



Browning Apples



3. **Method:** Reorganise the steps from the downloadable resource into the correct order below.

Put 3 pieces of apple in each beaker and cover the beakers with cling wrap.

Take each piece of apple out and dab it dry on a paper towel. Compare each piece to the Browning Scale and rate each one on a scale of 1 to 5 (see scale on the next page).

Bend each piece and note if it is bendy or snaps.

Add 50 mL of each solution to the corresponding beaker. Leave the control beaker empty.

Collect equipment and label the beakers with each solution's name: water, vinegar and lemon juice.

Wash all equipment and put it away.

Make notes of any other observations such as smell or texture.

Use the cork borer to bore 15 x 3 cm pieces of apple with the skin removed.

Put the beakers in a shaded area for 24 hours.

Squeeze each piece and note if it is hard or soft.