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An Apple a Day

This is a very open ended experiment, with the goal being to extract as much juice from an apple as possible. Your group has been given 4 apples and your job is to invent a different way to get the juice out of each apple and then decide as a group which way is the best. Record your findings and conclusion in the table below.

| | Apple 1 | Apple 2 | Apple 3 | Apple 4 |
|-------------------|---------|---------|---------|---------|
| Initial weight of | | | | |
| apple | | | | |
| Method of | | | | |
| extraction | | | | |
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| | | | | |
| Measurement | | | | |
| of juice (weight | | | | |
| and liquid) | | | | |
| Measurement | | | | |
| of pulp | | | | |
| (everything but | | | | |
| juice) | | | | |
| Conclusions | | | | |
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Questions:

| 1. Which method seemed to work best? Why? |
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| 2. Does the juice look the same as the juice you would get in the store? Why might it look different? |
| 3. It takes about 36 apples to make a gallon of apple cider – how many apples would it take using your group's best way? |
| 4. Is there something else you think would have worked better – what is it and why do you think it would work better? |
| 5. Would heating the apple make extraction easier? Why or why not? Do you think it would change the flavor? |
| 6. How do you think this is done commercially? |
| 7. Did the apple variety seem to make a difference? Why do you think it did or did not? |