



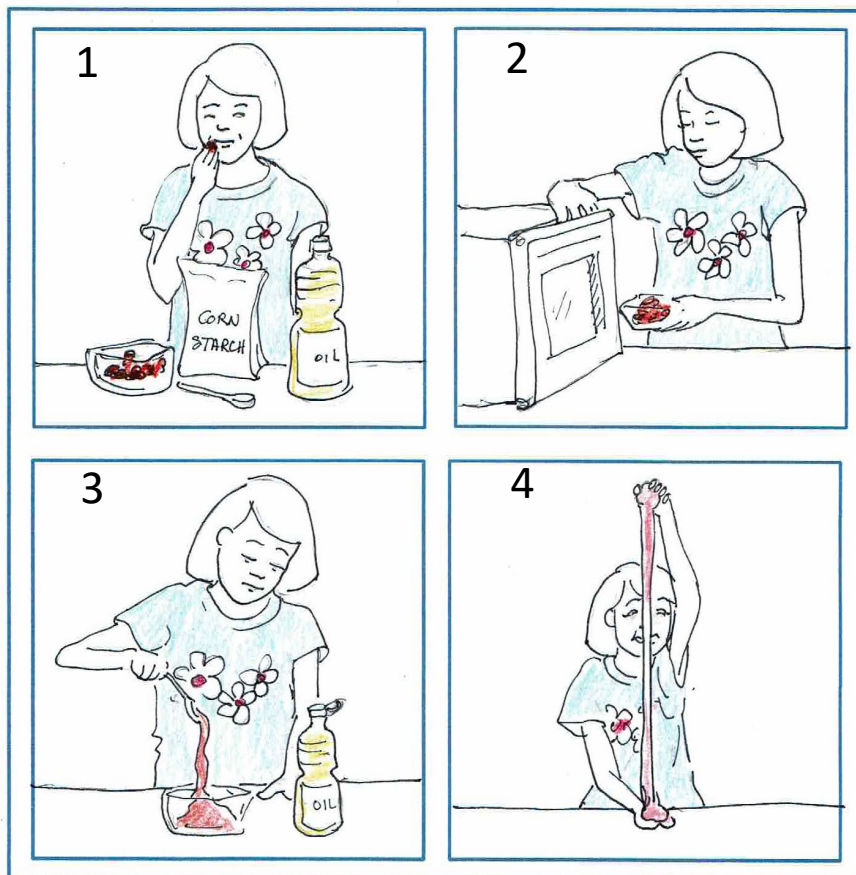
This time we are going to do a horrible experiment: turn poor gum bears into slime paste!

The phenomenon in this experiment is to understand how gummy bears can be transformed into slime. You have to put them under a microscope and in a microwave.

How do we do that?

The gummy bears are made of gelatin which is composed largely of a protein called collagen. Collagen is a polymer that looks like a rope composed of three interlaced filaments. When you heat the gelatin, the connections between the filaments break apart and you get a fluid.

In order to keep the material fluid, a starch must be added to prevent it from becoming solid again when it cools and the filaments of gelatin reform.



1. For this abominable experiment, Sarah needs a tablespoon, 4 ounces of gummy bears, a container, corn starch and vegetable oil.
2. After sorting out these poor little bears (our cruel scientist kept the reds and ate all the others), she slides the innocent surviving creatures into a microwave oven. Thirty seconds at maximum power!
3. Sarah removes a viscous and very hot paste (careful, not to get burned!) from the oven. Paste to which she adds about 1 tablespoon of starch. More than mixing until you get an elastic and not sticky substance.
4. If the dough still sticks too much, you can add a little more starch. If not, you can finish the recipe by adding a tablespoon of vegetable oil. Now, our chemist can play with goop made from those unfortunate little cubs.