Mad Food Science An Apples Life

Fun Food Experiments with Belinda Smith.

Apples are wholefoods. They are taken directly from where they are grown and don't have any extra ingredients added to them to preserve them. In this Mad Food Science experiment, you will learn what happens to real food such an apple when it is open to the air.

Experiment Overview

Take a bite from an apple and then observe what happens to this real food if left out for a week. Understand how when real foods are untampered with, they have a limited shelf life. How does this compare to packaged food do you think?

Preparations

- An apple
- A plate
- Small amount of bench space
- Observation Report (attached)



Apples are real foods

Method

- l. Take an apple. Record your answers on the first part of the Observation Report
- 2. Now take a bite out of the apple and place it on a plate. Record your response answers on the first part of the Observation Report
- 3. Leave the plated apple on a bench (ask mum where you can leave it). Every 2 days for the next week, record what is happening to your apple on the Obsestivation Report
- 4. Submit your Observations and photographs to belinda@therootcause.com.au

The Mad Food Science Experiments are brought to you by Bel Smith, Health & Wellness Coach. For more Mad Food Science Fun, FREE recipes & tips, join our community at **therootcause.com.au**



An Apples Life Observations



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Your Name:		Age:	
Experiment Start Date:/			
Your Initial Observo		ike before the experiment	
2. What did your apple	_	the bite out of it?	
3. What do you predict	your apple will look and	l smell like at the end of	this experiment?
Your Observations 1. Use your table below t		ns	
Day of experiment	What it looks like	What it smells like	What it feels like
End of Day 1			
End of Day 3			
End of Day 5			
End of Day 7			
•	y do you think this wou	ld happen?	-
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