

Ph'ing in the Kitchen, part 2

Abstract:

pH indicators change colors to indicate acidity or basicity. Red cabbage juice can be used to make pH test strip indicators. Red cabbage juice is purple in color, but turns red when an _____ is detected and blue-green when a _____ is detected.

Introduction:

Red cabbage juice was used to make _____.
The pH test strips were used to test for acids and bases.

Method:

___ I steamed my red cabbage and collected the juice to make my pH indicator.

___ I boiled my red cabbage and collected the juice to make my pH indicator.

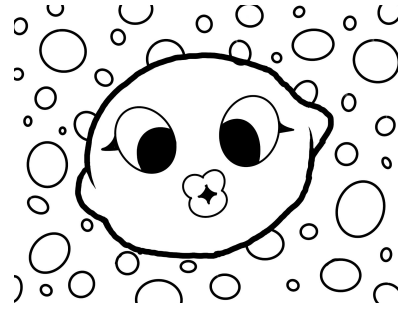
___ I used a blender to make red cabbage juice and filtered out the juice to make my pH indicator.

I soaked my coffee filters in red cabbage juice for an hour and hung them to dry.

These foods/items found in my kitchen were tested for acidity and basicity with my pH test strips.

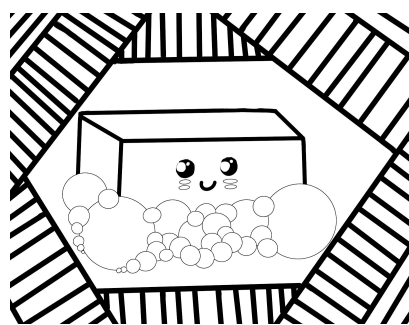
Results and Discussion:

These pH test strips detected the presence of an acid. (Paste the pH testers that detected an acid here. Be sure to label your testers with the foods/items you tested. Also, feel free to discuss your findings if you would like.)



**Coloring graphic courtesy
of Lily Blakely.**

These pH test strips detected the presence of a base. (Paste the pH testers that detected a base here. Be sure to label your testers with the foods/items you tested. Also, feel free to discuss your findings if you would like.)



Coloring graphic courtesy of Lily Blakely.

Discussion:

pH test strips are useful in detecting acids and bases. (The space below may be used to talk about your experience making pH test strips and using them to detect acids and bases.)