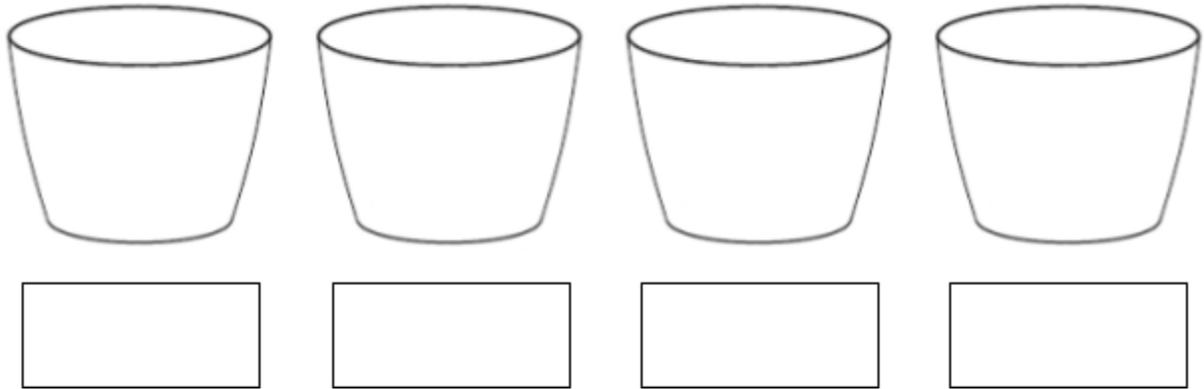
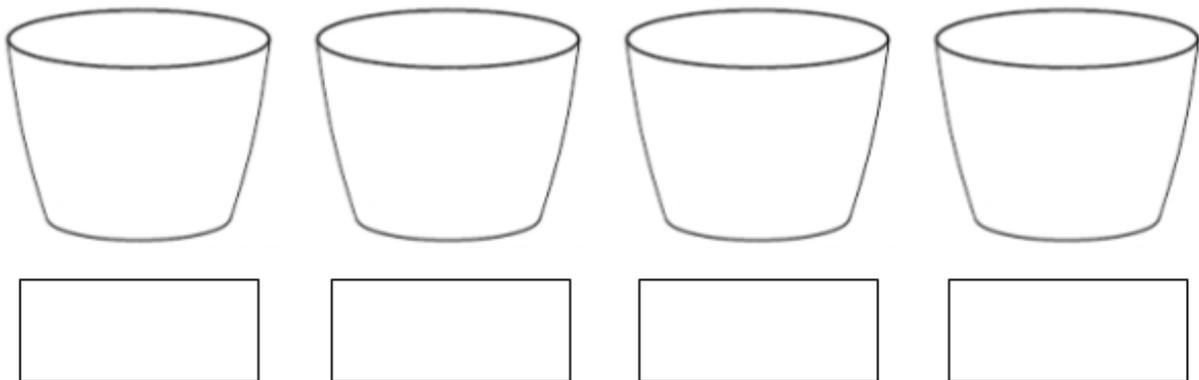


Experiment steps:

1. Label each of your containers: one for lemon juice, one for water, one for baking soda, and leave one blank. The blank one will not change, so we can compare which ingredients stopped the apple from browning.
2. Carefully cut the apple into four pieces by first cutting the apple in half and then cutting those pieces in half.
3. In each container, place one apple piece and the lemon juice, water, or baking soda. Pour one ingredient into the container with the same label.
4. In the containers below, draw an apple piece and label what ingredient was inside.



5. Observe. Set a timer for 10 minutes. After 10 minutes, what do you see in your containers? Are there any changes to the apples?



6. Which ingredient stopped your apples from changing color?

7. After this experiment, do you think acids or bases stop apples from browning? _____