

# [Water and vinegar egg](https://assignbuster.com/water-and-vinegar-egg/)

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ROLL 9 ISLOM JALOLOV 12/21/2011 LAB REPORT ROLL 9 ISLOM JALOLOV EGG LAB REPORT PURPOSE: WHICH IS MORE PERMEABLE SALT WATER, VINEGAR, OR CORN SYRUP APPARATUS: STRING, RULER, E-BALANCE, 250 ML BEAKERS, PEN MATERIALS: EGG, WATER, SALTY WATER, CORN SYRUP, VINEGAR INTRODUCTION: I AM DOING A LAB REPORT ABOUT EGGS, I’M USING SALTY WATER, VINEGAR, CORN SYRUP, AND I AM GOING TO TRY TO FIGURE OUT WHICH IS MORE PERMEABLE THAN ALL. REALISTIC STATEMENT: YES MY RESULTS ARE REALISTIC PROCEDURE: STEP #1: COLLECT ALL THE SUPPLIES I NEED STEP #2: HAVE A NOTEBOOK TO COPY THE DOWN THE RESULTS

STEP #3: FOLLOW THE INSTRUCTIONS, THAT SHOWS HOW TO DO THE TESTING ON EGGS STEP #4: OBSERVE WHAT I HAVE CONCLUSION: THEREFORE ALLMOST ALL OF THEM ARE PERMEABLE DATA TABLE 1From: vinegarTo: corn      syrup | -Height increased from vinegar in 2 daysFrom: 16 cmNormal eggTo: 19cmAfter vinegar-But the egg deflated and diameter was UndeniableAfter corn syrup     | -Width increased from vinegar in 2 daysFrom: 14. 5cmTo: 17cm-Egg deflated in the corn syrup and diameter was Undeniable| 100. 2gEgg smelled like vinegar till the end of the experiment118. 6gCorn syrup did not change color| Before the project-58. g Egg was still white, although, it’s crust was very smoothAfter vinegar egg was smooth and had liquid’s smellAfter vinegar-87. 7gEgg deflated after corn syrupCorn syrup71. 9g| 2From: VinegarTo: water| -Height increased from the vinegar that egg was in for 2 daysFrom: 16 cm Normal eggTo: 18cm After vinegar-After water egg’s height increased21cm After water| Mass of the vinegar: 149. 8gEgg was on topPlus the egg swelled the liquidMass of the water; 98. 2gEgg was in its biggest state| Mass of the vinegar: 149. 8gEgg was on topPlus the egg swelled the liquidMass of the water; 98. gEgg was in its biggest state| Mass of the eggMass after vinegarMass after waterEgg was seen throughIn white orange dots all over the egg| 3From: vinegarTo: salt-water| -Height increased from the vinegar that egg was in for 2 days From: 16. 5 cmNormal egg heightTo: 20 cmAfter vinegar-And when the egg was in water for 1 day it decreased in height by 2 cm 18cm after water| -Width increased by 3. 5 cmFrom: 14. 5cmNormal eggTo: 18cm     After vinegar-And when the egg was in water for 1 day it decreased in height by 2 cm(16cm) after salt water| Mass of the vinegar; 108. gEgg soak the liquidMass of the salt water: 130. 5gEgg soak the liquid| Mass of the egg: 51. 9gMass after vinegar: 61. 4gEgg soak the liquid Mass after salt-water: 81. 9gSmelled like vinegar White colorGummy and very soft Very big in size| GROUP #1 GROUP #2 GROUP #3 DIAGRAM STRING RULER E-BALANCE 250 BEAKER PEN 1. WHAT HAPPENS TO AN EGG IF YOU LET IT SOAK IN WATER FOR A VERY LONG TIME? WHY? The egg usually becomes lose and heavy, also its size gets larger, these things happen because it was in the water 2. WHY DID WE SOAK THE EGG IN VINEGAR?

To see if the egg was permeable to the vinegar 3. WHY DID THE EGG IN THE CORN SYRUP SHRINK? Lots of the go out of the egg and get mixed with Corn Syrup so it gets smaller and its weight changes 4. WHAT HAPPENED TO THE EGG IN THE WATER? WHY? The egg got smaller and it looked little bigger than the first time. It changes because I think the Corn Syrup has elements that shrank the egg but water doesn’t. 5. WHAT HAPPENED TO THE EGG IN THE SALT WATER? WHY? It got the egg to becomes really small I think because salt has lots of elements so it happen because of the Salt