The researchers wanted to know if natural pH paper and manufactured pH paper could compare. They wanted to know this because they wanted to make it easier for the countries in poverty to have easier access to pH paper. Before the project took place, they hypothesized that the cabbage juice would have the closest compared pH number because every site that the researchers visited, cabbage was the main reference in making pH paper. As the researchers started to work, they chopped the food so that it would be easier to draw out the juices to make a concentration. Then they boiled the chopped food for twenty-five minutes to make strong concentration. Nearing the end of the project after all of the following was finished they tested the manufactured paper in the solutions with the concentration. Then they made their own pH paper. Soaking coffee filters in the concentrated juice for twelve hours. Once the soaked coffee filters were dry they cut them into strip about the size of the manufactured paper. As one researcher dipped the natural pH paper in the solution, which consisted of lemon juice, laundry detergent and water, baking soda and water, and vinegar, the other researcher labeled the natural pH paper after it was dipped. After that was finished they compared both manufactured and natural pH paper to one another to see the difference between them. In the results, the researchers found out they were incorrect; instead, the raspberry juice had the closest pH number.