



Nutritional Biochemistry I
LAB (3)
2nd Grade – Fall semester

Experiment Name: **Seliwanoff's test**

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Seliwanoff's test

Seliwanoff's test is used to differentiate between sugars that have a ketone group (ketose) and sugars that have an aldehyde group (aldoses).

Principle

- The test is based on the idea that ketones dehydrate more quickly than aldoses when exposed to acid. Simple sugars are produced via acid hydrolysis of polysaccharide and oligosaccharide ketoses, followed by **furfural**.
- In a sequence of condensation events, the dehydrated ketose interacts with two equivalents of resorcinol to generate a molecule with a rich cherry red hue.
- **Positive Seliwanoff's Test:** If the colour changes to red, the Seliwanoff's Test is affirmative, indicating keto sugar (Fructose and Sucrose) is present in the solution.
- **Negative Seliwanoff's Test:** If no red colour or a faint pink tint appears, your result is negative, indicating that Aldose sugar (Glucose) is present in the solution.

Seliwanoff's Test for Ketoses



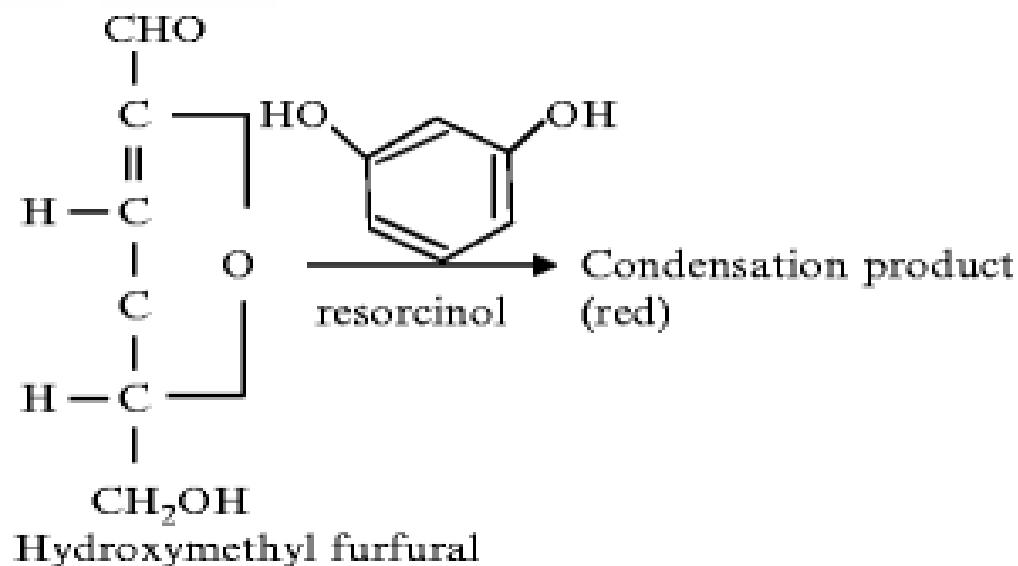
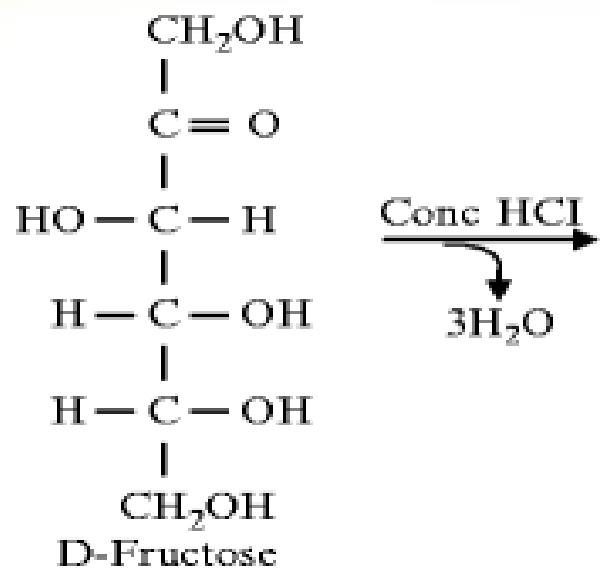
Ketose monosacch.
(fructose)
Deep cherry red
+ve test

Ketose containing Disacch. (Sucrose)
Cherry red
+ve test

Aldose
faint pink/red
-ve test

Control (DW)
No colour change
-ve test

Reaction



Requirements

➤ Reagent

Seliwanoff's reagent

Test sample

Distilled water

➤ Materials required

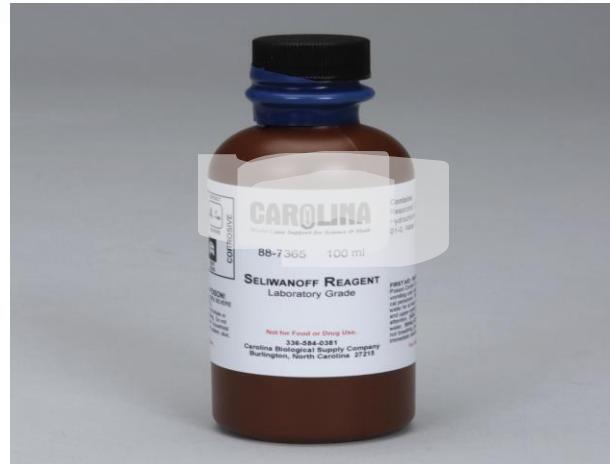
Test tubes

Test tube stand

Pipettes

➤ Equipment

Water bath



Procedure

1. Take two clean, dry test tubes and add 1 ml of the test sample in one test tube and 1 ml of distilled water in another as blank.
2. Add 2 ml of Seliwanoffs' reagent to both the test tubes.
3. Keep both the test tubes in a water bath for 1 min.
4. Observe the formation of color and note it down.

Result (Observation)



Negative
Seliwanoff's Test



Ketoses Absent

Positive
Seliwanoff's Test

Ketoses Present
cherry red-colored complex formed



Test sample

Result / Color

