**HOLIDAY HOME WORK**

**CLASS XII**

**SUBJECT: CHEMISTRY (043)**

1) Study of the presence of oxalate ions in guava fruit at different stages of ripening.

2) Study of quantity of casein present in different samples of milk.

3) Preparation of soybean milk and its comparison with the natural milk with respect to curd

formation, effect of temperature and taste.

4) Study of the effect of Potassium Bisulphate as food preservative under various conditions

(temperature, concentration, time, etc.)

5) Comparative study of the rate of fermentation of following materials: wheat flour, gram flour, potato juice, carrot juice, etc.

6) Extraction of essential oils present in Saunf (aniseed), Ajwain (carom), Illaichi (cardamom).

7) Study of common food adulterants in fat, oil and butter.

8) Study of common food adulterants in sugar, turmeric powder, chilli powder and pepper.

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