

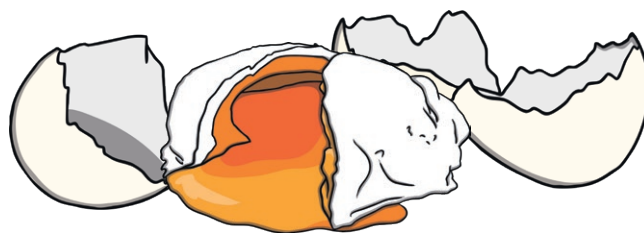
# Egg White and Yolk

## Science Experiment

Sometimes when you are cooking, you need either just the white or just the yolk (the yellow bit) of an egg. This experiment gives you an easy way to separate the parts.

### You will need:

- two bowls
- an egg
- an empty plastic drinks bottle



### Method:

1. Crack the egg and put it in the bowl. You might need a grown up to help you with this.
2. Squeeze the bottle and keep it squeezed tight.
3. Put the opening of the bottle on top of the egg yolk.
4. Release the pressure on the bottle so it's no longer squeezed.
5. The yolk will pop up into the bottle.
6. Put the bottle over the other bowl.
7. Squeeze the bottle so the yolk empties into the bowl.

### The science:

When you squeeze the bottle, air comes out of it. When you release the squeeze, air rushes back into the bottle to fill the space. If the yolk is at the opening of the bottle, it will rush into the bottle instead of air. The reason why only the yolk will be sucked up is because the yolk is thicker than the egg white.

## Science Experiment

### Egg White and Yolk Activity

Squeeze the bottle tightly so lots of air gets squeezed out.  
Make sure you don't let go.

When you put the bottle on the yolk, make sure it is touching the egg, like a lid. This will seal it to make sure no air gets back in.



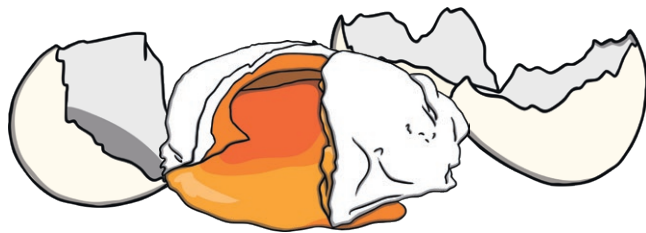
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