**pH Table**

Below is a list of some common substances and their pH's. Do you see any patterns? Which substances would be safe to touch? Which would be unsafe? What is the pH range of most foods?

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| **pH** | **Substance** | **Base** |
| 14.0 | Sodium Hydroxide |
| 13.0 | Lye |
| 12.4 | Lime (Calcium hydroxide) |
| 11.0 | Ammonia |
| 10.5 | Milk of Magnesia |
| 8.3 | Baking Soda |
| 7.4 | Human Blood |
| 7.0 | Pure Water | **Neutral** |
| 6.6 | Milk | **Acid** |
| 4.5 | Tomatoes |
| 4.0 | Wine & Beer |
| 3.0 | Apples |
| 2.2 | Vinegar |
| 2.0 | Lemon Juice |
| 1.0 | Battery Acid |
| 0 | Hydrochloric Acid |