

Writing the Principles: lab procedure

You will need:

- Skim milk powder
- Water (tap is fine)
- White Vinegar
- Baking Soda
- 2 x 200 ml beaker
- Plastic spoon
- Wooden stir sticks
- Tongs
- Can of beets

- Bleach wipes
- Hot plate
- Thermometer
- Erlenmeyer flask
- Isopropyl alcohol wipes
- 0.5 g glitter
- Safety glasses and gloves
- 15ml centrifuge tube

Procedure:

- 1. Put on your safety glasses and gloves
- 2. Measure 200 ml of skim milk into a 200 ml beaker.
- 3. Put 100 ml of the milk into another 200 ml beaker. Discard the leftover milk.
- 4. Select four slices of beets and place them in the milk. Place the remaining beets in the trash to be discarded.
- 5. Swirl the beets and milk mixture for 30 seconds using a plastic spoon.
- 6. Remove the beets from the milk with tongs and discard them. Your milk should now be a nice reddish pink color.
- 7. Measure 15 ml of the vinegar into a 15 ml centrifuge tube and place in the fume hood for 20 seconds.
- 8. Warm the milk to 45°C
- 9. Add the 15 ml of vinegar to the beaker with the milk.
- 10. Gently heat and stir using a plastic spoon
- 11. As soon as it curdles remove it from the heat
- 12. Decant the liquid from the solid into the waste container while your lab partner recites the alphabet backwards.
- 13. The solid that you have left is called Casein. Wash the casein with an isopropyl alcohol wipe to remove any traces of vinegar.
- 14. Add a 4.75 grams of baking soda, 0.5 g glitter, and stir with a stir stick
- 15. Add 30 ml of water and then let the mixture stand for a few days in a dry climate so that some of the water evaporates and you get the correct consistency of glue.
- 16. Using bleach wipes, thoroughly clean your work station.