

CHAPTER 11	Launch Lab: Does It Gel?	BLM 11.0.1
HANDOUT		

Gelatin is a protein obtained as a by-product from the meat and leather industry. Gelatin has a number of food and non-food uses, such as gelatin desserts, chewy candies, and marshmallows. It is also used in margarine and ice cream. In this activity, you will explore how gelatin dessert can be quickly broken down by substances in some familiar foods.

### Safety Precautions



- Your teacher may do this lab as a demonstration.

### Materials

- gelatin (cut into 3 cm × 3 cm squares)
- variety of fresh fruits (cut into 1 cm squares): apple, banana, kiwi, orange, pineapple, strawberry
- balance
- a beaker for each fruit and one for just gelatin

### Procedure

1. In the first column of the data table below, list all the fruits you will be testing. Record data for the gelatin control in the first row.

The Effect of Fruit on Gelatin

Fruit	Mass of gelatin before (g)	Mass of gelatin after (g)	Other observations
none			
apple			
banana			

2. Determine the initial mass of each square of gelatin and place each square in its own beaker.
3. Place three squares of one type of fruit on the gelatin in all but one beaker. Each beaker should have a different fruit. The beaker that contains a square of gelatin only is your control.
4. Leave your set-up on the lab bench overnight.

