Popping Yeast Balloon

You will need:

ballon	packet of baker's yeast	$\frac{1}{2}$ cup of water	tablespoon of sugar	funnel

Steps

1. Use the funnel to add the packet of baker's yeast into the balloon.
2. Add a tablespoon of sugar and the water into the balloon as well.
3. Tie a knot in the opening of the balloon.
4. Find a warm place that would be suitable for a bit of a mess when the balloon pops.
5. Observe the balloon grow and finally pop.

Safety Note

Make sure you observe the balloon from a safe distance.

Explanation

Yeasts are tiny microscopic organisms, or micro-organisms that people often use to make bread rise, or alcohol, especially beer. Yeasts help in in the bread making process because of what they eat and turn their food into. They feed on sugars and starches then they turn this food into energy which releases carbon dioxide gas. This fermentation process helps make a slice of bread soft and spongey.

In this experiment the fermentation process has meant the yeast has started to eat the sugar turning it into energy. This has created carbon dioxide gas which was captured inside the balloon. The more gas it produced the bigger the balloon became until it couldn't grow anymore and popped.

Can You Answer?

- What happens to the balloon during the reaction?
- What is the name of the gas that is being produced?
- What are two products in which yeast is used as an ingredient?
- How does yeast act as a raising agent when making bread?