CALIFORNIA STATE SCIENCE FAIR
2005 PROJECT SUMMARY

Name(s)
Sandra Alcantar

Project Number
S1302

Project Title
Food Preservation

Abstract

Objectives/Goals
My objective was to find out how much bacteria can a slice of apple have. I did it by counting the colonies in each petri dish. In this project I had to do was to let the petri dishes ome to room temperature before I took the samples. Then I had to collect bacteria from each slice of an apple. Then inoculate each dish by streaking a pattern gently across the entire surface. After I had to tape them and put them and in a warm location.

Methods/Materials
1. Prepared petri dishes containing agar medium and nutrients
2. Bacteria Collected from apples
3. Wax pencil for labeling dishes
4. Masking tape
5. Inoculating loop
6. Antibacterial agent
7. Test tubes,12 x75 mm
8. Paper Towels
9. Small Containers
10. Bleach

Results
The Results of my project were that the bacteria grows faster in room temperature than in refrigerator temperature. Their were more colonies in room temperature.

Conclusions/Discussion
The conclusion that I made was that bacteria growth may be affected by temperature. This was coorect I prove it by counting the colonies every day. It had to do a lot with bacteria an the temperatures.

Summary Statement
I tested how much bacteria a slice of apple had and then inocluate each dish by streaking a pattern of the slice of apple.

Help Received
Mrs. Zadik help me to develop the idea