Experiments for clever foodies Colored tea



Do you ever drink tea? If so, you may have noticed that there are lots of different kinds. And freshly brewed tea can look very different, too. Depending on the plants it's made of, it can be anything from yellow to dark brown, green, even purple or red. And sometimes the appearance of the tea changes if you add other ingredients to your cup before drinking. Try it out!



You need:

- 2 teabags (black tea)
- 2 cups
- hot water
- 1 fresh lemon
- 1 cutting board
- 1 knife
- 1 spoon

To be able to taste the results of the experiment, make sure you wash the lemon well and use clean kitchen utensils.

IMPORTANT: Ask an adult to help prepare the hot water!

Here's how it's done:

- 1 Put the teabags in the cup.
- 2 Pour hot water over and leave the tea to draw for about 5 minutes.
- **3** Cut the lemon in half on the cutting board.
- Squeeze a few drops of lemon juice into one of the cups.

What do you notice when you compare the tea in the two cups?

Happy experimenting!

Other things you could investigate:

- Do the same experiment with other types of tea, such as green tea or fruit tea.
- Make black tea using tap water and then with distilled water and compare the taste of the tea. The more lime there is in the tap water, the bigger the difference will be.
- Fruit tea is often a mixture of different kinds of plants. Use a magnifying glass to see if you can isolate individual components, make tea with them and then compare the colors.



The same tea leaves can be used to produce green tea or black tea. For green tea, the leaves are dried. To make black tea, the dried leaves are allowed to ferment and react with the oxygen in the air. This changes the green pigment and other components. That is why black tea looks different from green tea and usually tastes less bitter as well.



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To mark the 20th anniversary of the company's hands-on labs for children, BASF developed the "Clever Foodies" workshop themed around healthy nutrition with fruits and vegetables. The workshop is hosted for elementary school children around the globe. Find more experiments to do at home at: www.basf.com/clever-foodies