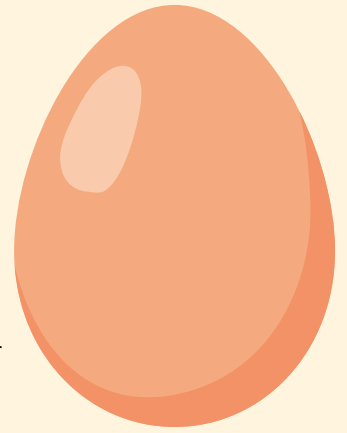


# Egg-speriment



Are you ready for an experiment that will leave you amazed? In our Egg in Vinegar Experiment, we're going to do something super cool with an ordinary egg! We'll place the egg in vinegar, and then something magical will happen! By the end of the experiment, you'll discover how the eggshell becomes softer and bouncier. It's like the egg is turning into a bouncy ball!

## Materials

- Raw egg
- Glass jar/cup
- Vinegar

## Science Behind the Experiment

The Egg in Vinegar Experiment demonstrates a chemical reaction between the calcium carbonate in the eggshell and the acetic acid in the vinegar. The chemical reaction is known as an acid-base reaction.

The acetic acid in the vinegar reacts with the calcium carbonate in the eggshell, breaking it down into its individual components, calcium ions, carbonate ions, and water. As a result, the eggshell becomes softer and starts to dissolve.

After leaving the egg in vinegar for 24 to 48 hours, you'll notice that the eggshell has become softer, and its structure has changed.

## Step 1: Place egg in vinegar

Carefully place a raw egg into a glass or jar. Pour enough white vinegar over the egg to completely submerge it. The vinegar should cover the egg entirely.

## Step 2: Observe and Wait

Watch closely as the vinegar reacts with the eggshell. You'll notice tiny bubbles forming on the surface of the eggshell. Leave the egg in the vinegar for 24 to 48 hours.

## Step 3: Take the egg out

After 24 to 48 hours, carefully remove the egg from the vinegar using a spoon. Be gentle, as the eggshell will be softer now due to the reaction with the vinegar.

## Step 4: Observe changes

Examine the egg carefully. Gently touch the eggshell and see how it has changed.