



# Ministry of Higher Education and Scientific Research

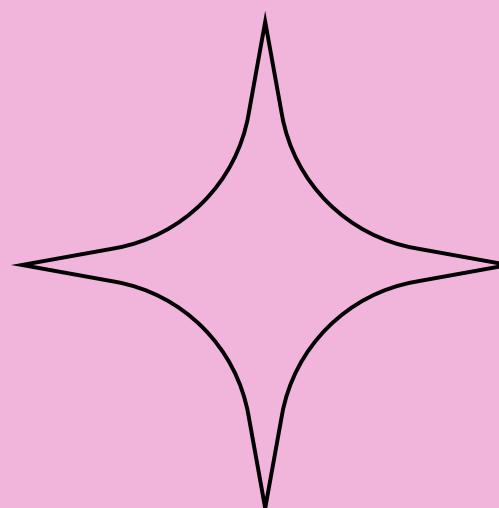
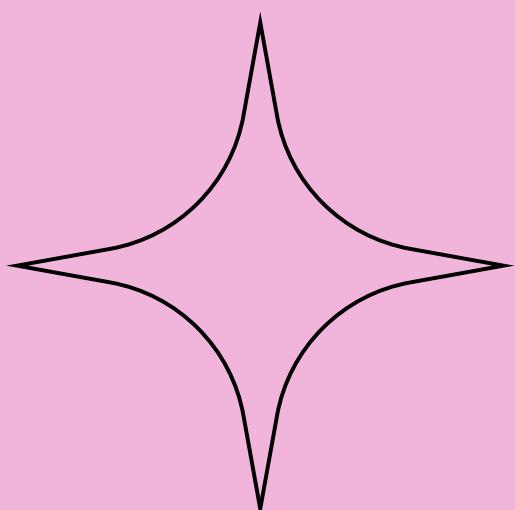
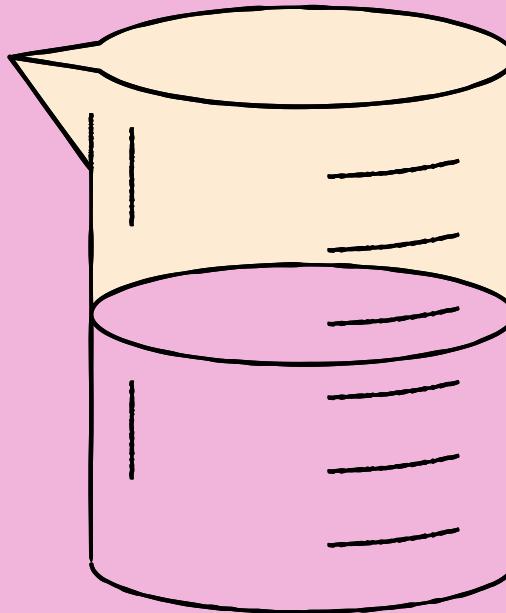
## Al-Mustaqlab University College of Science

### Department of Biology

### Biochemistry / Laboratory

### Qualitative Analysis of lipids

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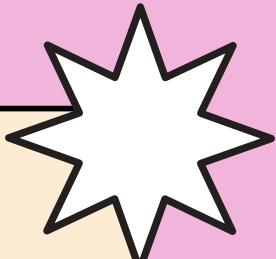




### ◆ **Definition of Lipids**

**Lipids are a group of organic compounds that are insoluble in water but soluble in organic solvents (e.g., ether, chloroform, benzene).**

**They include fats, oils, waxes, phospholipids, and sterols.**



## **IMPORTANCE OF QUALITATIVE ANALYSIS**

- To differentiate between saturated and unsaturated lipids.
- To identify the presence of glycerides and fatty acids.
- To understand lipid reactivity in biological and chemical systems.

