

Scientific Investigatory Projects 2026

Sub : Chemistry (043)

Class : XII-A

You all need to follow the instruction and write the project accordingly.

1. Use only A4 pages
2. Use channel file
3. Staple with front page before using channel file.

The following points should be included in your project:

1. Colour front page.
2. Table of content/ Index
3. Certificate (Printed)
4. Declaration (Printed)
5. Acknowledgement (Printed)
6. Introduction
7. Theory
8. Apparatus required
9. Diagram
10. Observation
11. Conclusion
12. Bibliography

The following projects are:

1. Preparation of soybean milk and its comparison with the natural milk with respect to curd formation, effect of temperature, etc.
2. Study of digestion of starch by salivary amylase and effect of pH and temperature on it.
3. Study of quantity of casein present in different samples of milk.
4. Study of common food adulterants in fat, oil, butter, sugar, turmeric powder, chili powder and pepper.
5. Preparation and study of properties of colloidal solutions.

Project 1 : From roll 1 to 10

Project 2 : From roll 11 to 20

Project 3 : From roll 21 to 30

Project 4 : From roll 31 to 40

Project 5 : From roll 41 to 52