

# Mini Lab Sweets

## SAFETY RULES

- Read these instructions before use, follow them and keep them for reference.
- Keep young children and animals away from the experimental area.
- Store this experimental set out of reach of children under 8 years of age.
- Clean all equipment after use.
- Make sure that all containers are fully closed and properly stored after use.
- Ensure that all empty containers and/or non-reclosable packaging are disposed of properly.
- Wash hands before and after carrying out experiments.
- Do not use any equipment which has not been supplied with the set or recommended in the instructions for use.
- Do not smoke in the cooking area.
- Do not replace foodstuffs in original container. Dispose of immediately.
- Make sure the tools are properly clean before you start preparing food.
- Take care while handling with hot water and hot solutions.
- Use only food contact materials in order to develop the recipes and to store the prepared foods.
- All the preparation stages included in the recipes which require the use of the oven, stove, household appliances and knives, should be performed by an adult.
- If you spill any liquid, blot it up immediately in order to avoid slipping.
- Avoid any contact of the ingredients with the eyes.
- Pay special attention when handling hot and sharp and/or cutting tools such as knives.
- Surfaces, liquids and tools may be very hot.

## FIRST AID INFORMATION

- **In case of eye contact:** wash out eye with plenty of water, holding eye open if necessary. Seek immediate medical advice.
- **In case of inhalation:** Remove person to fresh air.
- In case of doubt, seek medical advice without delay. Take the chemical and its container with you.
- In case of injury always seek medical advice.

## ADVICE FOR SUPERVISING ADULTS

- Read and follow these instructions, the safety rules and the first aid information, and keep them for reference.
- **Allergenic products:** this mini kit has ingredients that contain or may contain gluten, milk and milk-based products (including lactose), nuts, soybeans, mustard seed, peanuts, sulphites, wheat and egg which can cause allergies.
- This experimental set is for use only by children over 8 years.
- The area surrounding the experiment should be kept clear of any obstructions and away from the storage of food. It should be well lit and ventilated and close to a water supply. A solid table with a heat resistant top should be provided.
- The supervising adult should discuss the warnings and safety information with the child or children before commencing the experiments.
- Because children's abilities vary so much, even within age groups, supervising adults should exercise discretion as to which experiments are suitable and safe for them. The instructions should enable supervisors to assess any experiment to establish its suitability for a particular child.

## INGREDIENTS

### Tutti-frutti jelly (Net weight: 85 g)

Ingredients: Sugar, gelatin (12%), acidic regulators (E297, E331 e E330), flavouring (contains sulphites), salt, antioxidant (Vitamin C) and colours (E100 and E141iii). **May contain gluten, milk, nuts, soy, mustard seeds and peanuts.**

### Gelatine (Net weight: 30 g) CAS # 9000-70-8

Ingredients: Powder gelatine (swine origin). **May contain wheat, milk and egg.**

## Material included in the kit.

## Experiment 1

### Gummy worms

**ATTENTION: ask an adult to help you!**

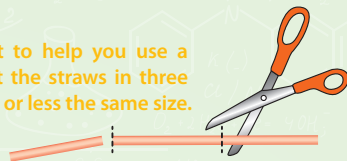
### Ingredients and material:

- 3 Straws
- Scissors
- Gelatine
- Elastic band
- Tutti-frutti jelly
- Water

- Icing sugar
- Bowl or glass
- Metal spoon
- Measuring cup
- Paper towel

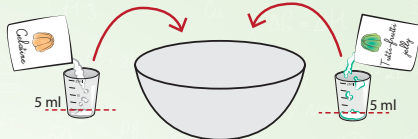
## Preparation:

1. Ask an adult to help you use a scissors and cut the straws in three parts with more or less the same size.



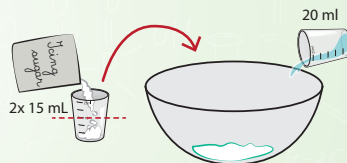
2. Join the three straw pieces and fix them with an elastic band.

3. Prepare a mixture of 5 millilitres (ml) of gelatine and 5 ml of tutti-frutti jelly in a bowl. Use the measuring cup to make it easier.



4. Again with the measuring cup, add 30 ml of icing sugar to the previous mixture. You should make two measurements of about 15 ml.

5. Add to the bowl 20 ml of lukewarm water (it can be from the tap).

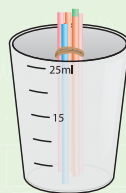


If you have citric acid at home, add also just a little less than half a teaspoon of it. It will make your gummies more acid.

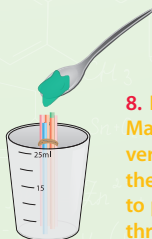


6. Put this mixture in the microwave for 10 seconds. Mix thoroughly with the metal spoon, until you get a homogeneous mixture.

7. Wash your measuring cup, dry it well with paper towel, and then put the straws standing inside it.



8. Fill the straws with the metal spoon. Make sure that all straws stay on the vertical position and touch the bottom of the measuring cup. That is the only way to prevent the mixture from getting out through the bottom of the straws.



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9. When all straws are full, put them in the fridge for one or two hours.

10. After that time you will only need to press them and gradually push the gummies. You will see that they will look like worms!



**Consume within 2 days (store in the fridge).**



## Experiment 2

### Jelly lollipops

**ATTENTION: ask an adult to help you!**

#### Ingredients and material:

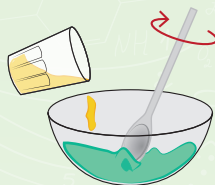
- Tutti-frutti jelly 🍬
- Gelatine 🍬
- Icing sugar
- Orange juice (or another flavour you like)
- Measuring cup 🍶
- Bowl
- Metal spoon
- Glass or mug

#### Preparation:

1. Mix 25 ml of tutti-frutti jelly with 10 ml of gelatine inside a bowl. Use the measuring cup to measure these quantities. Add also 25 ml of icing sugar.

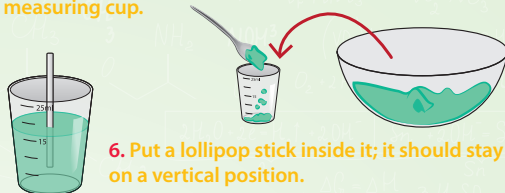
2. Ask an adult to help you heat 50 ml of water in a glass or mug. You should measure the volume of the water with your measuring cup by making two measurements of 25 ml; you can heat the water in the microwave.

3. The moment the water is hot, add it to the mixture made in step 1 and mix well with a spoon until all powder is dissolved.



4. Use the measuring cup to measure 50 ml of juice by putting two measurements of 25 ml into the glass. Then, add the juice to the bowl.

5. Use the metal spoon to put this mixture in the measuring cup.



6. Put a lollipop stick inside it; it should stay on a vertical position.

7. Put the measuring cup on the fridge for at least two hours. After 30 minutes you can check how your lollipop is; if necessary, straighten it.

8. If you see that after two hours it is still not solid, wait a bit more.

9. When it is solid, you can unmould it, that is, take it out from the measuring cup. Ask an adult to help you if you need it.



#### SUPER SCIENTIST:

Not all the lollipop mixture will be used! You can use the remains to make fantastic gummies! For that you only need to put the mixture inside a silicon mould - you can use an ice tray if you have one home. You can also let it solidify inside the cup and then eat it as a dessert.



**Consume within 2 days (store in the fridge).**

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Then have a look at the online content we have for you at:

[www.science4youtoys.co.uk/minilab-sweets](http://www.science4youtoys.co.uk/minilab-sweets)



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