# "Bubble Tea"

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#### Self Introduction

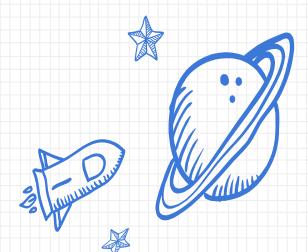
#### Phoebe

- F5 student
- Studying chemistry, biology
- Enjoys food science



#### Helia

- F5 student
- Studying physics, chemistry, biology
- Enjoys doing experiments







# Safety Precaution



- Use low-power heating for warming the solution.
- Heat the solution with the guidance of adults.
- Stir the solutions gently and avoid splashing out.
- Prevent the solution getting into our eyes. (wear goggles)



### Ingredients:

- > 1500 g of water
- ➤ 10g sodium alginate (海藻酸鈉)
  - Use in food additives, cosmetics, pharmaceuticals
- > 40 g calcium lactate
  - Calcium supplements





You can also make different fun shapes!



### Procedures







Mix 1000g of water with 40g of calcium lactate until all calcium lactate dissolves





Mix sodium alginate solution with drink in 1:1 ratio







Dip a round spoon into calcium lactate bath





Place container into calcium lactate bath





Remove bubble from calcium lactate bath

# Question Time!

1. Why can the drink mixture becomes a bubble?

Hint: is it solid or liquid?

2. What are the differences if two solutions are added reversely?

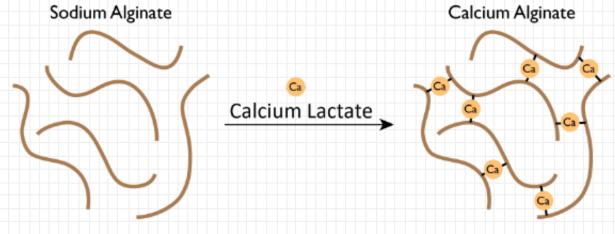


hint: the drink mixed with alginate in 1:1 ratio!

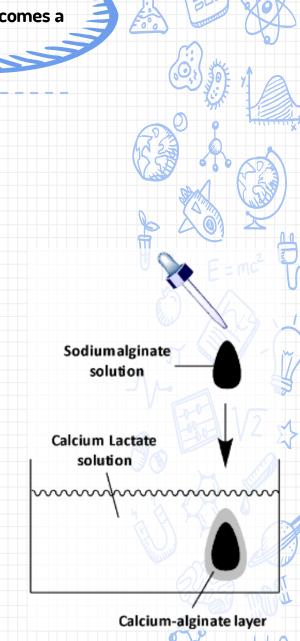


# Explanation (1)

Why can the drink mixture becomes a bubble?



- Sodium alginate is loosely packed in water
  - Like children moving freely in the playground
- Calcium ions cross-link with alginate
  - Like the teacher telling children to line up
- Sodium alginate packed uniformly
  - → solubility dereases
  - → calcium-alginate jelly-like layer formed !!!

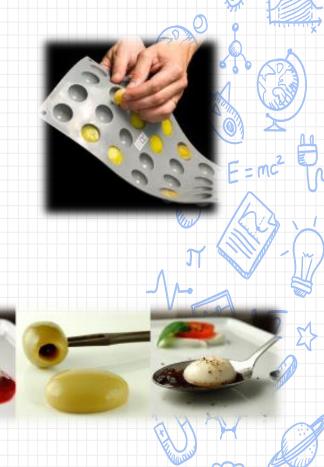


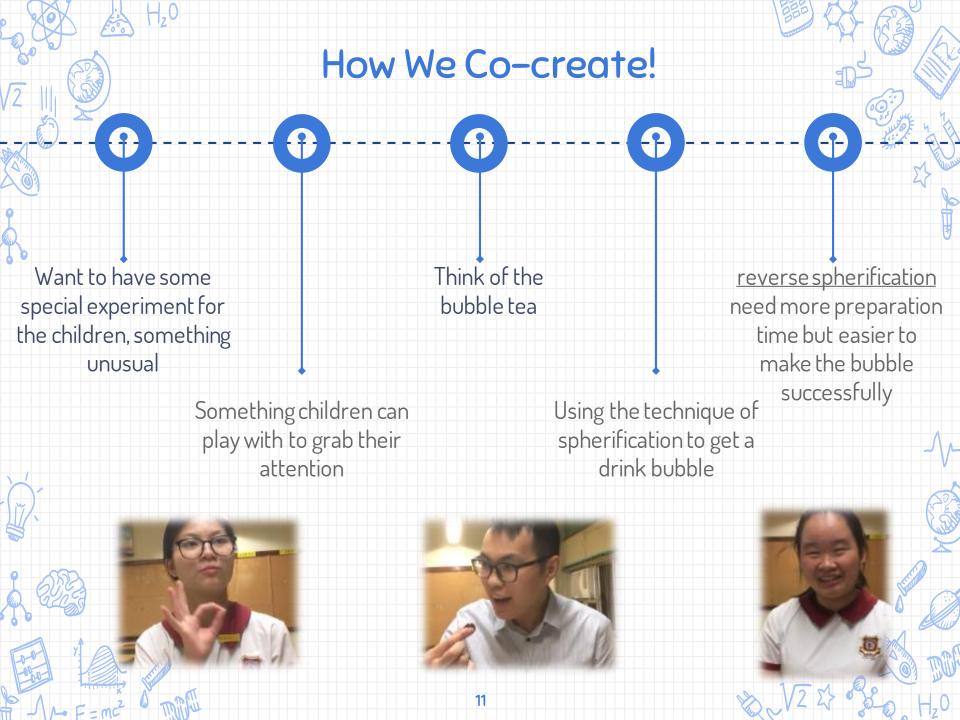
# Explanation (2)

What are the differences if solutions are added reversely?

- Direct spherification (method we used)
  - a bubble with **gel-like** centre

- Reverse spherification (commercial practice)
  - ➤ a bubble with <u>liquid-like</u> centre
- It requires a frozen drink mixture
- The taste and texture is much better!





# Reflection?!

- 1. What if we use a different concentration of sodium alignate and calcium lactate solution?
- 2. What will happen if we leave the bubble in the calcium lactate for a longer time?
- 3. What will happen if we use carbonated drinks?
- 4. And more?



