

Name \_\_\_\_\_

## Acids: Unveiling Their Characteristics and More

### Short Answer Key

1. Citric acid imparts the sour taste in lemons, while acetic acid is responsible for the sourness in vinegar.
2. "Corrosive" refers to the ability of acids to eat away at or damage certain materials. For example, sulfuric acid ( $H_2SO_4$ ) is a corrosive acid used in industries for various processes.
3. The pH scale measures the acidity or alkalinity of a substance. Acids are classified as having a pH below 7, with lower pH values indicating stronger acidity.
4. Acids can be used to balance flavors in cooking by adding brightness and cutting through richness. They enhance taste by providing a contrasting element. They are versatile flavor enhancers because they can be used in a wide range of dishes, from savory to sweet.
5. Acids like lemon juice are used in culinary applications to add a zesty or lively dimension to dishes. For instance, in a dish like lemon chicken, lemon juice is used to enhance the flavor and provide a refreshing contrast.

