

Learning Objective: To Investigate how different liquids react with uncooked eggs.

Context: The three egg experiments are good fun and are a great way of demonstrating scientific processes

to pupils.

Main Activities

How Different Liquids React with Uncooked Eggs

- This experiment needs a couple lessons to complete; it can take up to 48 hours for the egg shells to react with the vinegar and tomato juice.
- To speed up the process, change the vinegar and tomato juice regularly.
- Ensure desks are covered with newspaper; the eggs will smash if dropped from any great height.

Floating and Sinking Eggs

A straightforward experiment involving two hard boiled eggs. Tall plastic beakers are preferable to science beakers as they allow for greater water depth.

Shrinking and Squirting Eggs

- If possible, have uncooked eggs already prepared with their shells removed by placing in vinegar overnight.
- When putting the eggs in water, try adding food dye to the water if possible.
- If food dye has been added, shine a light onto the egg and see a fantastic marble effect.



