

Residue Activity

Objective:

Youth will understand what a residue is and how residues affect food quality.

Youth will understand the relationship between residues and withdrawal times.

- **Split the class into groups.**
- **Have different participants prepare a glass of chocolate or strawberry milk, either with pre-mixed flavored milk, or with powder or syrup.**
- **Have the participant drink their glass of milk. (If case of lactose intolerance issues, have some soy milk available).**
- **After each participant drinks their milk, fill the empty glass with clean water, rinse, dump and repeat until the glass is clean.**
- **Record observations, including the number or rinses required to clean the glass.**

Reflect:

Why was the water cloudy after you drank the milk and filled the glass with water the first time?

Why was the water less cloudy after each rinsing?

Were the sources (pre-mixed, powdered and syrup) different in need for number of rinses or cloudiness?

How does this relate to real-life residues and withdrawal times?