

# Make a naked egg

## Brief summary:

In this experiment you will make a 'naked egg' by placing an egg in vinegar. The shell dissolves leaving a naked egg wrapped in its membrane.

## You will need:

- Eggs
- White vinegar
- A container or bowl that can be covered
- Fridge
- Large spoon for scooping eggs

## What to do:

**Step 1.** Place your eggs in the container so that they are not touching each other.

**Step 2.** Add enough vinegar to cover the eggs. Notice that bubbles form on the eggs. Cover the container, put it in the refrigerator, and let the eggs sit in the vinegar for 24 hours.

**Step 3.** After 24 hours, use a big spoon to scoop the eggs out of the vinegar. You will need to be careful - the eggshell has been dissolving so the egg membrane may be the only thing holding the egg together (the membrane is not as strong as the shell).

**Step 4.** Carefully pour the vinegar out. Gently place the eggs back in the container and cover them again with fresh vinegar. Cover and leave the eggs in the refrigerator for another 24 hours.

**Step 5.** Scoop the eggs out again and rinse them carefully. If any of the membranes have broken, letting the egg ooze out, throw those eggs away.

**Step 6.** When you're done, you'll have a naked egg, an egg without a shell. It looks like an egg, but it's translucent and the membrane flexes when you squeeze it.

## Take it further:

Try adding food colouring to the vinegar – what happens to the egg? Also have a look at the *How does ocean pollution hurt sea shells* experiment.

## Big questions:

- What is ocean acidification? What causes ocean acidification?
- How does ocean acidification affect marine life and marine food webs?

