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Product Name :

Consumer Chemistry Science Kit

Product Code :

SLE/CH/113



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Description :

Consumer Chemistry Science Kit (Product Code: SLE/CH/113) is a kitchen-themed chemistry kit used to teach chromatography, chemical identification tests, enzyme action, titration and the chemistry of cleaning products in school and college labs. It contains enough materials for fifteen groups, so a full class can work through each technique using materials found in an ordinary kitchen. It is supplied by **Jain Scientific Equipments Pvt Ltd (ScienceLab)**, Ambala, India, as a chemistry teaching kit for integrated science courses.

Key Details

Parameter	Detail
Theme	Scientific techniques applied to common kitchen materials
Group capacity	Enough materials for fifteen groups
Chromatography	Separation of commercial food colours
Chemical tests	Identifying an unknown cooking ingredient
Enzyme study	Protein-digesting ability of a common meat tenderizing enzyme
Titration	Quantifying vitamin C levels, then testing an unknown juice or soda
Cleaning materials	Differences and similarities between soap, hand dishwashing detergent and machine dishwashing detergent
Not provided	The juice or soda used as the unknown in the vitamin C test
Shelf life	Depends on the chemical, its grade and storage conditions; ask us for the expiry date of the batch you are quoted
Product code	SLE/CH/113
Supplied by	Jain Scientific Equipments Pvt Ltd (ScienceLab), Ambala, India

What Is the Consumer Chemistry Science Kit Used For?

Most teachers spread the activities over a short sequence of practical lessons, each introducing a different technique. The food-colour chromatography shows that one commercial colour can contain several dyes; the chemical tests train students to reason from observations to name an unknown ingredient; the meat-tenderiser activity turns protein digestion into something visible; the vitamin C titration develops careful end-point judgement; and the detergent comparison links structure to cleaning action.

Students can bring in a juice or soda of their own for the final vitamin C test, which gives the unit a satisfying real-world ending. Give each of the fifteen groups a labelled tray, keep the enzyme activity away from heat sources until it is needed, and collect results in a shared table so class data can be compared. Because the investigations draw on both chemistry and biology, schools often run it with other themed chemistry experiment kits in India so a single topic, such as food science, carries across a term.

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