



Let's Enjoy the Change of Color



Let's look for foods and plants around us that can determine the nature of an aqueous solution.



Change of color in aqueous acids and alkalis.

Materials

- Skin of grape
- Blueberry juice
- Petal (Ex, Red Sapphire)
- Tea
- Liquid of konjac
- Lemon juice or vinegar
- Plastic bag
- Water
- Salt (little)
- Plastic egg container



How to do

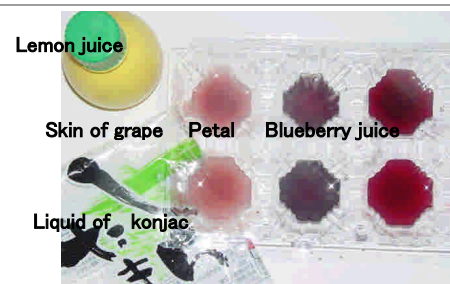
How to make a petal solution

Put about 10 petals and 2 or 3 drops of water and salt into the plastic bags and rub them for 5 minutes. (Refer to Experiment No.6 when you use skin of grape).



Take the juice of the petals

1 Pour the petal solution in the two space of the plastic egg container. (Skin of grape juice have to be thin with water five times)



Before the experiment

2

Drop lemon juice (or vinegar) in one sample of each solution and liquid of konjac on the other. Observe the change in color.



After the experiment

Progress

Look for another

- ◆ Let's try to look for other things around us that can change the color of an aqueous solution.
- ◆ Noodle of YAKISOBA contain salt water. Salt water is an alkaline.
- ◆ Let's try to fry noodle and purple cabbage before putting sauce.
- ◆ How about curry powder?



YAKISOBA with red cabbage



Tea and lemon

※ Red cabbage contains pigment called anthocyanin that can change the color of an aqueous solution (acid or alkali).
Curry powder contains pigment called curcumin, which changes its color to pink in alkaline.