Student experiment (1st - 4th grade)	Acids in sweets	Time: max. 15 min.
Safety:		
Instruments:	two glasses	
Chemicals:	<ul> <li>indicator paper</li> <li>winegums (or other sweets such as gummy bears)</li> <li>a lollypop</li> <li>water</li> </ul>	
Experiment:	<ul> <li>Place 2-3 winegums in glass 1 and barely cover them with water. Do the same in a second glass with the lollypop.</li> <li>Let the glasses sit for a few minutes and stir them occasionally to aid in dissolving the sweets.</li> <li>Dip a piece of indicator paper into glass 1 and observe the color change. Repeat for glass 2. What do you observe?</li> </ul>	
Advice for the teacher:	The pupils should learn that sweetness does not give a direct indication of whether acids are in sweet foods or not. Eating too many sweets can therefore often lead to a sour stomach and the unpleasant problems associated with it.	

