

## Transcript of Video Learning Object: Paul Kelter

OK ready? Lechaim!

*Kelter pours the crystals of hydrogen peroxide into the test tube that contains the food coloring. The reaction causes foam to rise and exude from the test tube.*

Let's get a side shot. There you go.

(singing) Oh, wouldn't it be lovely? All I want is....

Notice the exothermic nature of the reaction. Can you see the steam coming off the top? I wouldn't be surprised at all if the hydrogen peroxide is just forcing the breaking apart of the food coloring because it's so strong an oxidizing agent. It's so very, very reactive. Isn't that beautiful?

Now this is very interesting because you can talk about exothermic reactions, obviously spontaneous, effect of a catalyst, stoichiometry, and, you can talk about formation of oxygen.

Please, do not touch the fuzz.