

# Determine the pH of vegetable and fruit juices using pH paper and universal indicator

## Requirements

Test tubes, measuring cylinder, glass rod, watch glass, vegetable and fruit juices, universal indicator solution and pH paper.

## Procedure

1. Using pH Paper. Take some clean and dry test tubes and place various samples of vegetable and fruit juices in each of them.

Now put one or two drops of each sample on different strips of pH papers. Note the colour formed on each strip and compare the shade with those on colour chart. Record the pH of the compared shade.

2. Using Indicator Solution. Take 10 ml of different juices in different test tubes with the help of measuring cylinder. Put a few drops of universal indicator in each of them. Note the colour of each solution and compare with those on indicator bottle. Record the approximate pH of each.

## Observations And Results

pH of Vegetable and Fruit juices				
Sample	For pH paper	For indicator solution		
	Colour produced on pH paper	Approximate pH	Colour produced in solution	Approximate pH
Lemon juice				
Tomato juice				
Orange juice				
Pineapple juice				
Amla juice				
Mango juice				

## Results

Increasing order of pH values of fruit juices is ..... .