

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.
