Objective
To learn how different types of common acids affect food composition.

What You Need
• Lemon juice
• White vinegar
• Water
• Pasta
• Potato
• Cheddar cheese
• 6 jars

What To Do
1. Obtain the 6 jars and fill 3 with Lemon juice and 3 with white vinegar.
2. Dilute all three jars with 50% water and 50% of the acid (fill jar ½ way)
3. Put pasta in one jar with lemon juice and one with white vinegar, and do the same with the potato and cheddar cheese.
4. Observe the foods for 8 days while taking notes on how the acid affects each food.
**Questions**

1. Which food showed the most change in appearance at the end of the eight days?

2. Which type of acid affected the foods the most?

3. If you could do this project again what would you change?

*This activity is brought to you by the Anthony Wayne FFA*