

INTRODUCTION

- PREDICT: How do you think food scientists make extreme or odd candy flavors?
- 2. How will we measure the 'sourness' of a candy? What scale should we use?
- 3. Which candy do you think will be the most sour? Which one will be the least sour?















- In your group, make predictions about how you think you will rate the candy in front of you.
- Starting with candy number 1, have your timer ready and pencil in hand. Write down your observations about the candy.
- All group members, when ready, should put candy number 1 in their mouths. Begin timing. Be sure all members can see the timer. Record the number on the timer when you initially feel sourness. Record the end time when the candy either tastes less sour, or no longer feels sour to you.
- Record results in your table. Take a drink of water and prepare for the next candy. Write down your observations about the next candy.
- All group members, when ready, should put candy number 2 in their mouths. Begin timing. Be sure all members can see the timer. Record the number on the timer when you initially feel sourness. Record the end time when the candy either tastes less sour, or no longer feels sour to you.
- Record results in your table. Take a drink of water and prepare for the next candy.
- Repeat these steps until you've gotten through all of the different candies.
- Complete the chart, and decide which candy you think was the most sour, and which one was the least. 8.
- 9. Record your results on the pH scale of acidity.
- Answer the conclusion questions. 10.

WHERE DOES EACH CANDY FALL ALONG THE PH SCALE?

