

Bouncing egg

Τετάρτη, 03 Οκτώβριος 2012 11:36



Bouncing egg that is in the shell

Material:



- in-shell egg,

- vinegar,

- cup

Instruction:



Soak the egg in vinegar for about 24 hours in the refrigerator.

Bouncing egg

Τετάρτη, 03 Οκτώβριος 2012 11:36



At the end of day, you can bounce an egg



Animated Instructions:

Explanation:

Eggshell contains salts - carbonates, which are responsible for the hardness of the shell. In the reaction with vinegar emits carbon dioxide (hence the bubbles in the glass after throwing egg in vinegar) carbonate from the shell in the reaction is converted into carbon dioxide and water - eggshell becomes soft.

Bouncing egg

Τετάρτη, 03 Οκτώβριος 2012 11:36

