

## **Biochemistry: from supermarket to laboratory**

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After new campi as Instituto Multidisciplinar em Saúde (IMS/UFBA) started working, it was necessary to develop practical classes using domestic reagents at Biochemistry to Pharmacy (IMS078). Firstly, students visited a supermarket to read nutritional information at label and select possible products to be used in class. Moreover, chemical processes and fermentation were discussed as different foods and drinks were analysed. Some food were taken to laboratories so that biomolecules qualitative analysis were carried on. Domestic use reagents as pharmaceutical iodine solutions, commercial NaOH and vegetable pigments were used. The substances identified were reductant glycid, starch, fatty acid, triacylglycerol and protein. Reactions allowed to identify fungi and vegetable tissues. Moreover, invertase and alfa-amilase activities were determined. After discussions in class, students could improve biochemical knowledge as well as distinguish between milk or lactic drink, animal fat or vegetable hydrogenated fat, honey or glucose. After that, students produced kits and wrote laboratorial notes for use in classes with the rest of the group.

**Key words** : Education, biochemistry, laboratory