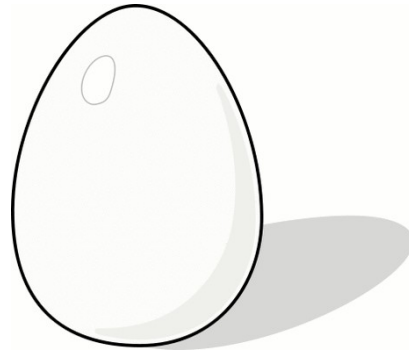


The Transparent Egg

Concept: Chemistry, Acids and Bases

Materials:

- raw chicken egg
- white vinegar
- bowl



Thinking and Predicting Question:

What will happen if the egg shell is dissolved?

What to do:

Place a chicken egg in the bowl. Pour enough vinegar into the bowl to completely cover the egg.

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olved.

What will happen and why:

The vinegar dissolves the eggshell, leaving just a rubbery egg. You can even see the yellow yolk inside! Turn the egg and you can see the yolk move around. The egg will even bounce if you drop it a few inches off of the table.

Vocabulary:

dissolve – to chemically break down and seemingly disappear

Name: _____

Transparent Egg

Materials:

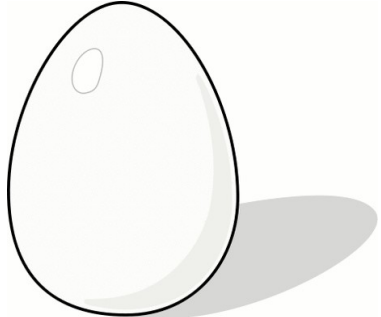
- raw chicken egg
- white vinegar
- bowl

What to do:

Place the egg in the bowl. Pour enough vinegar into the bowl to completely cover the egg.

After 24 hours, you will notice the shell is starting to dissolve. There will be some floating particles on top of the bowl. Carefully pour out the old vinegar, and replace it with fresh vinegar.

After 24 more hours have gone by, you will notice that the egg shell will



What caus



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Describe the egg after the shell was fully dissolved.

Name: _____

Transparent Egg - ANSWERS

Materials:

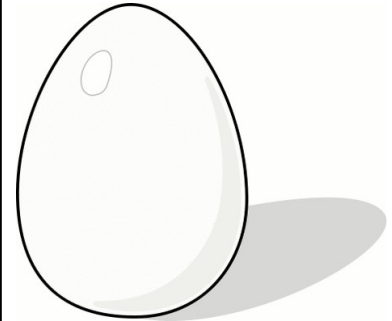
- raw chicken egg
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What to do:

Place the egg in the bowl. Pour enough vinegar into the bowl to completely cover the egg.

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What caused the egg shell to dissolve?

The vinegar is an acid that dissolved the eggshell over time, leaving just a rubbery egg.

Describe the egg after the shell was fully dissolved.

You can see the yellow yolk inside. Turn the egg and you can see the yolk move around. The egg will even bounce if you drop it a few inches off of the table.