**Prediction:**
I predict that if we put more bi-carb soda in then it will explode more in my mouth, too much citric acid will make it to bitter.

**Diagram:**
[Diagram of sherbet and bowl]

**Extra Information:**
**Citric Acid:**
Citric Acid is a weak organic acid. It is a natural preservative and is also used to add an acidic, or sour, taste to foods and soft drinks.

**Outcome:**
I think the citric acid was a bit out of date, therefore the Sherbet did not taste very tangy/bitey. The sherbet did not really bubble in your mouth a huge amount, but was still sweet, fizzy and yummy.

**Photograph:**
[Photograph of ingredients]

[Photograph of mixing ingredients]

[Photograph of sherbet in a bowl]

**Photograph:**
[Photograph of the finished product]

Kelly