

The Biuret test identifies the presence of proteins in foods. The Biuret solution contains 3 drops of 2% copper sulfate with 5 drops of 6M sodium hydroxide. A positive result produces a purple in appearance and a negative will be a light blue.

In our study, a spectrometer was used to measure the absorbance at 540nm of the different samples. A calibration curve was used to determine the levels of protein in each egg. Using the Biuret test we determined the protein levels in organic and inorganic eggs.