



High Touch High Tech®

Science Experiences That Come To You

Changing Conditions – Curds & Whey

Supplies:

- Whole Milk
- 2 x Clear Plastic Cup
- Vinegar
- Pipette or eye dropper

Instructions:

1. Pour whole milk into one of your clear plastic cups.
2. Pour vinegar into the other clear plastic cup.
3. Using your pipette or eye dropper, transfer 3 “squirts” of vinegar into your cup of milk.
4. Watch carefully! What’s happening?
 - a. The milk should be separating right before your eyes!

The Science Behind It:

Milk is a chemical colloid. What that means is that it is a mixture of liquids with tiny particles that are spread around the liquid. Our vinegar caused these tiny particles to clump up, forming a solid called “curd.” The liquid portion is called “whey.” By adding the vinegar, you changed the condition in the milk!

Want to do more Changing Conditions Science Experiments? Check these out!

[Space Mud](#)

[Ice Cream Recipe](#)

[Ice Cube Fishing](#)

Become a member of the High Touch High Tech Community!

*Post pictures, leave comments, and stay up to date with
new programs, experiments, current events & more!*