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	Project Number
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Project Title What Is the Best Way to Store Vegetables in the Refrigerator?	
Objectives/Goals Abstract	
The objective of this experiment is to find out which type of containe vegetables in the refrigerator. Methods/Materials Materials # 3 plastic containers without lids(control) 3 Tupperware containers (same size) 3 porcelain bowls with covers (same size) 3 plastic bags (same size) a roll of Saran Wrap refrigerator romaine lettuce and cauliflower	r works the best for storing
 Cut the vegetables and place a certain amount of vegetable determines weight into each of the containers. Place all of the above in a refrigerator. Observe them once every 3 days and record in a notebook. Determine the freshness of the vegetable by the designated #number# values. After about 19 days I took the #vegetable scores# and analyzed them using mathematical formulas. Results Both types of vegetables had about the same results. The porcelain b longest. The order of the vegetable freshness of the containers from t porcelain bowls, Tupperware containers, Ziplock bags, Saran Wrap, a Overall, the cauliflower stayed fresher longer than the Romaine lettuce Conclusions/Discussion The porcelain bowls kept the vegetables fresh the longest. The control this experiment, I would not use porcelain bowls. I might try Pyrex consee#through, like all the other containers I used. If I don#t need to operate the porcelain bowls and the porcelain bowls. 	owls kept the vegetables fresh the the freshest to the least fresh was and the control(plastic cups). ce. ol was the worst. If I had to repeat ontainers instead, because they are