



Curiosity Guide #308

Candy Science

Accompanies Curious Crew, Season 3, Episode 8 (#308)

Gobstopper Greatness

Investigation #2

Description

Create some crazy color with Gobstoppers!

Materials

- Petri dish
- Gobstopper candies in assorted colors
- Water

Procedure

- 1) Add a small amount of water to the petri dish so that the bottom is underwater.
- 2) Select 4 different colored Gobstopper candies.
- 3) Imagine the circular dish is a clock face. Place one candy against the top edge in the water at 12:00, one at 3:00, one at 6:00 and the last one at 9:00.
- 4) Wait and observe the changing color patterns.
- 5) What did you notice?

My Results

Explanation

The color of the Gobstopper candies is water-soluble. As each candy gets wet, the color dissolves into the water. The liquid molecules move and change each quadrant of the petri dish to the color of the candy in that area. Surprisingly, the colors in the quadrants do not mix together.

If you wait, the colors will continue to change in the quadrants. This is because the Gobstoppers are made in multiple layers. Each layer has a unique color.

Explore further: It's funny to think that candy is related to science, but it's true. Many chemicals are involved in making candy. Don't worry; these chemicals are safe to eat!

Chemists are scientists who work with different chemicals. Some chemists work only with the ingredients that go into making candy. Some of these flavorful chemicals include sugar in cotton candy, cacao seeds in chocolate, spices like anise in licorice, or carrageenan, which is a seaweed chemical in chewy gummy candies. Candy chemistry is not only really interesting, it's also really sweet!

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