

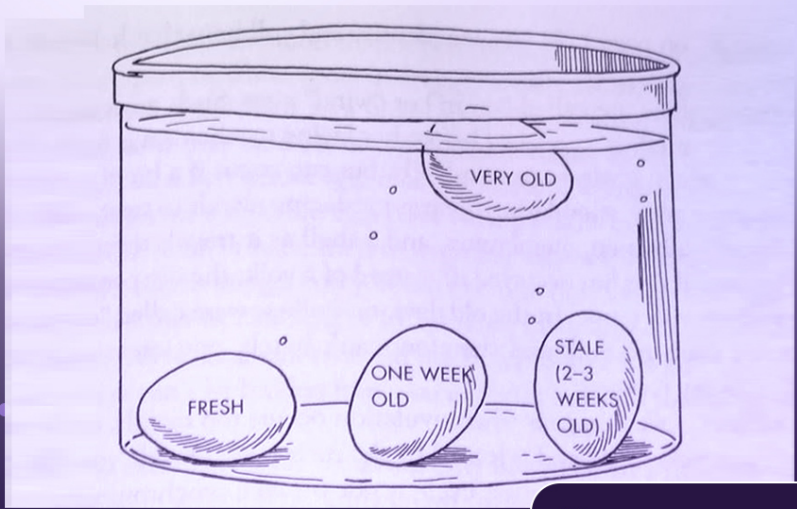


Fun Facts

ROTTEN EGGS FLOAT

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Eggs age due to decomposition, bacterial reactions, and chemical reactions, releasing rancid gas as a byproduct. This gas escapes the eggshell, leading to the egg losing mass and becoming less dense, eventually becoming less dense than water. This makes the float test a good measure of whether an egg is old and should be eaten.



Know more →

When an egg starts to decomposes more of its mass is converted to gases. A gas bubble forms inside the egg, so the older egg floats on its end. However, eggs are porous, so some of the gas escapes through the eggshell and is lost to the atmosphere. This affect the density of the egg. When enough gas is lost, the density of the egg is less than that of water, and the egg floats.



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