**Lab sheet #5**

**-Estimation of proline In Honey -**

**Method:**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
|  | **B** | **1** | **2** | **3** | **4** | **5** | **S1** |
| **Proline Standard (200 mg/dl)** | -- | 0.2 | 0.4 | 0.6 | 0.8 | 1 | ------ |
| **Honey Sample** | -- | -- | -- | -- | -- | -- | 1 |
| **Distal water**  | 1 | 0.8 | 0.6 | 0.4 | 0.2 | 0 | ------ |
| **Formic acid** | 0.5 ml |
| **Ninhydrine** | 2 ml |
| * Mix thoroughly after each addition .
* Boiling water bath for 10 min and then allow to cool at room temperature for 10 min.
* A deep **red colour** should develop.
* Add 10 ml of the 2-propanol-water solution (1:1) to each tube .
* Mix well using Vortex.
* Measure the absorbance at 520 nm.
 |

* In a clean test tubes add:

**Results:**

|  |  |  |
| --- | --- | --- |
| Proline concentration (mg/dl) | Absorbance At 520 nm | Tubes |
|  |  | **1** |
|  |  | **2** |
|  |  | **3** |
|  |  | **4** |
|  |  | **5** |
|  |  | **Sample** |

 **-Calculations:**

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