

Safety with Food Chemistry Experiments

©2013, 2008, 1999, 1997, 1995 by David A. Katz. All rights reserved.

David A. Katz

Department of Chemistry
Pima Community College

It is preferred that food experiments be carried out in a home economics laboratory if possible.

All apparatus used in food experiments must be new or never used with any laboratory chemicals. It is preferred that they have been washed in a dishwasher prior to use and dried in the normal or sterilized heat cycle. Note: The use of a dishwasher does not guarantee that apparatus, previously used for chemical experiments, is free from contamination by laboratory chemicals.

All materials used in food experiments must be stored away from any possible contamination by laboratory chemicals.

All chemicals must be food grade (USP grade is acceptable). It is preferred they be new or in individual serving packets.

Before materials are placed in the laboratory, all bench tops must be cleaned with a food safe cleaner. After cleaning, the bench tops must be covered with a food safe material that has not been stored near any laboratory chemicals. Aluminum foil can be used.

Balances and areas around balances must be cleaned.

If any tasting is required for an experiment, it must be completed before any laboratory materials are used in the experiment.

Any food materials used for tasting must be in new, unopened packages or containers.

Once a food material has been opened near any laboratory chemicals, it is considered to be contaminated and must not be consumed.