

## The Apple Experiment

### Equipment:

- An Apple (will also work with a potato)
- Three bowls
- Solution A – 50ml water
- Solution B -5g sugar + 50ml water
- Solution C – 50ml Lemon juice
- Clock

### Method:

1. Select an apple.
2. Prepare the three containers ready, one containing water, one containing sugar and water, and one containing the lemon juice.
3. Cut up the apple into pieces about 5cm long.
4. Leave one sample of apple on a plate and quickly place one sample into the water, one into the sugar solution, and one in the lemon juice.
5. Leave the experiment running for about 1 hour.

### Results:

You should see browning in some of the samples. Compare the test apple on the plate with the other containers. What conditions prevented browning most? Why might this be useful information in preventing food waste?

Collect your data from the test and then write a summary based on the scientific evidence you have collected.

### Further Investigation:

What other fruits do you know that go brown? Could you repeat this investigation to find out if there is a best solution overall for a number of fruits? Will this method work for all fruits?

