

Student experiment
(1st - 4th grade)

Sugar and acids

🕒 Time: max. 15 min.

Safety:

Instruments:

- two glasses
- a pipette
- a teaspoon

Chemicals:

- red cabbage juice
- sugar
- lemon juice

Experiment:

- Place one full pipette of lemon juice in glass 1 and glass 2. Carefully drip a few drops of red cabbage juice into each glass until a strong red color can be seen.
- Finally, put one-half a teaspoon of sugar into glass 2 and stir it for a few seconds.
- Compare the color of both glasses. Observe if any color changes take place. What do you see?

Advice for the teacher:

There is no color change after adding the sugar.

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.