

Testing the pH of Foods

Objectives

This is a great activity to do as a wrap up to studying acids and bases. Students will use their prior knowledge and process skills to make predictions about the placement of common foods on the pH scale.

Procedures

1. Obtain samples of the various foods
2. Before testing any of the substances put your predictions on the chart.
3. Carefully dip one half of the litmus paper into a substance. Record if the substance was an acid or a base.

Foods to be tested:

***Safety Precautions:** Foods used in a science lab should not be consumed.

apples	lemon
oranges	celery
pickle juice	olive juice
2% milk	potato
cucumber	pear juice
tomato	apple juice
tuna	Lime
orange juice	peach syrup
salad dressing	banana-peppers
soy sauce	banana

Materials:

pH test paper; pH 1 -14
distilled water
50 ml beakers
forceps
sharp knife

