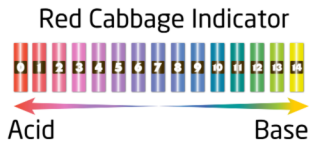


RED CABBAGE INDICATOR



You'll need:

- Red cabbage - chopped
- Water
- A saucepan
- A sieve
- Jug or bowl
- Cups or small containers
- Different substances to test, for example:
 - bicarbonate of soda
 - vinegar
 - lemon juice



Instructions

Ask an adult to help with this activity

Place the chopped cabbage into a pan, cover with water and simmer for 5-10 minutes.

Sieve the water and cabbage into a jug - you will notice that the cabbage liquid is very purple in colour.

Leave to cool for about 30 minutes.

Add a small amount of each test substance to separate containers.

Add a little indicator to each test substance and watch it change colour!

Why does this work?

We use a substance called an indicator to test the pH of a substance. An indicator changes colour in the presence of an acid or alkali. Red cabbage contains a pigment called anthocyanin which is what changes colour.

© Science Sparks™

Adult supervision required. You are responsible for your own safety.

www.sciencesparks.com