

2c Corn starch
1c Water



"Oobleck"

- Under pressure, it behaves like a solid
- without added pressure, it behaves like a liquid

Oobleck is an example of a "Non-Newtonian fluid"

- oobleck is also described as a "colloidal suspension"

⇓
Corn starch
is
suspended in
water

Oobleck is an example of a physical change

⇓
the appearance of the matter changed but the chemistry of the substances involved did not.

PROVE IT! leave the oobleck out...
When the water evaporates
we are left with corn
starch

Viscosity - refers to how thick a liquid is

high viscosity - thicker fluid

low viscosity - the fluid is less thick

Oobleck:

↑ pressure : ↑ viscosity

↓ pressure : ↓ viscosity