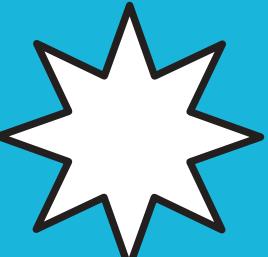


# Qualitative Tests for Lipids

## Test 1: Solubility Test

### :Principle

Lipids are nonpolar compounds; hence they are insoluble in water but soluble in organic solvents

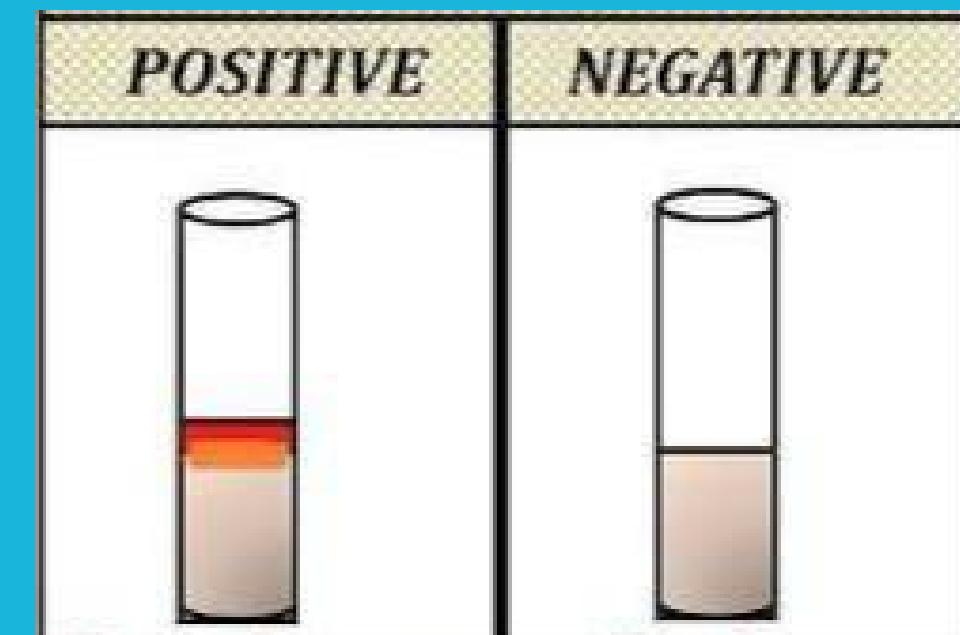
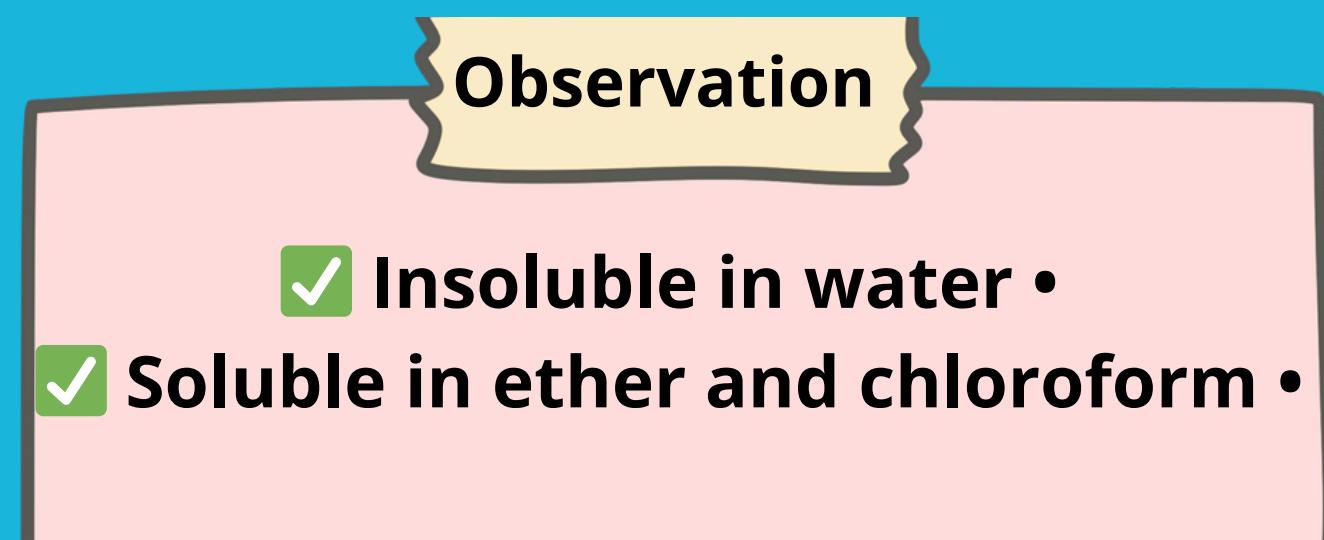


