

## Brown Bananas

Section: Basics of Chemical Reactions

Name: \_\_\_\_\_

Date: \_\_\_\_\_

### Inquiry Question

Write down what you'll be learning today! What do you want to understand?

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### Procedure

1. Place one banana in a paper bag and fold the top down several times so it is closed.
2. Place a second banana in a plastic bag and seal, leaving some air in the bag.
3. Wrap a third banana tightly in a few layers of plastic wrap, ensuring the ends are sealed.
4. Leave the fourth banana out in the open as a control.
5. Wait 4-5 days without tampering with the wrappings, then open to observe the results.



### **Observations, Data Collection & Analysis**

*Write down your observations below.*

1. Describe the physical properties of the unripe bananas. What do they look, feel, or smell like?

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2. Draw and label your experimental setup on the first day.

3. Write observations each day for the bananas you can see.

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4. On the last day draw and label your results. Describe any changes to each banana and differences between the bananas. Why do you think they ripened at different rates?

5. Describe the physical properties of the ripe bananas. What do they look, feel, or smell like? Do you think ripening is a physical or chemical change? Provide evidence for your answer.

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