

## Bouncing egg

Τετάρτη, 03 Οκτώβριος 2012 11:36

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*Bouncing egg that is in the shell*

### **Material:**



- in-shell egg,

- vinegar,

- cup

### Instruction:



Soak the egg in vinegar for about 24 hours in the refrigerator.

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At the end of day, you can bounce an egg



**Animated Instructions:**

**Explanation:**

Eggshell contains salts - carbonates, which are responsible for the hardness of the shell. In the reaction with vinegar emits carbon dioxide (hence the bubbles in the glass after throwing egg in vinegar) carbonate from the shell in the reaction is converted into carbon dioxide and water - eggshell becomes soft.



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