### procedure

1 Add 1 mL of the lipid sample into a test tube

2 Add 1 mL of water and shake gently

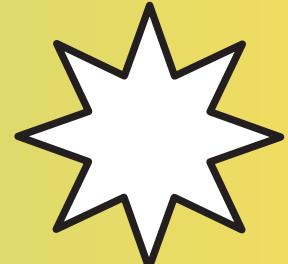
3 Repeat the test using organic solvents such as ether, chloroform, and ethanol



## Test 2: Unsaturation Test (Bromine Test)

### **:Principle**

**Unsaturated fatty acids contain double bonds that react with bromine, causing the disappearance of bromine's brown color**



**Add a few drops of bromine solution in chloroform to the lipid sample**

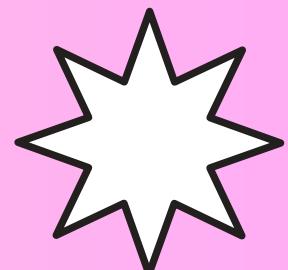
**.Observe the color change**

**Observation:**  
**Disappearance of • brown color → • Unsaturated lipid**  
**No change in color → • Saturated lipid**

# Test 3: Acrolein Test (for Glycerides)

## **:Principle**

**When glycerides are heated with potassium bisulfate ( $\text{KHSO}_4$ ), acrolein is produced, which has a pungent odor**



**Mix a small amount of lipid sample with  $\text{KHSO}_4$  (solid)**

**Heat gently over a flame**



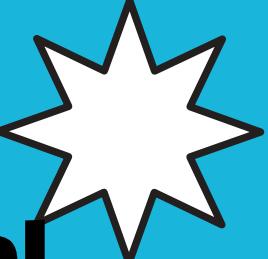
**Observation:**

- Pungent odor (similar to burnt fat) → Presence of glycerides.**

# Test 4: Saponification Test

## :Principle

**.Alkaline hydrolysis of fats produces soap (fatty acid salt) and glycerol**



## procedure

Add 2 mL of lipid sample to 2 mL  
.of alcoholic NaOH solution

Add cold water and  
.shake

.Add cold water and shake

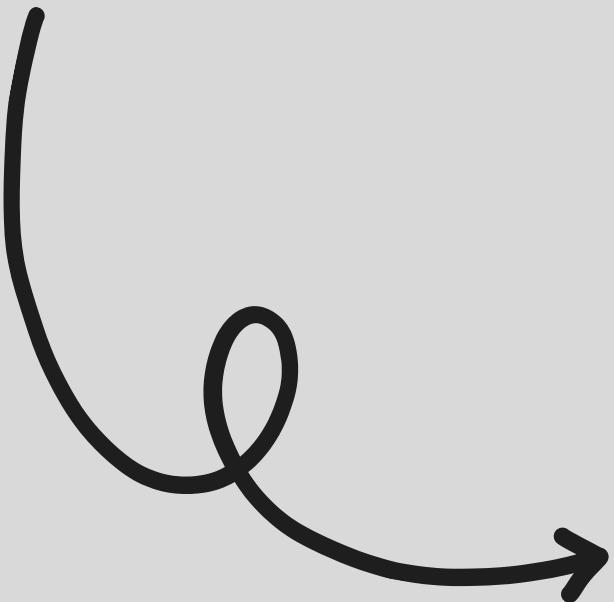
## Observation

- Formation of foam →  
Positive test for saponifiable  
lipids.

# THANK YOU!



”لَا حِيَاةٌ لِمَنْ يَظْلِمُ وَاقْفًا عَلَى  
الضَّفَافِ، خَائِفًا مِنَ الْأَمْوَاجِ  
وَالْأَعْصِيرِ، الْحِيَاةُ لِمَنْ  
يَتَحَركُ، يُقْدِمُ، يُقْبِلُ، يَخُوضُ،  
يَتَعَثِّرُ، يَنْهَضُ، يَصْبِرُ، حَتَّى  
يَظْفَرُ أَخْيَرًا.”



# ELEMENTS

