

GUIDELINES FOR LAB SUBMISSIONS

NAME: Your Names

TITLE: Analysis of Food Dyes in Beverages

INTRODUCTION

Five paragraph intro on:

1. Qualitative vs Quantitative data
2. Spectroscopy
3. Dyes used in food manufacturing
4. What dyes being investigated in this study
5. Beer's Law
6. in this study
 - a. Determine the relationship between...
 - b. We hypothesized that...
 - c. Our results indicate that...

MATERIALS METHODS

- a) Write out your experimental design.
- b) What were your controls?
- c) What was measured?
- d) What is the independent variable for this experiment?
- e) What is the dependent variable for this experiment?
- f) Write out all mathematical equations used to make serial dilutions?
- g) How many trials were done?

RESULTS

- a) Provide all of your data in this section.
- b) 1 paragraph explaining each figure (all figures at the back).
- c) You must have transition statements to move the reader through the

CONCLUSION:

- a) Explain how your data either matches or contradicts your hypothesis.
- b) Explain how the results compare to placement on the periodic chart.

Figures 1 per page

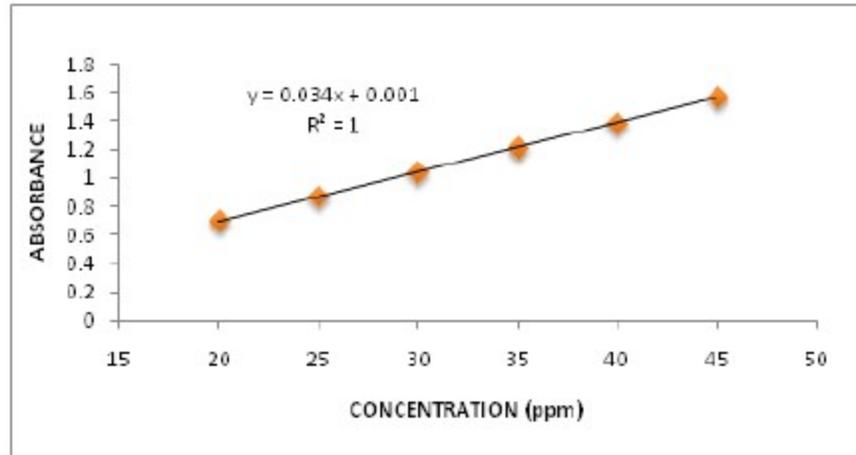


Figure 1: Beer's curve (meaningful figure legend – what-why-what)

Figure 2: Dyes being examined (meaningful figure legend – what-why-what)

Figure 3. Dyes present in beverages and concentrations (meaningful figure legend – what-why-what)