

Putting the Fizz into Sherbet

Science by ME

Want to put some fizz back in to science with this great science experiment you can do at home?

You can see how Daisy manages to do it on our Science by ME video available on the Museum's website: www.newcastlemuseum.com.au

You will need:

Icing Sugar
Citric Acid
Bi-Carbonate of Soda [Bi-carb]
Jelly Crystals – any flavor and colour you want



A mixing bowl and mixing spoon, measuring spoons, and something airtight to put it in if you don't finish eating all the sherbet out of the bowl!

What to do:

In your mixing bowl add;

1 teaspoon of citric acid, 1 teaspoon of Bi-Carb of Soda, 3 heaped tablespoons of icing sugar and lastly, 2 heaped tablespoons of jelly crystals. As you mix make sure you try and crush all the lumps, especially of the Bi-carb!

When it's all mixed...time to eat.



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What can you taste and feel?

Is it bitter or sweet? What does your mouth feel like? Frothy? You have a chemical reaction taking place in your mouth!

What about the science?

Mixing Bi-card [a base] and citric acid in your wet mouth [all that saliva] creates a chemical reaction that makes carbon dioxide [the bubbles in your fizzy drink]. It's called an acid base reaction. You have just turned your mouth into a science experiment. Well done!

But you can experiment further.

To make different reactions you can add more citric acid for tang, or more icing sugar for sweetness, or more bi-card for fizz [just remember bi-card doesn't taste very good, so too much might make the taste really bitter], or more Jelly crystals for colour and flavour.

Keep doing more science at home!