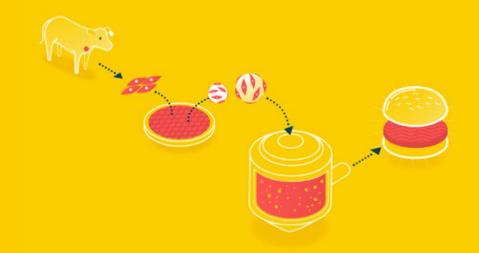
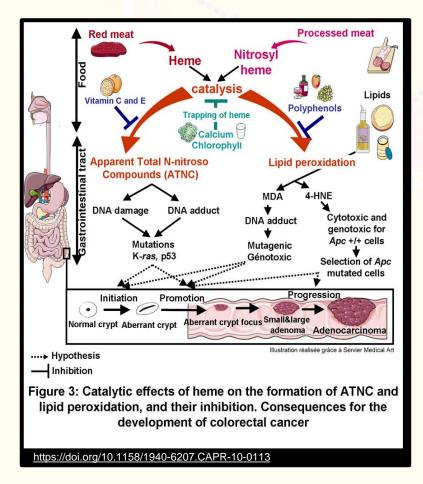
Tufts University BME174 – Cultured Meat Lab

Week 13: Oxidation Assay

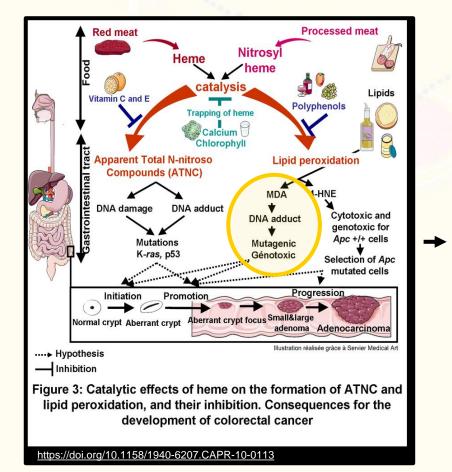


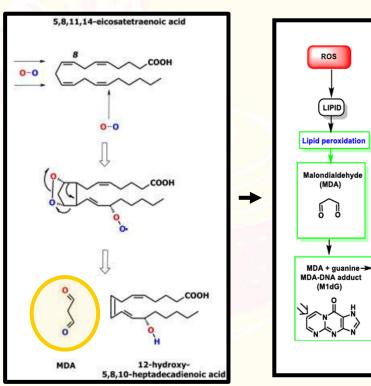


Red/processed meat & lipid oxidation

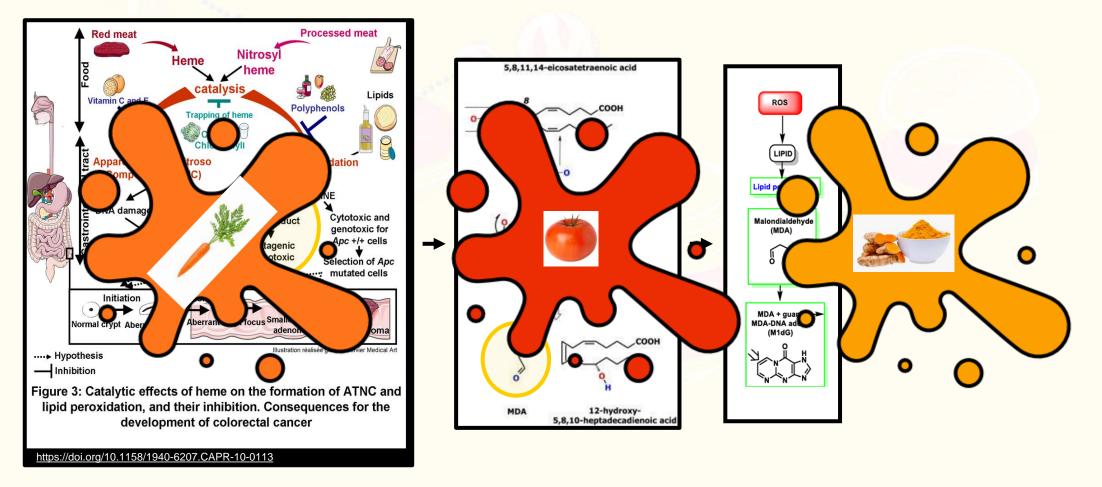


#### Red/processed meat & lipid oxidation



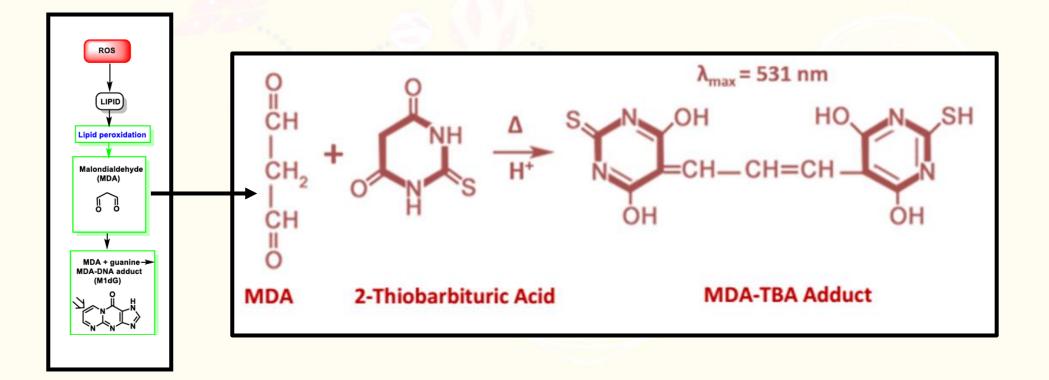


#### Red/processed meat & lipid oxidation



Measures MDA

Measures MDA – *relevant* byproduct of lipid oxidation

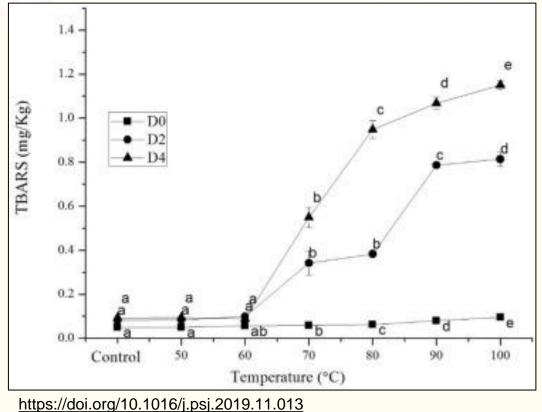


## Today:

#### 1. "Cook" cells to introduce oxidative challenge

- Heat at 100C
- 2. TBARS assay
  - Lyse cells (freeze-thaw)
  - Prepare standard curve
  - Heat samples to 100C for 1 hr
  - Place on ice for 10 mins
  - Centrifuge for 10 mins
  - Read absorbance at 535 nm





## Module 3 Lab Report Suggestions

- Overall the quality has greatly improved since Lab Report 1
- Be sure that results can be read mostly in isolation of other sections (how most scientific papers are read)
  - Figures appear after relevant results have been explained
  - Add figures after they are introduced in text (not all at end of section)
- Discussion should explain your own results
  - Provide hypothesis for outcome of experiments (with citations to support)
  - Also include how these results will inform your next test

### Module 3 Lab Report Suggestions

- We suggest you make the following figures and maybe 1 or 2 more:
  - Class 10: Original table/figure clearly showing the different antioxidant media being tested (feel free to be creative on presentation-graphical abstracts are very in right now)
  - Class 11: Two bar charts comparing cell viability of different concentrations for each antioxidant. Make sure to include error bars and appropriate axis titles.
  - Class 13: Scatter plot of standard curve with line of best fit (appropriate axis titles). Bar chart comparing lipid oxidation of 3 conditions (with error bars).

#### DUE: MAY 9TH @ 5:59PM