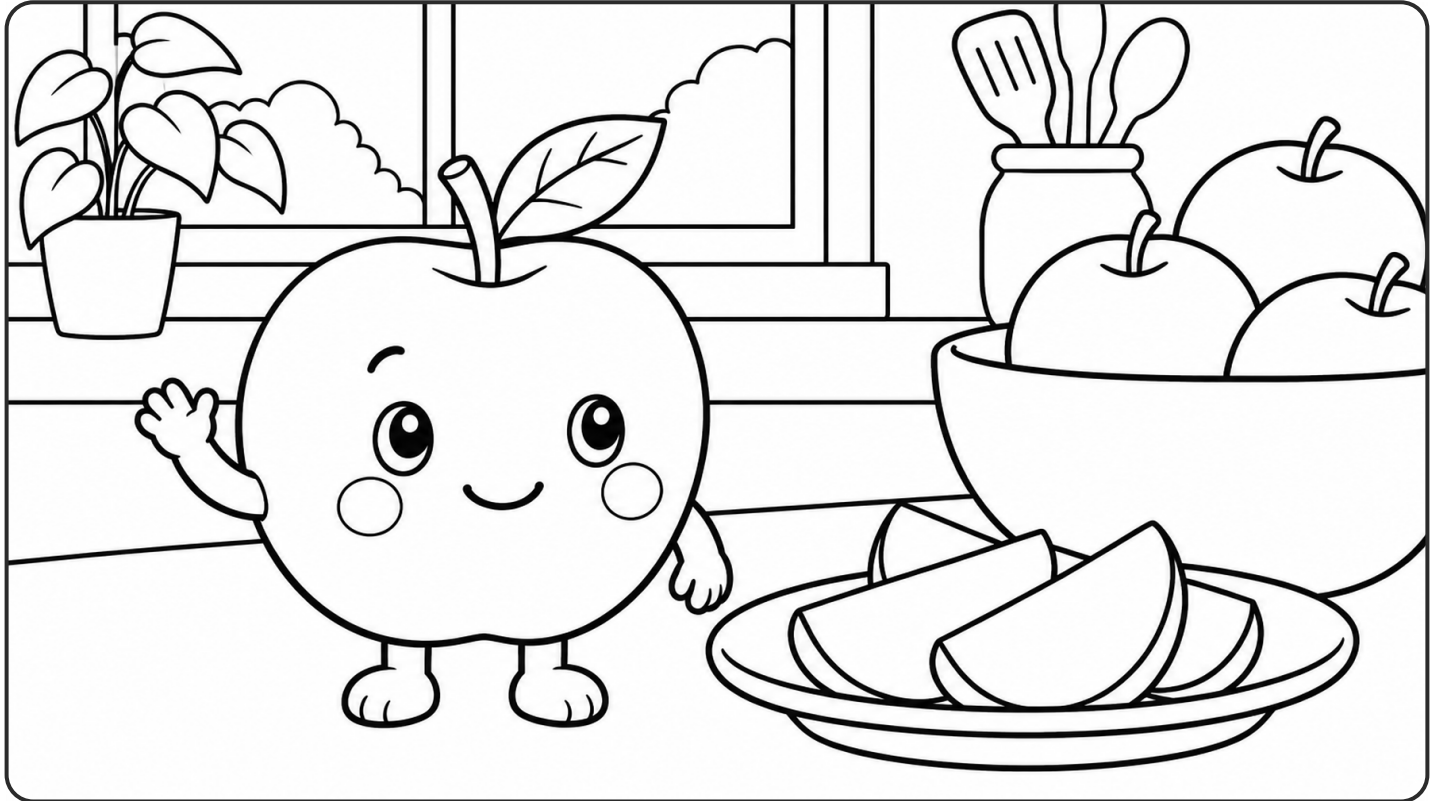


Why do apples turn brown after we cut them?



You cut an apple, and the inside is white and fresh. But leave it on the plate for a while, and it turns brown! Why?



Why?

1. An apple is made of millions of tiny rooms, called cells.

They are much too small to see. Each one is like a little bag, full of juice. When a knife cuts through, it breaks open the cells, and their juice spills out onto the cut side.

2. The juice meets the air.

Air has a gas in it called oxygen. It is the same gas that you breathe in. Some things in the juice meet the oxygen, and they join together. When they join, they make something new, and it is brown.

3. A tiny helper makes it happen fast.

The helper in the juice is called an enzyme. In just a few minutes, the brown starts to show.

Try it! The lemon test

You need: an apple, a little lemon juice, and a grown-up to cut the slices

1. Ask a grown-up to cut an apple into slices.
2. Rub lemon juice on one slice, and leave another slice plain.
3. Put them side by side, wait half an hour, and look. Which one is browner?

What happened? Lemon juice is sour, and that sour juice slows the little helper way down.

Video + more questions:
whywhywhykids.com/apple



scan with a grown-up