

MAKING AN INDICATOR FROM RED CABBAGE

The molecules that give red cabbage its colour can be extracted and used to test the acidity of mixtures. Try preparing this indicator and use it to test various liquids around the house. Expect to see some very colourful results!

MAKING THE INDICATOR



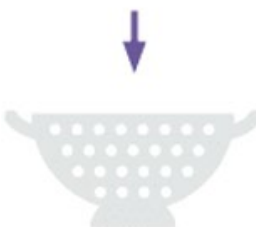
1

ROUGHLY CHOP
THE CABBAGE



2

BOIL FOR A
FEW MINUTES



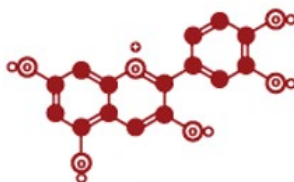
3

STRAIN AND
LET COOL



4

USE AS AN
INDICATOR!



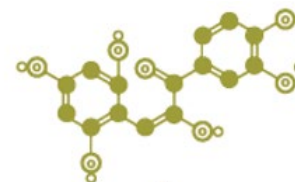
RED (pH <3)



VIOLET (pH 4-7)



BLUE (pH 7-8)



YELLOW GREEN (AT pH >8)

The red cabbage extract can be used to determine whether substances are acidic or alkaline. The structures of the anthocyanin pigments responsible for the colour of red cabbage change subtly in response to acidity. These different structures give rise to the observed range of colours.

TEST OUT YOUR INDICATOR WITH:

- Orange juice
- Soda
- Vinegar
- Baking soda in water

