

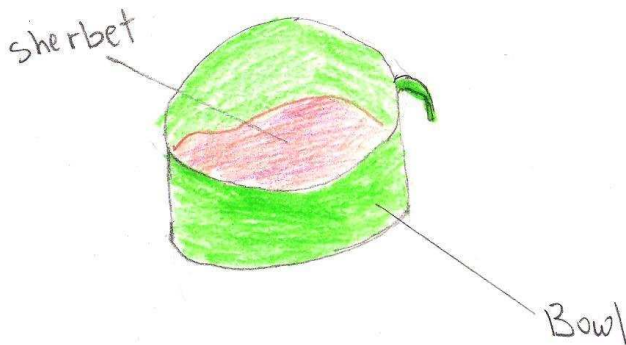
# Sherbet

Monday, 2 Aug. 10

## 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:



## Photograph:



## 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

## Photograph:



## 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I think the citric acid was a bit out of date, therefore the Sherbet did not taste very tangy/bitey.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:

