



Bio Tech - Yellow Biotechnology Experiment *FERMENTATION*

After you have gathered all your materials...

- 1. Two members from your group need to bring your bottle, and your funnel to the water table.
- 2. Using the funnel, carefully pour warm water into the bottle. Do not exceed the fill line.
- 3. Return to your desks.
- 4. Place the funnel in the top of the bottle.
- 5. Using the funnel, empty 1 packet of yeast into the bottle.
 - a. What does the yeast smell like?

For fermentation to begin, yeast needs to break down sugar.

6. Using the funnel, empty 1 packet of yeast into the bottle.

Now it needs to be activated.

- 7. Stretch your balloon out a few times, and then secure it over the top of the bottle.
- 8. Gently swirl everything together.

As the yeast feeds on the sugar, carbon dioxide is produced.

Do you see anything happening within the mixture? Is anything happening to the balloon yet?

Set it aside and allow the reaction to continue.



Your group will need:

- a bottle (fill line already marked)
- a balloon
- a packet of yeast
- a packet of sugar
- a funnel
- a tray to work on

To avoid extra clean up all work should be done on the tray.

It's best if someone holds onto the bottle, to keep it steady, while adding ingredients.

