

Processing foods

Investigation 1:

Making and testing red cabbage indicator

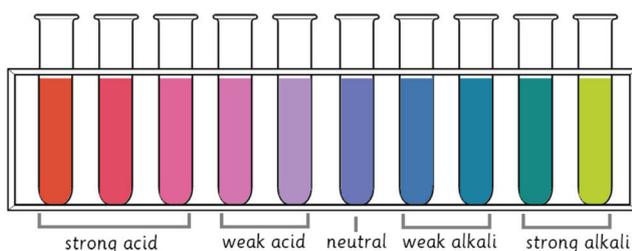


Making your red cabbage indicator solution:

- Take a small handful of shredded red cabbage and put it in a beaker;
- Pour on boiling water and leave for ten minutes; and
- Filter the warm solution and collect the red liquid in a second beaker. This is your red cabbage indicator solution.

Testing your red cabbage indicator solution:

- Put the solution you are testing in a test tube (3-4 cm deep);
- Add enough red cabbage indicator solution to see the new colour; and
- Match the colour of the solution to the indicator colour chart below:
- Record your results in a table.



The science explained:

Red cabbage contains a pigment called anthocyanin. The pigment changes colour according to the concentration of acid particles – the higher the concentration, the redder the solution. The lower the concentration, the yellower the solution.

