Kitchen Chemistry and Snackable Science

Spring Semester 2020

Red Cabbage Chemistry

Red cabbage is a very good pH indicator. It contains a pigment called anthocyanin, which changes color when it comes in contact with acids or bases. Watch the Science Guys to learn the process and then test your own solutions to create a pH rainbow.

<https://youtu.be/I18K2upEHLc>

Candy Chromatography

Ever wondered why candies are different colors? Bags of M&Ms or Skittles contain candies of various colors. The labels tell us the names of the dyes used in the candies. But which dyes are used in which candies? We can answer this by dissolving the dyes out of the candies and separating them using chromatography. Follow this link to for the Candy Chromatography directions and video.

<https://learning-center.homesciencetools.com/article/candy-chromatography-science-project/>

[](https://www.sciencebuddies.org/science-fair-projects/project-ideas/FoodSci_p004/cooking-food-science/which-fruits-can-ruin-your-gelatin-dessert?from=Blog#background)Fruit Enzymes

Did you ever notice on the Jello box that it is recommended to avoid adding certain fruits to the Jello? Why? Follow the link to the experiment.

<https://teachbesideme.com/fruit-enzymes-gelatin-experiment/?utm_term=2017-02-19&utm_content=bufferd1a07&utm_medium=social&utm_source=pinterest.com&utm_campaign=buffer&fbclid=IwAR0Qv7zLBf5Y1rERzC4CbUw1UhQ5zkfdKn7RV1E6TjdRjWAPsBbk7zm-eKs>

Check out the Science Buddies link for a great explanation how gelatin sets and how proteases (enzymes) work.

<https://www.sciencebuddies.org/science-fair-projects/project-ideas/FoodSci_p004/cooking-food-science/which-fruits-can-ruin-your-gelatin-dessert?from=Blog#procedure>

Ice Cream in a Bag

[https://www.thoughtco.com/how-to-make-ice-cream-in-a-bag-602195?utm\_source=pinterest&utm\_medium=social&utm\_campaign=shareurlbuttons\_nip&fbclid=IwAR2Vj\_-IN3DESxA3q5gbx1gbGEA25qowAEnmiWOO6ipAhixPLQr0ZwUh7NM](https://www.thoughtco.com/how-to-make-ice-cream-in-a-bag-602195?utm_source=pinterest&utm_medium=social&utm_campaign=shareurlbuttons_nip&fbclid=IwAR2Vj_-IN3DESxA3q5gbx1gbGEA25qowAEnmiWOO6ipAhixPLQr0ZwUh7NM)

Food Science-Product Development (Ice Cream!)

<https://www.youtube.com/watch?v=qbXALQ71P0U>

Careers in Food Science and Technology Information Links and Videos

<https://nfs.tamu.edu/home/academics/undergraduate-programs/food-science-and-technology/careers-in-food-science/>

<https://www.topuniversities.com/student-info/careers-advice/what-can-you-do-food-science-degree>



What is food Science? <https://youtu.be/_bJYav37-zw>

Food Scientist and Technologists

<https://youtu.be/cWbaZEIe7GQ>

<https://youtu.be/ULaw7GNjE6Y>

<https://youtu.be/FQ2WMg6rs2s>