

COLOUR EXPLORATION EXERCISE

TITLE: Colour & Chemistry: Exploring pH

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A red cabbage juice solution is prepared and used as a natural indicator, to test the pH of various household substances.

KEYWORDS: Chemistry, pH, indicator, colour change

BRIEF DESCRIPTION: The chemistry of colour is explored in this exercise. Visible colour change of a substance often signals a chemical change at the invisible molecular level. By noticing and documenting these changes, students gain experiential insight and then further explore the more complex underlying physical concepts by writing a short essay on pH & Colour. Students perform a hands-on 'kitchen science' experiment, where they prepare a natural pH indicator of red cabbage juice. They then test the acidities of various household substances, and document any colour change in the indicator that they notice. They write their results up using the scientific method, and further delve into the topic by writing a short essay on the fundamental principles of acids, bases, pH and indicators, which they can link back to their experiential kitchen science experiment.

LEVEL: The pH Experiment is applicable to many levels – if a teacher prepares the cabbage juice solution, the experiment can be performed by elementary school students. The cabbage juice solution may be prepared by grade 5 students and higher. The experimental description is suitable for high school students. The essay portion would be suitable for upper level high school and first year university students.

GENERAL INFORMATION:

Exercise Title	Colour & Chemistry: Exploring pH					
Course Title & Level	Understar	nding Colour				
	lst year ur	idergraduate u(r	non-specialist s	cience cours	se)	
Ideal environment	Home: X	Classroom: X (if solution prepared in advance)	Laboratory: X	Online:	(any)	
Duration	2 hours for pH experiment, few days for research essay					
Learning Outcomes	 To notice colour changes of a natural indicator, as it is placed in substances with varying acidities 					
	2. To document and describe the experimental process					
	 To recognize that colour change can indicate an underlying chemical change at the molecular level; colour is the visible manifestation of an invisible process 					
	4. To live	4. To connect scientific principles with elements of our everyday lives				

STEP BY STEP INSTRUCTIONS:

Step	Description	Resources	Duration
		(Materials)	
1.	Coarsely chop ½ head of red cabbage, place in a large pot and cover with water, with 1-2 inches of water above the level of cabbage.	Red cabbage, pot	5min
2.	Boil the pot of cabbage for approximately 20 minutes, until the cabbage is soft, and the water has turned a reddish-purple colour.		20min
3.	Let cool and remove the cabbage. The reddish- purple water is now a natural indicator (it contains anthocyanin), and now can be used to test the acidity of various substances.		
4.	In several clear glasses or plastic cups, pour approximately ¼ cup of various household substances in each cup, and add 1-2 tablespoons of the cabbage juice indicator and note the colour change. (You may need to add more or less of the indicator; you will have to experiment with what works best.) When you document the observed colour in your	Clear glasses or plastic cups, various household substances for testing pH values.	30-45min



	experimental write-up, you could include digital photos to show the colour change (recommended), or include swatches of sample colours (e.g. could use coffee filters, soak them in the indictor solution, and dip them in the various substances).	
5.	Try to estimate the pH of the substance using Table 1 below. After you compete your experiment, you can look up the actual pH for your substances, and give your reference.	15min
6.	Write up your experiment using the Scientific Method: 1. Purpose : State the purpose of your experiment.	1 hour
	 2. Method: Describe how you went about your experimental process (~1/2 page) 3. Observations: best to collect data in a table 	
	Possible format shown in Table 2 below.	
	4. Results & Conclusions : Discuss your overall results. Generally summarize your findings in a few sentences. You will discuss the chemical process in greater detail in your essay.	
7.	Write a 4-5 page (12-point, double spaced) research paper on the chemistry behind pH, and what drives colour change in indicators. Discuss at a molecular level the differences between acidic and alkaline solutions. Discuss the chemical change that an indicator undergoes when it is an acidic vs. neutral vs. alkaline solution and how this chemical change drives the colour change of the solution. Find a representation (molecular diagram) for anthocyanin (the indicator in red cabbage), and how its molecular structure changes in an acidic vs. alkaline environment. Describe how your experimental results and your research on the physical mechanism support each other.	1 week
	format (e.g. APA, MLA- your choice), and make sure you correctly cite any directly sourced material/facts with the corresponding in-text citation style.	



Suggested substances for testing pH:

7-up or other clear pop/soda (hard to see any colour change of indicator with Coke), vinegar, lemon juice, Windex, toothpaste, baking soda, milk (can choose others)

Table 1: pH scale for red cabbage juice

рН	0-1	2-3	4-5	6-7	8	9-10	11-12	13-14
Colour	dark red	pink	Violet	Blue- violet	Blue-ish	Blue- green	Green	Greenish yellow
	strong acid		weak acid	Neutral	Neutral	weak base		strong base

Table 2: Experimental Observations (suggested format)

Expt.	Substance	Colour	Colour after indicator added	Estimated pH	Actual pH	Reference
1	7-Up					
2	lemon juice					
3	Windex					

EVALUATION GUIDELINES:

Suggested Evaluation Guidelines	Criteria
Students followed the directions as specified (e.g. did not put multiple substances in cups, etc.)	Well organized Experimental Observations Table
Students were able to describe what they saw	Students made insightful comments for Results and Conclusions section
Students were able to describe the chemistry of acids, bases and why indicators change colour at the molecular level	Clear description written in essay with all relevant details included
Students were able to link their research on the chemistry of colour with their experimental results	Clear statement linking research with experimental experiences



FURTHER SUGGESTIONS & REMARKS:

Su	ggestions for the teacher	Suggestions for students
• •	ggestions for the teacher Make sure students describe what they actually see, not what they think they should be seeing If they record colours on filter paper – the colour can degrade quickly If they use bleach, bleach is alkaline, so the cabbage juice will turn greenish/yellowish initially. The bleach will then dissociate the anthocyanin molecule, and the colour solution will turn clear, or yellowish – more complex chemistry can be observed Can be some variations in the indicator colour – depends on the cabbage itself, type of pot, pH of water used. Also, various brands of substances may have slight pH variations (e.g. Windex vs. a generic	 Suggestions for students Make sure to use red cabbage Cabbage juice can stain, so be careful with surfaces, clothes, etc.
•	brand), etc. Essay with descriptions of chemical process may be omitted; experiment itself is a fun exercise for all ages	

ADDITIONAL REFERENCES:



(Note – your colours may be darker or slightly different than those shown above) Above figure from: <u>https://www.compoundchem.com/2017/05/18/red-cabbage/</u>

