

GROUP WORKSHEET

Disappearing Egg Shell

Need:

Egg
Glass
White Vinegar

How to:

In the cup carefully place the egg

Cover it with vinegar

Leave for 24 hours

Rinse the egg under water

Be careful when rinsing to not break the eggs membrane

If the shell still remains place back into the cup and cover again with vinegar and leave for a further 24 hours

Rinse the egg under water the egg shell should have now dissolved

Seeing the CHEMICAL REACTION



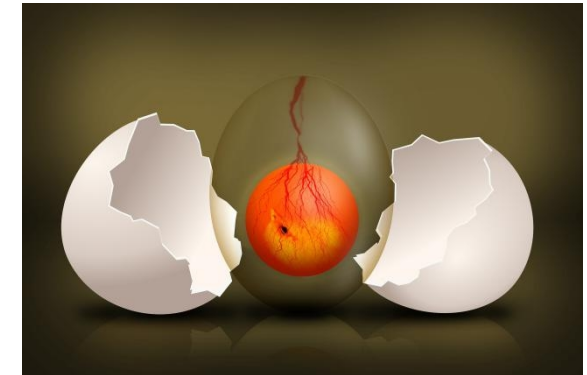
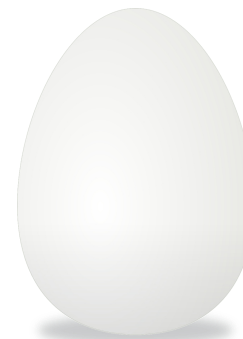
When the egg has been in the vinegar for awhile you should see bubbles collect around the shell

This is a sign that the chemical reaction is taking place

White Vinegar is also known as ACETIC ACID

The Acetic Acid eats away the shell of the egg which is made of Calcium Carbonate, leaving the egg in its membrane without the shell

The egg membrane is not eaten by the Acetic Acid which leaves the egg intact minus the shell



Can you bounce the egg without it's shell?