

# The Chemistry of Fruits and Vegetables

Name: \_\_\_\_\_

**Introduction:** The appearance of fruits and vegetables is very important to most people. Some imperfections do not affect the taste or healthfulness of the fresh produce. Examples include skin blemishes, browning of cut fruit, and odd shapes or sizes. Other imperfections, such as bruises, may be cut off and not affect the taste, while others, such as molds, make the fruit or vegetable inedible. In this activity, you will experiment with the browning of cut fruits and vegetables.

**Hypothesis:** \_\_\_\_\_

Produce Name	Treatment of Food	Color				
		Immediately After Cutting	After 10 Minutes	After 20 Minutes	After 30 Minutes	After 24 Hours

**Think About It!** *(Complete after you have finished the experiment.)*

Suppose you were only going to eat  $\frac{1}{2}$  of an apple and wanted to store the other  $\frac{1}{2}$  to eat the next day. What treatment would you use? \_\_\_\_\_ Why? \_\_\_\_\_

Explain what your experimental results might mean to a chef who wants cut fruits and vegetables to look attractive. \_\_\_\_\_

What was it about your treatment that kept the fruits and vegetables from browning? Use research tools to support your reasoning. \_\_\_\_\_

How do your results compare to those of another group? \_\_\_\_\_