

Rubber Egg

What happens when vinegar reacts with boiled egg? Try out this science experiment to find out!

You will need:

- Hardboiled egg
- Vinegar

Directions:

- Place the hardboiled egg in a jar.
- Pour enough vinegar into the jar to completely cover the egg.
- Keep the egg dissolved in the vinegar for 3 days.
- Remove the egg after 3 days when the shell has completely dissolved.
- How does the egg feel? Does it feel squishy? How high can you bounce it?
- Do your own experiment with a raw egg and notice the difference in result.

Why does it happen?

Vinegar is a weak acid and reacts with the calcium carbonate eggshell to produce carbon dioxide. The calcium in the eggshell dissolves completely in the acetic acid and becomes rubbery to feel.

