

Elemental Iron in Cereal

Concepts

Explanation:

Some cereals have elemental iron powder in the flakes to supply the iron content. Inside stomach acid this is then converted to charged forms of iron. As the cereal is stirred and softened this iron is released into the liquid and then drawn to the magnetic stir bar where it is collected. Since the iron particles are not concentrated on the stir bar one can easily see the characteristic black coloring of the iron on the white bars.

Sources:

If you have other explanations, concepts, or ideas for this demonstration please share them by contacting our Chem Demo team (bedell@nku.edu; sievel@nku.edu). We will pass them on to the community and credit you with the ideas.