

Pineapple Science Worksheet



Pineapples contain an enzyme called bromelain that helps digest proteins. Gelatin contains a protein called collagen.

Try this science experiment to see how pineapple impacts gelatin!

Materials:

- 10 small chunks of fresh pineapple
- 2 bowls
- Measuring cup
- Kettle
- Water
- Spoon
- 2 containers of gelatin
- 2 quarters

Procedure:

- 1 Mix the gelatin powder with warm or hot water according to the package's instructions.
- 2 Pour an equal amount of gelatin into each of the two bowls.
- 3 Add ten small chunks of fresh pineapple to one bowl. Keep the other bowl plain.
- 4 Create a hypothesis; your best guess about what is going to happen. Do you think that the gelatin with the pineapple will set the same as the gelatin without the pineapple?
- 5 After 3-4 hours, take the gelatin out of the fridge. What happened to it? Record your observations.
- 6 Compare the two bowls of gelatin. Place a quarter on top of each bowl and wiggle the bowls. What happens to the quarter?

My Hypothesis

What do you think will happen? Will the pineapple change how the gelatin sets?
