

Chemistry

Delprov A3

engelsk version

ÅRSKURS

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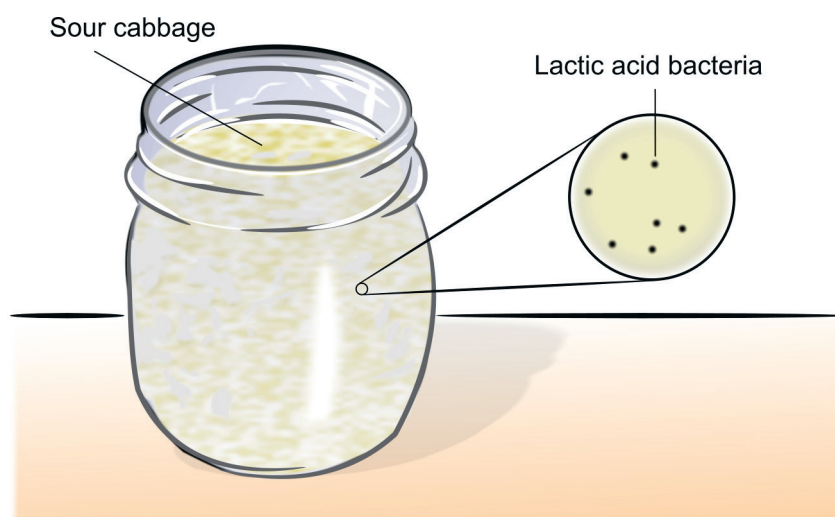
Elevens namn och klass/grupp

Planning of a systematic study in chemistry

At which temperature is the increase in the number of lactic acid bacteria in cabbage the highest?

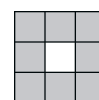
Facts

Sour cabbage is produced when lactic acid bacteria in cabbage converts sugar in the cabbage into lactic acid. The number of lactic acid bacteria is influenced by the cabbage's temperature. When the number of lactic acid bacteria increases, the cabbage's pH is decreasing.

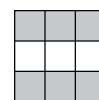


15. a)

- Write a hypothesis about the temperature at which the increase in the number of lactic acid bacteria is the highest, 20 °C or 40 °C.
- Justify your hypothesis using your knowledge about temperature and living conditions for bacteria.



- b) Write instructions where you describe, step by step, how to perform an investigation to test your hypothesis and how to interpret the result.



Planning:**a) Hypothesis****b) Method**



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