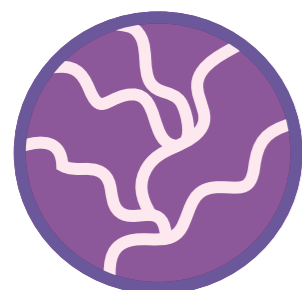


MAKING AN INDICATOR FROM RED CABBAGE

The compounds that give red cabbage its colour can be extracted and used as a pH indicator solution. Here we look at the method and the colours!

MAKING THE INDICATOR



1

ROUGHLY CHOP
THE CABBAGE



2

BOIL FOR A
FEW MINUTES



3

STRAIN AND
LET COOL

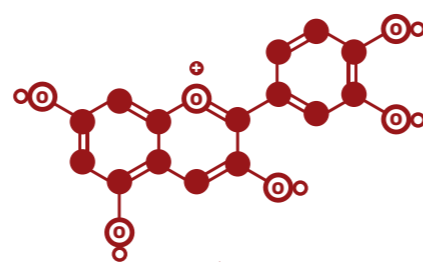


4

USE AS AN
INDICATOR!



← ACIDIC ————— pH ————— ALKALINE →



RED (pH <3)



VIOLET (pH 4-7)



BLUE (pH 7-8)



YELLOW GREEN (AT pH >8)

Hydrogens on carbon atoms implied; each carbon has 4 bonds.

The red cabbage extract can be used to determine whether substances are acidic or alkaline. The structures of the anthocyanin pigments which give the red cabbage its colour are subtly changed at varying pH. These different structures give a range of colours.

