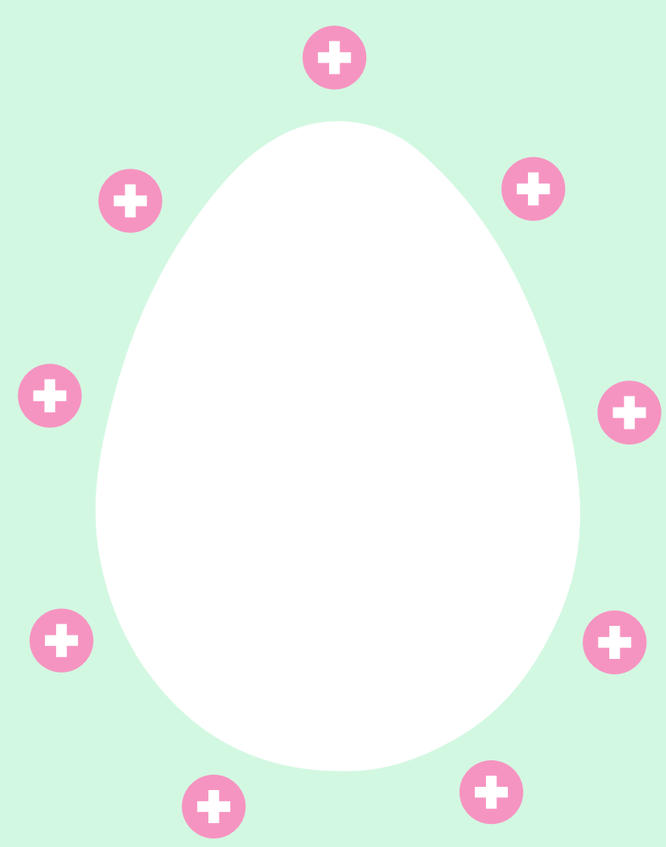
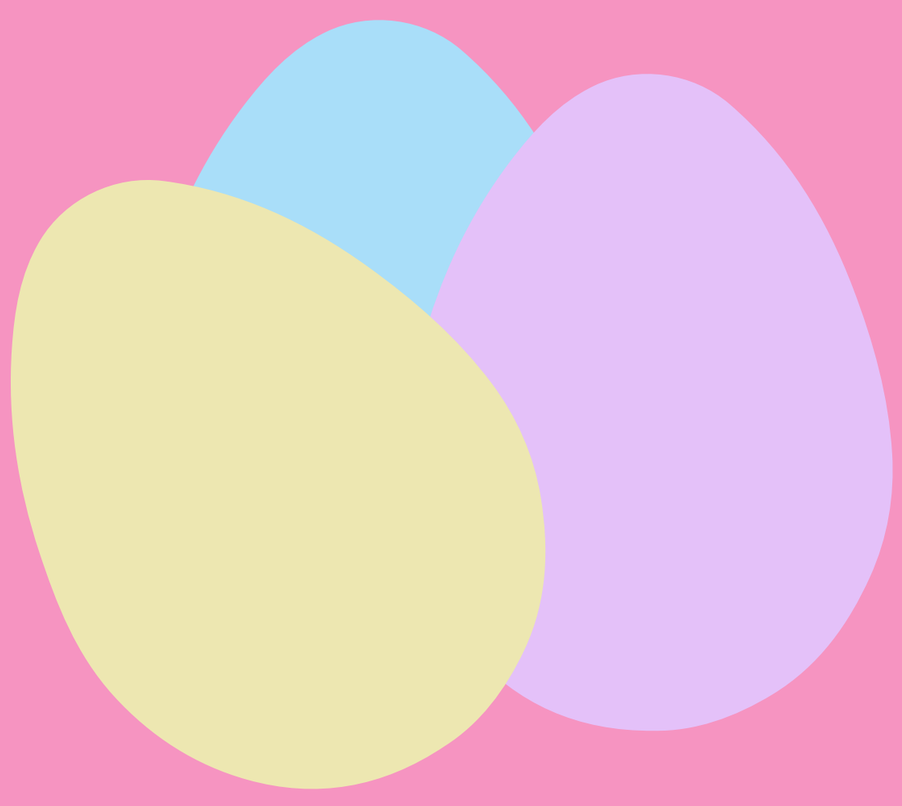
The chemistry of DYEING EGGS

Explore the chemistry behind this colorful Easter tradition!

Egg shells are comoposed of calcium carbonate and protein. The eggs are then submerged in a mix of water, vinegar, and food dye.

The negatively charged molecules on the protein coating attract the positive ions and hydrogen proteins in the vinegar. This causes the dye to stick to and permeate the shell.





As a result, the eggs emerge from their dip with vibrant colors, ready for the egg hunt!

CPLabSafety