Prevent apples from going brown

Experiment instructions

Background:Fruit turns brown when exposed to air because a reaction is happening when a cut piece of fruit is exposed to oxygen. This is called enzymatic browning. The name enzymatic browning comes from the fact that an enzyme located in the fruit reacts with oxygen from the air to turn the fruit brown.

**Hypothesis**

That apple pieces in white vinegar will go less brown compared to apple pieces in lemon juice

**Method**

1. Cut three slices of apple
2. Take out 3 bowls/containers and put water, lemon juice, and vinegar in the one bowl/container each.
3. Label a paper plate “water.”
4. Using the tongs dip apple slice(s) into water for 30 seconds.
5. Take out the apple slice(s) and place the paper plate labelled “water.”
6. Label a paper plate “lemon juice.”
7. Using tongs, place apple slice(s) into the lemon juice for 30 seconds.
8. Take out the apple slice(s) and place on the paper plate labelled “lemon juice.”(make sure to rinse the tongs after each use to avoid cross contamination!)
9. Label a paper plate “control.”
10. Place apple slice(s) on this plate without dipping them into anything.
11. Using tongs, dip apple slice(s) in vinegar for 30 seconds.
12. Place on a paper plate labelled “Vinegar”
13. Record your observations every 10 minutes for 30 minutes
14. Complete section C