

Science, Technology, Engineering, and Mathematics

Acetic Acid

Objective

To learn how different types of common acids affect food composition.

What You Need

- Lemon juice
- White vinegar
- Water
- Pasta
- Potato
- Cheddar cheese
- 6 iars



- 1. Obtain the 6 jars and fill 3 with Lemon juice and 3 with white vinegar.
- 2. Dilute all three jars with 50% water and 50% of the acid (fill jar ½ way)
- 3. Put pasta in one jar with lemon juice and one with white vinegar, and do the same with the potato and cheddar cheese.
- 4. Observe the foods for 8 days while taking notes on how the acid affects each food.



Questions

- 1. Which food showed the most change in appearance at the end of the eight days?
- 2. Which type of acid affected the foods the most?
- 3. If you could do this project again what would you change?

This activity is brought to you by the Anthony Wayne FFA



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