|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Food** | **Physical properties before burning** | **How long did it take to burn?** | **Physical properties after burning** | **Observations while burning** |
| Hard Candy |  |  |  |  |
| Marshmallow |  |  |  |  |
| Pasta |  |  |  |  |
| Apple |  |  |  |  |
| Potato |  |  |  |  |
| Celery |  |  |  |  |
| Muffin |  |  |  |  |

**Instructions:** Burn each item until it is black, or cannot be burned any more. Write down the physical properties of each food before it is burned. Time and record how long it takes to completely burn the food. Be sure to record the physical properties after burning. Write down any other interesting or valuable observations in the table below.

**Materials:**

* Bunsen burner
* Retort stand
* Tongs
* Food items (candy, marshmallow, celery, pasta, apple, potato, muffin)

**Observations:**

**Analysis questions:**

1. Which form of carbohydrate is most easily broken down? Which burns the fastest? Why?
2. How does burning different types of carbohydrates relate to energy production in our body?
3. What is produced after all of these carbohydrates are burned?
4. What would happen in this experiment if we tried to burn these carbohydrates in an environment with very little oxygen?