- We will notice the formation of two colored layers, the upper layer which is the red chloroform layer, and the lower the acid layer and it is yellow.
- Indicates the presence of cholesterol.







3- Rancidity Test:

It is the detection of unwanted fats and oils left behind for a long time.

It is a chemical change that occurs to fats that are left over for a long period of time, to have a distinct taste and smell due to the fatty acids released from them.

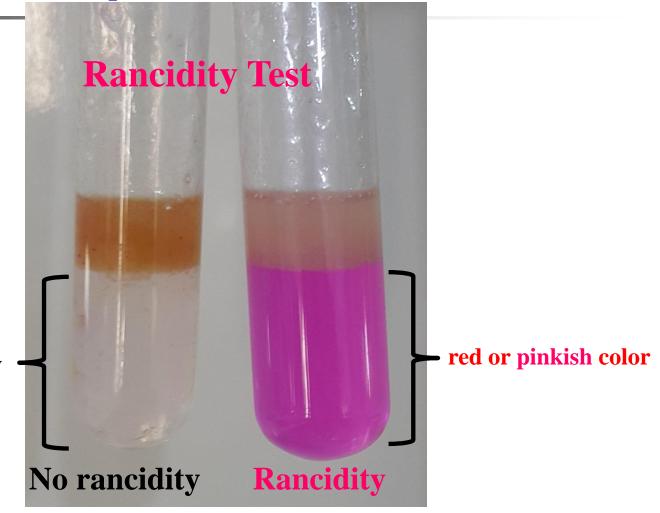


3- Rancidity Test:

Method:-

- put in test tube, 2ml of NaOH + 3 drops of Ph.Ph
- Add 2 ml of fat or any oil, then shake the mixture well.
- If rancidity is present, it gives a red or pinkish color.
- If the color appears clear, watery, there is **no rancidity.**





appears clear, watery



