# LEGEND

direction

research topic

conclusion and discussion

experiments

safety additional information

## Hey, nature friends!

Have you ever wondered what different solutions contain?

For example milk, cooking oil or sugar water?

# **START**

Which experiments help us determine the presence of carbohydrates, proteins and fats in a solution?

These 3 experiments help you find the answers, but you ave to figure out which experiment leads to the answer you're looking for.

### **NB! Safety** precautions

When using a cooking stove, be very careful and avoid setting the paper on fire!

Teaduskeskus AHHAA

### Proteins

are the both the body's energy source and its **"building blocks**", helping to create muscle, bone and other tissues. Proteins also help our **enzymes** and hormones to function and transport various compounds in the blood.

### Sugar water

In order to produce energy, our bodies need to break down sugars at first. Regular table sugar (sucrose) is broken down into glucose and fructose.

### Fats

are **odourless**, colourless and tasteless substances, either liquid or solid and water-insoluble.

For humans, edible fats are concentrated energy sources – a gram of fat provides us with almost twice as much energy as a gram of protein or carbohydrates.

Cooking oil

- is made from vegetable fat, which is liquid. Animal fat is
- usually solid (except for seal
  - and whale blubber)

### Mik

- is a complex substance, white or slightly yellow biological fluid that contains almost all the chemical
- substances that are essential for the production and functioning of
- living cells.



Let it dry

When the paper is dry, eat it on the stove until the message becomes visible

Use milk to write something on a piece of paper, then pick a second sheet and write something in oil, then write a third message in sugar water.

> Take three shallow bowls or glasses. Pour some milk into the first one, some oil into the second and some sugar water into the third - so that it covers the bottom of the dish.

**EXPERIMENT A** 

SECRET MESSAGE

Add a few drops of food colour and draw some patterns.

Dip a Q-tip in liquid soap and place it in the middle of the bowl/fluid.

Add about half a teaspoon of vinegar to each dish

Stir very carefully

What happens if you add washing detergent to different coloured fluids?

### **EXPERIMENT B COLOURED**

**FLUIDS** 

**EXPERIMENT C** 

**ADDING** VINEGAR

Take three shallow bowls or glasses. Pour 100 ml milk into the first one, 100 ml oil into the second and 100 ml sugar water into the third.

0-0-0-0

1.

Does every fluid react to vinegar the same way?

Did the experiment work with each fluid?

0000



**Sugar** is a natural product that is refined from either sugar cane or sugar **beet**. These are the only plants that contain enough sucrose (16-18%) for commercial extraction.

### Carbohydrates

include starch and various sugars, but also fibre. Carbs are our most important sources of energy.



## **EXPERIMENTS WITH DIFFERENT SOLUTIONS**

Have you ever wondered what different solutions contain? For example milk, cooking oil or sugar water?

Which experiments help us determine the presence of carbohydrates, proteins and fats in a solution?

Does milk contain proteins, fats and carbohydrates?

Did the secret message experiment work with all of the solutions? What happens if you add washing detergent to different coloured fluids? What happens if you add washing detergent to different coloured fluids?

# **CONDUCT 3 EXPERIMENTS WITH EACH FLUID AND DESCRIBE WHAT YOU NOTICED! NB! PAY ATTENTION TO SIMILAR RESULTS!**



Does milk conta	ain 🔵 fats	prote
Experiment C		
Experiment B		
Experiment A		

**ADDITIONAL INFORMATION:** 

# SUGAR WATER



ins

carbohydrates