

Name: Joleigh Marnix 12/12/23

## Transparent Egg

### Materials:

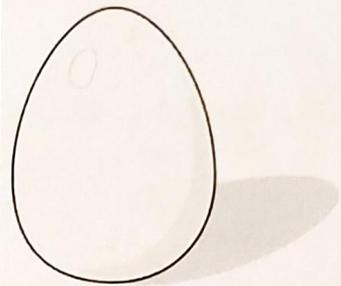
- raw chicken egg
- white vinegar
- bowl

### What to do:

Place the egg in the bowl. Pour enough vinegar into the bowl to completely cover the egg.

After 24 hours, you will notice the shell is starting to dissolve. There will be some floating particles on top of the bowl. Carefully pour out the old vinegar, and replace it with fresh vinegar.

After 24 more hours have gone by, you will notice that the egg shell will have completely dissolved. Take it out of the bowl and observe.



What caused the egg shell to dissolve?

The egg shell is a base and the vinegar is an acid. The acid reacted to the calcium carbonate (the egg shell) and the shell dissolved.

The calcium carbonate did not fully dissolve, a lot of it floated around in the jar.

Describe the egg after the shell was fully dissolved.

When the shell was dissolved from the egg, the egg was slippery, slimy, and squishy. The egg was semi-transparent. You could see where the yoke was but could not actually see the yoke. Also, the egg was larger than a normal egg. The egg swelled up a lot.