

## Gummy Candies



### How do proteins react with water?

#### **Materials**

Paper plates

Cups of water

Pipettes or eye droppers

Gelatin Powder

Strawberry Jell-O gelatin is the most popular.

Use sugar-free Jell-O gelatin for those individuals sensitive to sugar.

#### **Procedures**

1. Sprinkle a small mound of Jell-O gelatin powder onto the middle of the paper plate.
2. Use the pipette to make one drop of water in the center of the Jell-O pile.
3. Make another drop of water in a different spot on the Jell-O pile.
4. Repeat the above steps, making a total of 5 water drops.
  
5. Count to 20.
6. Take the tip of the pipette and very carefully push the water drop off (down) the pile.
7. As the water drop is rolled off the Jell-O pile, over to the side of the plate, a gummy candy will form.
  
8. Repeat the above steps.
9. Eat and Enjoy!

#### **Where's the Science?**

Water makes up  $\frac{3}{4}$  or 75% of our human body. Water is found within each of the millions of cells that compose our body. Protein is an essential building block for our bodies. When water reacts with protein, the protein becomes stretchy or gummy. The Jell-O gelatin represents the proteins found in our body. When protein reacts with water, it becomes gummy... and yummy!

Resource -

[www.sciencemadefun.net](http://www.sciencemadefun.net)