

Rubber Egg?!

Can food have a chemical reaction?

What You Will Need:

- 1 egg
- A clear cup
- White vinegar



The Steps (Procedure):

1. Carefully place an egg into the cup or bowl.

**Write down your observations of the egg.
How does the shell feel?**

2. Pour enough white vinegar into the cup to completely cover the egg.
3. Wait 24 hours before observing.



What did you see (Observations)?

- How did the shell feel?
- Did you notice that would suggest that a chemical reaction occurred?

What else did you think was cool about this experiment?



How and Why:

Food definitely has a chemical reaction! Good cooks know a lot of chemistry even though they don't work in a chemistry lab. In this experiment, you “cooked” your egg in the acid. Acids are well known to change the shape of proteins, often turning them from gooey materials into solids.

Ready for More? Carefully rinse and wipe any material off the egg. Discard the old vinegar and place the egg in the fresh vinegar. How does the egg change in the next 2 to 3 days?