

How to Make a Naked Egg

Do you know how to make a naked egg? A naked egg is an egg with no shell. The shell dissolves in vinegar, but the membrane stays intact.

What you need to make a naked egg

Raw eggs

Jar

Vinegar

How to remove the shell from an egg

Place a raw egg in a jar and completely cover with vinegar.

Leave for 24 hours and rinse gently under cold water, carefully rubbing away the shell. If there's still some shell left, put the egg back in the vinegar and check again after a few hours.



The shell should rub off as a white powdery substance. Once you've removed the shell you'll find the egg feels rubbery and is a bit bigger than when it had the shell. This is because some of the vinegar has moved into the egg through the membrane by a process called [osmosis](#).

Top Tip - You can speed the process up by rinsing and changing the vinegar every 3 hours.

Why does the egg shell dissolve in vinegar

The acid (acetic acid in the vinegar) reacts with calcium carbonate in the egg shell. This dissolves the eggshell leaving just the membrane behind.

You should see bubbles appear when the egg is in the vinegar, this is carbon dioxide being released as part of the reaction.

Fun things to do with naked eggs - Bounce them! Try dropping your naked egg from different heights, starting low and then moving higher until the egg breaks.

This link will give you a bit more guidance:

https://www.youtube.com/watch?time_continue=12&v=JbwPul86jjU&feature=emb_title