



Science Experiment: Juice Noodles Project: Foods, Science, Chemistry

Supplies:

- Sodium Alginate (gelling agent)
- Calcium Chloride
- Blender
- Juice
- Glass Bowls
- Syringe
- Small Hand-Held Strainer

Time: 15 minutes plus an hour of waiting time

What to Do:

1. Measure out 1 cup of juice. You can use different kinds for variety.
2. Mix 1 tsp of sodium alginate into the juice. Blend it in a blender to remove any lumps. It will start to thicken. Let it rest for at least an hour to let the bubbles escape.
3. After the juice and alginate mixture has rested for a time, it is time to make the juicy noodles. You will need a large pan full of water mixed with the calcium chloride. I mixed in a teaspoon or two of the calcium in the water. You will also want another bowl of fresh, plain water that you can use to rinse the noodles when they are done.
4. Using a syringe, collect the juice mixture and squirt it into the calcium-water solution. In the presence of calcium, the sodium alginate forms into a gel. Remove them from the pan and rinse in the fresh water.
5. Enjoy!

Reflect:

1. What science was involved in this experiment?
2. What happened when juice and alginate mix together? What do we use alginate for?
3. How does this compare to gummy worms?

Apply:

1. What other products are similar to these?
2. How is this type of science used in food science?
3. How is chemistry used in your our everyday life?

Source: http://teachbesideme.com/food-chemistry-turn-juice-solid/?utm_content=bufferb9812&utm_medium=social&utm_source=pinterest.com&utm_campaign=buffer