



**CALIFORNIA STATE SCIENCE FAIR
2003 PROJECT SUMMARY**

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| Name(s) Corey J. Maynard | Project Number S1316 |
| Project Title The Effect of Bread Type on Mold Growth | |
| Abstract Objectives/Goals The objective is to determine the type of bread that grows mold best. Methods/Materials Using five slices of three different types of bread, Wonder Bread, Alvarado Street Sourdough Bread, and Alfaro's Bakery California Style Bread the experiment was begun. Each slice was sealed in a plastic bag. Then the bags were numbered from one to five. After that the breads were carefully monitored each day to see if mold grew. When mold was seen the amount of total mold on that slice of bread was recorded on a sheet. Results By the end of the testing, the Alvarado St. breads had the most mold as a total on them, followed by Alfaro's Bakery and Wonder Bread. Conclusions/Discussion The data shows that Alvarado St. Sourdough has the least immunity to mold spores, as it grew the most mold. It was no surprise that Wonder Bread had the least mold, as it is full of preservatives. It was surprising, though, that Alfaro's Bakery didn't have the most mold. Since it is entirely natural, it had been predicted that it would have the most mold by the time the experiment drew to an end. | |
| Summary Statement This project is about how different breads have different resistances to mold growth. | |
| Help Received None | |