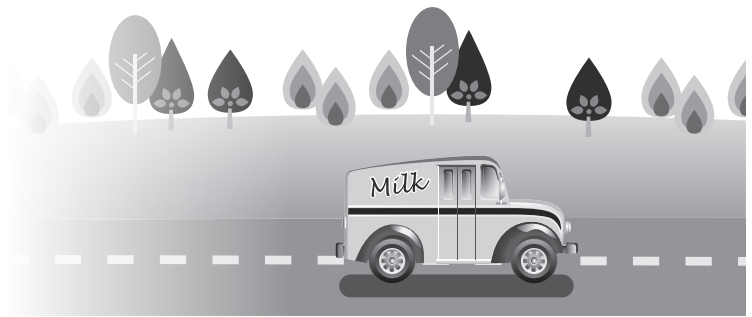


# Properties of Milk



## Scientist's Corner

What are the properties of milk? What happens when it goes through the process of homogenization? How does milk mix with other substances?



### What to Use

- Whole milk
- Skim milk
- Coffee cream or half and half (cereal cream)
- Three shallow bowls
- Red, green, yellow, and blue food colouring
- Eye dropper
- Cotton swabs or toothpicks
- Liquid dish detergent

### What to Do

1. Pour an equal amount of each type of milk and cream into each bowl. Wait for the milk or cream to stop moving.
2. Add one drop of each of the four food colourings, one at a time, to each bowl. The different colours will help you see how the food colouring mixes with the milk and cream.
3. Observe what happens. Record your observations in the **T-Chart** below, or make one of your own.

### What I Observed

Type of Milk	Observations

4. How did each type of milk or cream react to the food colouring? Why do you think the milk and cream reacted this way?

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- Now dip a cotton swab or toothpick into the dish detergent. Touch the swab or toothpick into the middle of the bowl of milk. Keep adding more dish detergent with the swab.
- Observe what happens and record your observations in the **T-Chart** below, or make one of your own.

**What I Observed**

Type of Milk	Observations

- Describe what happened when the dish detergent was added to each type of milk or cream. Explain the reactions you observed.

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- Why do you think there was a difference between the way milk and cream reacted with the food colouring and dish detergent?

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Play the *It's All in the Mix Interactive* on the *Moo2You* website at [www.moo2you.ca/products.html](http://www.moo2you.ca/products.html). Use the **Mix It Recipe Cards** if you need help to make different dairy products.

What reactions occur when different ingredients are added to milk?

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