

**Melissa Poet**

Junior Division Chemistry

*Got Acidity Milk?*

The idea of this project is to find the potential of hydrogen (pH) in four different types of milk like two percent, whole milk, fresh milk, and old raw milk. The researcher will compare the different milks to each other. To demonstrate this, you have to start by getting all the equipment that they will need for the experiment. You need to set out the old raw milk in a warm environment that is about seventy degrees to become sour. Label four cups with each type of milk using masking tape and a marker. Then pour 177.44 milliliters of each milk into the cup with its name on it. Put a paper towel in front of the cups. Before dipping the pH paper stir the milk with a spoon to mix the cream. After stirring the milk, dip a 5.08 centimeter strip into each milk. After dipping the four pH papers, compare the pH paper to the pH paper container chart. Last record the data and repeat all of this again for four days, to see a change of the pH level. The old raw milk had a average pH level of 5.5. The fresh milk had a average of 6.5. The whole and two percent had an average pH level of 7. The raw milk turned sour faster because it was in the heat and light. The others didn't turn so fast because they were in a cool and dark environment. This project was a success for the researcher.