

How can different substances prevent apples from browning?

Call for ideas

We are a company which makes healthy, ready-to-eat snacks and desserts.

We would like to make a salad from local, seasonal fruit. In September, we have a lot of apples, but there is a problem. When the apples are cut into pieces, they go brown. Although this doesn't do any harm, it doesn't look very nice to eat.

We are looking for food scientists to carry out an experiment for us to find out what we can add to the apples to stop or slow down the browning.

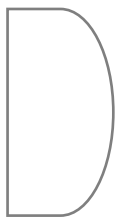
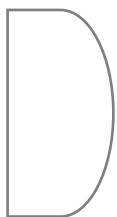
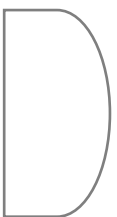
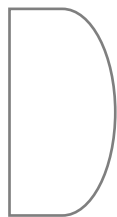
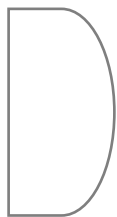
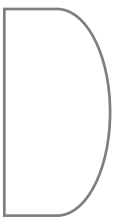

As the result, we would like to know which substance is the best to use.

We will invite all the scientists to present their results. At the end, we will reward the scientists with the best solutions.

For example, these are some of the ways that could slow down browning.

Scientists can also use the document *Scientific investigation: Browning apples* to help organise their experiment.

This is just one way that you could present your results.

Substance you use	Air	Wrap in clingfilm	Salt	Sugar	Citric acid	Vinegar	Your selection
The colour of the apple							

Which substance is the best to use? Explain why?
