Red Cabbage PH Indicator

Callyn Snyder & Amanda Halsted

Introduction to Physical Science
C. Dianne Phillips, Instructor
Red Cabbage Juice

Red cabbage juice is an easy way to make your own pH solution. It contains a natural pH indicator that changes colors according to the acidity of the solution, exhibiting a wide range of colors. Red cabbage contains a pigment called flavin which is an anthocyanin. This pigment is also found in other foods such as apples and grapes. When mixed with other liquids or substances, very acidic solutions will turn a red color. Neutral solutions will turn a purplish color, and a basic solution will appear greenish-yellow. The color of the juice changes in response to the changes in hydrogen ion concentration.
When you mix Reb Cabbage Juice with other substances like lemon juice, vinegar, household products like Windex, baking soda, or even Gatorade, the combinations will turn colors depending on its acidity, or pH level.
The pH Scale

The acidity of substances mixed with Red Cabbage Juice is shown with a pH scale.
A pH level less than 7 is said to be acidic.

A pH level of 7 is said to be neutral.

A pH level above 7 is said to be a base, or alkaline.
YouTube It!

http://www.youtube.com/watch?v=6fc8KBz_Igs
References

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http://www.youtube.com/watch?v=6fc8KBz_l9s