

## Acids and Bases in Food

**Aim:** To test for the different acids and bases in our kitchen pantry.

### **Equipments:**

- Spot plates
- Universal indicator paper
- Universal indicator chart
- Lemon juice, Raro drink, Starch solution, Baking soda solution, Milk, Coffee, Water, Tea, Sugar solution, Vinegar, Dishwashing liquid.

### **Method :**

- Take a small sample of each solution on the spotting tile.
- Dip the universal indicator paper into each solution one at a time.
- Compare the colour change of the indicator paper with the colour on the chart.  
This will help you decide whether the given ingredient is an acid or a base.

### **Observation**

<b><u>Ingredient</u></b>	<b><u>Observation( Colour change on the paper)</u></b>	<b><u>Acid or base</u></b>
Water		
Lemon Juice		
Raro Juice		
Baking Soda solution		
Coffee		
Milk		
Tea		
Vinegar		
Sugar solution		
Starch solution		

Dishwashing Liquid		
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**Conclusion:**